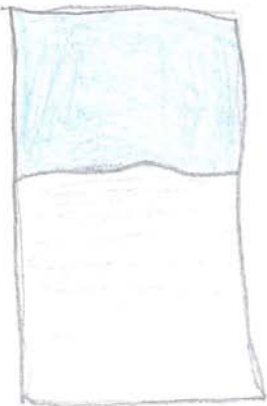


Christmas Goodies of 2011



CHOCOLATE CHIP COOKIE SLEDS

Ingredients

1 package (16.5 ounces) NESTLÉ® TOLL HOUSE® Refrigerated Chocolate Chip Cookie Dough
 1/3 cup ready-to-use white frosting
 20 (5 1/4-inch) WONKA SweeTart Candy Canes
 NESTLÉ and WONKA assorted Holiday Candy
 Edible white glitter (optional)



Directions

PREHEAT oven to 325° F. Grease or foil-line a large baking sheet. PLACE whole bar of dough on prepared baking sheet. Using fingertips, pat dough gently to form an 11 x 8-inch rectangle.

BAKE for 18 to 20 minutes or until light golden brown. Cool on baking sheet for 10 minutes; remove to wire rack to cool completely. Gently slide cookie onto cutting board. Trim edges of rectangle as needed.

CUT cookie into 4 x 2-inch rectangles, or to about the length of the candy canes you will be using. (Cut in half lengthwise and you should have 2 long rectangles that are 4 inches wide. Cut each long rectangle into 5 pieces. This should give you *ten* 4 x 2-inch rectangles.) Use about 1 teaspoon frosting on backside of cookies to attach candy canes (1 teaspoon per candy cane should do). Let stand for 30 minutes or until set. Once set, turn the sled over so the candy canes are on the bottom.

SPRINKLE sled with glitter (to look like snow), if desired. Fill sled with candies.

PEPPERMINT BARK CHOCOLATE CHIP COOKIES

3 ½ c. whole wheat pastry flour (or unbleached all-purpose flour)
 1 t. baking soda
 1 t. baking powder
 ¾ t. fine-grain sea salt
 1 c. unsalted butter, at room temperature
 2 c. sugar
 3 large eggs
 1 T. vanilla extract
 2 c. peppermint bark, roughly chopped
 ½ c. chocolate chips



Mr. McIlquham- 5th Grade



Preheat the oven to 375 degrees. Whisk together the flour, baking soda, baking powder, and salt in a bowl. Set aside.

In a large bowl, beat the butter until light and fluffy, then beat in the sugar until it is the consistency of thick frosting. Beat in the eggs one at a time. Stir in the vanilla. Add the dry ingredients in 3 increments, stirring between each addition. Stir in the peppermint bark and chocolate chips by hand. Reserve a bit of the bark to sprinkle on top of the cookies after you have dropped them onto the baking sheets.

Drop a heaping tablespoon of dough for each cookie onto the prepared baking sheets 2 inches apart and bake for about 10-14 minutes, until golden brown. Cool. Makes 2-3 dozen medium-large cookies.

DATE-FILLED SANDWICH COOKIES

Mrs. Stewart – 5th Grade

Cookie:

- 1 c. butter, softened
- 2 c. packed brown sugar
- 2 eggs
- 2 tsp. vanilla extract
- 3 ½ cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda

FILLING:

- 2 c. chopped dates
- ¾ c. sugar
- ¾ c. water



In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and baking soda; gradually add to creamed mixture. Refrigerate for 1 hour or until easy to handle.

On a lightly floured surface, roll out dough to 1/8 inch thickness. Cut with a 2 ½ inch cookie cutter dipped in flour. Place 1 inch apart on greased baking sheets. Bake at 350 degrees for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool.

In a saucepan, combine filling ingredients. Cook over medium heat for 3 minutes or until thickened and bubbly. Cool to room temperature. Spread on the bottom of half of the cookies; top with remaining cookies.



4-year-old Kindergarten



M/W 3-year-olds



T/TH 3-year-olds

OLD FASHIONED SOUR CREAM COOKIES

Mrs. Jamie and Mrs. Cindy - PALS

2-2/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup butter, softened
sugar
1 large egg
1 teaspoon vanilla extract
1/2 cup sour cream



Preheat oven to 375°F.

