



Recipes from the Bahia Bay Christmas Cookie Exchange

Sunday, December 2, 2012, 1:30 – 4:00 PM
at the home of Bill and Eva Williams
201 Sandy Cove



The following pages list the recipes provided during the Cookie Exchange.
(Note: if the recipe was hand-written or did not scan well, I retyped the contents.)

Eva Williams
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Magic Bar Cookies

1 ½ cups graham cracker crumbs
1 stick butter, melted
1 (14 oz) can sweetened condensed milk
1 cup (6 oz) butterscotch chips
1 cup (6 oz) semisweet chocolate chips
1 1/3 cups flaked coconut
1 cup chopped nuts

- 1 Preheat oven to 350°. Line 13x9 in baking dish with a sheet of aluminum foil. Coat lightly with non-stick spray
- 2 In small bowl, combine graham cracker crumbs and butter; mix well. Press crumb mixture firmly on bottom of baking dish
- 3 Layer chips, coconut, and nuts evenly over crust
- 4 Pour condensed milk evenly over top of everything
- 5 Bake 25 minutes. Cool.
- 6 Lift up edges of foil to remove from pan. Cut into squares

Cream Cheese Spritzes

1 package (8 ounces) cream cheese, cut in chunks, at room temperature
1 cup butter or margarine, cut in chunks at room temperature
1 cup granulated sugar
1 ½ tsp vanilla
2 cups all-purpose flour
For decoration, red and/or green candied cherries

- 1 Heat oven to 350°. Have cookie sheets ready.
- 2 In a medium size bowl or in food processor, beat or process cheese, butter, sugar, and vanilla until fluffy. Gradually mix in flour until well blended.
- 3 Spoon 1 cup dough at a time into cookie press or pastry bag fitted with a large star tip.
- 4 Press dough in 2-inch wreath shapes 1 ½ inches apart on cookie sheet. Gently press a cherry in center of each wreath.
- 5 Bake 12 to 15 minutes until edges and bottoms are lightly browned.
- 6 Remove to racks to cool. (makes 54 cookies)

Butter Balls (from Barbara Reed)

1 cup butter
4 tblsp powdered sugar
1 tsp vanilla
2 cups flour
1 cup pecans

- 1 Cream butter, sugar, vanilla; add flour and pecans
- 2 Roll in small bite-size balls
- 3 Bake at 350° for 19 minutes.
- 4 When cool, roll in powdered sugar.

Pecan Chocolate Chip

Pecans and semisweet chocolate chips are sprinkled over the bottom of the pastry. So, as the pie bakes, the chocolate melts and mingles with the filing and makes a wonderful taste surprise. Serve with freshly whipped cream and a spoonful of chocolate chips.

2 ½ cups all-purpose flour	¾ cup white sugar
1/8 tsp salt	¾ cup light corn syrup
½ cup butter, chilled and diced	¼ cup butter melted
8 tblsp ice water	½ cup semisweet chocolate chips
3 eggs	½ cup chopped pecans

- 1 Preheat oven to 350° F (175° C).
- 2 To make crust: in a medium bowl combine flour and salt. Stir well, then cut in butter until mixture is the size of small peas. Add ice water and mix just until dough forms a ball.
- 3 Allow dough to rest in refrigerator for 20 minutes, then roll out and fit into a 9-inch pie plate. Set aside.
- 4 To make filling: in a medium bowl mix eggs and sugar. Add corn syrup and melted butter or margarine. Mix until all ingredients are thoroughly combined.
- 5 Spread chocolate chips and pecan pieces across bottom of pie shell. Pour egg mixture over chocolate chip and pecan layer.
- 6 Bake in preheated oven for 35 minutes. Serve warm or cool with a dollop of whipped cream and a sprinkling of chocolate chips, if desired.

Scanned Recipes



Oatmeal Cranberry Walnut Cookies



½ cup + 6 tbsp butter (softened)
¾ cup firmly packed brown sugar
½ cup granulated sugar
2 eggs
1 teaspoon vanilla
1 ½ cups all-purpose flour

1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon salt (optional)
3 cups old fashion oatmeal, uncooked
1 cup dried cranberries
½ cup chopped walnuts

1. Heat oven to 350°F.
2. In a large bowl, beat butter and sugars until creamy.
3. Add eggs and vanilla; beat well.
4. Combine flour, baking soda, cinnamon and salt, and add to sugar mixture. Mix well.
5. Add oats, cranberries, and walnuts. Mix well.
6. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
7. Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Makes about 4 dozen cookies

Moist Oatmeal Cookies

1 c. oil
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. Vanilla

Mix well and add

2 c. flour
2 c. oats
1 tsp. salt, soda & baking powder
pecans, opt. (raisins also)

Bake 350° 8-10 min.

