

WEG Foodies' Cooking Club presents:

# Christmas Cookie Extravaganza



# Collections of Recipes

Christmas 2022

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**Happy Holidays!**

**All proceeds of the Cookie Extravaganza go to the WEG Foodies**



# Christmas Thumbprint Cookies

## Ingredients

1 cup unsalted butter softened to room temperature (226g)

⅓ cup sugar (70g)

⅓ cup light brown sugar, tightly packed (70g)

1 large egg yolk

¾ teaspoon vanilla extract

2 ¼ cup all-purpose flour (280g)

2 teaspoons cornstarch

½ teaspoon salt

½ cup sugar for rolling (optional)

Hershey's White chocolate Kisses



## Instructions

Place butter in the bowl and beat until creamy.

Add sugars and beat until ingredients are well-combined.

Add egg yolk and vanilla extract and beat well.

In a separate bowl, whisk together flour, cornstarch, and salt.

With mixer on low speed, gradually add flour mixture to wet ingredients until completely combined.

Scoop cookie dough into 1 Tablespoon-sized balls

Roll in colored granulated sugar and place on a wax-paper covered plate or small cookie sheet. Use your thumb or the rounded back of a teaspoon to gently press an indent in the center of the cookie dough.

Transfer cookie dough to freezer and chill for 30 minutes.

Bake on 375F (190C) for 11 minutes or until edges are just beginning to turn golden brown.

Add White Chocolate Kiss to each cookie and allow to melt into thumbprint.

Allow cookies to cool completely on baking sheet before enjoying.

# Marbled Blossoms Cookies

## Ingredients

½ cup butter, softened  
½ cup shortening  
1 cup sugar  
1 egg  
1 tsp vanilla extract  
2 cups all-purpose flour plus 2 Tablespoons  
1 tsp baking powder  
¼ tsp salt  
2 Tbsps. HERSHEY'S SPECIAL DARK Cocoa  
HERSHEY'S HUGS Brand Candies



## Instructions

Heat oven to 350°F.

Beat butter, shortening and sugar until well blended. Beat in egg and vanilla. Stir together 2 cups flour, baking powder and salt. Gradually beat into butter mixture. Divide dough mixture into halves. Add remaining 2 tablespoons flour to one half and cocoa to the other half, blending well.

Roll dough into 1-inch balls. (Roll together a pinch of vanilla dough and a pinch of chocolate dough for marbled cookies). Place balls on ungreased cookie sheets.

Bake 9 to 11 minutes or until cookies are set. Remove from oven to wire rack.

Cool 1 minute. Press candy piece into center of each cookie. Remove from cookie sheet to wire rack; cool completely.

# Checkerboard Cookies

## Ingredients

½ cup butter, softened  
½ cup shortening  
1 cup sugar  
1 egg  
1 tsp vanilla extract  
2 cups all-purpose flour plus 2 Tablespoons  
1 tsp baking powder  
¼ tsp salt  
2 Tbsps. HERSHEY'S SPECIAL DARK Cocoa  
HERSHEY'S HUGS Brand Candies



## Instructions

Beat butter, shortening and sugar until well blended. Beat in egg and vanilla. Stir together 2 cups flour, baking powder and salt. Gradually beat into butter mixture. Divide dough mixture into halves. Add remaining 2 tablespoons flour to one half and cocoa to the other half, blending well.

Roll each colored dough into rectangle. Wrap rectangle with parchment paper and refrigerate for 2 hours.

Cut trimmed rectangles in half crosswise. Cut each half lengthwise into 9 strips. There should be 18 vanilla strips and 18 chocolate strips, each measuring about 1/2x7 1/4 inch.

To prepare one checkerboard log, lay 1 chocolate strip on centre of a large piece of plastic wrap. Brush some reserved egg whites on both sides of chocolate strip. Place 1 vanilla strip on each side. Brush tops of strips with some reserved egg whites. Repeat procedure twice with alternating strips, forming a three-layer checkerboard pattern. Do not brush tops of strips with egg whites on final layer. Wrap log with plastic wrap and gently press down on all sides to seal any gaps between strips.

