

114 HOLIDAY (OR ANY DAY) RECIPES FROM PHILOSOPHY STUDENTS (2018)
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 Alas, to conform with new FERPA legal privacy issues, names of contributors have had
 to be suppressed.

1. PSEUDO-MRS. FIELD'S COOKIES **

Cream together: 2 c. butter, 2 c. sugar, 2 c. brown sugar
 Add: 4 eggs, 2 t. vanilla

Mix together: 4 c. flour
 5 c. oatmeal (put in blender until it turns to powder. Mix by small amounts.)
 1 t. salt
 2 t. baking powder
 2 t. baking soda

Mix together all ingredients.

Add: 24 oz. choc. chips

1 - 8 oz. Hershey bar - grated

3 c. chopped nuts (any kind)

Bake on ungreased cookie sheet. Make golf ball sized cookies- 2"
 apart on sheet. Bake at 375 degrees for 6-7 min.

**Note that this is the same recipe given to me 12/95

under the name, "The Neiman Marcus Cookie" which is no. 14 below.

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2. SNICKERDOODLES (well tested and good)

1 c. soft shortening (part butter)

1 1/2 cups sugar

2 eggs

2 3/4 cups flour

2 tsp. cream of tartar.\

(=baking powder)

1 tsp. soda...../

1/4 tsp. salt...../

3 tbsp. sugar

3 tsp. cinnamon

Heat oven to 400 degrees.
 Mix shortening, sugar and eggs thoroughly.
 Measure flour by dip-level-pour method (whatever that is!).
 Mix flour, cream of tartar, soda and salt; stir in.
 Form into balls the size of walnuts. Roll balls in mixture
 of the 3 tbsp. sugar and 3 tsps. cinnamon.
 Place about 2" apart on ungreased cookie sheet (don't crowd!).
 Bake 8-10 min. Makes about 6 doz.

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3. CHOCOLATE-CHERRY NUGGETS (well tested and good, from the Milwaukee Journal, ca. 1985)

2 c. margarine, softened
 2 c. powdered sugar
 2 tsp. vanilla
 1/2 tsp. salt
 4 1/2 c. flour
 1 package (12 oz.) semisweet choc. chips
 1/2 c. chopped pecans
 1/2 c. chopped maraschino cherries, drained

In a large bowl, cream margarine.
 Gradually add powdered sugar. Beat in vanilla and salt.
 Gradually add flour until well-blended. Add chocolate
 chips, pecans and cherries. Dough will be stiff.

Drop tablespoons of dough about 2 inches apart on ungreased
 baking sheet. Flatten each slightly with fingertips.
 Bake at 350 degrees about 12-15 min. or until light golden.
 Makes 90 cookies.

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4. Lemon Tea Cookies (from [name suppressed], 12/90)

3 teaspoons lemon juice
 1/2 cup milk
 1 3/4 cups all purpose flour
 2 teaspoons baking powder

1/4 teaspoon baking soda
1/2 cup butter or margarine
3/4 cup sugar
1 egg
1/3 teaspoon salt
2 teaspoons lemon juice
Cream Cheese Frosting

Stir 3 teaspoons lemon juice into milk; set aside. Stir together flour, baking powder, soda, and 1/3 teaspoon salt. Beat butter for 30 seconds; add sugar and beat until fluffy. Add egg and 2 teaspoons lemon juice; beat well. Add dry ingredients and milk mixture alternately to beaten mixture, beating well after each addition. Drop from a teaspoon 2 inches apart onto an ungreased cookie sheet. Bake in a 350 degree oven 12 to 14 minutes. Remove at once to a wire rack. Ice with cream cheese frosting.

Cream Cheese Frosting
1 3-oz package cream cheese
1/4 cup butter or margarine
1 teaspoon vanilla
2 cups sifted powdered sugar

In a mixer boat beat together cream cheese, butter or margarine, and vanilla till light and fluffy. Gradually add powdered sugar, beating till smooth. Spread over cooled cookies.

*NOTE - for better drop cookies:

When dropping dough on a cookie sheet, allow ample room for cookies to spread during baking. Prevent excessive spreading of cookies by chilling dough, dropping onto a cooled cookie sheet, baking at the correct temperature, mounding dough when dropping it, and by softly singing "Santa Claus is Coming to Town" throughout the process. When storing, do not mix soft and crisp varieties in the same container, or the crisp types will become soft and Santa may be unhappy with the results when he gobbles his milk and cookies at your house on Christmas Eve.

(P.S. Some modest editorial revisions of no special substance have been

made to the original version given to me by [name suppressed].)

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5. Fudge-topped Brownies, from [name suppressed], who confesses that she has a "chocolate problem," 11-1991.

To any recipe for brownies, either package mix or from scratch, add the following topping:

Ten minutes before the end of baking time, prepare:

- 1 and 1/2 cups of sugar
- 6 tablespoons of butter or margarine
- 6 tablespoons of milk

Bring to a boil and boil EXACTLY one minute.

Remove from heat and beat in

1 cup of semi-sweet chocolate chips

Spread immediately over the brownies as soon as they're taken from the oven.

Sinfully delicious!

(See, I told you she has a "chocolate problem.")

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6. Sandies [name suppressed] Fall 1991

- 1 CUP BUTTER
- 1/3 CUP SUGAR
- 2 TSP WATER
- 2 TSP VANILLA
- 2 CUPS SIFTED ALL-PURPOSE FLOUR
- 1 CUP CHOPPED PECANS

CREAM BUTTER AND SUGAR, ADD WATER AND VANILLA, MIX WELL.

ADD FLOUR AND PECANS, CHILL 3 OR 4 HOURS.

SHAPE IN BALLS, BAKE ON UNGREASED COOKIE SHEET IN SLOW OVEN.

COOK AT 325 DEGREES ABOUT 20 MINUTES. COOL SLIGHTLY.

ROLL IN CONFECTIONERS SUGAR.

MAKES 5 DOZEN.

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7. [name suppressed]'s Ginger Cookies (Fall 1993)

1/3 cup margarine or butter
 1/3 cup shortening
 1 cup brown sugar
 1 egg
 2 Tablespoons honey
 2 teaspoons peeling & grated fresh ginger
 2 1/4 cup unsifted flour
 1 1/2 teaspoon baking soda
 1 teaspoon cloves
 1/2 teaspoon salt
 1/4 cup each candied chopped ginger and candied chopped orange or lemon peel
 1 teaspoon grated fresh orange or lemon rind

Cream butter, shortening, and sugar. Beat in egg and honey, then fresh ginger and gresh grated rind. Add dry ingredients and mix until just combined. Chill. Divide into balls- I make 1" diameter balls (30) and roll them in cinnamon sugar. Bake 2" apart on greased baking sheet- preferably an insulated cookie sheet. Bake 15" at 350 degrees- just until cookies are a little brown on top. My sister, Marcia, describes these as "adult" cookies.

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8. Mudballs (donated by [name suppressed], Fall 1993)

7 cups Rice Krispies
 1 cup margarine, melted
 4 cups powdered sugar
 2 cups crunchy peanut butter

Mix above in bowl and mix well. Form into balls and chill for about 3 hours. (Pack balls tightly.)

Take 2 pounds sweet chocolate and 1 bar parafin wax and melt together. Dip balls in chocolate and let harden on wax paper.

Makes 80 balls.

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9. Crispy Oatmeal Cookies, donated by [name suppressed], Fall 1993

Nonstick cooking spray
 1/2 cup margarine, softened
 1/2 cup sugar
 1/2 cup firmly packed brown sugar
 1/2 cup frozen egg substitute, thawed
 1 tsp vanilla extract
 1 1/2 cups all-purpose flour
 3/4 tsp baking soda
 1/2 tps salt
 1 3/4 cups quick-cooking oats, uncooked
 1 1/2 cups corn flakes cereal

Preheat oven to 350 degrees F. Spray cookie sheets with nonstick cooking spray.

Cream margarine in a large bowl. Gradually add sugars, beating with an electric mixer on medium speed until mixture is light and fluffy. Add egg substitute and vanilla and beat well.

Combine flour, baking soda and salt in a small bowl. Add to creamed mixture and mix well. Stir in oats and cereal.

Drop dough by level tablespoonfuls about two inches apart on cookie sheets. Bake for 12-14 minutes. Remove cookies from sheets and let then cool on wire racks.

Makes about 4 dozen.

Nutritional information per cookie:

63 calories, 31% fat (2.2 grams), 61% carbohydrate, 8% protein.

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10. Bar Cookies (Donated by [name suppressed], Fall 1994)

1 1/2 cup graham cracker crumbs
 1 can condensed mild
 1 pkg (6 oz) semi-sweet chocolate chips
 1 pkg (6 oz) butterscotch chips
 1 cup coarsely chopped walnuts
 Mix ingredients well and press mixture into a very well greased 9" square pan.
 Bake at 350 for 30-35 minutes. Cool for 45 minutes and cut.

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11. Scotcheroots, another donation from [name suppressed], Fall 1994.

1 cup sugar
 1 cup lt. syrup
 1 cup peanut butter
 6 cups rice krispies
 1 pkg (6 oz) chocolate chips
 1 cup butterscotch chips

Combine sugar and syrup in a saucepan. Cook over medium heat stirring constantly until mixture bubbles. Remove from heat. Stir in peanut butter. Add rice krispies. Stir until coated well. Press into a 9 x 13 pan. Melt chocolate and butterscotch chips in double boiler. Stir constantly. Pour over krispies. Cool until chocolate hardens on top.

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12. ELSA'S FAMOUS CHOCOLATE CHIP COOKIES!
 (Donated by [name suppressed], 11/95)

1 1/3 cup Crisco shortening
 2 cups sugar
 1 cup brown sugar
 4 eggs
 4 1/2 cups flour
 2 teas. baking soda
 2 teas. salt
 4 teas. vanilla
 1 12 oz. pkg. chocolate chips
 2 cups nuts (optional, and I don't think that they are as good as plain)

Drop on a greased sheet, bake at 350 for 10 to 12 minutes.

My mom also told me to tell you that cookies stand for youth, vitality, and innocence. Enjoy! [name suppressed]

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13. GINGERBREAD MEN COOKIES
(donated by [name suppressed] 11/95)

2 1/4 cups All Purpose Flour
1/2 cup Sugar
1/2 cup Shortening
1/2 cup light Molasses
1 Egg
1 1/2 teaspoon Cinnamon
1 teaspoon Double-Acting Baking Powder
1 teaspoon Ginger
1 teaspoon Ground Cloves
1/2 teaspoon Nutmeat
1/2 teaspoon Baking Soda
1/2 teaspoon Salt

Preheat oven to 350 degrees.

In large bowl measure all ingredients. With Mixture at medium speed, beat ingredients until well mixed.

Cover and refrigerate 1 hours.

On lightly floured surface, with floured rolling pin, roll dough 1/8 in. thick.

With cutter, cut out gingerbread men. Place cutouts 1/2 inch apart on cookie sheets. Bake 8 min. Remove to rack to cool.

Decorate cookies with ornamental frosting:

1 1/4 cups confectioner's sugar
1/8 teaspoon cream of tartar
1 egg white

Sift sugar and cream of tartar, add egg white.

Beat mixture until stiff.

Use care decorator to decorate cookies.

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14. THE NEIMAN MARCUS COOKIE **

2 butter
2 tsp baking soda
5 cups blended oatmeal
1 8 oz Hershey bar (grated)

2 tsp baking powder
 4 cups flour
 2 cups sugar
 2 cups brown sugar
 23 oz chocolate chips
 1 tsp salt
 4 eggs
 3 cups chopped nuts (walnuts)
 2 tsp vanilla

Measure oatmeal and blend in a blender to a fine powder.
 Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and baking soda.
 Add chocolate chips, grated Hershey Bar, and nuts.
 Roll into balls and place two inches apart on a cookie sheet.
 Bake for 10 minutes at 375 degrees.
 Makes 112 cookies (if you don't eat any of the dough!).
 Recipe can be halved.

** Received 12/95. This is the same as no. 1 above except that the name has been changed to "The Neiman Marcus Cookie." The story I got from the person who gave this to me was that someone had paid \$250 to Neiman Marcus for this recipe! I was surprised to find that this recipe is identical to one I received from a student in 1986. This story also circulated widely in 1996 as well. It is an "Urban Legend."

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15. BEST COOKIES IN THE WORLD (From: [name suppressed] 11/15/96)

CREAM CHEESE COOKIES

1/4 cup margarine (softened)
 1- 8oz pkg cream cheese
 1 egg
 1/4 tsp vanilla (optional)
 1 pkg cake mix (chocolate's the best)

cream butter and cheese. mix in egg and vanilla. add cake mix. chill for 30 minutes. preheat oven to 375. ball onto ungreased baking sheet and bake for 8-10 minutes. best cookies ever.

