



*Recipes by Jane Gordon  
Images by Chris Gordon*

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# *Cookies*

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FOR THE SEASON



*From  
Jane's kitchen  
to yours*

# COCOA CRINKLES

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3/4 cup Oil  
3/4 cup Cocoa  
2 cups Sugar  
4 Eggs  
2 tsp Vanilla  
2 cups Flour  
2 tsp Baking Powder  
1/2 tsp Salt  
1 cup Confectioner's Sugar

## *Directions:*

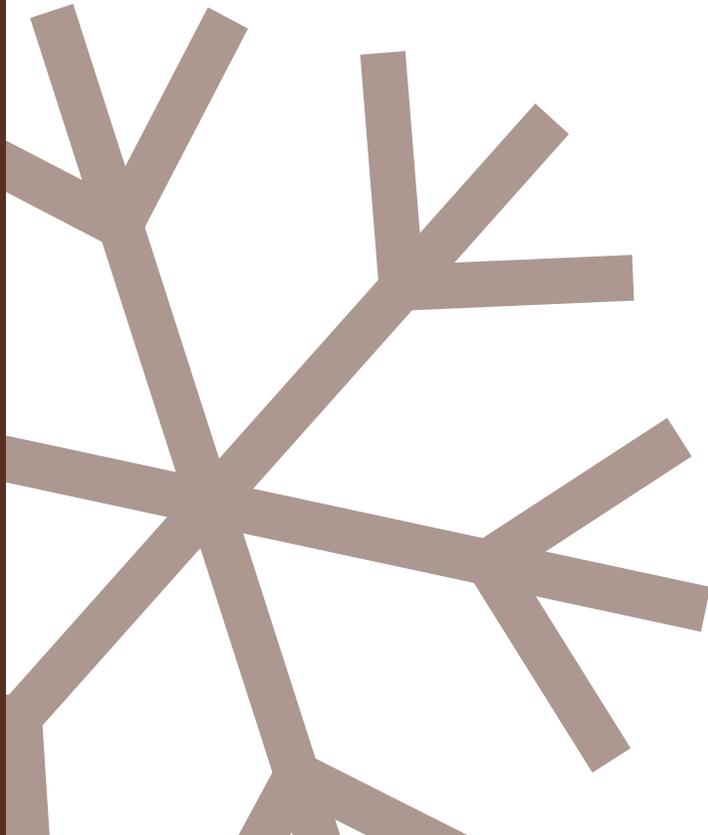
Preheat oven to 350 degrees.

Mix oil and cocoa together, then add sugar. Add eggs one at a time, then add vanilla. Stir in flour, baking powder and salt.

Chill for 4 hours or overnight.

Drop one rolled tsp of dough into confectioner's sugar and roll.

Place rolled dough 2" apart on greased sheet and bake 10-12 mins.



