

Bake Ahead

Can be frozen up to 3 months

Chocolate Chip Cookies



2 1/4 c flour	1 tsp baking soda
1 tsp salt	3/4 c brown sugar
1/2 c butter and 1/2 c Crisco	1 tsp vanilla
3/4 c sugar	2 eggs
2 c chocolate chips	

Combine butter/crisco, sugar, brown sugar, and vanilla, beat until creamy. Beat in eggs. Gradually add flour, salt, and soda and mix well. Stir in chocolate chips. Refrigerate batter overnight. Drop by rounded teaspoonfuls onto cookie sheets. Bake 8-10 minutes at 375. Cool 2 minutes, then transfer to wire cooling rack.

Oatmeal Cookies



2 c flour	1/2 tsp baking soda
1/4 tsp salt	1 1/2 c quick oats
1 c brown sugar	1/2 c sugar
1 c butter	1 Tb honey
2 tsp vanilla	2 eggs

Preheat oven to 300. Blend sugars with electric mixer at medium speed. Add butter and mix to form grainy paste. Scrape down sides and add honey, vanilla and eggs. Mix until light and fluffy. Add flour mixture and blend just until combined. Drop by rounded tablespoons, rolled in sugar, onto cookie sheet. Bake 22-24 minutes, until light golden brown. Immediately transfer to cool flat surface. Freeze between layers of waxed paper.

Scott's Alternative Oatmeal (2009)

3/4 c shortening	1 c brown sugar	1 c sugar	1 egg
1/4 c water	1 tsp vanilla	3 c Quaker Oats	
1 c flour	1 tsp salt	1/2 tsp baking soda	

Beat shortening, sugars, egg, water and vanilla until creamy. Add dry ingredients, mix well. Add ~ 1 1/2 c raisins Drop by rounded teaspoonfuls onto cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

Josh's Dead Angel Cookies



2 sticks butter 3.5 c flour
1 c sugar 2 tsp baking soda
1 c brown sugar 2 tsp cream of tartar
1 tsp vanilla 1/2 tsp salt
3 eggs
1 pkg Heath Bits o' Brickle

Preheat oven to 350. Beat butter, sugar, brown sugar, vanilla and salt until well blended. Add eggs and beat well.

Gradually add dry ingredients, beating until blended. Stir in toffee bits. Drop by heaping teaspoon onto cookie sheet and bake 8 to 10 minutes until lightly browned. Cool slightly, then move to wire rack to cool completely.

Oatmeal Scotchies



1 1/4 c flour 1 tsp baking soda
1/2 tsp salt 1/2 tsp cinnamon
1 c butter 3/4 c sugar
3/4 c brown sugar 2 eggs
1 tsp vanilla 3 c quick oats
11 oz butterscotch morsels

Preheat oven to 375. Beat butter, sugar, brown sugar, eggs and vanilla extract. Gradually beat in flour baking soda, salt and cinnamon. Stir in oats and morsels. Drop by rounded tablespoon onto ungreased baking sheet. Bake for 7-8 minutes for chewy cookies, 9-10 minutes for crispy cookies. Cool on baking sheets for 2 minutes, then move to wire rack to cool completely.

Crispy Peanut Butter Cookies



1/2 c margarine	1/2 c peanut butter
1/2 c sugar	1/2 c brown sugar
1 egg	1/2 tsp vanilla
1 1/4 c flour	3/4 tsp baking soda
1/4 tsp salt	

Cream margarine and peanut butter. Gradually add sugar, brown sugar, and egg. Add vanilla. Gradually blend in dry ingredients. Shape into 1" balls and roll in granulated sugar. Place 2" apart on cookie sheet. Crisscross top of each ball with fork. Bake at 375 for 10-12 minutes.

Chocolate Peanut Butter Chip



2 c flour	3/4 c cocoa
1 tsp baking soda	1/2 tsp salt
2 1/2 sticks butter	2 c sugar
2 eggs	2 tsp vanilla
10 oz Reese's Peanut Butter Chips	

Heat oven to 375. Beat butter and sugar until fluffy. Add eggs and vanilla, beat well. Gradually add dry ingredients, beating well. Stir in chips. Drop by rounded teaspoonfuls onto cookie sheet. Bake 12 minutes. They will rise while cooking, then flatten while cooling. Cool 1 minute on baking sheet, then move to cooling racks.

Note: Alex says use 2 1.2 sticks of butter for chewy cookie, instead of crispy.

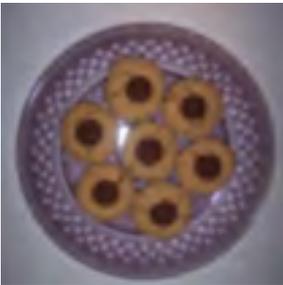
M&M Cookies



2 sticks butter	1/2 c sugar
1/2 c brown sugar	1 egg
1 tsp vanilla	2 c flour
1/2 tsp baking soda	1/8 tsp salt
12 oz M&M mini baking bits	

Preheat oven to 350. Cream butter and sugars until light and fluffy, beat in egg and vanilla. Blend flour, baking soda and salt into creamed mixture. Stir in baking bits. Drop by heaping teaspoonfuls about 2 inches apart onto cookie sheet. Bake 10-13 minutes, until edges are lightly brown and center is still soft. Cool one minute on cookie sheet, then cool completely on wire racks.

Peanut Butter Blossom Cookies



1 bag (8 oz) Hershey's Kisses	1/2 cup shortening
3/4 cup peanut butter	1/3 cup granulated sugar
1/3 cup brown sugar	1 egg
2 tablespoons milk	1 tsp vanilla extract
1 1/2 cups flour	1 tsp baking soda
1/2 teaspoon salt	granulated sugar

Heat oven to 375. Beat shortening and peanut butter in large bowl until well blended. Add granulated sugar and brown sugar, beat until fluffy. Add egg, milk and vanilla, beat well. Stir together flour, baking soda and salt, gradually beat into peanut butter mixture. Shape dough into 1-inch balls. Roll in granulated sugar and place on un-greased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Immediately press a Kiss into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.

