

# Pumpkin Raisin Cookies

Hearty pumpkin and raisin cookies with oats and coconut

Yield:

8 dozen cookies

Ingredients:

1 1/2 cups (3 sticks) butter

2 cups brown sugar

1 teaspoon vanilla

2 cups pumpkin puree

2 eggs

4 cups flour (I use 2 cups all-purpose and 2 cups whole wheat)

2 cups quick oats

2 teaspoons cinnamon

2 teaspoons baking soda

1 teaspoon salt

2 cups raisins

3/4 cup flaked unsweetened coconut

Instructions:

1. In large bowl, cream butter, sugar, and vanilla. Beat in eggs and pumpkin.
2. In another bowl, combine dry ingredients and add to creamed mixture. Stir in raisins and coconut.
3. Bake at 350 degrees for 12-18 minutes on lightly greased cookie sheets. Cool for 5 minutes on the sheets before removing cookies to wire racks to finish cooling. Store in an airtight container or bag.



This recipe is from Tammy's Recipes.

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# Classic Almond Chocolate Biscotti

A gourmet homemade Italian almond chocolate biscotti: dark, crunchy, and slightly sweet

Yield:

24 small slices

Ingredients:

1 1/2 cups flour

1/2 teaspoon baking soda

1 1/2 teaspoons baking powder

1/2 cup baking cocoa

2/3 cup sugar

3 Tablespoons butter, softened

2 eggs

1/2 teaspoon almond extract  
1/2 cup almonds, coarsely chopped

Optional: Melted chocolate chips, for dipping

Instructions:

1. Combine flour, baking soda, baking powder, and cocoa and set aside.

2. Cream sugar and butter. Add eggs and extract, mixing well.

3. Gradually beat in flour mixture. Stir in almonds. Dough will be stiff.

4. Divide dough in half. Form two logs and place on a greased cookie sheet. Bake at 350 degrees for 25 minutes. Cool 10 minutes, and then slice into 1/2-inch slices.

5. Lay slices, cut side down, on cookie sheet and bake for 30 minutes at 300 degrees, turning once during baking time. Cool on wire rack.

Optional: In a long shallow dish, melt chocolate chips. Dip bottoms of biscotti in melted chocolate. Cool on waxed or parchment paper.



This recipe is from Tammy's Recipes.

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# Apple Brownies

A soft and slightly chewy apple cake, dusted with powdered sugar and cut into squares

Yield:

24 squares

Ingredients:

2/3 cup butter

1 1/2 cups brown sugar

2 eggs

1 teaspoon vanilla

2 cups flour

1/2 teaspoon cinnamon

2 teaspoons baking powder

1/4 teaspoon salt

1 cup peeled chopped apples

1/2 cup nuts (optional)

Powdered sugar

Instructions:

1. Cream butter and brown sugar. Add eggs and vanilla, mixing well. Add flour, cinnamon, baking powder, and salt. Stir well. Stir in apples and nuts.

2. Spread batter into a greased 9 x 13-inch baking pan. Bake at 350 degrees for 30-35 minutes, until brownies test done with a fork and slightly browned on top.

3. Cool; dust top with powdered sugar and cut into 24 squares.



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## Double Chocolate Cookies

Moist and chewy, these rich chocolate cookies are bursting with cocoa and chocolate chips!

Yield:

4 dozen cookies

Ingredients:

2 cups sugar

1 1/4 cups margarine or butter

2 eggs

3/4 cup cocoa

2 cups flour

2 tsp vanilla

1/2 teaspoon salt

1 teaspoon baking soda

1 cup chocolate chips

## Instructions:

1. Cream together first three ingredients. Add remaining ingredients and mix well.
2. Spoon onto ungreased cookie sheets. Cook for 10-14 minutes at 350 degrees, until cookies are just done but not well-done. Overcooking will make them dry and hard. Cookies will flatten as they cool. Leave on pan for a few minutes before removing to cooling racks, or they will fall apart.