Grease 2 cookies sheets. Combine first 5 ingredients in bowl. Beat butter, 1 cup sugar, the egg and vanilla in mixer bowl until light and fluffy. Add dry ingredients alternately with sour cream, beginning and ending with dry ingredients.

Divide dough in half. On floured wax paper, roll one dough 1/4-inch thick.

Cut with 2-inch cookie cutter. Place 2 inches apart on prepared cookie sheets. Sprinkle tops of cookies with additional sugar.

Bake 8-10 minutes, until lightly browned. Repeat with remaining dough.

Decorate as desired.

Makes 5 dozen.

CANDY CANE CHRISTMAS COOKIES

3 1/2 cups all-purpose flour
1/2 tsp. salt
1 cup unsalted butter, softened
2/3 cup sugar
1 large egg
1 tbsp. light corn syrup
1 tbsp. vanilla extract



Mrs. Rorhscheib— 4th Grade



In a medium-size bowl, mix the flour and salt. In a large bowl, cream the butter and sugar, stir in the egg, then the corn syrup and vanilla extract. One third at a time, add the flour mixture until thoroughly mixed.

Pat the dough into two disks, wrap in plastic, and refrigerate for 1 to 2 hours, or until firm enough to roll. If it is too firm, soften at room temperature for 5 minutes.

Colored Dough: Divide the dough into portions and use a toothpick to add food coloring paste (available at party supply stores) to each one. Knead until the color is evenly distributed. For a flavor surprise, omit the vanilla extract and add 1 teaspoon of lemon extract to the yellow dough, mint extract to the green dough, and strawberry extract to the red dough.

Preheat the oven to 375 degrees. Roll one disk of dough between two pieces of waxed paper or plastic wrap, 1/4 inch thick. Remove the top sheet and cut out the cookies with cookie cutters.

Using a metal spatula, transfer the shapes to baking sheets, about 1 inch apart. Bake for 8 to 10 minutes or until cookies start to brown lightly around the edges. Remove the baking sheet to a wire rack and cool for 5 minutes.

Using a metal spatula, transfer the cookies to racks and cool completely before frosting and decorating. Makes 12 to 50 cookies, depending on their size.



EASY CHOCOLATE CHIP COOKIE FUDGE

Ms. Kardin – 4th Grade

- 12 oz. package semisweet chocolate chips
- 11.5 oz. milk chocolate chips
- 1/2 c. evaporated milk
- 1 c. chopped pecans
- 1 1/2 tsp. vanilla
- 1/4 tsp. salt
- 1 3/4 c. coarsely chopped chocolate chip cookies



Line a lightly greased 8" square baking dish with foil; set aside
 Combine first 3 ingredients in medium saucepan; cook, stirring constantly, over medium heat until chocolate melts and is smooth.
 Remove from heat; stir in pecans, vanilla and salt. Stir in cookies.
 Spread in prepared dish. Let stand 4 hours or until firm. Remove fudge, peel away foil and cut into squares.



AM Class



PM Class

Mrs. Jamie and Mrs. Cindy - PALS

FUNFETTI COOKIES



Mrs. Frey- Kindergarten



INGREDIENTS

1 (18.9-oz.) pkg. Pillsbury® Moist Supreme® Funfetti® Cake Mix
1/3 cup oil
2 eggs
½ (15.6-oz.) can Pillsbury® Creamy Supreme® Funfetti® Vanilla Frosting

DIRECTIONS

Heat oven to 375°F. In large bowl, combine cake mix, oil and eggs; stir with spoon until thoroughly moistened. Shape dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. With bottom of glass dipped in flour, flatten to 1/4-inch thickness. Bake at 375°F. for 6 to 8 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets. Spread frosting over warm cookies. Immediately sprinkle each with candy bits from frosting. Let frosting set before storing. Store in tightly covered container.

