

FALL 2019 COOKIE COMPETITION GROUPS, RECIPES, & GROCERY LIST

COOKIE COMPETITION GROUPS AND RECIPES

BELPEDIO GROUP	COOKIE RECIPE	NOVOTNY COOKIE BOX TOP DESIGNER	NOVOTNY COOKIE MENU STAND
P4 K1 Tatym, Lillian, Vanesa	<u>Twix Cookies</u> Yield: 48 (3 batches)	Panos Anastasiou	Sam Schenkelberg
P4 K2 Erin, Banesa, Marie	<u>Salty Sweet Caramel Pretzel Cookies</u> Yield: 40 (3 batches)	Sofia Cruz	Caitlin Courtois
P4 K5 Maja, Clare, Francesca, Isabella	<u>Mint Chocolate Chip Cookie Bars</u> Yield: 35 (4 batches)	Georgia Smith	Olivier Lombardo
P4 K6 Nico, Joe, Caroline, Lucy	<u>Pumpkin Spice Cookies</u> Yield: 40-50 (3 batches)	Emmett Eberle	Hayden Smeaton
P7 K1 Ella, Campbell, Mateo	<u>Lemon Cookies</u> Yield: (4 batches)	Sam Pikowski	Crystal Salmon
P7 K2 Ellery, Riley, Tony, Zach	<u>Brookies</u> Yield: (4 batches)	Sarah Kelly	Lincoln Scheer
P7 K3 Lily, Kaniya, Sophie	<u>Hot Chocolate Cookies with Caramel Drizzle</u> Yield: (4 batches)	Connor Ditelberg	Leigh Maliff
P7 K4 Laila, Jeremiah, Maeve, Duncan	<u>Cinnamon Sugar Cookies</u> Yield: (3 batches)	Zack Traczyk	Sonia Zartman
P7 K5 Ava, Kyle, Ebony	<u>Cookies and Cream Cookies</u> Yield: (4 batches)	Sam Schenkelberg	Alex Hayes
P7 K6 Emem, Gavin, Molly, Aaliyah	<u>Chocolate Dipped Strawberry Meringue Roses</u> Yield: (4 batches)	Sarah Winans	Sophie Shaw

Menu stand-

Voting tickets cookies- Owen Cunningham

Voting tickets Design -Owen Cunningham

Ballot box for Cookie tickets - Sasha Smith

Ballot box for Design tickets -Jack Chambers (2 box tops)

TWIX COOKIES

Servings 24 cookies

Cookie:

- 1 1/2 cups unsalted butter softened
- 1 cup powdered sugar
- 1 tsp vanilla
- 3 cups flour
- 3/4 tsp salt

Caramel layer:

- 15 oz bag of Kraft caramel
- 2 Tbsp evaporated milk

Chocolate layer:

- 2 cups Ghiradelli melting chocolate

1. Preheat oven to 350 degrees F.
2. In a large bowl, add your butter and sugar and using an electric mixer cream the ingredients together.
3. Add vanilla, flour and salt and mix until well combined.
4. Using a cutting board or your counter add flour to the surface.
5. Roll the dough out to 1/2 inch thick.
6. With a small circle cookie cutter, cut out cookies.
7. Line a baking pan with parchment paper and place the cookies onto the baking sheet.
8. Bake for 14-16 minutes.
9. Remove from oven and let cookies cool completely.
10. In a medium sauce pan add your caramel and evaporated milk.
11. Have your heat set to medium and stir until melted.
12. Take a spoon and scoop melted caramel onto the cookies and spread from edge to edge covering the whole surface.
13. Let the cookie sit for the caramel to set.
14. In a small microwave safe bowl, melt chocolate wafers for 30 seconds and repeat as needed.
15. Spread over the tops of cooled caramel.
16. Let chocolate set before eating and serving.

SALTY SWEET CARAMEL PRETZEL COOKIES

Servings 20

1 cup Butter softened slightly
1 cup Brown Sugar
1/2 cup Sugar
1 Egg
1 Egg Yolk
2 teaspoons Vanilla
1 Tablespoon Powdered Milk optional
2 1/2 cup Flour
3/4 teaspoon Baking Soda
3/4 teaspoon Salt
2 cups Milk Chocolate Chips or 1 cup semisweet + 1 cup milk chocolate
1 cup Caramel Bits from Kraft or caramels cut into small pieces
1 cup Pretzels break up with hands or chop into pieces

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, cream butter, brown sugar, and sugar for 4 minutes until light and fluffy. Scrape down sides of the bowl.
3. Add egg, egg yolk, vanilla, and powdered milk (optional) and cream until combined.
4. Add flour, baking soda, and salt and stir just until combined.
5. Stir in chocolate chips, caramel bits, and pretzels.
6. Use Silpat or parchment paper on a baking sheet so the caramel doesn't stick to the pan. Drop dough onto baking sheet.
7. Bake for 11-14 minutes or until lightly golden brown on the edges.

