

Holiday Cookie Recipes



A collection of recipes submitted by our readers.

The Herald
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COOKIE

ROGALIKI (Polish for Crescents)

Ingredients:

- | | |
|------------------------------|---------------------|
| 4 cups flour | 3 eggs, separated |
| 1-1/2 cups butter (3 sticks) | 3 tablespoons sugar |
| 1 cup (8oz) sour cream | powdered sugar |
| 1 teaspoon vanilla | |

Directions: Cut butter into flour until crumb like (like pie crust); add sour cream, vanilla, and 3 egg yolks. Refrigerate 8 hours or overnight.

Beat egg whites; gradually add 3 tablespoons sugar. Set aside. Divide dough into 8 pieces and make each 1/8 into a ball. Roll each ball, one at a time, quickly, in powdered sugar, NOT FLOUR, to about 1/8" thickness. Spread circle with beaten egg white. Cut circle into 8 pie wedge shapes; roll each piece from the wide end to the point.

Twist slightly to make a crescent shape and put onto a greased or parchment paper covered baking sheet.

Spread with more egg white. Repeat with rest of balls.

Bake at 400° for 13-14 minutes.

Remove immediately onto a wire rack to cool.

Yield: 64

Submitted By:
Anna Stodolak
Sharon, PA



COOKIE

CRINKLE TOP CHRISTMAS COOKIES

Ingredients:

- | | |
|--------------------|--------------------------|
| 3/4 cup Shortening | 2 tsp baking soda |
| 1 cup Sugar | 1 tsp ginger |
| 1 Egg, beaten | 1 tsp ground cloves |
| 4 T Dark Molasses | 2 cup Flour |
| 1/2 tsp salt | 1 cup Raisins (optional) |

Directions:

Cream together shortening, sugar and egg until smooth. Add all the remaining ingredients and mix. Form into walnut-sized balls and roll them in sugar.

Place them on an ungreased cookie sheet allowing room for the cookies to spread. Bake for 10 minutes at 350 degrees. Do not overbake or cookies will

Submitted By:
Rob Ruskiewicz



COOKIE

PEANUT BUTTER CUP BARS - No Bake

Ingredients:

- | | |
|-----------------------|-------------------------|
| 1 cup peanut butter | 1 12 oz. package |
| 1 cup butter-melted | milk chocolate morsels, |
| 1 Lb. powdered sugar | melted |
| 1&1/2 cup | |
| graham cracker crumbs | |

Directions: In a large bowl, mix peanut butter, melted butter, powdered sugar & graham cracker crumbs. Spread this mixture evenly in jelly roll pan or cookie sheet Pour melted chocolate chips over mixture, spreading evenly over the entire top. Refrigerate approx. 15mins., then cut into bars!

*Tastes just like
peanut butter cups!*

Submitted By:
Cindy Mayernik
Sharpsville, PA




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COOKIE**CATHEDRAL COOKIES****Ingredients:**

1 cup semisweet chocolate chips	3 cups pastel miniature marshmallows
2 tablespoons butter (no substitutes)	1/2 cup chopped pecans or walnuts
1 egg, beaten	1 cup flaked coconut

Directions: In heavy saucepan, melt chocolate chips and butter over low heat, stirring occasionally. Stir a small amount into the egg, then return all to pan. Cook and stir over low heat for 2 minutes. Pour into a bowl; let cool for 15 minutes. Gently stir in marshmallows and nuts. Chill for 30 minutes. Gently roll onto another sheet of waxed paper, cover the outside of the roll with the coconut. Wrap roll tightly, twisting ends to seal. Freeze for 4 hours or overnight. Remove waxed paper. Cut into 1/4" slices. Store in an airtight container in the refrigerator.

Submitted By:
Rosemary Lehman
Greenville, PA



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COOKIE**MOLASSES SUGAR COOKIES****Ingredients:**

3/4 cup vegetable shortening (like Crisco)	1/2 teaspoon ground cloves
1 cup granulated sugar	1/2 teaspoon ground ginger
1/4 cup molasses	1 teaspoon ground cinnamon
1 egg	1/2 teaspoon table salt
2 teaspoons baking soda	Extra granulated sugar to roll cookies in before baking
2 cups sifted flour	

Directions: Melt shortening in saucepan over low heat. Remove from heat when melted; let cool. Add sugar, molasses, egg; beat well. In separate bowl, sift together all dry ingredients (except extra sugar). Add dry ingredients to first mixture and mix well. Chill. Form into 1-inch balls and roll in extra sugar. Place on greased (1 use shortening) cookie sheet about 2 inches apart. Bake at 375 degrees for 8 to 10 minutes, or until top begins to 'crack'. Do not overbake, as this cookie is meant to stay chewy.

Yield: Makes 2 or 3 dozen.

Recipe may be doubled. Yum!

Submitted By:
Maggie Shaughnessy
Greenville, PA

**COOKIE****RAISIN PUFFS****Ingredients:**

1 cup dark raisins	Mix
1 1/2 cup light raisins	1 Cup of Butter
Cook in 1 cup of water until absorbed; then cool	1 1/2 Cup sugar
	1 teaspoon of vanilla
	2 slightly beaten eggs
	3 1/2 flour
	1 teaspoon of baking soda
	1/2 teaspoon salt

Directions:

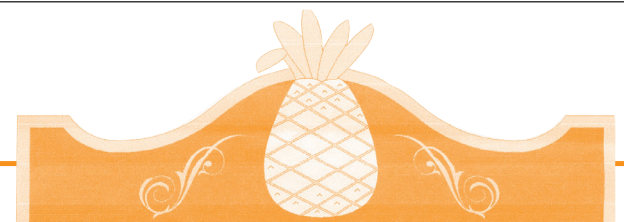
Cook Raisins and then Cool
Mix other ingredients in order as given.
Then add raisins;
and 1 cup of chopped nuts (optional)
Shape into balls the size of a walnut;
Roll in granulated sugar.
Bake on ungreased cookie sheet at
350 degrees for about 15 minutes.

