

## AF Colossal Cookie Challenge Recipes and Winners

### No Bake Category

**1<sup>st</sup> Place      Terra Erb                      Oreo Balls    #2**

Ingredients:

1 package regular Oreos - Crushed  
 1 (8oz) package Cream Cheese - Softened  
 1 package White Almond Bark

Baking Instructions:

Mix Oreos and cream cheese until thoroughly blended. Form into balls and freeze. Stick a toothpick into the balls and dip them into the melted white chocolate. Place on waxed paper while chocolate hardens!

**2<sup>nd</sup> Place      Sherril Light                      Choco Cheesecake Drop    #1**

Ingredients:

1-4 oz. French Vanilla Pudding  
 2-8oz. pkg cream Cheese    1 pkg Milk Chocolate/peanut butter morsels  
 1 C graham cracker crumbs    36 Vanilla Wafers  
 ¼ C Milk

Baking Instructions:

Mix top 4 ingredients; Place vanilla wafers on wax paper (on cookie sheet); drop small scoops of cream cheese mix on top of wafers; chill 20 minutes; melt morsels; Spoon melted morsels over wafer/cream cheese; chill 20 minutes; EAT!

**3<sup>rd</sup> Place      Ashley Straub                      Buck Eyes    #6**

Ingredients:.

1 ½ C Powdered Sugar    1 pkg Chocolate Chips  
 4 tsp Butter    2 C Graham Cracker Crumbs  
 1 tsp Shortening  
 1 ¼ C peanut butter

Baking Instructions:

Mix powdered sugar, peanut butter, and butter until blended. Shape into 1" balls, roll in graham cracker crumbs and place on cookie sheet. Refrigerate until firm.  
 Heat Chocolate chips and shortening until melted and smooth. Let cool slightly. Using a tooth pick, dip peanut butter balls into chocolate mixture. Place the chocolate coated balls onto waxed paper lined cookie sheet. Refrigerate until coating is firm. Store in covered container.

**Lynn Spratt                      Grandma's Chocolate Oatmeal Cookies    #5**

Ingredients:

6 C 1-Minute Oatmeal                      1 Stick Margarine (cold)  
 6 Tbs Cocoa Powder                      1 Tps Vanilla  
 6 Tbs Peanut Butter  
 4 C Sugar  
 1 C Milk

Baking Instructions:

In a large pot, mix oatmeal, peanut butter and cocoa with hands. In a 3-Quart sauce pan mix sugar, milk, and vanilla thoroughly, add margarine stick. Heat over medium high heat stirring constantly until margarine melts and mixture starts to boil. When at full boil stop stirring reduce heat to medium and

allow to boil exactly 90 seconds. Immediately pour sugar mixture into oatmeal mixture. Stir. Spoon onto wax paper.

## **Cookie Maker's Special**

**1<sup>st</sup> Place      Jennifer Tengco      Talia's Treat      #10**

### Ingredients

5 C all-purpose flour	2 C brown sugar
1 teaspoon baking soda	1 C White Sugar
½ teaspoon salt	2 C (4 sticks) butter, softened
4 C (24 oz) semisweet chocolate chunks	4 large eggs
3 C (18 oz.) honey glazed macadamia nuts	1 ½ C creamy peanut butter
	4 teaspoons pure vanilla extract

### Baking Instructions:

Heat Oven to 325 F. In a medium bowl, combine flour, baking soda, and salt. Mix well, set aside. Blend brown sugar and white sugars in a large bowl. Using an electric mixer at medium speed, beat butter with sugars until grainy. Add eggs one at a time, vanilla, and peanut butter until light and fluffy. Gradually add flour mixture a cup at a time on low speed until mixed. Turn off electric mixer. Hand stir chocolate chunks and macadamia nuts into cookie sheet. Drop heaping tablespoons of cookie dough onto ungreased cookie sheet, 2 inches apart. Bake 16.-22 minutes or until edges begin to turn golden brown. Cool 1 minute. Use a spatula to transfer cookie onto a cool surface or wire cooking rack. Yields 5-6 dozen

**2<sup>nd</sup> Place      Torrie Denton      Minty Delights      #9**

### Ingredients:

1 box Devil's Food Cake Mix	1 ½ t. Vanilla Extract
2 Eggs	1 Box of Andes Crème De Menthe thins
1/3 C. Canola or Vegetable Oil	

### Baking Instructions:

Preheat oven to 350F. In a bowl combine cake mix, oil, eggs and vanilla. Mix until combined, about 2 minutes. Spoon cookies onto ungreased cookie sheet. Bake for 9-11 minutes, remove from oven. Open on Andes candy per cookie, place one on top of cookie and return to oven for 1 min. Remove from oven. With toothpick spread the chocolate over the cookie. Cook cookies on cooling racks. ENJOY!