KRISPIE KLUSTERS

Mrs. Kalepp – 3rd Grade

2 lbs of White or Dark Chocolate
1 heaping spoonful of Crisco
1 cup of cream peanut butter
3 cups of Rice Krispies
3 cups of Peanuts
3 cups of Marshmallows



Measure out Rice Krispies, peanuts and marshmallows in a large bowl. Set aside.

Melt chocolate and Crisco on low heat. Stir continuously. Once it is melted add peanut butter and stir until melted.

Add chocolate/peanut butter mixture to the Rice Krispies, peanut and marshmallows. Mix well. If it seems runny add more Rice Krispies, peanuts and marshmallows. Drop spoonfuls onto wax paper and let cool. Then enjoy!

EASY OREO TRUFFLES

Mr. Knutson – 3rd Grade

Ingredients:

- 1 (16 ounce) package OREO Chocolate Sandwich Cookies, divided
- 1 (8 ounce) package PHILADELPHIA Cream Cheese, softened
- 2 (8 ounce) packages BAKER'S Semi-Sweet Baking Chocolate, melted



Directions:

Crush 9 of the cookies to fine crumbs in food processor; reserve for later use. (Cookies can also be finely crushed in a resealable plastic bag using a rolling pin.) Crush remaining 36 cookies to fine crumbs; place in medium bowl. Add cream cheese; mix until well blended. Roll cookie mixture into 42 balls, about 1-inch in diameter.

Dip balls in chocolate; place on wax paper-covered baking sheet. (Any leftover chocolate can be stored at room temperature for another use.) Sprinkle with reserved cookie crumbs.

Refrigerate until firm, about 1 hour. Store leftover truffles, covered, in refrigerator.

Footnotes:

How to Easily Dip Truffles Place truffle ball in melted chocolate to coat; roll if necessary. Lift truffle from chocolate using 2 forks (this will allow excess chocolate to run off) before placing on wax paper.



CRAISY OATMEAL COOKIES

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup unsalted butter (2 sticks), at room temperature
- 1 1/4 cups dark brown sugar
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- 2 eggs
- 1/2 cup sweetened coconut flakes
- 3/4 cup dried cranberries
- 2 cups quick oats
- 1/2 teaspoon fresh rosemary, finely chopped



Mrs. Behling - Kindergarten



Preheat oven to 350 degrees F. In a medium bowl, sift together flour, soda, powder, cinnamon and salt. Set aside.

In a large bowl, cream butter and sugar with a mixer. Mix in honey and vanilla until fluffy. Add eggs one at a time, until fully incorporated. Mix in coconut, dried cranberries, oats and rosemary. Fold dry ingredients into butter mixture. Form into balls, approximately 2 tablespoons. Place 2 inches apart on parchment lined cookie sheets. Bake until cookies turn golden, 13 to 15 minutes. Remove from oven to cooling rack. Let sit 5 minutes in the pan before transferring to a rack to cool completely.



SUGAR COOKIES

Mr. Petznick - Kindergarten

Mix:

- 3 cups flour
- 1 cup shortening

Beat:

- 3 eggs
- 1 cup sugar
- 1 tsp. vanilla
- 1/2 tsp. baking soda

- roll out
- cut out
- bake @350 for 8 to 10 minutes



HOLIDAY PRETZEL TREATS

Mrs. Lippert – 3rd Grade



- Bite-size, waffle-shaped pretzels
- Hershey's Kiss or Hershey's Hug
- M&M's candy



Heat the oven to 170F. Set a number of bite-size, waffle-shaped pretzels (one for each treat) in a single layer on a cookie sheet lined with parchment paper, then top each pretzel with an unwrapped Hershey's Kiss or Hershey's Hug.

Bake for 4 to 6 minutes (the white chocolate will melt more quickly), until the chocolates feel soft when touched with a wooden spoon. Remove the cookie sheet from the oven and quickly press an M&M's candy into the center of each Kiss.

Allow the treats to cool for a few minutes, then place them in the refrigerator to set, about 10 minutes. Place handfuls of the candies in clear plastic bags and tie on colorful ribbons.

