

GERMAN CHOCOLATE CAKE COOKIES

Ingredients:

Chocolate Cookie

- 2 sticks butter, softened
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- 2 large eggs, beaten
- 2 ¼ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- Pinch of salt

German Chocolate Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks
- ½ cup butter
- 1 teaspoon vanilla
- 1 1/3 cup sweetened shredded coconut
- 1 cup chopped pecans

Instructions:

Chocolate Cookie

Preheat the oven to 375 F. Line baking sheets with parchment paper.

In a large bowl, using a hand mixer, blend the butter, brown sugar, granulated sugar, vanilla and eggs. In a medium bowl, stir together the flour, cocoa, baking soda and salt. Gradually add the flour mixture into the butter mixture and blend until combined.

Drop the dough by tablespoonful onto the prepared baking sheets and bake 8-10 minutes. Cool on a baking rack.

German Chocolate Frosting

Add evaporated milk, sugar, egg yolks, butter and vanilla to a large pan and place on stovetop over medium heat.

Stir so that it becomes well combined. Continue stirring until thickened, this takes approximately 11-12 minutes. I set my timer for 11 min 30 sec and it seems to work every time. Once thickened, remove from heat and add coconut and pecans Beat until thick enough to spread. Spread frosting over the tops of cooled cookies.

Breanna Baker
Junior, Cookies

LAURA BUSH COOKIES

Ingredients:

- 3 cups all-purpose flour
- 1 Tablespoon baking powder
- 1 Tablespoon baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 ½ cups butter
- 1 ½ cups granulated sugar
- 1 ½ cups packed light-brown sugar
- 3 eggs
- 1 tablespoon vanilla
- 3 cups semisweet chocolate chips
- 3 cups old-fashioned rolled oats
- 2 cups sweetened flake coconut
- 2 cups chopped pecans (8 oz)

Instructions:

Heat oven to 350 F

Mix flour, baking soda, cinnamon and salt in bowl

In large bowl, beat butter on medium speed until smooth and creamy, 1 min. Gradually beat in sugars; beat to combine, 2 min.

Add eggs, one at a time, beating after each. Beat in vanilla.

Stir in flour mixture until just combined. Add chocolate chips, oats, coconut and pecans.

For each cookie, drop spoonfuls of dough onto ungreased baking sheets, spacing three inches apart.

Bake at 350F oven 15-20 minutes, until edges are lightly browned; rotate sheet halfway through.

Remove cookies and cool.

Samantha Baker
Junior, Cookies

RED VELVET CHOCOLATE-SWIRLED BROWNIE BARS

½ c. unsalted butter, melted
1 large egg
1 c. light brown sugar, packed
1 T. vanilla extract
¼-heaping c. unsweetened natural cocoa powder
2 vials red food coloring
¾ c. all-purpose flour
pinch of salt
½ c. semi-sweet chocolate chips, melted

Pre-Heat oven to 350F. Line an 8-inch square pan with aluminum foil, spray with cooking spray; set aside.

In a large, microwave-safe bowl melt the butter. Wait momentarily before adding the egg so you don't scramble it. Add the egg, brown sugar, vanilla and whisk until smooth. Add Cocoa and whisk until smooth. Add the red food coloring and whisk to incorporate. Add flour and salt and stir until just combined; don't over mix.

Pour the batter into the prepared pan, smoothing the top lightly with a spatula; set aside.

In a small, microwave safe bowl melt the chocolate chips, about 1 minute on high power. Stop to check and stir. Heat in 10-second bursts until chocolate can be stirred smooth.

Drizzle the chocolate over the pan and swirl lightly into desired pattern.

Bake for about 28-30 minutes, or until a toothpick inserted in the center comes out mostly clean. Allow bars to cool in pan for at least 30 minutes before slicing and serving.