Yield: Makes 6-8 dozen.

*This one is the closest to
Grandma's raising filled
cookies that you will get!*

Submitted By:
Pat Tymochko
Greenville, PA





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COOKIE

SANTA COOKIES

Ingredients:

- 1 bag salted pretzels
- 1 bag chocolate kisses
- 1 bag of M+ M's

Directions: Line pretzels in pan, top with Kisses. Put in oven till Kisses softens. Top with M + Ms. That's it!



Submitted By:
Bettie Morocco
Wheatland, PA

COOKIE

CIVITE COOKIES

Ingredients:

- | | |
|--------------------------|---------------------------|
| 3/4 cup soft butter | 2 teaspoon. Anise Extract |
| 1 1/2 cup Sugar | 4 cups cake flour |
| 6 eggs | 3 heaping teaspoon |
| 1 teaspoon vanilla | baking powder |
| 1 teaspoon lemon extract | pinch of salt |

Directions: Cream Butter and Sugar: beat until like whipping cream. Add eggs all at once. Add extracts. Sift all dry ingredients together, Add slowly. Beat until bubbles form. Drop by tsp. onto greased cookie sheet. Bake for 5 minutes in preheated 400° oven, until lightly brown on edges. Cookies are very white. Let cool and sprinkle with powder sugar.



Submitted By:
Lisa McKnight
Sharpville, PA

COOKIE

MONSTER COOKIES

Ingredients:

- | | |
|----------------------------|---------------------------|
| 4 eggs | 1 Lb peanut butter |
| 1 1/3 cups brown sugar | 6 Cups quick cooking |
| 1 teaspoon vanilla | rolled oats - not instant |
| 1 1/3 cups white sugar | 6 Oz chocolate chips |
| 2 1/3 teaspoon baking soda | 1 Lb M & M's |
| 10 tablespoons margarine, | - Use holiday colors |
| softened | |

Directions: Preheat oven to 350 degrees. Using a large bowl, mix ingredients together in order given. Scoop with ice cream scoop or 1/4 cup measuring cup and place on ungreased cookie sheet. Bake 10 -12 minutes.



Submitted By:
Wanda Hicklin
Hermitage, PA

COOKIE**PECAN PIE COOKIES****Ingredients:**

1 cup firmly packed
brown sugar
3/4 cup butter softened
1 egg
1 teaspoon vanilla
2 cups all-purpose flour
1 teaspoon baking powder

Filling Ingredients:
1 cup chopped pecans
1/2 cup firmly packed
brown sugar
1/4 cup whipping cream
1 teaspoon vanilla

Directions: Heat oven to 350. Combine all cookie ingredients except flour and baking powder in large bowl. Beat at medium speed until creamy. Reduce speed to low; add flour and baking powder. Beat until well mixed.

Shape dough into 1 1/4 inch balls. Place 2 inches apart onto ungreased cookie sheets. Make indentation in each cookie with thumb; rotate thumb to hollow out slightly.

Combine all filling ingredients in small bowl; fill each cookie with 1 rounded tsp. filling. Bake for 8 to 12 minutes or until lightly browned. Cool 1 minute; remove from cookie sheets.

Yield: Yield 3 dozen cookies

Submitted By:

Lynda Szymoniak

Mercer, PA

COOKIE**PINEAPPLE TAILS**

1-15oz. can undrained crushed pineapple
1/2 cup sugar

2 teaspoons lemon juice

Combine all ingredients in saucepan and cook until thick. Then cool.

TART SHELLS

2-3oz. soft cream cheese

1/2 pound butter

2 cups flour

Make 48-50 balls and pat into tart pans

Fill with 1/2-3/4 teaspoon filling

Bake 350 degrees for 25 minutes and cool

FROSTING

1/2 cup butter

1/2 cup sugar

2 tablespoon flour

1/2 cup milk

1 teaspoon vanilla

Cook flour and milk to a paste and cool.

Cream shortening and sugar.

Add cooled paste and vanilla and beat well.

Sprinkle ground nuts on top

Submitted By:

Barbara Gensko

Farrell, PA

**COOKIE****FROSTED CRANBERRY-COCONUT BURSTS****Cookies:**

1 pouch (1lb 1.5oz) Betty Crocker sugar cookie mix
1/2 cup butter or margarine, softened
1 egg
1 cup dried cranberries
1/2 cup coconut

Glaze:

1 cup powdered sugar
1/2 teaspoon coconut extract
1 to 2 tablespoons milk

1. Heat oven to 375 F. In bowl, stir cookie mix, butter and egg until soft dough forms. Stir in cranberries and coconut until well mixed.

2. On ungreased cookie sheet, drop dough by rounded tablespoonfuls 2 inches apart.

3. Bake 8 to 9 minutes or until golden brown around edges. Cool 2 minutes; remove from cookie sheet to cooling racks. Cool completely, about 15 minutes.

4. In small bowl, stir powdered sugar, extract and enough milk until glaze is spreadable. Spread glaze over tops of cooled cookies.

Yield: Makes about 3 dozen.

