

Taste of Home

Favorite

Cookies & Bars



32 TEMPTING GOODIES
to bake and enjoy!

Butter Pecan Cookies

- 3/4 cup butter, softened**
- 1 package (3.4 ounces) instant butterscotch pudding mix**
- 1-1/4 cups all-purpose flour**
- 1/2 cup chopped pecans**

In a small mixing bowl, cream butter and pudding mix until smooth. Gradually beat in flour. Fold in the pecans. Roll dough into 1-1/2-in. balls.

Place 2 in. apart on greased baking sheets; flatten to 1/2 in. with a greased glass. Bake at 375° for 10-13 minutes or until light golden brown. Remove from pans to wire racks. **Yield:** about 2 dozen.



Triple-Chocolate Brownie Cookies

- 3/4 cup butter, cubed**
- 4 squares (1 ounce each) unsweetened chocolate**
- 2 cups sugar**
- 4 eggs**
- 1-1/2 cups all-purpose flour**
- 1/2 cup baking cocoa**
- 2 teaspoons baking powder**
- 1/2 teaspoon salt**
- 2 cups (12 ounces) semisweet chocolate chips, divided**
- 2 teaspoons shortening**

In a small saucepan over low heat, melt butter and unsweetened chocolate; cool. Transfer to a large mixing bowl; add sugar and eggs. Beat until smooth. Combine the flour, cocoa, baking powder and salt. Gradually add to chocolate mixture. Stir in 1-1/2 cups chocolate chips. Cover and refrigerate for 2 hours or until easy to handle.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 7-9 minutes or until edges are set and tops are slightly cracked. Cool for 2 minutes before removing from pans to wire racks to cool completely.

In a microwave-safe bowl, heat shortening and remaining chocolate chips on high for 1 minute or until chips are melted; stir until smooth. Drizzle over cookies. Let cookies stand for 30 minutes or until chocolate is set. Store cookies in an airtight container. **Yield:** 6 dozen.





Berry-Topped Stars

Taste of Home Test Kitchen
Greendale, Wisconsin

Our home economists needed just six ingredients to make these sweet treats that start with store-bought cookie dough. They are sure to be the star at a Fourth of July celebration or any special occasion.



Butterscotch Cookies

Beverly Duncan
Lakeville, Ohio

This old-fashioned recipe has been in my family for years. The moist and chewy cookies are also delicious with miniature chocolate chips or coconut used in place of the toffee bits.

Chocolate Pudding Sandwiches

- 1-1/2 cups cold fat-free milk
- 1 package (1.4 ounces) sugar-free instant chocolate pudding mix
- 1 carton (8 ounces) frozen reduced-fat whipped topping, thawed
- 1 cup miniature marshmallows
- 2 packages (9 ounces each) chocolate wafers

In a bowl, whisk milk and pudding mix for 2 minutes or until slightly thickened. Fold in whipped topping and marshmallows.

For each sandwich, spread about 2 tablespoons of pudding mixture on a chocolate wafer; top with another wafer. Stack sandwiches in an airtight container. Freeze until firm, about 3 hours. Remove from the freezer 5 minutes before serving.

Yield: 43 sandwiches.

Mocha Mousse Brownies

- 2/3 cup semisweet chocolate chips
- 1/2 cup butter
- 1 cup plus 2 tablespoons sugar
- 2 eggs
- 1/4 cup hot water
- 2 tablespoons instant coffee granules
- 1/2 cup all-purpose flour
- 1/2 cup baking cocoa
- 1 teaspoon baking powder

MOCHA MOUSSE:

- 1 package (3 ounces) cream cheese, softened
- 1/4 cup sweetened condensed milk
- 1/2 cup semisweet chocolate chips, melted
- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 2 tablespoons instant coffee granules
- 1 cup heavy whipping cream

In a saucepan over low heat, melt the chips and butter; pour into a mixing bowl. Beat in sugar until smooth. Add eggs, one at a time, beating well after each addition. Combine hot water and coffee granules; add to chocolate mixture. Combine the flour, cocoa and baking powder; gradually beat into chocolate mixture.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 15-20 minutes or until a toothpick inserted near the center comes out clean (brownies will be thin). Cool on a wire rack.

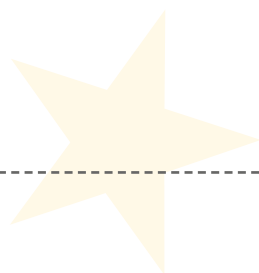
For mousse, in a small mixing bowl, beat cream cheese until smooth; beat in milk and melted chips. In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over low heat until gelatin is dissolved. Remove from the heat; stir in coffee granules until dissolved. In a small mixing bowl, beat whipping cream until slightly thickened. Beat in gelatin. Fold into cream cheese mixture. Spread mousse over brownies. Cover and refrigerate for 3 hours or until firm. Cut brownies into squares. **Yield:** 2 dozen.



Lime Cooler Bars

Dorothy Anderson
Ottawa, Kansas

This family-favorite is guaranteed to get thumbs-up approval from your gang! Lime juice puts a tangy twist on the tantalizing bars, offering a burst of zesty, citrus flavor in every mouth-watering bite.



Oatmeal Chip Cookies

Nancy Fridirici
Brookfield, Wisconsin

For a delicious change of pace from your usual chocolate chip cookies, I like to bake a batch of these simple oatmeal cookies. The oatmeal adds delicious texture to the soft, chewy treats.