Prepare three more logs, reversing checkerboard pattern for two of them. Refrigerate wrapped logs for 1 hour.

Bake 9 to 11 minutes or until cookies are set. Remove from oven to wire rack. Cool 1 minute. Press candy piece into center of each cookie. Remove from cookie sheet to wire rack; cool completely.



# Peppermint Brownie Drops

## Ingredients

1 package brownie mix (13x9 family size)  
¼ cup HERSHEY'S Cocoa  
¼ cup hard peppermint candy,  
finely crushed (about 12 candies)  
3 Tbsps. water  
2 Tbsps. HERSHEY'S Syrup  
1 egg  
1 Tbsp vegetable oil  
⅓ cup powdered sugar for rolling  
48 HERSHEY'S KISSES Brand Milk Chocolates  
or HERSHEY'S KISSES Brand Candy Cane



## Instructions

Stir together brownie mix, cocoa and crushed peppermint candies in large bowl. Add water, syrup, egg and oil, beating until well blended. Refrigerate about 1 hour or until firm enough to roll.

Heat oven to 350°F. Line cookie sheet with parchment paper or lightly grease. Remove wrappers from candies.

Shape dough into 1-inch balls. Roll balls in powdered sugar and place on prepared cookie sheet.

Bake 9 to 11 minutes or until set. (Some peppermint may melt out along edges of cookies. After removing from oven, immediately use edge of knife or spatula to push melted peppermint back to edges of cookie). Cool 2 minutes. Press candy piece into center of each cookie. Slide parchment paper and cookies to wire rack or remove cookies from cookie sheet to wire rack. Cool completely.

# *Peanut Butter Blossoms*

## **Ingredients**

48 HERSHEY'S KISSES Milk Chocolates  
½ cup shortening  
¾ cup Peanut Butter  
⅓ cup sugar  
⅓ cup packed light brown sugar  
1 egg  
2 Tbsps. milk  
1 tsp vanilla extract  
1 ½ cups flour  
1 tsp baking soda  
½ tsp salt  
⅓ cup granulated sugar, for rolling (additional)



## **Instructions**

Heat oven to 375°F. Remove wrappers from chocolates.

Beat shortening and peanut butter in a large bowl until well blended. Add 1/3 cup of 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.

# Chocolate Dipped Shortbread

## Ingredients

1 cup butter  
½ cup sugar  
2 cups flour  
1 teaspoon vanilla  
6 ounces chocolate chips, melted



## Instructions

Cream butter and sugar, add flour and vanilla.  
Pinch of 1/2" balls of dough, roll in sugar and place on cookie sheet.  
Use the tines of a fork to flatten cookies.  
Bake at 350°F for 12-15 minutes.  
Remove from baking sheet, cool 10-15 minutes.  
Dip half of each cookie into melted chocolate. Sprinkle nuts  
Chill to set chocolate.



# Coconut Cherry Crips

## Ingredients

1 cup brown sugar  
¾ cup butter  
1 egg  
2 T milk  
1 t almond extract  
2 cups flour  
½ tsp. salt  
½ tsp. baking soda  
1 cup candied cherries  
1 cup pecans  
1 cup coconut



## Instructions

Cream together brown sugar, butter, egg, milk, vanilla, salt, baking soda. Fold in flour, cherries, pecans, and coconut. Roll into balls and place on baking sheet. Bake 375 for 10-12 minutes

# Mini M&M Cookies

## Ingredients

2 ¼ cups flour  
1 teaspoon baking soda  
1 ½ teaspoons cornstarch  
1/2 teaspoon salt  
¾ cup butter, melted & cooled  
¾ cup packed light brown sugar  
½ cup sugar  
1 large egg + 1 egg yolk  
2 teaspoons pure vanilla extract  
1 ¼ cups Mini M&Ms



## Instructions

Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside.