Thumbprint Cookies



1 c butter	1 1/3 c sugar
2 egg yolks	1/4 c milk
2 tsp vanilla	2 c flour
2/3 c cocoa	1/2 tsp salt
1 can vanilla frosting	

Beat butter, sugar, egg yolk, milk and vanilla until fluffy. Gradually add flour, cocoa, and salt and beat until well blended. Refrigerate 2 hours. Shape dough into 1 inch balls, roll in granulated sugar, and place on greased cookie sheet. Press thumb into center of each cookie. Bake at 350 for 10-12 minutes. Cool 5 minutes, then move to wire racks. Spoon colored frosting into thumbprints.

Stained Glass Cookies



1/2 cup butter, softened	1/2 cup sugar
1/2 cup honey	1 egg
1 tsp. vanilla	3 cups flour
1 tsp. Baking Powder	
1/2 tsp. baking soda	1/2 tsp. salt
5 rolls Life Savers Candy	

Beat butter, sugar, honey, egg and vanilla until well blended. Add flour, baking powder, baking soda and salt; mix well. Cover and refrigerate at least 2 hours. Separate and crush life savers candies. Roll dough on lightly floured surface to 1/4-inch thickness. Cut into desired shapes with 2-1/2- to 3-inch floured cookie cutters. Trace smaller version of cookie shape on dough leaving 1/2- to 3/4-inch border of dough. Remove dough from center of cutouts; set aside and re-roll no more than once. Place cutout shapes on baking sheets lined with foil, and fill with crushed candy. Bake at 350°F for 8 minutes or until candy is melted and cookies are lightly browned. Cool cookies completely before removing from foil.

Snickerdoodles



1 cup shortening
2 eggs
1 tsp baking soda
1/2 tsp salt

1 1/2 cup sugar
2 3/4 cups flour
2 tsp cream of tartar

Preheat oven to 375. Cream together shortening and sugar. Stir in eggs. Slowly add flour, baking soda, cream of tartar and salt. In small bowl, mix 2 Tb white sugar and 2 Tb cinnamon. Roll dough into walnut sized balls and roll in the cinnamon-sugar. Bake for 8-10 minutes, until edges are slightly brown. Remove from sheets immediately and cool on wire rack.

Russian Teacakes



1 cup margarine or butter, softened
1/2 cup powdered sugar
1 teaspoon vanilla
2 1/4 cups all purpose or whole wheat flour
1/4 teaspoon salt
3/4 cup finely chopped nuts
Powdered sugar

Heat oven to 400 degrees. Mix margarine, 1/4 cup powdered sugar and the vanilla. Mix in flour, salt and nuts until dough holds together. Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet. Bake until set but not brown, 10-12 minutes. Roll in powdered sugar while warm; Cool. Roll in powdered sugar again.

Spiced Citrus Snowflakes



1/2 c butter, softened
1 tsp baking powder
dash salt
1 egg
2 1/2 c flour

1 c sugar
1/4 tsp baking soda
1/2 c sour cream
1/2 tsp ground nutmeg
1 tsp shredded orange peel

Beat butter for 30 seconds. Add sugar, baking powder, soda, salt and beat well. Beat in sour cream egg, nutmeg. Beat in peel and flour. Cover and chill dough for 1 to 2 hours.

Preheat oven to 375. Roll out portions of dough on floured surface, to 1/4 inch thick. Cut into snowflake shapes, and place 1 inch apart on cookie sheet. Bake 6-7 minutes, until firm and bottoms are light brown. Cool on wire racks.

Twisted Sugar Cookies



Any sugar cookie batter, divided into 2 equal portions

Knead food coloring into one half of the cookie dough, making sure to get consistent and dark color. Roll each half out onto waxed paper, making 10 x 8 inch rectangle. Invert one piece of dough onto the other, and press gently to seal. Tightly roll up dough, inside waxed paper. Chill rolls for at least one

hour. Preheat oven to 375, then slice rolls into 1/4" thick slices with sharp knife, and bake 8-10 minutes or until edges are firm.

Lemon Chip Cookies



Mix from King Arthur flour,
kingarthurfLOUR.com or 800-827-6836

Preheat oven to 400 degrees. Pour 1/2 the mix into bowl, and add salt and butter, beat until creamy. Add egg and beat until fluffy. Add remaining mix and beat until firm. Roll dough into 1 inch balls, dip top in colored sugar, and bake 8 to 10 minutes (just until edges start to brown). Cool 3 minutes, then move to wire rack to cool completely. New in 2004.

Note to Lisa: Next time add more lemon flavor.

Chocolate Almond



1 c butter	1 c sugar
1 egg	1/2 tsp almond extract
1/2 tsp vanilla extract	2 c flour
1/2 c cocoa	1/4 tsp baking powder
1/4 tsp baking soda	1/8 tsp salt
1 c mini chips	Slivered Almonds

Beat butter and 1 c sugar until fluffy. Add egg, almond extract and vanilla, beat well. Combine flour, cocoa, baking powder, baking soda, and salt and gradually add to butter mixture and beat to form smooth dough. Stir in chocolate chips. Refrigerate 1 hour, or until firm enough to handle. Heat oven to 350. Shape dough into 1 1/8 inch balls, roll in sugar. Place 2 inches apart on ungreased cookie sheet, and place 3 slivered almonds on each cookie. Bake 9-10 minutes or until set. Cool slightly, then remove to wire rack to cook completely.



Oatmeal Cinnamon Chip

2 c butter, softened	1 1/2 c flour
1 c brown sugar	1 tsp baking soda
1/3 c granulated sugar	2 1/2 cups oats
2 eggs	10 oz Hershey's cinnamon chips
1 1/2 tsp vanilla extract	3/4 c raisins

Heat oven to 350. Beat butter and sugars until creamy. Add eggs and vanilla, beat well. Add flour and baking soda, beat well. Stir in oats, chips and raisins. Batter will be stiff. Drop by heaping teaspoons onto ungreased cookie sheet. Bake 10 to 12 minutes or until lightly browned. Cool 1 minute, move to wire rack and cool. Introduced in 2004.

Peanut Butter Heath Bits



1/2 c shortening	1 1/2 c flour
3/4 c peanut butter	3/4 tsp baking soda
1 1/4 c brown sugar	3/4 tsp salt
3 T milk	1 1/3 c Heath bits
1 T vanilla extract	1 egg

Heat oven to 375. Beat shortening, peanut butter, brown sugar, milk and vanilla until well blended. Add egg and beat slightly. Gradually add flour, baking soda and salt. Still in 1 c toffee bits. Roll into 1 tsp balls, and top with reserved heath bits. Bake 7 to 8 minutes or until set.

