



ARIN PRESENTS

THE ARIN 46 COOK(IE) BOOK

A collection of delicious cookie recipes
from ARIN staff and our community to
enjoy during the meeting

ARIN46

14 - 15 OCTOBER,
23 OCTOBER 2020

TABLE OF CONTENTS

PUMPKIN BROOKIES	2
FRENCH SANDWICH COOKIES WITH CHOCOLATE FILLING	3
SALTINE TOFFEE COOKIES	4
NELL'S MERINGUE COOKIES	5
JAN HAGEL COOKIES (CINNAMON ALMOND SHORTBREAD)	6
MONSTER COOKIES	7
FLANNERY FAMILY CUT-OUT COOKIES	8
CHOCOLATE CHIP BUTTER COOKIES	9
PUMPKIN SNICKERDOODLES	10
FLOURLESS PEANUT BUTTER COOKIES	11
GLAZED MAPLE SHORTBREAD COOKIES	12



PUMPKIN BROOKIES

YIELDS: 12
COOK TIME: 20 MINS
TOTAL TIME: 40 MINS

INGREDIENTS

2 cups flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
3/4 teaspoon nutmeg
1/2 cup butter, softened
1/2 cup sugar
1/2 cup brown sugar
1 egg
2/3 cup pumpkin puree
1 teaspoon vanilla extract
1 cup chocolate chips
1 box brownie mix

DIRECTIONS

Preheat oven to 350 degrees F. Grease a 12-cup muffin tin with cooking spray.

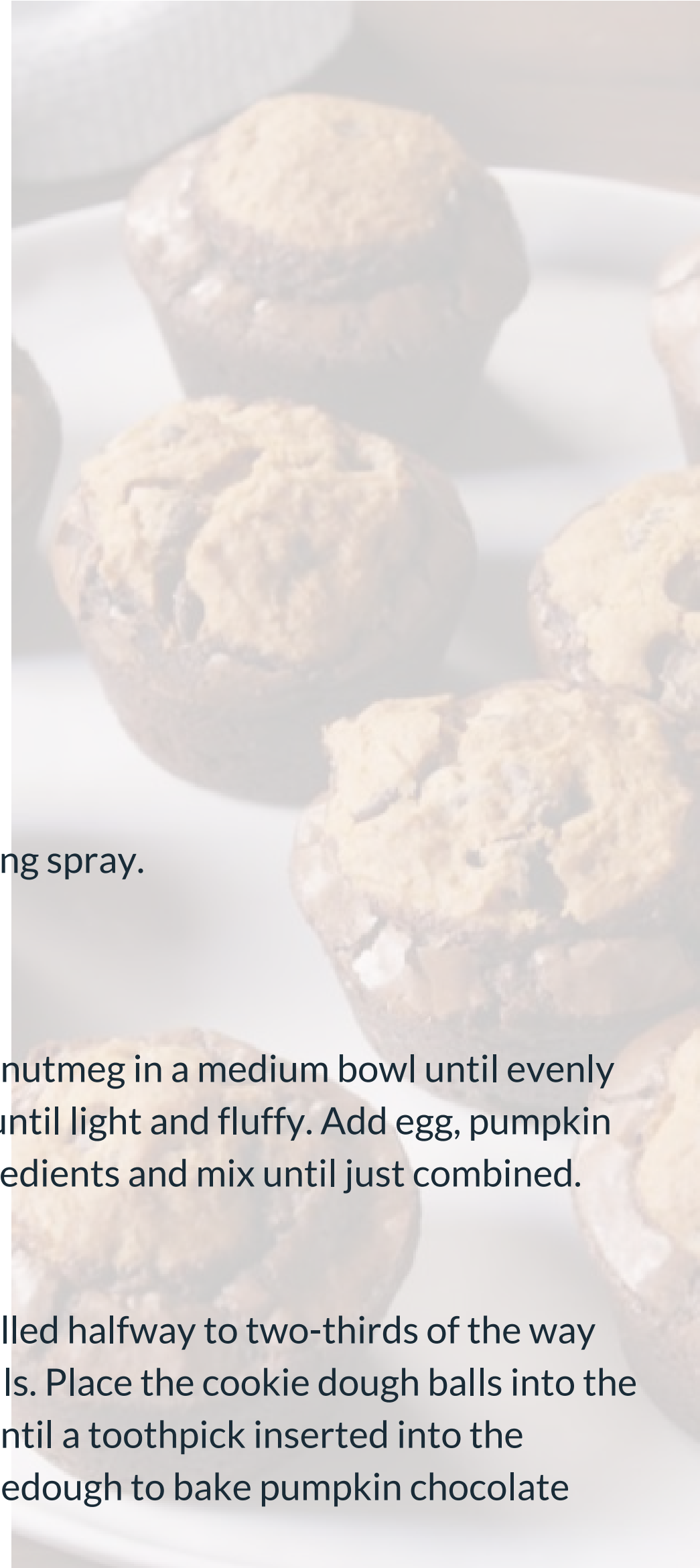
Prepare brownie batter according to box instructions. Set aside.