# VANILLA PIZZELLES

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1 lb Butter

1 lb Sugar

1 lb Brown Sugar

12 Eggs

1 tsp Salt

1 and 1/2 tsp Vanilla

1 tsp Cinnamon

6 cups Flour

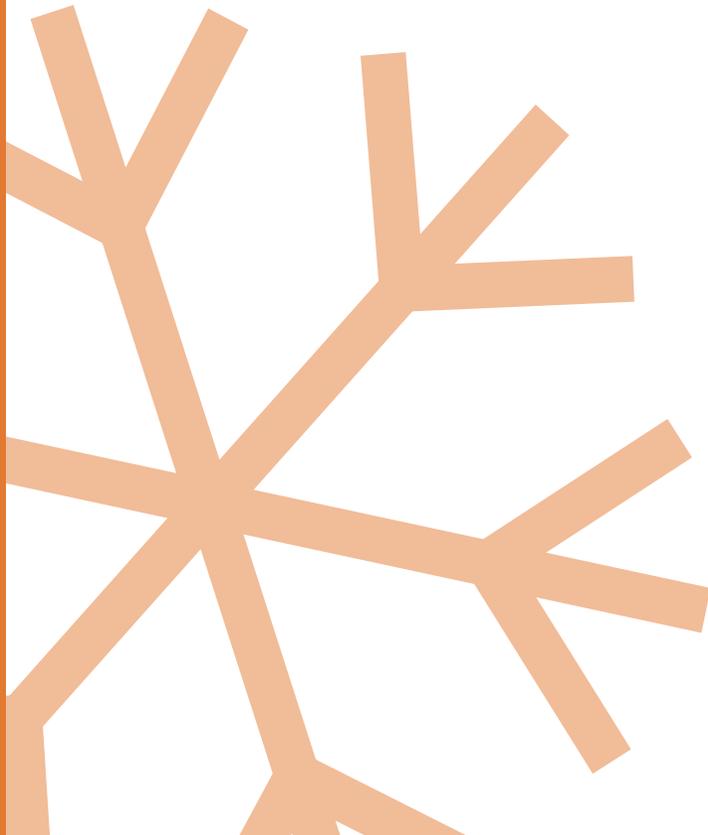
## *Directions:*

Melt butter, then allow to cool.

Add sugars, eggs, vanilla and salt to butter. Mix well. Combine cinnamon and flour, then add to mix.

Pour mixture into pizzelle iron so that entire pattern is covered.

Cooking time varies by iron; see instructions for details.



# CHOCOLATE COCONUT NEAPOLITANS

1 cup softened Butter  
1 and 1/2 cups Sugar  
1 Egg  
1 tsp Vanilla  
1 and 1/2 tsps Baking Powder  
1/2 tsp Salt  
2 and 1/2 cups Flour  
1 tsp Almond Extract  
4 drops Red Food Coloring  
1/2 cup finely chopped Coconut  
4 and 1/2 tsp Chocolate Syrup  
5 Hershey Bars  
1 and 1/2 tsp Shortening

## *Directions:*

Line a 9x5x3" loaf pan with waxed paper.

In a mixing bowl, cream butter and sugar. Then, beat in egg and vanilla.

Combine flour, baking powder and salt, then gradually add powders to creamed mixture and mix well.

Divide dough into thirds.

Add almond extract and red food coloring to one portion, then spread evenly into prepared pan.

Add coconut to second portion, then spread evenly over first layer.

Add chocolate syrup to third portion, then spread evenly over second layer.

Cover dish and freeze for 4 hours or overnight.

After freezing, unwrap loaf and cut in half lengthwise. Cut each portion widthwise into 1/4" slices and place 2" apart on ungreased baking sheet.

Bake at 350 degrees for 10 mins or until edges are lightly browned. Then, move to wire racks to cool.

In microwave, melt Hershey bars and shortening. Stir until blended.

Dip one end of each cookie in chocolate mix and place on racks to set.



# CHOCOLATE TURTLES

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1 cup Flour  
1/3 cup Cocoa  
1/4 tsp Salt  
8 tbsp soft Butter  
2/3 cup Sugar  
1 Egg Yolk  
2 Egg Whites  
2 tbsp Milk  
1 tsp Vanilla  
1 and 1/4 cup Pecans  
14 soft Caramels  
3 tbsp Heavy Cream

## *Directions:*

Combine flour, cocoa and salt.

Beat butter and sugar until light and fluffy. Then, add egg yolk, milk and vanilla, and mix until incorporated. Add to flour mixture, mixing just until combined.

Refrigerate dough for 1 hour.

Line a baking sheet with parchment.

Whisk egg whites until frothy, and place pecans in a separate bowl.

Roll dough into 1" balls, then dip in egg whites and roll in pecans.

Place 2" apart on baking sheet. Then, make a small indent in the center of each cookie.

Bake at 350 degrees for about 12 mins.

Microwave caramels and cream in a bowl, stirring until smooth.

Once cookies are baked, fill indents with caramel mix and allow to sit.



## NO BAKES

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2 cups Sugar

3 tbsp Cocoa

1/2 cup Milk

1/2 cup Butter

1/2 cup Peanut Butter

Pinch of Salt

1 tsp Vanilla

3 cups Quick Rolled Oats

### *Directions:*

Bring sugar, cocoa, milk and butter to full boil and allow to boil for 1 min.

Remove from burner and mix in peanut butter, salt, vanilla and oats.

Drop on wax paper and allow to harden.

