

# Cookie Recipes

A Cookbook for Cookie Recipes

Presented By  
Fern Ridge Middle School  
Student Leadership  
2020-2021



# Acknowledgements

*Fern Ridge Middle School  
Student Leadership would like to thank  
all of the people who supported this  
project.*

*We hope you enjoy the recipes!*

## **Contributors**

Miss Hannah Godfrey

Mr. Thad Mason

Miss Piper Summers

Miss Cambree Dodds

Miss Morgynne Dodds

Miss Meadow Fish

Miss Rylee Rice

Ms. Whitney Davis

Mrs. Shawna Scroggins

Ms. Lucina

# Table of Contents

★ Peanut Butter Chocolate No Bake Cookies	Page 4
★ Rettas Peanut Butter Cookies	Page 5
★ Peanut Butter Cookies	Page 6
★ Lela's Peanut Butter Cookies	Page 7
★ Ultimate Reese's Peanut Butter Cookies	Page 8 - 9
★ Easy Armstrong Holiday Snowball Cookies	Page 10
★ Choco-Caramel Crisp Cookies	Page 11
★ Chocolate Chocolate Chip Cookies!	Page 12
★ The Best Chewy Chocolate Chip Cookies	Page 13
★ Meadow's Fabulous Chocolate Chip Cookies	Page 14
★ Homemade Oatmeal Chocolate Chip Cookies	Page 15
★ Cowboy Cookies from Grandma Kelley's Kitchen	Page 16
★ Santa's Sugar Cookies	Page 17
★ M & M Cookie Recipe	Page 18
★ Iced Sugar Cookies	Pages 19-22
★ Special Thank You	Page 23

# Peanut Butter Chocolate No Bake Cookies

LEVEL: easy  
ACTIVE: 10 minutes

TOTAL: 40 minutes  
Yield: about 60 cookies



## INGREDIENTS:

1. 2 cups sugar
2. ½ cup milk
3. 1 stick (8 tablespoons) unsalted butter
4. ¼ cup unsweetened cocoa powder
5. 3 cups old fashioned rolled oats
6. 1 cup smooth peanut butter
7. 1 tablespoon pure vanilla extract
8. Large pinch Kosher salt

## DIRECTIONS:

1. Line a baking sheet with wax paper or parchment
2. Bring the sugar, milk, butter and cocoa to boil in a medium saucepan over medium heat, stirring occasionally then let boil for one minute. Remove from heat. Add the oats, peanut butter, vanilla, and salt.
3. Drop teaspoonfuls of the mixture onto the prepared baking sheet, and let sit at room temperature until cooled and hardened, about 30 minutes. Refrigerate in an airtight container for up to 3 days.

ENJOY

# Retta's Peanut Butter Cookies

1 teaspoon vanilla  
1 cup sugar  
1 cup brown sugar  
2 eggs beaten  
1.5 cups natural peanut butter  
3 cups flour  
2 teaspoons baking soda  
Pinch salt



Preheat oven to 350 degrees Fahrenheit and grease cookie sheets if needed.

In large mixing bowl cream together butter, vanilla and sugars.  
Add eggs and the peanut butter, mix well.

Slowly add flour salt and baking soda (approximately 1 cup of flour at a time) prepare for a good arm workout if you're mixing by hand!

Form tiny balls of dough by rolling in the palms of your hands and place these on a prepared cookie sheet making sure they are evenly spaced.

If you're making plain ole fashioned peanut butter cookies, press the tops lightly with a fork for the traditional criss-cross design on top. If making thumbprints, leave the balls as they are and press in your chocolates or create the indentation after the cookies come out of the oven. Bake 8-10 minutes until firm.



# Peanut Butter Cookies

**Servings:** 24 cookies

**Prep:** 20 minutes    **Cook:** 18 minutes

**Ready in:** 38 minutes

## Ingredients

1 1/3 cup all-purpose flour (scoop and level to measure)  
3/4 tsp baking soda  
1/2 tsp baking powder  
1/4 tsp salt  
1/2 cup unsalted butter, softened  
1/2 cup granulated sugar  
1/2 cup packed light brown sugar  
3/4 cup creamy peanut butter  
1 large egg  
1 1/2 tsp vanilla extract

## Instructions

Preheat oven to 350 degrees F. Line two 18 by 13-inch baking sheets with silicone baking liners or parchment paper.