Whisk together flour, salt, baking soda, baking powder cinnamon and nutmeg in a medium bowl until evenly combined. In a separate large bowl, combine butter and sugars. Beat until light and fluffy. Add egg, pumpkin and vanilla and mix until evenly combined. Gradually, add the dry ingredients and mix until just combined. Fold in chocolate chips.

Divide brownie batter between the muffin cups. Each cup should be filled halfway to two-thirds of the way up. Scoop rounded tablespoons of cookie dough and roll them into balls. Place the cookie dough balls into the centers of a each brownie batter-filled cup. Bake for 15-20 minutes, until a toothpick inserted into the brownie cup comes out with a few moist crumbs. (Use any extra cookie dough to bake pumpkin chocolate chip cookies!)

Let cool in muffin tin for about 10 minutes, then transfer brookies to a cooling rack. Serve warm or at room temperature.

*Shared by Suzanne Rogers, ARIN Staff
Recipe and photo found at [Delish.com](https://www.delish.com)*



FRENCH SANDWICH COOKIES WITH CHOCOLATE FILLING

EQUIPMENT

1 baking sheet
1 electric mixer
1 2.75-inch diameter cookie cutter
1 rolling pin
1 wide metal spatula
Some aluminum foil
Some waxed paper or parchment paper

INGREDIENTS

Cookies:

1 3/4 sticks of unsalted butter
1/4 teaspoon of kosher salt
1 teaspoon of vanilla extract
1/3 cup of sugar
3 egg yolks
2 cups sifted all-purpose flour
Small amount of confectioner's sugar for dusting the cookies

Filling:

6 ounces of bittersweet or semisweet chocolate
1/4 cup of unsalted butter
1/4 cup + 1 tablespoon of heavy cream

DIRECTIONS

In a large bowl, cream the butter. Add the salt, vanilla, and sugar, and beat well. Add the egg yolks and beat until smooth. Gradually, on the lowest speed, add the flour, scraping the bowl as necessary with a rubber spatula and beating until the mixture holds together. Wrap airtight and refrigerate for 30 minutes.

Adjust an oven rack to the center position. Preheat the oven to 350 degrees. Cut aluminum foil to fit cookie sheets.

Work with half of the dough at a time. On a lightly floured pastry cloth, with a floured rolling pin, roll the dough 1/8 to 1/4 inch thick. Cut with a floured 2.75-inch cookie cutter. Place cookies 1 inch apart on the aluminum foil. Save the scraps and reroll them all together in order not to incorporate any more flour than necessary.

Slide a cookie sheet under the foil and bake 15 to 17 minutes until lightly browned, reversing the position of the cookie sheet during baking to ensure an even browning. Transfer with a wide metal spatula to racks to cool.

Now prepare the filling: In the top of a small double boiler over hot water on moderate heat, melt the chocolate and butter. When partially melted, stir with a whisk until completely melted. Remove the top of the double boiler from the heat. Gradually add the cream, stirring with a whisk. Let stand at room temperature, stirring occasionally, for 30 to 45 minutes, or longer, until barely thickened. Do not let it begin to harden.

Then assemble the cookies: Place half the cookies on a large piece of waxed paper or parchment paper, upside down. Divide the filling among the inverted cookies, placing about a tablespoonful on each. Quickly cover the remaining cookies, right side up, and very gently, press down to spread the filling to the edges.

Chill the cookies briefly (10 minutes) until filling is set. Lightly dust the cookies with confectioner's sugar.

Shared by David Huberman, ARIN Community Member

SALTINE TOFFEE COOKIES

YIELDS: 35 COOKIES

INGREDIENTS

4 ounces saltine crackers
1 cup butter
1 cup dark brown sugar
2 cups semisweet chocolate chips
 $\frac{3}{4}$ cup chopped pecans

DIRECTIONS

Preheat oven to 400 degrees F (205 degrees C).

