

The Big Book of Cookies - Part 1

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1) Almond Bars

1 package white cake mix
1/2 cup butter or margarine – softened
2 eggs

Almond Topping -- (recipe follows)

2/3 cup sliced almonds
2/3 cup butter or margarine
1/2 cup sugar
1 tablespoon plus 1 teaspoon all-purpose flour
1 tablespoon milk

Heat oven to 350°. Beat cake mix (dry), butter and eggs with electric mixer on low speed until dough forms or mix with a spoon.

Press in bottom of ungreased jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Bake 20 to 25 minutes or until golden brown and crust begins to pull away from sides of pan or until toothpick inserted in center comes out clean.

Immediately spread Topping over crust. Set oven control to broil. Place pan on middle rack in oven. Broil 2 to 3 minutes or until Topping is golden brown and bubbly (watch carefully-Topping burns easily).

Cool completely. Cut into 8 rows by 4 rows.

ALMOND TOPPING:

Cook all ingredients in 2-quart saucepan over low heat, stirring constantly, until sugar is dissolved and mixture thickens slightly.

2) Almond Bonbons

1 1/2 cups all-purpose flour
1/2 cup butter or margarine – softened
1/3 cup powdered sugar
2 tablespoons milk
1/2 teaspoon vanilla
1/2 (7 ounce) package almond paste (7- or 8-ounce size)

Almond Glaze -- (recipe follows)

Sliced almonds -- toasted, if desired
1 cup powdered sugar
1/2 teaspoon almond extract
4 teaspoons milk (4 to 5 teaspoons)

Heat oven to 375°. Beat flour, butter, powdered sugar, milk and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Cut almond paste into 1/2-inch slices; cut each slice into fourths.

Shape 1-inch ball of dough around each piece of almond paste. Gently

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roll to form ball. Place about 1 inch apart on ungreased cookie sheet.
Bake 10 to 12 minutes or until set and bottom is golden brown.

Remove from cookie sheet to wire rack. Cool completely. Dip tops of cookies into Almond Glaze. Garnish with sliced almonds.

ALMOND GLAZE:

Mix all ingredients until smooth and spreadable.

3) Almond Macaroons

1 (7 ounce) package almond paste (7 or 8 ounces)
1/4 cup all-purpose flour
1 1/4 cups powdered sugar
1/4 teaspoon almond extract
2 egg whites
3 dozen blanched whole almonds

Grease cookie sheet. Break almond paste into small pieces in large bowl. Stir in flour, powdered sugar and almond extract. Add egg whites. Beat with electric mixer on medium speed about 2 minutes, scraping bowl occasionally, until smooth.

Place dough in decorating bag fitted with #9 rosette tip. Pipe 1 1/2- inch cookies about 2 inches apart onto cookie sheet. Top each with almond. Refrigerate 30 minutes.

Heat oven to 325°. Bake about 12 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely. Store in airtight container.

4) Almond-Filled Crescents

1 cup powdered sugar
1 cup whipping (heavy) cream
2 eggs
3 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 (7 ounce) package almond paste (7 or 8 ounces)
3/4 cup butter or margarine – softened

Easy Glaze -- (recipe follows)

1 cup powdered sugar
6 teaspoons milk (6 to 7 teaspoons)

Mix powdered sugar, whipping cream and eggs in large bowl with spoon. Stir in flour, baking powder and salt (dough will be stiff). Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Break almond paste into small pieces in medium bowl; add butter. Beat with electric mixer on low speed until blended. Beat on high speed until fluffy (tiny bits of almond paste will remain).

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Roll one fourth of dough at a time into 10-inch circle on lightly floured surface. Spread one fourth of almond paste mixture (about 1/2 cup) over circle. Cut into 12 wedges. Roll up wedges, beginning at rounded edge. Place on ungreased cookie sheet with points underneath. Repeat with remaining dough and almond paste mixture.

Bake 14 to 16 minutes or until golden brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Glaze.

EASY GLAZE:

Mix ingredients until smooth and thin enough to drizzle.

5) Animal Cookies

1/2 cup granulated sugar
1/2 cup packed brown sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
1 egg
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

Heat oven to 350°. Beat sugars, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Shape dough by 2 tablespoonfuls into slightly flattened balls and ropes. Arrange on ungreased cookie sheet to form animals as desired. Use small pieces of dough for facial features if desired.

Bake about 10 to 12 minutes or until edges are golden brown. Remove from cookie sheet to wire rack.

6) Anise Biscotti

1 cup sugar
1/2 cup butter or margarine -- softened
2 teaspoons anise seed -- ground
2 teaspoons grated lemon peel
2 eggs
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Heat oven to 350°. Beat sugar, butter, anise seed, lemon peel and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. Divide dough in half. Shape each half into rectangle, 10 × 3 inches, on ungreased cookie sheet.

Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool on cookie sheet 15 minutes. Cut crosswise into 1/2-inch slices. Turn slices cut sides down on cookie sheet.

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Bake about 15 minutes or until crisp and light brown. Remove from cookie sheet to wire rack.

7) Applesauce-Granola Cookies

1 cup packed brown sugar
1/2 cup shortening
1 teaspoon vanilla
1 egg
1/2 cup applesauce
2 cups all-purpose flour
2 cups granola
1/2 teaspoon baking soda
1/2 teaspoon salt

Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in applesauce. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

8) Apricot-Cherry Bars

1 package yellow cake mix
1/4 cup water
1/4 cup butter or margarine -- softened
1/4 cup packed brown sugar
2 eggs
1 cup cut-up dried apricots
1/2 cup drained chopped maraschino cherries
Powdered sugar

Heat oven to 375°. Grease and flour jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Beat half of the cake mix (dry), the water, butter, brown sugar and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the apricots and cherries. Spread evenly in pan.

Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Sprinkle with powdered sugar. Cut into 6 rows by 5 rows.

9) Banana-Cornmeal Cookies

1 cup packed brown sugar
1/2 cup granulated sugar
1/2 cup butter or margarine -- softened
1/2 cup mashed very ripe banana (1 medium)
1 egg
2 1/2 cups all-purpose flour
1 cup yellow cornmeal
1 teaspoon baking powder

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1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 cup granulated sugar
1/2 teaspoon ground cinnamon

Heat oven to 375°. Grease cookie sheet.

Beat brown sugar, 1/2 cup granulated sugar, the butter, banana and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cornmeal, baking powder, salt and 1 teaspoon cinnamon. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Mix 1/4 cup granulated sugar and 1/2 teaspoon cinnamon. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on cookie sheet. Flatten slightly in crisscross pattern with fork dipped into cinnamon-sugar mixture.

Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

10) Banana-Ginger Jumbles

1 cup packed brown sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1 tablespoon grated gingerroot
OR
1 teaspoon ground ginger*
2 eggs
1 cup mashed very ripe bananas (2 medium)
1/4 cup milk
3 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon salt
Powdered sugar, if desired

Heat oven to 375°. Beat brown sugar, butter, shortening, gingerroot and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in bananas and milk. Stir in flour, baking powder and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.

Bake 9 to 11 minutes or until almost no indentation remains when touched in center.

Remove from cookie sheet to wire rack. Sprinkle with powdered sugar while warm.

11) Banana-Nut Bars

1 cup sugar
1 cup mashed very ripe bananas (2 medium)
1/3 cup vegetable oil
2 eggs
1 cup all-purpose flour

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1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup chopped nuts

Cream Cheese Frosting -- (recipe follows)

1 (3 ounce) package cream cheese -- softened
1/3 cup butter or margarine -- softened
1 teaspoon vanilla
2 cups powdered sugar

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Mix sugar, bananas, oil and eggs in large bowl with spoon. Stir in flour, baking powder, baking soda, cinnamon and salt. Stir in nuts.

Spread batter in pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Cream Cheese frosting. Cut into 6 row by 4 rows. Store covered in refrigerator.

CREAM CHEESE FROSTING:

Mix cream cheese, butter and vanilla in medium bowl. Gradually beat in powdered sugar with spoon until smooth and spreadable.

12) Black-Eyed Susans

3/4 cup butter or margarine -- softened
1/2 cup sugar
1 teaspoon vanilla
12 drops yellow food color
1 egg
1 (3 ounce) package cream cheese -- softened
2 cups all-purpose flour
3 dozen (about) large semisweet chocolate chips

Beat butter, sugar, vanilla, food color, egg and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Shape dough into 1 1/4-inch balls. Place about 2 inches apart on ungreased cookie sheet. Make 3 cuts with scissors in top of each ball about three-fourths of the way through to make 6 wedges. Spread wedges apart slightly to form flower petals (cookies will flatten as they bake).

Bake 10 to 12 minutes or until set and edges begin to brown. Immediately press 1 chocolate chip in center of each cookie. Remove from cookie sheet to wire rack.

Cut balls from top into 6 wedges about 3/4 way through dough.

13) Brandied Fruit Drops

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3/4 cup packed brown sugar
1/2 cup butter or margarine -- softened
1/3 cup brandy
2 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup chopped pecans
1 cup dried apricots -- chopped
1/2 cup currants
1/2 cup golden raisins

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, brandy and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder, cardamom, cinnamon and nutmeg. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 9 to 11 minutes or until light brown. Remove from cookie sheet to wire rack.

