

Knowledge @ Noon

Holiday Cheer Plates!



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Wednesday, Nov 20th, 2024

Marais Des Cygnes Extension District

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Master Food Volunteer
Marais des Cygnes District

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BASIC HOLIDAY FOOD SAFETY

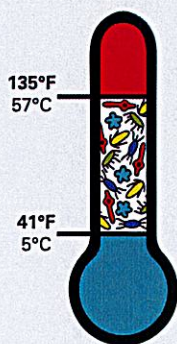
During the holidays, many people plan and prepare meals to feed more than just their own family. Feeding a crowd can raise the risk of foodborne illness from pathogens that you can't see, smell or taste. Consider these tips on how to safely prepare, cook and serve meals to keep those at your table safe from foodborne illness.

Temperature Danger Zone

Harmful bacteria grow fastest between 41°F and 135°F. Minimizing time in this range, called the temperature danger zone, reduces growth of these harmful bacteria.

Foods that can support the growth of harmful bacteria should not be left in this temperature range for more than 4 hours.

Examples: cooked vegetables, pasta and rice; cooked and raw meat, poultry and fish; cut melons, tomatoes and leafy greens.



Personal Hygiene

- Wear clean clothes and aprons when cooking and serving
- Cover cuts and sores with water proof bandages
- Do not prepare or handle food if you have had diarrhea or vomited in the last 48 hours
- Wash hands thoroughly and often when preparing food

Cleaning and Sanitizing

- Clean dishes and prep equipment by washing them in a dishwasher or hot soapy water
- To sanitize dishes, equipment and surfaces that do not go in a dishwasher dip them a bleach solution, or another sanitizer approved for food surfaces
 - To make a bleach solution mix 1 tablespoon of bleach in 1 gallon of water
- Be sure to follow all manufacturers' directions and never mix chemicals together

Handling Leftovers

- Refrigerate perishable leftovers as soon as the meal is over
- Throw away/compost perishable food left at room temperature for 4 hours or more
- Place foods in shallow containers before refrigerating for quicker cooling
- Eat leftovers within 7 days

Hot and Cold Holding

Hold hot foods at 135°F or higher with chafing dishes, warming trays or slow cookers.
Hold cold foods at 41°F or lower by placing serving dishes in or on larger dishes filled with ice.

Cooking Food Safely

Check food temperatures with a calibrated digital thermometer. Measure at the thickest spot and stir liquid-based foods before checking temperature. For products that have a hold time longer than <1 second, ensure the food maintains the appropriate temperature or hotter for the entire duration.

Food	Cook Temperature and Time
Roast beef	130°F for 112 min., 145°F for 4 min.
Beef, pork, veal and lamb, fish and shellfish	145°F for 15 sec.
Ground meat, sausage, fish sticks	158°F < 1 sec., 155°F for 17 sec.
Stuffed pasta or casseroles	165°F < 1 sec.
Poultry and wild game animals	165°F < 1 sec.
Reheated food to be held hot for serving	165°F < 1 sec.

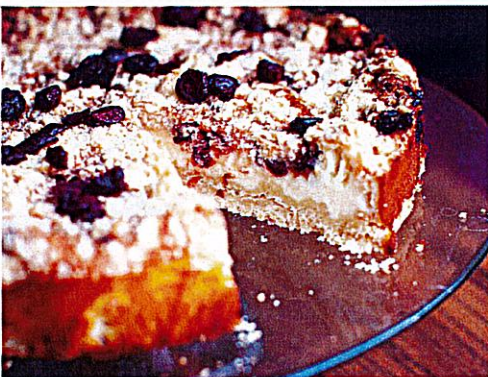


HOLIDAY BAKING FOOD SAFETY

Raw Flour

Raw eggs are not the only ingredient in baked goods that can cause illness. Flour is a raw product and not treated to destroy bacteria. Outbreaks of *Salmonella* and *E. coli* have been traced to consuming products containing uncooked flour. Handle flour in the same way as raw meat.

Avoid recipes that call for flour, baking mixes or pre-packaged doughs, rolls, etc that are not fully cooked before eating. Alternatively, purchase heat treated flour, or bake flour on a single baking sheet at 400°F for 5 minutes.



Baked goods should be prepared, baked and stored properly to prevent foodborne illness. Avoid eating foods containing raw flour or eggs, including pre-packaged items.

Keeping Clean

- Wash hands after handling raw flour and unbaked batters and doughs.
- Clean countertops and utensils with warm water and soap after working with doughs and batters.