- Whisk dry ingredients: In a medium mixing bowl whisk together flour, baking soda, baking powder, and salt. Set aside.
- Cream butter and sugars: In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter, granulated sugar, and brown sugar until combined.
- Mix in peanut butter then blend in egg and vanilla.
- Blend flour mixture into butter mixture: With mixer set on low speed slowly add in flour mixture and mix just until combined.
- Scoop and shape: Scoop dough out and roll into balls (30 grams each or nearly 2 Tbsp) then place on baking sheets spacing them 2-inches apart.
- Flatten with a fork: Using a long pronged fork flatten cookies slightly then turn fork going opposite direction and flatten just slightly again (it should create that criss cross pattern).





## Lela's Peanut Butter Cookies

1 cup margarine or butter  
2  $\frac{3}{4}$  cup flour  
1 cup light brown sugar  
1 cup white sugar  
1 cup peanut butter (smooth or crunchy)  
1 teaspoon salt  
1 teaspoon soda  
2 eggs

Mix dry ingredients together, add peanut butter, eggs, and butter. Mix well. Form into balls and flatten with a fork cross. Bake at 325 for 15 min or til golden.

Makes 4-5 dozen depending on size



# Ultimate Reese's Pieces Cookies

These ultimate cookies are soft, buttery and chewy and chocked full of Reese's Pieces candies, white chocolate chips, butterscotch chips with a sprinkle of coarse sea salt. Absolutely divine!



4.45 from 25 votes

Prep Time

10 mins

Cook Time

12 mins

Course: Dessert Cuisine: American

Keyword: butterscotch, cookies, peanut butter, reeses, white chocolate

Servings: 12 large cookies Author: Kim Lange

## Ingredients

- 1 1/2 cups all-purpose flour see notes below
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter see notes below, room temperature
- 1/4 cup firmly packed light brown sugar
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup Reese's Pieces Candies
- 1/2 cup butterscotch chips
- 1/2 cup white chocolate chips
- coarse sea salt

## Instructions

1. Preheat the oven to 350°F and line 2 baking sheets with parchment paper or spray with non-stick spray.. (To get best results, use parchment paper)
2. In a medium bowl, sift the flour, baking soda and salt together.
3. In another large bowl, using an electric mixer at medium speed, beat together the butter, and sugars until smooth and mixed together well.
4. Add the egg and vanilla and mix on low speed until mixed in.
5. Gradually add the flour mixture and mix in until just incorporated. Do not keep mixing - do not overmix.
6. Add Reese's Pieces, white chocolate and butterscotch chips and stir with a wooden spoon, again no overmixing, just until incorporated.
7. Chill dough if dough is warm for 10-15 minutes.
8. Using a small or large ice cream scoop or heaping tablespoon, drop the dough onto the prepared baking sheets, 6 to 8 per pan, depending on size you are making.
9. Bake the cookies, 1 sheet at a time, until the bottoms and edges are lightly browned and the tops feel firm when lightly touched,



10. Small cookies bake 8-10 minutes
11. Large cookies bake 10-13 minutes. Extra large cookies, 15 minutes.
12. Let the cookies cool for 5 minutes on the baking sheets, then transfer the cookies to wire racks to cool completely.
13. Makes 12 -30 cookies depending on size.

## Notes

Butter Tips: To avoid flat cookies: Be sure your butter is room temp (not melted or even softened), and try using cold/chilled dough if dough is warm: Just put it in the refrigerator to chill before baking. Flour Tips: Don't over-mix cookie batter especially after the flour is added and add it gradually. Make sure your baking soda is not expired.

Add more butterscotch, white chocolate chips and Reese's if you desire.

# Easy Armstrong's Favorite Holiday SNOWBALL COOKIE



## Ingredients:

2 cubes butter (1/2 lb.)