Submitted By:

Audrey Adams

Hermitage, PA

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COOKIE

GOLDEN COCONUT MACAROONS

Ingredients:

- | | |
|-------------|-----------------------|
| 2 eggs | 1/4 cup flour |
| 1 cup sugar | 3 cups flaked coconut |

Directions:

1. Heat oven to 350 degrees.
2. Lightly grease 2 cookie sheets.
3. In large bowl with mixer at high speed, beat eggs with sugar until well-blended (about 1 minute).
4. Fold in flour and coconut all at once.
5. Drop about 2 tablespoons of the mixture about 2 inches apart on cookie sheets (cookies do not spread).
6. Bake 10-18 minutes until cookies are golden on tops and bottoms. Very important: Turn the cookie sheets around and switch shelves at the 8 minute mark.
7. Cookies will be soft to touch and will firm as they cool. They are also sticky.
8. Cool on racks.
9. Store in a tight container.
7. Cookies will be soft to touch and will firm as they cool

Submitted By:
Backy McFadden
Greenville, PA



COOKIE

UPSIDE-DOWN TURTLE COOKIE

Ingredients:

- | | |
|---------------------|---|
| 1 cup butter (soft) | 2 1/2 cups flour |
| 1 cup sugar | 2 oz. (2 squares)
unsweetened chocolate
(melted and cooled) |
| 1 teaspoon vanilla | |
| 1 egg | |

Directions: Heat oven to 375

In large bowl cream butter and sugar until light and fluffy. Blend in vanilla, chocolate and egg. Gradually add flour to cream mixture and mix well. Chill dough for 30 minutes. Shape dough into 1 inch balls. Place 2 inches apart on ungreased sheet. With thumb make imprint in each. Bake 8-10 minutes.

Filling:

- 20 caramels
1/4 c. Half and half
Pecan halves
In sauce pan-melt caramels and milk over low heat stirring constantly.
Fill cookies and top with a pecan half.

Submitted By:
Melissa Vallely
Sharon, PA



COOKIE

GLAZED PINEAPPLE COOKIES

Ingredients:

- | | |
|--------------------|--|
| 1 cup white sugar | 2 eggs |
| 1 cup brown sugar | 4 cups flour |
| 1 cup Crisco | 1 cup chopped walnuts |
| 1/4 teaspoon salt | 1 can - 20 oz.
Crushed pineapple, drained |
| 1 teaspoon soda | |
| 1 teaspoon vanilla | |

Directions:

- Beat sugars with Crisco.
Add vanilla and eggs.
Mix flour with walnuts, soda and salt.
Add flour mixture to sugar/egg mixture.
Mix in drained crushed pineapple.
Make a drop cookie and bake in a 350 degree oven for approximately 12 to 14 minutes until cookies are light brown.

When cookies are cool, glaze with following:
2 cups Confectionary sugar
Pineapple juice as needed to make a nice spreading glaze.

Submitted By:
Ginny Kocis
Farrell, PA



COOKIE

HOLIDAY COOKIES

Ingredients:

- | | |
|---------------------------------|----------------------------|
| Mix together thoroughly: | Sift together and stir in: |
| 1/3 cup soft shortening | 2 ? cups sifted flour |
| 1 egg | 1 teaspoon baking soda |
| Light Dough: | 1 teaspoon salt |
| 1/3 cup granulated sugar | Light dough: |
| 2/3 cup honey | 1 TEASPOON VANILLA |
| OR | OR |
| Dark Dough: | Dark Dough: 2 teaspoons |
| 1/3 cup brown sugar
(packed) | cinnamon |
| 2/3 cup molasses | 1 teaspoon ginger |

Directions:

Chill dough – Roll out 1/4" thick, cut into desired shapes. Place 1" apart on lightly greased baking sheet. Bake until no imprint is left when lightly touch with finger. Bake 375 degrees for 8 to 10 minutes. Cool Cookies, add your favorite icing and/or decorate as desired

Yield: Makes about 5 dozen.

Submitted By:
Dorothy Phillips



COOKIE

CONGO SQUARES

Ingredients:

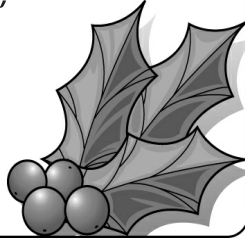
- | | |
|--------------------------|--------------------|
| 2 3/4 cup flour | 1 C. Chopped nuts |
| 2 1/4 C. Brown sugar | 2/3 cup shortening |
| 2 1/2 tsp. Baking powder | or margarine |
| 3 eggs | 12 oz. Semi sweet |
| 1/2 tsp. Salt | chocolate bits |

Directions:

Sift dry ingredients
Melt shortening and add brown sugar and mix well
Allow to cool slightly
Add eggs one at a time.
Add to dry ingredients and then add nuts and Chocolate bits
Spread in a greased or sprayed 9x13 pan and bake at 350 for 25-30 min.

*For a special dessert,
cut in squares and serve
topped with ice cream.*

Submitted By:
Donna Dzurinda
Farrell, Pa



COOKIE

SANTA SNOWFLAKES

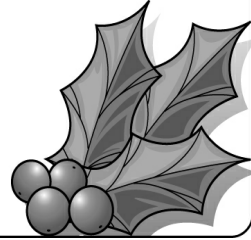
Ingredients:

- | | |
|-----------------|-----------------------|
| 2 egg whites | 1 cup chocolate chips |
| 1 teas. Vanilla | 1 cup walnuts |
| 2/3 cup sugar | |

Directions:

Whip egg whites till stiff (4 or 5 min.).
Gradually add sugar.
Add Chips & walnuts.
Preheat oven to 375 degrees-Turn off
& put candy in oven after it cools.
Put aluminum foil on cookie sheets & grease foil.
Spoon candy on Greased pans.

Submitted By:
Marilyn Schrantz
Grove City, Pa.



COOKIE

COCONUT COOKIES

Ingredients:

- | | |
|-----------------------------|---------------------------|
| 2 cupflaked coconut toasted | 1 cup sugar |
| 2 1/2 cup all purpose flour | 2 eggs |
| 1 teaspoon salt | 2tsp vanilla, |
| 1/2 teaspoon baking soda | GLAZE: |
| 1 cup butter or margarine | 3 1/2 cups powdered sugar |
| softened | 1/2 cup hot water, |

Directions:

Preheat oven to 375*
Beat butter and sugar in large bowl until fluffy
Beat in eggs and vanilla on low speed.
Stir in flour, baking soda and salt
Sir in coconut mixture
Chill for 30 minutes.
Drop by rounded tablespoons 3 inches apart on baking sheet (parchment paper helps)
Bake 375 for 12 to 15 minutes, Drop into prepared glaze while hot. Scrape excess from bottom of cookie and dry on rack

Submitted By:
Mary Wilson
Jackson Center, PA



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COOKIE

ALMOND BARK CRUNCHIES

Ingredients:

- | | |
|---|---|
| 2 lbs. White almond bark
(melt on low heat) | 2 1/2 cups small pretze
1 sticks broken in
small pieces |
| 2 1/2 cups rice krispies
(may use the holiday
colored ones) | 6 oz. Slivered almonds |

Directions:

Add all to melted chocolate and mix well - drop by teaspoon on wax paper and cool.
Makes 8 dozen.