Decorating

- Use pasteurized egg whites for frostings and icings to decrease risk of illness.
- Wash hands frequently and avoid licking fingers when handling and decorating baked goods. Bacteria from hands have been linked to outbreaks with baked goods.



Storing Baked Goods

- Keep covered to prevent contamination.
- Many baked goods can be stored at room temperature.
- Refrigerate baked goods with cream, custard, cheese, meat or vegetable fillings or cream frostings, as well as those that are egg based, like bread pudding.



Food Gifts

Homemade food gifts are common around the holidays. Many options, such as homemade spice mixes, baking mixes and breads have minimal food safety risks. Items such as home canned or dried foods, infused items and some baked goods should be handled carefully to prevent illness.



Baked Goods

- Many baked goods, like breads and cookies, can be stored at room temperature. Keep covered to prevent contamination.
- Baked goods with cream, custard, cheese, meat and/or vegetable fillings and cream frostings should be refrigerated.

Home Preserved Foods

- Follow tested recipes for canned, pickled and dehydrated products exactly.
- Preserved items purchased from grocery stores, farmers' markets, etc should not be repackaged.
- Canned items should be refrigerated after opening. Consider attaching these instructions to gifts.

Clostridium botulinum
 Improperly home canned products and infused oils have been linked to outbreaks of *Clostridium botulinum*, a type of bacteria that produces a deadly toxin in foods without oxygen or high levels of acid.



Infused Foods

- Use glass jars or bottles with tightly sealing lids or corks. Wash in warm, soapy water and submerge in boiling water for 10 minutes to sanitize.
- Select high quality fresh or dried herbs, fruits or vegetables and wash before use.
- **Oil:** Homemade garlic and/or herb infusions should include pretreating the garlic or herbs with citric acid and then adding to heated oil. Follow tested recipes.
- **Honey:** There are no tested recipes for infused honey. Follow guidance for oils. Honey may crystallize under refrigeration but can be warmed before use.
- **Vinegar:** Herbs and produce for infused vinegar should be properly washed and treated and then added to heated vinegar. Follow tested recipes.
- **Alcohol:** Infused liquor recipes have not been tested for food safety. Adding produce may introduce bacteria that alcohol content may or may not kill.

To reduce the risk of illness, refrigerate or freeze all homemade infused foods.

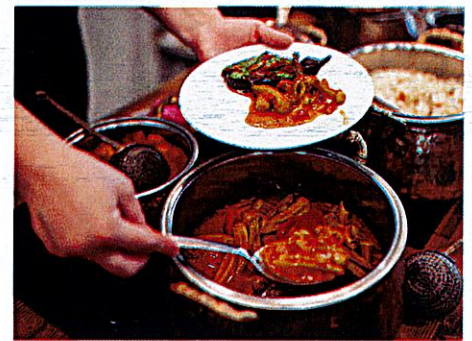


HOLIDAY GATHERINGS AND POTLUCKS

Bringing food to a gathering is a common practice around the holidays. Failure to handle food safely can lead to foodborne illness. Use this information when preparing, handling and serving your favorite dishes.

Preventing Cross-Contamination

- Wash hands properly before handling or eating food
- Use a single use utensil or place food in an individual cup/container to taste test before serving
- Avoid eating from plate while in the serving line
- Use utensils, napkins, toothpicks or paper to pick up foods instead of bare hands
- Use a clean plate each time you pass through the serving line



Hot and Cold Holding

- Hold hot foods at 135°F or higher by using chafing dishes, warming trays or slow cookers
- Hold cold at 41°F or lower by placing cold food containers in larger containers filled with ice

Handling Leftovers

- Harmful bacteria grow fastest between 41°F and 135°F, particularly room temperatures. Minimizing time in this range, called the temperature danger zone, reduces growth of these harmful bacteria.
- Throw away or compost any perishable food left at room temperature for more than 4 hours
- Refrigerate perishable leftovers as soon as the meal is over
- Place foods like soups, stews or dips in shallow containers before refrigerating for quicker cooling
- Eat leftovers within 7 days



Dealing with Allergens

- Label foods containing allergens such as milk, eggs, tree nuts, shellfish and mollusks, fish, soy, peanuts, wheat and sesame
- Provide separate serving utensils for each dish, as using the same utensil for different foods could result in allergen cross-contact
 - For example, a utensil used to serve breakfast casserole and then used to serve hash brown potatoes would introduce an egg allergen into the potatoes

Snowman Craft



Ham and Cheese Sliders

These easy Ham and Cheese Sliders are a must-have for parties! They're buttery, sweet, salty, gooey, and insanely delicious!