Cole Boothe
Junior, Cookies

MACARONS WITH RASPBERRY FILLING

Macarons

2 cups powdered sugar

1 cup almond meal

3 egg whites, at room temperature

¼ cup granulated sugar

¼ teaspoon salt

Food coloring

Raspberry Filling

4 cups mashed raspberries

4 cups sugar

1. Begin by making the filling in a very large pot. When the jam reaches a full rolling boil it will double in volume.
2. Heat mashed berries until they reach a full rolling boil. Boil 2 minutes.
3. Add sugar. Stir well.
4. Bring to a boil, stirring constantly, boil for 2-4 minutes.
5. Remove from heat.
6. Beat with an electric mixer for 4 minutes.
7. Strain the jam through a sieve, if desired. Set aside.
8. Line a baking sheet with parchment paper. Set aside.
9. Make the macarons: Sift the powdered sugar into a large bowl. Sift the almond meal into the same bowl. Discard any chunks of sugar or almond meal. Whisk the powdered sugar and almond meal until combined. Set aside.
10. In a bowl, with an electric mixer, beat the egg whites until frothy, about 4 minutes. Continue beating, slowly adding the granulated sugar until soft peaks form, about 4 minutes longer.
11. Fold the salt and then the food coloring into the egg mixture.

12. Using a spatula, gently fold the egg mixture into the dry mixture. Stir until smooth.
13. Spoon the batter into a pastry bag fitted with a round tip.
14. Pipe 1-inch rounds on the parchment paper. Tap the baking sheet to release any air bubbles and let sit for 1 hour before baking to develop a "skin".
15. Position a rack in the top third of the oven and preheat to 300°F.
16. Bake the cookies until they have puffed up and look dry, about 20 minutes. (They should not brown). Let them cool completely on the pan.
17. Spoon the raspberry filling into a pastry bag fitted with a round tip.
18. Assemble the 'sandwich': Turn half of the macarons upside down. Pipe about 1 teaspoon of filling onto each. Top with remaining macarons.
19. Arrange on a plate or platter.

Lauren Johnson
Junior, Cookies

PFEFFERNUSSE

½ cup butter, softened
½ cup sugar
one egg
½ teaspoon cinnamon
¼ teaspoon nutmeg
1/8 teaspoon ground cloves
1/8 teaspoon allspice
1/8 cup anise seed
¼ cup light corn syrup
¼ cup molasses
2 tablespoons of water
½ teaspoon baking soda
3 1/3 cup all-purpose flour
½ cup powdered sugar
¼ cup warm water

Combine butter and sugar in a large bowl. Add egg and spices, mix well. In a separate bowl, combine corn syrup, molasses, 2 tablespoons water and baking soda. Add to butter mixture. Stir in flour; mix well. Chill for at least one hour, until firm. Roll into ¾ inch balls and arrange on greased or parchment paper lined baking sheets. Bake at 350 degrees for 10 to 15 minutes. Cool for a few minutes. Mix powdered sugar and warm water to make a glaze consistency. Drop cooled cookies into glaze, a few at a time; place on wire racks to dry. Makes 4 ½ dozen.

Kathleen Knesek
Junior, Cakes

PUMPKIN CHOCOLATE CHIP COOKIES

½ cup butter
1 ½ cups sugar
1 egg
1 cup canned pumpkin
1 teaspoon vanilla
2 ½ cups all-purpose flour
one teaspoon baking powder
one teaspoon baking soda
½ teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
½ cup chopped pecans
one cup chocolate chips

Preheat oven to 350 degrees. Cream butter and sugar together until light and fluffy. Beat in egg, pumpkin, and vanilla. Stir in dry ingredients. Add nuts and chocolate chips. Drop by teaspoonfuls on greased cookie sheets. Bake 15 minutes until lightly browned. Remove while warm. Yield: 6 dozen

Keely Ann Knesek
Junior, Cookies

BEST EVER GOLD BARS

Crust:

¾ cup butter

½ cup powdered sugar

1 ½ cups flour

Preheat oven to 350 degrees.

Mix butter until creamy then add powdered sugar and mix well. Add flour a little at a time; mixing well. Press into greased 13x9x2 inch pan, pressing crust a little up the sides. Bake for 10 minutes. While crust is baking, prepare topping.