Line cookie sheet with saltine crackers in single layer.

In a saucepan combine the sugar and the butter. Bring to a boil and boil for 3 minutes. Immediately pour over saltines and spread to cover crackers completely.

Bake at 400 degrees F (205 degrees C) for 5 to 6 minutes. Remove from oven and sprinkle chocolate chips over the top. Let sit for 5 minutes. Spread melted chocolate and top with chopped nuts. Cool completely and break into pieces.

Shared by: Mary Ryan, ARIN Staff
Recipe and photo found at [allrecipes.com](https://www.allrecipes.com)



NELL'S MERINGUE COOKIES

YIELDS: 4 dozen

INGREDIENTS

2 large egg whites, at room temperature
½ teaspoon cream of tartar
2/3 cup superfine granulated sugar
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1 cup finely chopped walnuts

DIRECTIONS

Preheat the oven to 350 degrees and line two (2) baking sheets with parchment paper. Set aside.

In the bowl of an electric mixer, beat egg whites until foamy. Add the cream of tartar and beat until fluffy, but not dry.

Add the sugar gradually, about three (3) tablespoons at a time. When ½ of the sugar has been added, add the vanilla extract. Continue beating and adding remaining sugar in batches until all of the sugar is dissolved and the meringue is very shiny and bright.

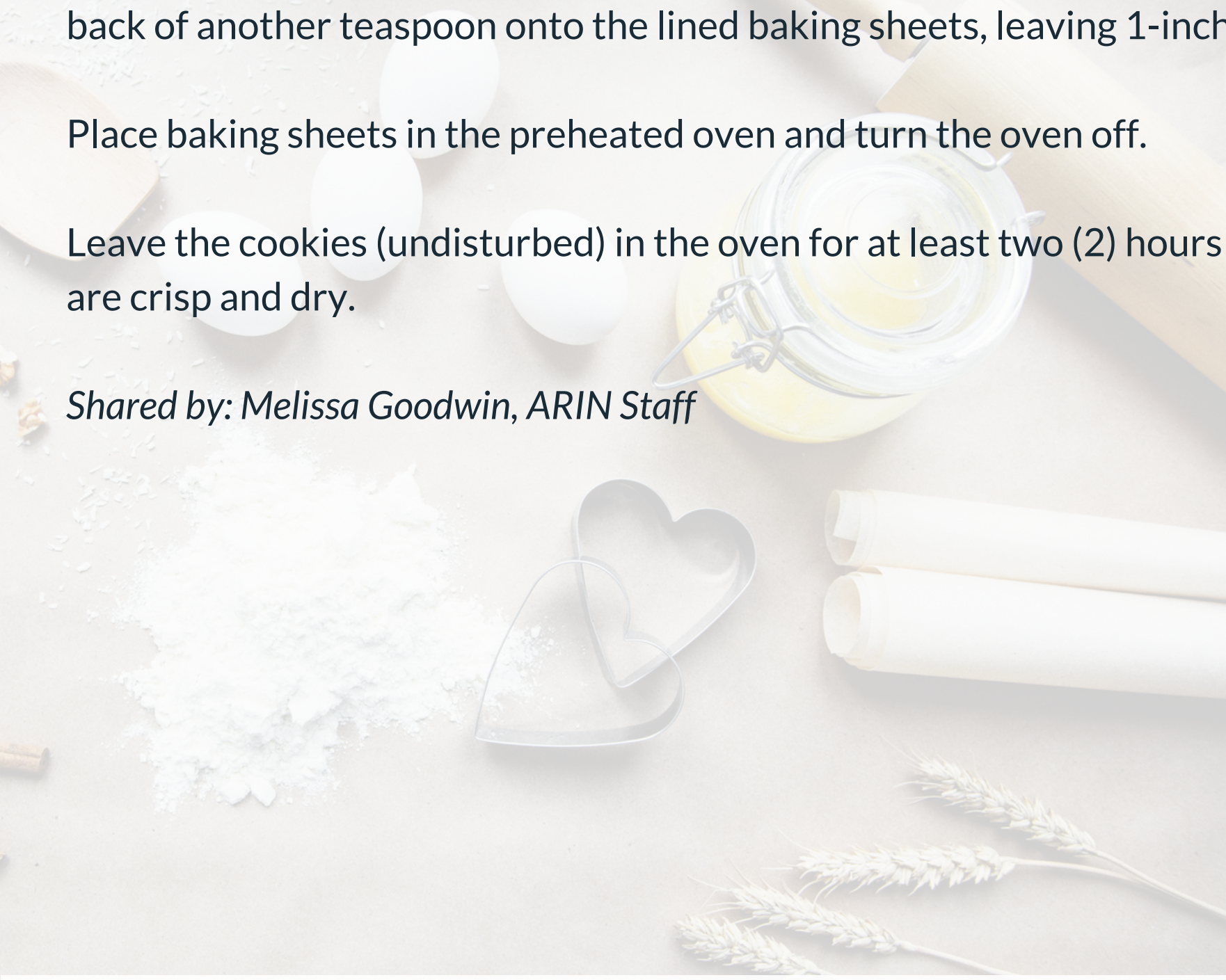
Gently fold in the chocolate chips and walnuts.