Prep Time	Cook Time	Total Time
10 mins	20 mins	30 mins

Course: Appetizer, Breakfast, Lunch Cuisine: American
Total Cost: \$11.09 recipe / \$1.84 serving Servings: 6 (2 sliders each)
Author: [Marsha - Budget Bytes](#)



Ingredients

- 12 [Hawaiian sweet rolls](#) \$4.79
- 12 slices deli ham \$3.00
- 6 slices Swiss cheese \$1.86
- 8 Tbsp butter \$1.07
- 1 1/2 tsp Dijon mustard \$0.02
- 1 1/2 tsp [Worcestershire sauce](#) \$0.05
- 1 1/2 Tbsp [everything bagel seasoning](#) \$0.30

Instructions

1. Preheat the oven to 350°F. Slice the rolls in half lengthwise.
2. Place the bottom half of the rolls in a 9x13" baking dish. Fold 1 slice of deli ham and place it on top of each roll.
3. Add the 6 slices of Swiss cheese on top of the deli ham in a single layer.
4. Now make the butter mixture. Melt the butter in a small bowl in the microwave. Add the Dijon mustard, Worcestershire sauce and everything bagel seasoning to the bowl. Whisk all the ingredients together.
5. Place the top rolls on top of the ham and cheese. Using a pastry brush, brush the butter mixture over the tops of the rolls and the sides of the sandwiches. Brush several layers of the butter making sure the rolls are well coated. You can also carefully pour the butter mixture over the top if you don't have a pastry brush.
6. Loosely cover the baking dish with aluminum foil and bake for 15 minutes. After 15 minutes, remove the aluminum foil and continue baking for 5-7 minutes or until lightly golden brown.

See how we [calculate recipe costs here](#).

Nutrition

Serving: 2sliders | Calories: 517kcal | Carbohydrates: 30g | Protein: 23g | Fat: 34g | Sodium: 1214mg | Fiber: 0.1g

Hawaiian Roll Pizza Sliders Recipe

★★★★★
4.94 from 16 votes

Looking for an easy sliders recipe for game day? Try this fun Hawaiian roll pizza sliders recipe today! It is a fun twist on a pizza without all the work!

Prep Time 10 mins	Cook Time 15 mins	Total Time 25 mins
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Course: Appetizer, Lunch Cuisine: Italian Servings: 12 Author: [Carrie Barnard](#)

Ingredients

- 1 package [Hawaiian dinner rolls](#) (12 count)
- 3/4 cup pizza sauce
- 2 cups [mozzarella cheese](#) (shredded)
- 24 slices [pepperoni](#)
- 1/2 cup ground sausage (browned and crumbled)
- 1/4 cup [butter](#) (melted)
- 1 tbsp. [parmesan cheese](#) (grated)
- 1 tsp. [garlic salt](#)
- 1 tsp. [Italian seasoning](#)

Instructions

1. Preheat the oven to 350 degrees F.
2. Cut the tops off of the Hawaiian rolls making mini buns.
3. Place the bottoms of the rolls onto a baking dish.
4. Spoon the pizza sauce over the bottom of the roll and spread out.
5. Place half of the shredded mozzarella cheese on top.
6. Place 24 slices of pepperoni on the the rolls, about 2 on top of each mini sandwich.
7. Then sprinkle crumbled sausage over the pepperoni.
8. Top with the remaining shredded mozzarella cheese.
9. Place the top of the sandwiches on top.
10. In a small bowl combine the melted butter, parmesan cheese, garlic salt and Italian seasoning.
11. Brush over the rolls with a silicone pastry brush.
12. Cover with foil and bake for 15 to 20 minutes until heated and all the cheese is melted.
13. Allow to cool slightly and serve. They will not last long!

Notes

These sliders are best served fresh but you can store the leftovers in an airtight container in the refrigerator for up to 3 days.

These are great topped with any of your favorite pizza toppings!

Turkey Cranberry Sliders

★★★★★
5 from 3 votes

If you are looking for ways to use Thanksgiving leftovers, make **Turkey Cranberry Sliders**. They are so delicious and *easy to make*. It is the perfect lunch to enjoy later in the week.

