

# 2024 Cookie Bake-Off Results!!



## Judges Choice-Warren Dixon with Sugar Cookies

### Beginner Age 8-9

#### Form Cookies

- 1st- Oaklee Huft with Mint Oreo Cookies,
- 2nd- Tinlee Witcher with Sourdough Peanut Butter Cookies

#### Drop Cookies

- 1st-Shiloh Linger with Chocolate Chip Cookies
- 2nd-Grady Dice with Cake Mix Cookies
- 3rd-Morgan Gibbs with Cool Whip Cookies

#### Decorated Cookies

- 1st-Josie Emmons with Great Sugar Cookies

### Junior Age 10-13

#### Form Cookies

- 1st- Warren Dixon with Sugar Cookies
- 2nd- Jed Dixon with Ginger Cookies

#### Drop Cookies

- 1st-Dessie Sloan with Chocolate Chip Cookies
- 2nd-Kya Venn with Grasshopper Cookies

#### Decorated Cookies

- 2nd-Dec Linger with Sugar Cookies

#### Healthy Cookies

- 1st- Presley Venn with Healthy Cookies

### Senior Age 14 and Up

#### Form Cookies

- 1st- Kyleigh Zentz with Twix Cookies

#### Drop Cookies

- 1st-Adah Reinstra with Peanut Butter Cookies

#### Decorated Cookies

- 1st-Paige Shaw with Sugar Cookie Llamas

## Clover Buds Thank You for Participating!!

- Lawson Dice
- Bellamee Barrett
- Tori Emmons

(The winners can pick their awards up at the Extension office. Thank you to all who participated.)

## Cookie Bake Off Recipes 2024

### Cloverbuds

#### No Bake Oatmeal Cookies prepared by Lawson Dice

##### Ingredients:

- 2 cups quick oats (can also use rolled oats)
- 1 cup peanut butter
- 1/3 cup maple syrup
- 1/2 cup chocolate chips (optional)

##### Instructions:

1. Line a large plate with parchment paper and set aside.
2. In a large mixing bowl, add all your ingredients and mix well, until combined. Fold through your mix-ins.
3. Using your hands, form into 12 small balls and place on the lined plate. Press each ball into a cookie shape.
4. Refrigerate for at least 20 minutes, before enjoying.

To Store: Leftover no bake cookies should be stored in the refrigerator and covered. They will keep well for up to two weeks.

To Freeze: Either wrap cookies individually in parchment paper and place in a ziplock bag (no parchment paper needed). They will keep well frozen for up to 6 months.

#### Gram's Oatmeal No-Bake prepared by Tori Emmons

##### Ingredients:

- 1/2 cup milk
- 1/2 cup butter
- 4 tablespoons cocoa
- 2 cups sugar
- 1 tablespoon vanilla
- 1/2 cup peanut butter
- 3 cups oatmeal

##### Instructions:

1. Boil together in a pot the milk, butter, cocoa, and sugar.
2. Add the vanilla and peanut butter.
3. Then add the oatmeal in a large bowl or pot.
4. When boiling at the first sight of bubbles pour the mixture into the bowl of oatmeal.

5. Mix well and wait a minute or two to scoop out with the cookie scoop.
6. Place cookies on parchment paper, cool, and enjoy.

#### No-Bake Oatmeal Scotchies prepared by Bellamee Barrett

##### Ingredients:

- 1/2 cup butter
- 2 cups sugar
- 2/3 cup evaporated milk
- 1 cup butterscotch chips
- 3 1/2 cups quick oats
- 1/2 cup coconut

##### Instructions:

1. Combine butter, sugar, and evaporated milk in a saucepan. (Medium heat, stir constantly until boiling for 1 minute).
2. Remove from heat, add butterscotch chips, stir until melted.
3. Stir in oats and coconut.
4. Drop by spoonful on to parchment paper, let harden and cool.