Lime Cooler Bars

- 2-1/2 cups all-purpose flour, divided
- 1/2 cup confectioners' sugar
- 3/4 cup cold butter, cubed
- 4 eggs
- 2 cups sugar
- 1/3 cup lime juice
- 1/2 teaspoon grated lime peel
- 1/2 teaspoon baking powder
- Additional confectioners' sugar

In a large bowl, combine 2 cups flour and confectioners' sugar; cut in butter until mixture resembles coarse crumbs. Pat into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 20 minutes or until lightly browned.

In a large bowl, whisk the eggs, sugar, lime juice and peel until frothy. Combine the baking powder and remaining flour; whisk in egg mixture. Pour over hot crust.

Bake for 20-25 minutes or until light golden brown. Cool on a wire rack. Dust top with confectioners' sugar. Cut into squares. **Yield:** 3 dozen.

Oatmeal Chip Cookies

- 1 cup butter, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups old-fashioned oats
- 2 cups (12 ounces) semisweet chocolate chips

In a large mixing bowl, cream the butter and sugars. Beat in eggs and vanilla. Combine the flour, baking soda, baking powder and salt; add to creamed mixture. Stir in oats and chocolate chips.

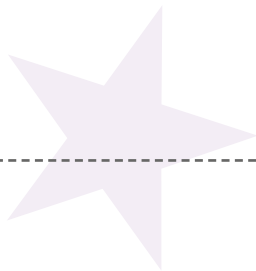
Drop by rounded tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350° for 11-12 minutes. Cool on wire racks. **Yield:** 4 dozen.



Devil's Food Cookies

Melanie Van Den Brink
Rock Rapids, Iowa

Most people don't realize these cookies are low in fat. This recipe is ideal for a crowd as you get more than two dozen of the decadent morsels from a cake mix and just four other ingredients.



Almond Truffle Brownies

Lynn Snow
Taylors, South Carolina

This wonderful recipe is one my mom just had to share with me after she baked them. These fudgy, almond-flavored delights are made in several steps, but the extra effort is well worth it!

Devil's Food Cookies

- 1 package (18-1/4 ounces) devil's food cake mix
- 2 eggs
- 2 tablespoons butter, softened
- 3 tablespoons water
- 1/2 cup miniature semisweet chocolate chips

In a large mixing bowl, combine the cake mix, eggs, butter and water (batter will be thick). Fold in chocolate chips.

Drop by tablespoonfuls 2 in. apart onto baking sheets coated with cooking spray. Bake at 350° for 10-13 minutes or until set and edges are lightly browned. Cool for 2 minutes before removing to wire racks. **Yield:** 28 cookies.



Almond Truffle Brownies

- 1 package fudge brownie mix (13-inch x 9-inch pan size)
- 1/2 cup water
- 1/2 cup vegetable oil
- 1 egg
- 3/4 cup chopped almonds
- 1 teaspoon almond extract

FILLING:

- 1 cup (6 ounces) semisweet chocolate chips
- 1 package (8 ounces) cream cheese, softened
- 1/4 cup confectioners' sugar
- 2 tablespoons milk
- 1/2 teaspoon almond extract

TOPPING:

- 1/2 cup semisweet chocolate chips
- 1/4 cup heavy whipping cream
- 1/2 cup sliced almonds, toasted

In a large bowl, combine the first six ingredients. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 23-25 minutes or until a toothpick inserted near the center comes out clean (do not overbake). Cool on a wire rack.

In a microwave, melt chocolate chips; stir until smooth. In a large mixing bowl, beat cream cheese and confectioners' sugar. Add milk, extract and melted chips; mix well. Spread over brownies. Refrigerate for 1 hour or until firm.

For topping, in a small saucepan, melt chips and cream over low heat, stirring occasionally. Spread over filling. Sprinkle with almonds. Refrigerate at least 1 hour longer before cutting. **Yield:** 1-1/2 dozen.

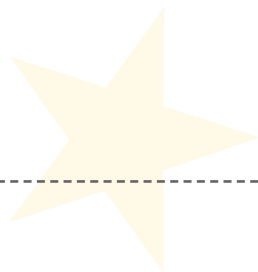




Glazed Anise Cookies (pictured on cover)

Armetta Keeney
Carlisle, Iowa

Years ago, my German neighbor made similar cookies and hung them on her Christmas tree for the neighbor kids to eat. I finally came up with my own recipe and have been very pleased with the results.



Creamy Cashew Brownies

Karen Wagner
Danville, Illinois

My sister-in-law dubbed me the “dessert queen” because of treats like this that I take to our family get-togethers. These yummy brownies have a fudge-like texture and a rich cream cheese topping. Cashews and a hot fudge swirl make these pretty bars extra special.

Glazed Anise Cookies

- 2/3 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 tablespoon aniseed
- 2 teaspoons anise extract
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

GLAZE:

- 2 cups sugar
- 1 cup hot water
- 1/8 teaspoon cream of tartar
- 1 teaspoon anise extract

Paste food coloring, optional

- 2-1/2 to 3 cups confectioners' sugar

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in aniseed and extract. Combine the flour, baking powder and salt; gradually

add to the creamed mixture. Cover dough and refrigerate for 1 hour or until dough is easy to handle.

On a lightly floured surface, roll out to 1/4-in. thickness. Cut with floured 2-1/2-in. cookie cutters. Place 1 in. apart on ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

In a large heavy saucepan, combine the sugar, water and cream of tartar; bring to a boil over low heat. Cook and stir until a candy thermometer reads 226° (thread stage). Cool to 110° (do not stir). Stir in the extract, food coloring if desired and enough confectioners' sugar to achieve spreading consistency. Spread over cookies. **Yield:** about 6 dozen.

Editor's Note: We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.

