

## Caramel Chex Mix

### Ingredients:

6 oz. Rice Chex  
6 oz. Corn Chex  
6 oz. Crispix  
½ lb. Butter  
½ cup Light corn syrup  
1 lb. Brown sugar  
1 tsp. Vanilla

### Directions:

Preheat oven to 200°.  
Mix cereals together and set aside.  
Melt butter with corn syrup and brown sugar. Bring to boil. Turn down heat and simmer for 5 minutes. Remove from heat and add vanilla.  
Pour hot mixture over cereals and mix well.  
Spread out on cookie sheet and bake for 1 hour, tossing and mixing several times during baking.

\*The original recipe doubles.

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## Marshmallows

### Ingredients:

2 ½ Tbsp. Unflavored gelatin(3 envelopes)  
½ cup Cold water  
1 ½ cup Sugar  
1 cup Corn syrup  
¼ tsp. Salt  
½ cup Water  
1 tsp. Peppermint extract

### Directions:

Generously dust an 11x7-inch baking dish with powdered sugar.\* In a large bowl, sprinkle gelatin on ½ cup cold water to soften; set aside.

In 2-quart saucepan, heat sugar, corn syrup, salt and ½ cup water over low heat, stirring constantly until sugar is dissolved. Heat to boiling, cook without stirring to 250° on a candy thermometer—or until a small amount of mixture dropped into a cup of very cold water forms a ball that holds its shape but is pliable. Remove from heat.

Slowly pour syrup into softened gelatin while beating with electric mixer on high speed. Beat until mixture turns white and triples in volume. Add peppermint extract. Beat on high for another minute. Pour into pan. Sprinkle with powdered sugar, patting lightly with hands. Let stand uncovered for 8 hours.

Using powdered sugar to keep from sticking cut marshmallows into squares. Store in airtight container at room temperature for up to 3 weeks.

\*I used equal parts powdered sugar and cornstarch mix.

\*\*You can substitute a different extract for a different flavor. Vanilla turns out well.

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## Bernie's Snickerdoodles

### Ingredients:

1 cup shortening  
1 1/2 cup sugar  
2 eggs  
2 3/4 cup flour  
2 tsp. cream of tartar  
1 tsp. baking soda  
1/4 tsp. salt  
2 tbs. sugar  
2 tsp cinnamon

### Directions:

Heat your oven to 400 degrees. Mix shortening, 1 ½ cup sugar and eggs thoroughly. Blend sifted flour, cream of tartar, baking soda, and salt together. Add to shortening mixture and stir completely. Shape into 1 inch balls. Roll in mixture of 2 tablespoons sugar and cinnamon. Place 2 inches apart on an ungreased baking sheet. Bake 8-10 minutes. These cookies puff at first, then flatten out. Recipe makes 6 dozen cookies.

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## Chocolate Fudge Oatmeal Cookies

### Ingredients:

2 cups granulated sugar  
½ cup evaporated milk  
2 tablespoon Hershey's Cocoa  
4 ounces of butter  
1 tsp vanilla extract  
½ cup chopped pecans  
2 ½ cups quick oats

### Directions:

Combine sugar, milk, cocoa, and butter in a medium saucepan. Bring to a boil over medium heat, stirring constantly; boil for 1 minute. Remove from heat; stir in vanilla and chopped pecans. Add oatmeal and stir to blend thoroughly. Drop by teaspoonfuls onto waxed paper. Recipe makes about 4 dozen no bake cookies.

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## Oatmeal Ring-A-Lings

### Ingredients:

1 cup Butter  
1 cup conf. sugar  
1 1/4 c. flour  
1/2 t. salt  
1 cup oats

### Directions:

Cream butter and confectioner's sugar. Add rest of ingredients. Divide dough in half. On wax paper spread chocolate sprinkles. Form a roll and roll in chocolate sprinkles. Chill dough a few hours or overnight. Slice and bake at 350 degrees.

Thanks to Vi Gindling for sharing this recipe!