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16. Jam Thumbprints (from [name suppressed] 12/96):

Cream together $\frac{2}{3}$ cup butter and $\frac{1}{3}$ cup sugar till fluffy. Add 2 egg yolks, 1 teaspoon vanilla, and $\frac{1}{2}$ teaspoon salt; beat well. Gradually add $1\frac{1}{2}$ cups sifted flour, mixing well.

Shape in $\frac{3}{4}$ -inch balls; dip in 2 slightly beaten egg whites, then roll in $\frac{3}{4}$ cup finely chopped walnuts. Place 1 inch apart on greased cookie sheet. Press down center of each with thumb.

Bake at 350 degrees for 15-17 minutes. Cool slightly; remove from pan and cool on rack. Just before serving, use $\frac{1}{3}$ cup cherry or strawberry preserves to fill centers of cookies. Makes 3 dozen.

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17. Chocolate Chip Treasure Cookies (from [name suppressed] 12/96)

1 $\frac{1}{2}$ c graham cracker crumbs

$\frac{1}{2}$ c flour

2 tps baking powder

1 14oz can Sweetened and Condensed Milk

$\frac{1}{2}$ c margarine or butter

1 $\frac{1}{2}$ c coconut

12oz chocolate chips

1 c walnuts

Heat oven to 375. In sm bowl mix graham cracker crumbs, flour and baking powder. In lg mixer bowl beat sweetened condensed milk and margarine until smooth. Add graham cracker crumb mixture, mix well. Stir in coconut, chocolate chips and walnuts. Drop by rounded tablespoons onto ungreased cookie sheets. Bake 9 to 10 minutes or until lightly browned. Store loosely covered at room temperature.

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18. Prof. Taylor's Mom's Favorite #1: 12/96
Orange-Chocolate No-Bake Cookies ("These are REALLY GOOD.")

- 1 bag (6 oz) Semisweet chocolate chips
- sugar
- 3 tbsp light corn syrup
- 1/2 c. orange juice
- 2 1/2 c. crushed vanilla wafers
- 1 c. chopped pecans or walnuts

Melt chocolate chips in medium saucepan over low heat. Stir in 1/2 c. sugar. Stir in corn syrup and orange juice. Combine crushed cookies and nuts in bowl. Stir in chocolate mixture. Cover and refrigerate 1 hour, until firm. Shape into 1" balls and roll in sugar.

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19. Prof. Taylor's Mom's Favorite #2: 12/96
Chewy Chocolate Macaroons

- 1 pkg (14 oz) Baker's Angel Flake coconut
- 1 can (14 oz) Borden Eagle Brand sweetened condensed milk
- 2 tsp vanilla
- 4 squares Baker's Unsweetened chocolate, melted

Combine all ingredients in bowl and mix well. Drop from tsp 1" apart on well greased baking sheets. Bake at 350 degrees for 10 to 12 minutes. Remove from baking shets immediately. Makes 8 dozen.

Recipe may be halved.

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20. Lemon Bar Cookies (from [name suppressed], Fall 1996)

Lemon bars

1 c. butter (melted)
 2 c. Flour
 1/2 c. powdered sugar

Mix ingredients like pie crust. Pat in 9"x13" pan. Bake 15 minutes at 350 degrees.

Beat well: 4 eggs and 2 c. of sugar. Add 4 T. of flour and 1/2 C. of lemon juice.

Spread this mixture on top of the partially baked crust. Bake an additional 30 minutes at 350 degrees. Using a sifter, sprinkle 1/2c. of powdered sugar on top of the bars as soon as the pan is removed from the oven Cut when cool

Yields 30 bars

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21. Santa's Favorite Easy Fudge (cousin [name suppressed] 12/96)

2 cups sugar
 3 tbs margarine
 1 cup PET (only PET brand!) evaporated milk (NOT skim!)
 1/2 tspn salt

Combine and bring to rolling boil stirring constantly for 5-7 minutes, the longer the better. The thicker the mixture, the better the fudge firms up.

Remove from heat and stir in:

1 cup choc. chips
 1 cup mini marshmallows

When completely mixed, stir in walnuts or other nuts, or leave plain.

Then pour into buttered dish and let harden. (It hardens within about an hour but give it longer.)

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22. Meringues: a [name suppressed] Family Recipe donated by Julie 11/97

2 egg whites
dash of salt
1/2 tsp cream of tartar
3/4 cup sugar
1 tsp peppermint (or mint) extract
red and green food coloring
1 1/2 cup mint chocolate chips

Preheat oven to 375.

beat egg whites til frothy
add salt and tartar
add sugar gradually
beat at high speed till glossy
fold in extract
add chocolate chips
-decide if you want to have the whole batch one color or divide into two
so you can make red and green cookies at the same time.
add in food coloring

drop by teaspoonful on greased or tin foil covered pan.
put in oven and turn if OFF!!
leave in oven for 5 hours, or overnight.

Store in air-tight container. Makes 2 1/2 dozen.

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23. Forgotten Cookies version #1 Donated by [name suppressed] 11/97.

preheat oven to 350 degrees

2 egg whites dash of salt
2/3 cup sugar 1 tsp. vanilla
1 cup finely chopped nuts 1 cup semisweet chocolate bits

beat egg whites and salt until stiff
beat in sugar/1 tbs. at a time

beat in vanilla
 fold in nuts and chocolate
 drop by tsp. onto a greased cookie sheet
 place in oven
 IMMEDIATELY TURN OFF OVEN/DO NOT OPEN DOOR
 let stand 3-4 hours or overnight
 store in an air-tight container or freeze

(Beware: these are difficult and usually stick to the baking sheet. We have had limited success with versions of “forgotten cookies”. Consider using aluminum foil because the cookies stick to just about any sheet they are cooked on.)

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24. Kahlua Swirl Fudge, donated by [name suppressed] 11/97
 who confessed that he found this in Pillsbury Holiday Cookbook # 7.
 All honor and credit to Pillsbury who likely has copyright on this one.

-2 1/2 cups sugar
 -1/2 cup margarine or butter
 -5-oz. can evaporated milk
 -7-oz. jar marshmallow creme
 -3 oz. almond bark
 -1 tablespoon double-strength coffee (dissolve 1/2 teaspoon instant coffee granules in 1 tablespoon hot water).
 -6-oz. pkg. semi -sweet chocolate chips
 -1/2 cup chopped nuts
 -2 tablespoons coffee-flavored liqueur
 -chocolate-dipped nuts

Line 9-inch square pan with foil so that foil extends over sides of pan; butter foil. In large saucepan, combine sugar, margarine and evaporated milk. Bring to a boil over medium heat, stirring constantly. Boil 5 minutes, stirring constantly; remove from heat. Add marshmallow creme; stir until smooth. Pour 1 cup of marshmallow mixture into small bowl. Add almond bark and strong coffee; stir until smooth. Set aside. To remaining marshmallow mixture, add chocolate chips; stir until smooth. Stir in nuts and liqueur until well blended. Pour into prepared pan. Spread almond bark mixture on top of chocolate mixture. Using spatula, swirl for marbled effect. Cool to room temperature. Score fudge into 36 squares; top each square with chocolate

dipped nut. Refrigerate until firm. Remove fudge from pan by lifting foil; remove foil from fudge. Using large knife, cut through scored lines. Store in refrigerator.

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25. "Holly Cookies" donated by [name suppressed] 12/97

utensils needed:

saucepan (preferably medium size)

waxpaper

spoon

ingredients:

3 tablespoons of margarine

1 package of regular marshmallows or 4 cups of miniature marshmallows

6 cups of Kellogg's corn flakes or Golden Grahams cereal

green food coloring

miniature cinnamon candy toppings (or "red hots" candy)

directions:

1. over low heat, melt margarine in saucepan adding marshmallows frequently until mixture is a paste-like consistency

2. continuously stirring over low heat, add 2 to 3 drops of green food coloring to mixture. remove from heat

3. once mixture is green, add cornflakes or Golden Grahams making sure cereal is thoroughly mixed in.

4. after mixing, take spoonful of mixture and place on sheet of waxpaper, adding cinnamon toppings/ "red hots" candy to give "holly effect"

5. let cool and enjoy (cookies may be refrigerated)

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26. Mrs. Claus's Famous Peanut Clusters (donated by cousin [name suppressed])
(These are simple and terrific!)

12 oz. Nestle SemiSweet Choc Chips
12 oz. Nestle Butterscotch Chips
3 cups Spanish Peanuts
Combine chips in double boiler
Blend in peanuts when melted
Spoon onto waxed paper by teaspoon.

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27. MEGA-COOKIE donated by [name suppressed] 21/97

Cream Together
1 lb. butter
2 cups brown sugar
2 cups sugar
Add
4 eggs
2 tsp. vanilla

Powderize flour and oatmeal in blender
5 cups oatmeal
4 cups flour
Add
1 tsp. salt
2 tsp. baking soda
2 tsp. baking powder

Mix together and Add
24 oz. choc. chips
8 oz. grated Hershey bar
3 cups nuts (optional)

Make golf ball sized balls and place 2"
apart on lightly greased cookie sheet.
Bake at 350°F for 7-11 minutes.
Yields should be 96-lost dough.

(Beware: this may break your mixer. It broke mine. It is a truly heavy duty cookie.)

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28. Best Chocolate Syrup Brownies, donated by [name suppressed] 12/97

For 16-18 brownies:

- 1.2 cup butter
- 1 cup sugar
- 3 eggs
- dash of salt
- 1 cup all-purpose flour
- 3/4 cup chocolate-flavored syrup, canned
- 2 tsp. Vanilla extract
- 3/4 cup chopped walnuts or pecans (if desired)

Preparation:

1. In a bowl, cream together butter, sugar and eggs until very creamy and well blended.
2. Add salt.
3. Stir in flour, mixing to blend well.
4. Add chocolate syrup, vanilla, and nuts (optional).
5. Turn mixture into well greased and lightly floured 9-inch square pan. Smooth top.
6. Bake at 350 F for about 35 minutes, or until a stick inserted near center comes out clean.
7. Cool pan on wire rack, but loosen edges.
8. Cut into squares. Garnish with nuts or powdered sugar.

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29. Forgotten Cookie version #2 donated by [name suppressed] 12/97

Ingredients:

- 2 egg whites
- 2/3 cup sugar
- 1 cup choc chips
- 1 cup chopped nuts
- 1 teaspoon Vanilla

Directions:

- Preheat oven to 350 F
- Beat egg whites until creamy
- Gradually add sugar
- Stir in choc chips, nuts, and vanilla
- Mix thoroughly
- Drop one Teaspoon onto 2 foil lined cookie sheets
- Place both sheets in oven, Turn off oven immediately. Do not open until next morning.

30. Singapore Almond Biscuits, donated by [name suppressed] 12/97

Makes 16

Cooking Time: 25-30 minutes

Oven Temperature: 150-160 C (300- 325F)

Ingredients:

125g (4 oz) Lard (Could be Substituted with Butter.)

0.5 Cup of Caster Sugar

1 teaspoon almond Essence

Few drops yellow food Coloring. *Optional

1.5 Cups of Plain Flour

8 Blanched almonds

1 egg yolk

1 tablespoon of water.

1. Soften Lard (Butter) to room temperature
2. Beat Lard (Butter) and sugar together until soft and creamy.
3. Add Almond essence and if liked a little yellow colouring.
4. Add unsifted flour gradually, stirring well to combine.
5. After adding last flour it will be necessary to work the mixture with the hand, but it would still be of a crumbly consistency.
6. Take level tablespoons of the dough and shape into flat round cakes about 5cm (2 inches) in diameter. Edges of cakes would have cracks in them.
7. Put on a well greased pan.
8. Put almonds in a small pan of cold water and bring to a boil. Drain it and split the almonds.
9. Place an almond on each biscuits.
10. Beat egg yolk and brush tops of the biscuits.
11. Bake in a slow oven for thirty minutes or until golden brown.
12. Let it cool slightly on tray before serving.
13. When cold store in airtight containers.

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31. Mamaw's Wedding Cookies, donated by [name suppressed] Phil. 104, Fall 1998
 "This is my grandmother's cookie recipe. It has been of favorite of mine for as long as I can remember. I hope you like it too. She said that she always doubles the recipe because, as written, it only makes about two dozen cookies and they are very little cookies."

1/4 lb. butter

1 tsp. vanilla

2 tbsp. granulated sugar

1 c. sifted flour

1 c. chopped pecans (Pecan meal works best. If this is unavailable, chop/grind the pecans as

finely as possible for best results.)

2 c. powdered sugar, divided into two bowls

Cream the butter and vanilla until smooth. Blend in the combined granulated sugar, flour, and pecans. Roll into small balls (should make about 24) and bake on ungreased cookie sheet at 350 degrees for 15 minutes.

While still hot, roll in powdered sugar in one bowl and then in the other bowl (if in a hurry she sometimes uses just one bowl of powdered sugar). Store in a tin in a cool, dry place and they keep for quite a while.

