

Machias Christian Fellowship



2024

COOKIE RECIPES

MCF Women's Cookie Collection





2024

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MCF Women's Christmas Brunch Cookie Swap

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Temp. 375°

Bake 8-9 Minutes for Chewy or

10+-11 Minutes for Crispy

Oatmeal Cookies

1 ¼ Cup Butter

¾ Cup Brown Sugar

½ Cup White Sugar

1 tsp. Cinnamon

1/4 tsp. Nutmeg

1 Egg

1 ½ Cup Flour

1 tsp. Baking Soda

1 tsp. Salt

3 Cups Oatmeal

1 cup Butterscotch Chips

1 Cup Chocolate Chips

Cream first 5 ingredients.

Add Egg and beat until mixed in. Add dry ingredients until incorporated. Add Oatmeal and chips. Drop by TBSP onto ungreased cookie sheet and bake at 375.

8-9 Minutes for chewy, 10-11 minutes for Crispy. Cool for 1 minute on cookie sheet before removing to racks.

Temp. 350°

Pumpkin Chocolate Chip Cookies

2 Cups Flour

1 Cup White Sugar

1 ½ tsp Baking Powder

1 tsp Baking Soda

½ tsp Salt

1 tsp. Vanilla

1 ½ Cups Semi-Sweet Chocolate Chips

1 ½ tsp of Pumpkin Pie Spice

½ Cup Veg Oil or EVOO

2 Eggs

1 Cup of Pumpkin Pie Puree

Preheat oven to 350

Mix in stand mixer sugar and eggs.

Add oil

Add Pumpkin Puree

Mix dry ingredients in separate bowl.

Slowly add to wet ingredients little by little, mixing each time.

Slowly add in Chocolate Chips.

Temp. 350°

Bake 12-14 Minutes

Chocolate Chip Cookies

½ cup melted butter

½ cup Brown Sugar

1/3 cup White Sugar

1 Egg

½ tbsp vanilla

1 ½ cup Flour

½ tsp Baking Soda

¼ tsp Salt

2/3 cup Chocolate Chips

Preheat oven to 350.

In a stand mixer, mix butter and sugars. Slowly add in each ingredients in order listed above.

Bake for 12-14 mins.

Temp.

Bake 8-10 Minutes

White Chocolate Raspberry Thumbprints

$\frac{3}{4}$ cup Butter (softened)

$\frac{1}{2}$ cup Brown Sugar

2 Eggs, separated

1 $\frac{1}{4}$ cup Flour

$\frac{1}{4}$ cup Baking Cocoa

1 $\frac{1}{4}$ cup chopped pecans

Filling:

4oz. White Baking Chocolate

2 Tbsp. Butter

$\frac{1}{4}$ cup Seedless Raspberry Jam

Cream butter and brown sugar.

Beat egg yolks.

Combine flour, cocoa, mix well.

Cover and refrigerate for 30 minutes.

Whip egg whites, place nuts in bowl.

Shape dough into 1" balls.

Dip in egg white and make indent in middle.

1" apart on greased pan.

Bake for 8-10 minutes.

Melt white chocolate.

Spoon $\frac{1}{2}$ tsp into each cookie.

Top with $\frac{1}{4}$ tsp jam.

Temp. 375°

Bake 10 Minutes

Toffee Bars

12 Graham Crackers

1 ½ Sticks Unsalted Butter cut into pieces

½ Cup Brown Sugar-packed

1/8 tsp Salt

1 ½ Cups Semisweet Chocolate Chips

1 Cup Chopped Walnuts- Sub- Pecans or Almonds

Preheat oven to 375

Line a 15 x 10 pan with foil, 2" bend sides to enclose the graham crackers.

Line foil with 12 graham crackers. Melt butter in sauce pan over medium heat.

Add brown sugar and salt, bring to a boil whisking til smooth- 1 minute.

Pour over crackers spreading evenly. Bake 10 minutes until golden and bubbly. Remove pan from oven and sprinkle chocolate chips evenly over the surface and return to oven for 1 min. Sprinkle nuts evenly and cool pan on wire rack for 30 minutes. Carefully lift crackers and peel foil from back. Break into 1-2" pieces. Serve.

These freeze well once broken into pieces.

