



Cookie Swap Party

Date: December 8, 2007
Antioch Fellowship Hall

Our ladies cookie swap party was held December 8, 2007. This event provided time for Christian ladies to become better acquainted and share ideas, life stories and cookie recipes.

Sherry Baxley led the devotion, emphasizing the special bond of a close friend and the comfort a Christian friend can give to another. Neale Armstrong led the group in prayer; Patricia Pruett read a devotional scripture. Jessie Pruett took charge of the registration table, receiving entries and collecting recipe cards.

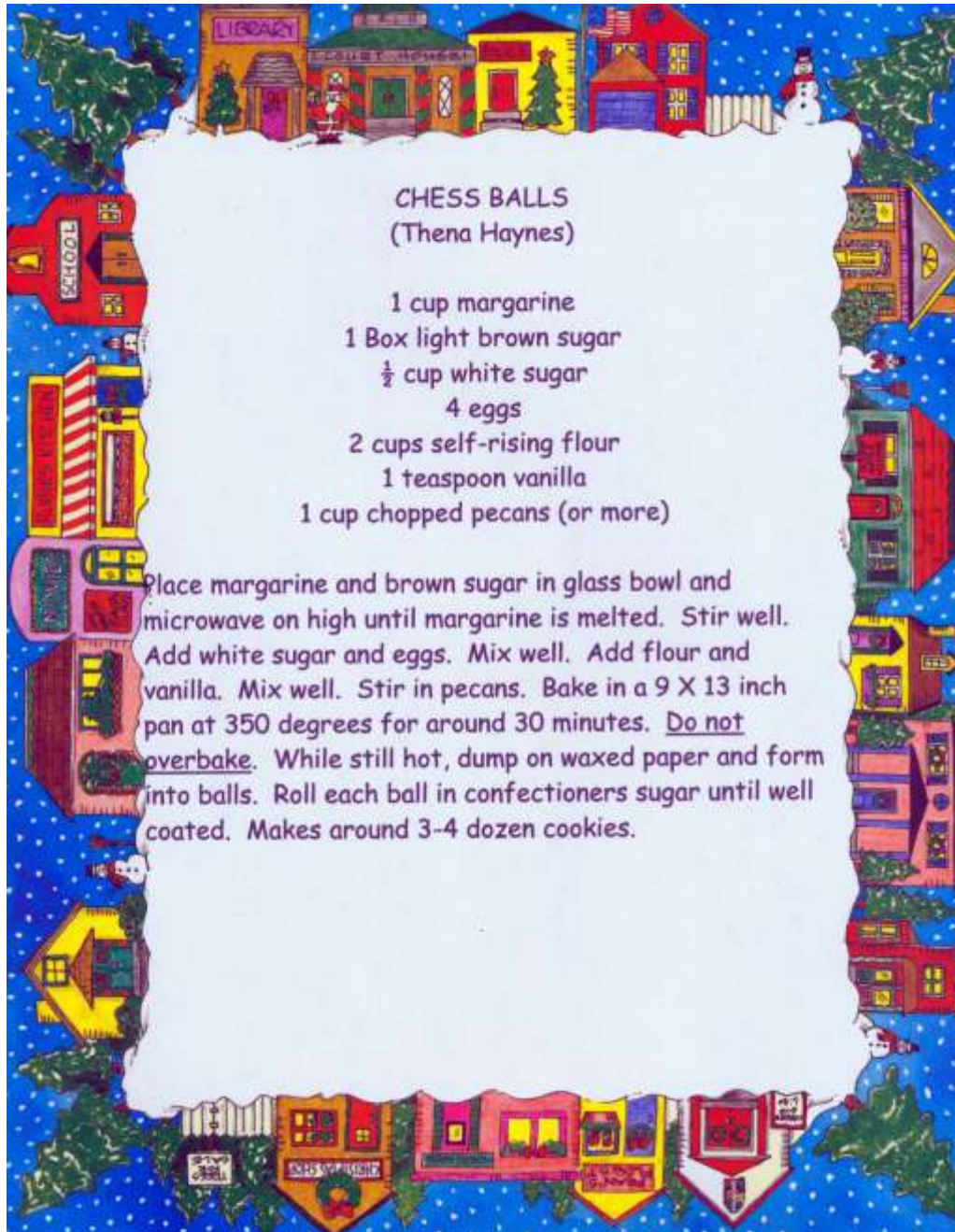
Lunch was provided by the ladies of the Antioch congregation. The menu was lite, (just enough to take the jitters from all the sugar in the cookies), soups, cornbread, grapes, cheese and crackers. Beverages included soft drinks, flavored teas and hot chocolate. Thena Haynes wanted the cornbread in the running for 'grand prize'. She liked that over cookies, a true Southern gal.