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32. Cookies by [name suppressed], Philosophy of God, Fall 1998

Serving Size: 6 dz.

3/4 Stick or 3/4 cup BUTTER FLAVOR CRISCO

1-1/4 Cups Packed BROWN SUGAR

2 Tablespoons MILK

1 Tablespoon VANILLA

1 EGG

1-3/4 Cups FLOUR

1 Teaspoon SALT

3/4 Teaspoon BAKING SODA

1 12 oz Package MILK CHOCOLATE CHIPS

HEAT OVEN TO 375 DEGREES. COMBINE CRISCO, LIGHT BROWN SUGAR, MILK, AND VANILLA IN LARGE BOWL.

BEAT AT MEDIUM SPEED OF ELECTRIC MIXER UNTIL WELL BLENDED.

BEAT EGG INTO CREAMED MIXTURE. COMBINE FLOUR, SALT, AND BAKING SODA. MIX INTO CREAMED MIXTURE JUST UNTIL BLENDED. STIR IN CHOCOLATE CHIPS. DROP ROUNDED TABLESPOONFULS OF DOUGH 3 INCHES APART ONTO UNGREASED BAKING SHEET.

BAKE ONE BAKING SHEET AT A TIME FOR 8-10 MINUTES FOR CHEWY COOKIES OR 11-13 MINUTES FOR CRISP COOKIES.

COOL 2 MINUTES ON BAKING SHEET.

REMOVE COOKIES TO COOL COMPLETELY.

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33. [name suppressed], Philosophy 104 Fall 1998

Licorice snaps - makes 78-84 cookies

2 1/2 cups flour

1 cup sugar

1 cup firmly packed brown sugar

1t soda

1/2 t salt

1/2 t cloves

1/2 t cinnamon

1 cup butter, softened

1 egg

1 T anise seed

1/2 cup chopped pecans

preheat oven: 375

In large bowl combine all ingredients. Blend well with mixer. Divide = dough in half. Shape into 2 10-in rolls. Wrap in waxed paper. Chill at = least 4 hours

Cut into 1/4 inch slices. Place on ungreased cookie sheet. Bake at 375 = for 10-12 minutes.

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34. [name suppressed], Philosophy 104 Fall 1998
Ramunes----

1 cup butter
3/4 cup sugar
1 uncooked egg yolk
5 cooked egg yolks, mashed
1 teaspoon vanilla
2 cups flour
1/2 teaspoon salt
1 beaten egg
1/2 cup chopped walnuts

Cream butter; add sugar gradually. Beat in uncooked and cooked egg yolks. Blend in vanilla, flour, and salt. roll 1/4 inch thick on well floured surface; cut with daisy or other fancy cookie cutters. Place on lightly greased cookie sheets. Brush the cookies with the beaten egg; sprinkle centers with the walnuts. bake at 350 degrees 10 to 15 minutes or until golden. Makes about 4 1/2 dozen depending on the size.

P.S. When I make these, I leave off the walnuts, says Paul.

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35. Oatmeal Cookies, from [name suppressed], Philosophy 104 Fall 1998

Sift 1 1/2 cups of flour and 1 tsp baking soda.
Set aside.
Cream: 1 c. butter (at rm. temp.), 3/4 c. sugar, 3/4 c. light brown sugar. DO NOT OVERBEAT!
Add one egg and 1 tsp. vanilla.
Add dry ingredients and 1 1/2 c. oatmeal.
Add 1 c. dried cherries or cranberries, 1 c. chopped chocolate, and 1 c. toffee bits.
Divide dough and shape into 3 logs.
Either chill (wrap in plastic wrap) or use at once.
Slice in 1/2 inch thick pieces and bake at 350 degrees for 8-10m min.
Makes ca. 4 1/2 dozen.

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36. R.A.D. (“rad!”) Oat Cookies, a family favorite of a friend who passed away in 1998. (Donated by Prof. [name suppressed] in memory of [name suppressed].)

Mix the following: 3 c. oats

1 c. flour

1 c. brown sugar

1 tsp. baking soda

1/3 tsp. salt.

Add: 1 c. melted butter.

Add: 1/4 c. hot water

1 tsp. cinnamon

Roll into logs and chill until hard.

Slice 1/4 in. thick and bake at 350 degrees for 8-10 minutes.*

Flip once after they “swell out.”

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37. Chocolate Filled Snowballs, donated by [name suppressed] Fall 1999.

1 cup soft butter

1/2 cup sugar

1 tsp vanilla

2 cups flour

1 cup FINELY chopped nuts

1 pkg Hershys Kisses

Cream first three ingredients until fluffy. Add flour and nuts and blend well. Chill. Shape dough around individual kisses using about 1 tablespoon per kiss. Roll and make balls. Bake on ungreased cookie sheet at 375 degrees for 12 minutes. Cool. Roll in powdered sugar. Makes about 3 dozen.

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38. Coconut Balls (an old recipe from my grandmother)
submitted by [name suppressed], original recipe from [name suppressed]

8oz of chopped dates (whole dates)

1 cup sugar

1 stick butter

2 eggs

2/3 cup walnuts
 1 teaspoon vanilla
 3 cups rice crispy
 1 cup coconut

Dates, sugar, butter + egg on stove very low fire- stir for 5-10 minutes. Add rice crispies, vanilla + walnuts. Put in fridge to harden, then roll the mix into balls. Put coconut on wax paper and roll the balls around in the coconut. They taste best if kept cold, so store them in the refrigerator.

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39. PEANUT BUTTER BLOSSOMS, donated by [name suppressed] Fall 1999.

INGREDIENTS:

1/2 cup shortening
 1/2 cup peanut butter
 1/2 cup granulated sugar
 1 teaspoon baking powder
 1/8 teaspoon baking soda
 1 egg
 2 teaspoons milk
 1 teaspoon vanilla
 13/4 cups all-purpose flour
 1/4 cup granulated sugar
 milk chocolate kisses or stars

DIRECTIONS:

1. In a large mixing bowl, beat the shortening and peanut butter with an electric mixer on medium speed 30 seconds. Add the 1/2 cup granulated sugar, brown sugar, baking powder, and baking soda. Beat till combined, scraping the sides of bowl. Beat in egg, milk, and vanilla till combined. Beat in as much flour as you can with the mixer. Stir in remaining flour.
2. Shape dough into 1-inch balls. Roll the balls in the 1/4 cup granulated sugar. Place 2 inches apart on an ungreased cookie sheet. Bake in a 350' oven 10 to 12 minutes or till edges are firm and bottoms are lightly browned. Immediately press a chocolate kiss into each cookie's center. Transfer cookies to a wire rack, let cool. Makes about 54 cookies.

40. Tofu lemon cookies! (yes, tofu!), donated by [name suppressed], Fall 1999

1/2 pkg Mori Nu Lite Silken Tofu (firm) (available in any produce dept.)
 1 tsp lemon extract
 1 1/4 cups sugar
 1/2 cup butter
 2 1/2 cups all purpose flour
 1 tsp baking soda
 1/2 tsp cream of tartar

Preheat oven to 350. Beat tofu and lemon extract together. In another bowl, cream sugar and butter. Add tofu and beat again. Stir together flour, baking soda and cream of tartar. Add to tofu mixture, mixing well. Drop dough with a spoon onto non-stick cookie sheet. Bake 10 minutes (until cookies spring back when touched).

Frosting: Add drops of water to powdered sugar(1/2 cup or so) until frosting-like. Add a couple drops of lemon extract and a drop of yellow food coloring. Frost cool cookies. Indulge!

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41. Megan's Secret Chocolate Chip Cookies, donated by [name suppressed] (Fall 1999)

2 and 1/4 cups of flour
 1 and 1/2 tsp. baking soda
 1 tsp. salt
 2 sticks butter
 3/4 cup of sugar
 3/4 cup of brown sugar
 1 tsp. vanilla
 less than 1/4 cup milk
 1 cup oatmeal
 1/2 tsp. baking powder
 1 and 1/2 cups chocolate chips

In a small bowl, combine the flour, the salt and 1 tsp. of the baking soda. Set aside. In large bowl, mix softened butter, and the 2 sugars. Add vanilla. Beat until creamy. Add the milk, 1/2 tsp.(rounded) baking soda, and 1/2 tsp. (rounded) baking powder. Add the flour mixture slowly. Beat

the oatmeal in after the dough looks complete. With a spoon (or your hands) mix the chocolate chips in the dough. You can eat the dough now, or put it on a cookie sheet in a 375 degree oven for about 10 minutes, or until they start to become golden brown. Enjoy!!

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42. RUSSIAN TEA COOKIES, by [name suppressed], donated by [name suppressed] Fall 1999.

1 cup butter

1/2 cup powdered sugar

1 tsp. vanilla

2 1/4 cup flour

1/4 tsp. salt

3/4 cup pecans, finely chopped

Cream butter, add sugar and vanilla. Sift flour, measure and add salt and add to butter mixture. Add nuts and mix well. Chill dough. Shape cookies to size of walnut. Bake on ungreased cookie sheet in 400 degree oven for 6-7 minutes. Remove from cookie sheet and roll in powdered sugar.

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43. chocolate covered cherry cookies, donated by [name suppressed] Phil 104 Fall 2000.

1 1/2 cups flour

1/2 cup unsweetened cocoa powder

1/4 tsp salt

1/4 tsp baking powder

1/4 tsp baking soda

1/2 cup butter softened

1 cup sugar

1 egg

1 1/2 tsp vanilla

1 10oz jar maraschino cherries (~48 cherries)

1 6oz pack of semisweet chocolate chips

1/2 cup sweetened condensed milk

in a large bowl, stir flour, cocoa powder, salt, baking powder and soda. in mixer bowl beat together butter and sugar until fluffy. add egg and vanilla; beat well. gradually add dry ingredients to creamed mix. beat until blended. shape dough into 1 inch balls and place on ungreased cookie sheet.

press down center with thumb. drain the cherries (save the juice) and place a cherry in the center of each cookie.

in a small sauce pan combine chocolate and milk. heat until it is melted. stir in 4 tsp of the cherry juice. spoon about 1 tsp of frosting over each cherry-spreading over the cookie. (frosting may be thinned with more cherry juice) bake at 350 for 10 min or until done. cool. makes about 4 dozen cookies.

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44. No Fail Divinity, donated by [name suppressed], Phil 104 Fall 2000.

4 cups sugar
1 cup light corn syrup
3/4 water
3 egg whites

Mix together in large measuring cup or microwave-safe bowl. Microwave on high for 19 minutes. Stir every 5 min. Candy thermometer should read 260 degrees. If it does not, cook one minute longer. Let it cool to 240 degrees. While mixture is cooling, beat 3 egg whites in large mixing bowl until stiff. Gradually pour hot syrup over egg whites. Continue to beat at high speed until candy loses its gloss. {Do Not Under Beat!} Beating may take 30 minutes or longer. Add 1 teaspoon vanilla or almond flavoring, nuts and coloring if desired. Drop on wax paper by teaspoon.(do this quickly because the candy stiffens soon after the mixer is turned off)

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45. Fabulous Cut Out Sugar Cookies, donated by [name suppressed], Phil 104 Fall 2000.

MIX 1
2 cups of sugar
2 cups of margarine

MIX 2 in a separate bowl and then add to Mix 1 all at once
3 beaten eggs
1 tsp. vanilla
1 tsp. of soda dissolved in 3 tablespoons of water
1/2 tsp. nutmeg
1/2 tsp. salt

Blend Mix 1 and Mix 2 together

- then add 6 cups of flour
- roll out and cut into cookies with cookie cutter

Bake at 350 for 9-12 minutes

frosting

1/3 cup margarine softened

1/4 cup milk

1 Lb. of powdered sugar (1/2-3/4 of a bag)

Mix powdered sugar and margarine adding only the milk so that you can beat it. You may not use all of the milk.

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46. [name suppressed], Phil 104 Fall 2001

Here is my favorite cookie recipe - they are amazing!!!

1 cup flour, 1/4 teaspoon baking soda, 4 tablespoons softened butter, 1 cup sugar, 1/3 cup unsweetened cocoa, 1 egg, 1 teaspoon vanilla extract --- preheat oven to 350, sift flour and baking soda in a bowl, in a large bowl, beat together the butter, sugar, cocoa, egg, and vanilla, gradually beat in flour mix until well blended. bake cookies for approx 12 mins

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47. Giant Chocolate Toffee Cookies [name suppressed] Phil 104 Fall 2001

* Good with cappuccino or ice-cold milk *

1/2 cup flour

1 tsp baking powder

1/4 tsp salt

1 lb. bittersweet OR semisweet chocolate, chopped

1/4 cup (or 1/2 stick) unsalted butter

1 3/4 cup brown sugar

4 lg eggs

1 tablespoon vanilla extract

5 1.4oz chocolate covered English toffee bars, chopped

1 cup walnuts (if you like nuts)

1. Combine flour, baking powder, and salt in a small bowl and whisk to blend.
2. Stir chocolate and butter on top of stove until mixture is melted and smooth.
3. Using a beater, beat eggs and sugar until thick.
4. Beat in chocolate mixture and vanilla. Then flour mixture, toffee and nuts.
5. Chill batter for 45 minutes.
6. Drop spoonfuls of dough onto greased cookie sheet.
7. Cook @ 350 for 15 minutes or until soft.

