

Mr. Food
TEST KITCHEN

Cookie Jar Favorites

35 of Our Best Cookie Recipes

"OOH IT'S SO GOOD!!®"





Cookie Jar Favorites: 35 of Our Best Cookie Recipes

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The Mr. Food Test Kitchen logo, identical to the one at the top of the page, is positioned in the bottom left corner.



Dear Friend,

Reaching into the cookie jar again? You better make sure you keep it filled to the brim, and we have just the cookie recipes to help you do it! We bet you remember going to Grandma's house as a kid and munching on some of her homemade cookies. Well, it's time for you to pass on the tradition to your loved ones with these memory-making sweets.

With so many different cookie flavors out there, we have a tough time choosing our favorites. We've got to say though, we've got a soft spot for shortbread, especially around the holidays. With choices like our **Butter Mint Shortbread** (page 2) and our **Mocha Shortbread Squares** (page 3), we can't help it! And when we're trying to whip up a batch at the last minute, recipes such as our **Easy Peanut Butter Cookies** (page 7) and our **Cake Mix Snickerdoodles** (page 8) are here to save the day.

Next, we head on over to Sweet Tooth Central with some angelic cookie recipes that recapture that youthful, candy store magic. Work your favorite candy into your baking with Test Kitchen favorites like our **Candy Wrap Cookies** (page 11) and **M&M Drop Cookies** (page 13). See, picking up some sweets in the check-out aisle was a good choice! We continue our love of sugar with some classic sugar cookie treats like our **Vanilla Sugar Cookies** (page 17) and our **Cinnamon Pecan Cookies** (page 18). Sugar and spice make everything nice!

We've even got some cookie recipes that taste even better when you share them with a friend. To oatmeal cookie recipes like **Oatmeal Raisin Cookies** (page 22) and **Blue Ribbon Oatmeal Cookies** (page 25) to old-fashioned chocolate chip cookies like our **Famous Hotel Chocolate Chip Cookies** (page 33) and **Pumpkin Patch Chocolate Chip Cookies** (page 34), we've got recipes to make an ordinary evening with loved ones something special. We've even branched out to include some of our best bar cookie recipes, such as our tropical vacation **Lime Margarita Bars** (page 28) and our heavenly **Peanut Butter Swirl Bars** (page 30). But no matter how you fill your cookie jar, you know it'll be made with that...

"OOH IT'S SO GOOD!!"[®]

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 35 homemade cookie recipes. Remember, the *Cookie Jar Favorites* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Shortbread Cookies

Sure, shortbread cookies are traditionally a Christmas cookie, but our quick and easy recipe for these timeless favorites are great all year! We can't get enough of them in the Test Kitchen.

Ingredients

Makes: 2 dozen

Cooking Time: 10 min

Chilling Time: 15 min

1-1/4 cups all-purpose flour
1/4 cup sugar, plus extra for sprinkling
1/2 cup (1 stick) butter, melted
1 teaspoon vanilla extract
1/8 teaspoon salt



Directions

1. In a medium bowl, combine flour, 1/4 cup sugar, butter, vanilla, and salt; mix well until a dough forms. Roll into a ball and return to bowl; cover and chill 15 minutes.
2. Preheat oven to 325 degrees F.
3. On a lightly floured work surface, roll out dough to a 10- x 6-inch rectangle. Cut into 1 - x 3-inch pieces and place on ungreased rimmed baking sheets. Sprinkle with a little sugar.
4. Bake 10 to 15 minutes, or until edges are slightly golden. Remove to wire racks and allow to cool completely.



Test Kitchen Tip: You can drizzle these with some melted chocolate for a little variety!

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Butter Mint Shortbread

Looking for shortbread cookie recipes to please the masses? Try Butter Mint Shortbread for an indulgent treat everyone's sure to love.

Ingredients

1 cup butter, softened
3/4 cup confectioners' sugar, plus extra for garnish
1/2 teaspoon mint extract
1/2 teaspoon vanilla extract
2 cups all-purpose flour

Makes: 3 dozen

Cooking Time: 25 min



Directions

1. Preheat oven to 325 degrees F.
2. With an electric mixer on medium speed, beat butter and 3/4 cup confectioners' sugar until light and fluffy. Add mint and vanilla extracts, beating until blended. Gradually add flour, beating at low speed until blended. Press dough into ungreased 10- x 15-inch rimmed baking sheet.
3. Bake 25 minutes, or until golden. Cool in pan on wire rack 10 minutes. Cut into squares; sprinkle with confectioners' sugar. Remove from pan; cool completely on wire rack.



Test Kitchen Tip: When it comes to making shortbread, no butter substitutes allowed! Use the real thing to savor that indulgently buttery flavor.

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Mocha Shortbread Squares

Lookin' for a little late-night pick-me-up? This chocolate-y treat is a coffee house classic, perfect for serving up after a big meal or leaving out as a sweet treat for your guests to nibble on. If you're looking for an easy chocolate dessert recipe you can whip together from items from your cupboard, then you've found a winner with our Mocha Shortbread Squares!

