



Fairgrounds
Festival
of
Lights

Holiday Cookie Competition

December 2011

Winning Cookie Recipes



Fudge Tartlets

(First Place in Undecorated Category)

From the Kitchen of: Rita Gabel of Lawtons, NY

Ingredients for the shell:

- 1 Cup All Purpose Flour
- ¼ Teaspoon Baking Powder
- ¼ Teaspoon Salt
- 1/3 Cup Butter
- 3 to 4 Tablespoons Beaten Egg

Directions for Shell:

Sift together flour, baking powder & salt. Cut in the butter until fine. Sprinkle the beaten egg over the flour mixture, stirring with a fork to form a dough. Roll out on floured surface to 1/8 inch. Cut into rounds. Fit into fluted cups or mini muffin tins.

Ingredients for the chocolate filling:

- 1 Cup semisweet chocolate morsels
- 1/3 Cup Sugar
- 1 Tablespoon Butter
- 1 Teaspoon Vanilla
- 1 Tablespoon Milk
- 1 Beaten Egg

Directions for the filling:

Melt the semisweet chocolate morsels over hot water, remove from heat. Stir in the sugar, butter, vanilla, milk and egg. Place a scant tablespoon filling in each tart. Top with chopped pecans. Bake at 350 for 20 to 25 minutes.



Cream Cheese Christmas Cookies

(First Place in Decorated Category)



From the Kitchen of: Christine Enser of Springville, NY

Ingredients:

1 Cup Butter, softened
3 oz. Cream Cheese at room temperature
1 Cup Sugar
1 Egg Yolk
½ Teaspoon Vanilla Extract
½ Teaspoon Almond Extract
2 Cups sifted Flour
½ Teaspoon Salt

Directions:

Cream butter and cream cheese with sugar. Add egg yolk and mix well. Beat in extracts and flour sifted with salt. Cover and chill dough overnight. Roll to 1/8" thickness on lightly floured surface and cut out desired shapes. Bake on ungreased baking sheets in 375 degree oven for 7-10 minutes. Cool

Icing Ingredients:

1 ½ cups 10x sugar, sifted
2-3 Tablespoon milk
½ Teaspoon almond extract

Directions:

Combine and spread on cookies with knife. Pipe on details, add white decorative balls.



Venetians/Neopolitans



(Second Place in Undecorated Category)

From the Kitchen of: Jeannette Pawlak of Buffalo, NY

Ingredients:

8 oz. almond paste-break up with a fork

1 ½ Cup Margarine or Butter

1 Cup Sugar

4 Egg Yolks

1 Teaspoon Almond Extract (add to paste, beat about 5 minutes until light)

2 Cups Flour

¼ Teaspoon Salt- Add to the above mixture

4 Stiffly beaten egg whites- Fold into batter.

Directions:

Line three 9x12 pans with waxed paper.

In first pan: spread 1 ½ cups of batter

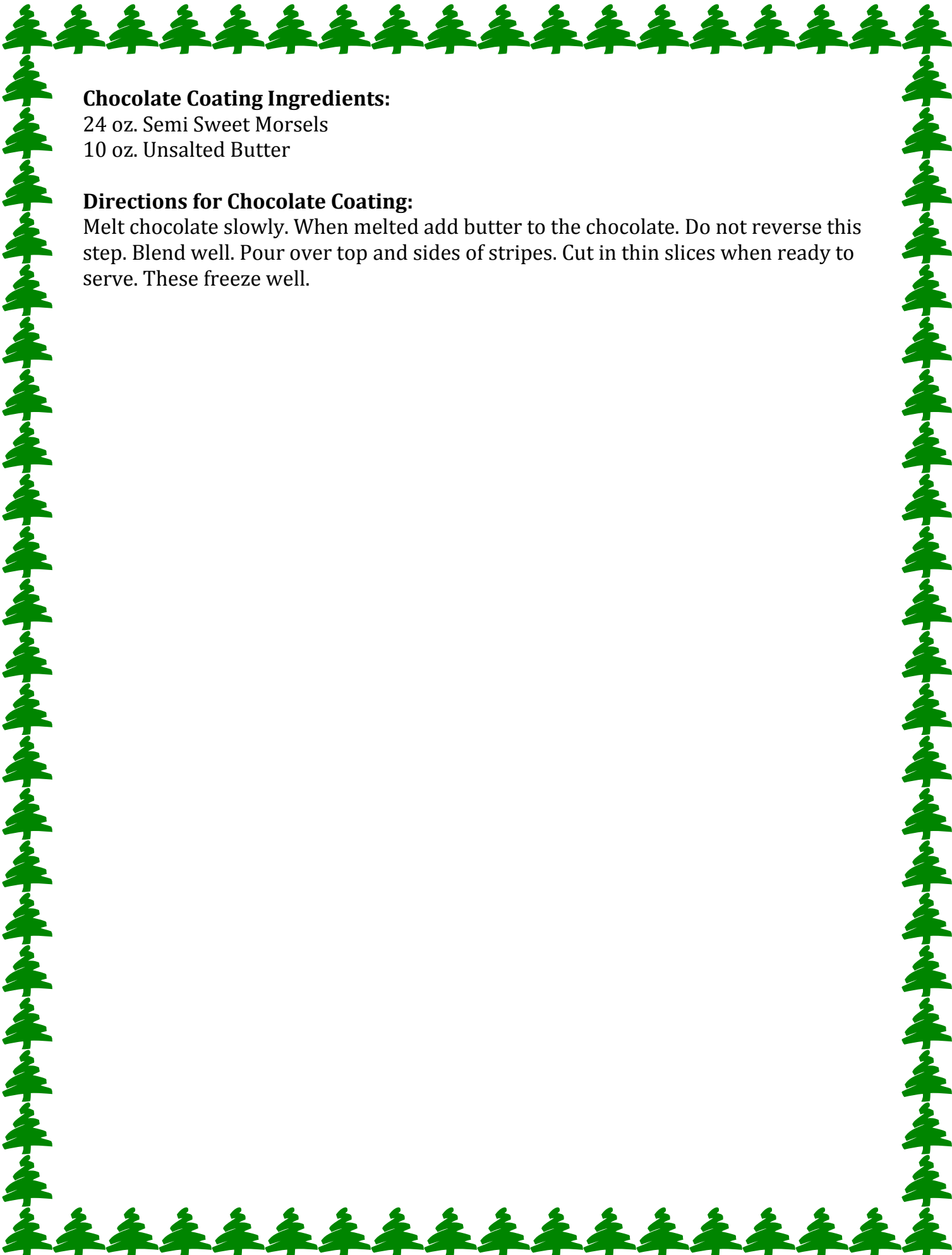
In second pan: Measure out 1 ½ cups of batter into small bowl and add green food coloring to get desired coloring, blend well and spread in pan.