In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the egg and egg yolk. Finally, whisk in the vanilla extract. The mixture will be thin. Pour into dry ingredients and mix together with a large spoon or rubber spatula. Fold in M&M. Cover the dough tightly and chill in the refrigerator for at least 2–3 hours or up to 3 days. I highly recommend chilling the cookie dough overnight for less spreading. Take the dough out of the refrigerator and allow it to slightly soften at room temperature for 10 minutes.

Preheat oven to 325°F

Roll into a ball, making sure the shape is taller rather than wide—almost like a cylinder. This helps the cookies bake up thicker. Repeat with remaining dough. Place 8–9 balls of dough onto each cookie sheet.

Bake the cookies for 12–13 minutes or until the edges are very lightly browned. (The centers will look very soft, but the cookies will continue to set as they cool. Cool on the baking sheet for 10 minutes. Meanwhile, press a few M&Ms into the tops of the warm cookies. This is optional and only for looks. After 10 minutes of cooling on the baking sheets, transfer cookies to a wire rack to cool completely.

# White Chocolate Ginger Cookie

## Ingredients

2 ¼ cups all-purpose flour  
1 tsp baking soda  
½ tsp salt  
2 tsp ground ginger  
1 tsp ground cinnamon  
¼ tsp ground cloves  
¼ tsp ground nutmeg  
¾ cup unsalted butter, softened  
½ cup + 3 Tbsp granulated sugar, divided  
½ cup packed light-brown sugar  
1 large egg  
¼ cup molasses  
2 tsp vanilla extract  
3 cups white chocolate chips  
3 Tbsp shortening  
Red and green candy melts (or tinted royal icing)



## Instructions

In a mixing bowl whisk together flour, baking soda, salt, ginger, cinnamon, cloves and nutmeg for 20 seconds, set aside. Cream together butter, 1/2 cup granulated sugar and brown sugar until well blended. Mix in egg, then blend in molasses and vanilla. Add in dry ingredients and mix until combined. Chill 1 hour. Preheat oven to 350 degrees. Scoop dough out about 1 ½ Tbsp at a time, shape into balls then roll in granulated sugar.

Bake in preheated oven 8 - 10 minutes. Cool on baking sheet several minutes then transfer to a wire rack to cool completely.

In a microwave safe bowl, melt 1 cup white chocolate chips with 1 Tbsp shortening at a time in microwave on HIGH power in 10 second intervals, stirring between intervals, until melted, smooth and runny.

Then once you've used it up melt more, you may not need all 3 cups). Dip half of each cookie in melted white chocolate mixture then run bottom of cookie slightly along edge of bowl to remove excess, then return to Silpat or parchment paper to set at room temperature.

If doing the holly decoration, melt candy melts according to directions on package (I worked in small batches because it sets quickly, maybe 9 chips at a time, plus you won't need much). Pour into a piping bag fitted with a #4 tip and pipe decorations. Allow to set at room temperature.



# Date Bars

## Ingredients

### DATE BARS

#### Date Filling

3 cups chopped pitted dates (1 lb)

1 ½ cups water

¼ cup granulated sugar

#### Bars

1 cup packed brown sugar

1 cup butter or margarine, softened

1 ¾ cups flour

1 ½ cups quick-cooking oats

½ teaspoon baking soda

½ teaspoon salt



## Instructions

In 2-quart saucepan, cook filling ingredients over low heat about 10 minutes, stirring constantly, until thickened. Cool 5 minutes.

Heat oven to 400°F. Grease bottom and sides of 13x9-inch pan with shortening.

In large bowl, stir brown sugar and butter until well mixed. Stir in flour, oats, baking soda and salt until crumbly. Press half of the crumb mixture evenly in bottom of pan. Spread with filling. Top with remaining crumb mixture; press lightly.

