

SMART COOKIES

Peanut Butter Brownies Recipe

INGREDIENTS

- ½ cup margarine
- ½ cup white sugar
- ½ cup brown sugar
- Cream
- 1 egg
- ½ cup peanut butter
- ½ tsp baking soda
- ½ tsp vanilla
- ¼ tsp salt
- 1 cup oats
- 1 cup flour

DIRECTIONS

1. Grease 13x9 pan.
2. Mix margarine, white and brown sugar, egg, peanut butter, baking soda, vanilla, and salt together.
3. Stir in oats and flour.
4. Bake at 350°F for 18-22 minutes.
5. Take out of oven and sprinkle bag of semi-sweet Nestle morsels. Once these are melted, spread evenly over brownies.
6. To make drizzle, combine ½ cup powdered sugar, ¼ cup peanut butter, 3 tablespoons of milk.
7. Drizzle this over the brownies and swirl with a knife.



Craig Conard
President

SMART COOKIES

Almond Bars Recipe

INGREDIENTS

For the bars

- 3 ½ cups all-purpose flour
- 4 tsp baking powder
- ½ tsp kosher salt
- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 2 large eggs
- 1 tsp almond extract

For the topping

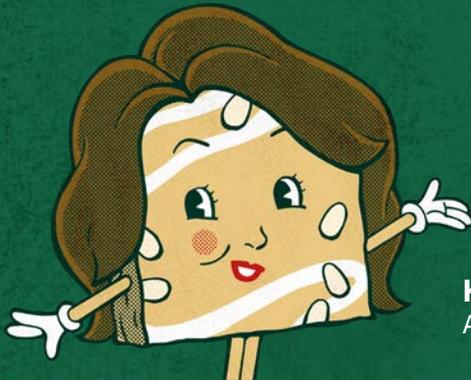
- 2 tbsp milk (any variety)
- 1 cup sliced almonds

For the glaze

- 2 cups powdered sugar
- ½ tsp almond extract
- 2 tbsp milk (any variety)

DIRECTIONS

1. Preheat oven to 325°F.
2. In a medium bowl, combine flour, baking powder, and salt.
3. In a mixing bowl, beat butter and sugar until light and fluffy, about 3-4 minutes. Add in eggs and almond extract. Beat until combined. Slowly add in flour mixture. Mixing until well blended.
4. Press this dough into the bottom of a greased baking dish. Use your fingers or a pastry roller to smooth the top of the dough.
5. Using a pastry brush, brush the milk to the top of the dough. Sprinkle with sliced almonds, pressing them lightly into the dough.
6. Bake for 20-22 minutes until done. You don't want to brown these bars.
7. Cool for about 5 minutes, then cut them with a knife into bars.
8. Once cooled, you can make your glaze by whisking the sugar with the almond extract and milk. Drizzle over the bars and allow to set.



Krista Conard
Account Services Director

SMART COOKIES

Nestle Toll House Chocolate Chip Cookies Recipe

INGREDIENTS

- 2 ¼ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cups (12-ounce package) Nestle Toll House Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts (Optional: If omitting, add 1 to 2 tbsp of all-purpose flour.)

DIRECTIONS

1. Preheat oven to 375°F.
2. Combine flour, baking soda, and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.
3. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

****CHUCK'S TIP: Cooking time 6 to 8 minutes or until hot throughout but still very soft and gooey!!!****



Chuck VanSickle
Technology Director

SMART COOKIES

Peanut Butter Blossoms Cookies Recipe

INGREDIENTS

- 1 $\frac{3}{4}$ cup flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup margarine
- 1 egg
- 2 tbsp milk
- 1 tsp vanilla
- 48 chocolate kisses

DIRECTIONS

1. Combine all ingredients except candy in large bowl. Mix on low speed until dough forms. Shape dough into balls using a rounded tsp for each cookie.
2. Roll balls in sugar.
3. Place on ungreased cookie sheet. Bake at 375°F for 10-12 minutes.
4. Top with candy kiss immediately.
5. Press down firmly so each cookie cracks around the edge.