## Beginner Drop Cookies

Chocolate Chip Cookies prepared by Shiloh Linger

First Place

Ingredients:

- 1 cup shortening (1/2 oleo)
- 1 cup white sugar
- 1/2 cup brown sugar
- 2 eggs
- 2 tsp vanilla
- 2 ¼ cup flour
- 1 tsp soda
- 1 ½ tsp salt
- 1 (6oz) chocolate chips

Instructions:

1. Blend first 5 ingredients.
2. Add remaining ingredients alternately.
3. Bake at 375 for 10 minutes.

Cake Mix Cookies prepared by Grady Dice

Second Place

Ingredients:

- 1 package devil's food cake mix (or any kind you prefer)
- 2 eggs
- 1/2 cup vegetable oil
- 1 cup chocolate chips or M&M's

Instructions:

1. Line cookie sheet with parchment paper and set aside.
2. Beat the first ingredients together. The batter will be stiff.
3. Add chips or M&M's.
4. Form batter into small balls and drop onto cookie sheet.
5. Bake at 350 degrees for 8 to 10 minutes.

## Cool-Whip Cookies prepared by Morgan Gibbs

Third Place

Ingredients:

- 1 box cake mix (any flavor)
- 1 cup cool whip
- 1 egg
- Powdered sugar for covering.

Instructions:

1. Pre-heat oven to 350 degrees.
2. Mix all ingredients together until dough like.
3. Use a cookie scoop to scoop the dough into the powdered sugar.
4. Place on a cookie sheet.
5. Bake 10-13 minutes until done.
6. Remove from oven and let sit for a couple of minutes before removing cookies from the cookie sheet.

## Beginner Form Cookies

Mint Oreo Cookies prepared by Oaklee Huft

First Place

Ingredients:

- 2 devil's food cake mixes
- 1 ½ cups Crisco
- 4 eggs
- 8oz cream cheese
- 4 cups powdered sugar
- 2 tsp vanilla or 1 tsp mint
- 1/4 cup margarine

Instructions:

1. Mix the first three ingredients well.
2. Roll into small balls the size of a quarter.
3. Bake at 350 degrees for 10 minutes.
4. Cool.
5. Mix the last 4 ingredients well.
6. Put filling on one cookie and place another on top.
7. Recipe does make a large amount of filling. Can either freeze extra or cut in half.

## Sourdough Peanut Butter Cookies prepared by Tinlee Witcher

### Second Place Ingredients:

- ½ cup brown sugar
- ½ cup white sugar
- ½ cup butter
- 1 c peanut butter
- 1 egg
- ½ Sourdough discard
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 1 ½ cup flour

### Instructions:

1. Mix all together.
2. Roll in sugar. Will need about ½ cup of white sugar to roll cookies in.
3. Bake at 350 degrees for 15 to 20 minutes.

## Beginner Decorated Cookies

### Great Sugar Cookies prepared by Josie Emmons

#### First Place

### Ingredients:

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 tsp salt
- 1 cup sugar
- 1 cup butter cold
- 2 eggs
- 1/4 teaspoon almond extract
- 1 ½ teaspoon vanilla extract

### Instructions:

1. Preheat oven to 350 degrees.
2. Use mixer with paddle attachment.
3. Beat butter and sugar together until fluffy.
4. Add in eggs, almond + vanilla extract and mix.
5. In medium bowl mix together flour and baking powder, and slowly add to sugar/egg mixture. Mix well.
6. Roll dough in a ball and set aside. Place in fridge for 10 minutes.

7. Roll out dough on well-floured surface until  $\frac{1}{4}$  in thick.
8. Use cookie cutters to make shapes.
9. Bake for 8-10 minutes or until lightly golden on edges.
10. Cool, completely and decorate.