*Two cookies with mint ice cream in the middle*

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## **MCC Goopy Chewy Granola Bars**

A quick and easy no-bake sweet and chewy granola bar recipe with chocolate and peanut butter

Yield:

30-40 bars, depending on size

## Ingredients:

5 cups quick oats  
1 package (about 5 ounces) graham crackers, crushed  
4 1/2 cups crisp rice cereal  
1 1/2 cup coconut  
2 cups chocolate chips  
1/4 cup peanut butter  
1/4 cup honey  
3/4 cup butter  
1/4 cup vegetable oil  
20-21 ounces marshmallow creme OR marshmallows\*

## Instructions:

1. In a large bowl, mix together oats, graham crackers, crisp rice cereal, coconut, and chocolate chips.
2. Over low to medium-low heat, melt together the peanut butter, honey, butter, oil, and marshmallow creme, heating until almost boiling. Stir often and watch closely so as not to scorch.
3. Pour liquid over dry ingredients and stir to coat. Press into two well-buttered 10 x 15-inch jelly roll pans or other pans of your choice.\*\* Allow to cool and cut into bars or squares.



This recipe is from Tammy's Recipes.

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# Almond Chestnut Biscotti

An aromatic semi-sweet biscotti with almond, vanilla, and chestnut flavors, baked to a light dry texture

Yield:

2-3 dozen slices

Ingredients:

1 + 1/2 cups fresh drinking water  
2 tablespoons (dry) chestnut flavored black tea  
1 1/2 cups sugar  
3/4 cup oil  
4 eggs  
1 1/2 tablespoons double-strength vanilla extract  
1 1/2 tablespoons almond extract  
5 to 5 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 tablespoon baking powder  
1 cup coarsely chopped almonds

Instructions:

1. Bring water to a near-boil. Pour one cup of the hot water into a heat-safe measuring container (I use a glass measuring cup) and allow to stand for several minutes until measuring container is hot. Discard the cup of hot water.
2. Measure 2 tablespoons of (dry) chestnut tea leaves into the pre-heated measuring cup. Add the remaining 1/2 cup of freshly heated water. Allow tea to brew for 3 minutes; strain\*. The result should be approximately 1/4 cup of strong tea.
3. In a large mixing bowl, beat sugar, oil, and tea. Add eggs and extracts and stir gently until completely mixed.
4. Add 4 cups of the flour, the salt, baking powder, and the

almonds. Mix into a thick batter, adding the rest of the flour as needed. Batter should be very thick but still able to be stirred.

5. Grease two 10 x 15-inch jelly roll pans or cookie sheets. Spread half of the batter on each sheet: begin by using your mixing spoon to spread the batter in a 3 or 4-inch wide strip the length of the cookie sheet. Continue adding batter, on the strip, making a mound of batter about 2 inches high and 4 or 5 inches wide, running the length of the sheet (about 14 inches).

6. Bake at 350 degrees for 30-40 minutes, until top seems dry and edges are browned. Rotate sheets half way through baking.

7. After baked, remove from oven and reduce temperature to 325 degrees. Allow loaves to cool on the sheets for about 10 minutes. Remove loaves, one at a time, to a cutting board. Using a serrated knife, gently slice loaves into 3/4-inch slices. Place slices, cut side down, back onto the sheets.

8. Return sheets to the oven and bake for an additional 20-30 minutes or until dry, turning pieces once midway through baking. Biscotti should be lightly browned and rather dry. Remove from sheets to wire racks and allow to completely cool for a crunchy, dry biscotti.



This recipe is from Tammy's Recipes.

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## Ginger Snap Cookies

Spice and molasses combine to give these gingersnap cookies a wonderful aroma and taste!