6 Tbs. powdered sugar

2 1/2 C sifted flour

1 tsp. Vanilla

1 C chopped nuts (walnuts or pecans, for example)

## Mixing:

Cream butter

★

Add sugar, vanilla, and flour

★

Add chopped nuts

Dough is very stiff.

Make into sticks or balls.

Place on a cookie sheet.

Bake in a 350 degree oven for twenty minutes.

Be careful not to over bake - only until lightly browned.

Dip in powdered sugar and cool on a rack.

Store in a tightly sealed bag or container

ENJOY!!!

# Choco-Caramel Crisp Cookie

## Ingredients:

24 Graham cracker rectangles  
4 cups tiny marshmallows  
1 ½ cup butter  
1 ½ cup packed brown sugar  
2 teaspoon ground cinnamon  
2 teaspoon vanilla  
1 1/2 cup mini M&M chips  
1/3 cup chopped peanuts (optional)  
2 cups flakes coconut



## Instructions:

Line a 15x10x1-inch pan with parchment paper or foil. Grease foil, if using.

Arrange graham crackers in a single layer in the pan.

Sprinkle with marshmallows.

In a medium saucepan combine butter and brown sugar; cook over medium heat until sugar is completely dissolved, stirring frequently.

Remove from heat. Stir in cinnamon and vanilla.

Spoon over graham crackers, spreading evenly. Sprinkle with nuts and coconut flakes (optional).

Bake in 350 degrees Fahrenheit oven for about 15 minutes or until lightly browned.

Sprinkle M&M chips.

Cool on the wire rack.

Use foil or parchment to lift uncut bars from the pan. Cut into squares.

Store in an airtight container in the refrigerator for up to a week.

Makes 48 cookies.

# Chocolate Chocolate Chip Cookies I



These cookies are great...you get a double dose of chocolate! My kids love them.

**Prep:** 15 mins

**Cook:** 10 mins

**Additional:** 20 mins

**Total:** 45 mins

**Servings:** 48

**Yield:** 4 dozen



## Ingredients

1 cup butter, softened  
1 ½ cups white sugar  
2 eggs  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
⅔ cup cocoa powder  
¾ teaspoon baking soda  
¼ teaspoon salt  
2 cups semisweet chocolate chips  
½ cup chopped walnuts  
(Optional)

## Directions

### Step 1

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

### Step 2

In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

### Step 3

Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on the cookie sheets before transferring to wire racks to cool completely.



# The Best Chewy Chocolate Chip Cookies



Recipe courtesy of Food Network Kitchen

*We skipped the white sugar and went all in with dark brown sugar, which gives our cookies the ideal chewiness and perfect level of sweetness. Paired with the right amount of semisweet chocolate chips, this treat is a definite winner. The recipe makes a lot of cookies, but in our opinion, this is never a problem! ...*

Level: Easy

Total: 1 hr 15 min

Active: 20 min

Yield: 3 1/2 dozen

## Ingredients:

- 2 3/4 cups all-purpose flour (see Cook's Note)
- 1 1/2 teaspoons fine salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 1/2 sticks unsalted butter, softened
- 1 3/4 cups packed dark brown sugar
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract or vanilla bean paste
- One 12-ounce bag semisweet chocolate chips (about 2 cups)

## Directions:

**Special equipment:** 1-ounce ice cream scoop



- 1** Sift the flour, salt, baking powder and baking soda into a large bowl.
- 2** Beat the butter and brown sugar in a large bowl with an electric mixer on medium-high speed until pale and fluffy, about 4 minutes, scraping down the sides of the bowl as needed. (Use the paddle attachment for a stand mixer.) Beat in the eggs one at a time, then beat in the vanilla. Reduce the mixer speed to low. Add the dry ingredients and beat until combined. Stir in the chocolate chips by hand.
- 3** Press plastic wrap directly onto the surface of the dough and refrigerate at least 1 hour or preferably overnight.
- 4** Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment paper.
- 5** Use a 1-ounce ice cream scoop to scoop half the dough onto the prepared baking sheets, spacing about 2 inches apart. Chill the remaining dough while you bake the first batch.
- 6** Bake at 375 degrees until the cookies are golden around the edges but still soft in the middle, 12 to 15 minutes. Let the cookies cool for 10 minutes on the baking sheets, then transfer them to a wire rack to cool completely. Cool the baking sheets completely, then line with parchment paper and repeat the scooping and baking process with the remaining dough.

