**Apricot Angels**

1 cup butter, softened

1 8 oz. package of cream cheese, softened

2 cup sugar

2 cup flour

1 cup dried apricots, chopped

1 cup white chocolate chips

Wilton white chocolate wafers, optional

In a large mixing bowl, cream together butter and cream cheese. Add the sugar and beat until fluffy. Stir in the flour and then add the apricots and chips.

Chill 30 minutes or overnight. Do not skip this step unless you want one big cookie!

Preheat oven to 350°. Drop using medium scoop onto ungreased cookie sheets, 2” apart, as they spread. Bake for 15-18 minutes or until golden brown. Let cool for 5 minutes before removing from cookie sheet.

Makes 56 cookies

Optional: Melt Wilton white chocolate wafers in the microwave and drizzle over the cooled cookies for a really nice finished touch.

For Cherry Angels, use 1 10 oz. jar maraschino cherries, drained and chopped, in place of dried apricots. Makes 52 cookies.

**Crème de Menthe Bars**

**Layer 1**

½ cup butter

4 tablespoons cocoa

½ cup powdered sugar

1 egg, well beaten

1 teaspoon vanilla

2 cups crushed graham crackers, 32 squares

1 ½ cups nuts, chopped

1 cup coconut

Melt butter and cocoa. Cool. Add powdered sugar, egg, and vanilla. Mix well and add graham cracker crumbs, nuts and coconut. Press into jelly roll pan. Refrigerate 1-2 hours.

**Layer 2**

1 cup butter, melted

4 tablespoons crème de menthe

4 teaspoons vanilla instant pudding mix, dry

4 cups powdered sugar

Melt butter and add crème de menthe, pudding, and powdered sugar. Beat until smooth. Spread on layer 1 and refrigerate until set.

**Layer 3**

½ cup butter, melted

2 cups semi-sweet chocolate chips

Melt butter and chocolate chips. Spread over bars and refrigerate until set. Try to spread chocolate flat without side crust.

**Chocolate Chip Cookie Dough Truffles**

Makes 20 Truffles

1/3 cup butter, softened

1/3 cup packed brown sugar

1 tablespoon vanilla

1 cup flour

1 cup mini semi-sweet chocolate chip morsels

4 oz. dark or semi-sweet chocolate, chopped

4 oz. chocolate candy coating

1 tablespoon shortening

Line a 15”x10”x1” baking pan with waxed paper, set aside. Beat butter, brown sugar and vanilla on medium until combined. Beat in flour just until combined. Stir in mini chocolate chips. Mixture will be crumbly. Shape into 1” balls. Place in pan, cover; freeze 30 minutes or until firm.

Heat chopped chocolate, candy coating and shortening over low heat, stirring until melted and smooth. Remove from heat. Line a sheet with waxed paper. With fork, dip balls and place on waxed sheet. Let stand or chill for 30 minutes until set. Drizzle with remaining melted chocolate mixture.

**Italian Cookies**

½ pound butter, softened

½ cup sugar

6 eggs

2 teaspoons vanilla or anise extract

4 cups flour

4 teaspoons baking powder

Icing:

3 ¾ cups powdered sugar

2 teaspoons vanilla extract

5-6 tablespoons milk

Decorations

Flaked coconut or sprinkles

Cream butter and sugar until smooth. Beat in eggs and extract. Combine flour and baking powder, then gradually mix into creamed mixture. Mix well.

Drop by teaspoonful onto ungreased cookie sheet.

Bake at 350° for 9-11 minutes or until bottoms are lightly browned. Remove, cool completely on wire racks.

Combine icing ingredients. Dip cooled cookies into icing, allow excess to drip off. Place on waxed paper. Decorate as desired.

**Jell-O Spritz**

4 cups sifted flour

1 teaspoon baking powder

1 ½ cups butter

1 cup sugar

1-3 oz. package Jell-O gelatin, any flavor

1 egg

1 teaspoon vanilla

Additional Jell-O gelatin

Sift flour with baking powder. Cream butter. Gradually add sugar and gelatin, cream well after each addition. Add egg and vanilla; beat well. Gradually add flour mixture, mixing after each addition until smooth. Force dough through cookie press onto ungreased baking sheets. Sprinkle with additional gelatin. Decorate as desired. Bake at 350° for 7 minutes or until golden brown at edges. Store in loosely covered container. Makes about 5 dozen.

