

# Christmas at Ardenwood

## Cookie Contest

### Winning Recipes – 2013



**East Bay**   
Regional Park District

Ardenwood Historic Farm  
[www.ebparks.org](http://www.ebparks.org)  
(510) 544-2797  
[awvisit@ebparks.org](mailto:awvisit@ebparks.org)

# Megan's <sup>Peanut Butter</sup> Chocolate Chip Cookies

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2 ¼ C	Flour
1 tsp	Baking soda
1 tsp	Salt
2 cups (12 oz)	Semisweet chocolate chips
½ C (1 stick)	Unsalted butter
¼ C	Chunky peanut butter
1 ½ C	Brown sugar
2	Large Eggs
1 tsp	Vanilla extract

1. Preheat oven to 375.
2. Prep baking sheets.
3. Combine flour, baking soda and salt in a bowl and whisk to mix. Set aside.
4. Melt the butter and peanut butter in sauce pan over low heat.
5. Add the sugar and stir until combined.
6. Remove from heat and let cool for 3 minutes.
7. Combine eggs and vanilla in another bowl.
8. Add the combined eggs and vanilla, along with the peanut butter and butter, to the flour mixture. Beat of low speed until smooth.
9. Add chocolate chips and continue to beat on low speed until dough is formed.
10. Refrigerate dough for 10 minutes or up to 1 hour.
11. Scoop dough into tablespoon sized cookie balls on cookie sheet.
12. Bake for 12 to 15 minutes.

# Rocky Ardenroad Bark

Gina Ouellette

## *Ingredients*

- 5 Whole Graham Crackers
- 6 Tablespoons Unsalted Butter
- 1/4 Cup Packed Light Brown Sugar
- 1/2 Teaspoon Salt
- 1 Cup Milk Chocolate Chips
- 3/4 Cup Mini Marshmallows
- 1/2 Cup Chopped Almonds

1. **Make Graham Cracker Layer:** Adjust oven rack to center position and heat oven to 375 degrees. Line 8-inch square baking pan with heavy duty aluminum foil, making sure that foil is tucked into all corners and that at least one inch of foil overhangs top of pan on all sides. In single layer, line bottom of pan with graham crackers, breaking them if necessary to fit tightly.

2. **Make Caramel:** Combine butter, brown sugar, and salt in a small saucepan and cook over low heat, stirring constantly, until butter is melted and sugar has dissolved. Scrape mixture onto graham crackers and smooth with small spatula so that the mixture covers crackers completely. Bake until caramel is bubbling, about 10 minutes.

3. **Add Chocolate:** Remove pan from oven, sprinkle with chocolate chips, and return to oven to soften chocolate, 1 to 2 minutes. Remove from oven and, using spatula, smooth chocolate into an even layer.

4. **Garnish and Freeze:** Sprinkle marshmallows and then nuts over chocolate. Press lightly with fingertips to adhere chocolate. Cool on wire rack 30 minutes, then freeze until chocolate hardens, 30 minutes.

5. **Cut and Serve:** Grabbing overhang, lift foil from pan onto cutting board and use sharp chef's knife to cut bark into 2-inch squares.



# Melted Snowman Cookies

by Lucy Longhurst (3 years old)

## Ingredients

- 1) favorite sugar cookie recipe
- 2) bag large marshmallows
- 3) various colors of icing
- 4) white icing (Wilton cookie icing)

## Directions

- 1) Roll out sugar cookie and smoosh down so bakes evenly. Uneven shapes are good! .. bake to your cookie's <sup>direction</sup>
- 2) Let cookies cool.. spoon on white icing and let pool over the cookies for "melted look"
- 3) spray a microwave safe plate with cooking spray and heat marshmallows for 30 sec... spray fingers and place on cookie
- 4) Decorate! Have Fun!

## Choc Chip Oatmeal Cookies

1  $\frac{3}{4}$  C Flour

1+ baking soda

$\frac{1}{2}$ + baking powder

1+ salt

1  $\frac{1}{2}$  C oats

1 C butter

1  $\frac{1}{2}$  C brown sugar

2 eggs

1+ vanilla

1 T milk

2 C choc chips

Mix wet - add dry      bake 350° 10 min