MINT CHOCOLATE CHIP COOKIE BARS

1 cup butter
1½ cups white sugar
2 large eggs
1 teaspoon vanilla
1 ¾ cups flour
¼ cup dutch processed cocoa powder
1 teaspoon baking soda
1 teaspoon salt
1 ½ cup chocolate mint baking chips or chopped chocolate mint bars

1. Preheat the oven to 350 degrees F.
2. In a large stand mixer, cream together the butter and sugar for 2-3 minutes.
3. Add the eggs and vanilla and mix well.
4. Add the flour, cocoa powder, baking soda and salt and mix until just combined. Remove batter from the mixer and stir in the chips by hand.
5. Line a 9x13 baking pan with parchment paper and spread the batter evenly into the pan. Place the baking pan into the oven and bake for 30-35 minutes.
6. After 35 minutes, remove the pan from the oven and let cool to room temperature. Once slightly cooled, transfer the baking pan to the fridge and chill for 1 hour before slicing and serving.

PUMPKIN SPICE COOKIES

Yield: 2 & 1/2 dozen

2 1/2 cups all-purpose flour
1 tsp baking soda
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp salt
1/2 cup unsalted butter, softened
1 1/4 cups granulated sugar
1/2 cup canned pumpkin puree
1 large egg
1 tsp vanilla extract

CINNAMON SUGAR

1/4 cup granulated sugar
1 tsp ground cinnamon

1. In a medium bowl, toss together the flour, baking soda, cinnamon, nutmeg and salt. Set aside.
2. Using an electric mixer and in a large bowl, beat together the butter and sugar until well blended. Mix in the pumpkin puree, egg and vanilla until smooth.
3. Slowly mix in the flour mixture until just combined. Cover and chill in the fridge for 1 hour or until the dough is firm enough to roll in your hands.
4. Preheat oven to 350F. Line 2 baking sheets with parchment paper or silicone baking mat.
5. Using a medium cookie scoop or tablespoon, roll out rounded cookie dough and generously coat in the cinnamon sugar mixture. Place 2 inches apart on prepared baking sheets.
6. Bake for 10-12 minutes or until lightly browned on the bottoms. Let cool for 10 minutes before serving.

LEMON COOKIES

Servings 24 cookies

1 cup sugar
10 tablespoons unsalted butter
4 tablespoons lemon juice
2 teaspoons lemon zest
1 teaspoon vanilla extract
2 large eggs
2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup powdered sugar

1. Cream the butter and sugar in your stand mixer until light and fluffy, about 2-3 minutes then add in the lemon zest, vanilla, egg and lemon juice and combine fully.
2. Sift the flour, baking powder and salt together then add it to the stand mixer on medium speed and mix until just combined.
3. Wrap the dough in saran wrap and refrigerate for at least two hours (preferably overnight), then when you're ready to bake, preheat the oven to 350 degrees.
4. Using a tablespoon scoop, drop tablespoon amounts into powdered sugar and roll until well covered then place onto a cookie sheet.
5. Bake for 9-11 minutes, do not brown the cookies, they'll be soft when they come out and harden as they cool.

BROOKIES (BROWNIE COOKIES)

Cookie Layer:

1/2 cup butter, softened
1/2 cup light brown sugar
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup semisweet chocolate chips

Brownie Layer:

1 cup white sugar
1/2 cup butter, melted
1 teaspoon vanilla extract
2 eggs
1/3 cup cocoa powder
1/2 cup all-purpose flour
1/4 teaspoon baking powder
1/8 teaspoon salt

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.
2. Beat softened butter, light brown sugar, 1/4 cup white sugar, and 1/2 teaspoon vanilla extract together in a large bowl until creamy. Add 1 egg; beat until light and creamy, about 2 minutes.
3. Whisk 1 1/4 cups flour, 1/2 teaspoon salt, and baking soda together in a bowl. Gradually stir flour mixture into butter mixture until dough is combined. Stir chocolate chips into dough. Spread dough into the bottom of the prepared baking dish to cover completely.
4. Stir 1 cup white sugar, melted butter, and 1 teaspoon vanilla extract together in a bowl; add 2 eggs and beat well. Mix cocoa powder into butter mixture until well-combined. Stir 1/2 cup flour, baking powder, and 1/8 teaspoon salt into cocoa mixture until batter is combined. Pour brownie batter over cookie dough and spread to cover completely.
5. Bake in the preheated oven until a toothpick inserted into the center of the brookies comes out clean, 20 to 25 minutes. Cool completely before cutting into bars.