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## White Chocolate Macadamia Cranberry Dreams

### Ingredients:

3 c. flour  
3/4 t. baking soda  
3/4 t. salt  
3/4 c. white sugar  
1 c. packed light brown sugar  
1 c. butter, softened (not shortening)  
2 eggs, slightly beaten  
1 T. vanilla  
1 c. vanilla chips  
1 c. macadamia nuts  
1 c. dried cranberries

### Directions:

1. Stir flour, baking soda, and salt together and set aside.
2. Cream sugars and butter. Add eggs and vanilla.
3. Add flour mixture until just mixed.
4. Stir in vanilla chips, nuts, and cranberries.
5. Bake 10 minutes at 350 degrees on ungreased sheets.

Makes 3 dozen.

Thanks to Susan Jerger for this great recipe!

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## Mocha Truffles

### Ingredients:

2 pkgs (12 oz ea) semi-sweet chocolate chips  
1 pkg (8 oz) cream cheese  
3 tbs. instant coffee granules  
2 tsp. water  
1 pound dark chocolate confectionery coating  
white confectionery coating, optional

### Directions:

In a microwave-safe bowl or double broiler melt chocolate chips. Add cream cheese, coffee, and water; mix well. Chill until firm enough to shape. Shape into 1-in. balls and place on waxed paper-lined cookie sheet. Chill for 1-2 hours or until firm. Melt chocolate coating in microwave safe bowl or double boiler. Dip balls and place on waxed paper to harden. If desired, melt white coating and drizzle over truffles. Yield: about 5 1/2 dozen. Editor's Note: Truffles can be frozen for several months before dipping in chocolate. Thaw in refrigerator before dipping. Thanks to Sheila Harmon for the recipe!

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## Cake Balls

### Ingredients:

- 1 (18.25 ounce) package chocolate cake mix
- 1 (16 ounce) container prepared chocolate frosting
- 1 (3 ounce) bar chocolate flavored confectioners coating

### Directions:

Prepare the cake mix according to package directions using any of the recommended pan sizes. When cake is done, crumble while warm into a large bowl, and stir in the frosting until well blended. Melt chocolate coating in a glass bowl in the microwave, or in a metal bowl over a pan of simmering water, stirring occasionally until smooth.

Use a melon baller or small scoop to form balls of the chocolate cake mixture. Dip the balls in chocolate using a toothpick or fork to hold them. Place on waxed paper to set.

There are many variations for flavors and "add ins" (nuts, flavorings, etc) You may make your favorite homemade frosting or used canned. Use almond bark or roll in confectioner's sugar or cocoa, roll in coconut or nuts, etc. Experiment with your favorite cake mixes. (I use two forks for dipping and rolling the cake balls in the chocolate coating and for the chocolate coating I use Candy Melts generally. Thanks to Linda Messick for sharing this great recipe!

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## Chocolate Peppermint Pinwheel Cookies

### Ingredients:

- 1 batch Sugar Cookies, recipe follows
  - 3 ounces unsweetened chocolate, melted
  - 1 teaspoon vanilla extract
  - 1 egg yolk
  - 1 teaspoon peppermint extract
- 1/2 cup crushed candy canes or peppermint candies

### Directions:

Divide the dough in half and add chocolate and vanilla to 1 half and incorporate with hands. Add egg yolk, peppermint extract, and crushed candy to other half of dough and incorporate with hands. Cover both with plastic and chill for approximately 5 minutes. Roll out doughs separately to approximately 1/4-inch thickness. Place peppermint dough on top of chocolate and press together around the edges. Using waxed paper or flexible cutting board underneath, roll dough into log. Wrap in waxed paper and refrigerate for 2 hours. Preheat oven to 375 degrees F. Remove dough from the refrigerator and cut into 1/2-inch slices. Place cookies 1-inch apart on greased baking sheet, parchment, or silicone baking mat and bake for 12 to 13 minutes, rotating the pan halfway through cooking time. Remove from oven and let sit on baking sheet for 2 minutes, then move to a wire rack to cool completely. Store in an airtight container for up to 1 week.

