

**READY FOR THE WEEKEND #410:
"BILLY MADISON" – HOLIDAY SPECIAL
COOKIE RECIPES**

EASY CUT-OUT COOKIES

Ingredients:

1 cup margarine

2/3 cup sugar

1 egg

2 1/2 cups flour

1/2 tsp salt

1 tsp vanilla

Cookie cutters

Directions:

- Cream margarine, sugar, egg, and vanilla.
- Add dry ingredients. Mix well.
- Chill at least 2-3 hours or overnight.
- Roll on flour-dusted surface about 1/4 inch thick.
- Cut out cookies.
- Bake at 350 degrees, 6-8 minutes, on ungreased cookie sheets.

CHOCOLATE CRINKLES

Ingredients:

4 oz. unsweetened chocolate
1 c. vegetable oil
12 oz. Semi-sweet chocolate bits
1/2 tsp. salt
2 tsp. vanilla
2 tsp. baking powder
4 lg. eggs (room temperature)
2 c. all purpose flour
2 c. white sugar
3/4 c. confectioners' sugar

Directions:

- Melt unsweetened chocolate in double boiler, stirring until smooth. Remove and cool.
- Sift flour, baking powder, and salt.
- In a large bowl, stir together oil, cooled chocolate, and sugar.
- Stir in the eggs one at a time. Add vanilla and mix until combined.
- Do the same with the flour mixture.
- Add the chocolate chips.
- Cover dough with plastic wrap and refrigerate, 4 hours or overnight.
- Preheat oven to 350 degrees and position racks evenly in the oven.
- Lightly grease two baking sheets with butter or non-fat cooking spray.
- Roll the chilled dough to form a 1-inch ball. Drop into sifted confectioners' sugar and roll until completely coated.
- Place balls on the cookie sheets at least 1 1/4 inch apart.
- Bake for 9 to 11 minutes until the top of the cookies are crinkled and feel barely set when touched with a finger.
- Halfway through baking, switch baking sheets so that the cookies are evenly browned.
- Cool on a wire rack for 5 minutes.

Tips:

- Do not overbake.
- Chopped nuts can be substituted for the chocolate bits.
- Making the balls smaller will yield a larger amount of cookies.

CLASSIC BUCKEYES

Ingredients:

1 stick butter (softened)
1 box (1 lb.) powdered sugar
2 c. peanut butter
1/2 tsp. vanilla
1 pkg. (12 oz.) chocolate chips
1/2 bar paraffin

Directions:

- Mix butter, powdered sugar, vanilla, and peanut butter together.
- Make into small balls and chill until firm.
- Melt chocolate with paraffin. Stir until mixed.
- Dip peanut butter balls into chocolate with a toothpick and place on wax paper/
- Leave top of balls plain to have appearance of a buckeye.

BOHEMIAN NUT SLICES

Ingredients:

1 env. dry yeast
1/4 c. warm water
1 tsp. sugar
2 c. sifted flour
1/2 tsp. salt
3/4 c. butter
2 eggs, separated
1/2 c. sugar
1 tsp. vanilla
1/4 c. chopped nuts
Powdered sugar

Directions:

- Sprinkle yeast over warm water. Add 1 teaspoon sugar. Let stand 10 minutes or until yeast is softened.
- Sift flour and salt together. Cut in butter until mixture resembles coarse meal.
- Blend in egg yolks and yeast mixture. Mix until a smooth ball is formed.
- Beat egg whites until stiff, but not dry. Gradually beat in 1/2 of sugar.
- Continue beating until stiff and peaked. Fold in vanilla.
- Divide dough in half. Roll each half on lightly floured board into a 9"x13" rectangle.
- Spread with half egg whites and sprinkle with nuts. Roll jelly roll fashion.
- Place on greased baking sheet. Make 1/2" deep cut lengthwise down the center.
- Bake immediately at 375 degrees for 22 minutes.
- Sprinkle with powdered sugar.