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48. Graybeh. An Arabic cookie, donated by [name suppressed] ARSC 100 Fall 2002
 “dr taylor, this is the dessert..its actually my grandfathers recipe...but we’re family, so it counts right? It’s good to have with tea. lina”

Ingredients:

- 2 Cups of butter
- 4 Cups of fine sugar
- 1 Tblspoon of starch
- pistachios

- 1-mix the butter until it is a white color
- 2-put the sugar on top and mix well, mix in starch
- 3-then add the flour until its almost hard or stiff, so that there is a dough
- 4- leave the dough in the refrigerator for an hour.
- 5-make small balls
- 6-with each ball, roll out to make a ‘stick’ and then circle the stick, so that the ends meet at one point, its okay if one end overlaps the other.
- 7-place a pistachio where the fold takes place at the ends
- 8-put in the oven until they turn a little golden, don’t overcook them!

49. Finnish Pecan Balls (My kids call these snow balls) [name suppressed] Phil 104 Fall 2003

Makes 2.5 dozen

Preheat oven to 350

0.5 lb butter (2 sticks), softened

1 Tbl vanilla

0.25 cup sugar

2 cups sifted flour

2 cups finely chopped pecans (can use walnuts)

confectioner's sugar (powdered sugar)

Blend all ingredients except for confectioner's sugar.

Roll into 1" balls and place on buttered pan.

Bake @350 for 20 minutes

Roll in confectioner's sugar while still warm

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50. Toffee bars, donated by [name suppressed], Phil 104 Fall 2003

Preheat oven to 350

1 stick softened butter

1 stick softened margarine

1 egg yolk

1 cup brown sugar, packed

1 tsp. vanilla

2 cups sifted flour

6 normal sized chocolate bars

0.5 cup chopped walnuts or pecans

Blend butter, margarine, egg yolk, brown sugar, and vanilla.

Add flour and mix well.

Press into greased cookie sheet with sides

Bake at 350 for 20-30 minutes, should be slightly browned.

Place chocolate bars on top to melt, and use spatula to spread chocolate to frost.

Sprinkle with nuts.

Cool and cut into bars.

Makes 24 to 36 bars.

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51. Double Chocolate Chip Cookies [name suppressed] Phil 214 Fall 2003

2 1/4 cups flour
1 teaspoon salt
2 sticks butter, softened
1 cup granulated sugar
1 cup packed brown sugar
2 large eggs, beaten
1 tablespoon vanilla
1/2 cup unsweetened cocoa
8 oz. white chocolate, chopped or chips

Preheat oven to 375 degrees. In a bowl stir together flour, salt, and baking soda. In another large bowl stir together butter, both sugars, eggs, vanilla and cocoa. Gradually stir flour mixture into butter mixture and mix until combined. Stir chocolate chips and distribute evenly.

For cookies: Drop dough by tablespoons onto greased sheets (or wax paper) and bake about 10-12 minutes. Cool on a baking rack.

For bars: Pat dough into a greased (or wax paper) 9 inch pan and back 20-25 minutes. Cut into squares when cooled.

[name suppressed]

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52. Cream Cheese Cake Bars

[name suppressed], Phil 104 Fall 2003

Recipe from [name suppressed]

1 box Betty Crocker White Cake Mix
3 eggs
1 tsp. vanilla
1 cup melted margarine
8 oz. package cream cheese
2 cups powdered sugar

1. Preheat oven to 300 degrees.

2. Blend the following: Cake Mix, 1 egg, 1 cup margarine, and vanilla.
3. Pour into a greased 9 1/2 x 13 inch glass dish.
4. Add the following to the cream cheese (softened): 2 eggs and powdered sugar. BLEND WELL.
5. Pour cream cheese mixture on top of cake mixture Bake for 45-50min. or until toothpick inserted comes out clean.

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53. Nanaimo Bars (YUUUUUMMMMMM) [name suppressed], Phil 104 Fall 2003

Ingredients:

For the Base:

- 3/4 cup of margarine, softened
- 1/3 cup sugar
- 1/2 cup of Cocoa
- 1-1/2 tsp. vanilla
- 2 eggs
- 3 cups graham wafer crumbs
- 1-1/2 cups coconut
- 3/4 cup chopped walnuts

Filling:

- 6 tbsp. Margarine
- 3-1/2 oz. pkg. vanilla instant pudding powder
- 3 cups sifted icing
- 1/3 cup milk

Topping:

- 3 tbsp. milk
- 1 cup Semi-Sweet Chocolate Chips

Place margarine, sugar, cocoa, vanilla, and eggs in a large bowl: stir until mixture is blended.

Combine graham wafers crumbs, coconut and walnuts and add to chocolate mixture.

Mix until all dry ingredients are well coated

Press firmly and evenly into bottom of 9*13*2 inch pan

Cream margarine in medium sized bowl

Mix pudding powder and icing sugar together. Add to margarine along with milk and beat until it resembles icing.

Spread filling evenly over base and chill for 15 minutes

Heat milk in top double boiler; add chocolate chips, Stir constantly to make smooth

chocolate topping.

Spread melted chocolate QUICKLY and evenly over top and refrigerate at least 2 hours before serving.

Makes 9*13*2 inch pan. GREAT RECIPE. Hope you can enjoy!

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54. Greek Sugar Cookies donated by [name suppressed], Phil 104 Fall 2003

Ingredients:

1 pound butter

3/4 cup confectioners sugar

1 egg yolk

1/2 teaspoon almond flavoring

4 cups of flour

Directions: Cream butter and sugar. Add egg yolk and almond. Mix in flour. Shape into balls about the width of a silver dollar. Roll in your choice of colored sugar. Bake at 350 degrees on an ungreased cookie sheet until light brown and firm. Guaranteed to melt in your mouth.

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55. Russian Tea Cakes (a.k.a. Cookies with Nuts or “Moth Balls”)
[name suppressed] Phil 104 Fall 2003

Cream 1 Cup of butter with 3 Tbs. confectioner’s (powdered) sugar. Add 1 tsp. vanilla. Add 2 Cups sifted flour and 1 Cup finely chopped (wal)nuts. Form into tiny balls. Bake in 350 degree oven for 15 to 20 minutes (lightly browned at most). Cool on cookie sheet until you can pick them up without being burnt and roll in confectioner’s sugar. Refrigerate or freeze for storage.

(They develop a wonderful flavour over time - if you can resist the temptation to consume them immediately!)

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56. Seven Layer Cookies [name suppressed] Phil 214 Fall 2003

In a 9 x 13 inch pan, pour in 1 melted stick of butter. Sprinkle over it:

1 cup graham crackers

1 cup flaked coconut

1 package chocolate chips

1 package butterscotch chips

Drizzle over this:

1 can Eagle Brand (Sweetened Condensed) Milk

Sprinkle with 4 1/2 cups chopped nuts.

Bake at 350 for 30 minutes. Serve in squares.

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57. Gram's Cereal Cookies donated by [name suppressed] Phil 104 Fall 2003

3 cups Rice Krispies

3 cups Captain Crunch

3 cups Fruit Loops

3 cups mini colored marshmallows

1 cup chopped dates

1 cup skinned peanuts

2 1/2 lbs. almond bark

Combine first six ingredients in a large bowl. Melt almond bark. Pour bark over dry mixture. Mix well. Drop quickly by heaping tablespoons onto wax paper.

Recipe can easily be cut in half. It also makes a fun Easter time treat.

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58. Texas Ranger Cookies donated by [name suppressed] Phil 104 Fall 2003

1 cup shortening or butter

1 cup sugar

1 cup brown sugar

2 eggs

2 cups corn flakes

2 cups oatmeal

2 cups flour, sifted

2 tsp. baking soda

1 tsp. baking powder

1/2 tsp. salt

1 cup coconut

1 tsp. vanilla

Mix all ingredients well. Drop by teaspoonfuls on cookie sheet. Bake at 375 degrees for 8-10 minutes.

ENJOY!!!

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59. Buttermilk Pie (as made in old Texas), from [name suppressed] Phil 214 Medieval Islamic Thought Fall 2005

Ingredients:

1/2 cup margarine

2 cups sugar

3 eggs

3 tablespoons flour

1 cup buttermilk

Dash of nutmeg or 1/2 teaspoon of vanilla or lemon flavoring

1 unbaked 9-inch pie shell

Cream together margarine and sugar. Mix in eggs and flour and beat until fluffy. Fold in buttermilk and nutmeg. For a slightly different taste, you can eliminate nutmeg and add vanilla or lemon flavoring. Pour mixture in pie shell and bake 45-50 minutes at 350 degrees.

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60. Brazilian cookie recipe, Pineapple Cookies, from [name suppressed], Phil 104 Fall 2005

Biscoitos de Abacaxi

Ingredientes

4 rodela de abacaxi

1 xícara (chá) de farinha de trigo

1 colher (chá) de fermento em pó

5 colheres (sopa) de maisena

1 xícara (chá) de açúcar

1/2 xícara (chá) de manteiga

3 gemas

100 ml de leite
Raspa de 1 limão

Preparo

Pique duas rodelas de abacaxi e reserve. Peneire a farinha com o fermento e a maisena, junte o açúcar e, em seguida, acrescente a manteiga derretida.

Adicione as gemas, a raspa de limão, o leite e misture muito bem. Por fim, misture o abacaxi e deixe repousar por cerca de 30 minutos. Unte uma assadeira com manteiga e polvilhe com um pouco de farinha. Distribua montinhos de massa, deixando uma distância entre cada um.

Corte as rodelas restantes de abacaxi em pedaços e coloque um pedaço por cima de cada montinho.

Leve ao forno, preaquecido a 200°C, durante cerca de 15 minutos.

Ingredients:

4 pineapple slices- you can substitute pineapple by guava paste

1 cup of baking flour

1 tablespoon of yeast

5 tablespoons of corn starch

1 cup of sugar (use brown sugar, it is better)

½ cup of butter

3 eggs yolks

100 ml of milk

Zest of 1 lemon

Cut the pineapple slices (or guava paste) in cubes, and set them aside.

Mix all the dry ingredients in a large bowl. Melt the butter, and add it. Then add all the other ingredients (except pineapple or guava paste). Mix them well until it becomes a giant ball. Now you can add the pineapple. Let it rest for 30 minutes. Meanwhile, grease the cookie sheet, and put some flour in it. After the dough rests, make small balls, and put them in the baking sheet. Make sure there is one pineapple cube on each cookie.

Bake on 400F oven for 15 minutes.

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61. Candy Cane Cookies, [name suppressed], Phil 104 Fall 2005.

INGREDIENTS:

2 1/4 cups Flour (sifted)
 1/2 tsp. Baking Powder
 1/4 tsp. Salt (I don't add and it tastes GREAT but it is called for in recipe)
 1 cup Margarine (can use butter which is in original recipe but margarine is healthier)
 3/4 cup Sugar
 3 Egg Yolks or 1 whole Egg
 1 tsp. Almond extract (can use Vanilla or Lemon extract but Almond is GOOOD)
 Red Food Coloring

DIRECTIONS:

Cream shortening (butter/ margarine). Add the sugar and cream. Add liquids and mix. Add dry ingredients and mix (should be moist). Divide the dough into two equal halves and put in separate bowls. Add drops of the red food coloring (one at a time) to one half of the dough until it is the desired color. Take a small amount of one color of dough and roll to desired thickness on a lightly floured surface. Then take the other colored dough and roll it to the same thickness and twist the two colors together into the shape of a candy cane. Place them on ungreased cookie sheet and cook in oven at 400 degrees Fahrenheit for 7-10 minutes until SET, NOT BROWN. Let cool and remove onto a cooling rack. Enjoy and share! MERRY CHRISTMAS!!

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62. Cinnamon Rolls. Courtesy of the grandmother of [name suppressed], Phil 104 Fall 2005.

Ingredients:

For dough:

3 1/2 cups flour
 1 pkg. Of active dry yeast
 1 1/4 cups milk
 1/4 cup sugar
 1/4 cup shortening
 1 teaspoon salt
 1 egg

For cinnamon mixture:

1/4 cup sugar
 1 teaspoon cinnamon
 2 tablespoons melted butter

Dough: Mix 1 1/4 cups flour and yeast in a bowl. Heat milk, salt, sugar, and shortening just until warm (115-120 degrees) stirring occasionally until the shortening almost melts. Add to dry mixture of flour and yeast. Add egg. Beat at low speed with mixer for 30 seconds scraping bowl. Beat for 3 minutes with mixer at high speed. By hand, stir in remaining flour to make soft dough. Form into ball. Place in lightly greased bowl and turn ball once to grease surface. Cover and put in warm place until it rises to double size (about 1 1/4-2 hours). Punch down and turn out on flour surface. Cover and let rest for 10 minutes. Roll out into 16 by 8 inch rectangle.