1. Bake 25 to 30 minutes or until light brown. Cool 5 minutes in pan on cooling rack. Cut into 6 rows by 6 rows while warm.

# *White Chocolate Chip Cranberry Oatmeal Cookies*

## **Ingredients**

½ cup sugar  
¼ cup brown sugar  
½ cup butter  
1 egg  
½ teaspoon vanilla  
½ teaspoon cinnamon  
½ teaspoon baking soda  
¼ teaspoon salt  
1 cup flour  
1 ½ cups oats  
¾ cup dried cranberries  
6 ounces white chocolate chips  
½ cup coconut  
½ cup walnuts



## **Instructions**

Preheat oven to 375 degrees. Cream together sugars and butter. Add cinnamon, baking soda, salt, and flour. Mix well. Fold in oatmeal, dried cranberries and white chocolate chips. Roll into balls and bake 375 for 10-12 minutes.

# Coconut Snowball Cookies

## Ingredients

1 cup 2 sticks unsalted butter,  
at room temperature  
¾ cup powdered sugar  
¼ cup granulated sugar  
2 teaspoons coconut extract  
2 ½ cups flour  
¼ teaspoon salt  
8 ounces white chocolate bar chopped,  
or white chocolate chips  
3 cups shredded sweetened coconut



## Instructions

In large bowl, mix butter and sugars until light and fluffy. Add coconut extract and mix.

In separate bowl, mix flour and salt together. Add to butter/sugar mixture and mix just to combine.

Prepare baking sheet with parchment paper. With 2-inch cookie scoop, shape dough balls, flatten dough in palm of your hand to bring dough together and then reshape into ball.

Place on baking sheet about 2 inches apart. Refrigerate formed cookies for 30 minutes prior to baking.

Preheat oven to 400°F.

Bake for 8-10 minutes. Remove from oven and allow to cool on cooling rack.

Fill small saucepan 1/4 of the way with water and top with small glass or metal bowl; choose bowl that will sit above the water level. Bring water to low boil over medium-high heat and add white chocolate and melt, stirring often with a wooden spoon or spatula.

Remove chocolate from heat and roll cookies one at a time in chocolate, and then roll in coconut, coating well. Or dip tops of cookies in white chocolate and sprinkle with coconut. If melted chocolate begins to harden, heat over saucepan again for 1 or 2 minutes until melted. Allow cookies to dry on cooling rack for at least 20 minutes or until chocolate has hardened.



# Chocolate Chip Bars

## Ingredients

1 cup butter  
1 ½ cup brown sugar  
2 eggs  
1 tea vanilla  
2 cups flour  
½ teaspoon baking soda  
1 tea salt  
2 cups chocolate chips



## Instructions

Melt and cool butter. Cream together with brown sugar, eggs, vanilla. Add flour, baking soda and salt. Fold in chocolate chips. Spread in pan. Bake about 30 minutes. Cool completely.

# Magic 7 Layer Bars

## Ingredients

½ cup butter  
1 ½ cup graham cracker crumbs  
1 can Eagle Brand Sweetened  
condensed milk  
1 cup butterscotch chips  
1 cup chocolate chips  
1 1/3 cup coconut  
1 cup chopped nuts



## Instructions

Melt and cool butter. Cream together with brown sugar, eggs, vanilla. Add flour, baking soda and salt. Fold in chocolate chips. Spread in pan. Bake about 30 minutes. Cool completely.

# Classic No-Bake Cookies

## Ingredients

1¾ cups granulated sugar  
3 tablespoons unsweetened  
cocoa powder  
½ cup milk  
8 tablespoons butter,  
cut into large pieces  
1 teaspoon vanilla extract  
¼ teaspoon salt  
½ cup creamy peanut butter  
3 cups quick cooking oats



## Instructions

Add your sugar and cocoa powder to a medium heavy-bottomed saucepan. Whisk until thoroughly mixed. Add milk and butter and cook over medium-high heat. Bring to a rolling boil and boil for 1 minute. This rolling boil and boiling for 1 minute is the key! Otherwise, your cookies will not set properly. Remove from heat and stir in the vanilla, salt, peanut butter and oats. Drop cookies by tablespoons onto parchment paper. Allow to dry for about 10-15 minutes until the no bake cookies have become firm.