14) Brandy Snap Cups

1/4 cup butter or margarine
1/4 cup dark corn syrup
2 tablespoons plus 2 teaspoons brown sugar
1 teaspoon brandy
6 tablespoons all-purpose flour
1/4 teaspoon ground ginger
4 cups mixed fresh strawberries and raspberries
2/3 cup raspberry jam – melted

Heat oven to 350°. Heat butter, corn syrup and brown sugar to boiling in 1 1/2-quart saucepan, stirring frequently; remove from heat. Stir in brandy. Mix flour and ginger; gradually stir into syrup mixture. Drop dough by heaping teaspoonfuls at least 5 inches apart onto lightly greased cookie sheets or line sheets with baking parchment paper.

Bake until cookies have spread into 4- or 5-inch rounds and are golden brown, 3 to 4 minutes (watch carefully as these cookies brown quickly).

Cool cookies 1 to 3 minutes before removing from cookie sheets. Working quickly, shape over inverted drinking glass about 2 to 2 1/2 inches in diameter. Allow cookies to harden; remove gently and place on wire racks. Cool completely.

If cookies become too crisp to shape, return to oven to soften about 1 minute. Fill each cookie cup with 1/4 cup berries. Drizzle with jam.

15) Brown Sugar Drops

2 cups packed brown sugar
1/2 cup butter or margarine -- softened

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1/2 cup shortening
1/2 cup milk
2 eggs
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Light Brown Glaze -- (recipe follows)

4 cups powdered sugar
1/2 cup butter or margarine -- melted
2 teaspoons vanilla
2 tablespoons milk (2 to 4 tablespoons)

Heat oven to 400°. Beat brown sugar, butter, shortening, milk and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread with Light Brown Glaze.

LIGHT BROWN GLAZE:

Mix all ingredients until smooth and spreadable.

16) Brownie Crinkles

1 package Sweet Rewards® low-fat
fudge brownie mix
1/4 cup water
1/4 cup fat-free, cholesterol-free egg product
OR
1 egg
1/2 cup powdered sugar

Heat oven to 350°. Grease cookie sheet. Mix brownie mix (dry), water and egg product with spoon about 50 strokes or until well blended.

Shape dough by rounded teaspoonfuls into balls. Roll in powdered sugar. Place about 2 inches apart on cookie sheet.

Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.

17) Brownie Drop Cookies

1 (15 ounce) package fudge brownie mix
1/4 cup water
1 egg
1/2 cup chopped nuts

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Heat oven to 375°. Lightly grease cookie sheet. Mix brownie mix, water and egg in large bowl with spoon. Stir in nuts (dough will be stiff).

Drop dough by rounded teaspoonfuls onto cookie sheet. Bake 6 to 8 minutes or until set. Cool slightly; remove from cookie sheet to wire rack.

18) Bumblebees

1/2 cup peanut butter
1/2 cup shortening
1/3 cup packed brown sugar
1/3 cup honey
1 egg
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
8 dozen pretzel twists
8 dozen pretzel sticks

Beat peanut butter, shortening, brown sugar, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and baking powder. Cover dough with plastic wrap and refrigerate about 2 hours or until firm.

Heat oven to 350°. Shape dough into 1-inch balls (dough will be slightly sticky).

For each cookie, place 2 pretzel twists side by side with the bottoms (the bottom comes to a rounded point, similar to the bottom of a heart shape) touching on ungreased cookie sheet. Place 1 ball of dough on center, and flatten slightly.

Break 2 pretzel sticks in half. Gently press 3 pretzel stick halves into dough for stripes on bee. Break fourth pretzel piece in half. Poke pieces into 1 end of dough for antennae.

Bake 11 to 13 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack.

19) Butter Crunch Clusters

1/2 cup butter or margarine
2/3 cup packed brown sugar
1 tablespoon corn syrup
2 cups Cheerios® cereal
1 cup salted cocktail peanuts or Spanish peanuts

Heat butter in 3-quart saucepan over low heat until melted. Stir in brown sugar and corn syrup. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute; remove from heat.

Stir in cereal and peanuts until well coated. Drop mixture by tablespoonfuls onto waxed paper; cool.

20) Butterscotch Shortbread

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1/2 cup butter or margarine -- softened
1/2 cup shortening
1/2 cup packed brown sugar
1/4 cup granulated sugar
2 1/4 cups all-purpose flour
1 teaspoon salt

Heat oven to 300°. Beat butter, shortening and sugars in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. (Dough will be dry and crumbly; use hands to mix completely.)

Roll dough into rectangle, 15 × 7 1/2 inches, on lightly floured surface.
Cut into 1 1/2-inch squares. Place about 1 inch apart on ungreased cookie sheet.

Bake about 25 minutes or until set. (These cookies brown very little, and the shape does not change.)

Remove from cookie sheet to wire rack.

21) Butterscotch-Oatmeal Crinkles

2 cups packed brown sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1 teaspoon vanilla
2 eggs
2 1/4 cups all-purpose flour
2 cups old-fashioned or quick-cooking oats
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup granulated or powdered sugar

Heat oven to 350°. Grease cookie sheet. Beat brown sugar, butter, shortening, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, oats, baking powder and salt.

Shape dough into 1-inch balls; roll in granulated sugar. Place about 2 inches apart on cookie sheet.

Bake 10 to 12 minutes or until almost no indentation remains when touched lightly in center. Immediately remove from cookie sheet to wire rack.

22) Candy Corn Shortbread

3/4 cup butter or margarine -- softened
1/4 cup sugar
2 cups all-purpose flour
Yellow food color
Red food color

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Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Divide dough into 6 equal parts. Combine 3 parts dough; mix with 10 drops yellow food color and 4 drops red food color to make orange dough. Combine 2 parts dough; mix with 7 drops yellow food color to make yellow dough. Leave remaining part dough plain.

Pat orange dough into 3/4-inch-thick rectangle, 9 × 2 inches, on plastic wrap. Pat yellow dough into 1/2-inch-thick rectangle, 9 × 1 3/4 inches. Place yellow rectangle centered on orange rectangle. Shape plain dough into 9-inch roll, 3/4 inch in diameter. Place roll on center of yellow rectangle. Wrap plastic wrap around dough, pressing dough into triangle so that dough will resemble a kernel of corn when sliced. Refrigerate about 2 hours or until firm.

Heat oven to 350°. Cut dough into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Remove from cookie sheet to wire rack.

Stack dough so that the orange rectangle is on the bottom and the uncolored roll of dough is on top.

23) Cappuccino-Pistachio Shortbread

2 tablespoons cappuccino-flavored instant coffee mix(dry)
1 tablespoon water
3/4 cup butter or margarine -- softened
1/2 cup powdered sugar
2 cups all-purpose flour
1/2 cup chopped pistachio nuts
1 ounce semisweet baking chocolate or white baking bar
1 teaspoon shortening

Heat oven to 350°. Dissolve coffee mix in water in medium bowl. Add butter and powdered sugar. Beat with electric mixer on medium speed until creamy, or mix with spoon. Stir in flour and nuts, using hands if necessary, until stiff dough forms.

Divide dough in half. Shape each half into a ball. Pat each ball into 6-inch round, about 1/2 inch thick, on lightly floured surface. Cut each round into 16 wedges. Arrange wedges about 1/2 inch apart and with pointed ends toward center on ungreased cookie sheet.

Bake about 15 minutes or until golden brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Place chocolate and shortening in small microwavable bowl. Microwave uncovered on Medium (50%) 3 to 4 minutes, stirring after 2 minutes, until mixture can be stirred smooth and is thin enough to drizzle. Drizzle over cookies.

24) Caramel Apple Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1 1/2 teaspoons vanilla
2 eggs
3 cups all-purpose flour

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1/2 teaspoon baking soda
1/2 teaspoon salt
Red paste food color, if desired
About 24 wooden sticks with rounded ends

Caramel Glaze -- (recipe follows)

1 (14 ounce) package vanilla caramels
1/4 cup water

Heat oven to 400°. Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla and eggs. Stir in flour, baking soda and salt. Stir in food color to tint dough red.

Roll dough 1/4 inch thick on lightly floured cloth-covered surface. Cut with 3-inch round or apple-shaped cookie cutter. Place 2 inches apart on ungreased cookie sheet. Insert wooden stick into side of each cookie.

Bake 8 to 9 minutes or until edges are light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Spread top third of each cookie (opposite wooden stick) with Caramel Glaze. Hold cookie upright to allow glaze to drizzle down cookie.

CARAMEL GLAZE:

Heat caramels and water in 2-quart saucepan over low heat, stirring frequently, until melted and smooth. If glaze becomes too stiff, heat over low heat, stirring constantly, until softened.

25) Caramel Candy Bars

1 (14 ounce) package vanilla caramels
1/3 cup milk
2 cups all-purpose flour
2 cups quick-cooking or old-fashioned oats
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup butter or margarine -- softened
1 (6 ounce) package semisweet chocolate chips (1 cup)
1 cup chopped walnuts
OR
1 cup dry-roasted peanuts

Heat oven to 350°. Heat caramels and milk in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat.

Mix flour, oats, brown sugar, baking soda and salt in large bowl with spoon. Stir in egg and butter until mixture is crumbly. Press half of the crumbly mixture in ungreased rectangular pan, 13 x 9 x 2 inches. Bake 10 minutes.

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Sprinkle chocolate chips and walnuts over baked layer. Drizzle with caramel mixture. Sprinkle with remaining crumbly mixture; press gently into caramel mixture.

Bake 20 to 25 minutes or until golden brown. Cool 30 minutes. Loosen edges from sides of pan. Cool completely. Cut into 8 rows by 4 rows.