## Junior Form Cookies

Swig Sugar Cookies prepared by Warren Dixon

First Place- Overall Judges Favorite

### Ingredients:

- 1 cup salted butter softened
- 3/4 cup neutral flavored oil
- 1 1/4 cups granulated sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar or baking powder
- 1/2 teaspoon salt
- 2 tablespoons sour cream
- 2 large eggs
- 1 teaspoon vanilla extract
- 5 1/2 cups all purpose flour
- Granulated sugar for pressing the cookies

### Frosting

- 3/4 cup salted butter softened
- 2 tablespoons sour cream
- 1 teaspoon vanilla extract
- 6 cups powdered sugar
- 1-2 tablespoons cream or milk

### Instructions:

1. Preheat the oven to 350 degrees and line several half sheet pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, add the butter, oil, granulated sugar and powdered sugar. Sprinkle the baking soda, cream of tartar and salt across the top of the sugars. (Don't add the baking soda and cream of tartar in one lump or it might clump while mixing. Mix until well combined and super creamy, 1-2 minutes, scraping down the sides of the bowl as needed.
3. Add sour cream, eggs and vanilla and mix until well combined, 1-2 minutes, again scraping down the sides of the bowl.
4. Add the flour and mix until no dry streaks remain, and the mixture is evenly combined; don't overmix.
5. Scoop the dough into about 3 tablespoons sized portions and roll into balls. Place several inches apart on the prepared baking sheets. Add about 1/2 cup granulated sugar to a shallow dish or bowl. Lightly spray the bottom of a flat-bottomed glass with cooking spray and dip the bottom of the glass into the sugar. Press each cookie into an even



- thickness dipping the bottom of the glass into the sugar between each press. The edges of the cookie will ruffle out a bit. It's really up to you how thick or thin to press the cookies.
6. Bake the cookies for 7-9 minutes until the edges are set.
  7. Let the cookies cool for a few minutes on the baking sheets before removing to a cooling rack to completely cool.
  8. For the frosting, in a medium bowl combine the butter, sour cream, and vanilla. Mix until thick and smooth and creamy, 1-2 minutes. Add the powdered sugar and cream and mix until well combined and creamy, scraping down the sides of the bowl as needed. Add additional cream if needed to adjust the consistency of the frosting so it is thick but still soft and spreadable.
  9. Frost the cooled cookies and decorate with sprinkles if desired.

### Soft Gingerbread Swig Sugar Cookies prepared by Jed Dixon

#### Second Place

#### Ingredients:

- 1/2 cup salted butter softened
- 1/3 cup neutral flavored oil
- 2/3 cup granulated sugar
- 1/3 cup powdered sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon allspice
- 1/4 teaspoon ground ginger
- 1/4 teaspoon nutmeg
- 1 large egg
- 1 tablespoon sour cream
- 1/4 cup unsulphured molasses
- 1/2 teaspoon vanilla extract
- 3 cups all purpose flour
- Granulated sugar for pressing the cookies

#### Frosting

- 6 tablespoons salted butter softened
- 1 tablespoon sour cream
- 1/2 teaspoon vanilla extract
- 3 cups powdered sugar
- 1-3 tablespoons milk or cream

- Crushed peppermints or Andes peppermint crunch baking chips

#### Instructions:

1. Preheat the oven to 350 degrees and line several half sheet pans with parchment paper.
2. In the bowl of the stand mixer fitted with the paddle attachment, add the butter, oil, granulated sugar and powdered sugar and powdered sugar. Sprinkle the cinnamon, baking soda, baking powder, salt, allspice, ginger and nutmeg across the top of the sugars. Mix until well combined and super creamy, 1-2 minutes, scraping down the sides of the bowl as needed.
3. Add the egg, sour cream, molasses, and vanilla and mix until well combined, 1-2 minutes again scraping down the sides of the bowl as needed.
4. Add the flour and mix until no dry streaks remain, and the mixture is evenly combined; don't overmix.
5. Scoop the dough into 2-tablespoons sized portions and roll into balls.
6. Place the cookies several inches apart on the prepared baking sheets. Lightly spray the bottom of a flat-bottomed glass with cooking spray and dip into granulated sugar. Press cookie to about 1/4 inch thick.
7. Bake the cookies for 7-8 minutes until just set. Do not over bake. Err on the side of under baking just slightly.
8. Let the cookies cool for a few minutes on the baking sheets before removing to a cooling rack to cool completely.
9. For the frosting, in a medium bowl combine the butter, sour cream, and vanilla. Mix until thick and smooth and creamy, 1-2 minutes. Add the powdered sugar and cream and mix until well combined and creamy, scraping down the sides of the bowl as needed. Add additional cream if needed to adjust the consistency of the frosting so it is thick but still soft and spreadable.
10. Frost the cooled cookies and decorate with crushed peppermints, if desired.