Enjoy!

Submitted By:
Robin Stanek
South Pymatuning Twp.



COOKIE

CHERRY WINKS

Sift

- 2 1/2 cups flour
- 1 teaspoon. baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt.

Combine

- 3/4 cup shortening
- 1 cup sugar and cream well

Add

- 2 eggs
 - 2 teaspoon milk
 - 1 teaspoon vanilla.
- Blend in sifted dry ingredients and mix well.

Add

- 1 cup chopped pecans
 - 1 cup chopped dates
 - 1/3 cup chopped maraschino cherries and mix well.
- Shape into balls

Crush

- 2 1/2 cups corn flakes and roll each ball into corn flakes
- Place on greased cookie sheet and top each cookie with 1/4 maraschino cherry.

Bake at 375 degrees for 10-12 minutes.
Don't stack or store until cooled.

Submitted By:
Carrie Wagner
South Pymatuning Twp.



COOKIE

BONBON COOKIES

Ingredients:

- 1/2 c. butter or margarine
- 3/4 c. powdered sugar
- 3 teaspoon vanilla
- 1 1/2 c. flour
- 1/8 teaspoon. salt
- 24 maraschino cherries
- Bonbon Icing

Directions:

Mix butter, powdered sugar, and vanilla. Blend in flour and salt.
If dough is dry, add 1 to 2 tablespoons milk.

Heat oven to 350 degrees. For each cookie, wrap 1 tablespoonful of dough around a cherry.
Bake 1" apart on ungreased baking sheet for 12 to 15 minutes. Cool. Dip tops in icing.

Icing Mix

- 1 cup powdered sugar
- 2 1/2 tablespoons milk,
- 1 teaspoon vanilla and
red or green food coloring until smooth.

Submitted By:
Renee Aszalos
Sharon PA, 16146



COOKIE

ALMOND ROCA COOKIES

Ingredients:

- | | |
|-----------------------------------|-------------------------------------|
| 3 cups all purpose flour | 2 teaspoons pure
vanilla extract |
| 1/2 teaspoon baking soda | 1 package toffee bits |
| 1/4 teaspoon salt | 1 cup coarsely ground
almonds |
| 1 cup dark brown sugar | 4 ounces milk chocolate |
| 1/2 cup sugar | 1/2 tablespoon vegetable oil |
| 1 cup butter,
room temperature | |
| 2 eggs, room temperature | |

Directions: Preheat oven to 300 degrees

In a medium mixing bowl, whisk together flour, baking soda, and salt. Set aside. In the bowl of an electric mixer, blend sugars together on medium speed. Add butter and mix to form a grainy paste. Add eggs and vanilla and mix at medium speed until light and fluffy. At low speed, slowly add the flour mixture and then the toffee bits. Mix until just blended, do not over-mix.

Place ground nuts in a small bowl. Using hands, roll balls of dough into 1 to 1 1/2-inch balls, then roll in the ground nuts. Place on cookie sheets several inches apart. Bake approximately 22 minutes and then transfer cookies to a cooling rack.

Melt the chocolate with the vegetable oil in a double boiler or in a bowl set over a pan of simmering water. Drizzle melted chocolate over cooled cookies. Place cookies on a cookie sheet and place in freezer or refrigerator until chocolate is firmly set.

Submitted By:
Josephine Burke
Hermitage, Pa

COOKIE

PEPPERMINT CHOCOLATE DELIGHTS

Ingredients:

Cookies: 1 stick (unsalted) butter, softened
 3/4 Cup sugar
 1/2 Cup semisweet chocolate pieces
 1 tablespoon shortening
 1 teaspoon vanilla
 1 egg

2 Cups flour
 1 teaspoon baking powder
 1/4 teaspoon salt
 1 Tbl unsweetened cocoa powder
 1 tablespoon milk
 Peppermint Butter

Cream: 2 1/2 tablespoons softened butter
 2 Cups confectioners sugar
 1-2 tablespoons milk
 1/2 Cup ground peppermint pillow candies
Chocolate Drizzle: 1/2 Cup semisweet pieces
 1 tablespoon shortening

Directions: Cookies: In a large mixing bowl, beat softened butter and sugar together. Melt chocolate pieces with shortening in a small microwavable bowl in microwave, or in a small saucepan over low heat, add to bowl mixture. Mix in vanilla and egg. In a separate bowl, sift together flour, baking powder, salt and cocoa. Gradually add to mixing bowl with milk, and mix until combined. Using a tablespoon, or small scoop, make balls from dough. Place balls on a parchment-lined cookie sheet, leaving an inch surrounding each. Press center of ball with thumb. Bake at 350 degrees for 8-10 minutes, or until done. Remove and cool on a cooling rack.

Peppermint Butter Cream: Place softened butter in a mixing bowl and gradually add confectioners sugar with milk, then beat until smooth and creamy. Add a little more milk if necessary. Fold in ground peppermint candies. When cookies are cool, place a dollop of Peppermint Butter Cream in the center of each depression.

Chocolate Drizzle: In a small microwavable bowl in the microwave, or small saucepan over low heat, melt remaining chocolate pieces with a tablespoon of shortening. To finish cookies, use a fork and dip into the melted chocolate then drizzle across top of each cookie, let chocolate harden.