26) Caramel Fudge Bars

1 package Supreme brownie mix (with pouch of Chocolate Flavor Syrup)
1/4 cup milk
1 teaspoon vanilla
1 egg
1/2 (14 ounce) package vanilla caramels (25 caramels)
1 (14 ounce) can sweetened condensed milk

Heat oven to 350°. Grease bottom only of rectangular pan, 13 × 9 × 2 inches. Mix brownie mix (dry; do not add chocolate syrup from pouch), milk, vanilla and egg with spoon; reserve 1 cup. Press remaining brownie mixture in bottom of pan. Bake 10 minutes.

Heat caramels and chocolate syrup from pouch in 2-quart saucepan over medium-low heat, stirring occasionally, until caramels are melted.
Stir in milk. Pour over baked layer. Break up reserved brownie mixture; sprinkle over caramel.

Bake 25 to 30 minutes or until bubbly around edges. Cool completely; refrigerate for easier cutting. Cut into 4 rows by 6 rows. Store tightly covered and, if desired, in refrigerator.

27) Caramel-Pecan Cookies

1/2 cup packed brown sugar
1/2 cup butter or margarine -- softened
2 tablespoons water
1 teaspoon vanilla
1 1/2 cups all-purpose flour
1/8 teaspoon salt
8 vanilla caramels
160 pecan halves (about 2 1/4 cups)

Chocolate Glaze -- (recipe follows)

1 ounce unsweetened baking chocolate
1 cup powdered sugar
1 teaspoon vanilla
2 teaspoons water (2 to 4 teaspoons)

Heat oven to 350°. Beat brown sugar, butter, water and vanilla in large bowl with electric mixer on medium speed, or mix with spoon.
Stir in flour and salt.

Cut each caramel into 4 pieces with sharp knife. For each cookie, group 5 pecan halves on ungreased cookie sheet.

Shape 1 teaspoon dough around each caramel piece to form a ball.

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Press ball firmly onto center of each group of pecans.

Bake 12 to 15 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. Cool completely. Spread tops of cookies with Chocolate Glaze.

CHOCOLATE GLAZE:

Melt chocolate in 1-quart saucepan over low heat, stirring occasionally. Stir in powdered sugar, vanilla and water until smooth and spreadable.

28) Carrot-Molasses Cookies

1 package carrot cake mix
1/4 cup butter or margarine -- softened
2 tablespoons light molasses
2 eggs
1/2 cup chopped nuts, if desired
1 tub Rich & Creamy cream cheese ready-to-spread frosting, if desired.

Beat half of the cake mix (dry), the butter, molasses and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix and the nuts. Refrigerate about 2 hours or until chilled.

Heat oven to 375°. Lightly grease cookie sheet. Drop dough by rounded teaspoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until edges are set (centers will be soft).

Remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.)

29) Carrot-Raisin Bars

1 package carrot cake mix
1/2 cup vegetable oil
1/4 cup water
2 eggs
3/4 cup raisins
1/2 cup chopped nuts
1 tub Rich & Creamy cream cheese frosting

Heat oven to 350°. Grease and flour jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Mix cake mix (dry), oil, water and eggs in large bowl with spoon. Stir in raisins and nuts. Spread evenly in pan.

Bake 15 to 20 minutes or until bars spring back when touched lightly in center. Cool completely. Frost with frosting. Cut into 8 rows by 6 rows.

30) Cherry-Almond Bars

1 (10 ounce) jar maraschino cherries
1 cup all-purpose flour
1/2 cup butter or margarine -- softened
1/4 cup powdered sugar

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2 eggs
1 cup sliced almonds
1/2 cup granulated sugar
1/4 cup all-purpose flour
1/2 teaspoon baking powder

Pink Glaze -- (recipe follows)

1/2 cup powdered sugar
1/4 teaspoon almond extract
2 teaspoons reserved maraschino cherry juice (2 to 3 teaspoons)

Heat oven to 350°. Drain cherries, reserving juice for Pink Glaze. Chop cherries; set aside. Mix 1 cup flour, the butter and powdered sugar with spoon. Press in ungreased square pan, 9 × 9 × 2 inches. Bake about 10 minutes or until set.

Beat eggs in medium bowl with fork. Stir in cherries and remaining ingredients except Pink Glaze. Spread over baked layer. Bake 20 to 25 minutes or until golden brown. Cool completely. Drizzle with Pink Glaze. Cut into 6 rows by 4 rows.

PINK GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

31) Chocolate Chip Cookies

1 package butter pecan, chocolate chip*, chocolate fudge, devil's food, German, chocolate or yellow cake mix
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
2 eggs
1/2 cup chopped nuts
1 (6 ounce) package semisweet chocolate chips (1 cup)

Heat oven to 350°. Beat half of the cake mix (dry), the butter, vanilla and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the nuts and chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are set (centers will be soft).

Cool 1 minute; remove from cookie sheet to wire rack.

32) Chocolate Chip Sandwich Cookies

1 1/4 cups packed brown sugar
1/2 cup butter or margarine -- softened
1 egg
1 1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup miniature semisweet chocolate chips

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Chocolate Frosting -- (recipe follows)

2 ounces unsweetened baking chocolate
2 tablespoons butter or margarine
2 cups powdered sugar
3 tablespoons hot water

Heat oven to 350°. Lightly grease cookie sheet. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by level teaspoonfuls about 2 inches apart onto cookie sheet (dough will flatten and spread). Bake 8 to 10 minutes or until golden brown.

Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread 1 teaspoon Chocolate Frosting between bottoms of pairs of cookies.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

33) Chocolate Chip-Pecan Bars

1 package French vanilla cake mix
1/2 cup butter or margarine -- softened
2 cups pecan halves
2/3 cup butter or margarine
1/2 cup packed brown sugar
1 (6 ounce) package semisweet chocolate chips (1 cup)

Heat oven to 350°. Mix cake mix (dry) and 1/2 cup butter in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press firmly in bottom of ungreased rectangular pan, 13 x 9 x 2 inches. Bake 8 to 10 minutes or until light brown.

Sprinkle pecan halves evenly over baked layer. Heat 2/3 cup butter and the brown sugar to boiling in 2-quart saucepan over medium heat, stirring occasionally; boil and stir 1 minute. Spoon mixture evenly over pecans.

Bake about 20 minutes or until bubbly and light brown. Sprinkle chocolate chips over warm bars; cool. Cut into 8 rows by 4 rows.

34) Chocolate Cookies

1 package @ devil's food cake mix
1/3 cup vegetable oil
2 eggs
Sugar

Heat oven to 350°. Mix cake mix (dry), oil and eggs in large bowl with spoon until dough forms. Shape dough into 1-inch balls; roll in sugar. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set.

Remove from cookie sheet to wire rack.

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35) Chocolate Drop Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1/3 cup buttermilk
1 teaspoon vanilla
2 ounces unsweetened baking chocolate -- melted and cooled
1 egg
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup chopped nuts

Chocolate Frosting -- (recipe follows)

2 ounces unsweetened baking chocolate
2 tablespoons butter or margarine
2 cups powdered sugar
3 tablespoons hot water

Heat oven to 375°. Grease cookie sheet. Beat sugar, butter, buttermilk, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet. Bake 8 to 10 minutes or until almost no indentation remains when touched in center.

Immediately remove from cookie sheet to wire rack. Cool completely. Frost with Chocolate Frosting.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water.

If frosting is too thin, add more powdered sugar.)

36) Chocolate Linzer Hearts

1 cup butter or margarine -- softened
1/2 cup sugar
1 teaspoon vanilla
2 eggs
1 cup hazelnuts -- toasted (see Notes), skinned and ground
1/2 ounce semisweet baking chocolate -- finely chopped
2 1/2 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup raspberry jam
1 ounce semisweet baking chocolate -- melted

Compliments of:

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Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Beat in vanilla and eggs until smooth. Add remaining ingredients except jam and melted chocolate. Beat until well blended. Cover and refrigerate 1 hour (dough will be sticky).

Heat oven to 375°. Roll one fourth of dough at a time between pieces of waxed paper until 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.) Cut with 2-inch heart-shape cookie cutter. Cut small heart shape from center of half of the 2-inch hearts, if desired. Place on ungreased cookie sheet.

Bake 7 to 9 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Spread about 1/2 teaspoon raspberry jam on bottom of whole heart cookies; top with cut-out heart cookie. Drizzle with melted chocolate. Let stand until chocolate is firm.

37) Chocolate Mini-Chippers

1/2 cup granulated sugar
1/4 cup packed brown sugar
1/4 cup butter or margarine -- softened
1 teaspoon vanilla
1 egg white
OR
2 tablespoons fat-free cholesterol-free egg product
1/2 cup all-purpose flour
1/2 cup whole wheat flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup miniature semisweet chocolate chips

Heat oven to 375°. Beat sugars, butter, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flours, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown.

Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

38) Chocolate Shortbread

2 cups powdered sugar
1 1/2 cups butter or margarine -- softened
3 cups all-purpose flour
3/4 cup baking cocoa
2 teaspoons vanilla
4 ounces semisweet baking chocolate -- melted and cooled
1/2 teaspoon shortening

Creamy Frosting – (recipe follows)

3 cups powdered sugar
1/3 cup butter or margarine -- softened
1 1/2 teaspoons vanilla

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2 tablespoons (about) milk

Heat oven to 325°. Beat powdered sugar and butter in large bowl with electric mixer on medium speed until light and fluffy, or mix with spoon. Stir in flour, cocoa and vanilla.

Roll half of dough at a time 1/2 inch thick on lightly floured surface. Cut into 3-inch rounds. Place 2 inches apart on ungreased cookie sheet.

Bake 9 to 11 minutes or until firm (cookies should not be dark brown). Remove from cookie sheet to wire rack. Cool completely.

