

Christmas Cookies

Peanut Butter Balls

SUBMITTED BY TERRIE LARSON, HARTFORD

- 2 c. crunchy peanut butter
- 2 c. graham cracker crumbs
- 2 c. powdered sugar
- ¼ c. butter, melted
- 1 lb. dipping chocolate, melted

Mix peanut butter, cracker crumbs, sugar, and butter thoroughly. Chill mixture for at least one hour in refrigerator. Roll into balls and dip into melted chocolate. Place peanut butter balls on waxed paper and leave in refrigerator overnight. Store in a cool place.

Dark Chocolate-Mint Rocky Road Squares

SUBMITTED BY DEBBIE CULLEN, WEST BEND

- 3 c. (18 oz.) bittersweet or semisweet chocolate chips
- 1 tsp. (scant) peppermint extract
- 18 large marshmallows, snipped in half lengthwise
- 8 chocolate wafer cookies, each broken into 4 pieces

Line 9x5-inch loaf pan with foil, extending foil over sides of pan. Melt chocolate in microwave-safe bowl until smooth and warm to touch, stopping occasionally to stir, 2 to 3 minutes. Mix in peppermint extract. Spread ½ cup warm chocolate in pan or tilt pan to allow chocolate to spread evenly. Sprinkle half of marshmallows and half of cookie pieces over. Pour remaining chocolate over, reserving 1 tablespoon chocolate in bowl. Top with marshmallows and cookies, pressing to partially submerge. Using spoon, drizzle reserved chocolate in bowl over marshmallows in zigzag lines. Freeze until firm enough to cut, about 30 minutes. Using foil as aid, lift chocolate out of pan. Peel foil off chocolate. Cut into 21 squares. Store chilled in airtight container. If making the candy ahead, let it stand at room temperature for 20 to 30 minutes before serving.

Peanut Brittle Cream Cheese Cookies

SUBMITTED BY AUDREY WEILAND, WEST BEND

- 1 c. butter, softened
- 1 pkg. (3 oz.) cream cheese, softened
- 1 c. sugar
- 1 egg
- 1 tsp. vanilla
- 1½ c. crushed peanut brittle
- 2½ c. flour
- ½ tsp. baking soda
- additional sugar for sprinkling



In a medium bowl with an electric mixer on medium speed, beat butter, cream cheese and sugar until light and fluffy. Add egg and vanilla; beat until blended. Fold in peanut brittle. Add flour and baking soda; stir with a wooden spoon to make a soft dough. Cover bowl and refrigerate at least 3 hours. Shape dough into 1-inch balls. Place balls about 2-inches apart, on ungreased baking sheets. Dip tines of fork into flour and flatten cookies; press again in opposite direction. Sprinkle with white sugar. Bake at 350° for 10 to 12 minutes. Remove and cool.

Holiday Cheesecake Present Cookie Bars

SUBMITTED BY TRICIA FREDERICKS, WEST BEND

- 1½ c. graham cracker crumbs
- ⅓ c. butter, melted
- ¾ c. + 3 Tbs. sugar, divided
- 3 pkgs. (8 oz ea.) cream cheese, softened
- 1 tsp. vanilla
- 3 eggs, beaten

Mix crumbs, butter and 3 Tbs. sugar; press onto bottom of 9x13-inch baking pan. Mix cream cheese, ¾ c. sugar and vanilla with mixer on medium until well blended. Add eggs; mix until blended. Pour over crust. Bake at 350 degrees for 30 minutes or until center is almost set. Cool. Refrigerate at least 3 hours, or overnight. Cut into 24 bars. Decorate bars with decorating gels and sprinkles to resemble presents. Store leftovers in refrigerator.

Peanut Butter Cup Cookies

SUBMITTED BY JEAN WASHBURN, HARTFORD

- 1 c. butter, softened
- ¾ c. peanut butter
- 1 c. sugar
- 1 c. packed brown sugar
- 2 eggs
- 2 tsp. vanilla extract
- 2¼ c. all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt
- 2 c. (12 oz.) semi-sweet chocolate chips
- 2 c. chopped peanut butter cups (about six 1.6 oz. pkgs)

In a large mixing bowl, cream butter, peanut butter and sugars until light and fluffy. Beat in eggs and vanilla. Combine flour, baking soda and salt; gradually add to creamed mixture and mix well. Stir in chocolate chips and chopped peanut butter cups. Drop by rounded teaspoonsful 2-inches apart onto ungreased baking sheets. Bake at 350° for 10 to 12 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks. Makes 7 dozen. (NOTE: generic or low fat peanut butter is not recommended).

Eggnog Cookies

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1 c. butter
- 2 c. sugar
- 1 c. eggnog
- ½ tsp. nutmeg
- 1 tsp. baking soda
- 5½ c. sifted flour
- 1 slightly beaten egg white
- candied fruits or colored sugar for decoration

Cream butter and sugar until light and fluffy; add eggnog, nutmeg and baking soda. Mix well. Add enough flour to make stiff dough. Chill. Roll to ⅛-inch thick on lightly floured pastry cloth and cut with cookie cutters. Brush with slightly beaten egg white and decorate with candied fruits or colored sugar. Bake at 375° for 8 to 10 minutes or until lightly browned. Makes 6 dozen.

Raggedy Alison Cookies

SUBMITTED BY NANC MALVICK, WEST BEND

- 1 c. brown sugar
- 1 c. shortening
- 1 egg
- 1 tsp. maple flavor
- ½ tsp. baking powder
- 2¼ c. flour
- ½ tsp. salt
- 1 c. shredded coconut
- ¼ c. wheat germ (optional)
- maraschino cherries, cut in quarters

Beat together brown sugar, shortening, egg and maple flavor until fluffy. Add flour, baking powder and salt; mix well. Stir in coconut and wheat germ. Drop by spoonsful 2-inches apart. Dip bottom of greased glass into granulated sugar and press cookie flat. Press piece of Maraschino cherry into middle of each cookie. Bake at 350° for 10 to 12 minutes. Makes 5 dozen cookies.

Potato Chip Cookies

SUBMITTED BY BETTY ANN WOLFGRAM, WEST BEND

- 1 c. shortening
- 1 c. sugar
- 1 c. brown sugar
- 2 eggs
- 2 c. flour
- 1 tsp. vanilla
- 2 c. crushed potato chips
- 1 c. chopped nuts

Mix ingredients together, drop by teaspoons or roll into balls and flatten with a fork. Bake at 350° for 12 minutes.

THESE RECIPES HAVE BEEN BROUGHT TO YOU BY

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