Chocolate Caramel Bars



1 c flour
1/2 c butter
1 c coconut
14 oz sweetened condensed milk
2 tsp vanilla
2 Tb milk
6 oz semisweet chocolate, chopped

1/2 c brown sugar
2 c chopped pecans
20 vanilla caramel

Preheat oven to 350. Stir together flour and brown sugar, cut in butter. Press into bottom of 13x9x2 pan, and bake for 15 minutes. Sprinkle pecans and coconut over crust. Combine sweetened condensed milk and vanilla, pour over crust. Bake at 350 for another 25 to 30 minutes until filling is set. Cool for 10 minutes. In small saucepan combine caramels and milk, cook until melted, and drizzle over baked filling. Sprinkle chocolate on top and cool completely. Cut into bars.

Note to Lisa: Do not double into one 13x9x2 pan.

Toffee Squares



1 c butter
1 egg yolk
2 c flour
4 Hershey bars

1 c brown sugar
1 tsp vanilla
1/2 tsp salt
1/2 c nuts

Heat oven to 350. Cream butter, sugar, egg yolk and vanilla. Stir in flour and salt thoroughly. Spread into 13 x 10 rectangle on greased baking sheet. Bake 20-25 minutes (it will still be soft). Remove from oven, and immediately place separated squares of chocolate on top. Let stand until soft, and spread evenly over surface. Sprinkle with nuts, and cut into small squares while still warm.

Chocolate Mint Cookies



2/3 c butter 1 c sugar
1 egg 1 tsp vanilla
1 c flour 1/2 c cocoa
1/2 tsp baking soda 1/4 tsp salt
10 oz mint chocolate chips

Preheat oven to 350. Beat butter and sugar until creamy. Add egg and vanilla, beat well. Add flour, cocoa, soda and salt, beat well. Stir in mint chocolate chips. Drop by rounded teaspoons onto cookie sheet and bake 8 to 9 minutes or until just done. Do not overbake. Cool 1 minute, then move to wire rack to cool completely. New in 2005.

Dark Chocolate Hearts



1 c butter 1 1/4 c sugar
2 oz dark chocolate 1/2 tsp baking powder
2 eggs 1 TB milk
1 1/2 tsp vanilla 3 c flour
fudge topping

Beat butter, then add sugar chocolate, baking powder and 1/2 tsp salt, beat until combined. Beat in eggs, milk and vanilla. Stir in flour. Chill dough for 1 hour. Preheat oven to 375. Roll dough out to 1/8 inch thick, and cut out desired shapes. Bake for 7-8 minutes, cool on wire rack. When cool, glue 2 cookies together with fudge. New in 2005.

Dark Cocoa Spice Cookies



2 1/2 c flour	1/2 c dark cocoa
1 tsp cinnamon	1 tsp cardamom
1/2 tsp baking soda	1/4 tsp salt
1 c butter	1 1/2 c brown sugar
2 egg yolks	1 tsp coconut
extract	

Beat butter and sugar until fluffy. Add egg yolks and coconut. Add flour, cocoa, cinnamon, cardamom, soda and salt. Divide dough into 4 pieces, and roll each into 6" log. Chill 3-4 hours. Slice each log into 16 pieces and bake at 325 for 12 minutes on parchment paper. Cool completely, then frost edges with mixture of 1 egg white, 1 1/4 c powdered sugar, and a pinch of cream of tartar. New in 2005.

Bittersweet Chocolate Cookies



2 cups all-purpose flour
1/3 cup Dutch-process cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
2 sticks (1 cup) unsalted butter, softened
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla
5 ounces bittersweet chocolate, finely chopped
1/2 cup hazelnuts or almonds, finely chopped
1 1/2 cups confectioners sugar for coating

Preheat oven to 325 F. Beat butter and granulated sugar until pale and fluffy, about two minutes. Add egg and vanilla. Reduce speed and add flour, cocoa, baking powder and salt just until combined. Add chocolate and nuts. Chill 30 minutes. Roll dough into one-inch balls, then flatten slightly and coat with confectioner's sugar. Bake until they puff up and tops crack slightly, about eight to 10 minutes. Re-coat cookies with confectioner's sugar after cool. Introduced in 2004.

Emma's Pudding Cookies



- 1/2 c shortening
- 1/3 c margarine
- 2 TB sugar
- 1/4 c brown sugar
- 1 sm pkg vanilla pudding
- 1 tsp vanilla
- 1/3 c + 1 TB water
- 2 c cake flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt

Preheat oven to 375. Cream shortening and margarine with sugars. Add pudding mix and vanilla. Gradually add water. Add remaining ingredients, and mix until thoroughly combined. Drop by teaspoonfuls onto cookies sheet, flatten slightly, and bake for 10 minutes. New in 2005, for phenylketonurics.

Lemon Griddle Cones



- 2 large eggs
- 1/4 c granulated sugar
- 1/4 c butter
- 1/3 c heavy cream
- 1/3 cup flour
- 1/4 tsp salt

Whisk eggs and sugar. Mix in butter and cream. Add flour and salt and whisk until smooth. Preheat nonstick griddle to 350. Put scant tablespoon of batter onto griddle and spread out to 3 1/2 inch circle. Cook until lightly browned, then flip over.

Remove from griddle, roll into cone, and let cool seam side down.

Lemon curd: Melt 1/4 cup butter in heavy saucepan. Remove from heat and whisk in 1/3 +1 Tb sugar, 2-3 tsp lemon peel, 1/4 c lemon juice, and 1/4 tsp salt. Whisk in 3 egg yolks. Cook over low heat 10 minutes, whisking constantly and don't let it boil. Cool to room temperature, then refrigerate until firm.

Place lemon curd in ziploc bag, cut off corner, and fill cones. Refrigerate. Dust with powdered sugar before serving.

Double Chocolate Bars



- 1/2 c butter
- 1 c brown sugar
- 1/2 c dark cocoa
- 2 tb milk
- 2 tsp vanilla
- 1/2 tsp baking soda
- 1 1/3 c flour
- 1 1/4 chocolate chips
- 1 TB shortening
- 1/2 c crushed candy canes

Beat butter. Add brown sugar, cocoa, milk, vanilla, baking soda. Beat until combined, scraping bowl often. Beat in flour. Shape dough into smooth ball and chill 30 minutes. Roll dough out to 1/4 inch thick, and cut into small bars. Bake 6-8 minutes, move to wire rack to cool completely. In saucepan, melt shortening and chocolate until melted. Dip half of each cookie into chocolate, let excess drip off, then dip in candy canes and put on waxed paper to harden.