Yield: 3 1/2 dozen

Submitted By: *Mary Hobson* Greenville

COOKIE

CHERRY-CHOCOLATE STARS

Ingredients:

1/2 cup chopped maraschino cherries
 1 cup butter
 1 cup sugar
 1 egg

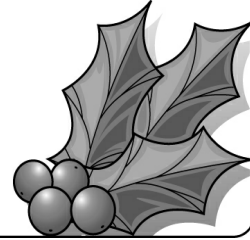
1 1/2 teaspoons baking powder
 2 1/2 cups all purpose flour
 14 oz. bag milk chocolate stars
 White baking chocolate

Directions:

Beat butter until soft in a large mixing bowl with an electric mixer. Add in sugar and baking powder. Beat in egg and chopped, drained maraschino cherries. Stir in flour. Shape dough into two rolls about 1 1/2 inches in diameter. Wrap and chill until firm.

Cut dough in 1/4 inch thick slices. Place slices 2 inches apart on an ungreased cookie sheet. Bake at 375* for 8 to 10 minutes or until edges are firm.

Place a milk chocolate star in the center of each hot cookie. Let cool. Melt white baking chocolate and drizzle over cooled cookies.



Submitted By:
Peggy Hause

COOKIE

ORANGE PECAN BISCOTTI

Ingredients:

3/4 cup pecans
 1/2 cup butter
 3/4 cup sugar
 2 eggs
 2 tbsp. orange liqueur or orange juice concentrate thawed

Zest of 1 orange, minced finely
 2 cups plus 2 tbsp. all purpose flour
 1 1/2 teaspoons. baking powder
 1/2 teaspoon. Salt

Directions: In a mixing bowl cream butter and sugar until light and fluffy. Beat in eggs, orange liqueur or orange zest. In a bowl combine the flour, baking powder and salt and mix until blended. Fold in nuts. Divide the dough in half. Form dough into 2 logs about 1/2 inch thick, 1 1/2 inches wide and 14 inches long. Place on a greased and floured baking sheet. Bake in the middle of a preheated 325 degree oven for 25 or 30 minutes or until set and lightly browned. Transfer from the baking sheet to a rack. Let Cool 5 minutes. Place on a cutting board.

With a serrated knife slice diagonally at a 45 degree angle about 1/2 inch thick. Place the slices upright on a baking sheet and return to the oven at 300 degrees for 10 to 15 minutes to dry and brown slightly. Let cool on a rack. Store in a tightly covered container.



Submitted By:
Toni Wygant
 Sharpsville, PA

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COOKIE

CAPUCCINO COFFEE SHORTBREAD COOKIES

Ingredients:

1 cup butter (not margarine) at room temperature	2 cups flour (sifted)
1/2 cup packed brown sugar	1/2 cup semi-sweet chocolate chip morsels
1/4 cup granulated sugar	1/2 cup white baking chips
2 tablespoons instant coffee crystals	

Directions: Preheat oven to 300 F.

In a large mixing bowl, cream together the butter, brown sugar, Granulated sugar, and coffee crystals.

Gradually add sifted flour and mix well.

(The dough will be a nice Brown color with coffee flecks in it.) Turn dough out onto a lightly floured surface and roll out to 1/4" thickness.

Cut dough with a flower shaped cookie cutter.

Place 2" apart on an ungreased cookie sheet. Bake for 20-22 minutes or until set. Do not let them get too brown. Let cool on wire rack.

Melt chocolate chips and drizzle back and forth across the cookie in one direction. Let Set. Melt white chips and drizzle the opposite direction on the cookie. Let set.

Yield: 3-4 dozen

Submitted By:
Heather M. Baker
Grove City, PA



COOKIE

HOLIDAY SQUARES

Ingredients:

1 1/2 cup sugar	2 Cup Flour
1 cup Butter	1 Tablespoon Lemon Juice
Cream Together	1 Can Pie Filling
4 Eggs-One at a time, beat well	

Directions:

Cream together sugar and butter, add eggs one at a time, beat-well. Add flour and lemon juice.

In well greased cookie pan with sides, spread batter on pan-score 24 pcs. Put filling in each square, sprinkle confectioners sugar over top. Bake 45 min at 350.

Submitted By:
Mary Lynn Lofink



COOKIE

GRANDMA MARION HUNTER'S FUDGE BARS

Ingredients:

Filling	1 cup packed of brown sugar
6oz bag of milk chocolate chips	1 egg
1 can of Borden condensed sweeten milk	1 teaspoon of vanilla
1 tablespoon of butter	1 and 1/4 cups of flour
1/2 teaspoon of salt	1 and a 1/2 teaspoon of baking soda
1 teaspoon of vanilla	1/2 teaspoon of salt
1 cup of chopped nuts	1 cup of mothers oats
1/2 cup of butter (1 stick)	

Directions: Melt on low and remove from heat

Add vanilla and nuts and set aside

In large bowl combine butter, brown sugar, egg and vanilla blend till no lumps are present.

In separate bowl combine flour, baking soda, salt, mothers oats

Mix with large bowl of ingredients

Spray 9 x 13 baking dish lightly

Put 2/3 of oatmeal mixture into dish and press down lightly and go up sides a little.

Pour the pan of chocolate over top

Make flat patties of oat meal mixture and put on top of choco-

late. Will not cover top completely

Bake at 350 for only 25 minutes

When cool cut into little squares (Great in freezer)

Submitted By:
Carol Hunter

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COOKIE

HOLIDAY BARS

Ingredients:

- | | |
|---|---|
| Base | 1 cup semi sweet or
milk chocolate chips |
| 1 cup sugar | 1 cup chopped walnut |
| 3/4 cup margarine or butter
softened | Glaze |
| 1 teaspoon vanilla | 1 cup powdered sugar |
| 1 egg | 1-2 tablespoons milk |
| 2 cups all purpose flour | |

Directions:

- 1.Heat oven to 350 degrees. In large bowl, combine sugar and margarine and beat until light and fluffy. Add vanilla and egg, blend well. Add flour and mix well. Spread dough in an ungreased 15 x 10 x 1 inch jelly roll pan. Sprinkle with chocolate chips and nuts. Press lightly in to dough.
2. Bake at 350 for 25-30 minutes. Cool 1 hour or until completely cool.
3. In small bowl, combine powdered sugar and milk for drizzling consistency. Blend until smooth. Drizzle over cooled bars. Cut into bars. About 4 dozen.