HOT CHOCOLATE COOKIES

Servings: 36 cookies

1 cup butter softened

1 cup sugar

2/3 cup brown sugar

2 eggs

1 teaspoon vanilla

3 1/4 cups flour

4 packages or 3/4 cups hot cocoa mix - NOT SUGAR FREE VERSIONS

1 teaspoon salt

1 teaspoon baking soda

2 teaspoon baking powder

1 cup chocolate chips

1 cup Mallow Bits mini marshmallows do not work the same and can be a bit of a sticky mess

1. Beat butter and sugars in large bowl with standing mixer until light and fluffy.
2. Add eggs and vanilla; mix well.
3. In a separate bowl combine dry ingredients.
4. Gradually beat dry ingredients into butter mixture until blended.
5. Stir in chocolate chips and Mallow Bits (or add in once dough is chilled). Cover and chill for 30 minutes.
6. When ready to bake, preheat oven to 350 degrees. Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper.
7. Bake 9 to 11 minutes or until edges are lightly browned.
8. Cool on baking sheets 5 minutes; remove to wire racks and cool.

CINNAMON SUGAR COOKIES

2 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1 cup butter, softened

1 1/2 cups white sugar

1 egg

1 teaspoon vanilla extract

1. Preheat oven to 375 degrees F. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
2. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.
3. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

COOKIES AND CREAM COOKIES

Servings: 2 dozen

2 3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup unsalted butter softened
1 1/2 cups white sugar
1 large egg
1 teaspoon vanilla extract
about 14 oreo cookies

1. Preheat oven to 350°F. Line baking sheets with parchment paper. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
2. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients on low speed until dough is formed. This should only take about 30 seconds to 1 minute. You want to be careful not to overmix the dough.
3. Add oreos directly into batter and beat on medium high speed until oreos are crushed and blended into dough. This should only take a few seconds. Lightly roll dough into balls about 1 1/2 inch in diameter and place onto ungreased cookie sheets lined with parchment paper about 2 inches apart.
4. Bake about 11-12 minutes in the preheated oven, or until golden around the edges. Cookies will be initially puffy when taken out from oven and will flatten after they cool.

CHOCOLATE DIPPED STRAWBERRY MERINGUE ROSES

Yield: 2 dozen.

3 large egg whites

1/4 cup sugar

1/4 cup freeze-dried strawberries

1 package (3 ounces) strawberry gelatin

1/2 teaspoon vanilla extract, optional

1 cup 60% cacao bittersweet chocolate baking chips, melted

1. Place egg whites in a large bowl; let stand at room temperature 30 minutes. Preheat oven to 225°.
2. Place sugar and strawberries in a food processor; process until powdery. Add gelatin; pulse to blend.
3. Beat egg whites on medium speed until foamy, adding vanilla if desired. Gradually add gelatin mixture, 1 tablespoon at a time, beating on high after each addition until sugar is dissolved. Continue beating until stiff glossy peaks form.
4. Cut a small hole in the tip of a pastry bag; insert a #1M star tip. Transfer meringue to bag. Pipe 2-in. roses 1-1/2 in. apart onto parchment-lined baking sheets.
5. Bake until set and dry, 40-45 minutes. Turn off oven (do not open oven door); leave meringues in oven 1-1/2 hours. Remove from oven; cool completely on baking sheets.
6. Remove meringues from paper. Dip bottoms in melted chocolate; allow excess to drip off. Place on waxed paper; let stand until set, about 45 minutes. Store in an airtight container at room temperature.

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GROCERY LIST

4 boxes duncan hines white cake mix

4 small boxes strawberry jello

37 c butter

16 oz cream cheese

60 eggs

2 c shortening

1 c milk

2 c heavy cream

22 c powdered sugar + 72 = 94 c powdered sugar

35 c granulated sugar + 28 = 63 c sugar

13 c brown sugar

4 c dark brown sugar

79 c flour

2 c cocoa powder

9 c oats

25 standard hershey bars

4 cups mini m&ms

6 - 14 oz cans sweetened condensed milk

11 c semisweet chocolate chips

5 - 8 oz white chocolate chips + 1.5 c

24 unwrapped caramels

12 packages hot cocoa mix

1 c frozen strawberries

3 rolls pie dough

15 granny smith apples

0.5 c lemon juice

1 bag mini marshmallows

1 c light corn syrup

Molasses

Vinegar