# Chocolate Chip Cookies

## Ingredients

2 ¼ cups flour  
1 teaspoon baking soda  
1 ½ teaspoons cornstarch  
1/2 teaspoon salt  
¾ cup butter, melted & cooled  
¾ cup packed light brown sugar  
½ cup sugar  
1 large egg + 1 egg yolk  
2 teaspoons pure vanilla extract  
1 ¼ cups Chocolate Chips



## Instructions

Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside.

In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no brown sugar lumps remain. Whisk in the egg and egg yolk. Finally, whisk in the vanilla extract. The mixture will be thin. Pour into dry ingredients and mix together with a large spoon or rubber spatula. Fold in chocolate chips.

Cover the dough tightly and chill in the refrigerator for at least 2–3 hours or up to 3 days. I highly recommend chilling the cookie dough overnight for less spreading. Take the dough out of the refrigerator and allow it to slightly soften at room temperature for 10 minutes.

Preheat oven to 325°F

Roll into a ball, making sure the shape is taller rather than wide—almost like a cylinder. This helps the cookies bake up thicker. Repeat with remaining dough. Place 8–9 balls of dough onto each cookie sheet.

Bake the cookies for 12–13 minutes or until the edges are very lightly browned. (The centers will look very soft, but the cookies will continue to set as they cool. Cool on the baking sheet for 10 minutes. Meanwhile, press a few chocolate chips into the tops of the warm cookies. This is optional and only for looks. After 10 minutes of cooling on the baking sheets, transfer cookies to a wire rack to cool completely.



# Oreo Snowman Truffle

## Ingredients

- 1 (8 ounce) package cream cheese, softened
- 36 OREO Cookies (regular size), finely crushed
- 16 oz vanilla candy coating, melted
- 48 Mini OREO Bite Size Cookies

## Instructions



Mix cream cheese and cookie crumbs until well blended. I like to crush the Oreos in a food processor and then add the cream cheese and process it together. It can also be done by hand though.

Shape into 48 (1-inch) balls; place in single layer in shallow pan. Some readers have stuck toothpicks in the top before freezing for easier dipping later. Freeze for at least 20 minutes. They can be frozen for longer. Dip balls in melted coating (see note); I do this by using a fork and tapping the fork on the bowl of my candy coating to remove some of the extra coating. If you used the toothpick option dip balls and then gently remove the toothpick and fill in the hole with melted candy coating. Place in shallow waxed paper-lined pan, allowing excess coating to pool at bottom of each ball.

Chill balls until coating is set.

Decorate with remaining ingredients as shown in photo. You can use the candy coating to adhere the hat to the head. Place in the fridge immediately to set up the decorations.

Refrigerate 1 hour or until firm. Keep refrigerated.

# Shortbread Cutouts

## Ingredients

1 cup butter, softened  
½ cup sugar  
2 ½ cups all-purpose flour  
¾ cup warm water  
5 tablespoons meringue powder  
1 teaspoon clear vanilla extract  
½ teaspoon cream of tartar  
5 to 6 cups confectioners' sugar



## Instructions

Preheat oven to 300°. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Gradually beat in flour. Transfer dough to a clean work surface; knead gently to form a smooth dough, about 2 minutes. (Mixture will be very crumbly at first but will come together and form a dough as it's kneaded.) Divide dough in half. Roll each portion between 2 sheets of waxed paper to 1/4-in. thickness. Cut with floured 2- to 3-in. cookie cutters. Place 1 in. apart on ungreased baking sheets. If desired, sprinkle with colored sugar. Bake until lightly browned, 20-25 minutes. Remove from pans to wire racks to cool.

