

Holiday Cookie Contest Winning Recipes

BETTY'S BROWNIES

Awarded "Best Taste." Submitted by: Anne Scott



1 stick unsalted butter, melted

1 egg

1 box Betty Crocker butter pecan cake mix

Mix above ingredients and press into 9" x 13" un-greased pan.

1 lb. box powdered sugar

1 8-oz. package cream cheese (softened)

1 stick unsalted butter (softened)

2 eggs

Mix well with mixer and pour over above mixture.

Sprinkle with 1 cup chopped roasted pecans. Bake at 350 degrees for 35-40 minutes.

To roast pecans, place on cookie sheet and bake at 350 degrees for 8-10 minutes. Watch carefully.

RED VELVET BROWNIES

Awarded "Best Decorated." Submitted by: Jackie Bowen



1 (4-oz.) bittersweet chocolate baking bar, chopped

¾ cup butter

2 cups sugar

4 large eggs

1½ cups all-purpose flour

1 (1-oz.) bottle red liquid food coloring

1½ teaspoons baking powder

1 teaspoon vanilla extract

1/8 teaspoon salt

Small-Batch Cream Cheese Frosting

White chocolate curls for garnish

Prepare a 9-inch square pan. Trim two long aluminum foil pieces (approximately 15" in length each) to a 9-inch width. Create "lifting handles" by fitting the

strips, crossing each other, in the pan allowing 2 to 3 inches to extend over sides; lightly grease foil.

Preheat oven to 350 degrees. Microwave chocolate and butter in a large microwave-safe bowl at HIGH 1½ to 2 minutes or until melted and smooth, stirring at 30-second intervals. Whisk in sugar. Add eggs, one at a time, whisking just until blended after each addition. Gently stir in flour and next 4 ingredients.

Pour mixture into prepared pan. Bake at 350 degrees for 44 to 48 minutes or until a wooden pick inserted in center comes out with a few moist crumbs. Cool completely on a wire rack (about 2 hours).

Lift brownies from pan, using foil sides as handles; gently remove foil. Spread Small-Batch Cream Cheese Frosting on top of brownies, and cut into 16 squares. Garnish with chocolate curls, if desired.

Small Batch Cream Cheese Frosting

1 (8-oz.) package cream cheese, softened

3 tablespoons butter, softened

1½ cups powdered sugar

1/8 teaspoon salt

1 teaspoon vanilla extract

Beat cream cheese and butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar and salt, beating until blended. Stir in vanilla.

Holiday Cookie Contest Winning Recipes



MADDIE-BELLES

Awarded "Most Original." Submitted by: Donna Thompson

½ cup shortening
½ cup sugar
½ cup brown sugar, firmly packed
1 egg
2 tablespoons milk
1½ teaspoons vanilla extract
½ cup creamy peanut butter
1¾ cup all-purpose flour, sifted
1 teaspoon baking soda
¼ teaspoon salt
1 to 2 tablespoons sugar (for rolling dough in)
Hershey Chocolate Kisses filled with caramel

Cream shortening in a large mixing bowl. Gradually add sugar, beating well. Add egg, milk and vanilla; mix well. Stir in peanut butter; mix well. Combine flour, soda and salt in a bowl. Add flour mixture to peanut butter mixture, stirring well. Shape into 1-inch balls. Roll in additional sugar. Place on ungreased cookie sheet.

Bake at 375 degrees for 10 minutes. Remove cookies from oven, wait about a minute and firmly press a Hershey Kiss in the center of each cookie. Remove to wire rack to cool.

*With the Hershey Kisses filled with caramel, place the wire rack into the freezer for 2-4 minutes to help reset the Chocolate Kiss. The caramel-filled Kiss is a hollow Kiss filled with a soft caramel and it is not as strong/solid as the original solid Kisses.**

** If you choose to use the regular solid chocolate Hershey Kiss for this recipe, all you have to do is press the solid Kiss into the cookie when it comes out of the oven and then remove to cool on a wire rack. The solid Kiss holds up nicely for this. Yield: About 4½ dozen.*

SWEET-N-SALTY COOKIES

Awarded "Best Classic." Submitted by: Kay Robertson

2 ¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt (optional)
1 cup butter, softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
1 cup semi-sweet chocolate morsels
1 cup broken pretzel pieces
½ cup peanuts

Preheat oven to 375 degrees.

Combine flour, baking soda, and salt in small bowl. In a large mixing bowl combine butter, granulated sugar, brown sugar, and vanilla and beat until



creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate morsels, pretzel pieces, and peanuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9 to 11 minutes, or until golden brown. Cool on baking sheets for 2 minutes. Remove to wire racks to cool completely.