Prep Time 10 mins	Cook Time 20 mins	Total Time 30 mins
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Course: Main Course Cuisine: American Servings: 12 Author: Carrie Barnard

Ingredients

- 12 Hawaiian Dinner Rolls
- 1 pound Deli Sliced Turkey or leftover turkey slices
- 1 cup Whole Cranberry Sauce
- 8 oz Sliced Provolone Cheese
- For the Topping:
 - 1/4 cup melted Butter
 - 1 tbsp Dijon Mustard
 - 1 tsp Worcestershire sauce
 - 1 tsp Brown Sugar
 - 1 tbsp Poppy Seeds

Instructions

1. Preheat the oven to 350 degrees Fahrenheit.
2. Slice the rolls in half horizontally. Remove tops and set aside.
3. Place the bottom half in a 9X13 baking pan.
4. Layer the turkey onto the rolls. Top the turkey with the provolone cheese slices and then the cranberry sauce.
5. Place the tops of the rolls onto the sandwiches.
6. In a small bowl, stir together the topping ingredients.
7. Brush or pour the liquid mixture evenly over the rolls.
8. Cover with foil and bake for 15 minutes. Remove the foil and bake for 5 more minutes until the sliders are golden brown and the cheese is melted.
9. Let the sliders cool slightly, serve and enjoy!

Notes

You can use Swiss cheese instead of provolone cheese if you prefer.

I used whole cranberry sauce but jellied cranberry sauce would work great too.

Refrigerate the leftovers in an airtight container for up to 4 days.

Chicken and Waffle Sliders



These Chicken and Waffle Sliders are the easiest game day, Super Bowl, or party food recipe that you will make! They're quick & easy to make and they're always a crowd pleaser.

Course	Appetizer, Brunch
Cuisine	American
Keyword	chicken, comfort food, finger food, waffles
Prep Time	5 minutes
Cook Time	20 minutes
Total Time	25 minutes
Servings	16 sliders
Calories	52kcal
Author	A Food, Folks and Fun Original!

Equipment

- toaster
- cutting board
- pairing knife

Ingredients

- 4 frozen chicken fingers
- 32 frozen mini waffles
- 1 cup cole slaw
- toothpicks
- 2 Tablespoons maple syrup

Instructions

1. Cook the chicken finger and mini frozen waffles as per the package instructions. Cut the chicken fingers into cooked chicken 3-4 pieces each. Break your toasted mini waffles apart.
2. Place a scant tablespoon of coleslaw on top of a toasted mini waffle.
3. Top the coleslaw with a piece of chicken.
4. Add the final mini waffle on top and secure with a toothpick. Repeat with the remaining waffles, coleslaw, and chicken and drizzle with maple syrup. Serve immediately.

Notes

Cook up as many waffles and chicken fingers as needed. As a rule of thumb, one chicken finger will get you about 3-4 sliders.

I made my [Creamy Homemade Coleslaw](#) to serve with these sliders.

Nutrition

Serving: 1 slider | Calories: 52kcal | Carbohydrates: 7g | Protein: 3g | Cholesterol: 11mg | Sodium: 67mg | Potassium: 70mg | Sugar: 2g | Vitamin A: 195IU | Vitamin C: 1.7mg | Calcium: 54mg | Iron: 0.9mg

How did you like this recipe? Come back to <https://foodfolksandfun.net> and leave a rating and comment!

Substitutions and Variations:

- **Change Cheese** – You can use Swiss cheese instead of provolone cheese if you prefer. We have even add cheddar cheese and havarti cheese for delicious flavor. Gouda cheese is also a great option.
- **Cranberry Sauce** – I used whole cranberry sauce but jellied cranberry sauce would work great too.
- **Rolls** – We love the flavor of the sweet Hawaiian Rolls but you can make this any type of rolls.
- **Spicy** – Feel free to add in red pepper flakes to the butter mixture. We have even added sliced jalapenos in between the turkey layers for delicious flavor.
- **Bacon** – Another family favorite addition is bacon. If you have leftover cooked bacon, add it to these turkey sliders.
- **Turkey** – We used deli turkey meat in this recipe. But we have used it with our leftover turkey from the holidays. You can even substitute it for deli ham for amazing flavor.
- **Seasoning** – For added flavor, feel free to change the seasoning for the butter sauce. Add in salt, garlic powder, parsley, or onion powder.

