



ALPHA CHI OMEGA

ZETA ZETA COOKBOOK

2020

SUMMER STRAWBERRY PIE

BY: ASHLYN SMITH

INGREDIENTS

8 IN GRAHM CRACKER CRUST

8 OZ PACKAGE CREAM CHEESE, SOFTENED

½ CUP POWDERED SUGAR

2 PINTS FRESH STRAWBERRIES, SLICED

12 OZ COOL WHIP

DIRECTIONS

- 1. BLEND CREAM CHEESE IN LARGE MIXING BOWL**
- 2. ADD POWDERED SUGAR**
- 3. STIR IN STRAWBERRIES AND COOL WHIP**
- 4. POUR INTO CRUST AND CHILL IN THE REFRIGERATOR**

ALMOND BISCOTTI

BY: RACHMI KHARE

INGREDIENTS

- 2 ¼ CUPS ALL PURPOSE FLOUR (PLUS SOME FOR DUSTING)
- 1 ¼ CUPS SUGAR
- ½ TEASPOON KOSHER SALT
- 1 ¼ TEASPOON BAKING POWDER
- 1 HEAPING CUP OF WHOLE ALMONDS (ROASTED AND ROUGHLY CHOPPED)
- 2 ¼ TEASPOONS OF WHOLE ANISE SEED (ROUGHLY CHOPPED)
- 3 LARGE EGGS
- 1 TABLESPOON VANILLA

DIRECTIONS

1. ADJUST OVEN RACK TO LOWER-MIDDLE POSITION AND PREHEAT OVEN TO 350° F (180° C) . IN THE BOWL OF A STAND MIXER FITTED WITH A PADDLE ATTACHMENT, COMBINE FLOUR, SUGAR, SALT, BAKING POWDER, CHOPPED TOASTED ALMONDS, AND CHOPPED ANISE SEED. MIX ON LOW UNTIL HOMOGENEOUS, THEN ADD EGGS AND VANILLA; CONTINUE TO MIX JUST LONG ENOUGH TO FORM A SOFT DOUGH.
2. TRANSFER DOUGH TO A LIGHTLY FLOURED SURFACE. KNEAD LIGHTLY TO BRING DOUGH TOGETHER INTO A BALL, THEN SHAPE INTO A ROUGHLY 8-INCH LOG. TRANSFER DOUGH LOG TO A PARCHMENT-LINED HALF-SHEET PAN AND CONTINUE ROLLING THE LOG BY HAND UNTIL IT IS APPROXIMATELY 16 INCHES LONG. GENTLY FLATTEN DOUGH BY HAND UNTIL LOG IS ABOUT 4 INCHES WIDE AND JUST OVER 1/2 INCH THICK
3. BAKE DOUGH UNTIL PUFFED AND FIRM TO THE TOUCH AND JUST BEGINNING TO BROWN AROUND THE VERY EDGES (THOUGH STILL PALE OVERALL) , ABOUT 25 MINUTES. COOL DIRECTLY ON BAKING SHEET FOR ABOUT 5 MINUTES, THEN TRANSFER TO A CUTTING BOARD AND LET COOL 5 MINUTES MORE. WHILE DOUGH IS STILL WARM, USE A LONG, THIN, AND VERY SHARP SERRATED KNIFE TO CUT LOG AT A SLIGHT ANGLE INTO ABOUT 25 PIECES, EACH JUST OVER 1/2 INCH WIDE (SEE NOTE) .
4. ARRANGE BISCOTTI, CUT SIDES UP, ON A PARCHMENT-LINED BAKING SHEET AND CONTINUE BAKING UNTIL DRY TO THE TOUCH AND LIGHTLY BROWNED, ABOUT 12 MINUTES. FLIP BISCOTTI OVER AND CONTINUE BAKING FOR ANOTHER 12 MINUTES. IT'S NORMAL FOR THE TIMING TO VARY ACCORDING TO THE BISCOTTI'S SIZE AND THICKNESS, AS WELL AS DIFFERENCES IN OVEN TEMPERATURE AND AIRFLOW, SO KEEP A CLOSE EYE ON THEM AND ADJUST THE BAKE TIME AS NEEDED.
5. COOL BISCOTTI TO ROOM TEMPERATURE BEFORE SERVING. IF DESIRED, DIP IN [TEMPERED CHOCOLATE](#). WITH OR WITHOUT CHOCOLATE, THE BISCOTTI WILL KEEP FOR ABOUT 3 MONTHS IN AN AIRTIGHT CONTAINER AT COOL ROOM TEMPERATURE.