## Cook's Note

When measuring flour, we spoon it into a dry measuring cup and level off excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)

Copyright 2019 Television Food Network, G.P. All rights reserved.



# Meadow's Fabulous Chocolate Chip Cookies

## Ingredients:

2/3 shortening  
2/3 butter  
1 cup sugar  
1 cup brown sugar  
2 eggs  
2 teaspoons vanilla  
3 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
3 1/2 cups chocolate chips



## Instructions:

Preheat oven to 350 degrees

Mix all ingredients in a bowl.

Form dough into balls and place on baking sheet about 2" apart

Bake for 8-10 min, or until cookies are a light brown

Allow to cool for 5 minutes before transferring to a cooling rack, or eating!

Carefull, they will be hot and yummy!

**Caution:** Remember to always bake 100% not mad because when you bake or do anything mad it doesn't turn out. Instead, have good vibes!

# HomeMade Oatmeal Chocolate Chip Cookies

## Ingredients:

1 stick plus 6 tbsp butter, softened  
3/4 cup firmly packed brown sugar  
1/2 cup granulated sugar  
2 eggs  
1 tsp vanilla  
1 1/2 cups all-purpose flour  
1 tsp baking soda  
1 tsp ground cinnamon  
1/2 tsp salt  
3 cups quick oats or old fashioned, uncooked  
1 cup chocolate chips



## Instructions:

Heat oven to 350 degrees.

In a bowl, beat butter and sugar on medium speed with an electric mixer, until creamy.

Add eggs and vanilla and beat well.

Combine flour, baking soda, cinnamon, and salt;

Add dry ingredients to the wet and mix well.

Add oats and chocolate chips; mix well.

Drop dough by the teaspoonful onto an ungreased cookie sheet.

Bake for 8-10 minute or until light golden brown.

Cool for 1 minute on a baking sheet and cool completely on a wire rack.

Makes about 4 dozen.

# **Cowboy Cookies from** **Grandma Kellye's Kitchen**

Preheat oven to 375

## **Step 1 - Mix**

1 C sugar  
2 C Brown Sugar  
2 C shortening

## **Step 2 - Add and Mix**

4 eggs  
4 Tbsp water  
2 Tbsp Vanilla

## **Step 3 - Add and Mix**

1 & 1/2 Tbsp Baking Soda  
1 & 1/2 tsp salt  
4 C flour

## **Step 4 - Add and Mix**

6 C oatmeal  
1 package semi-sweet chocolate chips



Scoop into balls on cookie sheet, bake for 8-10 minutes

This makes a LOT of cookies!

# Santa's Sugar Cookies

## Ingredients:

1-1/2 cup butter, softened  
1-1/2 cup shortening  
1-1/2 cups sugar  
1-1/2 cup confectioners sugar  
4-1/2 tsp vanilla extract  
3 large eggs, room temperature  
6-3/4 cups all-purpose flour  
1-1/2 tsp baking soda  
1-1/2 tsp cream of tartar  
1-1/2 tsp salt



## Instructions:

- Cream first four ingredients until light and fluffy. Beat in vanilla and eggs, one at a time. Whisk together flour, baking soda, cream of tartar and salt; gradually add to creamed mixture. Divide dough in half; shape into disks. Wrap in plastic; refrigerate until firm enough to roll, 1-2 hours.
- Preheat oven to 375°. On a lightly floured surface, roll each portion of dough to 1/4-in. thickness. Cut with a floured cookie cutter. Place 1 in. apart on ungreased baking sheets. Bake until firm, 8-10 minutes (do not overbake). Remove from pans to wire racks; cool completely.



# M&M Cookie Recipe

## Ingredients:

1 cup butter (2 sticks)  
1 cup brown sugar  
3/4 cup white sugar  
2 eggs  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon vanilla  
2 cups Plain M&M's  
2 and 1/4 cup all purpose flour



## Instructions:

Put the butter in a microwave safe bowl. Microwave the butter for 60 seconds.

