#1 -- Cashew Cookies -- Rachel Moeller

1/3 recipe standard cookie dough (below)

½ cup finely chopped cashews  1 slightly beaten egg white
1 cup finely chopped cashews  36 whole cashews

Begin with standard sugar cookie dough:  ¾ cup butter, ¾ cup shortening, 2 cups sugar, 2 tsp baking powder, ½ tsp salt, 4 eggs, 2 tsp vanilla, 5 cups flour.  Mix butter and shortening on medium in large mixing bowl about 30 seconds.  Add sugar, baking powder and salt and beat until combined, scraping bowl.  Beat in the eggs and vanilla.  Beat in as much of the flour as you can with the mixer, and stir in any remaining flour.  Divide dough into 3 portions.  Cover and chill 3 hours until easy to handle.

Combine 1/3 recipe cookie dough and ½ cup chopped cashews in medium mixing bowl.  Using spoon, stir until combined.  Wrap dough in clear plastic wrap and chill 3 hours.  Lightly grease 2 cookie sheets.  Shape dough into 1-inch balls.  Roll in egg whites, then in 1 cup chopped cashews.  Place balls 2 inches apart on cookie sheets.  Slightly flatten each cookie and press whole cashew onto top of each cookie.  Bake in 350 degree oven for 8 to 10 minutes.  Makes 36.

#2 -- Chocolate Mint Pillows -- Rachel Moeller (most unusual ingredient)

1/3 recipe standard cookie dough (below)  ¼ teaspoon mint extract
A few drops of green food coloring  4 1.55 ounce bars milk chocolate

Begin with standard sugar cookie dough:  ¾ cup butter, ¾ cup shortening, 2 cups sugar, 2 tsp baking powder, ½ tsp salt, 4 eggs, 2 tsp vanilla, 5 cups flour.  Mix butter and shortening on medium in large mixing bowl about 30 seconds.  Add sugar, baking powder and salt and beat until combined, scraping bowl.  Beat in the eggs and vanilla.  Beat in as much of the flour as you can with the mixer, and stir in any remaining flour.  Divide dough into 3 portions.  Cover and chill 3 hours until easy to handle.

Combine 1/3 recipe cookie dough, mint extract and green food coloring in medium mixing bowl.  Combine using wooden spoon.  Divide dough in half.  Wrap each half in plastic wrap and chill for 3 hours.  On a lightly floured surface, roll one portion of dough into a 10x6 inch rectangle (keep other half of dough chilled for now).  Cut into fifteen 2-inch squares.  Break chocolate bars into rectangles along markings.  Place one small rectangle of chocolate on one half of each of the squares of dough.  Fold other half of dough up and over to cover chocolate and form a rectangle.  Place squares 1 inch apart on lightly greased cookie sheet.  Using a fork, press edges together to seal.  Repeat with other portion of dough.  Bake cookies in 375 degree oven for 8 to 10 minutes, then allow to cool on rack.  Place remaining pieces of chocolate in saucepan and heat until melted.  Spoon melted chocolate into Ziplock bag, seal, and snip a corner to pipe chocolate on top of cookies.  Makes 30.
#3 -- White Velvet Cookies—Michelle Hulke (overall most delicious)

2 cups butter, soft  
1 tsp. vanilla

8 oz. cream cheese, soft  
4 ½ cup flour

2 cups sugar  
white almond bark

2 egg yolks  
crushed peppermints

Cream butter and cream cheese, then add sugar, egg yolks, and vanilla; mix well. Gradually add flour. Cover and chill 2 hours, then roll out.

Bake @ 350 degrees for 10-12 minutes on a greased baking sheet. Don’t brown them! Cool for 5 min. Remove to wire rack to finish cooling. Dip half of cookie in almond bark, and sprinkle with crushed peppermints.

#4 -- Chocolate Chip Heath Bit Pecan Cookies -- - LaDonna Lane (best use of combined ingredients)

2 ¼ cup flour  
2 cup milk chocolate chips

1 tsp. baking soda  
1 cup chopped pecans

¾ cup sugar  
1 cup heath bits

¾ cup brown sugar  
2 tsp. vanilla

2 sticks butter  
2 eggs

Cream sugar, brown sugar, butter, vanilla, and eggs. Add flour and baking soda, mix well. Stir in chocolate chips, chopped pecans, and heath bits. Bake at 375 degrees for 9-11 minutes.