ONE DISH LASAGNA

BY: ASHLYN SMITH

INGREDIENTS

2 LB OF GROUND HAMBURGER MEAT OR GROUND TURKEY
1 EXTRA LARGE JAR OF SPAGHETTI SAUCE
16 OZ SHREDDED MOZZARELLA CHEESE
LARGE CONTAINER OF RICOTTA CHEESE
1 BOX LASAGNA NOODLES (UNCOOKED)

DIRECTIONS

1. SPRAY 9 ½ X 13 PAN WITH PAM
2. BROWN MEAT
3. SPEAD HALF OF THE MEAT IN BOTTOM OF PAN
4. POUR 1/3 OF THE PASTA SAUCE OVER MEAT
5. LAY 5-6 LASAGNA NOODLES ON TOP, OVERLAPPING SLIGHTLY
6. SPREAD ½ OF THE RICOTTA CHEESE ONTOP OF THE NOODLES
7. SPRINKLE ½ OF MOZZARELLA CHEESE ON TOP OF RICOTTA
8. REPEAT LAYERS, FINISHING WITH REMAINING PASTA SAUCE SWIRLED ACROSS TOP
9. COVER TIGHTLY WITH FOIL
10. BAKE AT 350 FOR 1 ½ HOURS

BUTTERSCOTCH BARS

BY: ANNIE O' MALLEY

INGREDIENTS

**1 STICK BUTTER
2 CUPS OF LIGHT BROWN SUGAR
2 EGGS
1 ½ CUPS OF FLOUR
2 TEASPOONS BAKING POWDER
¼ TEASPOON SALT
1 TEASPOON VANILLA**

DIRECTIONS

- 1. MELT BUTTER IN LARGE SAUCEPAN**
- 2. SLOWY ADD BROWN SUGAR, STIR AND COOK FOR 2 MINUTES**
- 3. REMOVE FROM STOVE AND ADD BEATEN EGGS (BEAT QUICKLY SO THE EGGS DON 'T SCRAMBLE)**
- 4. BEAT IN THE REST OF THE DRY INGREDIENTS**
- 5. BEAT WELL AND ADD NUTS IF YOU LIKE**
- 6. POUR MIXTURE INTO A LARGE BOWNIE PAN, GREASED AND FLOUR COATED**
- 7. BAKE AT 350 FOR APPROXIMATELY 20 MIN**

MINT CHOCOLATE CHIP COOKIES

BY: ASHLYNN RICKORD WERNER

INGREDIENTS

2 ½ CUPS FLOUR
½ TEASPOON SALT
2 STICKS OF BUTTER
1 ¼ CUPS OF SUGAR
2 EGGS
1 TO 1 1/12 TEASPOONS GREEN FOOD COLORING
1 TEASPOON PEPPERMINT EXTRACT
1 ½ CUPS SEMI-SWEET CHOCOLATE CHIPS

DIRECTIONS

- 1. PREHEAT OVEN TO 375**
- 2. MIX FLOUR, BAKING POWDER, AND SALT IN MEDIUM BOWL. SET ASIDE**
- 3. BEAT BUTTER AND SUGAR IN A LARGE BOWL UNTIL LIGHT AND FLUFFY**
- 4. ADD EGGS, FOOD COLORING, AND PEPPERMINT EXTRACT AND MIX WELL**
- 5. GRADUALLY MIX IN FLOUR MIXTURE ON LOW SPEED UNTIL MIXED**
- 6. STIR IN CHOCOLATE CHIPS**
- 7. DROP IN HEAPING TABLESPOONS ABOUT 2 INCHES APART ON UNGREASED COOKIE SHEET**
- 8. BAKE 10-12 MIN OR UNTIL EDGES ARE LIGHTLY BROWNED**
- 9. COOL ON BAKING SHEET FOR ONE MINUTE AND REMOVE ONTO BAKING WIRE RACK TO COOL COMPLETELY**