Mix chocolate and shortening until smooth. Prepare Creamy Frosting. Spread each cookie with about 1 teaspoon frosting. Immediately make three concentric circles on frosting with melted chocolate. Starting at center, draw a toothpick through chocolate circles to make spider web design. Let stand until chocolate is firm.

CREAMY FROSTING:

Mix powdered sugar and butter in medium bowl. Stir in vanilla and milk. Beat with spoon until smooth and spreadable.

39) Chocolate-Almond Tea Cakes

3/4 cup butter or margarine -- softened
1/3 cup powdered sugar
1 1/4 cups all-purpose flour
1/2 cup hot cocoa mix (dry)
1/2 cup chopped slivered almonds -- toasted
Powdered sugar

Heat oven to 325°. Beat butter and 1/3 cup powdered sugar in medium bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa mix and almonds. (If dough is soft, cover and refrigerate until firm enough to shape.)

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake 12 to 15 minutes or until set. Dip tops into powdered sugar while warm.

Cool completely on wire rack. Dip tops into powdered sugar again.

40) Chocolate-Bourbon Balls

1 (9 ounce) package chocolate wafer cookies -- finely crushed (2 1/3 cups)
2 cups finely chopped almonds
2 cups powdered sugar
1/4 cup bourbon
1/4 cup light corn syrup
Powdered sugar

Mix crushed cookies, almonds and 2 cups powdered sugar in large bowl. Stir in bourbon and corn syrup.

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Shape mixture into 1-inch balls. Roll in powdered sugar. Cover tightly and refrigerate at least 5 days to blend flavors.

41) Chocolate-Cherry Sand Tarts

3/4 cup sugar
3/4 cup butter or margarine -- softened
1 egg white
1 3/4 cups all-purpose flour
1/4 cup baking cocoa
1 3/4 cups (about) cherry preserves

Chocolate Drizzle -- (recipe follows)

2/3 cup semisweet chocolate chips
1 tablespoon shortening

Beat sugar, butter and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and cocoa. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350°. Shape dough into 1-inch balls. Press each ball in bottom and up side of each ungreased sandbakelse mold, about 1 3/4 x 1/2 inch. Spoon about 1 1/2 teaspoons cherry preserves into each mold. Place on cookie sheet.

Bake 12 to 15 minutes or until crust is set. Cool 10 minutes; carefully remove from molds to wire rack. Cool completely. Drizzle with Chocolate Drizzle.

CHOCOLATE DRIZZLE:

Melt ingredients over low heat, stirring occasionally, until smooth.

42) Chocolate-Covered Peanut-Chocolate Chip Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1 teaspoon vanilla
1 egg
1 3/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup chocolate-covered peanuts
1 cup milk chocolate chips

Heat oven to 375°. Beat sugar, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in peanuts and chocolate chips.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are golden brown (centers will be soft).

Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Compliments of:

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43) Chocolate-Glazed Graham Crackers

1 cup shortening
1/2 cup packed brown sugar
1/4 cup honey
2 cups whole wheat flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup semisweet chocolate chips
1 tablespoon shortening

Heat oven to 375°. Beat 1 cup shortening, the brown sugar and honey in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 2 1/2-inch rounds. Place 1 inch apart on ungreased cookie sheet. Bake 7 to 9 minutes or until edges are firm. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Melt chocolate chips and 1 tablespoon shortening over low heat, stirring occasionally, until smooth. Drizzle over cookies.

44) Chocolate-Mint Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
1 egg
2 (1 ounce) squares unsweetened chocolate -- melted and cooled
1 cup all-purpose flour
1/2 teaspoon salt

Peppermint Frosting -- (recipe follows)

1/4 cup butter or margarine
2 tablespoons corn syrup
1 (6 ounce) package semisweet chocolate chips
Crushed hard peppermint candies, if desired

PEPPERMINT FROSTING

2 1/2 cups powdered sugar
1/4 cup butter or margarine -- softened
3 tablespoons milk
1/2 teaspoon peppermint extract

Heat oven to 375°. Beat sugar, 1/2 cup butter, the vanilla, egg and unsweetened chocolate in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Flatten cookies with greased bottom of glass dipped in sugar. Bake until set, about 8 minutes.

Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool cookies completely.

Compliments of:

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Spread Peppermint Frosting over each cookie to within 1/4 inch of edge. Melt 1/4 cup butter, the corn syrup and chocolate chips over low heat, stirring constantly, until smooth. Spoon or drizzle mixture over each cookie; sprinkle with crushed candies.

PEPPERMINT FROSTING:

Mix all ingredients until smooth and of spreading consistency.

45) Chocolate-Oatmeal Chewies

1 1/2 cups sugar
1 cup butter or margarine -- softened
1/4 cup milk
1 egg
2 2/3 cups quick-cooking or old-fashioned oats
1 cup all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon salt
1/2 teaspoon baking soda

Heat oven to 350°. Beat sugar, butter, milk and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center.

Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

46) Chocolate-Orange-Chocolate Chip Cookies

1 cup sugar
2/3 cup butter or margarine -- softened
1 tablespoon grated orange peel
1 egg
1 1/2 cups all-purpose flour
1/3 cup baking cocoa
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 cup chopped pecans
1 (6 ounce) package semisweet chocolate morsels (1 cup)
1/3 cup sugar
1 teaspoon grated orange peel

Heat oven to 350°. Beat 1 cup sugar, butter, 1 tablespoon grated orange peel and the egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa, salt, baking powder and baking soda. Stir in pecans and chocolate morsels.

Shape dough into 1 1/2-inch balls. Mix 1/3 cup sugar and 1 teaspoon grated orange peel. Roll balls in sugar mixture. Place about 3 inches apart on ungreased cookie sheet. Flatten to about 1/2-inch thickness with bottom of glass.

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Bake 9 to 11 minutes or until set. Cool slightly; remove from cookie sheet. Cool on wire rack.

47) Chocolate-Peanut Butter No-Bakes

1 (6 ounce) package semisweet chocolate chips (1 cup)
1/4 cup light corn syrup
1/4 cup peanut butter
2 tablespoons milk
1 teaspoon vanilla
2 cups quick-cooking oats
1 cup peanuts

Cover cookie sheet with waxed paper. Heat chocolate chips, corn syrup, peanut butter, milk and vanilla in 3-quart saucepan over medium heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Stir in oats and peanuts until well coated.

Drop mixture by rounded tablespoonfuls onto waxed paper. Refrigerate uncovered about 1 hour or until firm. Store covered in refrigerator.

48) Chocolate-Peanut Windmills

1 cup sugar
1/4 cup butter or margarine -- softened
1/4 cup shortening
1/2 teaspoon vanilla
1 egg
2 ounces unsweetened baking chocolate -- melted and cooled
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1/2 cup finely chopped peanuts

Beat sugar, butter, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 400°. Divide dough in half. Roll each half into rectangle, 12 x 9 inches, on lightly floured cloth-covered surface. Sprinkle each rectangle with half of the peanuts; gently press into dough. Cut dough into 3-inch squares. Place about 2 inches apart on ungreased cookie sheet.

Cut squares diagonally from each corner almost to center. Fold every other point to center to resemble pinwheel. Bake about 6 minutes or until set.

Remove from cookie sheet to wire rack. Cut squares diagonally from each corner almost to center. Fold every other point to center to resemble pinwheel.

49) Chocolate-Pecan Squares

1 cup all-purpose flour

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1/2 cup packed brown sugar
3 tablespoons butter or margarine -- softened
1/2 cup packed brown sugar
1/2 cup butter or margarine
1 cup chopped pecans
1 teaspoon vanilla
1/2 cup semisweet chocolate chips

Heat oven to 350°. Beat flour, 1/2 cup brown sugar and 3 tablespoons butter with electric mixer on low speed until blended. Beat on medium speed 1 to 2 minutes or until crumbly. Press evenly in bottom of ungreased square pan, 9 × 9 × 2 or 8 × 8 × 2 inches.

Cook 1/2 cup brown sugar and 1/2 cup butter over medium heat, stirring constantly, until mixture begins to boil. Boil and stir 1 minute. Stir in pecans and vanilla. Pour over layer in pan.

Bake 18 to 20 minutes or until topping is bubbly. Sprinkle evenly with chocolate chips. Bake 2 minutes longer to soften chocolate (do not spread).

Cool 10 minutes; loosen edges with knife. Cool completely. Cut into 6 rows by 6 rows. Store covered in the refrigerator.

50) Chocolate-Peppermint Refrigerator Cookies

1 1/2 cups powdered sugar
1 cup butter or margarine -- softened
1 egg
2 2/3 cups all-purpose flour
1/4 teaspoon salt
1/4 cup baking cocoa
1 tablespoon milk
1/4 cup finely crushed hard peppermint candy

Beat powdered sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Divide dough in half. Stir cocoa and milk into one half and peppermint candy into other half.

Roll or pat chocolate dough into rectangle, 12 × 6 1/2 inches, on waxed paper. Shape peppermint dough into roll, 12 inches long; place on chocolate dough. Wrap chocolate dough around peppermint dough, using waxed paper to help lift. Press edges together. Wrap and refrigerate about 2 hours or until firm.

Heat oven to 375°. Cut roll into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

51) Chocolate-Raspberry Cheesecake Bars

1 package chocolate fudge cake mix
1/2 cup butter or margarine -- softened
2 (8 ounce) packages cream cheese -- softened
1 (6 ounce) container Yoplait® Original red raspberry yogurt (2/3 cup)
1 tub Rich & Creamy chocolate ready-to-spread frosting

Compliments of:

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3 eggs
1 1/2 cups raspberry pie filling or topping

Heat oven to 325°. Lightly grease bottom only of rectangular pan, 13 × 9 × 2 inches. Beat cake mix (dry) and butter in large bowl with electric mixer on low speed until crumbly; reserve 1 cup. Press remaining crumbly mixture, using floured fingers, in bottom of pan.