For cinnamon rolls: Mix cinnamon and sugar. Pour melted butter over rectangular dough. Sprinkle cinnamon and sugar mixture onto dough. Roll up into roll shape. Cut into 1 inch slices. Put cut side down on greased baking pan. Cover and let rise in warm place until double the size (30-45 minutes). Bake in 400° oven for 10-12 minutes.

For icing: Mix powdered sugar and milk in a bowl until you obtain desired consistency.

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63. Snowball Cookies, donated by [name suppressed], Phil 104 Fall 2005

1 c. soft butter

1/2 c. sugar

1 tsp. vanilla

2 c. flour

optional 1.5 oz. ground nuts

confectioner's sugar

cream together butter, sugar, vanilla,

mix in flour and opt nuts

shape into balls the size of large marbles

bake on ungreased cookie sheets at 375 degrees for 10-12 mins

roll in confectioner's sugar while warm and 2nd time after they cool. then eat.

enjoy!

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64. Indian Rice Pudding (Kheer), donated by [name suppressed], Phil 104 Fall 2005

Serves 4

Preparation time: 40 minutes

Ingredients:

 $\frac{1}{4}$ cups raw basmati, jasmine, or other long-grain rice

1 quart whole or condensed milk

 $\frac{1}{2}$ cup of sugar

2 table spoons chopped pistachios or almonds

1 tablespoons chopped dates (optional)

 $\frac{1}{2}$ teaspoon Cardamom powder

Directions:

1. Wash rice in water; drain well.
2. Place rice and milk in a large heavy skillet or Dutch oven or saucepan. Bring to a boil on medium heat, stirring constantly. Reduce heat to medium and cook, uncovered, stirring occasionally, until the rice is tender. This takes about 15 minutes.
3. Stir in sugar, pistachios, cardamom, and dates. Continue to simmer, stirring occasionally, until pudding is thicker and volume reduced by half. This may take 20-25 minutes.
4. Remove from heat.
5. Serve warm or chilled.

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65. Basic Gingerbread Cookies, from [name suppressed], Phil 214 Fall 2005

Makes about 16 large cookies

6 cups sifted all-purpose flour 1 teaspoon baking soda $\frac{1}{2}$ teaspoon baking powder

1 cup (2 sticks) unsalted butter 1 cup dark-brown sugar, packed 4 teaspoons ground

ginger 4 teaspoons ground cinnamon $1\frac{1}{2}$ teaspoons ground cloves 1 teaspoonfinely ground black pepper $1\frac{1}{2}$ teaspoons salt 2 large eggs 1 cup unsulfured

molasses

1. In a large bowl, sift together flour, baking soda, and baking powder. Set aside.
2. In an electric mixer fitted with the paddle attachment, cream butter and sugar until fluffy. Mix in spices and salt, then eggs and molasses. Add flour mixture; combine on low speed. Divide dough in thirds; wrap in plastic. Chill for at least 1 hour.
3. Heat oven to 350°. On a floured work surface, roll dough $\frac{1}{8}$ inch thick. Cut into desired shapes. Transfer to ungreased baking sheets; refrigerate until firm, 15 minutes. Bake until crisp but not darkened, 8 to 10 minutes. Let cookies cool on wire racks, then decorate as desired.

66. Lime Meltaways, from [name suppressed], Phil 214 Fall 2005.

Makes about 10 dozen *The dough for these icebox cookies can be frozen in logs for up to two months.*

12 tablespoons (1 1/2 sticks) unsalted butter, room temperature 1 cup confectioners' sugar Grated zest of 2 limes 2 tablespoons freshly squeezed lime juice 1 tablespoon pure vanilla extract 1 3/4 cups plus 2 tablespoons all-purpose flour 2 tablespoons cornstarch 1/4 teaspoon salt

1. In the bowl of an electric mixer fitted with the whisk attachment, cream butter and 1/3 cup sugar until fluffy. Add lime zest, juice, and vanilla; beat until fluffy.
2. In a medium bowl, whisk together flour, cornstarch, and salt. Add to butter mixture, and beat on low speed until combined.
3. Between two 8-by-12-inch pieces of parchment paper, roll dough into two 1 1/4-inch-diameter logs. Chill at least 1 hour.
4. Heat oven to 350°. Line two baking sheets with parchment. Place remaining 2/3 cup sugar in a resealable plastic bag. Remove parchment from logs; slice dough into 1/8-inch-thick rounds. Place rounds on baking sheets, spaced 1 inch apart.
5. Bake cookies until barely golden, about 15 minutes. Transfer cookies to a wire rack to cool slightly, 8 to 10 minutes. While still warm, place cookies in the sugar-filled bag; toss to coat. Bake or freeze remaining dough. Store baked cookies in an airtight container for up to 2 weeks.

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67. ICED PUMPKIN COOKIES, donated by [name suppressed], Phil 104 Fall 2005

1 cup butter
 1 cup sugar
 1 cup pumpkin
 1 egg
 1 tsp. vanilla
 2 cups unsifted all-purpose flour
 1 tsp. each: baking powder, baking soda and cinnamon
 1/2 tsp. salt
 1/2 cup chopped dates
 1/2 cup chopped walnuts

Cream together butter and sugar. Add pumpkin, egg and vanilla. Beat thoroughly. Mix dry ingredients and add to cream mixture. Stir in dates and nuts. Drop by teaspoon onto lightly greased cookie sheet. Bake at 350 degrees about 15 min. or until golden. Cool for 1 hour.

ICING

1/2 cup brown sugar
1/4 cup milk
3 tablespoon butter
1 cup confectioners sugar
3/4 tsp. vanilla

Bring to a boil - brown sugar, milk and butter and cook for 2 minutes. Remove and cool. Stir in 1 cup confectioners sugar and 3/4 tsp. vanilla and beat with mixer. Store cookies with wax paper between.

Recommendation: double the icing recipe.

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68. Not your ordinary Rice Krispie Treats, from [name suppressed], Phil 104 Fall 2005

1 cup Sugar- 1 cup Karo Light Corn Syrup- 1 cup
Creamy Peanut Butter-6 cups Rice Krispies - Milk
Choc. & Butterscotch Chips

Combine 1 cup sugar w/1 cup Karo Light Corn Syrup in a heavy sauce pan over medium heat - stir continually 'til just boiling and sugar is melted - add 1 cup creamy peanut butter - lower heat and stir 'til well blended - remove from heat - stir in 6 cups Rice Krispies - you want to stir NOT crush - pour into a well greased 9X12 pan - pat down with wax paper or the back of a spoon - let sit for approximately an hour.

Melt equal amounts of milk chocolate and butterscotch chips in the microwave - spread on top of treats - when the topping is no longer shiny then cut into small pieces. You can leave off the topping and add red and green sprinkles - ENJOY

69. No Bake Cookies, from [name suppressed], Phil 104 Fall 2005

2 cups Sugar-1/2 cup Milk-1 stick butter

Combine in a heavy sauce pan over medium heat and bring to a slow boil for 1 minute, stirring continually

ADD ½ cup Creamy Peanut Butter stir until well blended- remove from heat-add 3 cups Quick Cooking Oatmeal-stir-drop on Wax Paper to the size cookie you want-let stand for 1 hour.

You can drizzle with melted chocolate OR you can add colored sprinkles right after you drop on the Wax Paper.

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70. Rum Balls, from [name suppressed], Phil 104 Fall 2005

1 cup crushed (use a blender or food proc.) vanilla wafers
1 cup confectioners sugar
1 cup chopped walnuts
2 tblsp. Karo light corn syrup
2 tblsp. Cocoa
¼ cup Rum

Mix vanilla wafer crumbs w/confectioners sugar and chopped nuts
Add cocoa, corn syrup and Rum.
Mix well. Roll into balls then roll in (regular) sugar. You can push ½ a cherry or a walnut in the top to decorate. Seal in a container and they will keep for weeks if you hide them.

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71. FUDGE, from [name suppressed], Phil 104 Fall 2005

1 - (1 LB.) PKG. Domino Confectioners 1 tsp. vanilla

Sugar (approx. 3 $\frac{3}{4}$ C) $\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ cup unsweetened cocoa powder 1 cup chopped walnuts

6 tblsp. Butter or margarine or pecans IF desired

$\frac{1}{4}$ cup milk

Grease 8x5x2 loaf pan with butter. Carefully melt butter in microwave.

In a heavy 3 quart saucepan add all ingredients except nuts. Over very low heat, constantly stir mixture until well combined and smooth. Remove from heat - stir in nuts. Quickly spread into pan. Refrigerate for 2 hrs. or til firm.

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72. KILLER BROWNIES (they're that good....), donated by [name suppressed], Phil 104 Fall 2005

You need:

- 1) One 14 oz. pkg. of those little caramel cube candies...the chewy ones, not the hard sucker ones.
- 2) $\frac{2}{3}$ cup of evaporated milk (btw. you need two $\frac{1}{3}$ cups, NOT one $\frac{2}{3}$ cups. You'll see)
- 3) $\frac{2}{3}$ cup of melted butter
- 4) $\frac{1}{2}$ cup chocolate chips
- 5) 1 box of devil's food chocolate cake mix

-In a heavy sauce pan combine the caramels and $\frac{1}{3}$ cup of evaporated milk. Cook over low heat, stirring until the candies are melted. Set that aside.

-Now coat a 9x13 inch pan with non-stick cooking spray. In a big bowl, combine the cake mix, butter, and the remaining $\frac{1}{3}$ cup of the evaporated milk. Stir that 'till the dough begins to clump together.

-Now, take $\frac{2}{3}$ of this cake mixture and press it into the bottom of the pan.

- Bake this part of the mixture at 350 degrees for 6 minutes.
- Take out the pan from the oven and spread the chocolate chips and the caramel on top of the partially baked brownie layer.
- Now piece the remaining dough mixture over the caramel. Don't worry about covering everything evenly.
- Return the pan to the oven and cook for an additional 15 to 18 minutes.

One word of caution- you will need a nice glass of milk to accompany these treats.

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73. Aunt Wanda's Snickerbar Cookie recipe, donated by [name suppressed], Phil 104 Fall 2005 (with special thanks to her mom, Gayle)

1/3 cup margarine
½ cup sugar
1 cup flour
¼ t salt
¼ t baking soda

Cream the margarine and sugar together. Sift the flour salt and baking soda and then add to the marg. and sugar mixture. Mix together until it is crumbly. Take out approx. ½ cup of mixture to spread into a 9X9X2" pan. Bake at 350* for 12 minutes.

6 snickerbars
2 T butter
2 T milk

Melt snickerbars, butter and milk and spread melted mixture over cookie crust. Spread remaining cookie crumbs over melted mixture. Bake at 350* for 12-15 minutes.

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74. Kieflies, again donated by [name suppressed], Phil 104 Fall 2005 (with special thanks to her mom, Gayle)

("...handed down for many many generations from Grandpa Duane's side of the family...With family last names like [name suppressed]ski, [name suppressed]ski, and [name suppressed]ski sharing cookie recipes wouldn't be complete without a traditional Polish cookie recipe.")

4 cups flour
1 lb. butter
6 egg yolks
½ pint sour cream

Mix the flour and butter like a pastry then add beaten yolks & sour cream. Work until the dough is smooth. Roll into 4 balls (like you would do for cut out cookies). Chill in refrigerator for 24 hours. Cut into 4" slices. Cut each of these into 4 pieces and roll into balls in the palm of your hand. (Now you have many small balls) Put the balls on slightly floured board and roll out paper thin.

Filling: 1 ½ lb of walnuts
1 lb powdered sugar
6 egg whites (beaten)
Touch of lemon juice (optional)

Grind the nuts, add sugar, egg whites and lemon. Put a teaspoon of filling onto rolled out dough and roll into crescent shape. Bake at 350* until light brown or about 15 - 20 minutes. Sprinkle with powdered sugar and store in an air tight container.

"These take some work but well worth the effort!"

75. Dad's Favorite Cookie, submitted by [name suppressed], Phil 104 Fall 2006 (with special thanks to his mom, Jennie)

Sift 1 1/2 cups flour
1 tsp. baking soda

Cream 1 cup butter, softened
3/4 cup sugar
3/4 cup light brown sugar

Add to creamed mixture - 1 egg
1 tsp. vanilla

Stir in sifted ingredients to above.

Add 1 cup dried cherries
1 1/2 cups chocolate chips
1 cup Skor toffee bits
1 1/2 cups oatmeal

Refrigerate for at least 2 hours. Bake at 350 degrees for 8-10 minutes.