NUTELLA STUFFED COOKIES

BY: ASHLYNN RICKORD WERNER

INGREDIENTS

1 ¼ CUP SOFTENED BUTTER
1 ½ CUPS SUGAR
2 LARGE EGGS
2 TSP VANILLA EXTRACT
2 CUPS FLOUR
¾ CUPS COCOA POWDER
1 TSP BAKING SODA
½ TSP SALT
15 OZ JAR OF CARAMLE SAUCE
13 OZ JAR NUTELLA
10 OZ CAMEL CHIPS
HOLIDAY SPRINKLES

DIRECTIONS

1. PREHEAT OVEN TO 350° F.
2. IN A MEDIUM SIZED BOWL, CREAM TOGETHER BUTTER AND EGGS UNTIL LIGHT AND FLUFFY. ADD EGGS ONE AT A TIME AND CONTINUE TO BEAT. ADD SUGAR AND VANILLA EXTRACT AND BEAT UNTIL WELL INCORPORATED.
3. IN A SEPARATE BOWL, SIFT TOGETHER COCOA POWDER AND FLOUR. ADD THE SALT AND BAKING SODA TO THE DRY INGREDIENTS.
4. WITH THE MIXER ON LOW, ADD THE DRY INGREDIENTS TO THE BUTTER MIXTURE. MIX UNTIL WELL INCORPORATED AND SCRAPE DOWN THE SIDES ON THE BOWL.
5. REFRIGERATE THE DOUGH FOR AN HOUR SO IT STIFFENS A BIT MAKING IT EASIER TO ROLL AND ADD FILLING TO THE MIDDLE.
6. USING A 1" COOKIE SCOOPER, SCOOP DOUGH ONTO A BAKING SHEET LINED WITH PARCHMENT PAPER. USING A SMALL SPOON, PRESS A HOLE IN THE CENTER OF THE DOUGH HALFWAY DOWN (NOT ALL THE WAY THROUGH) , FILL WITH GAUCHO RANCH DULCE DE LECHE CAMEL SAUCE AND NUTELLA. ABOUT 1/4 – 1/2 TEASPOON OF EACH.

7. SCOOP MORE DOUGH AND PLACE ON TOP OF THE COOKIE TO COVER THE FILLING. PUSH SIDES DOWN AND ROLL INTO A BALL. DOESN ' T HAVE TO BE PERFECT!
8. BAKE 6 COOKIES ON A BAKING SHEET FOR 12 MINUTES AT 350° F.
9. MELT THE CARAMEL CHIPS IN THE MICROWAVE FOR ABOUT 60 SECONDS, THEN STIR TO MELT ALL OF THE CHIPS TOGETHER.
10. DIP ONE SIDE OF EACH COOKIE INTO THE MELTED CARAMEL CHIP AND ADD HOLIDAY SPRINKLES.

PEANUT BUTTER BLOSSOM COOKIES

BY: ASHLYNN RICKORD WERNER

INGREDIENTS

½ CUP SUGAR

½ CUP PACKED BROWN SUGAR

½ CUP CREAMY PEANUT BUTTER

½ CUP BUTTER (SOFTENED)

1 EGG

1 ½ CUPS FLOUR

¾ TSP BAKING SODA

½ TSP BAKING POWDER

ADDITIONAL SUGAR TO ROLL COOKIES IN

ABOUT 36 HERSHEY'S KISSES

DIRECTIONS

HEAT OVEN TO 375

IN LARGE BOWL, BEAT SUGAR, BROWN SUGAR, PEANUT BUTTER, BUTTER, AND EGG WITH ELECTRIC BLENDER ON MEDIUM SPEED, OR WITH A SPOON, UNTIL MIXED WELL

STIR IN FLOUR, BAKING POWDER, AND BAKING SODA UNTIL DOUGH FORMS

SHAPE DOUGH INTO 1 INCH BALLS

ROLL IN ADDITIONAL SUGAR AND PLACE ON UNGREASED COOKIE SHEETS

BAKE 8-10 MINUTES OR UNTIL EDGES ARE GOLDEN BROWN

IMMEDIATELY PRESS HERSHEY'S KISSES INTO CENTER OF COOKIE

BAKED YAM CASSEROLE

BY: LIZ GEORGAKOPOLOUS

INGREDIENTS

3 CUPS MASHED YAMS
¼ CUP OLEO (SOFTENED)
½ CUP MILK
2 BEATEN EGGS
1 TSP VANILLA
½ TSP SALT
½ CUP SUGAR

TOPPING:

½ CUP BROWN SUGAR
1/3 CUP FLOUR
½ CUP CHOPPED NUTS

DIRECTIONS

MIX THE FOLLOWING INGREDIENTS

3 CUPS MASHED YAMS
½ CUP MILK
2 BEATEN EGGS
1 TSP VANILLA
½ TSP SALT
½ CUP SUGAR

TOPPING:

CUT IN ½ HALF OF YAM MIXTURE AND ADD TO DRY INGREDIENTS (BROWN SUGAR, FLOUR, CHOPPED NUTS) AND SPREAD OVER YAM MIXTURE

BAKE AT 350 FOR 35–40 MINUTES

STUFFING BALLS

BY: LIZ GEORGAKOPOLOUS

INGREDIENTS

1 ½ LBS BREAD (CUBED)

2 CAN CREAM OF CHICKEN SOUP

1 CUP WATER

2 C BUTTER

1 ONION

2 STALKS CELERY

DIRECTIONS

1. SAUTEE ONION, BUTTER, AND CELERY
2. ADD CHICKEN SOUP
3. AND THIS MIXTURE TO BREAD AND FORM INTO BALLS
4. MIX 1 CAN CREAM OF CHICKEN WITH 1 CAN OF WATER AND PLACE 1 TBS OF THIS MIXTURE OVER EACH BALL
5. BAKE ON 350 FOR 35 MIN
6. REMOVE AND ADD REMAINING SOUP OVER BALLS AND BAKE UNCOVERED FOR 10 MIN

TEXAS PECAN PIE

BY: ASHLYN SMITH

INGREDIENTS

¾ CUP OF WHITE CORN SYRUP (KARO)

1 CUP BROWN SUGAR

¼ CUP MELTED BUTTER

3 WHOLE EGGS, BEATEN

1 TSP VANILLA

1 ½ CUP FINELY CHOPPED PECANS

PINCH OF SALT

1 UNBAKED 8 OR 9 IN PIE SHELL

DIRECTIONS

1. BEAT EGGS WITH FORK IN LARGE MIXING BOWL AND ADD IN REMAINING INGREDIENTS
2. POUR INTO UNBAKED PIE SHELL AND BAKE IN PRE-HEATED 350 DEGREE OVEN APPROXIMATELY 50-60 MINUTES (OR UNTIL SET, TOP WILL SLIGHTLY CRACK)
3. REMOVE FROM OVEN AND COOL

SOFT MAPLE SUGAR COOKIES

BY: NANCY MARMON CARSON

INGREDIENTS

½ CUP BUTTER, SOFTENED
½ CUP SHORTENING
1 1/2 CUPS SUGAR
¼ CUP MAPLE SYRUP
1 TSP BAKING SODA
1 TSP CREAM OF TARTAR
1/3 TSP SALT
3 EGG YOLKS
½ TSP VANILLA
1 ¾ CUP FLOUR
1 RECIPE FOR MAPLE ICING

DIRECTIONS

1. PREHEAT OVEN TO 300
2. IN A LARGE BOWL, BEAT BUTTER AND SHORTENING WITH MIXER ON MEDIUM FOR 30 SECONDS
3. ADD NEXT 6 INGREDIENTS (THROUGH SALT).
4. BEAT UNTIL COMBINED, SCRAPING BOWL AS NEEDED. BEAT IN EGG YOLKS AND VANILLA
5. BEAT IN FLOUR
6. SHAPE DOUGH INTO 1 INCH BALLS; PLACE 2 INCHES APART ON AN UNGREASED COOKIE SHEET
7. BAKE 12-14 MINUTES OR UNTIL EDGES ARE LIGHT BROWN. COOL ON COOKIE SHEET 2 MINUTES.
8. REMOVE AND COOL ON WIRE RACK
9. DRIZZLE WITH MAPLE ICING