Chicken Pot Pie Soup

[Food Prep](#) [Recipes](#) [Soups](#)

Persons 8

Ingredients

2 Tbsps ghee or clarified butter
1 large yellow onion, diced
3 medium carrots, thinly sliced
1 yellow bell pepper, finely diced
1 orange bell pepper, finely diced
3 celery ribs, finely chopped
8 oz white mushrooms, sliced
4 fresh garlic cloves, minced
2 Tbsps GF flour or Arrowroot powder
6 cups chicken bone broth
1 lb Yukon gold potatoes, peeled and small diced
4 cups cooked chicken, shredded
1 cup frozen peas
1 x 14.5 oz can of unsweetened coconut milk
sea salt and ground black pepper to taste
a handful of fresh parsley, finely chopped

Instructions

1. Melt your butter in a large stockpot or Dutch oven over medium heat.
2. Sauté the onion, carrots, bell peppers, and celery for 3-4 minutes.
3. Stir in the mushrooms and garlic, and continue to saute, stirring, for another minute or so.
4. In a small bowl, whisk the gluten-free flour with 2 heaping tablespoons of bone broth until smooth to create a slurry and set aside.
5. Add this slurry to the pot, together with the rest of the bone broth, potatoes, and cooked chicken. Allow it to come to a brisk boil, then reduce the heat to a simmer.
6. Stir in the peas and coconut milk.
7. Simmer your soup for 25-30 minutes or until the potatoes are falling apart, and tender, and the soup is creamy.

8. Taste and add sea salt and ground pepper if desired.
9. Add your freshly chopped parsley and stir to combine.
10. Ladle into serving bowls.
11. Serve hot and enjoy!

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Nutrition Facts	
Servings: 8	
Amount per serving	
Calories	584
	% Daily Value*
Total Fat 30.8g	40%
Saturated Fat 18.8g	94%
Cholesterol 103mg	34%
Sodium 347mg	15%
Total Carbohydrate 53.7g	20%
Dietary Fiber 6.1g	22%
Total Sugars 8.2g	
Protein 27.4g	
Vitamin D 360mcg	1800%
Calcium 145mg	11%
Iron 6mg	35%
Potassium 1150mg	24%

Leanne's Sugar Cookies

2 sticks butter	1 t. vanilla
2/3c. sugar	½ t. salt
1 egg	2 ½ c. sifted flour
Frosting:	
Powdered sugar	Milk
1 tsp. Crisco	Almond Flavoring

Beat butter, sugar, and egg. Add rest of ingredients. Mix until blended. Can chill dough 3 to 4 hours. Preheat oven to 350 degrees. Roll out and cut. Little less than 1/8 inch thick. Bake 8 to 10 min. or barely browned. Mix frosting ingredients together. Frost and decorate cooled cookies.

Gayle Plummer MFV

Nutrition Facts	
Serving size: each	
Servings: 24	
Amount per serving	
Calories	126
% Daily Value*	
Total Fat 7.3g	9%
Saturated Fat 4.4g	22%
Cholesterol 33mg	11%
Sodium 861mg	37%
Total Carbohydrate 11.3g	4%
Dietary Fiber 0.3g	1%
Total Sugars 3.4g	
Protein 1.7g	
Vitamin D 6mcg	31%
Calcium 7mg	1%
Iron 1mg	3%
Potassium 25mg	1%

Ooey Goey Butter Cookies

1 8 oz. package softened cream cheese	1 c. sugar
½ c. unsalted butter, softened	1 large egg
1 t. vanilla	½ t. almond extract
1 ½ c. all-purpose flour	2 t. baking powder
¼ t. salt	½ c. powdered sugar, for rolling
¼ c. Christmas sprinkles, plus extra for rolling	

In a large bowl, beat together the softened cream cheese and butter until smooth and creamy. Gradually add the granulated sugar, mixing until well combined. Beat in the egg, vanilla extract, and almond (if using) until fully incorporated. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix. Gently fold in ¼ c. Christmas sprinkles. Cover bowl with plastic wrap and chill for at least 1 hour or until firm. Preheat oven to 350. Line baking sheets with parchment paper. Scoop out tablespoon sized portions and roll into balls. Roll in powdered sugar to coat. Bake for 10-12 minutes or until edges are lightly golden. Remove from oven and immediately sprinkle with additional Christmas sprinkles while cookies are still warm. Makes about 2 doz. cookies.

Gayle Plummer MFV

Peanut Butter Temptations

- | | |
|--------------------|---------------------------------|
| ½ c. butter | 1 t. vanilla |
| ½ c. peanut butter | 1 ½ c. flour |
| ½ c. sugar | 1 t. salt |
| ½ c. brown sugar | ¾ t. soda |
| 1 egg | 1 pkg. small peanut butter cups |

Mix ingredient in order. Roll into 1 inch balls. Roll in sugar. Place in mini muffin pan with liners. Bake 10-12 min. at 350 degrees. Immediately place peanut butter cups in center and press down.