Lemon Icebox Cookies



- 1 2/3 cups flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/8 teaspoon salt
- 1 TB lemon extract
- 2 T lemon juice
- 1/2 cup butter, softened
- 3/4 cup sugar
- 1 large egg yolk

In large bowl, with mixer at medium speed, beat butter and sugar until light and fluffy. Beat in egg yolk and lemon extract and juice until combined. Reduce speed to low; beat in flour, baking powder, baking soda, and salt just until blended. Divide dough in half. On waxed paper, form each piece of dough into 12-inch log, wrap, and refrigerate overnight. Preheat oven to 375 degrees. Line cookie sheets with parchment paper. Cut logs crosswise into 1/4-inch-thick slices. Place slices, 1 inch apart, on prepared cookie sheets. Bake until set and golden brown around edge, 10 to 12 minutes. Transfer cookies to wire racks to cool completely.

If desired, drizzle with lemon juice/powdered sugar mixture immediately before serving. New in 2006.

Fudge Meltaways



1/2 cup butter	1 oz. unsweetened chocolate
1/4 cup sugar	2 tsp. vanilla
1 egg beaten	2 c graham cracker crumbs
1 cup coconut	1/2 cup chopped nuts
1/4 cup butter	1 tbsp. milk
2 cups sifted confectioners' sugar	
1 1/2 oz. unsweetened chocolate squares	

Melt 1/2 cup butter and 1 sq. chocolate in saucepan. Blend sugar, 1 tsp. vanilla, egg, graham cracker crumbs, coconut and nuts into butter-chocolate mixture. Mix thoroughly and press firmly into 11x7x1 baking dish or square pan 9x9". Refrigerate.

Cream 1/4 cup butter, milk, confectioners' sugar and 1 tsp. vanilla. Mix and spread over crumb mixture. Chill.

Pour 1 1/2 oz. melted chocolate over chilled mixture. Cut into squares before Meltaways are completely firm. New in 2006.

Reindeer Spice Cookies



3 c flour	2 tsp cinnamon
2 tsp ground ginger	1 tsp cloves
1/2 tsp salt	1/2 tsp nutmeg
1 c butter	1 1/2 c brown sugar
1 tsp vanilla	2 eggs

Beat butter and brown sugar until creamy. Beat in vanilla and eggs until fluffy. On low speed, beat in remaining ingredients. Divide dough in half, and flatten each half into 1/4 inch thick round. Refrigerate at least one hour. Roll dough to 1/8 inch thick and use cookie cutters to make desired shapes. Bake 10 minutes at 350 degrees. Cool 1 minute, then move to racks to cool completely. Sprinkle with powdered sugar. New in 2006.

Pumpkin Butterscotch Cookies



- 1 1/2 c pumpkin
- 1 cup sugar
- 1 tsp vanilla
- 2 cups flour
- 1 tsp baking powder
- 1 package butterscotch chips
- 1/2 c margarine
- 1/2 tsp salt
- 1 egg
- 1 tsp cinnamon

Mix all ingredients in order given; drop by teaspoonfuls onto greased cookie sheets. Bake at 375 for 12 to 14 minutes. New in 2006.

Rolling Nut Balls



- 1 c butter
- 1/2 c sugar
- 1/2 tsp almond extract
- 2 c flour

Beat butter, sugar and almond extract until smooth. On low speed, beat in flour. Shape dough into 1" balls and roll in almond/pecan chips. Bake at 350 for 14 minutes, cool 1 minute then move to racks to cool completely. New in 2006.

Snowball Surprise



- 1 c butter
- 1 tsp vanilla
- 1/4 tsp salt
- 1/2 c powdered sugar
- 2 c flour
- 48 hershey kisses

Beat butter, powdered sugar and vanilla on medium speed until well mixed. On low speed, beat in flour and salt. Add 1-2 Tb of water if needed. Shape 1 scant TB of dough around each Hershey Kiss, and place 2 inches apart on cookie sheet. Bake at 400 for 12 to 15 minutes. Immediately roll in powdered sugar mixed with red and green colored sugar. New in 2006.

Angel Bits



1 angel food cake mix 1/2 c water
1 bag mini chocolate chips

Combine cake mix and water. Stir in chips. Drop dough by teaspoonfuls onto cookie sheet lined with aluminum foil. Bake at 400 for 8-10 minutes until puffy and golden brown. Cool completely before removing from foil. New in 2006.

Gingerbread Men



2/3 c shortening 1/2 c brown sugar
1 tsp cinnamon 1/4 tsp cloves
2 tsp ground ginger pinch salt
3/4 c molasses 1 egg
3 c flour 1/2 tsp baking powder
1 tsp baking soda

Cream together shortening, brown sugar, and 4 spices. Add egg and mix. Add molasses and mix again. Add flour, baking soda and baking powder until well blended. Chill 1 hour. Roll out to 1/8 inch thick, cut out shapes. Bake at 375 for 8-10 minutes and cool on wire rack. Decorate as desired. New in 2006.

Snow Capped Cookies



1-3/4 cups flour 1 cup chopped pecans
3/4 cup butter 1/2 c powdered sugar
1/2 tsp. vanilla 1/4 tsp. salt
3 squares semisweet Baking Chocolate
3 squares White Baking Chocolate,
coarsely grated

COMBINE flour and pecans; set aside. Mix butter and sugar in large bowl until well blended. Stir in 2 tsp. water, vanilla and salt; mix well. Gradually add flour mixture, stirring until well blended. Shape into 1-inch balls; place on ungreased baking sheets. BAKE at 325°F for 20 minutes or until edges are golden brown. Cool on wire rack. MELT semisweet chocolate as directed on package. Dip each cookie halfway into melted chocolate, then press top lightly into grated white chocolate to create a snowy appearance.