Jackye Little
Phone Operations Director

SMART COOKIES

Easy Fried Powdered Donuts Recipe

INGREDIENTS

- 1 can of Pillsbury Original Biscuits
- 1 cup of powdered sugar
- 3/4 cup of vegetable oil
- Paper bag
- Thimble or similar cylindrical object

DIRECTIONS

1. Fill frying pan with just enough oil to cover bottom half of biscuits. Set to medium heat.
2. Lay biscuits out on a flat surface. Use the thimble to remove the center of each biscuit to make donuts—keep center pieces for donut holes.
3. Once oil is hot, use tongs to place donuts in oil and fry until golden brown (1-3 minutes). Flip and do other side.
4. Place fried donuts in the paper bag until all donuts and donut holes are ready.
5. Add powdered sugar in the paper bag and fold bag opening so it's completely sealed.
6. Shake paper bag aggressively—best to let children do this step.
7. Open the bag carefully as to not get powdered sugar everywhere.

Adam Van Schouwen
Web Designer



SMART COOKIES

Chocolate Bourbon Pecan Cookies Recipe

INGREDIENTS

- 1 ½ cup pecans, finely chopped
- 1 ½ tbsp butter
- 2 sticks unsalted butter, melted until browned
- 2 ½ cups of flour
- 1 tsp salt
- ½ tsp cinnamon
- 1 tsp baking powder
- 1 cup brown sugar
- ½ cup granulated sugar
- 2 tsp vanilla
- 3 tbsp bourbon
- 2 eggs, room temperature
- 8 oz dark chocolate chips
- 24 pecan halves for decoration, optional

Christine Kessler
Senior Account Executive



DIRECTIONS

To make the buttered pecans:

1. Melt butter in a large skillet over medium heat. Add in chopped pecans and cook, stirring occasionally, 4 to 5 minutes, or until lightly toasted. Set aside until needed.

To make the brown butter:

1. In a saucepan, over medium heat, melt the butter. Continue to cook, swirling the pan occasionally. The top of the butter will become foamy and start to develop into a rich amber color, with tiny brown bits at the bottom. It will have a slightly nutty aroma. Once the butter reaches this stage, remove from heat immediately and pour into a large mixing bowl.

To make the cookies:

1. In a large bowl combine flour, salt, cinnamon, baking soda, and baking powder; whisk well to combine then set aside until needed.
2. In a large bowl using a mixer, combine melted browned butter and both sugars. Beat on medium-speed until well combined; about 1 minute.
3. Add in the vanilla and bourbon, and beat until combined.
4. Add in the eggs, one at a time, beating for 15 seconds after each addition. Gently fold in the flour, stirring only until the flour begins to disappear. Fold in the chocolate chunks and buttered pecans.
5. Cover bowl and refrigerate for 2-4 hours.

To bake:

1. Preheat the oven to 350°F. Line two large baking sheets with parchment paper.
2. Using a large cookie scoop, divide the dough into 3-tablespoon sized balls and place onto prepared baking sheets, leaving about 3 inches between each ball of dough.
3. Firmly press a pecan half on top of each ball of cookie dough.
4. Bake, one tray at a time, in a preheated oven for 12 minutes, or until golden brown. If any edges spread out while baking, use a spatula and gently press them back in as soon as you remove the cookies from the oven.
5. Press extra chocolate chunks and pecans pieces on top of warm cookies.
6. Allow cookies to cool on the pan for 15 minutes; carefully transfer to a cooling rack.

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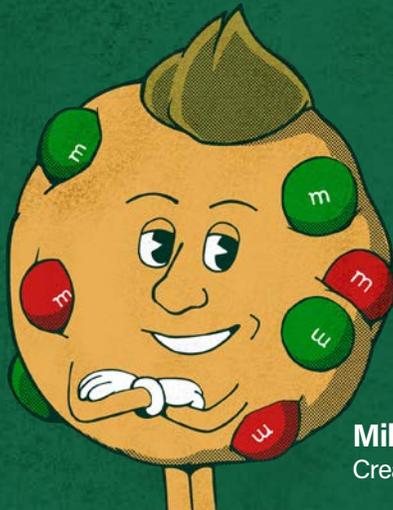
Holiday M&M's Cookies Recipe

INGREDIENTS

- 1 cup unsalted butter, just barely softened
- 1 cup light brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup chocolate chips
- 1 cup M&M's, more if desired

DIRECTIONS

1. Preheat the oven to 375°F. Line two baking sheets with silicone baking mats or parchment paper. In a large bowl, using a mixer, cream together the butter and sugars for 1 minute. Add the eggs and vanilla and mix until combined.
2. Add the flour, baking soda and salt and stir mix just until combined. Fold in the chocolate chips and M&M's. Refrigerate dough for 15 to 60 minutes (up to 24 hours) if time allows.
3. Using a large cookie scoop (about 3 Tablespoons), scoop the cookie dough onto the baking sheet about 2 inches apart. Place extra M&M's on the top of the cookies if desired.
4. Bake for 7-10 minutes, or until the edges are barely golden brown. Allow cookies to set on pan for 2 minutes, and then remove to a cooling rack. Store in an airtight container for up to 3 days.