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## Sugar Cookie

### Ingredients:

- 3 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1 tablespoon milk

### Directions:

Sift together flour, baking powder, and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.

This recipe came from The Food Network Website, thanks to Jane Weisenbach for sharing!

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## Decorated Sugar Cookies

### Ingredients:

- 3 1/2 cups all-purpose flour
- 1 cup butter or margarine (2 sticks), softened
- 3/4 cup sugar
- 1/2 cup light corn syrup
- 1 tablespoon lemon juice
- 2 eggs
- 1/4 teaspoon salt

*Frosting "Paint" (recipe on bottom of page)*

### Directions:

#### EARLY IN THE DAY OR DAY AHEAD:

1. Into a large bowl, measure flour, butter or margarine, sugar, corn syrup, lemon juice, eggs, and salt. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. Cover bowl with plastic wrap. Refrigerate dough 2 hours or until firm enough to handle. (Or, place dough in freezer 40 minutes.)

2. Preheat oven to 350° F. On well-floured surface, with floured rolling pin, roll 1/4 of dough at a time, 1/8 inch thick (keep remaining dough refrigerated). With floured cookie cutters, cut dough into desired shapes. Place cookies, about 1/2 inch apart, on ungreased cookie sheets. Bake 5 to 7 minutes until golden. With pancake turner, remove cookies to wire racks to cool. Repeat with remaining dough.

3. Prepare Frosting "Paint."

4. Decorate cookies: Place cookies on waxed-paper-lined cookie sheets. With small and medium artist's paint brushes or decorating bags with decorating tubes, decorate cookies as desired. Set cookies aside to allow frosting to dry completely, about 2 hours. Store cookies in tightly covered container. Makes 4 dozen 3-inch cookies. About 130 calories each.

FROSTING "PAINT": In large bowl, with mixer at low speed, beat one 16-ounce box confectioners' sugar (4 cups), 3 egg whites, and 1/2 teaspoon cream of tartar until blended. Increase speed to high; beat mixture until so stiff that a knife drawn through mixture leaves a clean-cut path. Divide frosting into small bowls. Tint each bowl of frosting with food coloring as desired, and if necessary, add a little water so icing will spread easily. Keep all bowls covered to prevent frosting from drying out. Thanks to Rachel Korb for sharing this recipe!

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## Chewy Coconut-Lime Sugar Cookies

### Ingredients:

- 2-1/4 cups unbleached all-purpose flour
- 1-1/2 cups sugar, plus 1/3 cup for rolling
- 1/2 tsp. baking soda
- 2 ounces cream cheese, cut into 8 pieces
- 1 tsp. baking powder
- 6 Tbls. unsalted butter, melted and still warm
- 1/2 tsp. table salt
- 1/3 cup vegetable oil
- 1/2 cup sweetened shredded coconut, chopped fine
- 1 large egg
- 1 Tbls. Milk
- 1 tsp. finely grated lime zest
- 1 Tbls. lime juice

### Directions:

Heat oven to 350° and line rimmed baking sheets with parchment paper. Whisk flour, baking soda, baking powder, coconut and salt together in medium bowl and set aside. Place 1-1/2 cups sugar and cream cheese in large bowl. Place remaining 1/3 cup sugar in shallow dish and set aside. Pour warm butter over sugar and cream cheese and whisk to combine (some small lumps of cream cheese will remain but will smooth out later). Whisk in oil until incorporated. Add egg, milk, lime zest, and lime juice; continue to whisk until smooth. Add flour mixture and mix with rubber spatula until soft dough forms. Make dough balls (around 2 tablespoons full) and roll in reserved sugar and place on baking sheet. Using bottom of drinking glass, flatten dough balls until 2 inches in diameter. Sprinkle tops evenly with 2 teaspoons sugar. Bake 1 tray at a time in middle of oven, until edges are set and just beginning to brown, 11 to 13 minutes, rotating tray after 7 minutes. Cool cookies on baking sheet 5 minutes. Using spatula, transfer cookies to wire rack and cool to room temperature. Thanks to Carolyn McDonald for sharing this recipe!