**3<sup>rd</sup> Place      Love Breaux      Homemade Oreo Cookies      #8**

### Ingredients:

2 Pkg of Devil's Food Cake Mix	1 ½ C sugar
1 ½ C Shortening	2 C Cool Whip
4 Eggs	12 crushed Oreo's
2 Tablespoon milk	2 tsp vanilla extract
8 oz cream cheese	

### Baking Instructions:

Cream cake mix, shortening, eggs, and milk together. Roll into balls Bake at 350 F. for 9 min. Let cool before removing from pan. Mix sugar and cream cheese and vanilla in mixing bowl. Add cool whip & crushed Oreos. Take 2 cooled cookies-sandwich cream mixture between. Keep refrigerated.

**Jennifer Tengco****Camren's Cookie****#11**Ingredients:

2 C Mochiko™ Sweet Rice Flour

1 Teaspoon baking soda

¼ teaspoon salt

½ C white sugar

1 C (2 sticks) I Can't Believe it's not butter™

Yield 4 dozen medium cookies

¾ C Maple Syrup

2 Teaspoons pure vanilla extract

1 pkg (12 oz) Baker's™ semisweet chocolate chips or chunks (not processed on shared equip w nuts)

Baking Instructions:

*This recipe is a sweet alternative for people who suffer from multiple food allergies. It is a vegan cookie, free of wheat, gluten, dairy, eggs, peanuts, and tree nuts. It is an alternative for young children because it contains less sugar than traditional chocolate chip cookies.*

Heat Oven to 350 F. In a small bowl, combine flour, baking soda and salt. Mix well and set aside.

Using an electric mixer at medium speed, beat sugar, vegetable spread, maple syrup, and vanilla in a medium bowl until grainy.

Gradually add rice flour a cup at a time on low speed until mixed. Turn off electric mixer. Hand stir chocolate chips/chunks into cookie batter.

Drop rounded teaspoons of cookie dough onto an ungreased non-stick cupcake pan. Bake 18-20 minutes or until edges begin to turn golden brown. Cool 1 minute. Use a silicone scraper to transfer cookies onto a cool surface or wire cooling rack.

Allergy variations:

*For those with soy allergies, try using Enjoy Life™ Semi sweet Chocolate Chips. Most chocolate chips contain soy and/or dairy. Read Ingredients carefully if preparing for someone with food allergies.*

*Instead of 2 C rice flour, try using 2 ½ C Arrowhead Mills™ Gluten Free All Purpose Flour Baking Mix, made with organic brown rice flour. As with most whole grain flours, texture will be slightly grittier.*

**Kristina Cilia****(Dark) Chocolate Chip Banana Bread Cookies****#4**Ingredients:

2 C Butter

4 C flour

2 Tsp. baking soda

2 C Sugar

5 C. Blended oatmeal

24 oz (dark) Chocolate chips

2 C Brown Sugar

1 Tsp. Salt

4 Eggs

3 Ripe Mashed Bananas

2 Tsp. Baking Powder

2 Tsp. Vanilla

1- 3.4 oz Box vanilla pudding

Baking Instructions:

Measure oatmeal & blend in blender to a fine powder. Set aside

Cream butter & both sugars. Add Eggs & Vanilla-Mix together.

Add Flour, oatmeal, salt baking powder & soda and mix together thoroughly.

Mix Chocolate Chips in by hand

Scoop into Tbsp size rounds and place 2" apart onto a cookie sheet lined w/ parchment paper. Bake for 10-12 minutes @ 375 F.

**Lisa Brinkerhoff****Brown Sugar Chocolate Chip Cookies****# 12**



2/3 C Brown Sugar  
1 C Butter  
¼ tsp salt  
1 tsp vanilla  
1 C cocunt  
1 C flax seed

1 C white chocolate chips  
2 eggs  
1 tsp baking soda  
1 C Special K™

Baking Directions:

Mix flour, salt, baking soda in small bowl. Mix butter, white sugar, brown sugar, vanilla, & eggs then mix in flour mixture. Then put flaxseed, white chocolate chips, craisens, walnuts, special K. bake 350 for about 15-18 min.