Ingredients

Makes: 25 squares

Cooking Time: 20 min

1-1/4 cups all-purpose flour
1/2 cup confectioners' sugar
2 teaspoon instant coffee granules
2/3 cup butter, softened
1/2 teaspoon vanilla extract
1 cup (6 ounces) semisweet chocolate chips
1/4 cup semisweet chocolate chips, melted (optional; see note)

Directions

1. Preheat oven to 325 degrees F.
2. In a large bowl, combine flour, confectioners' sugar, and coffee granules; add butter and vanilla. With an electric mixer on low speed, beat until blended. Stir in 1 cup chocolate chips.
3. Press dough into an ungreased 9-inch square pan; prick dough with a fork.
4. Bake 20 minutes, or until lightly browned. Cut into small squares while warm. Drizzle each square with melted chocolate, if desired.



Test Kitchen Tip: Place 1/4 cup semisweet chocolate chips in a re-sealable plastic bag; microwave at HIGH 15 seconds or until soft. Knead bag until smooth. Snip a tiny hole in the corner of the bag, and drizzle chocolate over shortbread.

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Shamrock Shortbread

You'll feel as lucky as a Leprechaun when you bake up a batch of our shamrock-shaped butter cookies. Our recipe for Shamrock Shortbread is sure to be as welcome as a pot of gold at the end of a rainbow.

Ingredients

Makes: 3 dozen

Chilling Time: 2 hr

Baking Time: 10 min

1 cup (2 sticks) butter, softened
3/4 cup sugar
2 eggs
1 teaspoon vanilla extract
3-1/2 cups all-purpose flour



Directions

1. In a large bowl with an electric mixer on medium speed, cream butter and sugar. Add eggs and vanilla; beat 1 to 2 minutes, or until light and fluffy. Gradually add flour and beat 2 minutes, or until well blended.
2. Form dough into 2 balls; cover and chill at least 2 hours.
3. Preheat oven to 350 degrees F.
4. On a lightly floured work surface, using a rolling pin, roll 1 ball of dough to 1/4-inch thickness. Using cookie cutters or a knife, cut into St. Patrick's Day or other desired shapes. Place shapes 1 inch apart on ungreased baking sheets. Repeat with remaining ball of dough.
5. Bake 10 to 12 minutes, or until golden around edges. Remove to a wire rack to cool completely.



Test Kitchen Tip: Enjoy these plain or sprinkle with colored sugar or sprinkles before baking. You can also frost and decorate the cookies once they've cooled. Do your own thing!

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Chocolate Shortbread Cookies

If you're looking for shortbread cookie recipes that are simple and delicious, look no further than our Chocolate Shortbread Cookies. They're great without any fancy add-ins or decorations!

Ingredients

Makes: 2-1/2 dozen

Cooking Time: 45 min

1 cup (2 sticks) butter, softened

3/4 cup sugar

1-3/4 cups all-purpose flour

1/2 cup unsweetened cocoa

Directions

1. Preheat oven to 300 degrees F. Coat a baking sheet with cooking spray.
2. In a large bowl with an electric mixer on medium speed, beat butter and sugar until creamy. Add flour and cocoa and continue beating until dough holds together. Form dough into 1-1/2-inch balls and place on prepared baking sheet; press flat with the palm of your hand.
3. Bake 30 to 35 minutes, or until edges of cookies are firm.



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Easy Orange Cookies

This is one of our simple cookie recipes that includes cake mix. In no time at all, you'll have 4 dozen of these delightful Easy Orange Cookies.

Ingredients

Makes: 4 dozen

Cooking Time: 10 min

1 (18.25 ounce) package orange cake mix
2 cups frozen whipped topping, thawed
1 large egg, lightly beaten
1/3 cup finely chopped macadamia nuts
Confectioners' sugar

Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine cake mix, whipped topping, egg, and nuts; stir well. Shape dough into balls, using 1 teaspoon dough for each; roll in confectioners' sugar. Place 2-inches apart on greased baking sheets.
3. Bake 10 minutes, or until edges are golden. Cool 1 minute on baking sheets; remove to wire racks to cool completely.



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Easy Peanut Butter Cookies

Last-minute company? Need something in a hurry? Easy Peanut Butter Cookies are fast and delicious! However, you're probably gonna want these around all the time, company or not!

Ingredients

1 (14-ounce) can sweetened condensed milk
3/4 cup peanut butter
2 cups biscuit baking mix
1 teaspoon vanilla extract
Sugar

Makes: 4 dozen

Cooking Time: 6 min



Directions

1. Preheat oven to 375 degrees F.
2. In a large bowl, beat sweetened condensed milk and peanut butter until smooth. Beat in biscuit mix and vanilla extract; mix well.
3. Shape dough into 1-inch balls, then roll in sugar and place 2 inches apart on ungreased baking sheets; flatten with a fork.
4. Bake 6 to 8 minutes, or until light golden (do not overbake). Cool in pan. Store, tightly covered, at room temperature.