Temp. 300°

Bake 30 Minutes

Christmas Ball Cookies

Cream together 4 tbsp sugar and 2 sticks butter. Add 1 tsp vanilla.

Add 2 cups sifted flour and ½ cup chopped California walnuts.

Roll into medium sized balls and bake at 300 for 30 minutes.

Roll in confectionary sugar while warm.



Temp. 375°

Bake till slightly brown

Peanut Butter Kisses

$\frac{3}{4}$ Cup Oil

1 Cup Sugar

$\frac{1}{4}$ cup Honey

1 Cup Peanut Butter

2 tsp Baking Soda

$\frac{1}{2}$ tsp Salt

1 egg

2 cups Flour

Cream oil, sugar, honey and peanut butter. Add 1 egg. Sift together flour, soda, and salt. Mix all. Roll into balls, roll in sugar. Preheat oven to 375. Bake until slightly brown. While hot, place a kiss in the middle of each cookie.

Temp. 350°

Bake 12-15 minutes

Ricotta Cookies

Cookies:

2 Sticks Butter, softened

2 cups Sugar

1lb ricotta

4 eggs, beaten

1 tsp. Salt

1 tsp. baking soda

2 tsp. Vanilla

4 cups Flour

Cream butter, sugar, ricotta. Add egg one at a time. Add flour 1 cup at a time, sifted. Add everything else. Spoon onto cookie sheet. Bake at 350, 12-15 minutes.

Frosting:

2 sticks Butter

1 lb Powdered Sugar

2 tsp. Vanilla

Add milk until smooth. Use hand mixer and increase speed til lumps are gone.

Top cookies with frosting.

Temp. 350°

Bake 10 Minutes

Chewy Brownie Cookies

Preheat oven to 350

Mix 18.3oz Brownie mix, 2 large eggs, ½ cup veg oil, in large bowl.

After mixing add 1 cup chocolate chips of your choice, I prefer white.

Roll in ball form and place on baking sheet lined with parchment paper, 2" apart.

Bake for 10 minutes.

Hebrews 13:1-2

Let love of the brethren continue. Do not neglect to show hospitality to strangers, for by this some have entertained angels without knowing it.

Temp. 400°

Bake 6-8 Minutes

Chewy Snickerdoodle Cookies

Preheat oven to 400

Combine 2 $\frac{3}{4}$ cups flour, 2 tsp. cream of tartar, 1 tsp. baking soda, $\frac{1}{2}$ tsp. salt in a medium bowl.

Add $\frac{3}{4}$ cup unsalted room temperature butter and 1 $\frac{1}{2}$ cups of sugar to a large mixer bowl.

Cream until light in color and fluffy, about 2-3 minutes.

Add 2 eggs one at a time.

Add 1 $\frac{1}{2}$ tsp. vanilla extract and mix.

Add dry ingredients and mix.

Mix 3 tbsp. sugar and 1 tbsp. ground cinnamon in small bowl.

Create balls of 1 tbsp. dough each.

Roll each ball in cinnamon sugar mixture and set it on a cookie sheet about 2 inches apart.

Bake for 6-8 minutes.

Remove cookies from oven and let sit for 2-3 minutes before taking them off sheet.

Temp. 350°

Bake 9-10 Minutes

Lemon Sugar Cookies

Dough

¾ cup butter, softened

1 cup sugar

2 eggs

1 ½ tsp lemon juice

1 tbsp lemon zest

2 ½ cups all purpose flour

1 tsp baking powder

½ tsp salt

Lemon Frosting

½ cup butter, softened

4 cups powdered sugar

1 dash salt

1 tbsp lemon zest

2 tbsp fresh lemon juice

1-2 tbsp milk, if needed

Preheat oven to 350.

Cream butter and sugar in a large mixing bowl. Beat in the eggs,

lemon juice, and lemon zest til well combined. Stir in flour, baking powder, and salt.

Roll dough into tablespoon-sized balls and place on lightly greased cookie sheets. Flatten with a glass dipped in sugar.

Bake for 9-10 minutes, or until barely light brown on the bottom. Let sit for 3-4 minutes on the pan, then remove to cooling racks.

Cool cookies completely, then frost. I piped frosting on with 1M star tip.

Lemon Frosting

Beat together butter, powdered sugar, salt, lemon zest, and lemon juice til creamy. Add milk if needed. If you are piping the frosting, it needs to be thick.