Yield:

2 1/2 dozen

Ingredients:

1/2 cup melted butter  
1 cup sugar  
1 egg  
1/2 cup molasses  
2 cups flour  
1 teaspoon baking soda  
1 teaspoon ginger  
1 teaspoon cinnamon  
1/2 teaspoon salt

Sugar, for rolling

Instructions:

1. Beat butter and sugar together; add egg. Beat well. Stir in molasses. Add dry ingredients.
2. Shape 1-inch balls and roll in sugar. Place on a lightly greased cookie sheet.
3. Bake at 350 degrees for 8-10 minutes or until done.



This recipe is from Tammy's Recipes.

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## **Whole Wheat Peanut Butter Oatmeal Chocolate Chip Cookies**

Hearty homemade cookies made with whole wheat flour, peanut butter, oatmeal, and chocolate chips for an all-around great

cookie treat!

Yield:

3-4 dozen cookies

Ingredients:

1 cup shortening or softened butter

1/3 cup peanut butter

3/4 cup brown sugar

3/4 cup granulated sugar

2 eggs

1 teaspoon vanilla

1 1/2 cups whole wheat flour

1 teaspoon baking soda

1/2 teaspoon salt

2 cups quick oats

12 ounces (2 cups) chocolate chips

Instructions:

1. Cream butters and sugars in a large bowl. Add eggs and vanilla, stirring until smooth.

2. In a medium-sized mixing bowl, combine flour, soda, salt, and oats. Add to creamed mixture and stir to make a thick cookie dough. Add chocolate chips, mixing with hands if necessary.

3. Roll dough into 1 1/2-inch balls and place on greased cookie sheets. Press to flatten tops. Bake at 375 degrees for 10-15 minutes, until cookies are browned and cooked to your liking.



This recipe is from Tammy's Recipes.

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## Whole Wheat Oatmeal Cookies

A soft whole wheat cookie with oatmeal, sweetened with molasses and honey

Yield:

3-4 dozen cookies

Ingredients:

1 1/2 cups whole wheat flour

1/2 cup brown rice flour (or whole wheat flour)

3/4 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon cinnamon

1 1/4 cups rolled oats

6 tablespoons butter, softened

2 eggs

1/2 cup honey

1/4 cup molasses

1 teaspoon vanilla

1-2 cups (total) chocolate chips, nuts, or sunflower seeds,  
optional

#### Instructions:

1. Combine flour, baking powder and soda, cinnamon, and oats. Set aside.

2. In a large mixing bowl, cream butter, eggs, honey, molasses, and vanilla. Add dry ingredients and mix, using hands if needed. Add any optional ingredients and drop by teaspoonful onto lightly greased cookie sheets, or, roll dough into balls and press lightly.

3. Bake at 350 degrees for 15 minutes, or until cookies are done. Remove from oven, wait 5 minutes, and then remove to wire rack to cool.



This recipe is from Tammy's Recipes.

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# Chocolate Peanut Butter Squares

A layer of creamy sweet peanut butter topped with a layer of chocolate, reminiscent of Reese's peanut butter cups

Yield:

24 squares

Ingredients:

1/2 cup (1 stick) butter

2 cups creamy peanut butter\*

1 1/2 cups graham cracker crumbs

3 cups powdered (confectioner's) sugar

1/2 cup (1 stick) butter (in addition to butter listed above)

12 ounces (2 cups) semi-sweet chocolate chips

Instructions:

1. Melt 1/2 cup butter in medium saucepan over low heat. Remove from heat and stir in peanut butter, confectioner's sugar, and graham cracker crumbs. This will make a stiff "dough".
2. Spread dough in a lightly greased 9×13-inch dish. Press down evenly.
3. Melt remaining 1/2 cup butter over low heat. Add chocolate chips and keep heat very low. When chocolate is soft, stir gently. Continue heating until lumps are all melted. Stir, and then spread this mixture over the peanut butter layer.
4. Refrigerate for 30 minutes, then cut into squares. Store in the refrigerator.



This recipe is from Tammy's Recipes.