Test Kitchen Tip: For a nice variation called Peanut Blossoms, do not flatten the balls of dough. Bake as above, remove from oven, and press a milk chocolate candy kiss into the center of each cookie.

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Cake Mix Snickerdoodles

When it comes to simple cookie recipes, this one can't be beat. Start with cake mix and in a few easy steps, end up with a freshly baked batch of Snickerdoodles!

Ingredients

2 tablespoon sugar
1 teaspoon ground cinnamon
1 (18.25-ounce) package white cake mix
1/2 cup (1 stick) butter, melted
1 egg
1 teaspoon vanilla extract

Makes: 3-1/2 dozen **Cooking Time:** 10 min



Directions

1. Heat oven to 350 degrees F. In a small bowl, mix together sugar and cinnamon; set aside.
2. In a large bowl, mix cake mix, butter, egg, and vanilla with a spoon until dough forms (some dry mix will remain). Shape dough into 1-inch balls.
3. Roll balls in sugar mixture, then place about 2 inches apart on ungreased baking sheets.
4. Bake 10 to 12 minutes, or until set. Remove from baking sheets to cooling racks.



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Cake Mix Cookies

Thanks to cake mix, these homemade cookies are almost effortless. What are you waiting for? Tear open a package and reap the rewards!

Ingredients

1 (18.25-ounce) package devil's food cake mix
2 large eggs
1/2 (8-ounce) container frozen whipped topping, thawed
1/2 cup confectioners' sugar

Makes: 5 dozen

Cooking Time: 10 min



Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine cake mix, eggs, and whipped topping, stirring well. (Dough will be sticky.)
3. Dust hands with confectioners' sugar, and shape dough into 3/4-inch balls. Coat balls with confectioners' sugar, and place 2 inches apart on ungreased baking sheets.
4. Bake 10 to 12 minutes, or until done; remove cookies to wire racks to cool.



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Lemon Coconut Clouds

These heavenly Lemon Coconut Clouds are lighter than air and have just enough tropical flavor that will have you feel like you're on a private island with the very first bite.

Ingredients

1 (18.25-ounce) box lemon cake mix
1-1/2 cups frozen whipped topping, thawed
1 egg
1/2 cup coconut
3/4 cup confectioners' sugar

Makes: 2 dozen

Cooking Time: 8 min



Directions

1. Preheat oven to 350 degrees F. Coat 2 baking sheets with cooking spray.
2. In a large bowl, beat all ingredients except confectioners' sugar with an electric mixer; mix well.
3. Place confectioners' sugar in a shallow dish. Roll a heaping teaspoonful of dough in sugar. Place on prepared baking sheets.
4. Bake 8 to 10 minutes, or until light brown around edges. Let cool 5 minutes then remove to a wire rack to finish cooling.



Test Kitchen Tip: Feel free to use your favorite flavor cake mix!

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Candy Wrap Cookies

Two ingredients are all that's required to whip up these delightful treats!

Ingredients

- 1 (18-ounce) package refrigerated sliceable sugar cookie dough
- 1 (8-ounce) package miniature chocolate-coated caramel and creamy nougat bars

Makes: 2 dozen

Cooking Time: 13 min



Directions

1. Preheat oven to 350 degrees F.
2. Cut sugar cookie dough into 1/4-inch slices. Wrap each slice around 1 miniature candy bar. Place 2 inches apart on ungreased baking sheets.
3. Bake 13 to 14 minutes. Cool 1 minute; remove to a wire rack. Sprinkle with colored sugar, if desired.



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Peppermint Crunch Balls

Call 'em Candy Cane Cookies, call 'em Peppermint Crunch Balls... They won't be able to keep their hands out of the holiday cookie jar when you bake up a batch of these buttery, minty sweets! Talk about a festive Christmas cookie recipe you'll want to make year after year!

Ingredients

Makes: 3 dozen

Chilling Time: 1 hr

Cooking Time: 10 min

1 cup (2-sticks) butter, softened
1 cup confectioners' sugar
1 egg
1/2 teaspoon peppermint extract
1/2 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1/4 teaspoon salt
1 cup finely crushed candy canes
3 tablespoon granulated sugar



Directions

1. In a large bowl, cream butter and confectioners' sugar until light and fluffy. Add egg and the peppermint and vanilla extracts; beat until well blended.
2. Gradually add flour and salt; mix until thoroughly blended. Cover bowl with plastic wrap and refrigerate 1 hour.
3. Preheat oven to 375 degrees F. Coat baking sheets with cooking spray.
4. In a small bowl, combine candy cane crumbs and granulated sugar. Shape chilled cookie dough into 1-1/2-inch balls and roll each ball in the candy cane mixture, coating completely. Place 2 inches apart on prepared baking sheets.
5. Bake 10 to 12 minutes, or until golden. Immediately remove to wire racks to cool completely.