Topping:

1 (1lb.) box powdered sugar

2 eggs

1 (8 oz.) pkg. cream cheese

1 cup flaked coconut

1 cup chopped pecans

Combine powdered sugar, eggs, and cream cheese. Mix in mixer until blended. Pour over warm crust and sprinkle with coconut and chopped pecans. Bake for 25 to 40 minutes or until light golden brown. Cool completely before cutting into bars.

Cheyenne Koehler
Junior, Cookies

SALTED CARAMEL BUTTER BARS

Ingredients

1 pound salted butter, at room temperature
1 cup sugar
1 ½ cups powdered sugar
2 tablespoons plus ½ teaspoon vanilla (divided use)
4 cups flour
1 14-oz. bag of caramel candies (about 50 individual caramels), unwrapped
1/3 cup milk or cream
½ to 1 teaspoon coarse sea salt (optional)

Instructions

Heat oven to 350 F.

In a large bowl, combine the butter and sugars. Using mixer on medium speed, beat together until creamy. Add 2 tablespoons vanilla and beat until combined. Sift the flour into the butter mixture and beat on low speed until a smooth, soft dough forms.

Spray a 9x13-inch baking pan lightly with nonstick cooking spray. Press one-third of the dough evenly into the pan to form a bottom crust. Place the remainder of the dough in the fridge to chill.

Bake until firm and the edges are a pale golden brown, about 20 minutes. Transfer pan to a wire rack and let cool about 15 minutes.

While the bottom crust is baking and the remaining dough is chilling, make the caramel filling. Place the unwrapped caramels in a microwave-safe bowl. Add the milk or cream and remaining 1/2 teaspoon vanilla. Microwave on High (100 percent power) for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on High for 30-second intervals, stirring after each interval, until smooth.

Pour the caramel filling over the crust. If you are going to salt the caramel, sprinkle it on caramel layer now. I use about ½ teaspoon.

Remove the remaining chilled dough from the refrigerator and crumble it evenly over the caramel.

Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden, about 25 to 30 minutes.

Let cool before cutting into squares. Makes 32 bars.

Kyle Krum
Junior, Cookies

MELTAWAY LEMON DROPS

Ingredients

- 3/4 cup plus 2 tablespoons butter, softened
- 1 1/2 cups powdered sugar, divided
- 1 tablespoon lemon zest
- 2 tablespoons fresh lemon juice
- 1 1/2 cups all-purpose flour
- 1/4 cup cornstarch
- 1/4 teaspoon table salt

Instructions

1. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Add 1/2 cup powdered sugar; beat at medium speed until light and fluffy. Stir in zest and juice. Whisk together flour and next 2 ingredients. Gradually add flour mixture to butter mixture, beating at low speed just until blended. Cover and chill 1 hour.
2. Preheat oven to 350°. Drop dough by level spoonful's 2 inches apart onto parchment paper-lined baking sheets, using a 1-inch cookie scoop.
3. Bake at 350° for 13 minutes or until lightly browned around edges. Cool on baking sheets 5 minutes.
4. Toss together warm cookies and remaining 1 cup powdered sugar in a small bowl.

Mary San Miguel
Junior, Cookies

ORANGE DREAMS

¾ cup butter or margarine, softened
½ cup sugar
½ cup packed brown sugar
1 egg
1oz. orange juice
2 tablespoons grated orange rind
¾ cup shredded coconut
2 ¾ cup flour
¾ teaspoon baking soda
½ teaspoon salt
1 ½ cups vanilla chips

Glaze

1 TBSP orange rind
1 ½ cup powdered sugar
1 ½ oz. orange juice

In large bowl, cream butter and sugars together with beaters. Beat in egg, orange juice, orange rind and coconut. Combine flour, baking soda and salt in another bowl; gradually add to creamed mixture. Stir in vanilla chips. Drop by rounded tablespoons 2 inches apart onto parchment lined baking sheets. Bake @ 350 degrees F. for 10-12 minutes or until golden brown. Put on racks to cool. While the cookies are cooling, make the glaze. Add the orange rind, powdered sugar and orange juice together in a bowl. Drizzle the glaze on the cookies, wait about 10 minutes to serve. Makes about 4 ½ dozen.