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76. Cake Mix Cookies submitted by [name suppressed], Phil 104 Fall 2007

- 2 pkg. German chocolate cake mix
- 2/3 C. melted butter
- 2 eggs
- 1/2 C. water
- 1 12-oz pkg. chocolate candies

Mix and bake at 350° for 8-10 minutes. Makes 5 dozen

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77. Pistachio Cookies submitted by [name suppressed], Phil 104 Fall 2007

“This is my favorite Christmas cookie recipe ever from my Aunt, and they cookies are even green with red sprinkles, very festive.”

Here is the recipe for pistachio cookies:

2 pkg. instant pistachio pudding mix
 3 sticks margarine
 2-1/2 cups flour
 white sugar
 red sugar

Cream margarine and pudding mix. Stir in flour. Form into small balls. Roll in sugar. Flatten with fork dipped in red sugar. Bake at 350 degrees for 10 minutes.

(My Aunt also gave me this tip: I don't dip the fork in red sugar because you have to get the fork wet for the sugar to stick and then it gets too gunky. I lightly sprinkle the cookies with red sugar after flattening them with the fork.)

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78. Monster Cookies. Submitted by [name suppressed], Phil 104 Fall 2007
 -original recipe as printed in the cookbook – along with my commentary -
 Monster Cookies are called that because of the huge amount of batter. I will usually make the cookies by cutting the ingredients in half. This might be useful.

18 c. oatmeal
 1 lb. butter or margarine
 2 lb. brown sugar
 4 c. white sugar
 3 lb. peanut butter
 1 dozen eggs
 1 lb. chocolate chips
 1lb. M&M candies
 8 tsp. baking soda (for those who don't know conversions that's 2 Tblsp. and 2 tsp)
 1 tsp. vanilla (this must be an error – with all these ingredients why mess
 around with only 1 tsp of vanilla – I have always thought they
 meant 1 Tblsp)
 1 tsp. white corn syrup (again – this makes no sense – for 1 little tsp – *why bother*)

Mix ingredients well. Use ¼ c cookie dough for each cookie. Bake on greased pan. Flatten dough slightly. Bake at 350° for 12 minutes. (Again – some of my thoughts – I have never found 12 minutes to be enough time – also to prevent breaking – I usually remove the cookies to the flattened brown paper bag to cool – and then I freeze them.)

79. Scotch crunchies donated by [name suppressed], Phil 104 Fall 2007

1 6 oz. pkg. Butterscotch chips (1 cup)
1 6 oz. pkg. semisweet chocolate chips (1 cup)
1 3 oz can (2 cups) chow mein noodles
1 4 1/2 oz. pkg (1 cup) salted cashews

Melt chocolate and butterscotch pieces over double boiler, or over hot water. Remove from heat. Stir in noodles and cashews. Drop by teaspoon onto waxed paper. Refrigerate until set. Makes about 4 dozen.

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80. Peppermint Chocolate Chip Cookies
donated by [name suppressed] Phil 104 Fall 2008

3/4 cup light brown sugar
3/4 cup granulated sugar
2 sticks unsalted butter (room temp)
1 egg
1 1/2 tsp vanilla
2 1/4 cups flour
1 tsp baking soda
2 cups choc. chips
10 mini peppermint candy canes crushed

cream first 4 ingredients. add vanilla. add dry in 2 parts. fold in choc. chips (don't over mix). spoon out onto baking sheets. make depression with fingertip in center of each ball. place about a tsp of crushed peppermint candy cane in depression. bake at 375 for 8-10 minutes, rotating the pan once.

Let cool and enjoy!

81. Orange Chocolate Meltaways,
donated by [name suppressed], Phil 104 Fall 2008

Ingredients

1 package (11 ½ ounces) milk chocolate chips
1 cup (6 ounces) semisweet chocolate chips
¾ cup whipping cream
1 teaspoon grated orange peel
2 ½ teaspoons orange extract
1 ½ cups finely chopped toasted pecans

Coating:

1 cup (6 ounces) milk chocolate chips
2 tablespoons shortening

Place chocolate chips in a mixing bowl; set aside. In a saucepan, bring cream and orange peel to a gentle boil; immediately pour over chips. Let stand for 1 minute; whisk until smooth. Add the extract. Cover and chill for 35 minutes or until mixture begins to thicken. Beat for 10-15 seconds or just until mixture lightens in color (do not over beat). Spoon rounded teaspoonfuls onto waxed paper-lined baking sheets. Cover and chill for 5 minutes. Gently shape into balls; roll half in pecans. In a microwave or double boiler, melt chocolate and shortening; stir until smooth. Dip remaining balls into chocolate. Place on waxed paper to harden. Store in the refrigerator.

Yield: 6 dozen

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82. "Really Yummy Pecan Fingers," donated by [name suppressed], Phil 104 2008

1 c. flour
¾ stick butter
3 tbsp. sugar
1 c. chopped pecans
1/2 tsp. vanilla

Butter should be room temperature. Mix flour, butter and sugar together then add nuts and vanilla. Roll in balls and bake at 350 degrees for 15 minutes (until golden brown). Then roll them in powdered sugar till they are coated. Tastes delicious when put in the freezer and eaten "frozen."

83. Peanut Butter Kiss Cookies, donated by [Name suppressed], Phil 104 Fall 2008

Ingredients:

1/2 cup butter, softened

- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 large egg
- 1/2 teaspoon vanilla
- 1 1/4 cups all purpose flour
- granulated sugar

In a large mixing bowl, beat the butter and peanut butter on high speed for 30 seconds. Add the sugar, brown sugar, baking soda and baking powder. Mix until combined, scraping the sides of the bowl occasionally. Beat in the egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in the remaining flour. Cover and chill dough until easy to handle, approximately 1 hour.

Shape dough into 1 inch balls. Roll balls in granulated sugar and place balls 2 inches apart on an ungreased cookie sheet. Bake in a 375 degree oven for 7 to 9 minutes or until cookies are golden brown.

Put a Hershey kiss in the center of each cookie and put back in the oven for another 2-3 minutes. Watch carefully. Cookies are done when the chocolate is melted. Let cool for 5 minutes and Enjoy!

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84. Pecan Crescents, donated by [Name suppressed], Phil 2310 (Theory of Ethics) Fall 2009.

1 lb. butter or 1/2 margarine-1/2 butter

1 cup sugar

4 cup flour

1 cup chopped pecans

2 tsp vanilla

Cream butter and sugar together. Stir in pecans and vanilla. Gradually add flour (best to do it by hand). Chill dough for several hours. Shape crescents on cookie sheet and bake

at 400 degrees for 15 minutes or until lightly browned. Sprinkle with powdered sugar when cool. [name suppressed] family favorite!!!

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85. Cranberry Cream Cheese Pumpkin muffins, donated by [Name suppressed], Phil
2310
(Theory of Ethics) Fall 2009

Ingredients

1-2/3 cups all-purpose flour
1 cup sugar
1-1/2 heaping teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1/4 heaping teaspoon ground nutmeg
1/4 heaping teaspoon ground cloves
2 eggs
1 cup canned pumpkin
1/2 cup butter or margarine, melted
1 cup raisins/dried cranberries (Note: chocolate chips are also delicious!)

Cream cheese filling:

4 oz. cream cheese
1 tbsp sugar
1 tbsp milk

Directions

1. Grease eighteen 2-1/2-inch muffin cups or line the muffin cups with paper bake cups and set aside.
2. In a medium mixing bowl, combine flour, sugar, cinnamon, baking soda, salt, baking powder, nutmeg, and cloves. Make a well in the center of the flour mixture and set aside.
3. In another medium bowl, combine the eggs, pumpkin, and melted butter or margarine. Add the pumpkin mixture all at once to the flour mixture. Stir until just moistened (batter should be lumpy). Fold in the cranberries
4. Spoon batter into prepared muffin cups, filling each two-thirds full.
5. Warm cream cheese in the microwave for about 30 seconds. Stir in sugar and milk until well blended. Spoon cream cheese mixture into muffin batter and use a knife to swirl the cream cheese into the batter.

6. Bake in a 350 degree F oven for 20 to 25 minutes or until a wooden toothpick inserted into centers of the muffins comes out clean. Don't overbake, muffins will be moist. Remove from muffin cups. Makes 18 muffins.

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86. Oreo Ball Recipe, donated by [Name suppressed], Phil 2310 (Theory of Ethics) Fall 2009

Ingredients:

1 package Oreo cookies
 1 8 oz block softened cream cheese
 1 package almond bark

Directions:

1. Crumble entire Oreo package until smooth.
2. Add cream cheese to crumbled Oreo
3. Form Oreo mix into balls and place on cookie sheet covered in wax paper.
4. Place Oreo balls in fridge for 20 minutes
5. Melt almond bark in microwave or double boiler
6. Dip Oreo balls into almond bark and place back on cookie sheet
7. Place in fridge until almond bark hardens (around 1-2 hours)
8. Enjoy!

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87. Chai Spice Girls contributed by [Name suppressed] Phil 2310 Theory of Ethics Fall 2012,
 with thanks to her mother, Jennifer:
 Better Homes & Gardens 12/08

Ingredients:

2 spiced chai-flavored tea bags
 3 cups all-purpose flour
 2 tsp. pumpkin pie spice
 1-1/2 cups butter, softened
 1 cup sugar
 2 egg yolks
 2 Tbsp. molasses

1 recipe Powdered Sugar Icing

Directions:

1. Remove tea bag contents (3 teaspoons); discard bags. In medium bowl combine tea, flour, and pumpkin pie spice; set aside.

2. In large mixing bowl beat butter on medium to high 30 seconds. Add sugar; beat until light and fluffy. Beat in egg yolks and molasses. Beat in as much of the flour mixture as you can; stir in remaining flour. Divide dough in half. Cover and refrigerate about 3 hours or until easy to handle.

3. Preheat oven to 350 degrees F. Grease cookie sheets or line with parchment paper. On lightly floured surface, roll half of the dough at a time until 1/4-inch thickness. Cut dough with 4-inch gingerbread girl cutters.

4. Bake 12 minutes or until edges are lightly browned. Cool on cookie sheets 2 minutes. Transfer to rack to cool completely. Decorate with Powdered Sugar Icing. Makes 18 to 20 cookies.

5. To Store: Layer cookies between waxed paper in covered airtight container. Store at room temperature up to 3 days or freeze up to 3 months.

Powdered Sugar Icing: In medium bowl combine 1-1/2 cups powdered sugar, 1/2 teaspoon vanilla, and 4 teaspoons milk. Stir in additional milk, 1 teaspoon at a time, until piping consistency.

Nutrition Facts:

Calories 308, Total Fat (g) 16, Saturated Fat (g) 10, Monounsaturated Fat (g) 4, Polyunsaturated Fat (g) 1, Cholesterol (mg) 64, Sodium (mg) 112, Carbohydrate (g) 39, Total Sugar (g) 22, Fiber (g) 1, Protein (g) 3, Vitamin C (DV%) 0, Calcium (DV%) 2, Iron (DV%) 7, Percent Daily Values are based on a 2,000 calorie diet

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88. Irish Creme Delights (bhg.com) contributed by [Name suppressed] Phil 2310 Theory of Ethics Fall 2012, courtesy of her mother, Jennifer:

Makes: about 48 cookies

Ingredients

1/4 cup butter, softened
1/4 cup shortening
1 cup sugar
1 tablespoon coffee liqueur or 1 teaspoon instant espresso coffee powder
1/4 teaspoon baking soda
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1 egg, lightly beaten
1 teaspoon vanilla
1-3/4 cups all-purpose flour
1/4 cup sugar
2 teaspoons ground cinnamon
Irish Creme Frosting
Ground cinnamon (optional)

Directions:

1. Preheat oven to 375 degrees F. In a large bowl, combine butter and shortening. Beat with an electric mixer on medium to high speed for 30 seconds. Add the 1 cup sugar, the coffee liqueur, baking soda, cream of tartar, and salt. Beat until combined, scraping side of bowl occasionally. Beat in egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.
2. In a small bowl, combine the 1/4 cup sugar and the 2 teaspoons cinnamon. Shape dough into 1-inch balls. Roll balls in cinnamon-sugar to coat. Place balls 2 inches apart on an ungreased cookie sheet.
3. Bake in the preheated oven for 8 to 10 minutes or until edges are lightly browned. Transfer cookies to a wire rack; let cool.
4. Spread Irish Creme Frosting over cookies. If desired, sprinkle with additional cinnamon.
5. Irish Creme Frosting: In a medium bowl, combine 3 tablespoons softened butter and 1 tablespoon coffee liqueur. Beat with an electric mixer on medium to high speed until combined. Gradually beat in 3 cups powdered sugar. Beat in enough half-and-half or whipping cream (1 to 3 tablespoons) to make a frosting of spreading consistency.
6. To Store: Layer cookies between waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

89. Chocolate Chip Cookie Dough Brownies, donated by [Name suppressed] Phil 2310 Theory of Ethics, Fall 2012.

1 box brownie mix (9x13) sz. Make brownie mix according to directions

1 pouch choc. chip cookie mix (Betty Crocker) Make cookie mix according to directions

mini m&m's (optional)

Heat oven to 350 degrees. Grease bottom of 9x13 pan. Spread brownie mix on bottom. Drop cookie dough (by spoonfuls) evenly onto brownie mix. Press cookie dough down lightly. I add extra mini m&m's sprinkled on top.