You can also top this shortbread with favorite dried fruit, nuts or flavored chips. Enjoy!

Submitted By:
Connie Jewell
Jackson Center, PA

COOKIE

CHOCOLATE-COVERED CHERRY COOKIES

Ingredients:

- | | |
|-------------------------------------|--|
| 1 1/2 cups flour | 1 egg |
| 1/2 cup unsweetened
cocoa powder | 1 1/2 tsp. Vanilla |
| 1/4 tsp. Salt | 1 10-ounce jar
maraschino cherries |
| 1/4 tsp. Baking powder | 1 6-ounce package
semi-sweet chocolate pieces |
| 1/4 tsp. Baking soda | 1/2 cup sweetened
condensed milk |
| 1/2 cup butter, softened | |
| 1 cup sugar | |

- Directions:** In a large bowl stir together flour, cocoa powder, salt, baking powder and soda. In mixer bowl beat together butter and sugar on low speed of electric mixer till fluffy. Add egg and vanilla; beat well. Gradually add dry ingredients to creamed mixture; beat till well blended. Shape dough into 1-inch balls; place on ungreased cookie sheet. Press down center of dough with thumb. Drain cherries, reserving juice. Place a cherry in the center of each cookie. In a small saucepan combine chocolate pieces and sweetened condensed milk; heat till chocolate is melted. Stir in 4 tsp. of the reserved cherry juice. Spoon about 1 tsp. frosting over each cherry, spreading to cover cherry. (Frosting may be thinned with additional cherry juice, if needed.) Bake in a 350 degree oven about 10 minutes or till done. Remove to wire rack; cool.

Yield: 48 cookies.

Submitted By:
Terry L. McClave,
Mercer, PA

COOKIE

CHOCOLATE CHRISTMAS CHERRIES

Ingredients:

- | | |
|--|---|
| 58 Nilla Wafers (finely
crushed/2 cups) | 1 tablespoon corn syrup |
| 1/2 cup powdered sugar | 36 maraschino cherries
with stems well drained |
| 1/2 cup walnuts | 1 1/2 packages semi-sweet
chocolate chips melted |
| 1/4 cup boiling water | |
| 2 teaspoons instant coffee | |
| 2 tablespoons butter
or margarine | |

- Directions:** Mix crumbs, sugar and walnuts; set aside. Add coffee to boiling water in small bowl; stir until dissolved. Add margarine and corn syrup; stir until well blended. Add to crumb mixture; mix well. Shape (about 1 rounded teaspoon of the crumb mixture around each cherry, leaving stem of cherry uncoated. Place in shallow pan, cover. Refrigerate 1 hour. Dip cherries one at a time in chocolate. Hold cherries by the stem and turn until completely coated. Place on wire rack and set on sheet of wax paper. Refrigerate 30 minutes or until firm. Store in refrigerator. Substitute 2 cups of oreos for Nilla Wafers if desired.

Submitted By:
Melissa Haas
Greenville, PA



COOKIE

CHERRY WINKS

Ingredients:

- | | |
|---|---------------------------------------|
| 2 1/4 cups sifted flour | 2 tablespoons milk |
| 1 teaspoon double acting
baking powder | 1 teaspoon vanilla |
| 1/2 teaspoon baking soda | 1 cup chopped pecans |
| 1/2 teaspoon salt | 1 cup chopped dates |
| 3/4 cups shortening | 1/3 cup chopped
marachino cherries |
| 1 cup sugar | 2 1/2 cups cornflakes
crushed |
| 2 eggs | |

Directions:

- Preheat Oven to 375. Sift flour, baking powder and baking soda, set aside. Combine shortening and sugar and mix well; Blend in eggs, milk and vanilla Mix with dry ingredients Add chopped pecans, chopped dates, chopped marachino cherries Shape into balls using 1 level tablespoon of dough for each cookie. Roll each ball in cornflakes Place on greased baking sheet, top each with 1/4 cherry. Bake 375 oven 10-12 minutes. Do not stack or store until cooled

Submitted By:
Anna Matvey
Hermitage, PA



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COOKIE

CARAMEL LAYER CHOCOLATE

Ingredients:

50 Kraft Caramels (1bag)	3/4 cup melted oleo
1/3 cup evaporated milk	1/3 cup evaporated milk
Melt together	1 cup chopped nuts
1 package yellow cake mix or German chocolate	1 cup chocolate chips

Directions:

Grease & flour a 9 X 13 pan; stir dry cake mix, oleo, milk and nuts by hand until dough sticks together.

Press 1/2 batter into pan.

Bake 6 minutes at 350 degrees.

Sprinkle chips on crust, then caramel mixture.
Break remaining dough over caramel,
then bake 15 to 18 minutes more.

Cool then refrigerate or freeze.



Submitted By:
Debbie Proctor,
Hermitage

COOKIE

BUTTER-PECAN TURTLE COOKIES

CRUST:

2 cups flour
1 cup packed brown sugar
1/2 cup soft butter
1 cup pecans

Preheat oven to 350*. Combine crust ingredients. Mix with beater 2-3 minutes until fine texture. Pat into ungreased 13x9x2 inch pan. Sprinkle pecans over the crust. Prepare the caramel layer.

CARAMEL LAYER:

2/3 cup butter
1/2 cup packed brown sugar
1 cup milk chocolate chips

In heavy saucepan combine brown sugar and butter. Cook over medium heat, stirring constantly until entire surface begins to boil. Boil 1/2 - 1 minute. Pour over pecans and crust. Bake in center of oven 18 - 22 minutes. Caramel will bubble. Remove from oven. Add milk chocolate chips. Swirl as they melt; DO NOT SPREAD. Cool completely. Cut into small squares.