#### Junior Drop Cookies

#### Chocolate Chip Cookies prepared by Dessie Sloan

#### First Place

#### Ingredients:

- 2 1/4 flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup butter
- 3/4 cup brown sugar

- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups chocolate chips

Instructions:

1. Heat oven to 375 degrees.
2. In a small bowl mix flour, baking soda, and salt. Set it aside.
3. In large bowl mix softened butter, both sugars and stir in flour mixture.
4. Beat eggs and vanilla in.
5. Add chocolate chips.

Ultimate Grasshopper Cookies prepared by Kya Venn

Second Place

Ingredients:

- 1 box devils food cake mix
- 2 large eggs
- 1/2 cup butter
- 1 teaspoon vanilla extract
- 2 tablespoons brown sugar

Mint Frosting:

- 3/4 cup butter softened
- 1 1/2 teaspoon peppermint extract
- 2-3 cups powdered sugar
- Milk if needed
- Green food dye

Chocolate Glaze:

- 1 1/2 cup chocolate chips
- 4 tablespoons butter

Instructions:

1. Preheat oven to 350 degrees and line cookie sheets with parchment paper.
2. Combine cake mix, eggs, butter (make sure you let it cool a little, so it doesn't cook the eggs), vanilla and sugar. That batter will be stiff.

3. Make dough balls a little larger than a tablespoon, and place on cookie sheets to bake. (You may want to pat each dough ball down a little bit because cake mix cookies tend to bake up tall.)
4. Bake for 7-9 minutes and let cool on cooling racks.
5. Mint frosting, beat butter for 2 minutes. Add peppermint extract and slowly add in powdered sugar until you reach your desired consistency. Add 1-2 tablespoons milk if it gets too thick. Add green dye for color if you desire.
6. Chocolate glaze, melt chocolate chips and butter together in a microwave proof bowl. Zap for about 30 seconds, then stir, then microwave in 10 second increments and stir until smooth.
7. To assemble, pipe on frosting, smooth over with a knife, spoon on your glaze and top with peppermint candies.

### Amish Chocolate Chip Cookies prepared by Kobe Gustad

Third Place

Ingredients:

- 1 cup soft margarine
- 1 cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 package vanilla pudding
- 1 package chocolate chips
- 1 teaspoon baking soda
- 2 1/4 cups flour

Instructions:

1. Combine margarine and sugar.
2. Add eggs and vanilla.
3. Add rest of ingredients.
4. Mix well
5. Bake @ 350 degrees for 15-17 minutes.

### Monster Cookies prepared by Uriah Linger

Ingredients:

- 3 eggs
- 1/4 lb butter
- 1 cup brown sugar
- 1 cup white sugar
- 1/4 tablespoons vanilla

- 1/4 tablespoons light corn syrup
- 2 teaspoon baking soda
- 3/4 lbs peanut butter
- 4 1/2 cups oatmeal
- 1 cup chocolate chips
- 1/2 lb M&Ms
- 3/4 cup peanuts

Instructions:

1. Mix in order given in very large bowl.
2. Drop onto cookie sheet.
3. Cookies may be large or small.
4. Bake at 350 degrees for 12 minutes.
5. Do not overbake as cookies will become very hard.

