



Cookie Exchange
Recipe Booklet



Mint Chocolate Chip Cookies

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
1/2 cup butter or margarine, softened
1/4 to 1/2 teaspoon mint extract
6 to 8 drops green food color
1 egg
1 cup creme de menthe baking chips
1 cup semisweet chocolate chunks

Directions

Heat oven to 350°F. In large bowl, stir cookie mix, butter, extract, food color and egg until soft dough forms. Stir in creme de menthe baking chips and chocolate chunks.

Using small cookie scoop or teaspoon, drop dough 2 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until set. Cool 3 minutes; remove from cookie sheet to wire rack. Serve warm or cool completely. Store tightly covered at room temperature.

Expert Tips

Drizzle cooled cookies with melted chocolate. For even baking, make sure cookies are of the same shape and size.

Chocolate Candy Cookie Cups

1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix

3 tablespoons vegetable oil

1 tablespoon water

1 egg

18 miniature (1 inch square) bars chocolate-covered peanut, caramel and nougat candy, unwrapped

1 container (1 lb) Betty Crocker® Rich & Creamy chocolate frosting

Betty Crocker® Holiday candy decors, if desired

Directions

Heat oven to 375°F. In large bowl, stir cookie mix, oil, water and egg until soft dough forms.

Form dough into thirty-six 1-inch balls (about 2 teaspoons each); press into ungreased mini muffin cups. Cut each candy bar in half; press one piece of candy bar into center of dough in each cup.

Bake 9 to 11 minutes or until edges are light golden brown. Cool completely in pan, about 30 minutes. Remove from pan to serving plate. Spoon frosting into pastry bag fitted with star tip. Pipe frosting on top of each cookie cup. Decorate with decors.





Holiday Blossom Cookies

Ingredients

1 pouch Betty Crocker® cookie mix
(any flavor)

Ingredients called for on cookie mix
pouch

2 tablespoons sugar

36 Hershey's® Kisses® Brand chocolates,

Directions

Heat oven to 375°F. In medium bowl,
make dough as directed on pouch.

Shape dough into 36 (1-inch) balls; roll in
sugar. Place 2 inches apart on ungreased
cookie sheets.

Bake 8 to 10 minutes or until light golden
brown. Immediately press 1 chocolate
candy in center of each cookie. Remove
from cookie sheets. Cool completely,
about 20 minutes. Store cookies in tightly
covered container.

Chocolate-Marshmallow Pillows

Cookies

- 1 pouch (1 lb 1.5 oz) Betty Crocker® double chocolate chunk cookie mix
- 1/4 cup vegetable oil
- 2 tablespoons water
- 1 egg
- 2/3 cup chopped pecans
- 12 large marshmallows, cut in half

Frosting

- 1 cup semisweet chocolate chips (6 oz)
- 1/3 cup whipping cream
- 1 teaspoon butter or margarine
- 1 teaspoon vanilla
- 1/2 cup powdered sugar

Directions

Heat oven to 350°F. In large bowl, stir cookie mix, oil, water, egg and pecans until soft dough forms.

On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.

Bake 7 minutes. Remove from oven; immediately press marshmallow half lightly, cut side down, on top of cookie. Bake 1 to 2 minutes longer or just until marshmallows begin to soften. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

Meanwhile, in 1-quart nonstick saucepan, melt chocolate chips over low heat, stirring until smooth. Remove from heat. Add whipping cream, butter and vanilla; blend well. Stir in powdered sugar until smooth.

Spread frosting over each cooled cookie, covering marshmallow. Let stand until frosting is set.





Peppermint Sugar Cookie Bark

1 pouch Betty Crocker® sugar cookie mix
1/3 cup butter, softened
1 egg
1 bag (12 oz) white vanilla baking chips (2 cups)
1/3 cup coarsely crushed peppermint candy canes (14 miniature)

Directions

Heat oven to 375°F. Line large cookie sheet with foil. In medium bowl, stir cookie mix, butter and egg until soft dough forms. Press dough into 12-inch square on cookie sheet.

Bake 10 to 14 minutes or until light golden brown; cool.

In microwavable bowl, microwave white vanilla baking chips uncovered on High 30 to 60 seconds, stirring every 30 seconds, until chips can be stirred smooth. Pour and spread over cooled cookie base. Immediately sprinkle with candy. Let stand until set, about 30 minutes.

Gently break up cookie bark. Store tightly covered

Red Velvet Rich and Creamy Cookies

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
1/3 cup unsweetened cocoa
1/4 cup butter or margarine, softened
1/4 cup sour cream
1 tablespoon red food color
1 egg
3/4 to 1 cup Betty Crocker® Rich & Creamy cream
cheese frosting
1/4 cup chopped nuts

Directions

Heat oven to 375°F. In large bowl, stir cookie mix, cocoa, butter, sour cream, food color and egg until soft dough forms.

Roll dough into 1-inch balls; place 2 inches apart on ungreased cookie sheet.

Bake 8 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.

Frost cooled cookies with frosting. Sprinkle with nuts. Store tightly covered at room temperature.



Choo Choo Train Cookies

1 pouch Betty Crocker® sugar cookie mix
Butter, flour and egg called for in Cutout Cookies directions on pouch
Betty Crocker® Cookie Icing in desired colors
1 tube (4.25 oz) Betty Crocker® white decorating icing
Assorted candies and sprinkles

Heat oven to 375°F. Print and cut out templates to use as guides for cutting train engines, box cars and cabooses, or have similarly shaped 3- to 4-inch cookie cutters ready.

In medium bowl, stir cookie mix, butter, flour and egg until soft dough forms. On floured surface, roll dough 1/4 inch thick. Use sharp knife and templates, or use cookie cutters to cut 6 train engines, 6 box cars and 6 cabooses. Place 1 inch apart on ungreased cookie sheets.

Bake 8 to 10 minutes or until light golden brown around edges. Cool 5 minutes before removing from cookie sheet; cool completely.

Decorate with icings and candies as desired. Arrange so each engine is followed by a box car and a caboose, making 6 trains. Let stand until set.





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