

CHEWY COCONUT COOKIES

Recipe Courtesy of:
Kathy Hassler

1 ¼ cups	flour
½ teaspoon	baking soda
¼ teaspoon	salt
½ cup	butter
½ cup	packed brown sugar
½ cup	white sugar
1	egg
1/2 teaspoon	vanilla
1 1/3 cups	flaked coconut

Preheat oven to 350

Combine flour, baking soda and salt; set aside

In a medium bowl, cream the butter, brown sugar, and white sugar until smooth. Beat in the egg and vanilla until light and fluffy. Gradually blend in the flour mixture, then mix in the coconut. Cookies should be about 3 inches apart

Bake for 8 to 10 minutes in the preheated oven, or until lightly toasted.

Cool on wire racks

Makes approximately 3 dozen cookies

CRANBERRY HOOTYCREEK COOKIES

Recipe Courtesy of:
Kathy Hassler

2 ¼ cups	flour
1 teaspoon	baking soda
1 teaspoon	sal
1 cup	softened butter
2/3 cup	brown sugar
2/3 cup	white sugar
2	eggs
2 teaspoons	vanilla
1 cup	rolled oats
1 cup	dried cranberries
1 cup	white chocolate chips
1 cup	chopped nuts

Combine flour, baking soda and salt

Cream butter, then add sugars, eggs and vanilla

Mix in flour mixture, oats, cranberries, chips and nuts

Bake at 350 for 8-10 minutes

Makes approximately 3 dozen cookies

Snickerdoodles

Recipe Courtesy of:
Monica Hassler

2 2/3 c	Flour
2 t	Cream of Tartar
2 t	Cinnamon
1 t	Baking Soda
1/8 t	Salt
1 1/3 c	Sugar
1 c	Butter, softened
2	Eggs

Topping

1/4 c	Sugar
1 T	Cinnamon

Instructions:

Preheat oven to 400 F

Combine flour, cream of tartar, cinnamon, baking soda, and salt. Set aside.

With mixer on medium, combine sugar, butter, and eggs. Stir in flour mixture.

Combine cinnamon and sugar for topping in a small bowl. Divide dough into 32 pieces and roll each piece into a ball. Roll balls in cinnamon-sugar mixture. Place 2 inches apart on ungreased cookie sheet.

Bake 8-10 minutes

Peanut Butter Cookies

Recipe Courtesy of:
Monica Hassler

¾ c Smooth Peanut Butter, not natural
¾ c Unsalted butter, room temperature
1 c Sugar
1 c Brown Sugar, packed
2 Eggs
1 t Vanilla Extract
1 t Baking Soda
½ t Salt

Instructions:

Preheat oven to 350F. Line 3 baking sheets with parchment paper.

In a large bowl with an electric mixer, (paddle attachment on a stand mixer works best for this recipe), beat peanut butter and butter until smooth.

Add sugars and beat on high speed until light and fluffy, about 2-3 minutes.

Add eggs and vanilla and beat on low until combined.

Add flour (fluffed and leveled), baking soda, and salt. Beat on low speed just until cookie dough comes together.

Roll into 1" balls and place 2" apart on baking sheets. Press down slightly with fork.

Bake for 8-10 minutes, just until set (a slightly glossy sheen in the very center is ok). Remove and let cool on baking sheets before moving to an air tight container to store.

Snowballs

Recipe Courtesy of:
Monica Hassler

2 ¼ c	Flour
¾ c	Walnuts, finely chopped
½ t	Salt
1 c	Unsalted Butter
1 t	Vanilla Extract
½ c	Powdered Sugar plus extra for dusting

Instructions:

Preheat oven to 400F. Line a baking sheet with parchment paper.

Combine flour, walnuts and salt in a small bowl. Set aside.

Beat butter, vanilla, and powdered sugar with mixer until creamy.

Turn the mixer to low and add flour mixture until combined.

Form dough into 1" balls and place on prepared pan.

Bake 8-10 minutes or until bottom edges of cookies are lightly browned.

Cool a few minutes until you are able to handle the cookies. Roll in powdered sugar and place on a rack to cool completely.

Chocolate Chip Cookies

Recipe Courtesy of:
Monica Hassler

1 c	Salted Butter
1 c	White Sugar
1 c	Brown Sugar, packed
2 t	Vanilla Extract
2	Large Eggs
3 c	Flour
1 t	Baking Soda
½ t	Baking Powder
1 t	Salt
1 c	Chocolate Chips

Instructions:

Preheat oven to 375F. Line a large baking pan with parchment paper.

Cream butter. Add sugars and continue mixing until fluffy. Mix in eggs and vanilla.

Add flour, baking soda, baking powder, salt a little bit at a time until well mixed. Fold in chocolate chips.

Divide the dough and place 2" apart on the prepared pan.

Bake until lightly browned around the edges, 8-10 minutes.

Cool 5 minutes on the baking sheet before transferring to a cooling rack.