Submitted By:
Kathy Hale
Grove City

COOKIE

PECAN TARTS

Ingredients:

Tarts	Filling
2 - 3 oz. Packages of cream cheese	1 1/2 cups brown sugar
1 cup of butter	2 eggs
2 cups of flour	2 teaspoons butter
Mix together. Divide into small balls (about 1 inch)	2 teaspoons vanilla
Press into small muffin pan.	1 1/2 cups chopped pecans

Directions:

Mix filling ingredients together.

Fill shells halfway

Bake at 350 degrees for 15-20 minutes.

Let cool 5 minutes. Remove from pan.



Submitted By:
Ginny Clayton
Greenville

COOKIE

EASY BANANA & PEANUT BUTTER COOKIES

Ingredients:

1 Banana Cake Mix	3/4 cups chocolate chips
2 eggs	3/4 cup chopped walnuts
1 cup peanut butter	or pecans or peanuts
1/3 to 1/2 cup water	

Directions:

Mix eggs, peanut butter & 1/3 cup water. Add half of cake mix, blend. Add remaining cake mix, chips, and nuts. Use more water as needed. Mix until blended. Spoon onto greased cookie sheet and bake at 350 degrees for 8-10 minutes or until golden brown.

Submitted By:
Kathryn Heess
Jackson Center



COOKIE

PUMPKIN-BUTTERSCOTCH COOKIES

Ingredients:

1/2 cup shortening	1 teaspoon Baking soda
1 cup sugar	1 teaspoon baking powder
1 cup pumpkin puree	1 teaspoon cinnamon
1 teaspoon vanilla extract	1-1/2 c butterscotch chips
2 cup all purpose flour	
1/4 teaspoon Salt	

Directions:

Preheat oven to 350 degrees. Grease cookie sheets. In medium bowl, cream shortening & sugar. Stir in the pumpkin and vanilla. Sift together flour, salt, baking, soda, baking powder and cinnamon. Stir into the creamed mixture. Add butterscotch chips. Drop dough by teaspoonful. Onto the greased cookie sheets. Bake 8-10 minutes.



COOKIE

BISCOTTINI (Grandma's Hershey Kiss Cookies)

Ingredients:

1 lb. Toasted* almonds, cut up while warm	Zest of 1 lemon
1 lb. Sugar	Zest of 1 orange
3-4 lb. Flour	1/2 of lemon, juiced
3 T ground coffee, dry (not instant)	1/2 of orange, juiced
1 teaspoon cinnamon	4 eggs, slightly beaten
1 lb. Hershey kisses, cut in quarters	1/2 cup liquid strong coffee, cooled
	1 teaspoon vanilla

Directions:

Mix together almonds, sugar, ground coffee, cinnamon, hershey kisses, lemon zest, orange zest and 3 lb. flour. Make a well out of dry ingredients. Add eggs, juices, liquid coffee and vanilla. Mix well, working in with fingers. Add more flour if dough is too sticky. If dough is too stiff, you can add more cooled coffee. Roll in long rolls (like a sausage) and cut cookies on a slant. Bake on a cookie sheet lined with parchment paper at 350 degrees for 12-15 minutes. Cookies are semi-hard, great for dunking in coffee.

* To toast almonds, put in a single layer on a cookie sheet and bake at 350 degrees for 5-10 minutes

Submitted By:
Jeanna Savastano in memory of Jennie Savastano



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COOKIE

CHOCOLATE BUTTERSCOTCH SCOTCHIRONS

Ingredients:

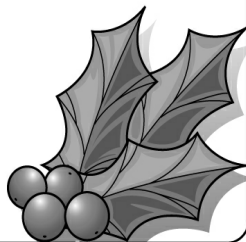
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|----------------------|-------------------------|
| 1 cup corn syrup | 1 cup chocolate bits |
| 1 cup sugar | 1 cup butterscotch bits |
| 1 cup peanut butter | |
| 6 cups Rice Krispies | |

Directions:

In large saucepan cook corn syrup and sugar over medium heat. Stir frequently until mixture begins to boil. Remove from heat, stir in peanut butter. Mix in cereal. Press into buttered 9x13 pan. Melt chocolate and butterscotch bits over hot (not boiling) water. Stir constantly until smooth. Spread over cereal mixture. Chill until firm, approximately 15 minutes.

Yield: 48 bars

Submitted By:
Eleanor Masters
Mercer



COOKIE

TARALLI (ITALIAN "PRETZELS")

Ingredients:

- | | |
|---|---------------------------|
| 1 Packet of Dry Yeast dissolved in 1/2 cup warm water with a pinch of sugar (prepare first and set aside) | 2 T Salt |
| 5 lb Flour | 1-1 1/2 tsp Black Pepper |
| | 4 T Fennel Seeds |
| | 2 cups Corn Oil |
| | 3 - 3 1/2 cups Warm Water |

Directions:

Mix dry ingredients. Make a well. Add yeast and incorporate with a fork. Add oil, then 3 c. water and mix. Add an additional 1/2 c. water if necessary to make a workable dough. Turn dough out on floured surface and knead for 10 minutes or more until smooth and elastic. Cover dough and let rise 1 - 1 1/2 hours. Cut off a portion of the dough and make a loaf approx. 3" wide by 1 1/2" high, leaving the rest covered. Cut dough into 1/2" thick slices. Roll each piece into a 6 inch rope approx. 1/2" in width. Make a circle and pinch ends closed. Have a large pot of water boiling slowly. Boil 8-10 rings at a time. Remove them with a slotted spoon when they float. Place taralls on parchment lined cookie sheet 1/2" apart. Bake for 40 minutes in a 350 degree oven. Turn them after 30 minutes and bake remaining time until golden brown. Continue process until all dough is used. Yield: about 12 dozen.