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M&M Drop Cookies

M&M cookie recipes always bring the fun and this one is no exception. The colorful crunch of our easy-to-make M & M Drop Cookies will look like a party on the plate and taste like one in your mouth!

Ingredients

1 (18.25-ounce) package white cake mix
1/3 cup vegetable oil
2 eggs
3/4 cup miniature M&M's baking bits

Makes: 3 dozen

Cooking Time: 10 min



Directions

1. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, with an electric mixer, beat cake mix, oil, and eggs 3 to 4 minutes, or until well blended. Using a spoon, stir in M&M baking bits. Drop by teaspoonfuls 2 inches apart onto baking sheets.
3. Bake 10 to 12 minutes, or until firm and golden around edges. Allow to cool 3 to 4 minutes, then remove to wire racks to cool completely. Serve, or store in an airtight container until ready to serve.



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Chocolate Candy Cookies

Don't you just love candy cookie recipes? Use any combination of colors to make these Chocolate Candy Cookies festive for any occasion throughout the year.

Ingredients

Makes: 2 dozen

Chilling Time: 15 min

Cooking Time: 7 min

5 tablespoon (1/3 cup) butter, softened
2 ounces unsweetened baking chocolate, melted and cooled
1-1/2 cups confectioners' sugar
1 egg
1-1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup semi-sweet holiday chocolate chips, with red and green colored chips (see Note)



Directions

1. In a large bowl, beat butter, chocolate, and confectioners' sugar until well blended. Beat in egg. Slowly add flour, baking soda, and salt until well mixed. Stir in chocolate chips.
2. Cover and refrigerate dough 15 minutes.
3. Preheat oven to 350 degrees F.
4. Shape dough into 1-inch balls. Place about 1-inch apart on ungreased baking sheet.
5. Bake 7 to 9 minutes. Cool 3 to 5 minutes, then remove to a wire rack to finish cooling.



Test Kitchen Tip: These semi-sweet colored chocolate chips can be found only at the holidays.

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Chocolate Potato Cookies

Mashed potatoes in cookies?! Unbelievable?! Sshhh, let's keep the secret to these can't-get-enough-of-'em Chocolate Potato Cookies until everybody tastes 'em!

Ingredients

1 cup packed brown sugar
1/2 cup vegetable shortening
1 egg
1 teaspoon almond extract
1/2 cup semisweet chocolate chips, melted
1/2 cup unseasoned mashed potatoes, at room temperature (see Note)
1-1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 cup milk
1/2 cup chopped walnuts or pecans
1 (16-ounce) container chocolate fudge frosting

Makes: 4-1/2 dozen **Cooking Time:** 10 min



Directions

1. Preheat oven to 400 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, cream together brown sugar and shortening until light and fluffy. Beat in egg and almond extract, mixing well. Add melted chocolate and mashed potatoes, beating until smooth.
3. In a small bowl, combine flour, salt, and baking soda. Alternately add flour mixture and milk to brown sugar mixture, stirring until smooth. Mix in nuts. Drop by rounded teaspoonfuls 2 inches apart onto prepared baking sheets.
4. Bake 10 minutes, or until cookies spring back when touched lightly with a finger. Remove cookies from oven and wait 2 minutes before removing to a wire rack to cool slightly. Frost warm cookies and sprinkle with nonpareils.



Test Kitchen Tip: You should use only real mashed potatoes in this recipe.

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Sugar Cookies

Take one of our simple sugar cookie recipes and add the taste of vanilla for an extra special treat. These Vanilla Sugar Cookies are perfect as is, or you can use the same dough with other flavorings to come up with fun variations.

Ingredients

3 cups all-purpose flour
2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup vegetable shortening
1 cup sugar, plus extra for sprinkling
1-1/2 teaspoon grated lemon rind
2 eggs, well beaten
1 tablespoon heavy cream or milk

Makes: 3 dozen

Cooking Time: 6 min



Directions

1. In a medium bowl combine flour, baking powder and salt, mix well.
2. In a large bowl with an electric mixer, cream the shortening and sugar. Add the remaining ingredients and beat until light and fluffy. Gradually add flour mixture and beat until well blended.
3. Form dough into 2 balls, cover and chill for at least two hours.
4. Preheat oven to 350 degrees F.
5. On a lightly floured work surface, using a rolling pin roll 1 ball of dough to 1/4-inch thickness. Using cookie cutters, cut out cookies and place on ungreased baking sheets. Decorate with sprinkles or decorative sugars.
6. Bake 6-8 minutes or until golden around the edges. Move to a wire rack to cool completely.



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Vanilla Sugar Cookies

Our recipe for Vanilla Sugar Cookies gives you a versatile cookie 'cause it's perfect as is, or you can use the same dough with other flavorings and come up with really fun variations.