GINGERBREAD ROLL WITH CINNAMON CREAM

BY: AMBER FITZGERALD

INGREDIENTS

½ CUP MOLASSES
¼ CUP PLUS 1/3 CUP DARK BROWN SUGAR
2 TBS FINELY GRATED FRESH GINGER
¾ CUP CAKE FLOUR
1 TSP BAKING POWDER
1 TSP GROUND GINGER
¾ TSP ALL SPICE
½ TSP FRESHLY GROUND BLACK PEPPER
¼ TSP SALT
¼ CUP PLUS 2 TBS SUGAR
1 TSP UNFLAVORED GELATIN
1 TBS COLD WATER
4 OZ CREAM CHEESE, SOFTENED
½ TSP GROUND CINNAMON
12 OZ CRÈME FRAICHE
½ CUP POWDERED SUGAR
2 – 4 INCH CINNAMON STICKS
8 WHOLE CLOVES
2 TBS DARK RUM
2 TBS APPLE CIDER
POWDERED SUGAR FOR DUSTING
TOASTED PECANS AND DRIED CRANBERRIES

DIRECTIONS

1. PREHEAT THE OVEN TO 325°. LINE A 12-BY-17-INCH RIMMED BAKING SHEET WITH PARCHMENT PAPER. IN A LARGE BOWL, USING AN ELECTRIC MIXER, BEAT THE EGG YOLKS UNTIL PALE, ABOUT 2 MINUTES. ADD THE MOLASSES, 1/4 CUP OF THE BROWN SUGAR AND THE FRESH GINGER AND BEAT UNTIL COMBINED. IN A MEDIUM BOWL, WHISK THE FLOUR, BAKING POWDER, GROUND GINGER, ALLSPICE, BLACK PEPPER AND SALT. BEAT THE DRY INGREDIENTS INTO THE EGG YOLK MIXTURE UNTIL COMBINED.
2. IN A CLEAN BOWL, USING CLEAN BEATERS, BEAT THE EGG WHITES UNTIL SOFT PEAKS FORM. GRADUALLY ADD 1/4 CUP OF THE GRANULATED SUGAR AND BEAT UNTIL FIRM AND GLOSSY. FOLD THE EGG WHITES INTO THE BATTER UNTIL NO STREAKS REMAIN. SPREAD THE BATTER ONTO THE PREPARED BAKING SHEET IN AN EVEN LAYER. BAKE FOR ABOUT 15 MINUTES, UNTIL LIGHTLY BROWNED AND FIRM TO THE TOUCH. TRANSFER TO A RACK AND LET COOL FOR 10 MINUTES.

3. **SPRINKLE THE CAKE WITH THE REMAINING 2 TABLESPOONS OF GRANULATED SUGAR. RUN THE BLADE OF A SHARP KNIFE AROUND THE EDGE OF THE PAN. COVER THE CAKE WITH A CLEAN KITCHEN TOWEL AND TOP WITH A LARGE CUTTING BOARD. HOLDING THE PAN, TOWEL AND CUTTING BOARD, INVERT THE CAKE ONTO THE CUTTING BOARD. REMOVE THE PAN AND CAREFULLY PEEL OFF THE PARCHMENT PAPER. COVER LOOSELY WITH A KITCHEN TOWEL AND LET THE GINGERBREAD COOL COMPLETELY.**
4. **IN A SMALL MICROWAVE-SAFE BOWL, SPRINKLE THE GELATIN OVER THE COLD WATER; LET STAND UNTIL SOFTENED, ABOUT 5 MINUTES. MICROWAVE AT HIGH POWER UNTIL THE GELATIN IS MELTED, ABOUT 10 SECONDS. IN A CLEAN BOWL, BEAT THE CREAM CHEESE WITH THE CINNAMON AND MELTED GELATIN UNTIL SMOOTH. IN ANOTHER BOWL, WHIP THE CRÈME FRAÎCHE WITH THE CONFECTIONERS' SUGAR UNTIL STILL. FOLD THE CREAM CHEESE INTO THE CRÈME FRAÎCHE.**
5. **SPREAD THE FILLING EVENLY OVER THE ENTIRE SURFACE OF THE CAKE. STARTING AT A SHORT END, ROLL UP THE CAKE JELLY ROLL-STYLE. WRAP THE GINGERBREAD ROLL TIGHTLY IN PLASTIC AND REFRIGERATE UNTIL FIRM, AT LEAST 3 HOURS**
6. **IN A SMALL SAUCEPAN, MELT THE BUTTER. ADD THE REMAINING 1/3 CUP OF BROWN SUGAR AND BRING TO A BOIL, WHISKING CONSTANTLY. ADD THE CINNAMON STICKS AND CLOVES. WHISK IN THE RUM AND CIDER AND REMOVE FROM THE HEAT. LET THE BUTTER-RUM SAUCE STEEP FOR 1 HOUR. DISCARD THE CINNAMON STICKS AND CLOVES.**
7. **UNWRAP THE GINGERBREAD ROLL AND TRANSFER IT TO A PLATE; DUST LIGHTLY WITH CONFECTIONERS' SUGAR. CUT INTO SLICES AND BRING TO ROOM TEMPERATURE. GARNISH THE GINGERBREAD ROLL WITH THE PECANS AND CRANBERRIES AND SERVE WITH THE BUTTER-RUM SAUCE.**