In third pan: Color last 1 ½ cup of batter red to get desired color and spread in pan.

Bake at 350 degrees about 15 minutes or until slightly golden. Remove from pan and cool. Layers will be about ¼ inch thick.

Place green layer on upturned pan. Cover with your favorite flavored jam. Put on plain layer, cover with more jam. Add the red layer. Cover with plastic wrap. Add a weighted board on top and refrigerate overnight. Next day, cut strips about 1 ½ -2 inches wide from the 9 inch side. Separate on cake racks on cookie sheets to catch the dripping chocolate.

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Chocolate Coating Ingredients:

24 oz. Semi Sweet Morsels
10 oz. Unsalted Butter

Directions for Chocolate Coating:

Melt chocolate slowly. When melted add butter to the chocolate. Do not reverse this step. Blend well. Pour over top and sides of stripes. Cut in thin slices when ready to serve. These freeze well.



Mini Gingerbread Birdhouse Recipe

(Second Place in Decorated Category)



From the Kitchen of: Debra Vertoske of Lancaster, NY

Ingredients for Gingerbread:

- 1 Cup Butter
- 1 Cup Sugar
- 2/3 Cup Coffee
- 2/3 Cup Molasses
- 5 Cups Flour
- 1 Teaspoon Salt
- 1 Teaspoon Baking Soda
- 2 Teaspoons Ginger
- 1 Teaspoon Cloves
- 1 Teaspoon Cinnamon

Directions for Gingerbread:

Preheat oven to 350 degrees. Cream butter and sugar together. In small bowl, combine coffee and molasses. In separate bowl, combine flour salt, baking soda, ginger, cloves and cinnamon. Add dry mixture and liquid mixture alternately to the creamed sugar/butter mixture. Chill. Roll onto floured surface and use a template to create your house pieces. Bake on greased or parchment-lined cookie sheet at 350 degrees for 15 minutes. For extra shine, brush with egg whites prior baking. Assemble with royal icing.

Optional Bird Nest:

(This recipe is a variation of Rice Krispie Treats)

- 1 Tablespoon Butter
- 1 Cup Mini Marshmallows
- 1 ½ Cup Shredded Wheat ("Crumble" the shredded wheat to look like bird nest scraps)
- A few white M & M's or other egg-shaped candy

In medium saucepan, melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add shredded cereal. Stir until well coated. Cool slightly, then shape into birds nest shapes. Make them small enough to place inside the birdhouse. Place the nests into the houses and add M&M's to resemble eggs.

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Royal Icing Ingredients:

3 Tablespoons Meringue Powder

4 Cups Confectioners' Sugar

6 Tablespoons Warm Water

Directions:

Combine using an electric mixer



Candy Cane Sandwich Cookies (Third Place in Undecorated Category)



From the Kitchen of: Kim Solly of Orchard Park, NY
Makes approximately 24 cookies

Cookie Ingredients:

1 Cup Butter or Margarine, softened
1 Cup Packed Brown Sugar
½ Cup Sugar
2 Eggs
2 Teaspoons Vanilla Extract
2 ½ Cups All Purpose Flour
½ Teaspoon Baking Soda
¼ Teaspoon Salt
1 Cup Crushed Candy Canes

Filling Ingredients:

2/3 Cup Butter or Margarine, softened
4 Cups confectioners' Sugar
1/8 Teaspoon Mint Extract
3 Tablespoons Milk

Directions:

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in candy pieces (dough will be stiff). Drop by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets. Bake at 350 degrees for 10 minutes or until firm (do not brown).

In a mixing bowl combine butter, sugar, vanilla and enough cream to achieve spreading consistency. Spread on the bottom half of the cookies; top with remaining cookies.



Continued

Optional:

Melt down favorite semi-sweet chocolate chips and drizzle over cookies then sprinkle left over candy canes on top for festival holiday cheer!



Christmas Cutout Cookies

(Third Place in Decorated Category)



From the Kitchen of: Dawn Felming of Orchard Park, NY

Ingredients:

- 1 Cup Butter
- 4 Oz. Cream Cheese
- 1 Cup Sugar
- 1 Egg
- 1 Teaspoon Vanilla
- 1 Teaspoon Baking Soda
- 2 ½ Cups Flour

Directions:

Cream sugar, butter and cream cheese. Add eggs and vanilla. Add Flour and baking soda. You may have to add more flour until its rolling consistency. Refrigerate for at least an hour or overnight.

Bake at 325 until golden brown.