Desserts

- Aunt Kathy's Sugar Cookies
- Chocolate Chip Cookies (Gluten Free)
- Grandmother's Hard Candy
- White Trash
- Peanut Butter Cookies (DF/GF)

Aunt Kathy's Sugar Cookies

Ingredients:

Cookies:

- 1 1/2 c sifted flour
- 1 c sugar
- 1/2 c butter
- 1/4 tsp salt
- 1 egg
- 1 tbsp milk
- 1 1/2 tsp baking powder
- 1 tsp vanilla

Butter Cream Frosting:

- 1 lb confectioner's sugar
- 1/2 c butter
- 4-5 tbsp milk

Directions:

Cookies

1. Preheat oven to 375°F
2. Sift flour with baking powder and salt.
3. Cream the butter then add sugar, egg, vanilla, and milk and mix well.
4. Add flour mixture and chill.
5. Roll out dough on a floured board and cut into desired shapes.
6. Bake at 375°F for 8-10 minutes

Butter Cream Frosting:

1. Combine ingredients
2. When cookies are cooled, ice them

Chocolate Chip Cookies (Gluten Free)

Ingredients:

- 2 1/4 c gluten free flour
- 1/2 tsp xanthan gum (omit if there is xanthan gum in your gluten free flour)
- 1 tsp baking soda
- 1 tsp salt
- 2 oz cream cheese (room temperature)
- 3/4 c unsalted butter, melted
- 1 c packed brown sugar
- 1/2 c white sugar
- 1 1/2 tsp vanilla extract
- 2 egg yolks
- 2 c semi-sweet chocolate chips

Directions:

1. In a bowl, whisk together the flour, xanthan gum (if using), baking soda, and salt.
2. In a stand mixer or another mixing bowl, combine the cream cheese, melted butter, sugar, and brown sugar and mix on medium speed for 2 minutes.
3. Add the egg yolks and vanilla extract and continue to mix until incorporated.
4. Slowly add the flour mixture and mix on low until just incorporated, then mix in the chocolate chips.
5. Cover the mixing bowl and refrigerate at least 4 hours, up to 4 days.
6. Scoop the dough onto a tray lined with parchment paper (do not spray) and bake for 11-12 minutes at 375°.
    - NOTE: the centers will look slightly underdone, but when the edges are just browning and starting to set, they are done.
7. Let cookies sit on the tray for 2-3 minutes before transferring to a cooling rack to finish cooling.

Grandmother's Hard Candy

Ingredients:

- 3 3/4 c sugar
- 1 1/2 c light Karo syrup
- 1 cup water
- 1 tsp (1 dram) flavoring oil
- Food coloring
- Powdered sugar (for dusting the pan)

Directions:

1. Line a baking sheet with foil and powdered sugar.
2. Mix first three ingredients together in a large, heavy saucepan over medium heat. Stir until the sugar dissolves.
3. Boil without stirring until the temperature reaches 310°F or until drops of syrup form hard and brittle threads in cold water.
4. Remove from heat and stir in the flavoring and food coloring.
5. Pour mixture on the pan and allow to harden and cool completely.
6. Break the candy into pieces and store in air tight containers.

White Trash

Ingredients:

- 1 box rice Chex
- 1 c peanut butter
- 6 oz chocolate chips
- 1/2 c butter
- 1 jar dry roasted peanuts
- 1 box raisins
- 1 box powdered sugar

Directions:

1. Melt butter, chocolate, and peanut butter and pour over the Chex, raisins, and peanuts.
2. Let cool and mix in powdered sugar.
3. Store in an air tight container

Peanut Butter Cookies (DF/GF)

Ingredients:

- 1 cup gluten-free flour
- 3/4 tsp baking soda
- 1/2 tsp sea salt
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/3 cup melted coconut oil
- 1 cup creamy peanut butter
- 1 large egg
- 1 1/2 tsp vanilla extract

Directions:

1. In a small bowl, whisk together flour, baking soda, and salt
2. In a large bowl, beat sugar, coconut oil, peanut butter, egg, and vanilla with a hand mixer until well combined
3. Fold the dry ingredients into the wet ingredients until well combined (it will be dry and crumbly-feeling)
4. Portion the dough, shape it into balls, and add to a plate or tray
5. Chill in the fridge for 1 hour
6. Preheat oven to 350° F
7. Transfer dough to baking trays and bake for 11-14 minutes
8. Remove and let cool on the trays