

# WLCN COOKIE SWAP RECIPES 2020 E-BOOK



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WILDE LAKE CHILDREN'S NURSERY

10518 MARBLE FAUN DR COLUMBIA, MD 21044

Compiled and Edited by Kim Hong

# NANCY'S SECRET COOKIES

Submitted by: Nicole McFarland

## INGREDIENTS

1 package cake mix

2 eggs

½ c cooking oil

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Mix ingredients.
3. Place spoonfuls on cookie sheet and bake for 8 minutes.

## NOTES FROM THE BAKER (AND PREVIOUS GENERATIONS)

1. “This is a recipe/technique my Grandma used to introduce us kids to baking.”
2. “These are cookies that are good for younger kids to make because there’s not a lot of measuring involved, so it’s really easy to set them up and let them take charge and experiment.”
3. “One time she gave me a yellow cake mix and I added shaved carrots and golden raisins to the batter. Everyone just raved at how good they were, but we didn’t write down what I did so they were truly one of a kind.”



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# GIANT FLOURLESS CHOCOLATE COOKIES

Submitted by: Gail Tardif

Source: <https://drivemehungry.com/giant-flourless-chocolate-cookies/>

## INGREDIENTS

2 large egg whites

2 c powdered sugar

½ c unsweetened cocoa powder

1 tsp vanilla bean paste or vanilla extract

Pinch of salt

Add-ins: ¼ c dark chocolate chips, ¼ c white chocolate chips, ¾ c chopped almonds (substitute with peanuts, walnuts, cashews)

## DIRECTIONS

1. Preheat oven to 350 degrees F
2. In a large bowl, add powdered sugar, cocoa, egg whites, vanilla, and salt. Mix until fully combined and you don't see any powdered sugar or cocoa lumps. Next, gently fold in your add-ins until well combined.
3. Line a baking sheet with parchment paper or a silicon baking sheet. Divide the dough into 6 portions. You may need to bake them in two batches or use two baking sheets since the cookies spread a bit.

## NOTES FROM THE BAKER

(AND PREVIOUS GENERATIONS!)

1. Makes 6 giant chocolate cookies
2. Optional add-ins: peanut butter chips, cinnamon chips, milk chocolate, mint chocolate, or even dried fruit such as dried cherries or dried cranberries



Photo provided by  
<https://drivemehungry.com>

4. Bake in the oven for 18 - 22 minutes depending on how chewy you like your cookies. You should see cracks form on the surface of your cookie and they should be fudgy in the middle. I baked mine for 20 minutes.
5. Let them cool before removing. The cookie should set more once cooled.

# RAISIN WALNUT COOKIE CUT-UPS

Submitted by: Gail Tardif

Source: Baking Buddies Baking Kit recipe by

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## INGREDIENTS

2/3 c butter or margarine

1 c sugar

½ c light molasses

1 egg

1 TBSP grated lemon peel

2 c all-purpose flour

1 tsp baking soda

½ tsp salt

1 c Sunmaid Raisins

1 c chopped Diamond walnuts

\*Lemon icing recipe follows

- 2 c powdered sugar
- 2-3 TBSP lemon juice

## DIRECTIONS

1. Heat oven to 375 degrees. Line with foil and grease a 10x15-inch baking pan. Combine butter and sugar, beat until light and fluffy. Beat in molasses, egg and lemon peel. Combine flour, soda and salt, mix in. Stir in raisins and walnuts. Spread butter in prepared baking pan. Bake at 375 degrees for 20 minutes. Cool in pan 30 minutes. Leave in pan and cut into shapes with cookie cutters, pressing

## NOTES FROM THE BAKER

(AND PREVIOUS  
GENERATIONS!)

1. "I don't do the cutouts, instead just cut bars on a diagonal."



Photo provided by Gail Tardif

firmly. Decorate with additional raisins, walnuts and icing, as desired. Makes about 2 dozen cookies.

2. **Lemon Icing:** Combine 2 cups sifted powdered sugar with enough lemon juice (2-3 tablespoons) to make an icing of desired consistency to drizzle or pipe over cookies.

# THREE-LAYER COOKIES

Submitted by: Tamara Heffner

## INGREDIENTS

½ c white sugar

1 ¼ c brown sugar, separated ½ and ¾

1 c shortening

2 c flour

1 pkg. chocolate chips (peanut butter, butterscotch, white choc. chips can be substituted)

¼ tsp baking soda

1 tsp baking powder

2 eggs, separated

1 TBSP water

¼ tsp salt

## DIRECTIONS

1. Preheat oven to 350 degrees and grease bottom of 13"x9" pan.
2. Sift together flour, soda, baking powder and salt. Set aside.
3. Cream shortening with ½ c brown sugar and white sugar. Add egg yolks and water. Add flour mixture. Spread and pat onto bottom of pan and press choc. chips into dough.

## NOTES FROM THE BAKER

### (AND PREVIOUS GENERATIONS!)

1. "My mother doesn't like the taste of baking soda, so she omits it from the recipe and substitutes it with baking powder."
2. "My mother, also, doesn't use the whole ¾ c of brown sugar in the meringue (she thinks it's too sweet), so you can use less of the sugar if you don't want it to be that sweet."
3. "And finally, my grandmother says that we use too many choc. chips in our cookies! She only used a 6oz. bag whereas my mother uses a 10-16oz. bag.. it's completely up to you how much choc. chip you want to use!"



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4. Make meringue of egg whites (in metal or glass bowl) until the peaks gently fold over when beaters are lifted. Add  $\frac{3}{4}$  c brown sugar and mix well. Spoon over dough and choc. chips and spread evenly until all the edges of the meringue touch the sides of the pan (if it doesn't touch the sides of the pan, during baking the meringue will shrink and not completely cover what's underneath).
5. Bake at 350 degrees for 30 minutes. Let pan and cookies completely cool before cutting into bars.



# ULTIMATE DOUBLE CHOCOLATE CHIP COOKIE BALLS

Submitted by: Melanie Hudson

## INGREDIENTS

1 lb dark chocolate (preferably Trader Joe's Pound Plus 72% Cacao Bar)

2 c rice flour

½ c cocoa powder

2 tsp baking powder

1 tsp salt

10 tsp unsalted butter

1 ½ c white sugar

4 eggs

2 tsp vanilla extract

2 tsp cinnamon

1 ½ c chocolate chips

## DIRECTIONS

1. Melt 1lb dark chocolate in double boiler or in microwave, stirring occasionally until smooth. Sift together rice flour, cocoa powder, baking powder, cinnamon, and salt in medium bowl. Set aside.
2. In large bowl, cream butter with white sugar and brown sugar until smooth. Beat in eggs one at a time, then stir in vanilla extract until well blended. Stir in melted chocolate. Then slowly stir in dry ingredients and add chocolate chips until everything comes together. Cover and let stand for 35 minutes.

NOTES FROM THE BAKER  
(AND PREVIOUS  
GENERATIONS!)



Photo provided by Melanie Hudson

3. Preheat oven to 350 degrees. Line two cookie sheets with parchment paper or spray sheets with cooking spray. Roll dough into tbsp. sized balls, or into the shape of your preference, leaving about 2 inches between cookies.
4. Bake for 8-10 minutes. Remove cookies and let cool for about 10 minutes to allow for the centers to cool before eating.