Beat cream cheese, yogurt and frosting in same bowl on medium speed until smooth. Beat in eggs until blended. Pour into pan. Sprinkle with reserved crumbly mixture.

Bake about 45 minutes or until center is set. Refrigerate uncovered at least 2 hours before serving. Cut into 6 rows by 4 rows; serve with a dollop of pie filling. Store leftovers covered in refrigerator.

52) Chocolaty Meringue Stars

3 egg whites
1/2 teaspoon cream of tartar
2/3 cup sugar
2 tablespoons plus 1 teaspoon baking cocoa
1/3 cup (about) ground walnuts

Heat oven to 275°. Cover cookie sheet with aluminum foil or baking parchment paper. Beat egg whites and cream of tartar in medium bowl with electric mixer on medium speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Fold in cocoa. (Batter will not be mixed completely; there will be some streaks of cocoa.)

Place meringue in decorating bag fitted with large star tip (#4). Pipe 1 1/4-inch stars onto cookie sheet. Sprinkle lightly with walnuts; brush excess nuts from cookie sheet.

Bake 33 to 35 minutes or until outside is crisp and dry (meringues will be soft inside). Cool 5 minutes; remove from cookie sheet to wire rack. Store in airtight container.

53) Christmas Cookie Slices

1 cup sugar
1 cup butter or margarine -- softened
1 1/2 teaspoons vanilla
2 eggs
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda

Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Divide into 3 equal parts. Shape each part into roll, about 1 1/2 inches in diameter. Wrap and refrigerate at least 4 hours.

Heat oven to 400°. Cut rolls into 1/8-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or just until golden brown around edges. Immediately remove from cookie sheet to wire rack.

Compliments of:

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54) Cinnamon Espresso Cookies

1 1/2 tablespoons instant espresso coffee (dry)
1 tablespoon hot water
1/2 cup butter or margarine -- softened
1/4 cup shortening
1 cup granulated sugar
1/2 cup packed brown sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon instant espresso coffee (dry)
1 teaspoon ground cinnamon
1/4 teaspoon salt

Espresso Coating -- (recipe follows)

1/2 cup granulated sugar
2 teaspoons instant espresso coffee (dry)

Dissolve 1 1/2 tablespoons espresso in hot water in large bowl. Add butter, shortening, sugars and egg. Beat with electric mixer on medium speed until fluffy. Beat in flour, baking powder, 1 teaspoon espresso, cinnamon and salt on low speed.

Divide dough in half. Shape each half into roll, 10 inches long. Wrap each roll with plastic wrap and refrigerate 30 minutes. Prepare Espresso Coating. Roll each roll of dough in coating (reserve any remaining coating). Rewrap in plastic wrap and refrigerate at least 30 minutes longer.

Heat oven to 375°. Cut each roll into 3/8-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with remaining coating. Bake 8 to 10 minutes or until edges are light brown.

Cool slightly; remove from cookie sheet to wire rack.

ESPRESSO COATING:

Mix ingredients on a large plate or piece of waxed paper.

55) Cinnamon Footballs

1/2 cup packed brown sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
1 1/2 cups all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
24 (about) whole blanched almonds

Decorating Glaze -- (recipe follows)

1/2 cup powdered sugar
1 1/2 teaspoons water (1 1/2 to 3 teaspoons)

Compliments of:

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Heat oven to 350°. Beat brown sugar, butter and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cinnamon and salt until dough holds together. (If dough is dry, mix in 1 to 2 tablespoons milk.)

Shape dough by scant tablespoonfuls around almonds to form football shapes. Place about 1 inch apart on ungreased cookie sheet. Bake 12 to 14 minutes or until set but not brown.

Remove from cookie sheet to wire rack. Cool completely. Place Decorating Glaze in decorating bag with #3 writing tip. Pipe glaze on cookies to resemble football laces.

DECORATING GLAZE:

Mix powdered sugar and water just enough to make a paste that can be piped from decorating bag.

56) Cinnamon Twists

1 cup sugar
1/2 cup butter or margarine -- softened
2 teaspoons vanilla
1 egg
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon

Heat oven to 375°. Beat sugar, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Divide dough in half. Stir cinnamon into one half.

Shape 1 level teaspoonful each, plain and cinnamon dough, into 3-inch rope. Place ropes side by side; twist gently. Repeat with remaining dough. Place twists about 2 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until very light brown. Remove from cookie sheet to wire rack.

57) Cinnamon-Coffee Bars

1 cup packed brown sugar
1/3 cup butter or margarine -- softened
1 egg
1 1/2 cups all-purpose flour
1/2 cup water
1 tablespoon instant coffee (dry)
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon baking soda
1/2 cup raisins
1/4 cup chopped nuts

White Glaze -- (recipe follows)

Compliments of:

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1 cup powdered sugar
1/4 teaspoon vanilla
4 teaspoons milk (4 to 5 teaspoons)

Heat oven to 350°. Grease and flour rectangular pan, 13 × 9 × 2 inches. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except raisins, nuts and Glaze. Stir in raisins and nuts.

Spread batter in pan. Bake 20 to 22 minutes or until top springs back when touched in center.

Drizzle with White Glaze while warm. Let cool. Cut into 8 rows by 4 rows bars.

WHITE GLAZE:

Mix all ingredients until smooth and thin enough to drizzle.

58) Cinnamon-Nut Crisps

2 cups all-purpose flour
1/2 cup sugar
3/4 cup shortening
2 tablespoons water (2 to 3 tablespoons)
3 tablespoons butter or margarine -- softened
2 tablespoons sugar
1 teaspoon ground cinnamon
2 tablespoons very finely chopped nuts
Sugar

Heat oven to 375°. Mix flour and 1/2 cup sugar in large bowl. Cut in shortening, using pastry blender or crisscrossing 2 knives, until particles are size of small peas. Add water, 1 tablespoon at a time, tossing with fork until mixture almost cleans side of bowl.

Roll dough into rectangle, 15 × 10 inches, on lightly floured cloth-covered surface. Spread butter over dough. Mix 2 tablespoons sugar and the cinnamon; sprinkle evenly over butter. Sprinkle nuts evenly over sugar mixture. Roll up tightly, beginning at 15-inch side. Pinch edge of dough to seal.

Cut roll into 1/4-inch slices. Place about 2 inches apart on ungreased cookie sheet. Sprinkle with sugar. Bake 10 to 12 minutes or until golden brown. Remove from cookie sheet to wire rack.

59) Cobweb Cookies

3/4 cup all-purpose flour
1/2 cup granulated sugar
1/4 cup vegetable oil
1/4 cup milk
1/2 teaspoon vanilla
2 eggs
Powdered sugar

Compliments of:

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Beat all ingredients except powdered sugar with electric mixer on medium speed until smooth, or mix with spoon. Pour batter into plastic squeeze bottle with narrow opening.

Heat 10-inch skillet over medium heat until hot; grease lightly with vegetable oil or shortening. Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines. Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown. Remove from skillet to wire rack; cool. Sprinkle with powdered sugar.

60) Cocoa Brownies

1 cup sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
2 eggs
2/3 cup all-purpose flour
1/2 cup baking cocoa
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped walnuts, if desired

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches. Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except walnuts. Stir in walnuts.

Spread batter evenly in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Cut into 4 rows by 4 rows.

61) Coconut Macaroon Bars

3/4 cup all-purpose flour
1/4 cup powdered sugar
1/4 cup butter or margarine -- softened
1/2 teaspoon almond extract
1 egg yolk
1 cup chopped walnuts
1 (14 ounce) can sweetened condensed milk
1 (7 ounce) package flaked coconut (about 2 2/3 cups)
1/2 cup semisweet chocolate chips

Heat oven to 350°. Grease square pan, 9 × 9 × 2 inches. Mix flour, powdered sugar, butter, almond extract and egg yolk with spoon (mixture will be crumbly). Press in pan. Bake 12 to 15 minutes or until edges are light brown and center is set.

Mix walnuts, milk and coconut. Spread over baked layer. Bake 25 to 30 minutes or until golden brown. Immediately sprinkle with chocolate chips. Let stand about 5 minutes or until softened; spread carefully.

Refrigerate uncovered 1 to 2 hours or until chocolate is firm. Cut into 6 rows by 4 rows. Store covered in refrigerator.

Compliments of:

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62) Coconut Meringue Cookies

4 egg whites (1/2 cup)
1 1/4 cups sugar
1/4 teaspoon salt
1/2 teaspoon vanilla
2 1/2 cups shredded or flaked coconut

Heat oven to 325°. Lightly grease cookie sheet, or cover with baking parchment paper. Beat egg whites in large bowl with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy (do not underbeat). Stir in salt, vanilla and coconut.

Drop mixture by heaping teaspoonfuls about 2 inches apart onto cookie sheet. Bake 15 to 20 minutes or until set and light brown. Cool 5 minutes; carefully remove from cookie sheet to wire rack.

63) Coconut-Almond Macaroons

3 egg whites
1/4 teaspoon cream of tartar
1/8 teaspoon salt
3/4 cup sugar
1/4 teaspoon almond extract
2 cups flaked coconut
9 candied cherries -- each cut into fourths

Heat oven to 300°. Cover cookie sheet with aluminum foil or cooking parchment paper. Beat egg whites, cream of tartar and salt in small bowl with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Pour into medium bowl. Fold in almond extract and coconut.