Chocolate Drops



4 sq unsweetened chocolate 3/4 c butter
2 c sugar 3 eggs
1 tsp vanilla 2 1/2 c flour

Glaze: 1 tub frozen Cool Whip
6 sq semi-sweet chocolate

Microwave chocolate and butter until melted and mix well. Add sugar. Blend in eggs and vanilla. Add flour and mix well. Cover and refrigerate for 1 hour. Shape dough into 1" balls and bake at 350 for 8-10 minutes, or just until set.

Glaze: Microwave until liquid chocolate and Cool Whip, stirring often. Let stand 15 minutes to thicken. Spread over cookies, let set 10 minutes, then put on a second layer. New in 2007.

Raspberry Cookie Bars



2 cups graham crackers
1/4 c sugar
1/2 c butter
1 can swt condensed milk
1 1/4 c raspberry preserves
1 1/3 coconut
1 cup pecans or walnuts

Combine crumbs and sugar. Add butter and toss until combined. Press into bottom of 13x9x2 baking pan. Drizzle sweetened condensed milk over crumbs and refrigerate for 10 minutes. Spoon preserves over top, and sprinkle with coconut and nuts. Bake at 350 for 25 to 30 minutes. Cool completely and cut into bars.

Lemon Thyme Cookies



1/2 c butter, softened
1/4 c sugar
1 T thyme
2 tsp lemon peel
1 T lemon juice
1/4 tsp cardamom
1 1/4 c flour
coarse sugar

Beat butter for 10 seconds. Add sugar and mix well. Beat in thyme, lemon peel, lemon juice, and cardamom. Beat in flour. Knead until smooth and form into ball. Divide dough into 3 portions. Roll each portion out into a 6" x 4.5" rectangle on a lightly floured surface. Cut dough into 1.5" squares with scalloped edge wheel. Sprinkle with coarse sugar and place on ungreased cookie sheet. Bake at 350 for 12 to 15 minutes, until edges are lightly browned. Cool on wire rack.

Trail Mix Cookies



3/4 c butter	1/2 c sugar
1/2 c brown sugar	1 t baking powder
1/2 tsp baking soda	1 tsp Allspice
3 mashed bananas	2 eggs
1 tsp vanilla	1 1/2 c flour
1 1/2 c rolled oats	2 1/2 c trail mix

Beat butter for 30 seconds. Add sugar, brown sugar, baking powder, baking soda and allspice, beat until combined. Beat in eggs, mashed bananas, and vanilla. Beat in flour. Stir in oats and trail mix. Drop by rounded teaspoonfuls onto cookie sheets. Bake at 400° 10-12 minutes, until golden brown. Remove cookies and cool on wire racks.

Maureen Hook recommends Trader Joe's - Omega Trek Mix.

Lemon Trees



1 vanilla bean, slit lengthwise, chopped
1 c sugar
1 c unsalted butter 1 large egg + 1 yolk
2 1/2 c flour 1 tsp baking powder
1/2 tsp salt

Place vanilla bean pieces and sugar in food processor and chop until well mixed (~ 3-5 minutes). Transfer to mixer bowl, add butter and beat until creamy. Beat in egg, then yolk. Scrape bowl, then add flour, baking powder and salt. Mix well.

Roll 1/2 of batter at a time to 1/8 to 1/4" thick, between parchment paper. Chill in fridge for at least 1 hour. Remove and cut into tree shapes. Brush with water and sprinkle with sugar to decorate. Bake at 375 for 10 minutes.

Glaze with 2/3 c powdered sugar, 2 TB lemon juice, 1 tsp powdered lemon peel and few drops of green food coloring.

Lemon Lime Macaroons



1/3 c lime juice 1/3 c flour
1 can sweetened condensed milk
2 2/3 c sweetened shredded coconut
2 tsp powdered lemon peel

Preheat oven to 350 degrees. Whisk together lime juice, and sweetened condensed milk. Stir in flour, then coconut until fully blended. Drop by small tablespoons onto cookie sheet lined with parchment paper. Bake for 20-25 minutes, until golden around edges. Cool completely and store in refrigerator.

Chocolate Raspberry Slices



1/2 c butter 1/4 c sugar
1 tsp vanilla 1 1/4 c flour
1/4 c raspberry jam 2 oz chopped
chocolate, white

Beat butter, sugar, vanilla until smooth. Stir in flour and beat until dough comes together. Divide dough into thirds, roll out on floured surface into 9" long ropes about 1" thick. Place ropes 3" apart on

parchment paper on baking sheet, and press fingers at 1" intervals to make 1/2" wide indentations. Spoon jam into each indentation. Bake at 350 for 12-15 minutes, or until edges are lightly browned. Cool completely. Melt chocolate in plastic bag, cut off tip, and drizzle over ropes. Cool until chocolate is firm to touch, then cut diagonally into bite-sized pieces.

Peanut Butter Cup Shortbread



1 c butter 1/2 c brown sugar
1 tsp vanilla 1/4 tsp salt
2 1/2 c flour 1/2 c finely chopped peanut butter cups

Beat butter for 30 seconds. Add brown sugar, vanilla and salt. Beat until combined. Beat in flour and candy. Roll dough to 1/2 inch and cut cookies.

Bake 20 minutes, cool 2 minutes then move to wire rack. When cool, dip in melted chocolate chips.

Star Trek Sugar Cookies



Cream together 1 c butter and 2/3 c sugar. Beat in 1 egg. Add 1 tsp vanilla and 1 1/2 c flour. Mix until well blended. Chill dough 3 to 4 hours. Roll out dough and cut into shapes (thinkgeek.com). Bake at 350 degrees for 8-10 minutes or until barely golden.

Penzey's Ginger Spice Cookies



- 3/4 c butter (1.5 sticks)
- 1 c brown sugar
- 1/4 c molasses
- 1 egg
- 2 1/4 c flour
- 2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 tsp powdered ginger
- 1 1/2 tsp cinnamon
- 1/2 tsp ground cloves
- 1 c crystallized ginger

Preheat oven to 350 degrees. Cream together butter, sugar, molasses and egg. Sift in flour, baking soda, salt, powdered ginger, cinnamon and cloves and mix well. Stir in the crystallized ginger. Drop cookies onto parchment paper, flatten slightly, and bake for 14 minutes or until centers are no longer “gooshy”. Remove from baking sheet to cool. New in 2009.