Bake 30-40 min or until toothpick comes out clean.

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90. Chocolate Orange Cookies, donated by [Name suppressed], from the Universidad Panamerica, Mexico City, student in "Aquinas: Soul and Intellect" Fall 2012

Ingredients:

1 ounce unsweetened chocolate
 3/4 cup butter
 3/4 cup white sugar
 1 egg
 1 teaspoon vanilla extract
 1 1/2 cups flour
 1 teaspoon baking soda
 1 pinch salt
 1 tablespoon grated fresh orange peel

Directions:

Preheat the oven to 350 degrees F (175 degrees C).

In a microwave-safe dish, melt the unsweetened chocolate, stirring frequently until smooth. Set aside.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg and vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture. Divide dough in two. Mix orange peel into one half, and melted chocolate into the other half.

Flour a piece of wax paper and roll the orange dough into a rectangle that is approximately ¼ inch thick. Place the chocolate dough on the orange one. Roll the dough tightly toward the edge.

Press the seam firmly, then cut the roll into 1/3-1/2 inch slices and lay on parchment paper lined cookie sheets.

Bake for 8 to 10 minutes or until center is set.

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91. Mexican Christmas fruit punch, donated by [Name suppressed], Universidad Panamericana, *Aquinas: Soul and Intellect*, Fall 2012

Portions: 4

Time of preparation: 20-30 minutes

Category: beverages

Ingredients:

- 25 tejocotes (can be substituted with 3 oranges)
- 15 guavas
- 1 cup of dry raisins
- 2 cups of dry plums
- 300gr of dry tamarind
- 6 pieces of sugar cane (can be substituted with plain sugar)
- 4 apples
- 6 pieces of cinnamon
- Rum or brandy (if wanted)
- 25 to 30 cups of water
- If you want, you may add honey

Preparation:

- 1) Wash and cut the fruit into little pieces.
- 2) Put all the pieces together in a big pot
- 3) Wait until the mix boils.
- 4) Then, let it cool down.
- 5) When the fruits are cooked, remove them from the fire.
- 6) Serve in a cup and add rum or brandy if you want to.

Source: http://www.guiaderecetas.com/522_ponche-navideno-mexicano-calie.htm

Translated by: [name suppressed] 10/XII/2012 A.D

92. Santa's Cinnamon Cookies, donated by [Name suppressed], *Aquinas: Metaphysics*, Fall 2013.

(These are quite similar to #2 Snickerdoodles which I bake every December for my students. But these seem to be a bit higher quality with real butter and vanilla, though I have not baked them yet. RCT)

Ingredients

1 cup sugar
 1/2 cup butter
 1 large egg
 1 teaspoon vanilla
 1 1/2 cups flour
 1 1/2 teaspoons cinnamon
 1 teaspoon baking powder
 1/4 teaspoon salt
 cinnamon sugar

Directions:

1. In a mixer bowl, cream together sugar and butter, beat in egg and vanilla
2. Combine flour, cinnamon, baking powder and salt
3. Add to butter mixture
4. Blend well
5. Cover and refrigerate 2 hours or till firm enough to roll into balls
6. Shape dough into small balls about 3/4 inch in diameter
7. Roll in cinnamon sugar to coat
8. Set cookies 1 inch apart on lightly greased cookie sheets
9. Bake at 350 degrees for 10 minutes or till the edges are lightly browned
10. Cool slightly on pans, then remove to racks to cool completely

93. Masala Chai donated by [Name suppressed]

Serves: approx. 4 cups (32oz)

4+ tsp loose black tea, or 4+ teabags (probably closer to 2 tbsp. / 6 teabags)
 1 tsp. fennel or anise seed, or 2 whole star anise
 ½ tsp fenugreek
 6 green cardamom pods
 6 cloves
 ½-1 cinnamon stick
 ¼-½ inch ginger root

¼-½ tsp black peppercorns
 1 bay leaf
 4+ cups water
 Milk to taste
 Sugar to taste

1. Put water, tea, and spices in a pot.
2. Bring pot to a boil and simmer for 3-10 minutes.
3. Add milk, bring to a boil.
4. Strain and serve. Add sugar to taste.

Pretty foolproof. Just don't burn the milk.

All amounts are approximate. I use whole spices roughly pounded in a mortar. Finely ground or powdered spices are fine but they give you more dregs. I like it really spicy, so use less pepper and ginger if you don't.

Use whatever cheap, strong, black tea you like. It's even okay without the tea as a decaf herbal drink.

You can't skip the sugar but other sweeteners are okay. I haven't experimented with milk alternatives. Soy milk or almond milk is probably fine.

In a pinch, Celestial Seasonings Bengal Spice is basically a masala chai spice mix. So, oddly enough, is Chinese Five Spice.

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94. Kerala (one of the states of India) Chicken Curry, submitted by [Name suppressed], Aquinas in Context KU Leuven, Fall 2014. It is not a cookie but it sounds so good I could not turn down this gift.

Chicken - 1 kg (cut into medium size pieces)

Onion - 6 (sliced thinly)

Ginger - 2" piece (crushed)

Garlic - 1 bulb (crushed)

Mustard seeds - 1/2 tsp

Fenugreek seeds - 1/8 tsp

Red chilly Powder - 2 tbsp

Coriander Powder - 2 tbsp

Turmeric Powder - 1/2 tsp

Crushed Whole Spices - 1" cinnamon, 2 cloves, 2 cardamom, 1 tsp Fennel seeds, 1/2 tsp

Peppercorns (or use store bought chicken masala powder)

Curry Leaves - 2 sprigs

Coconut pieces - 2-3 tbsp

Coconut oil - 3 tbsp

Salt - as needed

Method

- 1 Heat the oil in a heavy bottomed pan and crackle the mustard seeds.
 - 2 Reduce the heat and add the fenugreek seeds. Fry for few seconds.
 - 3 Add the ginger, garlic, curry leaves and crushed whole spices. (Reserve a pinch to add at the end.)
 - 4 Cook for about half a minute.
 - 5 Add the sliced onions and saute. Add some salt to speed up the process.
 - 6 Saute on medium heat for 10-15 minutes till it become golden brown and pasty.
 - 7 Add the salt, turmeric powder, coriander powder and chilly powder. Mix together and fry for few seconds to awaken the aroma of the spices.
 - 8 Add the chicken pieces and toss to coat with the spices.
 - 9 Cover and let it cook in its own juices for about 5 minutes.
 - 10 Add required amount of water. Cover and cook on medium heat for about 10 minutes.
 - 11 Add the coconut bits at this stage. Reduce the heat and cook covered for another 10 minutes till oil separates from the gravy.
 - 12 Finally add a pinch of the crushed spices and some fresh curry leaves.
- Switch off and keep covered till you are ready to serve.

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95. Spiced Pecans, donated by [Name suppressed], Aquinas Graduate Course, MU Fall 2014

1 egg white

1 teaspoon of cold water

1 pound of pecan halves

1/2 cup of sugar

1/4 teaspoon of salt

1/2 teaspoon of cinnamon

Instructions:

Mix sugar, salt, and cinnamon in a bowl and set aside. Beat egg white and water until frothy, but not stiff. Add pecans to the egg white and water mixture, and mix until all pecans are coated. Mix pecans with the sugar, salt, and cinnamon mixture until coated. Spread on a buttered jellyroll pan. Bake at 225 degrees Fahrenheit for 1 hour, and stir every 15 minutes.

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96. AUNT EVIE'S (BROWN) SUGAR COOKIES, donated by [Name suppressed], Aquinas Graduate Course, MU Fall 2014

Cream together until light & fluffy:

4 Cups (C.) brown sugar
 2/3 C. shortening
 2/3 C. margarine

Add & beat well:

4 eggs
 1 tsp. vanilla

Sift together & add to creamed mixture:

6 C. flour
 2 tsp. baking powder.

Shape dough into mound, wrap in waxed paper & chill thoroughly. Roll on board lightly "floured" with confectioners' sugar, until dough is about ¼" thick. Dip cutter in confectioners' sugar each time before cutting a cookie, then place cookie on lightly greased baking sheet. Chill again. Bake @ 375° for ~ 8 min. or until golden brown.

COOKIE "PAINT"

Before painting, buy new [cheap] paint brushes from a craft store and sprinkles from a cake decorating store. Make the paint and divide into several bowls and tint with food coloring. Thin the mixtures below until they are a good consistency for painting. After painting, while the cookie is still wet, sprinkle the sprinkles with the cookie on a paper plate so that the excess can be easily returned to the original container. Little people will quickly discover that they can eat the icing and sprinkles directly, sans cookies. Don't panic, just return them to their mothers when they are too high on sugar. Tell the mothers that it is karma.

1 C. confectioners' sugar
 1 egg white
 pinch of salt
 food coloring

Add powdered sugar gradually to unbeaten egg white. Divide "paint" into bowls, tint with food coloring. Double this recipe to make enough paint for ~ 4 doz. cookies.

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97. Bambi's Chocolate Chip Cookies, donated by [Name suppressed], Aquinas course, KU Leuven Fall 2014

- 1c. sugar
- 1c. brown sugar
- 1c. (2 sticks) softened butter
- 2 eggs
- 1tsp. vanilla
- 2c. flour
- 1tsp. baking soda
- 1/2tsp. salt
- 1/2tsp baking powder
- 2c. quick (NOT instant) oatmeal
- 2c. Rice Krispies (or Special K, crushed)
- 1c. chocolate chips

1. preheat oven to 350 degrees
 2. cream sugars and butter
 3. beat in eggs and vanilla
 4. in separate bowl, sift flour, baking soda, salt and baking powder
 5. add dry ingredients into wet ingredients about 1/3 at a time, mixing after each addition
 6. mix in oatmeal, cereal and chocolate chips
 7. drop by teaspoons onto ungreased cookie sheet, 2" apart
 8. bake in 350 degree oven for about 15 minutes, until light brown
- ENJOY!!!

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98. Pumpkin Cake, donated by [Name suppressed], *Aquinas in Context*, KU Leuven Fall 2014 (very popular in China, one of my favorite snacks)

Materials: glutinous rice flour 110g, pumpkin 220g, sugar

Steps:

- 1, Peel the pumpkin and cut into pieces, then steam them.
- 2, take out the steamed pumpkin, put it in some container, add sugar (as much as you like, but not too much, since pumpkin itself is sweet) when it's hot, and then, mash it with a tablespoon.
- 3, add prepared glutinous rice flour, then stir well.
- 4, knead the mixed into balls, then press them flat.
- 5, put a little oil into a pan, fry the flats till two sides of them are lightening, golden and crispy.

Tips:

- 1, you can get glutinous rice flour from a Chinese store or Asian store, if you cannot, please make it yourself, namely, buy some glutinous rice and a flour mill.
- 2, I suppose everyone knows how to steam something. You'd better has a steamer.
- 3, the fifth step also can be done in electric baking pan, or oven, just don't forget to brush a little oil on the flats you already made before you cook them.

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99. Chicken Cheese Roll, donated by [Name suppressed], *Aquinas in Context*, KU Leuven Fall 2014

(rich in nutrition, and most importantly, delicious)

Materials: chicken breast, 6 tablets; 6 pieces of ham; 6 slices of cheese, 1 egg, 3 cups of bread flour.

Steps:

- 1, thinly slice the chicken breast, sprinkle with salt, pepper, onion ginger garlic powder and a little sugar, then pickle for a little while.
- 2, beat eggs into juice.
- 3, each piece of chicken breast stacked on a piece of cheese, and then stacked on a piece of ham, after that, roll them into a cylinder shape.
- 4, dip the rolls in egg juice, wrap a layer of bread flour, and then fry them till their surface appears golden brown.

Tip: You can eat the delicious chicken rolls with pepper, salt, vinegar or any sauce you like. Be happier!