Temp. 350°

Bake 8-10 Minutes

Soft and Chewy Snickerdoodles

Dough

1 cup salted butter, softened

1 ½ cups granulated sugar

2 large eggs

2 tsp. vanilla

2 ¾ cups flour

1 ½ tsp cream of tartar

½ tsp baking soda

1 tsp salt

Cinnamon Sugar Mixture

¼ cup granulated sugar

1 ½ tsp cinnamon

Preheat oven to 350 and line two baking sheets with parchment paper.

Combine flour, cream of tartar, baking soda, and salt- set aside.

In stand mixer, cream butter and sugar together until creamy, about 4-5 minutes. Add in your egg and vanilla and cream for another 2 minutes.

Turn the mixer speed to low and slowly add the flour mixture. Refrigerate dough for 20-30 minutes.

In a small bowl, mix together sugar and cinnamon.

Roll the dough into 1 inch balls, roll in cinnamon sugar mixture until well coated.

Place dough balls onto prepared parchment paper. Press dough balls down in the center to make a flatter cookie if desired.

Bake for 8-10 minutes and let cool for 5-10 minutes on cookie sheet before transferring them to a cooling rack.

Temp. 350°

Bake 9-11 Minutes

Sugar Cookies

1 cup salted butter

1 cup granulated sugar

2 eggs

1 tsp vanilla

½ tsp almond extract

3 cups flour

2 tsp baking powder

Sweet Almond Frosting

½ cup salted butter, softened

3 cups powdered sugar

1 tsp almond extract

1-3 tbsp milk

Optional: Food Coloring

Preheat oven to 350.

While the oven is preheating, make the cookie dough. Cream together the butter and sugar until light and fluffy.

Scrape the sides, add in the eggs, vanilla extract, and almond extract. Beat until mixed. Scrape the sides and add in the flour and baking powder. Mix until thoroughly combined.

Scoop out ¼ cup of dough and roll into a ball. Repeat with remaining dough.

Flatten the cookie dough by gently pressing the bottom of a drinking glass or measuring cup down on the center of the cookie dough. The cookies will spread so make sure to leave room, I put 6 cookies per pan.

Bake for 9-11 minutes or until the centers of the cookies have puffed up and are no longer glossy.

FROSTING: Cream butter until smooth. Slowly add in the powdered sugar, almond extract and milk until smooth and creamy.

Temp. 350°
Bake 7-9 Minutes
Makes 4 Dozen

Sugar Cookies

1 cup softened butter
1 1/3 cup sugar
1 egg
1 ½ tsp. vanilla
2 ½ cups flour
½ tsp baking soda
½ tsp baking powder
¼ tsp salt

Combine all ingredients.

Bake at 350 until the edges are golden brown, 7-9 minutes.

Makes 4 Dozen

Proverbs 31:20

She extends her hand to the poor, and she stretches out her hand to the needy.

Temp. 350°

Bake 8-10 Minutes

**Gluten Free **Dairy Free

Chocolate Peanut Butter Fudge Cookies

**Gluten Free **Dairy Free

1 ¼ cups cocoa powder

1 ¼ cups powdered sugar- plus a little extra to roll cookies in

2 tsp. instant coffee

¼ tsp. salt

3 egg whites

1/3 cup peanut butter

1 cup melted chocolate

Chocolate Chips (to preference)

Preheat oven to 350.

Prepare a cookie sheet with spray oil or parchment paper. Whisk together dry ingredients, then fold in wet ingredients until well incorporated. Once combined, fold in the chocolate chips. Roll into preferred size balls and then in powdered sugar. Place on cookie sheet and bake for 8-10 minutes. Enjoy!

Temp. 375°

Bake 10-12 Minutes

Peanut Butter Chocolate Chunk Cookies

PB Filling

1 cup Peanut butter

½ cup confectioner's sugar

Dough

Cream together:

2/3 cup packed brown sugar

1 stick salted butter, softened

¼ cup sugar

1 tsp vanilla

1 egg

Dry Ingredients:

1 ½ cup flour

1 tsp. instant coffee granules

½ tsp. baking soda

½ tsp. baking powder

½ tsp. kosher salt

4 oz semi sweet chocolate chunks

Mix peanut butter and confectioners sugar. 1 tsp scoops on cookie sheet, freeze for 20 minutes.