BROWNEB BUTTER CARDAMON COOKIES

Miss Kangas – 2nd Grade

- 1 cup Land O Lakes® Butter
- 3/4 cup sugar
- 1 egg yolk
- 1 tablespoon vanilla
- 1/2 teaspoon ground cardamom
- 2 cups all-purpose flour
- 1 cup powdered sugar



Melt butter in 2-quart heavy saucepan over medium heat. Continue cooking, stirring constantly and watching closely, until butter *just* starts to turn golden brown (3 to 5 minutes). (Butter will get foamy and bubble.) Immediately remove from heat. Pour into bowl; refrigerate until cooled (30 minutes).

Heat oven to 350°F. Combine cooled browned butter and sugar in large bowl; beat at medium speed until well mixed. Add egg yolk, vanilla and cardamom; continue beating until well mixed. Reduce speed to low. Beat, gradually adding flour, until mixture is no longer crumbly and forms a dough.

Shape dough into 1-inch balls. Place 1 inch apart onto ungreased cookie sheets. Bake for 10 to 12 minutes or until cookies puff and start to turn light golden brown. (Cookies will have cracks in them.)

Immediately remove from cookie sheets. Cool 1 minute. Roll cookies in powdered sugar while warm and again when completely cooled. Store between sheets of waxed paper in loosely covered container.



CHRISTMAS PINWHEEL COOKIES

Mr. Zawacki – 1st Grade

- 4 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1 1/3 cups butter
- 2/3 cup white sugar
- 1 1/2 tsp vanilla extract
- 1 tsp baking powder
- 1 tsp salt
- 1 cup packed brown sugar
- 2 eggs, beaten
- 1 drop red food coloring
- 1 drop green food coloring



1. Sift the flour, baking powder, baking soda, and salt together into a bowl. Resift again into another bowl.
2. Beat the butter with the brown and white sugars in a mixing bowl until light and fluffy. Beat in the eggs and vanilla until smooth. Gradually stir in the flour mixture until evenly blended. Gather the dough into a ball, divide into two equal parts. Place one half in a second bowl. Add red food coloring to the dough in one bowl, green food coloring to the dough in the other bowl. Use a fork or wooden spoon to blend the food coloring the dough until evenly blended. Add additional drops of food coloring to make the desired shade.
3. Roll out the red dough to 1/4 inch (5mm) thickness. Roll out the green dough to 1/4 inch thickness, and place on top of the red dough. Beginning on one edge, roll the doughs to make a log so the two colors spiral inside each other. Wrap the log in waxed paper, then in a cotton towel, and refrigerate at least 8 hours.
4. Preheat oven to 400 degrees F. Lightly grease 2 baking sheets.
5. Unwrap the dough log, and place on a clean, lightly floured surface. Slice the log into rounds 1/8 inch thick, and place on prepared baking sheets.
6. Bake in preheated oven until set, 5 to 6 minutes. Watch carefully to prevent edges from browning. Remove from oven, and cool on racks.

NOSEPRINT COOKIES

Mrs. Lauer – 1st Grade

Preheat oven to 350 degrees.

- 1 c. butter
- 2/3 c. sugar
- ¼ t. salt
- ¼ t. almond extract
- 1 egg
- 2 c. flour
- ½ c. seedless jam



Cream butter and sugar

Add salt, almond extract, egg

Mix in flour until dough comes together

Roll into 1½ inch balls and place on cookie sheet

Make depression in ball

If nose is under 3" long, and you are not a troll, use end of a wooden spoon

Bake 10 minutes, cool, and fill with jam

PEANUT BUTTER CUP COOKIES

Mrs. Wathke – 2nd Grade

Ingredients

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1/2 cup butter, softened
- 1/2 cup white sugar
- 1/2 cup peanut butter
- 1/2 cup packed brown sugar
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 40 miniature chocolate covered peanut butter cups, unwrapped



Directions

Preheat oven to 375 degrees F (190 degrees C). Sift together the flour, salt and baking soda; set aside.

Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well. Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

STAINED GLASS STAR COOKIES

Yields: 5 dozen cookies

Prep Time: 1 hr 30 min

Cook Time: 10 min

Oven Temp: 350

Ingredients:

Basic Cookie Dough

1 bag(s) (6.25-ounce) hard candy, such as sour balls

Directions:

Prepare basic cookie dough; divide into 3 pieces. Flatten each piece into a disk; wrap each in plastic wrap. Refrigerate at least 2 hours or overnight, until firm enough to roll .