Gayle Plummer MFV

Peanut Butter Temptations:

Nutrition Facts	
Serving size: each	
Servings: 24	
Amount per serving	
Calories	107
	% Daily Value*
Total Fat 3.2g	4%
Saturated Fat 1.4g	7%
Cholesterol 20mg	7%
Sodium 2501mg	109%
Total Carbohydrate 16.1g	6%
Dietary Fiber 0.3g	1%
Total Sugars 11.1g	
Protein 1.7g	
Vitamin D 3mcg	13%
Calcium 7mg	1%
Iron 1mg	3%
Potassium 36mg	1%

Goey Butter Cookies:

Nutrition Facts	
Serving size: each	
Servings: 24	
Amount per serving	
Calories	196
	% Daily Value*
Total Fat 13.8g	18%
Saturated Fat 8.5g	43%
Cholesterol 57mg	19%
Sodium 528mg	23%
Total Carbohydrate 14.3g	5%
Dietary Fiber 0.4g	1%
Total Sugars 4.8g	
Protein 3.7g	
Vitamin D 3mcg	13%
Calcium 392mg	30%
Iron 1mg	8%
Potassium 900mg	19%

Snicker Peanut Butter Cookies

Yields about 5 doz.

- | | |
|--------------------------|---|
| 1 c. softened butter | 1 c. creamy peanut butter |
| 1 c. brown sugar | 1 c. sugar |
| 2 eggs | 1 t. vanilla |
| 3 ½ c. all purpose flour | 1 t. baking soda |
| ½ t. salt | 60 mini snickers or cut
snack size in half |

Sift dry ingredients together and set aside. Cream butter, peanut butter and both sugars, add one egg at a time, add vanilla, slowly mix in dry ingredients. Chill if needed 1-2 hours. Roll a tablespoon of dough into balls, flatten to add snickers, shape back into balls. Bake at 350 degrees 10-20 min. on parchment paper. Once cooled, melt chocolate (white and milk chocolate almond bark) and drizzle over top.

Gayle Plummer MFV

Nutrition Facts	600
Servings: 60	
Amount per serving	
Calories	% Daily Value*
Total Fat 32.2g	41%
Saturated Fat 21.9g	110%
Cholesterol 39mg	13%
Sodium 880mg	38%
Total Carbohydrate 67.7g	25%
Dietary Fiber 3.7g	13%
Total Sugars 55.2g	
Protein 9.1g	
Vitamin D 2mcg	11%
Calcium 194mg	15%
Iron 3mg	16%
Potassium 399mg	8%

FUDGY COCONUT CLUSTERS

INGREDIENTS:

5 1/3 c unsweetened coconut (about 1 1/2 10 oz. pkg) 1/4 c. butter, melted
 14 oz. sweetened condensed milk 2 t. vanilla
 2/3 c. cocoa powder 1 1/2 t. almond extract
 Red and green jelly beans or M&Ms

DIRECTIONS:

Heat oven to 350° F. Line cookie sheets with aluminum foil, grease with shortening or spray. Combine all ingredients except jelly beans/M&Ms; mix well. Drop by teaspoonful onto cookie sheet. Bake 9-11 minutes until set; press jelly beans on top (I usually use 3-4 per cookie). Remove immediately to wire rack and cool. Store loosely covered at room temperature. Can also be used at Easter with pastel jelly beans or M&Ms.

Makes about 5 dozen. Submitted by Beverly Burke, MFV

Nutrition Facts	
Servings: 60	
Amount per serving	
Calories	121
	% Daily Value*
Total Fat 5.5g	7%
Saturated Fat 4.2g	21%
Cholesterol 9mg	3%
Sodium 34mg	1%
Total Carbohydrate 15.1g	5%
Dietary Fiber 1.1g	4%
Total Sugars 13.7g	
Protein 2.4g	
Vitamin D 0mcg	1%
Calcium 68mg	5%
Iron 1mg	8%
Potassium 151mg	3%

Soft Batch Chocolate Chip Cookies

2024 4-H Cookie Challenge

1 stick of Butter, Margarine, or Crisco

¼ Cup of Cream Cheese

¼ Cup of Sugar

¾ Cup of Brown Sugar

1 Egg

2 teaspoons Vanilla

2 ¼ Cups of Flour

2 teaspoons of Corn Starch

1 teaspoon of Baking Soda

¼ teaspoon of Salt

1 ½ Cups of Chocolate Chips

In a large bowl hand mix together dry ingredients:

Flour, Corn Starch, Baking Soda, and Salt.

In mixer cream:

Sugar, Brown Sugar, Egg, vanilla, Butter (Margarine or Crisco) and Cream Cheese.

Once creamed, add in dry mix until blended.

When all mixed together stir in Chocolate Chips.

Bake at 350 degrees for 8-9 minutes.