Drop mixture by teaspoonfuls about 1 inch apart onto cookie sheet. Place 1 cherry piece on each cookie. Bake 20 to 25 minutes or just until edges are light brown. Cool 10 minutes; remove from foil to wire rack.

64) Coconut-Fudge Cups

1/4 cup butter or margarine -- softened
1 (3 ounce) package cream cheese -- softened
3/4 cup all-purpose flour
1/4 cup powdered sugar
2 tablespoons baking cocoa
1/2 teaspoon vanilla

Coconut-Fudge Filling -- (recipe follows)

2/3 cup sugar
2/3 cup flaked coconut
1/3 cup baking cocoa
2 tablespoons butter or margarine -- softened
1 egg

Compliments of:

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Heat oven to 350°. Beat butter and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Coconut-Fudge Filling.

Shape dough into 1-inch balls. Press each ball in bottom and up side of each of 24 small ungreased muffin cups, 1 3/4 × 1 inch.

Prepare Coconut-Fudge Filling. Spoon about 2 teaspoons filling into each cup. Bake 18 to 20 minutes or until almost no indentation remains when filling is touched lightly.

Cool slightly; carefully remove from muffin cups to wire rack.

COCONUT FUDGE FILLING:

Mix all ingredients until spreadable.

65) Cookie-Mold Cookies

3/4 cup packed brown sugar
1/2 cup butter or margarine -- softened
1/4 cup molasses
1/2 teaspoon vanilla
1 egg
2 1/4 cups all-purpose flour
1/2 teaspoon ground allspice
1/4 teaspoon salt
1/4 teaspoon baking soda
3/4 cup coarsely chopped sliced almonds

Beat brown sugar, butter, molasses, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except almonds. Stir in almonds. Cover and refrigerate about 2 hours or until firm.

Heat oven to 350°. Lightly grease cookie sheet. Flour wooden or ceramic cookie mold(s). Tap mold to remove excess flour. Firmly press small amounts of dough into mold, adding more dough until mold is full and making sure dough is a uniform thickness across mold. Hold mold upright and tap edge firmly several times on hard surface (such as a counter or cutting board). If cookie does not come out, turn mold and tap another edge until cookie comes out of mold. Place cookies on cookie sheet.

Bake 8 to 10 minutes for 2-inch cookies, 10 to 12 minutes for 5-inch cookies, or until edges are light brown. (Time depends on thickness of cookies; watch carefully.) Remove from cookie sheet to wire rack.

66) Cornmeal Crispies

3/4 cup sugar
1 cup butter or margarine -- softened
1 egg
1 1/4 cups all-purpose flour
1 cup yellow cornmeal
1 teaspoon baking powder

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1 teaspoon grated lemon peel
1/2 teaspoon salt

Heat oven to 350°. Beat sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until edges are light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

67) Cranberry-Orange Cookies

1 cup granulated sugar
1/2 cup packed brown sugar
1 cup butter or margarine -- softened
1 teaspoon grated orange peel
2 tablespoons orange juice
1 egg
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups coarsely chopped fresh or frozen cranberries
1/2 cup chopped nuts, if desired

Orange Frosting -- (recipe follows)

1 1/2 cups powdered sugar
1/2 teaspoon grated orange peel
3 tablespoons orange juice
Heat oven to 375°. Beat sugars, butter, orange peel, orange juice and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in cranberries and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 12 to 14 minutes or until light brown.

Remove from cookie sheet to wire rack. Cool completely. Spread with Orange Frosting.

ORANGE FROSTING:

Mix all ingredients until smooth and spreadable.

68) Cream Cheese Brownies

4 ounces unsweetened baking chocolate
1 cup butter or margarine
Cream Cheese Filling -- (recipe follows)
2 cups sugar
2 teaspoons vanilla
4 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup coarsely chopped nuts

Compliments of:

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CREAM CHEESE FILLING

2 (8 ounce) packages cream cheese -- softened
1/2 cup sugar
2 teaspoons vanilla
1 egg

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Melt chocolate and butter over low heat, stirring frequently, until smooth; remove from heat. Cool 5 minutes. Meanwhile, prepare Cream Cheese Filling; set aside.

Beat chocolate mixture, sugar, vanilla and eggs in large bowl with electric mixer on medium speed 1 minute, scraping bowl occasionally. Beat in flour and salt on low speed 30 seconds, scraping bowl occasionally. Beat on medium speed 1 minute. Stir in nuts.

Spread half of the batter (about 2 1/2 cups) in pan. Spread Cream Cheese Filling over batter. Carefully spread remaining batter over filling. Bake 45 to 50 minutes or until toothpick inserted in center comes out clean.

Cool completely. Cut into 8 rows by 6 rows. Store covered in refrigerator.

CREAM CHEESE FILLING:

Beat all ingredients with spoon until smooth.

69) Cream Squares

2 eggs
1 cup sugar
1 cup whipping (heavy) cream
4 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt

Beat eggs in large bowl with electric mixer on medium speed until foamy. Gradually beat in sugar. Stir in whipping cream. Stir in flour, baking powder and salt. Cover and refrigerate about 2 hours or until firm.

Heat oven to 375°. Grease cookie sheet. Roll half of dough at a time into rectangle, 12 × 8 inches, on lightly floured surface. Cut into 2-inch squares. Place 2 inches apart on cookie sheet. Make two 1/2-inch cuts on all sides of each square.

Bake 10 to 13 minutes or until edges are light brown. Remove from cookie sheet to wire rack.

70) Cream Wafers

2 cups all-purpose flour
1 cup butter or margarine -- softened
1/3 cup whipping (heavy) cream
Sugar

Creamy Filling -- (recipe follows)

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3/4 cup powdered sugar
1/4 cup butter or margarine -- softened
1 teaspoon vanilla
Food color, if desired

Mix flour, butter and whipping cream with spoon. Cover and refrigerate about 1 hour or until firm.

Heat oven to 375°. Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.) Cut into 1 1/2-inch rounds. Generously cover large piece of waxed paper with sugar. Transfer rounds to waxed paper, using pancake turner. Turn each round to coat both sides.

Place on ungreased cookie sheet. Prick each round with fork about 4 times. Bake 7 to 9 minutes or just until set but not brown.

Remove from cookie sheet to wire rack. Cool completely. Prepare Creamy Filling. Spread about 1/2 teaspoon filling between bottoms of pairs of cookies.

CREAMY FILLING:

Mix all ingredients until smooth. Add a few drops water if necessary.

71) Date-Filled Spritz

1 (8 ounce) package pitted dates (about 1 1/4 cups)
1 cup walnut pieces (about 4 ounces)
1/4 cup sugar
1/4 cup honey
1 teaspoon grated orange peel
2 tablespoons orange juice

Heat oven to 375°. Prepare dough for The Ultimate Spritz, using vanilla. Place remaining ingredients in food processor. Cover and process about 20 seconds, using quick on-and-off motions, until mixture is ground and resembles thick paste.

Place dough in cookie press with ribbon tip. Form 10-inch ribbons about 2 inches apart on ungreased cookie sheet. Spoon date mixture down center of each ribbon to form 1/2-inch-wide strip. Top with another ribbon of dough. Gently press edges with fork to seal.

Bake 12 to 15 minutes or until light brown. Immediately cut ribbons into 2-inch lengths. Remove from cookie sheet to wire rack.

72) The Ultimate Spritz

1 cup butter or margarine -- softened
1/2 cup sugar
2 1/4 cups all-purpose flour
1/4 teaspoon salt
1 egg
1/4 teaspoon almond extract or 1/4 teaspoon vanilla
Currants raisins candies colored sugar, finely chopped nuts, candied fruit or fruit peel, if desired

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Heat oven to 400°. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients. Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

73) Date-Nut Pinwheels

3/4 pound pitted dates -- finely chopped
1/3 cup granulated sugar
1/3 cup water
1/2 cup finely chopped nuts
1 cup packed brown sugar
1/4 cup shortening
1/4 cup butter or margarine -- softened
1/2 teaspoon vanilla
1 egg
1 3/4 cups all-purpose flour
1/4 teaspoon salt

Cook dates, granulated sugar and water in 2-quart saucepan over medium heat, stirring constantly, until slightly thickened; remove from heat. Stir in nuts; cool.

Beat brown sugar, shortening, butter, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Roll half of dough at a time on waxed paper into rectangle, 11 × 7 inches. Spread half of the date-nut filling over each rectangle to within 1/4 inch of 11-inch sides. Roll up tightly, beginning at 11-inch side, using waxed paper to help lift. Pinch edge of dough to seal. Wrap and refrigerate about 4 hours or until firm.

Heat oven to 400°. Cut rolls into 1/4-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

74) Decorator's Frosting

2 cups powdered sugar
1/2 teaspoon vanilla
2 tablespoons milk OR 2 tablespoons half-and-half
Food coloring, if desired

Stir together 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons milk or half-and-half until smooth and spreadable. This recipe makes enough to frost 3 to 5 dozen cookies. Add more milk for a thinner frosting or to create a glaze. Frosting can be tinted with food color. Stir in liquid food color, 1 drop at a time, until frosting is the desired color. If intense, vivid frosting color is desired, use paste food color. Why? Because you would have to use too much liquid color to

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get vivid color, and using too much liquid color will break down the frosting, causing it to separate and look curdled.