In the bowl of a stand mixer add water, meringue powder, vanilla extract and cream of tartar. Whisk by hand until meringue powder has completely dissolved. Place bowl on stand mixer fitted with a paddle attachment. With mixer on low, slowly add 5 cups confectioners' sugar, a little at a time, until all the confectioners' sugar has been incorporated. Increase speed and mix until icing is glossy and forms peaks, 3-5 minutes; divide icing in half.

For stiff icing (used for outlining cookies), the frosting should form stiff peaks and hold its shape; if needed, add remaining 1 cup confectioners' sugar, a little at a time, until desired consistency is reached.

For flood-consistency icing (used for filling in cookie design), a line cut through the icing with a spatula should take 15 seconds to disappear. Add water to the remaining half of the icing, a little at a time, stirring by hand, until the desired consistency is reached.

Tint icing with food coloring and decorate as desired. Keep icing covered to prevent drying. Let cookies stand until icing is set.

# Lemon Bars

## Ingredients

### SHORTBREAD CRUST

1 cup unsalted butter, melted  
½ cup) granulated sugar  
2 teaspoons pure vanilla extract  
½ teaspoon salt  
2 cups + 2 Tablespoons flour

### LEMON FILLING

2 cups granulated sugar  
6 Tablespoons all-purpose flour  
6 large eggs  
1 cup lemon juice (about 4 lemons)  
optional: confectioners' sugar for dusting



## Instructions

Preheat the oven to 325°F. Line the bottom and sides of a 9×13 baking pan\* with parchment paper, leaving an overhang on the sides to lift the finished bars out (makes cutting easier!). Set aside.

Make the crust: Mix the melted butter, sugar, vanilla extract, and salt together in a medium bowl. Add the flour and stir to completely combine. The dough will be thick. Press firmly into prepared pan, making sure the layer of crust is nice and even. Bake for 20-22 minutes or until the edges are lightly browned. Remove from the oven. Using a fork, poke holes all over the top of the warm crust (not all the way through the crust).

Make the filling: Sift the sugar and flour together in a large bowl. Whisk in the eggs, then the lemon juice until completely combined.

Pour filling over warm crust. Bake the bars for 22-26 minutes or until the center is relatively set and no longer jiggles. Remove bars from the oven and cool completely at room temperature. I usually cool them for about 2 hours at room temperature, then stick in the refrigerator for 1-2 more hours until pretty chilled. I recommend serving chilled.

Once cool, lift the parchment paper out of the pan using the overhang on the sides. Dust with confectioners' sugar and cut into squares before serving. For neat squares, wipe the knife clean between each cut.



## Low Sugar – Sweetened with Truvia

# Truvia Sweetened No Bake

### Ingredients

¾ cup Truvia + 2 tablespoons  
3 tablespoons unsweetened  
cocoa powder  
½ cup milk  
8 tablespoons butter,  
cut into large pieces  
1 teaspoon vanilla extract  
¼ teaspoon salt  
½ cup creamy peanut butter  
3 cups quick cooking oats

### Instructions

Add your sweetener and cocoa powder to a medium heavy-bottomed saucepan. Whisk until thoroughly mixed. Add milk and butter and cook over medium-high heat. Bring to a rolling boil and boil for 1 minute. This rolling boil and boiling for 1 minute is the key! Otherwise, your cookies will not set properly.

Remove from heat and stir in the vanilla, salt, peanut butter, and oats.

Drop cookies by tablespoons onto parchment paper.

Allow to dry for about 10-15 minutes until the no bake cookies have become firm.



## Low Sugar – Sweetened with Truvia

# Sugar Free M&M Cookies

### Ingredients

½ cup butter, melted & cooled  
¾ cup Truvia Brown Sugar Blend  
½ teaspoon pure vanilla extract  
1 large egg  
1 T water  
½ teaspoon salt  
½ teaspoon baking soda  
1 cup flour  
1 teaspoon cornstarch  
1 cup Russell Stover Sugar Free Candies

### Instructions

Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside.