Raspberry Stars



- 1 c butter
- 1/2 c + 2 T sugar
- 2 1/4 flour
- pinch salt
- 1 c seedless jam

Heat oven to 350. Cream together butter and sugar. Stir in flour and salt. Roll dough into 1” balls. Place on cookie sheets 2” apart, and indent with thumb to 3/8”. Put jam in plastic bag, clip off one corner, and squeeze jam into indents. Bake for 10-12 minutes, or until golden brown around edges. Combine 1c powdered sugar, 2 tsp raspberry extract, 3 T water in ziploc bag, snip off corner, and squeeze stars onto cooled cookies. New in 2009.

Hot Chocolate Snowballs



2/3 c butter
3 oz cream cheese
2/3 c Penzey's Hot Chocolate Mix
1/3 c powdered sugar
2 t vanilla
1 3/4 c flour
1/4 t salt
extra powdered sugar for rolling

Cream together butter, cream cheese, hot chocolate mix, powdered sugar and vanilla. Gradually add salt and flour. Cover and refrigerate for 1 hour. Roll dough into 1" balls and bake at 350 for 15-18 minutes or until firm. Let cool for 1-2 minutes, then roll in powdered sugar and place on wire racks to cool.

Oatmeal Cranberry White Chocolate Chunk Cookies



2/3 cup butter or margarine, softened (butter preferred)
2/3 cup brown sugar
1/3 cup white, granulated sugar
2 large eggs
1 1/2 cups old-fashioned oats
1 1/2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1 6-ounce package of Ocean Spray Craisins Original Dried Cranberries

2/3 cup white chocolate chunks or chips

Preheat oven to 375°F. Using an electric mixer, beat butter or margarine and both sugars together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chunks or chips. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Lightly sprinkle a pinch of white granulated sugar onto the tops of the unbaked cookies. Bake for 10-12 minutes or until golden brown. Cool on wire rack. Makes 2 1/2 dozen cookies. Courtesy of Mark Molnar.

Goey Butter Cookies (from Don Molner)



- 8 oz cream cheese
- 1/2 cup butter
- 1 egg
- 1/4 teaspoon vanilla extract
- 1 box yellow, butter recipe cake mix
- 1/2 cup powder sugar

Preheat oven to 350 degrees. Cream together cream cheese and butter, then stir the egg and vanilla in until fluffy. Add cake mix, and stir until well blended. Roll into 1 inch balls and roll in powdered sugar. Bake 12 minutes, or until cracks are no longer moist. Let cool, then sprinkle with more powdered sugar.

Can insert either half cherry or a bit of strawberry preserve jelly into the center of the dough ball before baking. New in 2010.

Spritzgeback (Cookie Press) Cookies



- 2 cups BUTTER, room temperature*
- 1 cup granulated [sugar](#)
- 1 [egg](#)
- 1 teaspoon pure vanilla extract
- 4 cups sifted all-purpose [flour](#)

Preheat oven to 375 degrees F. Mix butter until creamy. Gradually add sugar; cream until light and fluffy. Add egg and beat well; stir in vanilla extract. Gradually add flour to mixture, beating well after each addition. Pack the dough into a cookie press, and press out and decorate cookies. Bake 10 to 12 minutes, until light brown. When completely cool, store in airtight bags. New in 2009.

Ambrosia Macaroons



- 1/2 cup (1 stick) unsalted butter, room temperature
- 3/4 cup sugar
- 1/8 teaspoon salt
- 2 teaspoons finely grated orange peel
- 3 large eggs
- 24 ounces sweetened flaked coconut (about 6 cups firmly packed)
- 6 ounces bittersweet chocolate, melted

Position rack in center of oven; preheat to 325°F. Line 3 large rimmed baking sheets with parchment. Using electric mixer, beat butter in large bowl until smooth. Add sugar and salt; beat until blended. Beat in orange peel, then eggs, 1 at a time. Mix in coconut. Drop batter onto sheets by tablespoonfuls, spacing 1 1/2 inches apart. Bake until golden brown, 25 to 30 minutes. Let cool on sheets. Using fork, drizzle chocolate over top.

From [Bon Appétit](#) | December 2008 via Merry Ambros.

Peppermint Almond Kisses



- 1 c slivered almonds
- 2 TB + 1 cup butter
- 1 tsp baking soda
- 1 egg
- 1 bag peppermint Hershey's Kisses
- 1 1/4 c sugar
- 1 3/4 c flour
- 1/2 t salt
- 1 tsp vanilla

Heat oven to 375°F. In food processor, grind almonds and 3 TB butter until smooth. Mix almond mixture with remaining butter, add 1 cup sugar, then egg and vanilla, beating after each one.

Add flour, baking soda and salt. Take 1 tsp of dough into ball, roll in remaining sugar, and bake for 12 minutes. Press kiss into center just as cookies come out of the oven, then cool completely.

Chocolate Clouds



- 2/3 c cocoa
- 1/4 tsp baking soda
- 1/4 tsp salt
- 8 large egg whites
- 1c superfine sugar
- 2 tsp corn syrup
- 2 tsp vanilla
- 1/2 tsp lemon juice
- 12 oz bittersweet chocolate
- 3 Tb hot water
- 2 c walnuts (optional)

Heat oven to 250 °F. Beat egg whites until firm peaks. Add sugar gradually and continue to beat for 2 minutes, until whites are stiff and glossy. add corn syrup, vanilla and lemon juice and beat another 30 seconds. Remove bowl from

mixer, and using large spatula, blend in warm chocolate, cocoa, baking soda and salt. Fold in the nuts. Using #16 ice cream scoop, drop dough onto parchment paper on cookie sheets. Flatten each mound with back of spoon. Bake for 45 minutes, until tops are set. While cookies are slightly warm, glaze with:

- 3/4 c chocolate chips
- 1 TB corn syrup
- 3 TB butter
- 1/2 tsp vanilla

Low Sugar Fruit Cookies

- 1 c softened butter
- 1 pkg cream cheese
- 2 c flour
- 1/2 c sugar
- 1/2 c sugar substitute
- 1/4 tsp salt
- dried apricots and pineapple

Mix first 5 ingredients and refrigerate 2 hours. Roll out to 1/4” (or slightly less) thick, and cut into 1 1/2” circles. Put one piece fruit between 2 circles. Seal edges, and bake at 350o for 10 minutes or until golden brown.