75) Deluxe Chocolate Chip Cookies

1 cup packed brown sugar
3/4 cup granulated sugar
1 cup butter or margarine -- softened
1 teaspoon vanilla
2 eggs
2 1/2 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 cup chopped walnuts
12 ounces semisweet or milk chocolate -- coarsely chopped
OR
1 (12 ounce) package semisweet chocolate chips (2 cups)
OR
1 (11 1/2 ounce) package large semisweet chocolate chips

Heat oven to 375°. Beat sugars and butter in large bowl with electric mixer on medium speed about 3 minutes or until fluffy, or mix with spoon. Beat in vanilla and eggs. Stir in flour, baking soda and salt. Stir in walnuts and chocolate.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten slightly with fork.

Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

76) Double Apple Bars

3/4 cup packed brown sugar
3/4 cup applesauce
1/4 cup vegetable oil
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup chopped, unpeeled all-purpose apple
Powdered sugar -- if desired

Heat oven to 350°. Mix brown sugar, applesauce, oil and egg in large bowl. Stir in flour, baking soda, cinnamon and salt. Stir in apple. Spread batter in ungreased square pan, 9 x 9 x 2 inches. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean; cool. Sprinkle with powdered sugar. Cut into 6 rows by 4 rows.

77) Double Oat Cookies

1 cup butter or margarine -- softened

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1 cup packed brown sugar
1 teaspoon vanilla
1 egg white
1 1/4 cups all-purpose flour
1 cup quick-cooking or old-fashioned oats
1 cup oat bran
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon baking powder

Heat oven to 350°. Beat butter, brown sugar, vanilla and egg white in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

78) Double Peanut Cookies

1 cup creamy peanut butter
3/4 cup granulated sugar
3/4 cup packed brown sugar
1/2 cup butter or margarine -- softened
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 1/2 cups chopped unsalted dry-roasted peanuts

Heat oven to 375°. Beat peanut butter, sugars, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon.

Stir in flour and baking soda. Stir in peanuts (dough will be stiff).

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

79) Dream Bars

1/3 cup butter or margarine -- softened
1/3 cup packed brown sugar
1 cup all-purpose flour

Almond-Coconut Topping -- (recipe follows)

2 eggs -- beaten
1 cup shredded coconut
1 cup chopped almonds
3/4 cup packed brown sugar
2 tablespoons all-purpose flour
1 teaspoon baking powder
1 teaspoon vanilla
1/4 teaspoon salt

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Heat oven to 350°. Mix butter and brown sugar in small bowl with spoon. Stir in flour. Press in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 10 minutes. Spread Almond-Coconut Topping over baked layer. Bake 20 to 25 minutes or until topping is golden brown. Cool 30 minutes. Cut 8 rows by 4 rows while warm.

ALMOND-COCONUT TOPPING:

Mix all ingredients.

80) Easy Decorated Gingerbread Cookies

1 package gingerbread cake and cookie mix

1/4 cup hot water

2 tablespoons all-purpose flour

2 tablespoons butter or margarine -- melted

Sugar

1 tub Rich & Creamy vanilla ready-to-spread frosting

Miniature chocolate chips, raisins, cut-up gumdrops, colored sugar, miniature marshmallows, red cinnamon candies, shredded coconut, chocolate shot or shoestring licorice -- if desired

Heat oven to 375°. Mix gingerbread mix, hot water, flour and butter in medium bowl with spoon until dough forms.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten to 2 1/2 inches in diameter.

Bake 8 to 10 minutes or until edges are firm (do not overbake). Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.) Decorate as desired with chocolate chips and candies.

81) Easy-Yet-Elegant Raspberry Bars

1 (19.8-ounce) package fudge brownie mix (1 pound 3.8 ounce package)

1 (8 ounce) package cream cheese -- softened

1/2 cup powdered sugar

1/2 cup raspberry preserves

1 ounce unsweetened baking chocolate

1 tablespoon butter or margarine

Heat oven to 350°. Prepare and bake brownie mix as directed on package for fudgelike brownies in rectangular pan, 13 × 9 × 2 inches.

Cool completely. Beat cream cheese, powdered sugar and preserves in small bowl with electric mixer on medium speed until smooth. Spread over brownies. Refrigerate 15 minutes.

Microwave chocolate and butter in small microwavable bowl on Medium (50%) about 1 minute or until mixture can be stirred smooth. Drizzle over brownies. Refrigerate about 1 hour or until chocolate is firm. Cut into 6 rows by 3 rows. Store covered in refrigerator.

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82) Esther's Bracelets

1 cup sugar
3/4 cup butter or margarine -- softened
3/4 cup shortening
1/2 teaspoon almond extract
2 eggs
4 cups all-purpose flour
1/2 cup finely chopped almonds
Glaze -- (recipe follows)
Finely chopped almonds, if desired

GLAZE

3 cups powdered sugar
4 tablespoons milk (4 to 5 tablespoons)

Heat oven to 375°. Beat sugar, butter, shortening, almond extract and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and 1/2 cup almonds.

Shape dough into 1 1/4-inch balls. Roll each ball into rope, 6 inches long. Form each rope into circle, crossing ends and tucking under. Place on ungreased cookie sheet. Bake 9 to 11 minutes or until set but not brown. Remove from cookie sheet to wire rack. Cool completely. Drizzle with Glaze. Sprinkle with finely chopped almonds.

GLAZE:

Mix ingredients until thin enough to drizzle.

83) Fig-Filled Whole Wheat Cookies

1 cup packed brown sugar
1/2 cup shortening
1 teaspoon vanilla
1 egg
1 2/3 cups whole wheat flour
1/4 teaspoon salt

FIG FILLING

1 1/3 cups finely chopped dried figs
1/4 cup sugar
1/3 cup finely chopped nuts
1/3 cup water
1 teaspoon grated orange peel

Prepare Fig Filling. Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Divide dough into thirds. Pat each third into rectangle, 12 × 4 inches, on waxed paper. Spoon one third of the filling lengthwise down center of each rectangle in 1 1/2-inch-wide strip. Fold sides of dough over filling, using waxed paper to help lift and overlapping edges slightly. Press lightly to seal. Cut into 1-inch bars. Place seam sides down about 1 inch apart on ungreased cookie sheet.

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Bake 12 to 14 minutes or until light brown. Remove from cookie sheet to wire rack.

FIG FILLING:

Heat all ingredients over medium heat about 5 minutes, stirring frequently, until thickened.

84) Frosted Banana Bars

2/3 cup sugar
1/2 cup reduced-fat sour cream
2 tablespoons butter or margarine -- softened
2 egg whites
OR
1/4 cup fat-free cholesterol-free egg product
3/4 cup mashed very ripe bananas (2 medium)
1 teaspoon vanilla
1 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons finely chopped walnuts
Ground nutmeg, if desired

White Frosting -- (recipe follows)

1 1/4 cups powdered sugar
1 tablespoon butter or margarine -- softened
1/2 teaspoon vanilla
1 tablespoon skim milk (1 to 2 tablespoons)

Heat oven to 375°. Spray square pan, 9 × 9 × 2 inches, with cooking spray. Beat sugar, sour cream, butter and egg whites in large bowl with electric mixer on low speed 1 minute, scraping bowl occasionally.

Beat in bananas and vanilla on low speed 30 seconds. Beat in flour, baking soda and salt on medium speed 1 minute, scraping bowl occasionally. Stir in walnuts. Spread in pan.

Bake 20 to 25 minutes or until light brown; cool. Frost with Frosting. Sprinkle with nutmeg. Cut into 6 rows by 4 rows.

WHITE FROSTING:

Mix all ingredients until smooth and spreadable.

85) Frosted Banana Oaties

1 cup sugar
1 cup mashed very ripe bananas (2 medium)
3/4 cup butter or margarine -- softened
1 egg
2 1/2 cups quick-cooking or old-fashioned oats
1 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon

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1/4 teaspoon ground allspice

Vanilla Frosting -- (recipe follows)

3 cups powdered sugar
1/3 cup butter or margarine -- softened
1 1/2 teaspoons vanilla
2 tablespoons milk (2 to 3 tablespoons)

Heat oven to 350°. Grease cookie sheet. Beat sugar, bananas, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Vanilla Frosting. Drop dough by rounded tablespoonfuls about 2 inches apart onto cookie sheet.

Bake 10 to 12 minutes or until edges are golden brown and almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Frost with Vanilla Frosting.

VANILLA FROSTING:

Mix all ingredients until smooth and spreadable.

86) Frosted Cinnamon-Mocha Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
2 teaspoons instant coffee (dry)
1 egg
3 ounces unsweetened baking chocolate -- melted and cooled
1 1/4 cups all-purpose flour
1/4 cup milk
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt

Mocha Frosting -- (recipe follows)

1 teaspoon instant coffee (dry)
3 tablespoons hot water
2 ounces unsweetened baking chocolate
2 tablespoons butter or margarine
2 cups powdered sugar
2 teaspoons water (2 to 3 teaspoons)

Heat oven to 350°. Beat sugar, butter, coffee and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in chocolate. Stir in remaining ingredients except Mocha Frosting.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until almost no indentation remains when touched in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Mocha Frosting.

MOCHA FROSTING:

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Dissolve coffee in 3 tablespoons hot water; set aside. Melt chocolate and butter in 2-quart saucepan over low heat, stirring frequently; remove from heat. Stir in powdered sugar, coffee mixture and 2 to 3 teaspoons water until smooth and spreadable.

87) Frosted Pumpkin-Pecan Cookies

1 1/2 cups packed brown sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1 cup canned pumpkin
1 egg
2 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups chopped pecans

Spiced Frosting -- (recipe follows)

3 cups powdered sugar
1/4 cup butter or margarine -- softened
1/4 teaspoon ground cinnamon
3 tablespoons milk (3 to 4 tablespoons)

Heat oven to 350°. Beat brown sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in pumpkin and egg. Stir in flour, baking powder, salt and cinnamon. Stir in pecans.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet; flatten slightly. Bake 12 to 15 minutes or until no indentation remains when touched lightly in center. Remove from cookie sheet to wire rack. Cool completely. Frost with Spiced Frosting.