Preheat oven to 375.

Cream wet ingredients.

Mix dry ingredients together.

Add dry to wet gradually. Stir in chocolate chunks.

Scoop dough, flatten it, add pb frozen dough, roll around to cover pb.

Flatten dough.

Bake 10-12 minutes.

Temp. 375°

Bake 8-10 Minutes

Makes 4-5 dozen

Soft Molasses Cookies

1 cup sugar
¾ cup sweet cream butter
2 eggs beaten
1 cup molasses
4 cup flour
2 tsp. baking powder
1 tsp. cinnamon
½ tsp. cloves
Pinch of Salt
½ cup boiling water

Cream butter and sugar. Add molasses, then eggs. Mix until well blended.

Sift together flour, baking soda, cinnamon, cloves and salt.

Slowly add to the molasses mixture. Mix until you get a soft dough.

Add boiling water and mix until smooth.

Chill in the fridge for about 1 hour.

Preheat oven to 375.

Drop by tablespoonfuls onto a parchment lined cookie sheet.

Bake for 8-10 mins. You may need to adjust times based on the size of

Cookies and your oven.

Makes 4-5 dozen

Peanut Butter Chocolate No Bake Cookies

2 cups sugar

½ cup milk

1 stick unsalted butter

¼ cup unsweetened cocoa powder

3 cups old fashioned rolled oats

1 cup smooth peanut butter

1 tbsp. pure vanilla extract

Pinch kosher salt

Line a baking sheet with wax paper or parchment

Bring the sugar, milk, butter and cocoa to a boil over medium heat, stirring occasionally. Boil 1 minute. Remove from heat and add oats, peanut butter, vanilla and salt. Stir to combine.

Drop tbsp of mixture onto the prepared baking sheet and let sit at room temperature until cooled and hardened, about 30 minutes.

Refrigerate in airtight container for up to 3 days.

Temp. 350°

Bake 8-10 Minutes

Makes 24

Mint Chocolate Andes Cookies

1 ½ cups sugar

1 cup unsalted butter

2 large eggs

2 tsp. vanilla extract

2 cups flour

¼ tsp. salt

¾ tsp. baking soda

10 oz. Andes mint baking chips or chopped candies

Preheat oven to 350.

Prepare a baking sheet with nonstick cooking spray or parchment paper.

Add sugar, butter, eggs and vanilla to a stand mixer (or in a large bowl with a hand mixer) and beat until fluffy.

In a separate bowl whisk together flour, cocoa, salt, and baking soda. Combine this with your butter mix.

Add your dry ingredients to your wet and mix until combined.

Fold in Andes mint pieces.

Roll out 1-1 ½ inch balls of dough and place them in your prepared baking sheet.

Bake 8-10 minutes. Allow to cool on pan for 5 minutes.

Makes 24

Temp. 375°

Bake 8-10 Minutes

Peanut Butter Blossoms

½ cup shortening or butter

¾ cup peanut butter

1/3 cup sugar

1/3 cup brown sugar

1 egg

2 tbsp milk

1 tsp vanilla

1 ½ cup flour

1 tsp baking soda

½ tsp salt

Preheat oven to 375.

Beat shortening, add sugar and beat until fluffy. Add milk and vanilla. Stir flour, soda and salt together. Gradually add flour. Shape into balls and roll in extra sugar. Bake 8-10 minutes.

Temp. 350°

Bake 10-12 Minutes

Makes 30

Chocolate Peppermint Crunch Cookies

2 oz. unsweetened chocolate, finely chopped

1 cup flour

1 tsp. baking powder

¼ tsp. kosher salt

2 large eggs, room temperature

1 cup sugar

¼ cup vegetable oil

¼ tsp. peppermint extract

1 oz. semisweet chocolate

Crushed peppermint candies

In a small heatproof bowl, microwave unsweetened chocolate in 15 second intervals, stirring in between, until melted and smooth. Let cool slightly.

In a small bowl, whisk flour, baking powder, and salt. In a large bowl, whisk eggs, granulated sugar and oil until well combined. Whisk in peppermint extract, then melted chocolate until combined. Add dry ingredients and stir until fully incorporated. Cover and refrigerate until firm but scoopable, at least 3 hours or up to 1 day.