Creamy Cashew Brownies

- 1 package fudge brownie mix (13-inch x 9-inch pan size)
- 1/3 cup water
- 1/4 cup vegetable oil
- 1 egg
- 1 cup (6 ounces) semisweet chocolate chips

TOPPING:

- 2 packages (8 ounces each) cream cheese, softened
- 1-1/2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup salted cashews, coarsely chopped
- 1/2 cup hot fudge ice cream topping, warmed

In a large bowl, combine the brownie mix, water, oil and egg. Stir in chips. Spread into a greased 13-in. x 9-in. x 2-in. baking pan.

Bake at 350° for 25-27 minutes or until a toothpick inserted near the center comes out clean (do not overbake). Cool brownies on a wire rack.

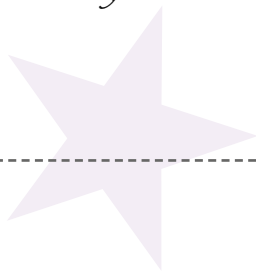
For topping, in a large mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Spread over brownies. Sprinkle with cashews; drizzle with hot fudge topping. Refrigerate before cutting. Store brownies in the refrigerator. **Yield:** 2 dozen.



Irish Mint Brownies

Lori Risdal
Sioux City, Iowa

I wanted something special to take to a church potluck, so I invented these layered treats. The brownies are topped with a mint-flavored mousse and bittersweet chocolate icing, which makes them ideal for St. Patrick's Day celebrations as well.



Berry Shortbread Dreams

Mildred Sherrer
Fort Worth, Texas

Raspberry jam adds fruity sweetness to my rich-tasting cookies, while the delicate drizzle of icing makes them look so dainty. They will absolutely melt in your mouth!

Irish Mint Brownies

- 1 cup butter, cubed
 - 4 squares (1 ounce each) bittersweet chocolate, chopped
 - 4 eggs
 - 2 cups sugar
 - 2 teaspoons vanilla extract
 - 1-1/2 cups all-purpose flour
 - 1 cup (6 ounces) double dark chocolate chips or semisweet chocolate chips
 - 1/2 cup chopped walnuts
- FILLING:**
- 4 squares (1 ounce each) white baking chocolate, chopped
 - 1/4 cup refrigerated Irish creme nondairy creamer
 - 1 cup heavy whipping cream
 - 15 mint Andes candies, chopped
- ICING:**
- 12 squares (1 ounce each) bittersweet chocolate, chopped
 - 1 cup heavy whipping cream

2 tablespoons butter

Additional mint Andes candies, halved, optional

In a saucepan over low heat, melt butter and bitter-sweet chocolate; cool slightly. In a bowl, beat eggs, sugar and vanilla. Stir in chocolate mixture. Gradually add flour until blended. Stir in chips and walnuts. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 30-35 minutes or until a toothpick inserted near the center comes out clean (do not overbake). Cool on a wire rack.

In a small saucepan, combine white chocolate and creamer. Cook and stir over low heat until smooth; remove from the heat. Refrigerate for 30-40 minutes. In a mixing bowl, beat cream until soft peaks form; fold into white chocolate mixture. Beat on medium speed until stiff peaks form, about 4 minutes. Fold in candies. Spread over brownies. Cover and refrigerate.

In a small saucepan, combine chocolate and cream. Cook and stir over low heat until chocolate is melted; remove from heat. Stir in butter until melted. Cool to room temperature. Carefully spread over filling. Cover and refrigerate for 1 hour. Cut into bars. Garnish with additional candies if desired. Store in refrigerator. **Yield:** 2-1/2 dozen.

Berry Shortbread Dreams

- 1 cup butter, softened
 - 2/3 cup sugar
 - 1/2 teaspoon almond extract
 - 2 cups all-purpose flour
 - 1/3 to 1/2 cup seedless raspberry jam
- GLAZE:**
- 1 cup confectioners' sugar
 - 2 to 3 teaspoons water

1/2 teaspoon almond extract

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in extract; gradually add flour until dough forms a ball. Cover and refrigerate for 1 hour or until dough is easy to handle.

Roll into 1-in. balls. Place 1 in. apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center. Fill with jam.

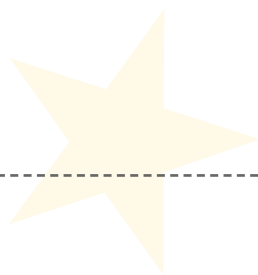
Bake at 350° for 14-18 minutes or until edges are lightly browned. Remove to wire racks to cool. Spoon additional jam into cookies if desired. Combine glaze ingredients; drizzle over cookies. **Yield:** about 3-1/2 dozen.



Apricot-Filled Triangles (pictured on cover)

Mildred Lorence
Carlisle, Pennsylvania

It's a good thing this recipe makes a big batch because no one can stop eating just one! These crisp, buttery cookies truly top my list of favorites.



Chippy Blond Brownies

Anna Allen
Owings Mills, Maryland

If you love chocolate and butterscotch, you won't be able to resist these chewy brownies. Everyone, the young and young at heart, enjoys the sweet treats.

Apricot-Filled Triangles

1 pound dried apricots
(2-1/2 cups)

1-1/2 cups water

1/2 cup sugar

DOUGH:

2/3 cup shortening

3 tablespoons milk

1-1/3 cups sugar

2 eggs

1 teaspoon lemon extract

4 cups cake flour

2 teaspoons baking powder

1 teaspoon salt

In a small saucepan, cook apricots and water over low heat for 45 minutes or until the water is absorbed and apricots are soft. Cool slightly; transfer to a blender or food processor. Cover and process until smooth. Add sugar; cover

and process until blended. Set aside.