Add the brown sugar and the white sugar into the bowl with the melted butter. Use the whisk to mix it.

Crack one egg into the bowl and mix it in with the whisk. Repeat with the second egg.

Mix in the baking soda and the salt and the vanilla.

Next, put the flour in the bowl. Use a wooden spoon or a wooden spatula to mix it up until it turns into dough.

Put the chocolate chips in the bowl and mix.

Heat the oven to 360 degrees Fahrenheit.

Scoop the dough using a cookie dough scoop or a 1 tablespoon scoop.

Place the dough on a baking sheet.

Put the baking sheet in the oven and bake for 10 minutes.  
Let the cookies cool before you eat them.



# Sugar Cookies

**By Thad Mason.**

# Ingredients

## EASY ICING

- 1 and ½ cups Confectioners' sugar
- ½ teaspoon pure vanilla extract
- 1 teaspoon light corn syrup\*
- 2-2.5 tablespoon room temperature water
- 5 pinch salt\*

*\* I would add tsp of Confectioner's sugar.*

*\* Instructions for the Icing start on page 22.*



## COOKIES

- ¾ cup unsalted butter slightly softened to room temperature
- ¾ cup granulated sugar
- 1 large egg
- 2 teaspoon pure vanilla extract
- 2 and ¼ cups all purpose flour (spoon and leveled)
- ½ teaspoon baking powder
- ¼ teaspoon salt

## COOKIE INSTRUCTIONS

1. Make sure have allotted enough time (and counter space) to make these cookies.

The cookie dough needs to chill, the cookies need to cool completely and the icing needs 24 hours to completely harden.

If enjoying right away and hardening isn't a concern, you'll only need about 4 hours to make these.

2. In a large bowl using a hand held or stand mixer fitted with the paddle attachment, beat the butter until creamy and smooth-about 1 minute.

3. Add the sugar and beat on high speed until light and fluffy about 3 or 4 minutes. Scrape down the sides and bottom of the bowl as needed.
  4. Add the egg and vanilla beat on high until fully combined, about 2 minutes. Scrape down the sides and bottom as needed.
  5. Whisk the flour, baking powder, and salt together in a medium bowl. Turn mixer down to low and add about half of the flour mixture, beating until just barely combined.
  6. Add the rest of the flour and continue mixing until just combined.
- \*If the dough still seems too soft, you can add 1 Tablespoon more flour until it is a better consistency for rolling.
7. Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment paper about  $\frac{1}{4}$  inch thickness. Stack the pieces (with paper) onto a baking sheet, cover lightly, and refrigerate for at least 1-2 hours and up to 2 days.
- Chilling is mandatory.**



8. Once chilled, preheat the oven to 350 F.

9. Line 2-3 large baking sheets with parchment paper or a silicone baking mat.

*The number of batches will depend on how large\small you cut your cookies.*

10. Remove one of the chilled dough slabs and using a cookie cutter, cut dough into shapes. Transferring cut cookie dough to prepared baking sheets. Continue cutting until all dough is used.

11. Bake for 10-12 minutes, until very lightly colored around the edges. Make sure you rotate the baking sheet halfway through bake time.

12. Allow to cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before icing. No need to cover the cookies they cool.

## ICING INSTRUCTIONS

1. Whisk the confectioners' sugar, vanilla, corn syrup and water. If it is much too thin, add 2 more tablespoons of confectioners' sugar.

***To check consistency:*** Drizzle a little of the icing with the whisk back into the bowl. The ribbon of icing will hold for a few seconds before melting back into icing. That is when you know it is the right consistency and is ready to use.

2. If desired, add liquid or gel food coloring.

3. Decorate the cookies using the icing.

# *Enjoy!*



This cookbook is a special compilation of recipes submitted in honor of National Cookie Day, December 4th, 2020.

The FRMS Student Leadership Team collected, designed, and assembled this cookbook collaboratively in a virtual environment.

*A very special thank you to the  
Cookbook Team:*

Thad Mason

Sadie Sheppeard

Hannah Godfrey

Piper Summers

Abigail Taubr