SPICED FROSTING:

Mix all ingredients until smooth and spreadable.

88) Frosted Spice Cookies

2 1/2 cups packed brown sugar
1 cup butter or margarine -- softened
1/2 cup shortening
2 eggs
4 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1/2 teaspoon salt

Caramel Frosting -- (recipe follows)

1/2 cup butter or margarine
1 cup packed brown sugar
1/4 cup milk

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2 cups powdered sugar

Heat oven to 375°. Beat brown sugar, butter, shortening and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Caramel Frosting.

Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Frost with Caramel Frosting.

CARAMEL FROSTING:

Melt butter in 2-quart saucepan over medium heat. Stir in brown sugar. Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes. Stir in milk. Heat to boiling; remove from heat. Place saucepan in bowl of ice or cold water; cool to lukewarm, stirring occasionally. Gradually stir in powdered sugar. Beat until smooth and spreadable. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time.

89) Fudgy Layer Squares

1/2 cup butter or margarine
1 1/2 ounces unsweetened baking chocolate
1 3/4 cups graham cracker crumbs
1 cup flaked coconut
1/2 cup chopped nuts
1/4 cup granulated sugar
2 tablespoons water
1 teaspoon vanilla
2 cups powdered sugar
1/4 cup butter or margarine -- softened
2 tablespoons milk
1 teaspoon vanilla
1 1/2 ounces unsweetened baking chocolate

Line square pan, 9 × 9 × 2 inches, with aluminum foil. Melt 1/2 cup butter and 1 1/2 ounces chocolate in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in graham cracker crumbs, coconut, nuts, granulated sugar, water and 1 teaspoon vanilla. Press in pan. Refrigerate while continuing with recipe.

Mix remaining ingredients except chocolate. Spread over refrigerated crumb mixture. Refrigerate 15 minutes.

Melt 1 1/2 ounces chocolate in 1-quart saucepan over low heat, stirring frequently, until smooth. Drizzle over frosting. Refrigerate about 2 hours or until chocolate is almost firm.

Remove from pan, using foil to lift; fold back foil. Cut into 6 rows by 6 rows. Store covered in refrigerator.

90) Fudgy Macadamia Cookies

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1 cup sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
2 ounces unsweetened baking chocolate -- melted and cooled
1 egg
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup chopped macadamia nuts

Heat oven to 350°. Beat sugar, butter, vanilla, chocolate and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt. Stir in nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in center.

Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

91) Fudgy Saucepan Brownies

1 (12 ounce) package semisweet chocolate chips (2 cups)
1/2 cup butter or margarine
1 cup sugar
1 1/4 cups all-purpose flour
1 teaspoon vanilla
1/2 teaspoon baking powder
1/2 teaspoon salt
3 eggs -- beaten
1 cup chopped nuts, if desired

Heat oven to 350°. Heat chocolate chips and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except nuts. Stir in nuts.

Spread batter in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 25 to 30 minutes or until center is set. Cool completely. Cut into 8 rows by 4 rows.

92) German Chocolate Bars

2/3 cup butter or margarine -- softened
1 package German chocolate cake mix
1 (6 ounce) package semisweet chocolate chips (1 cup)
1 tub Rich & Creamy coconut pecan ready-to-spread frosting
1/4 cup milk

Heat oven to 350°. Lightly grease rectangular pan, 13 × 9 × 2 inches. Cut butter into cake mix (dry) in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press half of the mixture (2 1/2 cups) in bottom of pan. Bake 10 minutes.

Sprinkle chocolate chips over baked layer; drop frosting by tablespoonfuls over chocolate chips. Stir milk into remaining cake mixture. Drop by teaspoonfuls onto frosting layer.

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Bake 25 to 30 minutes or until cake portion is slightly dry to touch. Cool completely. Cover and refrigerate until firm. Cut into 8 rows by 6 rows. Store covered in refrigerator.

93) German Chocolate Brownies

2 (4 ounce) packages sweet baking chocolate
1/2 cup butter or margarine
1 1/2 cups all-purpose flour
1 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon vanilla
1/4 teaspoon salt
2 eggs

Coconut-Pecan Frosting -- (recipe follows)

1/2 cup sugar
1/4 cup butter or margarine
1/3 cup evaporated milk
1/2 teaspoon vanilla
2 egg yolks
1 cup flaked coconut
2/3 cup chopped pecans

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Melt chocolate and butter in 3-quart saucepan over low heat, stirring frequently, until smooth; remove from heat. Stir in remaining ingredients except Coconut-Pecan Frosting.

Spread batter in pan. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely. Frost with Coconut-Pecan Frosting. Cut into 8 rows by 4 rows.

COCONUT-PECAN FROSTING:

Cook sugar, butter, milk, vanilla and egg yolks in 1 1/2-quart saucepan over medium heat about 12 minutes, stirring frequently, until thickened. Stir in coconut and pecans. Refrigerate about 1 hour or until spreadable.

94) Ghost Cookies

1/2 cup granulated sugar
1/2 cup packed brown sugar
1/2 cup peanut butter
1/4 cup butter or margarine -- softened
1/4 cup shortening
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
Chocolate chips or small black gumdrops

Creamy White Frosting -- (recipe follows)

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6 cups powdered sugar
2/3 cup butter or margarine -- softened
1/3 cup milk

Beat sugars, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Cover and refrigerate about 3 hours or until firm.

Heat oven to 375°. Divide dough in half. Roll each half 1/8 inch thick on lightly floured surface. Cut into 3 × 2-inch ghost shapes. Place 1 inch apart on ungreased cookie sheet. Bake 6 to 8 minutes or until light brown.

Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Generously frost with Creamy Frosting. Use chocolate chips or slices of gumdrops for eyes.

CREAMY WHITE FROSTING:

Beat powdered sugar and butter in large bowl with electric mixer on medium speed, or mix with spoon. Stir in milk until smooth and spreadable.

95) Giant Colorful Candy Cookies

1 cup packed brown sugar
3/4 cup granulated sugar
1 cup butter or margarine -- softened
1 teaspoon vanilla
2 eggs
2 1/2 cups all-purpose flour
3/4 teaspoon salt
3/4 teaspoon baking soda
2 cups candy-coated chocolate candies

Heat oven to 375°. Beat sugars, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Stir in candies.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet. Flatten dough slightly with fork.

Bake 11 to 14 minutes or until edges are light brown. Cool 3 to 4 minutes; carefully remove from cookie sheet to wire rack.

96) Giant Honey and Oat Cookies

1 1/2 cups sugar
3/4 cup butter or margarine -- softened
2/3 cup honey
3 egg whites
4 cups quick-cooking or old-fashioned oats
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

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Heat oven to 350°. Grease cookie sheet. Beat sugar, butter, honey and egg whites in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 3 inches apart onto cookie sheet. Bake 11 to 14 minutes or until edges are light brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

97) Giant Toffee-Chocolate Chip Cookies

1 cup packed brown sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1/4 cup honey
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 (12 ounce) package miniature semisweet chocolate chips (2 cups)
1 (7 1/2 ounce) package almond brickle chips (1 cup)

Heat oven to 350°. Beat brown sugar, butter, shortening, honey and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and brickle chips.

Drop dough by level 1/4 cupfuls or #16 cookie/ice-cream scoop about 2 inches apart onto ungreased cookie sheet.

Bake 12 to 14 minutes or until edges are golden brown (centers will be soft). Cool 3 to 4 minutes; remove from cookie sheet to wire rack.

98) Ginger Cookie Clock

1 cup sugar
1/2 cup butter or margarine -- softened
1/4 cup molasses
1 egg
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
Sugar

Heat oven to 375°. Grease 12-inch pizza pan or large cookie sheet. Mix 1 cup sugar, the butter, molasses and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except sugar.

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Reserve 1/3 cup dough. Press remaining dough in pan or into 12-inch circle on cookie sheet. Shape reserved dough into numbers and arrows; place on dough in pan to resemble the face of a clock. Sprinkle with sugar.

Bake about 10 minutes or until golden brown. Cool completely. Cut or break into pieces.

99) Ginger Shortbread Wedges

2/3 cup butter or margarine -- softened
1/3 cup powdered sugar
3 tablespoons finely chopped crystallized ginger
1 1/3 cups all-purpose flour
2 teaspoons granulated sugar

Heat oven to 350°. Mix butter, powdered sugar and ginger in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour.

Pat dough into a 9-inch circle on an ungreased cookie sheet. Sprinkle with granulated sugar. Bake about 20 minutes or until golden brown. Cool 10 minutes. Cut into wedges.

100) Ginger-Almond Cookies

1 1/2 cups sugar
1 1/2 cups shortening
3/4 cup molasses
4 cups all-purpose flour
1 tablespoon plus 1 teaspoon ground ginger
1 tablespoon ground cinnamon
1 tablespoon ground cloves
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 1/2 cups finely chopped almonds

Beat sugar, shortening and molasses in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except almonds. Stir in almonds. Divide dough in half. Shape each half into roll, about 2 inches in diameter. Wrap and refrigerate at least 3 hours.

Heat oven to 350°. Cut dough into 1/4-inch slices. Place 2 inches apart on ungreased cookie sheet. Bake about 9 minutes or until almost no indentation remains when touched lightly in center. Cool 2 minutes; remove from cookie sheet to wire rack.

Compliments of:

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