Our Favorite Cookie Recipes

Here are the top three cookie recipes that have made it into the final round of competition. Try each of them, then log on to www.favoritecookie.com and vote for your favorite.

Mint Delight

Cake Layer

1 cup flour

1 cup sugar

½ cup margarine

4 eggs

1 ½ cups chocolate syrup

Mint Layer:

2 cups confectioners’ sugar

½ cup margarine

1 Tablespoon water

1 teaspoon mint extract

3 drops green food color

Chocolate Layer:

6 TBLSP margarine

1 cup chocolate chips

Preheat oven to 350

Prepare cake layer. Beat flour, sugar, butter, eggs until mixed. Stir in syrup. Pour into greased 13x9x2 pan. Bake 25-30 minutes or until inserted knife comes out clean. Let cool.

Prepare Mint Layer. Mix all ingredients of mint layer and spread over the cake layer.

Prepare Chocolate Layer. Melt margarine and chocolate chips in microwave

Pour Chocolate Layer over the mint and cake layer. Cool.

Cut into 4 dozen squares.

Nougat Bars

2 TBLSP margarine to melt in baking dish

2 eggs, beaten

1 cup brown sugar

5 Tablespoons flour

¼ teaspoon baking powder

½ teaspoon vanilla extract

½ cup crushed walnuts (or pecans)

Preheat oven to 350

Melt butter in square baking dish.

Mix all ingredients. Pour into baking dish. Bake 25 minutes or until golden brown. Sprinkle with confectioners’ sugar. Cut into squares.

Makes 2 dozen.

Melt Aways

½ cup margarine

3 TBLSP confectioners’ sugar

1 cup flour

1 cup finely chopped walnuts (or pecans)

Preheat oven to 350

Cream butter and sugar. Add flour and mix thoroughly. Stir in nuts. Chill dough until firm. Roll dough into 1-inch diameter balls. Bake 20 minutes. Roll in additional confectioners’ sugar.

Makes 2 dozen.