Mike Schmidt
Creative Director

SMART COOKIES

Mamaw's Apple Pie Recipe

INGREDIENTS

- 6 medium Granny Smith apples, or as needed
- ½ cup unsalted butter
- 2 tbsp all-purpose flour
- 1 tbsp cornstarch
- Pinch or two (or three) of each: cinnamon, cloves, allspice, and nutmeg
- ½ cup white sugar
- ½ cup packed brown sugar
- 1 (9 inch) double-crust pie pastry, thawed
- Extras: Slice of American cheese (trust me) or vanilla bean ice cream

DIRECTIONS

1. Peel and core apples, then thinly slice.
2. Preheat the oven to 350°F.
3. Melt butter in a saucepan over medium heat. Add flour and stir to form a paste; cook until fragrant, about 1 to 2 minutes. Add both sugars and spices; bring to a boil. Reduce the heat to low and simmer for 3 to 5 minutes. Remove from the heat.
4. Press one pastry into the bottom and up the sides of a 9-inch pie pan. Roll out remaining pastry so it will overhang the pie by about 1/2 inch. Cut pastry into eight 1-inch strips.
5. In a medium bowl, mix half of the syrup with the apples themselves before putting in the pie crust. Pour sliced apples in the bottom crust, forming a slight mound.
6. Arrange 1-inch pastry strips in lattice design. Fold and trim excess dough at the edges as necessary, and pinch.
7. Slowly and gently pour the remaining sugar-butter mixture over the crust, making sure it seeps down through the lattice and over the sliced apples. Brush some over the top of the lattice, but make sure it doesn't run off the sides.
8. Bake in the preheated oven until apples are soft, 50 to 60 minutes. About 10 minutes before the pie is done (about 50 minutes), brush the pie with a little milk and sprinkle the top with sugar and cinnamon.

Kayla Henn

Assistant Account
Executive



****KAYLA'S TIP: Allow the pie to sit for 3-4 hours and warm slightly in microwave before serving. Top it off with a slice of melted American cheese.****

SMART COOKIES

Pizzelle Cookies Recipe

INGREDIENTS

- 3 large eggs
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{2}$ cup butter, melted
- 1 tbsp vanilla extract
- 1 $\frac{3}{4}$ cups all-purpose flour
- 2 tsp baking powder
- 2 tsp vegetable oil, or as needed

DIRECTIONS

1. Beat eggs and sugar in a large bowl until thick. Stir in melted butter and vanilla. Sift together flour and baking powder, and blend into the batter until smooth.
2. Heat the pizzelle iron, and brush with oil. Drop about one tablespoon of batter onto each circle on the iron. You may need to experiment with the amount of batter and baking time depending on the iron. Bake for 20 to 45 seconds or until steam is no longer coming out of the iron. Carefully remove cookie from the iron and repeat with remaining batter.
3. Cool completely before storing in an airtight container.



Heather Simonis
Marketing Consultant

SMART COOKIES

Date-Filled Cookies Recipe

INGREDIENTS

Dough

- ½ cup butter
- 1 cup sugar
- 2 large eggs
- 1 tbsp milk
- 2 tsp baking powder
- 2 cups flour
- ¼ teaspoon salt

Filling

- 1½ cup chopped dates
- ½ cup water
- 3 tsp flour
- ½ cup sugar
- Chopped black walnuts (to taste)

DIRECTIONS

1. Cream butter and 1 cup sugar; add eggs and beat well.
2. Add milk.
3. Sift together baking powder, 2 cups flour, and salt; add flour mixture to creamed mixture.
4. Refrigerate.
5. While dough is chilling, make filling by cooking dates, water, 3 tsp flour, and ½ cup sugar until thick; add chopped walnuts.
6. Roll out dough; cut in rounds.
7. Mound filling in center, place another round on top and seal edges.
8. Bake at 375°F on greased cookie sheets until lightly browned.



Keith Flint
Brand Strategist

SMART COOKIES

Smokey Pumpkin Soup Recipe

INGREDIENTS

- 1 tbsp olive oil
- ½ cup diced pumpkin
- 2 strips uncured bacon, diced
- 1 small can green chilies
- 1 cup puréed pumpkin
- 2 cups chicken broth
- ½ cup full fat coconut milk
- ½ tsp chipotle chili powder
- Freshly ground black pepper

DIRECTIONS

1. Heat oil in large saucepan. Add the onions and bacon and cook until tender, stirring frequently. Transfer the onions and bacon to a blender, along with the canned chilies. Purée until smooth.
2. Combine the puréed mixture with the remaining ingredients in the saucepan. Season with freshly ground black pepper. Heat to simmering, but do not boil.