Working one (1) teaspoon at a time, push a teaspoonful of meringue from the tip of one teaspoon with the back of another teaspoon onto the lined baking sheets, leaving 1-inch of space between cookies.

Place baking sheets in the preheated oven and turn the oven off.

Leave the cookies (undisturbed) in the oven for at least two (2) hours and up to overnight, or until cookies are crisp and dry.

Shared by: Melissa Goodwin, ARIN Staff



JAN HAGEL COOKIES (CINNAMON ALMOND SHORTBREAD)

INGREDIENTS

1 cup unsalted butter
1 cup granulated sugar plus 2 tablespoons
1 egg, white and yolk separated
1 teaspoon almond extract
2 cups flour
½ teaspoon kosher salt
½ cup sliced almonds
1 teaspoon cinnamon

DIRECTIONS

Preheat oven to 325°F.

In a large bowl, combine butter and sugar and beat with an electric mixer until light and fluffy. Beat in egg yolk and almond extract.

Add flour and salt, and mix until combined. Press dough into an even layer in the bottom of a sheet pan.

Mix egg white with a little bit of water and brush evenly over top of dough. Sprinkle almonds over the top.

Combine cinnamon and sugar and sprinkle evenly with sugar.

Bake 30-35 minutes, until just golden brown. Slice immediately into squares or triangles and allow to cool before removing from pan and serving. Enjoy!

Shared by: Beverly Hicks, ARIN Staff



MONSTER COOKIES

PREP TIME: 10 MINUTES

COOK TIME: 10 MINUTES

YIELDS: THREE DOZEN

INGREDIENTS

1/4 cup raisins (optional)
1/2 cup chocolate chips
1/2 cup multi-colored chocolate candies
1 stick softened butter
1 (12 oz) jar creamy peanut butter
1/2 teaspoon vanilla extract
1/2 teaspoon salt
1 cup granulated sugar
1 1/4 cups packed light brown sugar
3 eggs
2 teaspoons baking soda
4 1/2 cups not instant quick-cooking oatmeal

DIRECTIONS

Preheat the oven to 350 °F. Line cookie sheets with parchment paper or nonstick baking mats.

In a very large mixing bowl, combine the eggs and sugars. Mix well.

Add the salt, vanilla, peanut butter and butter. Mix well.

Stir in the chocolate candies, chocolate chips, raisins (if using), baking soda and oatmeal.

Drop by tablespoons 2 inches apart onto the prepared cookie sheets.

Bake for 8-10 minutes. Do not overbake. Let stand for about 3 minutes before transferring to wire racks to cool. When cool, store in large resealable plastic bags. Makes about 3 dozen cookies.

Shared by: Kim Kelly, ARIN Staff

Recipe and photo found at: [Paula Deen](#)



FLANNERY FAMILY CUT-OUT COOKIES

YIELDS: FOUR DOZEN

INGREDIENTS

Cookies:

1/2 cup butter
1 cup sugar
2 eggs
2 tablespoons half and half
1 teaspoon vanilla
1/2 teaspoon salt
1/4 teaspoon baking soda
2 1/2 cups flour

Frosting:

1 egg white
1/8 teaspoon cream of tartar
1/2 teaspoon vanilla
2 cups powdered sugar
A bit of water, as necessary

COOKIES

Mix butter, sugar, and eggs.

Stir in half and half, vanilla, salt, and baking soda.

Sift flour into mixture. Mix until smooth. You can separate the dough and add food coloring to make red, green, or keep off-white, but mix well if using food coloring.

Place dough onto plastic wrap and fold up tightly. Refrigerate overnight.

Roll out dough onto flour; and use cookie cutters and place cookie onto cookie sheet.