Submitted By:
Antonette Savastano

COOKIE

COOKIE KISSES

Ingredients:

- 1 package refrigerated chocolate chip cookie dough
- 36 chocolate candy kisses unwrapped

Directions:

Preheat oven to 350.

Cut cookie dough into 9 slices, cut each slice into 4 pieces.

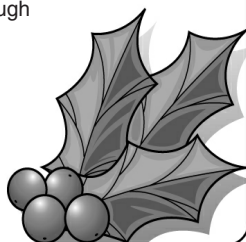
Lightly spray mini muffin pan. Place 1 piece of dough in each cup. Form dough in muffin pan.

Place 1 candy kiss in each cup.

Bake 10-12 min. Cool in pan for 15 minutes - remove to cooling rack.

(Variation - use peanut butter cookie dough and mini peanut butter cups)

Submitted By:
Linda Pitzer
Jamestown



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COOKIE

SUGAR COOKIES

Ingredients:

- | | |
|------------------|----------------------------|
| 2 cups sugar | 1 teaspoon baking soda |
| 1 cup shortening | 1/2 teaspoon baking powder |
| 1 cup sour cream | 1 teaspoon salt |
| 2 eggs | 2 tablespoons vanilla |
| 4 cups flour | |

Directions:

Cream first four ingredients, add remaining ingredients and mix until soft dough is formed. Refrigerate for a few hours. Roll out to 1/4" thick, cut and bake at 400 for 8 to 10 minutes

Submitted By:
Kim Reed
 In memory of Mary Dunkerly



COOKIE

PUMPKIN COOKIES

Cookie Ingredients:

- | | |
|------------------|-------------------|
| 1 cup Shortening | 1 tsp Baking Soda |
| 1 cup Sugar | 1 tsp Cinnamon |
| 1 cup Pumpkin | 1/2 tsp salt |
| 1 Large Egg | 1 cup Raisins |
| 2 cups Flour | |

Directions:

Cream shortening, sugar and pumpkin. Add egg and mix well. Mix in dry ingredients. Drop from spoon onto lightly greased cookie sheet. Bake at 375 degrees for 10-15 minutes. Yields 4-5 dozen cookies.

Icing Ingredients:

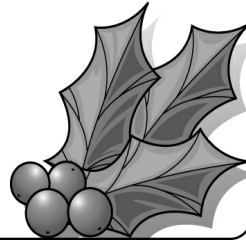
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|---------------------|------------------------|
| 3 tsp Butter | 1/2 cup Powdered Sugar |
| 4 tsp Milk | 3/4 tsp Vanilla |
| 1/2 cup Brown Sugar | |

Directions:

Melt butter. Add milk and brown sugar and cook until sugar is dissolved. Cool and add powdered sugar and vanilla. Spread icing on warm cookies.

Yield: 4-5 dozen cookies.

Submitted By:
Jeff Hornyak in memory of Catherine Hornyak

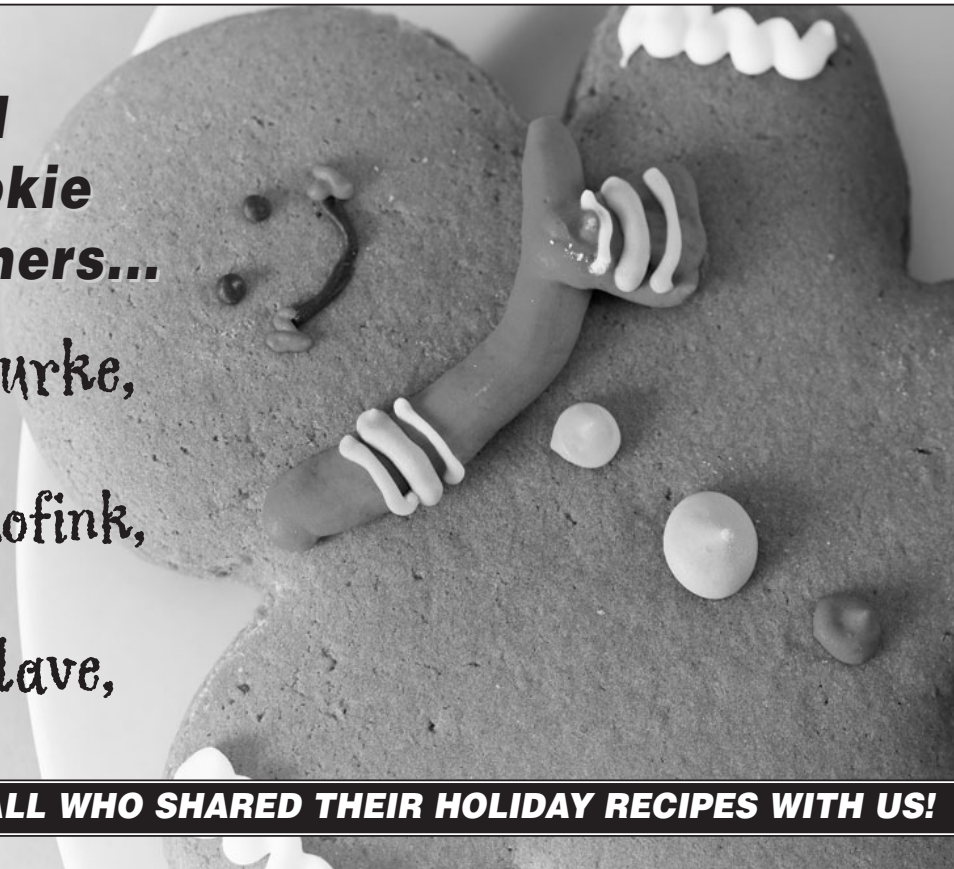


**2009 Herald
 Holiday Cookie
 Recipe Winners...**

Josephine Burke,
 Hermitage, PA

Mary Lynn Lofink,
 Hermitage, PA

Terry McClave,
 Mercer, PA



THANKS TO ALL WHO SHARED THEIR HOLIDAY RECIPES WITH US!



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