## Junior Healthy Cookies

### Chocolate Marshmallow Swirl Cookies prepared by Presley Venn

#### First Place

Ingredients:

- 1 cup unsalted butter softened
- 1 1/2 cups granulated sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 2 cups all purpose flour
- 2/3 cup cocoa powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 cups mini marshmallows (for melting)

Instructions:

1. Preheat your oven to 350 degrees and line two baking sheets with parchment paper.
2. In a large mixing bowl, cream together the softened butter and sugar until smooth and creamy. Add the eggs, one at a time, beating well after each addition. Stir in vanilla extract.
3. In another bowl, whisk together the flour, cocoa powder, baking soda and salt.
4. Gradually add the dry ingredients to the wet mixture, mixing until just combined.
5. In a small saucepan or in the microwave, melt the mini marshmallows until smooth. Let it cool slightly but ensure it remains pourable.

6. Take the cookie dough and create a well in the center of each portion. Add a teaspoon of the melted marshmallow into the well and then swirl it into the cookie dough using a knife or a toothpick.
7. Drop the swirled cookie dough portions onto the prepared baking sheets, spacing them about 2 inches apart.
8. Bake in the preheated oven for 10-12 minutes or until the cookies are set but still soft in the center.
9. Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

### Junior Decorated Cookies

#### Sugar Cookies prepared by Dec Linger

#### Second Place

#### Ingredients:

- 1/2 cup butter
- 2 cups sugar
- 4 eggs
- 1 teaspoon vanilla
- 2/3 cup sour cream
- 1/2 teaspoon baking soda
- 3 teaspoons baking powder
- 4 cups flour

#### Frosting:

- 1/2 cup butter
- 2 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 tablespoons milk

#### Instructions:

1. Beat butter and sugar till creamy.
2. Add eggs, vanilla and sour cream until smooth.
3. Add baking soda and baking powder, flour.
4. Beat on low until combined. Dough will be like cake batter.
5. Preheat oven to 350 degrees.
6. Drop a heaping teaspoon about 2-3 inches apart and bake for 10 to 12 minutes.

Frosting instructions:

1. Beat butter until smooth.
2. Add sugar, vanilla, and milk.
3. Beat until smooth adding sugar or milk as needed.
4. Color if desired and spread on cooled cookies.

## Senior Drop Cookies

### Senior Form Cookie

Twix Cookies prepared by Kyleigh Zentz

First Place

#### Ingredients:

- 2 cups flour
- 2/3 cup powdered sugar
- 1 teaspoon vanilla
- 1/2 salt
- 1 cup butter
- 1 cup chocolate chips melted
- 1/2 cup caramel sauce
- Sea salt

#### Instructions:

1. In a big mixing bowl add room temperature butter and powdered sugar and cream for 2-3 minutes or until it's creamy and light in color.
2. Add the flour, salt, and vanilla. Mix until a dough is formed. Don't over mix.
3. Roll dough on a floured clean surface to about 1/4 inch thick.
4. Using cookie cutter, cut as many cookies as you can.
5. Carefully transfer cookies onto parchment paper baking sheet and bake at 350 degrees preheated oven for 10 minutes or until the edges are starting to turn golden.
6. Take the cookies out of the oven and let them cool for 10 minutes. Then transfer them to a wire rack and cool completely.
7. Top each cookie with caramel and melted chocolate.
8. Sprinkle small amounts of sea salt.

## Senior Decorated Cookie

Sugar Cookies prepared by Paige Shaw

First Place

#### Ingredients:

- 1 cup unsalted butter softened
- 2/3 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 2 1/2 cups sifted flour



Frosting:

- 1 tablespoon butter
- 3/4 cup confectioners' sugar
- 1 tablespoon milk
- 1/2 tablespoon vanilla
- 1/4 teaspoon lemon juice

Instructions:

1. Mix all ingredients until they are well blended.
2. Chill dough 3-4 hours.
3. Preheat oven to 350 degrees.
4. Roll out on a lightly floured counter to 1/4 in thick.
5. Use your favorite cookie cutter, then transfer cookies onto cookie sheets that have been lined with parchment paper or silicon liners.
6. Bake for about 8-10 minutes or until lightly colored.
7. Decorate with buttercream frosting and enjoy.