Bake at 350 degrees for about 10 minutes.

Let cool before painting.

FROSTING

You might need to make a couple of batches depending on how many batches of cookies you made

Mix egg white with cream of tartar, vanilla, and powdered sugar. Beat by hand and add a bit of water, but not too much that it's too watery.

You can separate the frosting and add food coloring to make red, green, yellow, blue, etc.

Use the frosting to paint your cookies.

You can make these for any holiday depending on your cookie cutters!

Shared by: Erin Alligood, ARIN Staff



CHOCOLATE CHIP BUTTER COOKIES

INGREDIENTS

1 cup butter (no substitutes)
½ teaspoon vanilla
2 cups flour
1 cup powdered sugar
1 cup chocolate chips

DIRECTIONS

Melt butter & vanilla.

Combine remaining ingredients.

Shape into 1-inch balls and bake at 375°F for 12 minutes.

Shared by: Amanda Gauldin, ARIN Staff
Recipe found at [Taste of Home Magazine](#)



PUMPKIN SNICKERDOODLES

PREP TIME: 45 MINUTES

COOK TIME: 12 MINUTES

YIELDS: 18 COOKIES

INGREDIENTS

Cookies:

1 and 1/2 cups all-purpose flour, spooned & leveled
1 teaspoon pumpkin pie spice
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1 teaspoon cream of tartar
1/4 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup granulated sugar
1/4 cup light brown sugar
1 egg yolk room temperature
1 teaspoon pure vanilla extract
1/4 cup pumpkin puree

Cinnamon Sugar Coating:

2 tablespoons granulated sugar
1 teaspoon ground cinnamon

DIRECTIONS

In a medium-sized mixing bowl whisk together the flour, pumpkin pie spice, cinnamon, baking soda, cream of tartar, and salt until well combined. Set aside.

In a large mixing bowl using an electric mixer, cream together the butter, granulated sugar, and brown sugar for 1 to 2 minutes or until well combined. Mix in the egg yolk and vanilla extract, then mix in the pumpkin puree, stopping to scrape down the sides of the bowl as needed.

Add the dry ingredients to the wet ingredients and mix until just combined. Cover tightly and refrigerate for 30 minutes.

Preheat the oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats and set aside.

Remove the cookie dough from the refrigerator. Using a 2 tablespoon cookie scoop, scoop the cookie dough onto the prepared baking sheets, making sure to leave a little room between each one.

In a small mixing bowl, whisk together the 2 tablespoons of sugar and 1 teaspoon ground cinnamon for the coating. Roll each ball of cookie dough in the cinnamon sugar coating and place back on the baking sheets.

Bake for 10 to 13 minutes or until the cookies are set. Remove from the oven and allow to cool on the baking sheet for 10 minutes, then transfer the cookies to a wire rack to cool completely.

Shared by: Mary Ryan, ARIN Staff

Recipe and photo found at [Live Well Bake Often](#)

FLOURLESS PEANUT BUTTER COOKIES

PREP TIME: 10 MINUTES

COOK TIME: 10 MINUTES

YIELDS: 20 COOKIES

INGREDIENTS

1 cup creamy peanut butter

1 cup granulated sugar

1 egg

1 teaspoon baking soda

DIRECTIONS

Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.