While dough is chilling, place each color hard candy in separate heavy-duty plastic bag. Place 1 bag on towel-covered work surface or floor. With meat mallet or rolling pin, lightly crush candy into small pieces about the size of coarsely chopped nuts, being careful not to crush until powdery. Repeat with remaining candy.

Preheat oven to 350 degrees F. Line large cookie sheet with foil. Between 2 sheets of waxed paper , roll 1 disk of dough 1/8 inch thick. Remove top sheet of waxed paper. With 3- to 4-inch holiday-shaped cookie cutters, cut out as many cookies as possible. Place 1 inch apart on prepared cookie sheet. Cut out centers of cookies with 1 1/2- to 2-inch cookie cutters. Remove and refrigerate trimmings and cutout centers.

Bake cookies 7 minutes. Remove cookie sheet from oven; fill each cookie's center with 1/2 teaspoon crushed candy. Return to oven and bake 3 to 4 minutes longer or until cookies are lightly browned and candy is melted. Cool cookies on cookie sheet on wire rack. With metal spatula, remove cookies. Repeat with remaining dough, trimmings, and candy.



Mrs. Randall – 2nd Grade



THUMBPRINT COOKIES

Mrs. Lorenzen – 1st Grade

1/2 cup unsalted butter, room temp

1 large egg, separated

1 cup all purpose flour

1/4 - 1/2 cup raspberry jam

3/4 cup hazelnuts, almonds, pecans or walnuts, toasted and finely chopped



1/4 cup granulated white sugar

1/2 teaspoon pure vanilla extract

1/8 teaspoon salt



Thumbprint Cookies: Beat the butter and sugar until light and fluffy (2-3 minutes). Add the egg yolk and vanilla extract and beat until combined. In a separate bowl, whisk together the flour and salt. Add the flour mixture to the batter and beat just until combined. If the batter is too soft to roll into balls, refrigerate for about 30-60 minutes. Preheat oven to 350 degrees and place rack in center of oven. Line a baking sheet with parchment paper. In a small bowl, whisk the egg white until frothy. Place the finely chopped nuts on a plate. Roll the dough into 1 inch balls. Taking one ball of dough at a time, dip first into the egg white and then lightly roll in the nuts. Place on the prepared baking sheet spacing about 1 inch apart. Using your thumb or end of a wooden spoon, make an indentation into the center of each cookie and fill with about 1/2 teaspoon of jam. Bake for about 12 - 15 minutes, or until cookies are set and the nuts have nicely browned. Remove from oven and place on wire rack to cool. Note: To toast the nuts. Spread nuts on a baking sheet and bake in a 350 degree F oven for 8-10 minutes (almonds, pecans and walnuts). The nuts are done when they are light golden-brown in color and fragrant. Toast the hazelnuts for about 15 minutes or until fragrant and the outer skins begin to flake. Remove from oven and place the hot nuts in a dish towel. Roll up the towel and let the nuts sit (steam) for a few minutes then rub the nuts in the towel briskly to remove the skins. Let cool completely.

ALMOND JOY COOKIES

Mrs. Dallas – 1st Grade

- 1 cup butter
- 1 1/2 cups white sugar
- 1 1/2 cups brown sugar
- 4 eggs
- 3 teaspoons vanilla
- 4 1/2 cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 5 cups chocolate chips
- 2 cups sweetened coconut
- 2 cups chopped almonds



Directions:

1. Pre-heat oven to 375°F Lightly grease cookie sheets.
2. Combine dry ingredients, set aside.
3. In a large bowl, cream the butter and sugars together. Beat in the eggs, one at a time, stir in the vanilla. Stir in the dry ingredients until well mixed then stir in the chocolate chips, coconut and almonds. Drop by rounded tablespoonfuls onto the prepared cookie sheets.
4. Bake for 8 to 10 minutes. Cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.



You're Invited To
the
Holiday Tea!



Artwork winners:
Grace Mayer

Emily Mayer