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## Sour Cream Coffee Cake

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### Directions:

Cream together: 1 cup butter, 2 cups sugar and 2 tsp. vanilla

Beat well and add: 2 eggs

Fold in: 1 cup sour cream

Add: 2 cups flour, 1 tsp. baking powder and pinch of salt

Pour half of mixture in very well greased bundt pan. (It is easier to use a 9 x 13 pan and not worry about getting it out of the bundt pan.)

Topping: (for center and top which becomes bottom when bundt cake is turned out onto a plate): ½ cup brown sugar, 1 tsp. cinnamon and 1 cup chopped nuts

Bake at 350° for about 1 hour. Let cool in the pan and loosen before trying to remove bundt cake.

Thanks to Carolyn McDonald for sharing this recipe!

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## Mexican Candy

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### Ingredients:

2-1/2 c. sugar

1 c. milk

½ c. butter

1 c. chopped pecans

1 tsp. vanilla

### Directions:

Combine 2 cups sugar, milk and butter in pan, bring to boil and remove from heat.

Place ½ cup sugar in large heavy pan or iron skillet and stir with wooden spoon over medium heat until sugar is melted and caramelized a golden brown. Slowly add boiled mixture to caramelized sugar stirring constantly. Cook over low heat stirring until mixture begins to boil. Cook, stirring often, until mixture reaches soft ball stage (240°).

Remove from heat. Add nuts and vanilla. Beat till mixture loses its gloss and will hold its shape when dropped from a spoon.

Pour into lightly buttered 8" square pan and cool until set. Cut into squares before too firm. Makes about 36 pieces of candy.

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## Chocolate Fudge

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### Directions:

4-1/2 cups sugar  
sweetened)

1 large can of condensed milk (not

Bring to rolling boil (in large pan) and boil slowly for not more than 8 minutes, stirring constantly.

Remove from heat and add:

24 oz. chocolate chips  
marshmallows

10-1/2 oz. package of miniature

1/2 cup butter or margarine

1 tsp. vanilla

2 cups chopped nuts

Mix well as you add ingredients. Pour into ungreased 11 x 17 jelly roll pan. Makes about 5 pounds of fudge. Please refrigerate.

If you prefer peanut butter fudge, add 24 ounces peanut butter chips instead of the chocolate chips.

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## Chewy Coconut-Lime Sugar Cookies

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### Ingredients:

2-1/4 cups unbleached all-purpose  
flour

1-1/2 cups sugar, plus 1/3 cup for  
rolling

1/2 tsp. baking soda

2 ounces cream cheese, cut into 8  
pieces

1 tsp. baking powder

6 Tbls. unsalted butter, melted and  
still warm

1/2 tsp. table salt

1/3 cup vegetable oil

1/2 cup sweetened shredded co-  
conut, chopped fine

1 large egg

1 Tbls. Milk

1 tsp. finely grated lime zest

1 Tbls. lime juice

### Directions:

Heat oven to 350° and line rimmed baking sheets with parchment paper. Whisk flour, baking soda, baking powder, coconut and salt together in medium bowl and set aside.

Place 1-1/2 cups sugar and cream cheese in large bowl. Place remaining 1/3 cup sugar in shallow dish and set aside. Pour warm butter over sugar and cream cheese and whisk to combine (some small lumps of cream cheese will remain but will smooth out later). Whisk in oil until incorporated. Add egg, milk, lime zest, and lime juice; continue to whisk until smooth. Add flour mixture and mix with rubber spatula until soft dough forms. Make dough balls (around 2 tablespoons full) and roll in reserved sugar and place on baking sheet. Using bottom of drinking glass, flatten dough balls until 2 inches in diameter. Sprinkle tops evenly with 2 teaspoons sugar.

Bake 1 tray at a time in middle of oven, until edges are set and just beginning to brown, 11 to 13 minutes, rotating tray after 7 minutes. Cool cookies on baking sheet 5 minutes. Using spatula, transfer cookies to wire rack and cool to room temperature. Thanks to Carolyn McDonald for sharing this recipe!

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