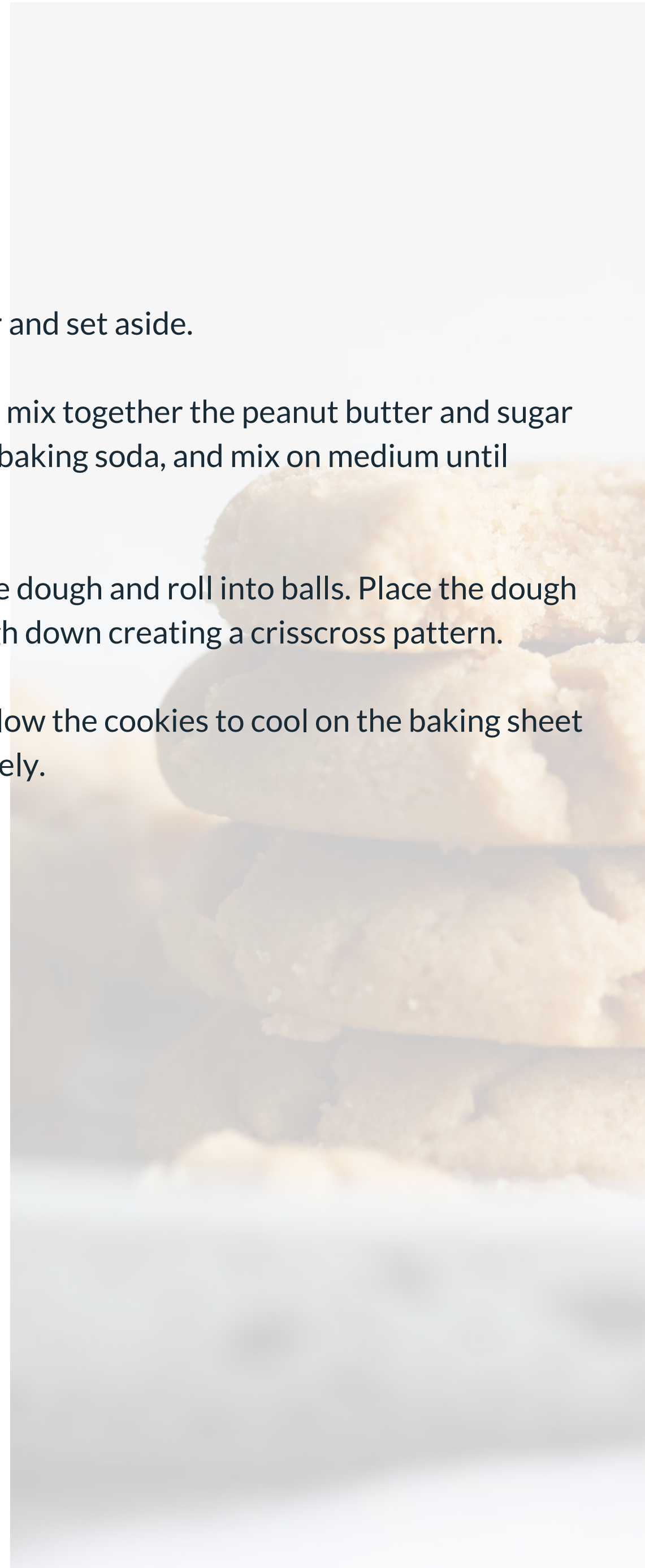
In the bowl of your stand mixer fitted with the paddle attachment mix together the peanut butter and sugar on medium speed until combined and creamy. Add in the egg and baking soda, and mix on medium until smooth.

Using a medium (2 tablespoon sized) cookie scoop, portion out the dough and roll into balls. Place the dough balls onto the prepared baking sheet. Use a fork to press the dough down creating a crisscross pattern.

Bake for 9-10 minutes or until the cookies are set at the edges. Allow the cookies to cool on the baking sheet for 3-4 minutes before transferring to a wire rack to cool completely.

Shared by: Hollis Kara, ARIN Staff

Recipe and photo found at [Cookies and Cups](#)



GLAZED MAPLE SHORTBREAD COOKIES

YIELDS: ABOUT 16 COOKIES

INGREDIENTS

1 cup butter, softened
1/4 cup sugar
3 tablespoons cornstarch
1 teaspoon maple flavoring
1-3/4 cups all-purpose flour
3/4 cup plus 1 tablespoon confectioners' sugar
1/3 cup maple syrup

DIRECTIONS

In a large bowl, beat butter, sugar and cornstarch until blended. Beat in flavoring. Gradually beat in flour.

Shape dough into a disk, cover. Refrigerate until firm enough to roll, about 45 minutes.

Preheat oven to 325°. On a lightly floured surface, roll dough to 1/4-inch thickness. Cut with a floured 2-3/4-inch leaf-shaped cookie cutter. Place 1 inch apart on parchment paper-lined baking sheets.

Bake until edges are light brown, 20-25 minutes. Remove from pans to wire racks to cool completely.

In a small bowl, mix confectioners' sugar and maple syrup until smooth. Spread over cookies. Let stand until set.

Enjoy!

Shared by: Erin Pratt, ARIN Staff

Recipe and photo found at [Taste of Home](#)



A top-down view of a light blue textured surface. In the upper left, a white ceramic cup filled with white milk sits on a matching saucer. To the right, a chocolate chip cookie is broken into several pieces. In the lower right, a black wire cooling rack holds several whole chocolate chip cookies. The text 'ARIN 46' is overlaid in the center, with 'ARIN' in black and '46' in teal. Black lines radiate from the '46' towards the cookies on the rack.

ARIN 46

14 - 15 OCTOBER,
23 OCTOBER 2020