Betty Horan 2012

Not Just for Santa Cookies

1 c butter or margarine softened
3/4 cup packed brown sugar
1/4 cup granulated sugar
1 pkg (3.4 oz) Jello Instant Vanilla Pudding
1 tsp vanilla
2 eggs
1 tsp baking soda
2-1/4 cups flour
1 pkg (12 oz) Semi-Sweet Chocolate Morsels
1 cup dried cranberries
1/2 cup chopped pecans



1. HEAT oven to 375 F. Beat butter, sugars, dry pudding mix and vanilla in large bowl with mixer until blended. Add eggs and baking soda; mix well. Gradually beat in flour. Stir in remaining ingredients.
2. DROP tablespoons of dough, 2 inches apart, onto baking sheets.
3. BAKE 8 to 10 Min. or until golden brown. Cool 3 min on baking sheets. Remove to wire racks. Cool completely.



Pecan Pie Mini Muffins

1 c brown sugar packed
1/2 c flour
1 c chopped pecans

2/3 c butter melted (do not substitute
margarine or oil)
2 eggs beaten

Combine sugar, flour, and pecans and set aside. Combine beaten eggs and melted butter. Mix well. Stir into flour mixture until just moist.

Spray mini muffin pans (or pan) with Baker's Joy – no paper liners. Bake at 350° for 20-25 minutes.

Important: Remove from pan immediately. Cool on wire rack.

(Note: For best results prepare a tea towel near the oven and dump the muffins on the towel immediately after taking from oven. If you delay even for a few seconds, the muffins will stick to the pan. Gently move the muffins to the wire rack from the towel.)

Texas Ranger Cookies

¼ C. butter
¼ C. margarine
½ C. dark brown sugar
½ C. granulated sugar
1 large egg
1 Tbs. milk
1 tsp. vanilla

1 C. flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1 ¼ C. oats
½ C. chocolate chips
1 C. flaked coconut
1 C. coarsely chopped
toasted pecans

Mix together butter, margarine and sugar. Add egg, milk and vanilla. Beat till light and fluffy. Separately stir together flour, baking powder, baking soda, salt and oats. Add to creamed mixture and mix till blended. Stir in chocolate chips, pecans and coconut. Place heaping teaspoonfuls of cookie dough on cookie sheet. Bake in 350 degree oven for 12-14 minutes. Cookies will be slightly soft on top but will finish baking as you allow to set on sheet for 5 minutes. Dough can be stored in refrigerator for 2 weeks or in freezer.

Chocolate Gooey Butter Cookies Jeanette Morris

1 Box Moist Chocolate Cake Mix
8 oz. Cream Cheese
1 stick unsalted Butter
1 Egg
1 tsp. Vanilla

Mix cream cheese and butter together. Add egg and vanilla mix together with cream cheese and butter. Place mixture into cake mix and blend together. Put mixture into refrigerator over night. Roll mixture into balls approximately 1" in diameter, roll in powdered sugar, place on cookie sheet about two-2 inches apart and bake @350°F for 12 to 14 minutes.

Chocolate Crackles

2 cups sifted flour	$\frac{1}{2}$ cup salad oil
2 t baking powder	2 cups sugar
$\frac{1}{2}$ t salt	4 eggs
4 squares (1 oz.) unsweetened chocolate, melted	
2 t vanilla	$\frac{1}{2}$ c chopped nuts
$\frac{1}{2}$ cup confectioners' sugar	

Sift together flour, baking powder and salt; set aside. Combine melted chocolate, salad oil and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Stir in flour mixture; mix well. Add nuts and mix thoroughly. Chill dough several hours or overnight. Drop teaspoonfuls into confectioner's sugar. Roll and shape into small ball. Place on greased cookie sheet and bake in 350 over for 12 to 15 minutes.

Yield: 8 dozen cookies



A Recipe from EVA WILLIAMS

For Almond White Chocolate Cookies ≈ 72 Serves ^{cookies}

1 cup (2 sticks) butter, softened
 $1\frac{1}{2}$ cups sugar 2 eggs
 $1\frac{1}{2}$ tsp Pure Almond Extract
 $2\frac{1}{4}$ cups flour 1 tsp baking soda
 $\frac{1}{2}$ tsp salt $1\frac{1}{3}$ cups sliced almonds
 8 oz white chocolate chips (or coarsely chopped ~~baking~~
 white baking chocolate)

Beat butter and sugar until light and fluffy. Add eggs and extract, beat until well blended. Mix flour, baking soda, and salt; gradually beat into butter mixture until well mixed. Stir in chocolate & almonds. Drop by teaspoonfuls on ungreased baking sheet. Bake 375° for 10 minutes until edges are lightly browned. Cool on wire rack.