Preheat oven to 350.

Line 2 large baking sheets with parchment.

Scoop about 30 level tablespoons of dough and arrange 2" apart on prepared sheets. Bake cookies until puffed and just set around the edges, 10-12 minutes (they will firm up slightly as they cool). Let cool completely.

In a small heatproof bowl, microwave semisweet chocolate in 15 second intervals, stirring in between, until melted and smooth. Dip one half of each cookie into chocolate, then sprinkle with candies.

Makes 30

Temp. 350°

Bake 10-12 Minutes

The Best Chocolate Chip Cookie Recipe Ever

1 cup salted butter, softened

1 cup sugar

1 cup light brown sugar, packed

2 tsp. pure vanilla extract

2 large eggs

3 cups flour

1 tsp. baking soda

½ tsp. baking powder

1 tsp. sea salt

2 cups chocolate chips

Preheat oven to 375.

Line three baking sheets with parchment paper and set aside.

In a medium bowl, mix flour, baking soda, baking powder and salt. Set aside.

Cream together butter and sugars until combined.

Beat in eggs and vanilla until light, about 1 minute.

Mix in the dry ingredients until combined.

Add chocolate chips and mix well.

Roll 2-3 tablespoons (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.

Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.

Let them sit on the baking pan for 5 minutes before removing to cooling rack.

Mint Cookie

Ritz Cracker

Dipped in 1lb melted chocolate with 1tsp mint extract

Sprinkle with crushed candy cane

1 Peter 4:8-9

Above all, keep fervent in your love for one another, because love covers a multitude of sins. Be hospitable to one another without complaining.

Temp. 350°

Bake 11-12 Minutes

Peppermint Mocha Cookies

½ cup unsalted butter, softened to room temperature

½ cup granulated sugar

½ cup packed light or dark brown sugar

1 large egg, at room temperature

1 tsp. pure vanilla extract

1 tsp. peppermint extract

1 cup all-purpose flour

½ cup + 2 Tbsp unsweetened natural cocoa powder

1 tsp. baking soda

2 tsp. espresso powder or 1 Tbsp instant coffee grounds

1/8 tsp. salt

1 cup mini or regular size semi-sweet chocolate chips

8 oz. White Chocolate, coarsely chopped

3 large candy canes, crushed

In a large bowl using a hand mixer or stand mixer fitted with a paddle attachment, beat the butter, granulated sugar, and brown sugar together on medium high speed until fluffy and light color, about 2-3 minutes. Add the egg, vanilla extract, and peppermint extract, and then beat on high speed until combined. Scrape down the sides and bottom of the bowl as needed.

In a separate bowl, whisk the flour, cocoa powder, baking soda, espresso powder, and salt together until combined. With the mixer running on low speed, slowly pour into the wet ingredients. Beat on low until combined and then beat in chocolate chips. The cookie dough will be thick and very sticky. Cover dough tightly and chill in the refrigerator for at least 3 hours and up to 3 days. Chilling is mandatory for this sticky cookie dough.

Remove cookie dough from the refrigerator and allow to sit at room temperature for 10 minutes.

If the cookie dough chilled longer than 3 hours, let it sit at room temperature for about 20 minutes.

Preheat the oven to 350. Line large baking sheets with parchment paper or silicone baking mats, set aside.

Scoop and roll dough, 1.5 TBSP of dough each, into balls. To ensure thicker cookie, make the balls taller than they are wide (almost like a cylinder or column). Arrange 2-3 inches apart on baking sheets.

Bake the cookies 11-12 minutes or until the edges appear set and the centers look soft.

Tip: If they aren't spreading by minute 9, remove from oven and lightly bang the sheet on the counter 2-3x, this helps initiate the spread. Return to oven.

Cool cookies for 5 minutes on baking sheet, transfer to cooling rack. Cookies will deflate as they cool.

Melt the chopped white chocolate in a double boiler or use the microwave. For the microwave, melt in 15 second increments, stirring after each. Dip each completely cooled cookie halfway into the white chocolate and place onto a parchment. Place the baking sheet into the fridge to help chocolate set about 1 hour.

Isaiah 58:10

And if you give yourself to the hungry and satisfy the desire of the afflicted, then your light will rise in darkness and your floom will become like midday.