#5 -- Buttery Yeast Spritz -- Howard Andersen

1 packet dry yeast  
2 Tbsp warm water (110 to 115 deg. F)

2 cups softened butter  
1 cup sugar

2 egg yolks  
4 cups flour

In a bowl, dissolve yeast in water and set aside. In separate bowl, cream butter and sugar, then add egg yolks and yeast. Gradually add flour and spoon dough into a cookie press. Press cookies onto an ungreased cookie sheet. Bake at 400 deg. For 7 to 9 minutes or until lightly brown.
#6 -- Swedish “Pepparkabor” -- Howard Andersen

½ lb butter
1 egg beaten
3 ¾ cups flour
1 tsp cinnamon
1 tsp ginger

1 ½ cups sugar
2Tbsp dark syrup
2 tsp soda
1 tsp cloves
1 tsp cardamom

Cream butter and sugar, then add egg and syrup. Add the dry ingredients and mix well. Put cookie dough in refrigerator overnight. Roll out dough thinly and bake for 5 to 10 min. at 375 deg. F.

#7 -- Almond Sugar Cookies -- Brynn Makela

1 cup butter, softened
1 tsp almond extract
½ tsp baking powder

¾ cup granulated sugar
2 cups flour
¼ tsp salt

Additional sugar if desired for “pressing”

Glaze: 1 cup confec. Sugar, 1½ tsp almond extract, 2-3 Tbsp water, food coloring

Directions: Cream butter and sugar in large bowl until light and fluffy. Beat in almond extract. In separate bowl, combine flour, baking powder and salt. Gradually add to cream mixture and mix well. Roll into 1-inch balls and press with sugared glass OR roll on a floured surface and cut into desired shapes. Place on ungreased cookie sheets and bake at 400 degrees for 7 minutes. Cool. Glaze: In small bowl, whisk together confec. Sugar, almond extract and enough water to achieve glaze consistency. Add food coloring if desired and drizzle over cookies. Makes about 54.
**#8 -- Peanut Butter Zombie Reindeer Cookies -- Lisa Octigan and the Campus Safety Gang (most creative)**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>¼ cup peanut butter</td>
<td>1 ¼ cup firmly packed brown sugar</td>
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<tr>
<td>½ cup shortening</td>
<td>3 Tbsp milk</td>
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<tr>
<td>1 Tbsp vanilla</td>
<td>1 egg</td>
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<tr>
<td>1 ¾ cup all purpose flour</td>
<td>¾ tsp baking soda</td>
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<tr>
<td>¾ tsp salt</td>
<td>Chocolate-covered mini pretzels</td>
</tr>
<tr>
<td>Mini brown M&amp;M’s</td>
<td>Regular sized red M&amp;M’s</td>
</tr>
</tbody>
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Preheat oven to 375 deg.F. Combine brown sugar, peanut butter, shortening, milk, and vanilla in large bowl. Beat at medium speed until well blended. Add egg and beat until just blended. In separate bowl, combine flour, baking soda, and salt. Add to creamed mixture at low speed. Mix just until blended. Form dough into 1-inch balls. To make reindeer-shaped cookies, pinch the bottom of the ball slightly to form a point, then gently flatten with your hand. Space cookies about 2 inches apart on greased cookie sheet and bake for 7 to 8 minutes, until set. Remove and immediately press two mini pretzels into the tops of the cookies for antlers. Press two mini brown M&M’s in for eyes and one red for nose. Allow to cool. Makes about 40.

**#9 -- Funfetti Cookies -- Karrissa Larson**

1 (18.9oz.) pkg. Pillsbury Moist Supreme Funfetti Cake Mix (NOT the Cookie mix)

1/3 cup of oil  
2 eggs

Sugar

Heat oven to 350 deg. F. Combine cake mix, oil and eggs in a medium bowl. Place on cookie sheets. Pour a little sugar in a bowl. Take a glass cup and press down on the first cookie with the bottom (first cookies is always the hardest because no sugar will stick to bottom of cup yet). Put the cup’s bottom in the sugar so that it is completely covered by sugar. Press down on the next cookie, back to sugar and repeat. This is so cookie is flat and gets cooked through all the way before it burns. Place in oven for 7 to 10 minutes or until lightly golden on top. Decorate and enjoy!

**#10 -- Pie Crust Cookies -- Anna Nelson and Mary Patterson**

2 cups flour  
¾ to 1 cup butter

½ tsp salt  
2 Tbsp water

Sugar and cinnamon to taste as topping