In a large saucepan over low heat, melt shortening and milk. Remove from the heat; stir in sugar. Add eggs, one at a time, whisking well after each addition. Stir in extract. Combine flour, baking powder and salt; gradually add to the saucepan. Cover and refrigerate for 4 hours or until easy to handle.

On a lightly floured surface, roll dough out to 1/8-in. thickness. Cut with a 3-in. round cookie cutter dipped in flour. Place 1 teaspoon apricot filling in the center of each. Bring three edges together over filling, overlapping slightly (a small portion of filling will show in the center); pinch edges gently. Place 1 in. apart on ungreased baking sheets.

Bake at 400° for 8-10 minutes or until golden brown. Remove cookies to wire racks to cool. **Yield:** 6 dozen.

Chippy Blond Brownies

6 tablespoons butter, softened

1 cup packed brown sugar

2 eggs

1 teaspoon vanilla extract

1-1/4 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1 cup (6 ounces) semisweet chocolate chips

1/2 cup chopped pecans

In a large mixing bowl, cream butter and brown sugar. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture. Stir in the chocolate chips and pecans.

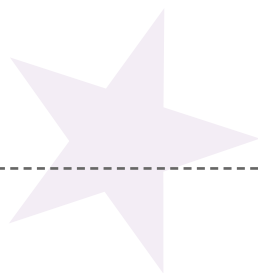
Spread into a greased 11-in. x 7-in. x 2-in. baking pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. **Yield:** 2 dozen.



Pineapple Coconut Snowballs

Marlene Rhodes
Colorado Springs, Colorado

I can whip up these three-ingredient treats quickly in my kitchen. Canned pineapple adds a refreshing flavor and convenience to the frosty-looking bites.



Noel Cookie Gems

Patsy Noel
Exeter, California

I found these cookies when my husband and I were dating. Our last name is Noel, so I whip up a batch every Christmas. They're a cinch to assemble and freeze.

Pineapple Coconut Snowballs

- 1 package (8 ounces) cream cheese, softened
- 1 can (8 ounces) crushed pineapple, well drained
- 2-1/2 cups flaked coconut

In a small mixing bowl, beat cream cheese and pineapple until combined. Cover and refrigerate for 30 minutes.

Roll into 1-in. balls; roll in coconut. Refrigerate for 6 hours or overnight. **Yield:** about 2 dozen.



Noel Cookie Gems

- 1/4 cup butter, softened
- 1/4 cup shortening
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2-2/3 cups all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 cup sour cream
- 3/4 cup finely chopped nuts
- 1/3 cup seedless strawberry jam

In a large mixing bowl, cream the butter, shortening and sugar. Beat in egg and vanilla. Combine the flour, salt, baking powder and baking soda; gradually add to creamed mixture alternately with sour cream. Mix well. Shape into 1-1/4-in. balls; roll in nuts.

Place 2 in. apart on greased baking sheets. Using the end of a wooden spoon handle, make a 3/8- to 1/2-in.-deep indentation in the center of each ball. Fill with jam. Bake at 350° for 10-12 minutes or until lightly browned. Remove to wire racks. **Yield:** 3 dozen.

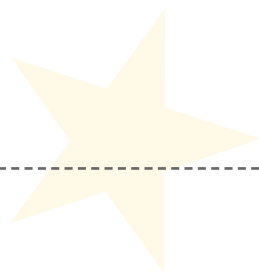




Raspberry Nut Pinwheels

Pat Habiger
Spearville, Kansas

I won first prize in a recipe contest with these yummy swirl cookies. The taste of raspberry and walnuts really comes through. They're so much fun to make!



Coffee 'n' Cream Brownies

Michelle Tiemstra
Lacombe, Alberta

A friend gave me the recipe for these cake-like brownies with a creamy coffee-enhanced filling and chocolate glaze. I garnish each square with a coffee bean.

Raspberry Nut Pinwheels

- 1/2 cup butter, softened
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 cup seedless raspberry jam
- 3/4 cup finely chopped walnuts

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour and baking powder; gradually add dry ingredients to creamed mixture and mix well.

Roll out dough between waxed paper into a 12-in. square. Remove top piece of waxed paper. Spread dough with jam and sprinkle with nuts. Roll up tightly jelly-roll style; wrap in plastic wrap. Refrigerate for 2 hours or until firm.

Unwrap dough and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375° for 9-12 minutes or until edges are lightly browned. Remove cookies to wire racks to cool. **Yield:** about 3-1/2 dozen.

Coffee 'n' Cream Brownies

- 1/2 cup butter, cubed
- 3 squares (1 ounce each) unsweetened chocolate, chopped
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2/3 cup all-purpose flour
- 1/4 teaspoon baking soda

FILLING:

- 1 tablespoon heavy whipping cream
- 1 teaspoon instant coffee granules
- 2 tablespoons butter, softened
- 1 cup confectioners' sugar

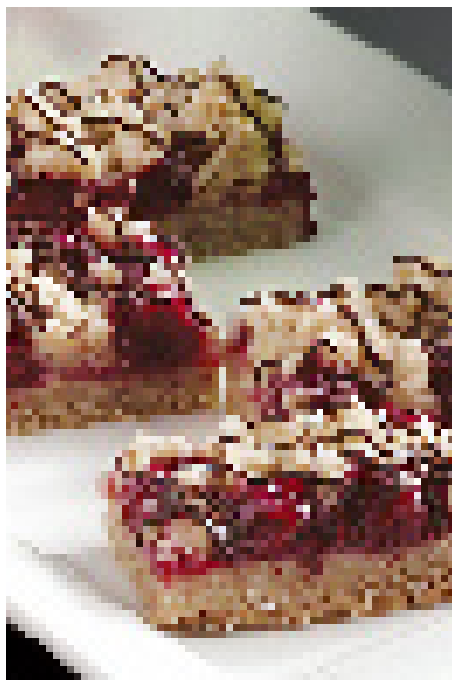
GLAZE:

- 1 cup (6 ounces) semisweet chocolate chips
- 1/3 cup heavy whipping cream

In a saucepan over low heat, melt butter and chocolate; cool slightly. In a small mixing bowl, beat eggs, sugar and vanilla; stir in the chocolate mixture. Combine flour and baking soda; add to the chocolate mixture. Spread into a greased 8-in. square baking pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean (do not over-bake). Cool on a wire rack.