Savay Sexton
Junior, Cookies

THE \$250 NEIMAN MARCUS COOKIE

2 ½ cups rolled oats	2 cups all-purpose flour
1 tsp. baking powder	1 tsp. baking soda
½ tsp. salt	2 eggs
1 cup unsalted butter, at room temperature	1 cup granulated sugar
1 cup light brown sugar	1 tsp. vanilla extract
12 ounces semisweet chocolate chips	4 ounces milk chocolate, grated
1 ½ cups chopped walnuts	

Preheat oven to 375 degrees F. Line three baking sheets with parchment paper.

Blend the oats in a food processor or blender to a fine powder. In medium bowl, whisk together the blended oats with the flour, baking powder, baking soda, and salt; set aside.

In the bowl of an electric mixer, cream together the butter and both sugars until light and fluffy, 3-4 minutes. Scrape down the sides of the bowl and beat in the eggs one at a time, beating well after each addition. Beat in the vanilla extract. Reduce the mixer speed to low and gradually add the flour mixture, beating just until incorporated. With a rubber spatula, fold in the chocolate chips, grated chocolate and walnuts.

Roll the dough into 2-ounce balls (or about 2 heaping tablespoonfuls worth) and place about 2 inches apart on the baking sheets. Bake one sheet at a time until the edges are set but the center still looks undone, about 10 minutes. Cool the cookies completely on the baking sheets. The cookies can be stored in an airtight container at room temperature for up to 4 days (they can also be frozen for up to 2 months).

Haley Clampit
Senior Division

ORANGE-DATE-NUT COOKIES

10 ounces dates, chopped
1 teaspoon grated orange rind
1 tablespoon orange juice
1 cup butter, softened
1 ½ cups sugar
1 large egg
1 teaspoon vanilla extract
2 ½ cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
1 cup finely chopped toasted pecans, divided

Line a 9x5 inch loaf pan with aluminum foil, allowing foil to extend over edges of pan. Position knife blade in food processor bowl; add dates, orange rind, and orange juice. Process until finely chopped. Beat butter at medium speed with a heavy-duty electric mixer until blended. Gradually add sugar, beating until blended. Add egg and vanilla, beat well. Combine flour, baking powder, and salt, gradually add to butter mixture, beating at low speed just until blended. Divide dough into 3 portions. Knead ½ cup pecans into one portion of dough, press dough in to prepared pan. Knead date mixture into one portion of dough, press in pan over pecan dough. Knead remaining ½ cups pecans into remaining portion of dough, press in pan over date dough. Cover and chill at least 2 hours. Invert loaf pan onto a cutting board, remove and discard aluminum foil. Cut dough lengthwise into 4 sections. Cut each section of dough crosswise into ¼ inch slices. Place slices ½ inches apart on lightly greased baking sheets. Bake at 350 degrees for 9 to 10 minutes or until lightly browned. Cool slightly on baking sheets, remove to wire racks to cool completely. Yield: 8 dozen

Kristofer Knesek
Senior, Cookies

CHOCOLATE CRINKLES

½ cup vegetable oil

4 oz. unsweetened baking chocolate, melted, cooled

2 cups granulated sugar

2 teaspoons vanilla

4 eggs

2 cups Gold Metal all-purpose flour

2 teaspoons baking powder

½ teaspoon salt

½ cup powdered sugar

In large bowl, mix oil, chocolate, granulated sugar and vanilla. Stir in eggs, one at a time. Stir in flour, baking powder and salt. Cover; refrigerate at least 3 hours.

Heat oven to 350° F. Grease cookie sheet with shortening or cooking spray.