In a medium bowl, whisk the melted butter, Truvia brown sugar blend together until no brown sugar lumps remain. Whisk in the egg, water, vanilla. The mixture will be thin. Pour into dry ingredients and mix with a large spoon or rubber spatula. Fold in M&M

Cover the dough tightly and chill in the refrigerator for at least 2–3 hours or up to 3 days. I highly recommend chilling the cookie dough overnight for less spreading. Take the dough out of the refrigerator and allow it to slightly soften at room temperature for 10 minutes.

Preheat oven to 375°F

Roll into a ball, making sure the shape is taller rather than wide—almost like a cylinder. This helps the cookies bake up thicker. Repeat with remaining dough. Place 8–9 balls of dough onto each cookie sheet.

Bake the cookies for 7-8 minutes or until the edges are very lightly browned. (The centers will look very soft, but the cookies will continue to set as they cool. Cool on the baking sheet for 10 minutes. Meanwhile, press a few M&Ms into the tops of the warm cookies. This is optional and only for looks. After 10 minutes of cooling on the baking sheets, transfer cookies to a wire rack to cool completely.



## Low Sugar – Sweetened with Truvia

# Zero Sugar Chocolate Chunk

### Ingredients

½ cup butter, melted & cooled  
¾ cup Truvia Brown Sugar Blend  
½ teaspoon pure vanilla extract  
1 large egg  
1 T water  
½ teaspoon salt  
½ teaspoon baking soda  
1 cup flour  
1 teaspoon cornstarch  
1 cup Hershey's Zero Sugar  
Chocolate bars, cut into chunks



### Instructions

Whisk the flour, baking soda, cornstarch, and salt together in a large bowl. Set aside.

In a medium bowl, whisk the melted butter, Truvia brown sugar blend together until no brown sugar lumps remain. Whisk in the egg, water, vanilla. The mixture will be thin. Pour into dry ingredients and mix with a large spoon or rubber spatula. Fold in chocolate chunks.

Cover the dough tightly and chill in the refrigerator for at least 2–3 hours or up to 3 days. I highly recommend chilling the cookie dough overnight for less spreading. Take the dough out of the refrigerator and allow it to slightly soften at room temperature for 10 minutes.

Preheat oven to 375°F

Roll into a ball, making sure the shape is taller rather than wide—almost like a cylinder. This helps the cookies bake up thicker. Repeat with remaining dough. Place 8–9 balls of dough onto each cookie sheet.

Bake the cookies for 7-8 minutes or until the edges are very lightly browned. (The centers will look very soft, but the cookies will continue to set as they cool. Cool on the baking sheet for 10 minutes. After 10 minutes of cooling on the baking sheets, transfer cookies to a wire rack to cool completely.



Low Sugar – Sweetened with Truvia

# *Quilt Free Snickerdoodles*

## **Ingredients**

½ cup butter, softened  
½ cup Truvia Sugar Blend  
⅓ cup Truvia Brown Sugar Blend  
1 large egg  
1 teaspoon pure vanilla extract  
1 T water  
¼ teaspoon salt  
¼ teaspoon cream of tartar  
½ teaspoon baking soda  
1 ½ cups flour  
Truvia sugar blend mixed with 2 t.  
cinnamon.



## **Instructions**

Combine butter and sugars and whipped for 3 minutes until light and fluffy. Add egg, vanilla and beat about 3 minutes. Add flour, baking soda, salt, cream of tartar and mixed until combined. Roll into balls and refrigerate 1 hour. Preheat oven to 350 degrees. Roll chilled balls in the Truvia sugar/cinnamon mixture. Put on baking sheet and flatten slightly. Bake 8 -10 minutes until edges are brown.

# WEG Foodies

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