**Kolachi’s**

Preheat oven to 325°. Grease baking sheet.

2 cups flour

1 cup butter, softened

½ cup sour cream

Powdered sugar

Filling: Baker’s Apricot, pineapple, nuts—your choice.

Mix flour and butter with hands until creamed, then add the sour cream.

Roll out in a circle 1/8” thick on powdered sugar! Cut into 16 pie shaped pieces. Spread with filling.

Roll each triangle from the big end to the point. Bake 20-25 minutes.

When cool sprinkle with powdered sugar.

**Pizzelles**

6 eggs

1 cup shortening, melted and cooled

1 ½ cups sugar

Pinch of salt

1 tablespoon anise seeds **or** 1 teaspoon anise oil (found in drug stores)

1 teaspoon vanilla flavoring

3 1/2 cups flour

Beat eggs, add shortening.  Add sugar, salt, flavorings; beat well.  Add flour gradually, mixing well.  Usually, the last cup of flour has to be mixed with a spoon because the dough gets too heavy for the mixer.

Put a teaspoon of dough in the center of a well heated electric pizzelle iron.  Close the lid, hold the handle down and count to 40.  Lift the lid. The cookie should be lightly golden and lift off easily with the help of a butter knife. Place on a rack to cool. Repeat with the remaining batter.

These keep in an airtight container for 2 to 3 weeks. Makes about 6 dozen.

**Salted Caramel Shortbread Bars**

**Shortbread Ingredients**
4 sticks (1 lb.) salted butter, at room temperature
1 cup white sugar
1 ½ cups confectioners’ sugar
1 tablespoon vanilla
4 cups flour

**Filling Ingredients**
One 14-oz. bag caramel candies, unwrapped
1/3 cup heavy whipping cream
1 tablespoon vanilla
1 tablespoon coarse sea salt

**Preparation**

In a large bowl, combine butter and sugars and beat together until creamy. Add vanilla and beat until combined. Sift the flour into the butter mixture and beat on low speed until a smooth soft dough forms.

Preheat oven to 325 degrees F. Spray a 9×13 baking dish with cooking spray. Press one half of the dough evenly into the pan to form a bottom crust. Place remaining dough in refrigerator.

Bake until firm and edges are pale golden brown, about 20 minutes. Let cool for 15 minutes. While the bottom crust is baking and the remaining dough is chilling, make the caramel filling. Place the caramels in a microwave-safe bowl. Add the cream and vanilla, and microwave on high for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on high for 30-second intervals, stirring after each interval, until smooth.

Pour the caramel filling over the crust. Sprinkle the salt over top. Remove remaining dough from refrigerator and crumble it evenly over the caramel. Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden, about 25-30 minutes. Let cool before cutting into squares.

**Snowballs**

1 cup butter or margarine, softened

½ cup confectioners’ sugar

1 teaspoon vanilla

2 ¼ cups flour

¼ teaspoon salt

¾ cup finely chopped walnuts

Preheat oven to 400°. Mix thoroughly the butter, sugar and vanilla. Work in flour, salt and nuts until dough holds together. Shape the dough into 1” balls and place on ungreased cookie sheet. Bake 10-12 minutes or until set but not brown. While warm, roll in confectioners’ sugar. Cool. Makes about 4 dozen.

**Toffee Chocolate Crispies**

1 cup slivered almonds

1 cup crisp rice cereal (I used chocolate flavored crisp rice cereal)

½ cup milk chocolate toffee bits

1 cup milk or semi-sweet chocolate chips

1 teaspoon shortening

Line baking sheet or large tray with foil. Place almonds in nonstick skillet; toast over medium heat, stirring frequently, 7-8 minutes or until lightly browned. Pour almonds into a large bowl; stir in cereal and toffee bits.

Place chocolate chips and shortening in microwaveable bowl. Microwave on high for 30 seconds; stir to blend. Microwave 20 seconds more; stir until smooth. Pour chocolate mixture over almond mixture, stir until evenly coated.

Drop mixture by rounded tablespoon onto prepared baking sheet. Refrigerate 30 minutes or until cool and solid. Serve immediately or store between layers of waxed paper in airtight container in refrigerator up to 1 week.

Makes about 27 candies.