For filling, combine cream and coffee granules in a small bowl; stir until coffee is dissolved. In a small mixing bowl, beat butter and confectioners' sugar. Add coffee mixture; beat until creamy. Spread over brownies.

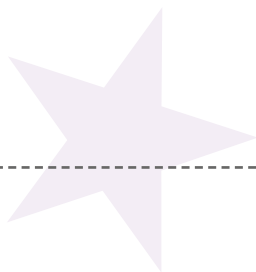
In a small saucepan, combine chips and cream. Cook and stir over low heat until chocolate is melted and mixture is thickened. Cool slightly. Spread over filling. Let stand for 30 minutes. Cut into squares. Store in refrigerator. **Yield:** 16 brownies.



Chocolate-Drizzled Cherry Bars

Janice Heikkila
Deer Creek, Minnesota

I've been making bars since I was in third grade, but these are special. I bake them for the church Christmas party every year. Folks always rave about them and ask for a copy of the recipe.



Jumbo Chocolate Chip Cookies

Jackie Ruckwardt
Cottage Grove, Oregon

These gourmet cookies are my most requested recipe. Chock-full of sweet coconut and chocolate chips and dipped in white candy coating, they are truly a chocolate-lover's delight.

Chocolate-Drizzled Cherry Bars

- 2 cups all-purpose flour
- 2 cups quick-cooking oats
- 1-1/2 cups sugar
- 1-1/4 cups butter, softened
- 1 can (21 ounces) cherry pie filling
- 1 teaspoon almond extract
- 1/4 cup semisweet chocolate chips
- 3/4 teaspoon shortening

In a mixing bowl, combine the flour, oats, sugar and butter until crumbly. Set aside 1-1/2 cups for topping. Press remaining crumb mixture into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350° for 15-18 minutes or until edges begin to brown.

In a bowl, combine cherry pie filling and extract; carefully spread over crust. Sprinkle with reserved crumb mixture.

Bake 20-25 minutes longer or until edges and topping are lightly browned. In a microwave or heavy saucepan, melt chocolate chips and shortening; stir until smooth. Drizzle over warm bars. Cool completely on a wire rack. **Yield:** 3 dozen.



Jumbo Chocolate Chip Cookies

- 1 cup butter, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2-2/3 cups flaked coconut
- 1 cup (6 ounces) semisweet chocolate chips
- 1/2 cup milk chocolate chips
- 5 ounces white candy coating, chopped, optional

In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda, baking powder and salt; gradually add to the creamed mixture. Stir in the coconut and chips. Shape 3 tablespoonfuls of dough into a ball; repeat with remaining dough.

Place balls 3 in. apart on ungreased baking sheets. Bake at 350° for 12-18 minutes or until lightly browned. Remove to wire racks to cool.

In a microwave-safe bowl, melt candy coating if desired. Dip one end of cooled cookies in candy coating. Allow excess to drip off. Place on waxed paper; let stand until set. **Yield:** about 2 dozen.

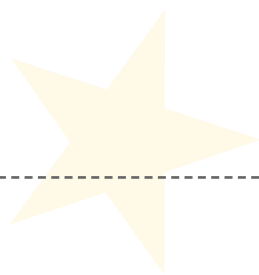




Angel Wings

R. Lane
Tenafly, New Jersey

I knew I'd hit a winner with these crisp roll-ups when my sister first sampled them. After one taste, she was so impressed with my baking skills she asked me to bake her wedding cake!



Mint Sandwich Cookies

Taste of Home Test Kitchen
Greendale, Wisconsin

People are always surprised to learn that chocolate-covered mint candies are the "filling" in these doctored-up sugar cookies from our Test Kitchen.

Angel Wings

- 1 cup cold butter, cubed
- 1-1/2 cups all-purpose flour
- 1/2 cup sour cream
- 10 tablespoons sugar, divided
- 1 tablespoon ground cinnamon, divided

Colored sugar, optional

In a bowl, cut butter into flour until the mixture resembles coarse crumbs. Stir in the sour cream. Turn onto a lightly floured surface; knead 6-8 times or until mixture holds together. Shape into four balls; flatten slightly. Wrap in plastic wrap; refrigerate for 4 hours or overnight.

Unwrap one ball. Sprinkle 2 tablespoons sugar on waxed paper; coat all sides of ball with sugar. Roll into a 12-in. x 5-in. rectangle between two sheets of

waxed paper. Remove top sheet of waxed paper. Sprinkle dough with 3/4 teaspoon cinnamon. Lightly mark a line down the center of the dough, making two 6-in. x 5-in. rectangles.

Starting with a short side, roll up jelly-roll style to the center mark; peel waxed paper away while rolling. Repeat with the other short side. Wrap in plastic wrap; freeze for 30 minutes. Repeat three times. Place remaining sugar or place colored sugar if desired on waxed paper. Unwrap one roll. Cut roll into 1/2-in. slices; dip each side of the slice into sugar. Place 2 in. apart on ungreased baking sheets.

Bake at 375° for 12 minutes or until golden brown. Turn cookies; bake 5-8 minutes longer. Remove cookies to wire racks to cool. **Yield:** about 3 dozen.