SOFT AND CHEWY VANILLA ORANGE CRANBERRY COOKIES

BY: AMBER FITZGERALD

INGREDIENTS

8 TBS BUTTER, ROOM TEMPERATURE
¾ CUP SUGAR
GRATED PEEL OF 1 MEDIUM ORANGE
1 TSP VANILLA EXTRACT
¼ TSP BAKING POWDER
¼ TSP BAKING SODA
½ TSP SALT
1 LARGE EGG
1 ½ CUPS FLOUR
1 CUPS DRIED CRANBERRIES

DIRECTIONS

1. PREHEAT THE OVEN TO 425° F. LIGHTLY GREASE TWO BAKING SHEETS, OR LINE THEM WITH PARCHMENT.
2. IN A LARGE BOWL, BEAT TOGETHER THE BUTTER, SUGAR, ORANGE PEEL, VANILLA, BAKING POWDER, AND SALT.
3. BEAT IN THE EGG. THE MIXTURE MAY LOOK SLIGHTLY CURDLED; THAT'S OK.
4. ADD THE FLOUR AND DRIED CRANBERRIES (OR CRANBERRIES AND NUTS) , STIRRING UNTIL WELL COMBINED.
5. DROP THE DOUGH BY HEAPING TEASPOONFULS ONTO THE BAKING SHEETS, LEAVING ABOUT 1 1/2" BETWEEN THEM. A LEVEL TEASPOON COOKIE SCOOP WORKS VERY WELL HERE; DOUGH BALLS WILL BE ABOUT 1 1/4" IN DIAMETER. USING THE FLAT BOTTOM OF A GLASS DIPPED IN SUGAR, FLATTEN THE COOKIES SLIGHTLY, TO A SCANT 1/2" THICK.
6. BAKE THE COOKIES FOR 6 TO 7 MINUTES, UNTIL THEY'RE BARELY SET, AND A LIGHT GOLDEN BROWN AROUND THE EDGES. DON'T OVER-BAKE; IF YOU DO, THE COOKIES WILL BE HARD, NOT SOFT AND CHEWY. GENTLY LIFT ONE OF THE COOKIES AND LOOK AT THE BOTTOM; IF YOU'VE USED PARCHMENT, IT SHOULDN'T BE BROWN. IF YOU'RE BAKING ON A DARK COOKIE SHEET WITHOUT PARCHMENT, IT SHOULD BE LIGHT (NOT DARK) BROWN.
7. REMOVE THE COOKIES FROM THE OVEN, AND COOL THEM RIGHT ON THE PAN. IF YOU NEED A PAN TO BAKE THE REMAINDER OF THE COOKIES, GIVE THE COOKIES ABOUT 5 MINUTES TO SET BEFORE TRANSFERRING THEM TO A RACK TO COOL COMPLETELY.