Ingredients

Makes: 2 dozen

Chilling Time: 2 hr

Cooking Time: 12 min

3/4 cup (1-1/2 sticks) butter, softened

1 cup sugar

1 egg

1 teaspoon vanilla extract

1/8 teaspoon salt

2 cups all-purpose flour



Directions

1. In a large bowl with an electric mixer on medium speed, beat together butter and sugar. Add egg, vanilla, and salt; beat until smooth. Stir in flour and knead lightly until a soft dough forms. Divide dough in half, then wrap each half in wax paper to form a cylinder about 1-1/2 inches in diameter.
2. Refrigerate dough until firm, about 2 hours.
3. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray. Cut dough into 1/4-inch slices and arrange on baking sheets.
4. Bake 12 to 15 minutes, or until light golden. Remove from baking sheets and place on wire rack to cool.



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Cinnamon Pecan Cookies

We've taken a traditional sugar cookie recipe, and added a twist with cinnamon, sugar, and pecans.

Ingredients

Makes: 3-1/2 dozen

Chilling Time: 2 hr

Cooking Time: 12 min

3/4 cup (1-1/2 sticks) butter, softened

1 cup sugar

1 egg

1 teaspoon vanilla extract

1/8 teaspoon salt

1 cup chopped pecans

2 cups all-purpose flour

1/2 teaspoon ground cinnamon

1/2 cup sugar

Directions

1. In a large bowl with an electric mixer on medium speed, beat together butter and sugar. Add egg, vanilla, and salt; beat until smooth. Stir in pecans and flour and knead lightly until a soft dough forms. Divide dough in half, then wrap each half in wax paper to form a cylinder about 1-1/2-inches in diameter.
2. Refrigerate dough until firm, about 2 hours.
3. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray. Cut dough into 1/4-inch slices and arrange on baking sheets. Sprinkle cookie slices generously with a mixture of cinnamon and sugar.
4. Bake 12 to 15 minutes, or until light golden. Remove from baking sheets and place on wire racks to cool.



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Sweet and Salty Cookies

For some reason we crave the taste of snacks that are at the same time both sweet and salty, so here's a combination of sugar cookies and pretzels that your taste buds will fall in love with.

Ingredients

- 1 (18-ounce) package refrigerated sugar cookie dough
- 1 cup coarsely crushed pretzels

Makes: 2 dozen

Cooking Time: 12 min



Directions

1. Preheat oven to 350 degrees F. Shape cookie dough into 1-inch balls.
2. Place crushed pretzels in a shallow dish. Roll the dough balls in crushed pretzels, coating completely. Place 1 inch apart on ungreased baking sheets.
3. Bake 12 to 14 minutes, or until golden.



Test Kitchen Tip: To keep these interesting, try using crushed chocolate-covered pretzels instead of plain pretzels.

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Chocolate-Dipped Almond Cookies

These are ready in a jiffy, but look like you've spent hours in the kitchen. Hooray for Chocolate-Dipped Almond Cookies!

Ingredients

Makes: 1-1/2 dozen

Chilling Time: 30 min

Cooking Time: 20 min

1 (18-ounce) package refrigerated sugar cookie dough

1/2 cup chopped almonds

1 teaspoon almond extract

1 cup semi-sweet chocolate chips



Directions

1. In a medium bowl, combine cookie dough, almonds, and almond extract; mix well. Chill 15 minutes.
2. Preheat oven to 325 degrees F. Form cookie dough into 1/2-inch balls; place on ungreased baking sheets.
3. Bake 15 to 17 minutes, or until lightly golden around edges. Let cool on baking sheets 2 minutes; cool completely on wire racks.
4. In a microwavable bowl, microwave chocolate chips on high setting 1 minute; stir. Microwave at additional 10 to 20 second intervals, stirring until smooth. Dip cookies halfway into melted chocolate; shake



Test Kitchen Tip: For a fun twist, when dipping cookies in melted chocolate, use two types of chips for dipping. Dip cookies halfway in white chocolate and set aside. When the chocolate has cooled, turn the cookies halfway again and dip into semi-sweet chocolate...yum!

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Easy Oatmeal Cookies

Take one of our simplest oatmeal cookie recipes, and curl up for a comforting snack. Our Easy Oatmeal cookies go great with milk so make a bunch and enjoy!

Ingredients

1 (18.25-ounce) package yellow cake mix
2 cups uncooked quick-cooking oats
1 cup sugar
1 cup vegetable oil
2 large eggs
1 cup chopped pecans
1-1/2 teaspoon vanilla extract

Makes: 3-1/2 dozen **Cooking Time:** 12 min



Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine cake mix, oats, and sugar. In a separate bowl, combine oil and eggs; add to dry ingredients, stirring well. Stir in pecans and vanilla. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets.
3. Bake 12 minutes, or until lightly browned. Let cool on pans 2 minutes then carefully remove to wire racks to cool completely.



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Oatmeal Raisin Cookies

Good for after-school or anytime snacks, sweet, down-home comfort is baked right into these kid-pleasing Oatmeal Raisin Cookies.