Mint Sandwich Cookies

- 1 tube (18 ounces) refrigerated sugar cookie dough, softened
 - 1/4 cup all-purpose flour
 - 1/8 teaspoon peppermint extract
- Coarse sugar
- 40 chocolate-covered thin mints

In a large mixing bowl, beat the cookie dough, flour and extract until blended. Roll into 1/2-in. balls.

Place 2 in. apart on greased baking sheets. Coat the bottom of a glass with cooking spray, then dip in coarse sugar. Flatten balls with prepared glass to 1/4-in. thickness, dipping in additional sugar as needed.

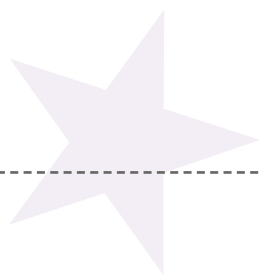
Bake at 350° for 7-9 minutes or until set. Carefully remove one cookie from baking sheet. Immediately turn cookie over and place a mint on the bottom of the cookie; top with another cookie, pressing lightly. Repeat with remaining cookies and mints. Cool on wire racks. **Yield:** 40 cookies.



Lemon Dreams

Karen Scaglione
Nanuet, New York

A buttery cookie with a luscious lemon filling is simply hard to resist. Every time I serve these elegant cookies, I'm asked to share my secrets.




Berry-Cream Cookie Snaps

Crystal Briddick
Colfax, Illinois

My mom and I made up this recipe by combining two others. These delicious filled cookies are crispy on the outside and light and fluffy inside.

Lemon Dreams




- 1 cup butter, softened
 - 1/3 cup confectioners' sugar
 - 1 teaspoon vanilla extract
 - 1-2/3 cups all-purpose flour
- FILLING:**
- 2/3 cup sugar
 - 1-1/2 teaspoons cornstarch
 - 1 teaspoon grated lemon peel
 - 1/4 teaspoon salt
 - 1 egg, beaten
 - 3 tablespoons lemon juice
 - 1 tablespoon butter, melted
- Confectioners' sugar, optional
- 

In a small mixing bowl, cream butter and confectioners' sugar. Beat in vanilla. Gradually add flour. Cover and refrigerate for 30 minutes or until easy to handle.

Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each. Bake at 350° for 12-14 minutes or until lightly browned. Remove to wire racks to cool.

For filling, combine the sugar, cornstarch, lemon peel and salt in a saucepan. Stir in egg, lemon juice and butter until smooth. Cook over medium-high heat until thickened. Reduce heat; cook and stir 2 minutes longer. Cool. Spoon 1/2 teaspoonful into each cookie. Dust with confectioners' sugar if desired. **Yield:** 3 dozen.

Berry-Cream Cookie Snaps

- 4 ounces cream cheese, softened
 - 1/4 cup sugar
 - 2 tablespoons seedless strawberry jam
 - 1/4 cup heavy whipping cream, whipped
 - 1 to 3 drops red food coloring, optional
- BATTER:**
- 1/2 cup sugar
 - 1/3 cup all-purpose flour
 - 2 egg whites
 - 1/4 teaspoon vanilla extract
 - 1/8 teaspoon salt
 - 1/4 cup butter, melted and cooled
 - 1/2 cup chopped fresh strawberries
- Additional sugar
- 

For filling, in a small mixing bowl, combine cream cheese, sugar and jam until blended. Fold in the whipped cream and red food coloring if desired. Chill.

In a bowl, whisk the sugar, flour, egg whites, vanilla and salt until smooth. Whisk in butter until blended. Line baking sheets with parchment paper. Preparing four cookies at a time, drop batter by 1-1/2 teaspoonfuls 4 in. apart onto prepared pan. Bake at 400° for 5-8 minutes or until edges are lightly browned.

Immediately remove one cookie at a time from parchment and form into a tube around a greased clean round wooden clothespin. Press lightly to seal; hold until set, about 20 seconds. Remove cookie from clothespin; place on waxed paper to cool. Continue with remaining cookies. If cookies become too cool to shape, return to oven for 1 minute to soften. Repeat with remaining batter.

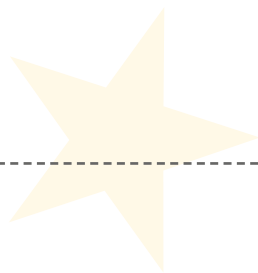
Just before serving, pipe or spoon filling into cookie shells. Dip end of cookie into chopped strawberries and additional sugar. Refrigerate leftovers. **Yield:** about 2 dozen.



Cream Cheese Cookie Cups

Rachel Blackston
Mauk, Georgia

Need a quick dessert? Try these yummy cookie bites. For a pretty presentation, use an icing bag to pipe the filling into the cups, then top each with mini M&M's.



Almond Oatmeal Cutouts

Martha Dahlman
Regina, Saskatchewan

Almond gives these irresistible cutout oatmeal cookies added flavor. The dough is slightly sticky, so I recommend rolling it out between two pieces of waxed paper.

Cream Cheese Cookie Cups

- 1 tube (18 ounces) refrigerated chocolate chip cookie dough
- 4 ounces cream cheese, softened
- 2 tablespoons butter, softened
- 1/2 teaspoon vanilla extract
- 1-1/4 cups confectioners' sugar

Cut cookie dough in half (save one portion for another use). With floured hands, press about 1 tablespoon of dough onto the bottom and up the sides of 12 ungreased miniature muffin cups. Bake at 350° for 8-10 minutes or until lightly browned.

Using the end of a wooden spoon handle, reshape the puffed cookie cups. Cool for 5 minutes before removing from pan to a wire rack to cool completely.