Creme de Menthe Cookies



- 1/2 c butter
- 3/4 c brown sugar
- 1/2 c sugar
- 1 tsp baking soda
- 2 2/3 c flour
- 2 tsp vanilla
- 2 eggs
- 1 tsp baking powder
- 10 oz Creme de Menthe baking chips

Blend butter, sugars, soda, baking powder, vanilla and eggs. Stir in baking chips, flour. Chill at least 1 hour. Form balls with 1 tsp dough and flatten slightly. Bake at 350° for 9-10 mins.



Flourless Chocolate Chews (gluten free)

- ½ cup unsalted butter (1 stick)
- ¼ tsp. salt
- ½ cup cocoa powder
- 2 cups pecan chips
- 1 tsp. vanilla extract
- 1 cup chocolate chips
- 1 can (14 oz) sweetened condensed milk

In 2-to-3-quart saucepan, melt butter over medium heat. Remove saucepan from heat and stir in sweetened condensed milk, Cocoa powder, vanilla and salt. Stir in pecans and chocolate chips. Cover and refrigerate at least one hour or up to overnight.

Preheat oven to 350 and line cookie sheets with parchment paper. Drop dough by rounded measuring tablespoons, 2 inches apart, onto prepared cookie sheets. Bake 8 to 9 minutes, until cookies are set at the edges and tops are firm when lightly pressed.

Cool cookies on cookie sheets on wire rack 2 minutes then transfer cookies to rack to cool completely.



Nutella Cookies

- 2 sticks butter
- ¼ c + 1 cup powdered sugar
- 1 tsp vanilla
- 2 c flour
- ½ c Nutella

Beat butter and ¼ c powdered sugar until light and fluffy. Beat in vanilla, then flour. Finally add in Nutella. Drop tsp sized balls onto parchment paper and bake at 350 degrees for 11 minutes. Let cool completely, then roll in remaining cup of powdered sugar. 104 calories per cookie.



Fudgy Nutella Cookies

1/2 c + 1 Tbsp flour
1 egg
1 c Nutella
1/2 c mini chocolate chips

Mix flour, egg and Nutella until smooth and no lumps. Mix chips in evenly. Roll into balls and flatten slightly on cookie sheet. Bake 8 minutes at 350 degrees.

Unfreezable Cookies

Christmas Wreath Cookies



3 T butter
4 cups Corn Flakes cereal
10 oz (40) marshmallows or
4 cups miniature marshmallows
Red hot candies Green food coloring

Melt margarine and marshmallows over low heat. Add green food coloring and mix well. Once mixture is smooth, stir in cereal. With buttered hands, shape into wreaths, and add red hot candies.

Swedish Lips



1 cup butter, softened 1/2 c sugar
2 c flour 3/4 c raspberry jam

Preheat oven to 375. Beat butter 30 seconds, then beat in sugar until combined. Beat in flour. Shape dough into 1" balls, place 2" apart on cookie sheet and press thumb into center of each to make indentation. Bake in preheated oven for 12 minutes, until lightly brown. Cool on wire rack. Can be frozen here. Fill indentations with 1 tsp jelly before serving. Introduced in 2004.

Lemon Bars



2 c flour 1/2 c pwd sugar
1 c butter 4 beaten eggs
1 1/2 c sugar 2 tsp lemon peel
1/3 c lemon juice 1/4 c flour
1/2 tsp baking powder

Preheat oven to 350. Sift together flour and powdered sugar. Cut in butter until mixture clings together. Press into bottom of 13x9x2 pan, and bake for 20 to 25 minutes or until lightly browned. In mixing bowl beat together eggs, sugar and lemon juice. Stir in 1/4 c flour and baking powder, pour mixture over baked crust. Bake 25 more minutes. Cool in pan, then sift powdered sugar over top. Cut into bars or triangles.

Forgotten Cookies



2 egg whites
2/3 c sugar
1 c chocolate chips or nuts

Preheat oven to 350. Mix egg whites and sugar and whip until fluffy. Add chips (and nuts if desired). Drop batter in spoonfuls onto cookie sheet. Turn oven off and leave overnight. Yes, really.

For chocolate version, add 3T cocoa powder before adding chips. Can also add dried cherries (Darla Henderson).

Candies

Peanut Brittle



1 c sugar 2/3 c white Karo syrup
1/4 c water 1 3/4 c nuts
1 tsp baking soda

Bring sugar, syrup, water to a boil. Add nuts. Cook to light amber color (300 degrees, hard crack). Remove from stove. Add soda and stir fast. Pour onto well greased cookie sheet while still foamy. Break into pieces when completely cool.

Alex's Mints



8 oz cream cheese
8 cups powdered sugar
1 tsp peppermint extract
Few drops green food coloring
Granulated sugar

In small mixer bowl combine softened cream cheese and peppermint extract. Gradually beat in powdered sugar with electric mixer till mixture is smooth. Knead in food coloring until evenly distributed. Roll out on granulated sugar until about 1/4 inch thick, then cut into shapes with small cookie molds. Set out on waxed paper to dry overnight.

Fudge



- 3 c chocolate chips
- 1 14 oz can sweetened condensed milk
- Dash of salt
- 1/2 to 1 c chopped nuts
- 1 1/2 tsp vanilla extract

In saucepan, slowly melt chips, milk and salt. Remove from heat, stir in vanilla and nuts and marshmallows if desired. Spread into lined pan and cool.

Peppermint Bark



- 12 oz semisweet chocolate morsels
- 14 oz white chocolate
- 6 oz starlight mints, crushed.

Melt chocolate chips and spread on waxed paper in jelly roll pan. Place in fridge until hard. Melt white chocolate, spread on dark,

sprinkle crushed mints on top. Return to fridge until hard, then break into pieces. Can be frozen up to one month.

Pretzel Delights



- 1 bag Rolo candies, unwrapped
- Small pretzels
- Pecan halves (optional)

Preheat oven to 350 degrees F. Line cookie sheet with parchment paper, spread out pretzels and top each pretzel with one Rolo candy. Bake 3-5 minutes until candies soften. Remove from oven and immediately top with second pretzel or pecan half, and squish down slightly. Cool completely before removing from parchment paper.

Dips

Crab Dip



- 8 oz cream cheese
- 1 1/2 c shredded swiss cheese
- 1/3 c miracle whip
- 6 oz crab meat
- 2 chopped green onions

Mix all in oven proof serving dish. Bake at 350 for 15 minutes, stirring once. Serve warm with vegetables and crackers.