Meringue Cookies



2 large egg whites; at room temperature

1/4 teaspoon cream of tartar

2/3 cup sugar

1/2 teaspoon vanilla extract

optional additions: 2 Tablespoons cocoa powder, 2 Tablespoons crushed candy canes, 1/4 cup coarsely chopped almonds

Instructions: Preheat oven to 225°F. Line a baking sheet with parchment paper. In a large bowl, use an electric mixer to mix egg whites and cream of tartar. Mix until it forms soft peaks. Add sugar one Tablespoon at a time, continuing to mix until hard peaks form. Using a rubber spatula, fold in the vanilla extract and any additions. Drop 2 Tablespoons of mixture onto prepared baking sheet, spacing 1-inch apart. Bake for 1 hour and 30 minutes. Allow to completely cool before enjoying.

Yield: 24 servings, 1 cookie each

Nutrition Facts (per serving): 25 calories, 0 grams fat, 0 milligrams sodium, 6 grams carbohydrate, 0 grams fiber, 0 grams protein

Chocolate Toffee Cookies

1 cup butter
 ¾ cup packed brown sugar
 ¾ cup granulated sugar
 2 eggs
 1 tsp. water
 1 tsp. vanilla extract

2 cups quick cooking oats
 1 ½ cups all-purpose flour
 ½ cup baking cocoa
 1 tsp. baking soda
 1 tsp. salt
 1 pkg. (10 oz.) toffee chips
 1 cup chopped nuts (optional)

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Beat in water and vanilla. Combine oats, flour, cocoa, baking soda and salt; gradually add to the creamed mixture. Stir in toffee chips and optional nuts. Drop by tablespoonful 2 inch apart onto greased baking sheets. Bake at 350 degrees for 10-12 minutes or until edges are firm. Remove to wire racks to cool. Yields 6 dozen Submitted by Judy Welter

Nutrition Facts	
Amount per	
1 serving (0.8 oz)	22 g
Calories 100	From Fat 47
% Daily Value*	
Total Fat 5.4g	8%
Saturated Fat 2.7g	13%
Trans Fat 0.1g	
Cholesterol 15mg	5%
Sodium 78mg	3%
Total Carbohydrates 12g	4%
Dietary Fiber 1g	3%
Sugars 7g	
Protein 1g	3%
Vitamin A 3% • Vitamin C 0%	
Calcium 1% • Iron 3%	
* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
<i>HappyForks.com</i>	

Festive Butter Cookie

8 oz. Cream cheese, softened	1 c. sugar
1 egg	1t. Vanilla
1/2t. Almond flavoring.	1 ½ c. flour
2t. Baking powder	1/4t. Salt
¼ c. sprinkles, plus some for decoration	Powdered Sugar for rolling

Cream together cream cheese, butter and sugar. Add egg and flavorings and mix well. Add flour, baking powder and salt. DO NOT OVERMIX. Fold in ¼ cup sprinkles. Chill dough for an hour or more. Roll dough into balls the size of a walnut, then roll in powdered sugar. Place on parchment lined cookie sheet. Bake 10-12 minutes at 350 degrees. As soon as they come out of the oven shake sprinkles over them. Enjoy! Mary Ann Maisch

Date Skillet Cookie

1 stick butter	1 egg (well beaten)
1 c. Dates, chopped fine	1 c. sugar
2 ¾c. Rice Krispie Cereal	1c. Chopped pecans
1t. vanilla	

Mix in a heavy skillet. Cook over low heat 8-10 minutes or until bubbly. Remove from heat and add 2 ¾ c. Rice Krispie cereal, 1c. Chopped pecans and 1t. Vanilla.

Mix together and roll into small to medium balls, the size of a walnut. Roll in powdered sugar or coconut. Chill and enjoy.

Mary Ann Maisch

Awesome Oatmeal Cookies

1c. Raisins	1c. Water
¾ c. shortening	1 ½ c. Sugar
2 eggs	1t. Vanilla
2 ½ c. flour	1t. Baking soda
1t. salt	1t. Cinnamon
½ t. baking powder	½ t. cloves
2 c. quick oats	½ c. chopped nuts

Simmer Raisins in 1 cup water over medium heat until raisins are plump, about 15 minutes. Drain, reserving liquid. Add enough water to reserved liquid to measure ½ cup. Mix thoroughly together shortening, sugar, eggs, and vanilla. Stir in reserved liquid. Blend in Flour, Baking Soda, Salt, Cinnamon, Baking Powder, and Cloves. When mixed add Quick Oats and Chopped Nuts and mix thoroughly. Bake on Parchment lined cookie sheet 8-10 minutes at 350 degrees.