In a small mixing bowl, beat the cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Spoon into cookie cups. Store in the refrigerator. **Yield:** 1 dozen.



Almond Oatmeal Cutouts

- 1/2 cup butter, softened
- 1/2 cup shortening
- 3/4 cup sugar
- 2 teaspoons almond extract
- 1-3/4 cups all-purpose flour
- 1-1/4 cups old-fashioned oats

In a large mixing bowl, cream the butter, shortening and sugar. Beat in extract. Combine flour and oats; gradually add to the creamed mixture.

Roll out between waxed paper to 1/4-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour.

Place 1 in. apart on ungreased baking sheets. Bake at 350° for 12-15 minutes or until lightly browned. Remove to wire racks to cool. **Yield:** 2-1/2 dozen.

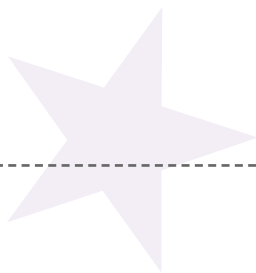




Strawberry Oatmeal Bars

Flo Burtnett
Gage, Oklahoma

A fruity filling and fluffy coconut topping make these bars truly one of a kind. They really dress up my trays of baked goodies and offer a nice alternative to chocolate-based bars.



Amish Sugar Cookies

Sylvia Ford
Kennett, Missouri

These easy-to-make cookies simply melt in your mouth! I've passed the recipe around to many friends. My sister entered the cookies in a local fair and won the "best of show" prize!

Strawberry Oatmeal Bars

- 1-1/4 cups all-purpose flour
- 1-1/4 cups quick-cooking oats
- 1/2 cup sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup butter, melted
- 2 teaspoons vanilla extract
- 1 cup strawberry preserves
- 1/2 cup flaked coconut

In a bowl, combine dry ingredients. Add butter and vanilla; stir until crumbly. Set aside 1 cup. Press remaining crumb mixture evenly into an ungreased 13-in. x 9-in. x 2-in. baking pan. Spread preserves over crust. Combine coconut and reserved crumb mixture; sprinkle over preserves.

Bake bars at 350° for 25-30 minutes or until the coconut is lightly browned. Cool.

Yield: 3 dozen bars.



Amish Sugar Cookies

- 1 cup butter, softened
- 1 cup vegetable oil
- 1 cup granulated sugar
- 1 cup confectioners' sugar
- 2 eggs
- 1 teaspoon vanilla
- 4-1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

In a large mixing bowl, beat the butter, oil and sugars. Beat in the eggs until well blended. Beat in vanilla.

In separate bowl, combine flour, baking soda and cream of tartar. Add to creamed mixture, mixing well.

Drop by small teaspoonfuls on ungreased baking sheet. Bake at 375° for 8-10 minutes. **Yield:** about 5 dozen.

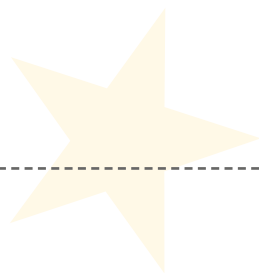




Butter Pecan Cookies

Sharon Crider
St. Robert, Missouri

These crisp, shortbread-like cookies are wonderful with a cup of coffee. They're delicious and so easy to make.



Triple-Chocolate Brownie Cookies

Linda Robinson
New Braunfels, Texas

Our family of chocolate lovers gets triply excited when these tempting cookies come out of the oven. They have the texture and taste of fudge brownies.

Butter Pecan Cookies

- 3/4 cup butter, softened**
- 1 package (3.4 ounces) instant butterscotch pudding mix**
- 1-1/4 cups all-purpose flour**
- 1/2 cup chopped pecans**

In a small mixing bowl, cream butter and pudding mix until smooth. Gradually beat in flour. Fold in the pecans. Roll dough into 1-1/2-in. balls.

Place 2 in. apart on greased baking sheets; flatten to 1/2 in. with a greased glass. Bake at 375° for 10-13 minutes or until light golden brown. Remove from pans to wire racks. **Yield:** about 2 dozen.



Triple-Chocolate Brownie Cookies

- 3/4 cup butter, cubed**
- 4 squares (1 ounce each) unsweetened chocolate**
- 2 cups sugar**
- 4 eggs**
- 1-1/2 cups all-purpose flour**
- 1/2 cup baking cocoa**
- 2 teaspoons baking powder**
- 1/2 teaspoon salt**
- 2 cups (12 ounces) semisweet chocolate chips, divided**
- 2 teaspoons shortening**

In a small saucepan over low heat, melt butter and unsweetened chocolate; cool. Transfer to a large mixing bowl; add sugar and eggs. Beat until smooth. Combine the flour, cocoa, baking powder and salt. Gradually add to chocolate mixture. Stir in 1-1/2 cups chocolate chips. Cover and refrigerate for 2 hours or until easy to handle.

Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 7-9 minutes or until edges are set and tops are slightly cracked. Cool for 2 minutes before removing from pans to wire racks to cool completely.

In a microwave-safe bowl, heat shortening and remaining chocolate chips on high for 1 minute or until chips are melted; stir until smooth. Drizzle over cookies. Let cookies stand for 30 minutes or until chocolate is set. Store cookies in an airtight container. **Yield:** 6 dozen.





Berry-Topped Stars

Taste of Home Test Kitchen
Greendale, Wisconsin

Our home economists needed just six ingredients to make these sweet treats that start with store-bought cookie dough. They are sure to be the star at a Fourth of July celebration or any special occasion.