Vegetable Dip



- plain yogurt
- honey
- dill

Drain yogurt overnight, to thicken. Add a few tablespoons of honey, and a teaspoon of dill seed. If desired, add a package of dry vegetable soup mix.

(Tree courtesy of Andy Alseth)

Artichoke Dip



- 3 14 oz cans artichoke hearts, drained and chopped
- 2 cups mayonnaise
- 2 cups grated Asiago or Parmesan cheese
- 1/2 tsp garlic salt or 1 clove fresh garlic, minced or pressed

Mix together all ingredients, and put in 1 1/2 quart casserole dish. Bake at 350 for about an hour, until brown and bubbly. (Can mix ahead and refrigerate until ready to bake.) Serve with crackers.

Taco Dip



- 2 cans (16 oz. ea.) refried beans
- 4oz. can drained, chopped Green Chilies
- 1 envelope Taco Seasoning mix
- 2 ripe avocados, peeled and pitted
- 2 Tbls. Lemon juice
- 1 jar Taco Sauce (medium)
- 1 1/2 cups sour cream
- 3 cups shredded lettuce
- 1 1/2 cups shredded cheddar cheese
- Black olive slices
- Tortilla chips

In medium bowl, mix together refried beans, green Chilies and taco seasoning mix. Spread on a 12-inch round serving platter. Blend avocados, lemon juice and 1/2 cup taco sauce until smooth. Spread on top of bean mixture. Spread sour cream on top of avocado mixture. Top with shredded lettuce, cheese, taco sauce and olive slices. Serve with Tortilla chips.

Hot Broccoli Dip



- 1 c miracle whip dressing
- 1 c shredded mozzarella cheese
- 1/2 c parmesan cheese
- 10 oz frozen chopped broccoli, thawed and well drained
- 2 oz diced pimentos

Mix all but 1/2 c mozzarella cheese, spread into 9" pie plate. Bake at 350 for 20-25 minutes or until heated through. Sprinkle with last 1/2 c of mozzarella cheese, bake until melted. Serve with wheat thins crackers.

Chicken Ranch Dip (new in 2012)

- 2 pkgs cream cheese
- 8 oz ranch dressing
- 2 10 oz cans chicken
- 2 c shredded cheddar cheese.

Drain chicken well and mix with cream cheese and ranch dressing. Mix in 1 c of shredded cheddar cheese. Pour into baking dish and cover with remaining cheddar cheese. Bake at 375 for 15-20 minutes or until hot through and cheddar cheese melted. Serve with crackers.

Party Cheese Ball



- 2 pkg. (8 oz each) Philadelphia Cream Cheese, softened
- 1 pkg. (8 oz) Kraft Shredded Sharp Cheddar Cheese
- 1 Tbsp. finely chopped onions
- 1 Tbsp. chopped red bell peppers
- 2 tsp. Worcestershire sauce
- 1 tsp lemon juice
- Dash ground red pepper (cayenne)
- 1 cup chopped toasted Planters pecans

Beat cream cheese and cheddar in small bowl with mixer until well blended. Add all remaining ingredients except nuts; mix well. Refrigerate several hours. Shape into ball; roll in nuts. Serve with Ritz Crackers.

For healthy version, use only 1/2 cup cheddar cheese, Philadelphia Neufchatel Cheese, and coat with fresh parsley instead of nuts.



Warm Vegetable and Seafood Dip

- 1 pkg Lipton Recipe Secrets Vegetable Soup Mix
- 16 oz. sour cream
- 6 ounces crabmeat or shrimp
- 3 oz. softened cream cheese
- 1 teaspoon lemon juice

Preheat oven to 325 degrees Fahrenheit. In 1-quart casserole, thoroughly combine all ingredients and bake uncovered 30 minutes or until heated through. Serve with your favorite dippers.

Laura's Trivia Night Dip

- 2 packages cream cheese
- 1/2 c powdered sugar
- 1 tsp vanilla
- 1 c mini chocolate chips

Mix cream cheese, powdered sugar and vanilla in mixed until well blended. Add chocolate chips and mix well. Serve with graham cracker sticks (regular and chocolate) for dipping.

Cowboy Caviar (courtesy of Beth Alseth)

Dressing:

1 cup olive oil or canola oil 1/2 cup cider vinegar
1/2 cup sugar

Boil gently until sugar is dissolved. Cool mixture.

Drain and combine canned ingredients:

1 can (15 oz) pinto beans 1 can (15 oz) black eyed peas
1 can (15 oz) shoe peg corn

Fresh ingredients:

4 stalks celery 1 green pepper
1 red pepper 1 medium red onion

Wash, chop into small pieces, and combine with drained, canned ingredients.

Pour cooled dressing over above mixture. Mix all together. Refrigerate for at least 24 hours. Before serving, drain oil from salad and serve alone as a salad or with scoop type corn chips.

Finger Foods

Chicken Wings



12 large chicken wings
1/2 cup soy sauce
1/2 cup dark brown sugar

Preheat oven to 350. Cut off and remove wing tips, discard. Cut wing into 2 pieces, at joint. Place wing pieces in shallow roasting pan, and marinate in sauce for 30 mins. Bake for 30 mins, turn each piece with tongs, bake an additional 45 minutes. The wings will be very dark brown and tender.

Meatballs



Mix equal parts BBQ sauce and grape jelly. Heat and add meatballs or Little Smokey sausages. Serve with toothpicks.

Parmesan Puffs

1/2 c milk

1/4 c butter

1/2 c flour

2 eggs

3/4 c freshly grated Parmesan cheese

Heat milk and butter to boiling. Stir in flour and reduce heat. Stir vigorously over low heat for one minute, or until ball is formed. Remove from heat and beat in eggs one at a time, until smooth. Stir in cheese. Drop by rounded teaspoonfuls onto parchment paper on cookie sheet, and bake 15 minutes at 375 until puffed and golden brown. Serve warm.

Drinks

Citrus Punch



12 oz orange juice concentrate

12 oz lemonade concentrate

12 oz limeade concentrate

46 oz can pineapple juice

1 qt ginger ale

Mix all ingredients. You can add 1.5 cups of water, but I never do. I do make an ice ring with orange juice or ginger ale and maraschino cherries.