Joey Hendrickson
Innovation Director

SMART COOKIES

Brown Sugar Chocolate Chip Cookies Recipe

INGREDIENTS

- 2 ¼ cup all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 2 Crisco sticks
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate morsels (we use Nestle Toll House)
- 1 cup chopped nuts (optional; if omitting, add 1-2 tbsp of all-purpose flour)

DIRECTIONS

1. Preheat oven to 375°F.
2. Combine flour, baking soda, and salt in a small bowl.
3. Beat Crisco, granulated sugar, brown sugar, and vanilla extract in a large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.
4. Gradually beat in flour mixture. Stir in morsels and nuts.
5. Scoop rounded tablespoon-sized balls onto an ungreased baking sheet.
6. Bake for 9 to 11 minutes, or until golden brown.
7. Cool on baking sheet for 2 minutes, removing wire rack to allow for complete cooling. Enjoy!



McKenna Pena
Account Executive

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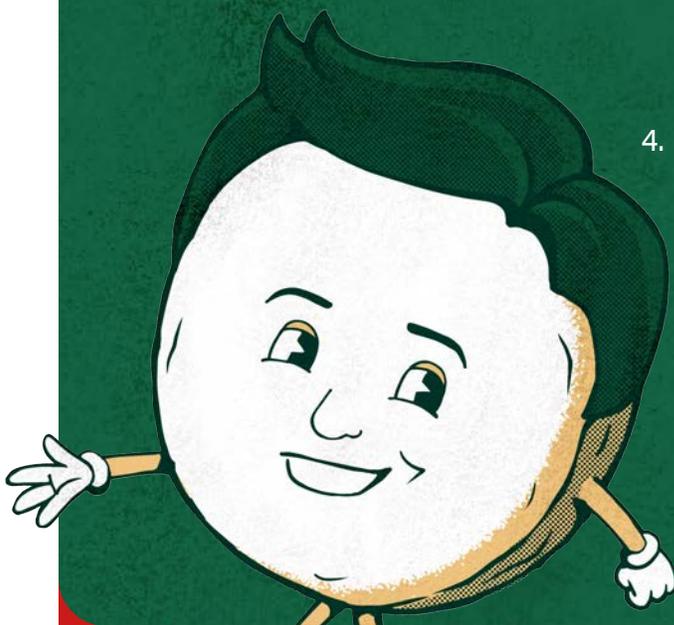
Cut-Out Butter Cookies Recipe

INGREDIENTS

- 1 cup butter, softened
- 1 cup sugar
- ¼ cup milk
- 1 large egg
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- ½ tsp baking powder

DIRECTIONS

1. Combine butter and sugar in bowl. Beat at medium speed, scraping bowl often, until creamy. Add milk, egg, and vanilla. Continue beating until well mixed. Add flour and baking powder; beat at low speed until well mixed. Cover; refrigerate 1 hour or until firm.
2. Heat oven to 375°F.
3. Roll out dough on lightly floured surface, one-half at a time (keeping remaining dough refrigerated), to 1/8-inch thickness. Cut with assorted 2-inch cookie cutters. Place 1 inch apart onto ungreased cookie sheets. Bake 5-7 minutes or until edges are lightly browned. Cool completely.
4. Frost and decorate cooled cookies as desired.



Spenser Brown
Digital Media Manager

SMART COOKIES

Gingersnaps Cookies Recipe

INGREDIENTS

- 2 sticks unsalted butter, softened
- 1 cup sugar
- 1 cup molasses
- 1 tsp baking soda
- 2 tbsp hot water
- 3 ½ cups all-purpose flour
- 1 tbsp ground ginger
- 1 tbsp ground cinnamon
- Pinch of salt

DIRECTIONS

1. Use electric mixer to cream butter, sugar, and molasses. Mix baking soda with 2 tablespoons of hot water and beat into this mixture.
2. Mix the flour, spices, and salt in bowl; stir them into butter mixture and beat well. Shape into 2 long rolls, rap in waxed paper, and refrigerate several hours/overnight.
3. Preheat oven 350°F. Slice the cookies, place on ungreased cookie sheet. Bake 10 minutes. Remove from sheet when still warm and cool on a rack.



Kris Ford
Accounting Manager