KING ARTHUR FLOUR COOKIES

BY: AMBER FITZGERALD

INGREDIENTS

2 ½ CUPS ROLLED OATS, FINELY GROUND
8 OZ SEMISWEET CHOCOLATE
1 CUP UNSALTED BUTTER
1 CUP BROWN SUGAR
1 CUP GRANULATED SUGAR
2 LARGE EGGS
2 TSP VANILLA EXTRACT
2 CUPS FLOUR
1 TSP SALT
1 TSP BAKING POWDER
1 TSP BAKING SODA
1 TSP ESPRESSO POWDER
2 CUPS SEMI-SWEET CHOCOLATE CHIPS
1 ½ CUPS WALNUTS, CHOPPED

DIRECTIONS

1. PREHEAT THE OVEN TO 350. LINE COOKIE SHEETS WITH PARCHMENT PAPER.
2. GRIND THE OATS AND 8 OUNCES OF CHOCOLATE TOGETHER IN A FOOD PROCESSOR. SET ASIDE.
3. IN A LARGE MIXING BOWL, CREAM TOGETHER THE BUTTER, SUGARS, EGGS, AND VANILLA.
4. IN A SEPARATE BOWL, WHISK TOGETHER THE FLOUR, SALT, BAKING POWDER, BAKING SODA, ESPRESSO POWDER AND THE RESERVED OAT/CHOCOLATE MIXTURE. ADD THE DRY INGREDIENTS AND STIR TO COMBINE.
5. STIR IN THE CHOCOLATE CHIPS AND NUTS.
6. USE A TABLESPOON COOKIE SCOOP TO DROP THE DOUGH ONTO THE COOKIE SHEET, LEAVING 2 INCHES BETWEEN THEM SO THEY CAN SPREAD.
7. BAKE FOR 12 MINUTES; DON'T OVERBAKE, OR THEY'LL BE HARD.
8. REMOVE FROM THE OVEN AND TRANSFER TO A RACK TO COOL.

CREAM CHEESE COOKIES

BY: TAYLOR GALLAND

INGREDIENTS

1 CUP BUTTER

1 CUP SUGAR

3 OZ CREAM CHEESE

1 EGG YOLK

½ TSP VANILLA

2 ½ CUPS ALL PURPOSE FLOUR

1 TSP BAKING POWDER

½ TSP ALMOND EXTRACT (OPTIONAL)

DIRECTIONS

- 1. PREHEAT OVEN TO 375**
- 2. CREAM BUTTER AND SUGAR UNTIL FLUFFY, GRADUALLY ADD CREAM CHEESE MAKING SUGAR MIXTURE IS SMOOTH**
- 3. BEAT IN EGG YOLK, VANILLA, FLOUR, AND BAKING SODA**
- 4. DROP DOUGH IN SPOONFULS, PUT THROUGH A COOKIE PRESS, OR CHILLED AND SLICED**
- 5. BAKE 15 MINUTES**

CREAMY CHICKEN AND WILD RICE SOUP

BY: MARANDA JOHNSTON

INGREDIENTS

4 CUPS CHICKEN BROTH

2 CUPS WATER

2 COOKED, BONELESS CHICKEN BREASTS, HALVES

1 (4.5 OZ) PA

½ TSP PACKAGE QUICK COOKING, LONG GRAIN AND WILD RICE WITH SEASONING PACKET

½ TSP SALT

½ TSP GROUND BLACK PEPPER

¼ CUP FLOUR

½ CUP BUTTER

2 CUPS HEAVY CREAM

DIRECTIONS

1. IN LARGE POT, OVER MEDIUM HEAT, COMBINE BROTH, WATER, AND CHICKEN. BRING JUST TO BOILING, THEN STIR IN RICE, RESERVING SEASONING PACKET. COVER AND REMOVE FROM HEAT.
2. IN A SMALL BOWL, COMBINE SALT, PEPPER, AND FLOUR. IN A MEDIUM SAUCEPAN, OVER MEDIUM HEAT, MELT BUTTER. STIR IN CONTENTS OF SEASONING PACKET UNTIL MIXTURE IS BUBBLY. REDUCE HEAT TO LOW, THEN STIR IN FLOUR MIXTURE BY TABLESPOONS, TO FORM A ROUX. WHISK IN CREAM, A LITTLE AT A TIME, UNTIL FULLY INCORPORATED AND SMOOTH. COOK UNTIL THICKENED, 5 MINUTES.
3. STIR CREAM MIXTURE INTO BROTH AND RICE. COOK OVER MEDIUM HEAT UNTIL HEATED THROUGH, 10-15 MINUTES.