Ingredients

1-1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
2 sticks (1/2 pound) butter, softened
1 cup firmly packed brown sugar
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
3 cups quick oats, uncooked
1 cup raisins

Makes: 4 dozen

Cooking Time: 10 min



Directions

1. Preheat oven to 350 degrees F.
2. In a medium bowl, combine flour, baking soda, and cinnamon. In a large bowl, with an electric mixer, beat butter, brown sugar, and granulated sugar until creamy. Add eggs and vanilla; mix well. Add flour mixture; mix well. Stir in oats and raisins. Drop dough by rounded tablespoonfuls onto ungreased baking sheets.
3. Bake 10 to 12 minutes, or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack to cool completely.



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Oatmeal Raisin Drops

Heart-healthy oats and nutritious raisins, along with a few wholesome basics, make this one of our oatmeal cookie recipes that you don't have to feel guilty over! Oatmeal Raisin Drops will be hard to keep in your cookie jar for long -- they're that good.

Ingredients

1 cup (2 sticks) butter, softened
1 cup granulated sugar
1/2 cup packed light brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1-1/2 cups quick-cooking rolled oats
1-1/4 cups raisins

Makes: 2-1/2 dozen **Cooking Time:** 10 min



Directions

1. Preheat oven to 375 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, cream together butter, granulated sugar, brown sugar, eggs, and vanilla. Add flour, baking soda, salt, and oats; mix well. Stir in raisins. Drop by tablespoonfuls onto prepared baking sheets.
3. Bake 10 to 12 minutes, or until lightly browned. Cool 3 to 5 minutes, then remove to wire racks to cool completely.



Serving Suggestion: You can certainly pair these cookies with either a hot or cold beverage, but we'd like to suggest a nice hot cup of spiced cider. Just think how great the house will smell!

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Pumpkin Oatmeal Cookies

Pumpkin Oatmeal Cookies are the taste of autumn in a cookie. Of course, you can make them and enjoy that taste year 'round.

Ingredients

Makes: 5 dozen

Cooking Time: 10 min

3/4 cup (1-½ sticks) butter	1/2 teaspoon salt
1-1/2 cups sugar	1 teaspoon ground cinnamon
2 eggs	1/2 teaspoon ground nutmeg
1 cup canned 100% pure pumpkin (not pie filling)	1-1/2 teaspoon ground cloves
1 teaspoon vanilla extract	1-1/2 cups quick-cooking oats
1-1/2 cups all-purpose flour	1/2 cup flaked coconut
2 teaspoon baking powder	1/2 cup chopped walnuts
1/2 teaspoon baking soda	

Directions

1. Preheat oven to 375 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, cream together the butter and sugar, then add eggs, pumpkin, and vanilla, blending well. In a separate bowl, combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves; add to the pumpkin mixture and mix well. Mix in the oats, coconut, and walnuts. Drop by teaspoonfuls onto prepared baking sheets.
3. Bake 10 to 12 minutes.



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Blue Ribbon Oatmeal Cookies

Who wouldn't want to earn a blue ribbon for their baking? Well, we've made it easy for you with our yummy recipe for good-for-you Blue Ribbon Oatmeal Cookies.

Ingredients

1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1-1/4 cups quick-cooking oats
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1/2 cup (1 stick) butter, melted
1 egg
1 teaspoon vanilla extract
1/2 cup dried cranberries
1/2 cup white chocolate chips

Makes: 3 dozen

Cooking Time: 10 min



Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine flour, baking powder, baking soda, oats, granulated sugar, and brown sugar. Add melted butter, egg, and vanilla. Mix until completely blended. (Mixture will be thick.) Stir in cranberries and white chocolate chips. Shape into walnut-sized balls and place 2 inches apart ungreased baking sheets.
3. Bake 10 to 12 minutes, or until edges are golden. Remove to wire rack to cool.



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Blonde Cookie Bars

Looking for a break from regular cookies? Bar cookie recipes are the perfect option! These Blonde Cookie Bars are sure to satisfy even the biggest choco-holics.

Ingredients

2 cups packed light brown sugar
2/3 cup vegetable shortening
2 eggs
2 tablespoon vanilla extract
2 tablespoon water
2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1 cup finely chopped walnuts
1/2 cup (3 ounces) semisweet chocolate chips, melted

Makes: 1-1/2 dozen **Cooking Time:** 30 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine brown sugar, shortening, eggs, vanilla, and water; mix well. Add flour, baking powder, baking soda, and salt; mix well. Add walnuts, and stir until well combined. Spread batter into prepared baking dish.
3. Bake 30 to 35 minutes, or until a wooden toothpick inserted in center comes out clean. Allow to cool slightly, then drizzle with melted chocolate. Allow to cool completely. Cut into bars.



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Gooney Turtle Bars

Gooney is right! Chocolate, caramel, and pecans make up the decadent topping that covers a rich, buttery crust. And just one bite of these sensational bars will have you saying 'OOH IT'S SO GOOD!!!'