Mary Ann Maisch

Brown Sugar Rice Krispie Cookies

1 c. Shortening	1 c. White sugar
1 c. Brown sugar	2 Eggs
1 t. Vanilla	2 c. Flour
1 t. Salt	1 t. Baking Soda
½ t. Baking Powder	1 c. Quick Oats
2 c. Rice Krispie Cereal	

Cream together Shortening, Brown and White Sugar. Add Eggs and Vanilla, Cream well. Add Flour, Soda, salt, and Baking Powder. When mixed add Rice Krispies and Oatmeal. Mix again. Drop by spoonfuls on to parchment lined cookie sheets. Bake till lightly browned about 11 minutes. Makes about 4 dozen cookies.

Mary Ann Maisch

Date Skillet Cookies

Nutrition Facts	
Amount per	
1 serving (1 oz)	28 g
Calories 126	From Fat 61
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 2.7g	14%
Trans Fat 0.2g	
Cholesterol 17mg	6%
Sodium 49mg	2%
Total Carbohydrates 16g	5%
Dietary Fiber 1g	4%
Sugars 13g	
Protein 1g	2%
Vitamin A 5% • Vitamin C 3%	
Calcium 1% • Iron 6%	
* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
<i>HappyForks.com</i>	

Awesome Oatmeal Cookies

Nutrition Facts	
Amount per	
1 serving (1.8 oz)	52 g
Calories 223	From Fat 81
% Daily Value*	
Total Fat 9.3g	14%
Saturated Fat 2g	10%
Trans Fat 0.8g	
Cholesterol 14mg	5%
Sodium 155mg	6%
Total Carbohydrates 32g	11%
Dietary Fiber 2g	8%
Sugars 13g	
Protein 4g	8%
Vitamin A 0% • Vitamin C 0%	
Calcium 2% • Iron 8%	
* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
<i>HappyForks.com</i>	

Festive Butter Cookies

Nutrition Facts	
Servings: 24	
Amount per serving	
Calories	196
% Daily Value*	
Total Fat 13.8g	18%
Saturated Fat 8.5g	43%
Cholesterol 57mg	19%
Sodium 528mg	23%
Total Carbohydrate 14.3g	5%
Dietary Fiber 0.4g	1%
Total Sugars 4.8g	
Protein 3.7g	
Vitamin D 3mcg	13%
Calcium 392mg	30%
Iron 1mg	8%
Potassium 900mg	19%

Brown Sugar Rice Krispie Cookies

Nutrition Facts	
Amount per	
1 serving (0.9 oz)	25 g
Calories 112	From Fat 42
% Daily Value*	
Total Fat 4.8g	7%
Saturated Fat 1.2g	6%
Trans Fat 0.6g	
Cholesterol 7mg	2%
Sodium 92mg	4%
Total Carbohydrates 16g	5%
Dietary Fiber 1g	2%
Sugars 9g	
Protein 1g	3%
Vitamin A 1% • Vitamin C 1%	
Calcium 1% • Iron 3%	
* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
<i>HappyForks.com</i>	

Snickerdoodles

1 c. shortening, softened

2 eggs

2 t. Cream of Tartar

1 t. Salt

½ t. Lemon Flavoring

2 T. Cinnamon and 2 T. Sugar for rolling

1 ½ c. sugar

2 ¾ c. Flour

1 t. Baking Soda

1 t. Vanilla

Cream together shortening, sugar and eggs. Sift together Flour, Cream of Tartar, Baking Soda, and Salt and add to creamed mixture. Add Vanilla and Lemon Flavoring and mix. Roll into balls the size of a small walnut and roll in the Cinnamon Sugar mixture. Place on a parchment lined cookie sheet. Bake 8-10 minutes until lightly browned. Cookies will puff up, then flatten out with a wrinkly top. Makes around 36-40 cookies. Mary Ann Maisch

Snickerdoodles

Nutrition Facts	
Amount per	
1 serving (0.5 oz)	15 g
Calories 78	From Fat 47
% Daily Value*	
Total Fat 5.3g	8%
Saturated Fat 1.3g	7%
Trans Fat 0.7g	
Cholesterol 8mg	3%
Sodium 93mg	4%
Total Carbohydrates 8g	3%
Dietary Fiber 0g	0%
Sugars 7g	
Protein 0g	1%
Vitamin A 0% • Vitamin C 0%	
Calcium 0% • Iron 0%	
<small>* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.</small>	
<i>HappyForks.com</i>	