Butterscotch Cookies

Beverly Duncan
Lakeville, Ohio

This old-fashioned recipe has been in my family for years. The moist and chewy cookies are also delicious with miniature chocolate chips or coconut used in place of the toffee bits.

Berry-Topped Stars

- 1 tube (18 ounces) refrigerated sugar cookie dough, softened
- 1/4 cup all-purpose flour
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup confectioners' sugar
- 24 small fresh strawberries, thinly sliced
- 4 large kiwifruit, peeled and sliced or 1 cup fresh blueberries

In a small mixing bowl, combine cookie dough and flour until combined. Roll on a lightly floured surface to 1/4-in. thickness. Cut with a floured 3-in. star-shaped cookie cutter.

Place 1 in. apart on ungreased baking sheets. Bake at 350° for 8-10 minutes or until edges are golden brown. Cool for 1 minute before removing to wire racks to cool completely.

For frosting, in a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Set aside 1-2 tablespoons. Spread the remaining frosting over cookies. Place five strawberry slices on each cookie. Using reserved frosting, attach one kiwi slice or 4-5 blueberries to each cookie. Store in the refrigerator. **Yield:** 2 dozen.



Butterscotch Cookies

- 2 tablespoons butter, softened
- 2 tablespoons shortening
- 1 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1/4 cup English toffee bits or almond brickle chips
- 1/4 cup finely chopped pecans

In a mixing bowl, cream the butter, shortening and brown sugar until light and fluffy. Beat in egg and vanilla. Combine the flour, baking soda, cream of tartar and salt; gradually add to creamed mixture. Stir in toffee bits and pecans. Shape into a 10-in. roll; wrap in plastic wrap. Refrigerate for 4 hours or until firm.

Unwrap dough and cut into 1/2-in. slices. Place slices 2 in. apart on baking sheets coated with cooking spray. Bake at 375° for 9-11 minutes or until lightly browned. Cool cookies for 1-2 minutes before removing from pans to wire racks. **Yield:** about 1-1/2 dozen.

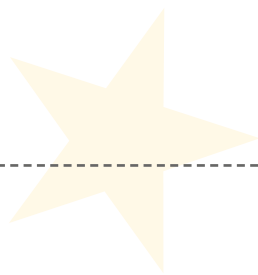




Chocolate-Dipped Cookies

Taste of Home Test Kitchen
Greendale, Wisconsin

These tender decadent cookies from our Test Kitchen are made even better by being dipped in dark and white chocolate. The contrasting chocolate drizzle adds a fancy finishing touch.



Peanut Butter Blondies

Karla Johnson
Tyler, Minnesota

The kids I babysat for loved these moist, chewy bars. There is plenty of peanut butter flavor in each bar, plus a yummy chocolate frosting topped with a sprinkling of peanut butter chips.

Chocolate-Dipped Cookies

- 1/2 cup butter, softened
- 3/4 cup sugar
 - 1 egg
 - 1 teaspoon vanilla extract
 - 1 cup all-purpose flour
- 1/3 cup baking cocoa
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup chopped almonds
- 1/2 cup miniature semisweet chocolate chips
- 12 ounces white candy coating disks, melted
- 12 ounces dark chocolate candy coating disks, melted
- 2 ounces milk chocolate candy coating disks, melted

In a large mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in almonds and chocolate chips. Cover and refrigerate for 2 hours. Divide dough in half. Shape dough into two 8-in. rolls; wrap each in plastic wrap. Refrigerate for 3 hours or until firm.

Unwrap and cut into 1/4-in. slices. Place slices 2 in. apart on greased baking sheets. Bake at 350° for 8-10 minutes or until set. Remove to wire racks to cool.

Dip half of the cookies in white coating; place on waxed paper. Dip remaining cookies in dark chocolate coating; place on waxed paper. Place milk chocolate coating in a resealable plastic bag; cut a small hole in one corner of the bag. Pipe designs on cookies. Let stand for 30 minutes or until set. **Yield:** 4-1/2 dozen.

Peanut Butter Blondies

- 3/4 cup creamy peanut butter
- 2/3 cup butter, softened
 - 1 cup packed brown sugar
- 1/2 cup sugar
 - 2 eggs
 - 1 teaspoon vanilla extract
- 1-3/4 cups all-purpose flour
 - 1 teaspoon baking powder
- 1/3 cup milk
 - 1 cup peanut butter chips

FROSTING:

- 1/4 cup butter, softened
- 1/4 cup baking cocoa
 - 2 tablespoons milk
 - 1 tablespoon light corn syrup
 - 1 teaspoon vanilla extract
- 1-1/2 cups confectioners' sugar
- 1/3 cup peanut butter chips

In a large mixing bowl, cream the peanut butter, butter and sugars. Beat in eggs and vanilla. Combine the flour and baking powder; add to creamed mixture alternately with milk. Stir in chips.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 325° for 35-40 minutes or until a toothpick inserted near the center comes out clean (do not over-bake). Cool on a wire rack.

For frosting, in a small mixing bowl, combine the butter, cocoa, milk, corn syrup and vanilla. Gradually add confectioners' sugar; beat until smooth. Frost brownies. Sprinkle with chips. Cut into bars. **Yield:** 2 dozen.



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Nothing compares to the aroma of a freshly baked treat...especially when it's one of the tempting cookie and bar recipes from this irresistible collection. Whether it's a tray of warm cookies or a pan of rich, gooey brownies (like Mocha Mousse Brownies shown above and on page 3), these handheld delights are just as much fun to bake as they are to eat.

Favorite Cookies & Bars features 32 must-have recipes, from classic standbys to contemporary favorites. All are printed on convenient "Clip-and-Keep" recipe cards and include an enticing full-color photo. So break out the mixing bowls and bake a batch of smiles today!