Ingredients

Makes: 3 dozen

Chilling Time: 2 hr

Cooking Time: 18 min

1 cup butter, melted
1 (12-ounce) box vanilla wafer cookies, finely crushed
1 (12-ounce) package semisweet chocolate chips
1 (12-ounce) jar caramel topping or 1 (12.25-ounce) jar fat-free caramel topping
1 cup coarsely chopped pecans



Directions

1. Preheat oven to 350 degrees F.
2. In a 9- x 13-inch baking dish, combine butter and wafer crumbs; press into baking dish. Sprinkle with chocolate chips, drizzle with caramel topping, and sprinkle with pecans.
3. Bake 18 to 20 minutes, or until chips have melted; cool completely in pan on a wire rack. Chill at least 2 hours; cut into bars.



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Lime Margarita Bars

Traditional margaritas are made in glasses with salted rims. These cooling Lime Margarita Bars are made with salted pretzels, so you get that salty taste in every bite. (And you don't sip these, so you don't need straws!)

Ingredients

1-1/2 cups finely crushed pretzels
1/4 cup sugar
3/4 cup (1-1/2 sticks) butter, melted
2 (14-ounce) cans sweetened condensed milk
3 eggs, lightly beaten
1/2 cup fresh lime juice
4 teaspoon grated lime peel

Makes: 20 bars

Cooking Time: 30 min



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a medium bowl, combine pretzels, sugar, and butter. Press firmly into bottom of prepared baking dish.
3. Bake 8 to 10 minutes, or until crust is firm; remove from oven and cool slightly, leaving oven on.
4. Meanwhile, in a large bowl, combine remaining ingredients. Pour into cooled crust.
5. Bake 25 to 30 additional minutes, or until center is firm. Cool completely on a wire rack. Cut into bars and serve, or refrigerate until ready to serve.

Serving Suggestion: These freeze well, but be sure to place them in a tightly covered container. When ready to serve, just remove as many as needed and thaw at room temperature for about 30 minutes.

Test Kitchen Tip: If you're a fan of fruity-flavored desserts like we are, you'll love our [Citrus Bars!](#)



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Stir and Bake Bars

Use any flavor of cake mix you want and it's like having a whole library of bar cookie recipes! Stir and Bake Bars are so yummy, you'll want to make all different kinds.

Ingredients

Makes: 2 dozen

Cooking Time: 20 min

1 cup flaked coconut
1/2 cup quick-cooking oats, uncooked
1/2 cup packed brown sugar
1/3 cup water
2 large eggs, lightly beaten
1 (18.25-ounce) package chocolate or yellow butter recipe cake mix with pudding
1/4 cup chopped pecans
1 tablespoon granulated sugar

Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine coconut, oats, brown sugar, water, eggs, and cake mix; pour into baking dish.
3. In a small bowl, combine pecans and granulated sugar; sprinkle evenly over batter.
4. Bake 20 to 25 minutes, or until golden. Cool in pan on a wire rack. Cut into bars.



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Peanut Butter Swirl Bars

These little bar cookies look so fancy, but they're a cinch to swirl -- you'll see!

Ingredients

1/2 cup chunky peanut butter
1/3 cup butter, softened
3/4 cup packed brown sugar
3/4 cup granulated sugar
2 large eggs
2 teaspoon vanilla extract
1 cup self-rising flour
2 cups (12 ounces) semisweet chocolate chips

Makes: 2 dozen

Cooking Time: 35 min



Directions

1. Preheat oven to 350 degrees F.
2. In a large bowl with an electric mixer on medium speed, beat peanut butter, butter, brown sugar, and granulated sugar, until creamy. Add eggs and vanilla; beat well. Add flour to butter mixture, beating well. Spread batter in an ungreased 9- x 13-inch pan. Sprinkle with chocolate chips.
3. Bake 5 minutes. Remove from oven. Run a knife through batter to swirl chocolate. Return to oven; bake an additional 30 minutes. Cool completely in pan on a wire rack. Cut into bars.



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Brickle and Chip Cookies

You'll go nuts for these cookies. They're quick to make and, of course, delicious to eat...our kind of recipe!

Ingredients

1 (14-ounce) can sweetened condensed milk
1/2 cup crunchy peanut butter
2 cups biscuit baking mix
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1/2 cup almond toffee bits
1/2 cup sugar

Makes: 3 dozen

Cooking Time: 8 min



Directions

1. Preheat oven to 375 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl with an electric mixer on medium speed, beat condensed milk and peanut butter, until creamy. Add biscuit baking mix and vanilla, beating just until blended. Stir in chocolate chips and toffee bits.
3. Shape dough into 1-inch balls; roll in sugar. Place 1-inch apart on prepared baking sheets.
4. Bake 8 to 9 minutes, or until lightly browned on bottoms. Remove to wire racks to cool.



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Chocolate-Cherry Cookies

Chocolate and cherries are as natural together as champagne and caviar or peanut butter and jelly. Try these and see or, better yet, taste for yourself!