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Four therapeutic recipes from [Name suppressed], *Aquinas in Context*, KU Leuven Fall 2014

“Food therapy for sore throat (easy to make, nice to taste! Philosophers must try!) Winter is coming (OK, I like *the Games of Thrones* by G. R.R. Martin)! You could have been bothered by cough or a sore throat. . . . I myself often suffer from this sort of trouble too. But fortunately, I have some secret recipes of food therapy for this. They are easy to make, and nice to taste. What's more, they are especially suitable for philosophers, as all these recipes are based on the idea of “Qi” (*chi*), which is a core concept in Chinese philosophy. According to the theory of “Qi”, our life depends on Qi that is running in our body. If you keep your Yin Qi and Yang Qi in balance, then you can attain both

bodily pleasure and spiritual happiness. On the contrary, if the Qi in your body is out of order, then you could be ill both in body and mental. Especially for some Confucian philosophers, like Mencius and Zhangzai, to attain happiness (the holy dignity, or knowing the holy heaven and serving the holy heaven) is to preserve the flood-like Qi and let it nourish our human nature. In the light of this theory, ancient Chinese has invented many ways to preserve the flood-like Qi, including meditation, physical practices (like Tai-chi), medicine, as well as moral practice. Beside its philosophical side, this theory has been applied in Chinese medicine mostly. For thousands of years, Chinese medicine has worked well on the basis of this theory. According to the Chinese medicine, when the Qi doesn't run smoothly in our body, then we get diseased, for instance, we get cough in winter because odd Qi is likely to invade our lung from outside and make the Qi in our lung ascend to our throat. So, we could recover by conditioning the Qi through medicine and proper foods, since all the natural things consist of Qi and follow the principles of Qi, just like human does. Here I would like to recommend some foods helpful for healing our sore throat. Believe me, I trust in Western medical science . . . but these recipes I have tried countless times are really effective.”

100. Honey Pear Salad, donated by [Name suppressed], *Aquinas in Context*, KU Leuven Fall 2014

Raw materials: 2 pears, honey (right amount).

Steps:

- 1, get 2 pears washed, peeled and de-nucleared, then cut into thin slices;
- 2, add honey, mix well and take.

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101. Honey Grapefruit Tea, donated by [Name suppressed], *Aquinas in Context*, KU Leuven Fall 2014

Raw materials: pomelo 1; crystal sugar, half bowl; honey 1/2 cup.

Steps:

- 1, wash the fruit, cut down the outer layer of its skin with a knife, then cut the spongy thing off the peel you have peeled.
- 2, cut the grapefruit peel into tiny filaments, soak in water for 10 minutes, scrub with hands repeatedly to remove excess bitterness.
- 3, peel the remained fruit skin and take the flesh, and make the flesh into grains as possible as you can.
- 4, put water-squeezed skin filaments, grapefruit pulp, rock sugar, and the amount of water into the pot, big fire till boiled and then turn a small fire for about 30 minutes. Close fire when it becomes thick.

5, when its temperature has dropped down to 60 degree, add honey and mix well. Then you can drink when it's cooled down. If you can't drink them up, then you can seal it up and put in your refrigerator for next enjoyment.

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102. Baked Pears with Butter, donated by [Name suppressed], *Aquinas in Context*, KU Leuven Fall 2014

Raw materials: 1 pear, butter, 1 tablespoon (15ml), honey (or sugar) 1 tablespoon (15ml), some yogurt.

Steps:

- 1, peel the pear, slit into 4 parts, get rid of the core.
- 2, warm the pan, add butter to melt, then put the pear pieces in and fry until it's colored.
- 3, pour honey (or sugar) and stir, fry the pear to be gold yellow.
- 4, take out the fried pear pieces, put it in the oven (set the temperature at 160 degree), then cook for 15 minutes. Take out, transfer to a plate, then pour yogurt.

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103. Tremella lotus seed soup, donated by [Name suppressed], *Aquinas in Context*, KU Leuven Fall 2014

Materials: water; tremella, 50 grams; lotus seed, 10; crystal sugar, 100 grams. (if you often feel tired in cold days, you can also add red dates 5 & medlar 10 grams).

Steps:

1. Soak some of your materials, like tremella, lotus seeds, medlar (Chinese wolfberry) for at least 3 hours. Attention, please try to soak the seed to be enough soft, then remove the lotus seed core if you don't like bitterness. Remove the stalks of the tremella, and tear tremella into small pieces. Wash the red dates to clean.
2. put the seeds and white fungus into a pot, simmer with middle fire till boiled, then simmer with small fire for 1 hour. When it's well done, you'll see the soup as thick as honey.
3. add crystal sugar (rock-like), red dates, wolfberry, appropriately mix and stir till the crystal sugar melted. Now, you get it.

Tips: 1. Some materials may be hard to collect, then try them in a Chinese store if it's possible. 2. Don't replace ordinary sugar for crystal sugar, as it's vital for the soup's effect.

104. "Raw Apple Cake" donated by [Name suppressed], Aquinas in Context, KU Leuven Fall 2014

[Name suppressed] says, "I seem unable to attach files today, but here is one of my mother's delicious recipes, which an enthusiastic German once dubbed "der beste Kuchen der abendländischen Welt!" I dare not be so bold, but it is pretty darned good."

1/2 c shortening, softened
2 c sugar (I usually decrease by about 1/3 to ½ c. Apples add sweetness)
2 eggs
2 c flour
1/2 tsp salt
2 tsp baking soda
2 tsp cinnamon
6 lg apples peeled, cored & sliced
1 c raisins
1/2 c walnuts

Beat together shortening and sugar until nice and smooth. Add eggs and continue beating til creamy consistency. In a separate bowl, sift together flour, salt, soda, and cinnamon. Add apples, raisins and walnuts to creamed mixture; then add sifted dry ingredients. Mix well with a wooden spoon. This part is hard, as it gets a bit dry. Don't worry, when baked, the apples add moisture.

Pour into a greased 9x13" pan. Bake at 350 degrees for 60-70 minutes.cc

Note: When you mix this up, it won't look right-there seems to be very little dough, and all fruit. Fear not - it's never failed, and it tolerates extra baking time if you don't hear the buzzer! It won't be smooth in the pan, and don't worry that the dough doesn't spread all over the fruit. It's a very lumpy mass when it goes in the oven.

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105. SALMOREJO CORDOBÉS (cold tomato cream from Córdoba) donated by [Name suppressed], University of Cordoba, Spain, visitor to our Fall 2014 Aquinas in Context class at KU Leuven.

This is a very traditional recipe from Córdoba (Spain). We eat it in the Summer. You can find many ways and variants all around Andalucía (South Spain), but the original (and simplest) is this:

Three persons

- 75 g. extra virgin olive oil (Please, never use other kind of oil. In South Central Spain and several South Catalanian areas it is very easy to buy a wonderful olive oil bottle for just 3 Eur/ltr.)
- 500 g. mature red tomatoes (we need a good quality red tomatoes, please, peel them just before you use them)
- 75 g. dense bread stale bread (baguette or similar)
- ¼ of a garlic clove
- ½ coffee spoon of salt
- Some drops of vinegar (very few)

1. Take your mixer and put the tomatoes (the red tomatoes that you have already peeled), salt and the tiny piece of garlic into the mixer. Mix them very well till you have an uniform liquid. Leave the liquid into the mixer.
2. Add the bread and some drops of vinegar (just a very few drops). Mix them all till you have an uniform cream. Leave it into the mixer.
3. Connect the mixer and add the olive oil, very slowly, since we want to get something really creamy – the texture of the cream should be something in between a very light mashed potatoes and a dense pea soup.
4. Put the cream into the fridge and serve it cold. Some people use small pieces of hard-boiled egg and mature Iberian ham as a topping.

I hope you like it. Enjoy!

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106. Brazilian Passion Fruit Mousse (Maracuja) donated by [Name suppressed] , doctoral student at the Federal University of Minas Gerais, Belo Horizonte (Brazil) and visitor via Skype at “Philosophy in the Lands of Islam” Fall 2015.

8 passion fruits
 1 tablespoon white sugar
 1 (14 ounce) can sweetened condensed milk
 2 cups cream

Break passion fruits in half, and empty contents into a bowl. Use a little water to help rinse the juice out of the skins. Mix with hands to soften pulp. Strain through a sieve or cheesecloth. Stir in sugar and sweetened condensed milk.

In a chilled bowl, beat cream until stiff peaks form. Fold 1/3 of the cream into the passion fruit mixture, then quickly fold in remaining cream until no streaks remain. Refrigerate for 1 hour.

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107. [Name suppressed] (Phil 2310 Theory of Ethics Fall 2015) says her favorite is the Heather Bar cookie/candy available at http://www.simplyrecipes.com/recipes/heath_bar_cookies/#ixzz3tfkg9e3R.

Given the legal etiquette that is appropriate and right, I provide the URL and recommend you visit the site. The picture is very enticing!

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108. Chocolate Chip Cookies [Name suppressed] (Phil 2310 Theory of Ethics Fall 2015)

Preheat oven to 350 degrees

Into a mixing bowl (the first bit can be done by hand, but a mixer does better especially toward the end)

2 sticks of butter, cut up into chunks.
 Mix

3/4 cup brown sugar, tightly packed
 3/4 cup white sugar

1 tsp vanilla extract

Mix

2 eggs

Mix

2 and 1/3 cups flour

1 tsp salt

1 tsp baking soda

Mix

The goal is to have discrete little pieces of butter coated in sugar, these coated in egg, these coated in flour.

The butter should not be too soft (but not super hard).

Add about 2 Cups chocolate chips

Mix

Spoon onto baking sheets.

I use three sheets to make the cooking most efficient.

Load up A. Into the bottom.

Load up B. Into the bottom when A goes to the top.

Load up C. Into the bottom when B goes to the top and A comes out.

Empty A and reload while B(top) and C(bottom) are cooking.

Repeat.

Bake at 350 deg (or 375 deg to make more crisp/less chewy)

5-1/2 minutes on bottom rack. Switch to top rack. Put new tray in bottom.

5-1/2 minutes on top rack.

If not quite done, let cool on tray to finish cooking.

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109. Oreo Truffle Balls. (Phil 2310 Fall 2015) All you need is 1 package of oreos, 1 package of cream cheese, and 2 (8oz) packages of semi sweet chocolate chips. Just crush up the oreos in a zip lock bag, mix that with the cream cheese, roll into 1in balls, chill in fridge for a half an hour, melt chocolate chips, cover balls in chocolate, put in fridge for about 1 hour and enjoy!

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110.Olive Oil Sarma (stuffed grape leaves [sarma] with olive oil), recommended by a visiting Turkish scholar at Marquette:
See <http://comenius.lo8.bielsko.pl/images/turkey/Turkish%20recipe%20poster.pdf>

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New Recipes Fall 2018

111.

Double Delicious Cookie Bars - the whole is SO much more than the parts

1/2 cup butter

1 1/2 cup graham cracker crumbs

1 (14-oz) can sweetened condensed milk

1 (12-oz) pkg semi-sweet chocolate chips

1 cup peanut butter chips

flaked coconut

chopped pecans

Preheat oven to 350 degrees (325 degrees for a glass dish). In 9X13-inch pan, melt butter in the oven. Sprinkle crumbs evenly over melted butter; pour sweetened condensed milk evenly over crumbs. Sprinkle with optional coconut and/or nuts. Top with chocolate and peanut butter chips; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool. Bars may be cut small due to richness. Store at room temperature.

112. SANTA'S COAL COOKIES:

Ingredients: 8oz package of cream cheese. Leave out to soften. 36 regular Oreos. 16 ounces of semi-sweet baking chocolate, melted.

Instructions: Place Oreos into a plastic ziplock bag and crush well. Using a blender, mix soft cream cheese and crushed cookies together until well blended. Roll into balls about the size of a walnut. Freeze for 10 minutes. Melt chocolate in microwave or over stovetop. Dip balls into melted chocolate and place onto lined baking sheet. Dust on some Oreo cookie crumbs on top of the balls. Refrigerate for one hour. No baking needed! Super easy and delicious. If you were naughty this year you can still enjoy these balls of coal.

113. Banana Bread (with walnuts)

Ingredients:

1 cup sugar

1 stick of unsalted butter

2 large eggs

3 bananas

1 tablespoon milk

1 teaspoon ground cinnamon

2 cups flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

1 cup walnuts grinded up

Steps:

1. Preheat oven to 350 degrees
2. Mix everything together
3. Bake in pan for 50 minutes
4. Wait for it to cool, then cut into pieces
5. Enjoy!

114. Indoor S'mores: the tastier cousin of rice krispy treats. Optimal for lazy grad students and people with little patience for exact measurements. (Fall 2020, MU Aquinas & the Arabic Tradition on First Principles / KUL Aquinas in Context)

Ingredients:

- 1 box Golden Grahams (12oz)
- 1 bag mini marshmallows (10-12 oz)
- 1 bag chocolate chips (10-12 oz)
- 1 stick butter (8 tbsp)

Steps:

1. Put chocolate, butter, and all but one cup of marshmallows in a bowl and microwave until thoroughly melted. May need to stop and stir.
2. Dump Golden Grahams and remaining marshmallows into melted chocolatey goop and mix (quickly!) until evenly distributed.
3. Before it dries, quickly press the mixture into a baking tray.
4. Refrigerate a few hours, remove, and cut into bars.