Drop dough by teaspoonfuls into powdered sugar; roll around to coat and shape into balls. Place about 2 inches apart on cookie sheet.

Bake 10 to 12 minutes or until almost no imprint remains when touched lightly in center.

Immediately remove from cookie sheets to cooling racks.

Kailyn Malaer
Senior, Cookies

CHERRY PINEAPPLE BARS

2 cups all-purpose flour
1/2 cup confectioners' sugar
1 cup butter, softened
1 jar (10 ounces) maraschino cherries, drained and patted dry
1 can (8 ounces) crushed pineapple, drained and patted dry
1 1/2 cups white chocolate baking chips
1 cup flaked coconut
1 cup chopped walnuts
1 can (14 ounces) sweetened condensed milk

Directions

Preheat oven to 350 degrees.

In a large bowl, combine flour and sugar. Cut in butter until mixture resembles coarse meal.

Press firmly onto the bottom of a greased 13x9-in. baking dish. Bake at 350° for 15 minutes.

Remove from oven and sprinkle with the cherries, pineapple, vanilla chips, coconut and walnuts; drizzle with condensed milk. Bake at 350° for 25 minutes or until edges are golden brown. Cool completely on a wire rack. Cut into bars.

Kayla Malatek
Senior, Cookies

RASBERRY ALMOND KISS COOKIES

Cookie:

1/2 cup butter, softened
3/4 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
40 milk chocolate candy kisses, unwrapped

Drizzle:

1 cup confectioners' sugar
1 tablespoon water
1/4 cup fresh raspberries (pureed)
1/4 teaspoon almond extract

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Cookies: In a medium bowl, cream together the butter, 1/2 cup white sugar and brown sugar until smooth. blend in the egg and 1 teaspoon almond extract. Combine the flour, baking soda and salt; stir into the creamed mixture. Cover dough and refrigerate for at least one hour, or until easy to handle.

Roll dough into 1 inch balls, roll the balls in the remaining white sugar and place them 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until golden brown. While hot from the oven, immediately press a chocolate kiss into the center of each one. Remove from cookie sheets to cool on wire racks.

Drizzle: In a small bowl, mix together the confectioners' sugar, water, raspberry puree and almond extract until smooth. Drizzle over cooled cookies.

Shaelynn Malatek
Senior, Cookies

LEMON COOLER COOKIES WITH WHITE CHOCOLATE

Ingredients

- 1/8 teaspoons UNSweetened Powdered Lemonade Drink Mix
- 1/2 cups White Chocolate Chips
- 1/2 cups Butter
- 3/4 cups Powdered Sugar (Split Into 1/4 Cup And 1/2 Cup Portions.)
- 1/4 teaspoons Vanilla
- 1/4 teaspoons Salt
- 1 cup All-purpose Flour
- 1 whole Lemon (You Need The Zest From All Of It Plus The Juice From Half Of It.)

Preparation

Preheat oven to 350F.

Add drink mix powder to the white chocolate and melt in a double boiler. Whisk to integrate and keep heating until it's fully melted.

Spread the melted chocolate out over a Silpat or parchment-lined sheet pan until 1/8 inch thick and pop in the freezer 15 minutes to harden. Once frozen, peel from your Silpat and run a knife thru the white chocolate to dice it into pieces about the same size as minced onion.

With hand or stand mixer on medium, beat butter and 1/4 cup powdered sugar, for 2 minutes, scraping bowl as necessary. Add vanilla and salt and mix 30 seconds more to integrate. Slow things down to a stir, add flour, zest and lemon juice. When it comes together, stir in the chopped white chocolate.

Roll cookies into 3/4 inch balls (about a measured teaspoon of dough) and space evenly on a Silpat or parchment-lined sheet pan. Bake in your preheated oven for 12-14 minutes, or until the bottom edges just begin to brown. When done, let rest 5-7 minutes on the pan before removing to wire rack to cool completely.

When completely cool, coat the cookies in the remaining 1/2 cup of powdered sugar.

Josh Weigang
Senior, Cookies