Ingredients

Makes: 2-1/2 dozen

Cooking Time: 14 min

1 (18.25-ounce) package devil's food cake mix

1/4 cup water

1 large egg, lightly beaten

1/4 cup butter, melted

1 (5-ounce) package dried cherries, chopped

2 cups white chocolate chips

1/3 cup chopped pistachios

Directions

1. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, with an electric mixer on medium speed, beat cake mix, water, egg, and butter until smooth. Fold in cherries, white chocolate chips, and pistachios. Drop by heaping teaspoonfuls 2-inches apart onto prepared baking sheets.
3. Bake 14 minutes, or until set. Remove to wire racks to cool.



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Famous Hotel Chocolate Chip Cookies

Feel like you're on vacation without even leaving your home with one of our best chocolate chip cookie recipes. Bake a batch of these Famous Hotel Chocolate Chip Cookies, grab a glass of cold milk and relax!

Ingredients

1/2 cup rolled oats
2-1/4 cups all-purpose flour
1-1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon cinnamon
1 cup (2 sticks) butter, softened
3/4 cup packed brown sugar
3/4 cup granulated sugar
1-1/2 teaspoon vanilla extract
2 eggs
3 cups semisweet chocolate chips
1-1/2 cups chopped walnuts

Makes: 20 cookies

Cooking Time: 13 min



Directions

1. Preheat oven to 350 degrees F. In a food processor or blender, pulse oats until fine.
2. In a large bowl, combine oats with flour, baking soda, salt, and cinnamon.
3. In another large bowl, with an electric mixer, cream together butter, sugars, and vanilla. Add eggs and mix until smooth. Stir in oats mixture; mix well. Stir chocolate chips and nuts into dough; mix well.
4. Spoon rounded 1/4 cup portions onto ungreased baking sheets, about 2 inches apart.
5. Bake 13 to 15 minutes, or until cookies are light brown and soft in the middle. When cool, store in a sealed container to keep soft.



Test Kitchen Tip: Dough can be refrigerated overnight.

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Pumpkin Patch Chocolate Chip Cookies

This one of those chocolate chip cookie recipes that the kids are really going to love. Gather the little ones to help with these Pumpkin Patch Chocolate Chip Cookies that are fun to decorate and even better to eat!

Ingredients

Makes: 2 dozen

Cooking Time: 9 min

2-1/4 cups all-purpose flour	1/2 teaspoon red food color
1 teaspoon baking soda	1/2 teaspoon yellow food color
1 teaspoon salt	1 teaspoon vanilla extract
1 cup (2 sticks) butter, softened	2 eggs
3/4 cup granulated sugar	1 cup (6 ounces) semisweet chocolate chips
3/4 cup firmly packed light brown sugar	

Directions

1. Preheat oven to 375 degrees F.
2. In a small bowl, combine the flour, baking soda, and salt; mix well and set aside.
3. In a large bowl with an electric mixer on medium speed, beat the butter, both sugars, both food colors, and the vanilla until creamy. Beat in the eggs, then gradually beat in the flour mixture until well combined. Drop by heaping tablespoonfuls 2 inches apart onto ungreased baking sheets.
4. Bake 9 to 11 minutes, or until edges are golden. Remove from oven and immediately press chocolate chips firmly into cookies, shaping pumpkin eyes, nose, and a mouth in each while the cookies are still hot. Remove to a wire rack to cool, then serve.



Test Kitchen Tip: For best results, only bake a few cookies at a time so that you can add the chocolate chips while the cookies are still hot. That way, as the cookies cool, the chips will hold in the cookies.

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Triple Chocolate Chip Cookies

Need a cookie recipe guaranteed to have everybody begging for more? These mouthwatering cookies combine three- count 'em- three types of chocolate chips! Bet you can't resist 'em fresh from the oven!

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) butter, softened
1/2 cup vegetable shortening
3/4 cup granulated sugar
3/4 cup packed light brown sugar
1 teaspoon vanilla extract
1 egg
1 (6-ounce) cup semisweet chocolate chips
1 (6-ounce) cup milk chocolate chips
1 (6-ounce) cup white chocolate chips
1/2 cup chopped walnuts, optional

Makes: 3-1/2 dozen **Cooking Time:** 8 min



Directions

1. Preheat oven to 375 degrees F.
2. In a medium bowl, combine flour, baking soda, and salt; set aside.
3. In a large bowl, combine butter, shortening, granulated and brown sugars, and vanilla; beat until creamy. Beat in egg then gradually add flour mixture until well combined. With a wooden spoon, stir in the chips and nuts; mix well.
4. Drop mixture by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets.
5. Bake 8 to 10 minutes, or until golden. Cool 2 minutes then remove cookies to a wire rack to cool completely.



Test Kitchen Tip: Did you know that there's an easy way to soften brown sugar that has hardened? Place it in a microwaveable container, add a slice of bread, cover, and pop it in the microwave for 15 seconds. The moisture from the bread will create steam that'll soften the sugar.

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