After lunch the cookie frenzy started. Each lady took 2 of each cookie, one to eat and one to take home. Votes were cast for the best cookie in each category, holiday, drop, and bar cookie. Thena Haynes took first place in the holiday cookie category for her Chess Balls. Julia Carnahan won on her entry, Cream Cheese bar cookie. Sharon Burns won with her recipe for Orange Slice drop cookie. Each winner was given the opportunity to select from a variety of prizes. Remaining prizes were awarded by random drawing.

It was a well spent Saturday morning. To all the ladies that helped to make this event special, Thank You very much.

Holiday Cookies

Winner, Thena Haynes – CHESS BALLS



CHESS BALLS
(Thena Haynes)

1 cup margarine
1 Box light brown sugar
 $\frac{1}{2}$ cup white sugar
4 eggs
2 cups self-rising flour
1 teaspoon vanilla
1 cup chopped pecans (or more)

Place margarine and brown sugar in glass bowl and microwave on high until margarine is melted. Stir well. Add white sugar and eggs. Mix well. Add flour and vanilla. Mix well. Stir in pecans. Bake in a 9 X 13 inch pan at 350 degrees for around 30 minutes. Do not overbake. While still hot, dump on waxed paper and form into balls. Roll each ball in confectioners sugar until well coated. Makes around 3-4 dozen cookies.

ALMOND, or CREAM CHEESE COOKIES - Neale Armstrong, Antioch Church

1 ½ cup sugar	1 cup butter
1 –8 oz. cream cheese	1 egg
1 teaspoon vanilla	1 teaspoon almond
3 ½ cups plain flour	1 teaspoon baking powder

Cream together sugar, butter, cream cheese till fluffy. Add egg, vanilla and almond extract. Beat until smooth. Sift together flour and baking powder. Add slowly to cream cheese mixture; blend thoroughly. Roll out and cut, place on ungreased baking sheet. Bake 375 degrees for 8 to 10 minutes. Brush with egg white and colored sugar or use ALMOND ICING.

ALMOND ICING

1 cup confectioners sugar	4 tablespoon butter
1/8 teaspoon almond extract	1-2 tablespoons milk

Combine all ingredients well using enough milk to make a spreading consistency. Food coloring maybe added for variety.

CHRISTMAS WREATH - Missy Oakley, Antioch Church

1 stick oleo, melted	1 teaspoon vanilla
30 large marshmallows	2 teaspoons coloring (your choice)

Melt in double boiler and add 3 ½ cups corn flakes. Drop by spoonfuls on wax paper and form a wreath. Decorate with colored candies.

ULTIMATE SUGAR COOKIES - Ariana Baxley, Antioch Church

1 ¼ cups sugar	3 cups all-purpose flour, plus 4 tablespoons, divided
1 cup (1 stick) butter flavored Crisco	¾ teaspoon baking powder
2 eggs	½ teaspoon baking soda
¼ cup light corn syrup	½ teaspoon salt
1 tablespoons vanilla	

Heat oven to 375 degrees. Combine sugar and Crisco in large bowl. Beat at medium speed of electric mixer until well blended. Add eggs, syrup and vanilla. Beat until well blended and fluffy. Combine 3 cups flour, baking powder, baking soda and salt. Add gradually to creamed mixture at low speed. Mix until well blended. Divide dough into 4 quarters. Tip, if dough is too sticky, or too soft to roll; wrap each quarter in plastic wrap and refrigerate for 1 hour. Spread 1 tablespoon flour on large sheet of waxed paper. Place one-fourth of dough on floured paper. Flatten slightly with hands. Turn dough over and cover with another large sheet of waxed paper. Roll dough to ¼ inch thickness. Cut out with floured cutter. Transfer to ungreased baking sheet with large pancake turner. Place 2 inches apart. Sprinkle with granulated sugar or colored sugar crystals, or leave plain to frost when cooled. Bake one baking sheet at a time at 375 degrees for 5 to 9 minutes depending on the size of your cookies (bake smaller, thin cookies closer to 5 minutes and larger thicker cookies closer to 9 minutes.) **DO NOT OVER BAKE.** Cool 2 minutes on baking sheet. Place sheets of foil on countertop. Remove cookies to foil to cool completely, frost or decorate if desired.

CHRISTMAS MICE - Patricia Pruett, Antioch Church



24 double-stuffed cream-filled chocolate sandwich cookies

1 cup semisweet chocolate chips

2 teaspoons shortening

24 milk chocolate kisses

24 red maraschino cherries with stems, well drained

48 sliced almonds

1 small tube green decorative icing gel

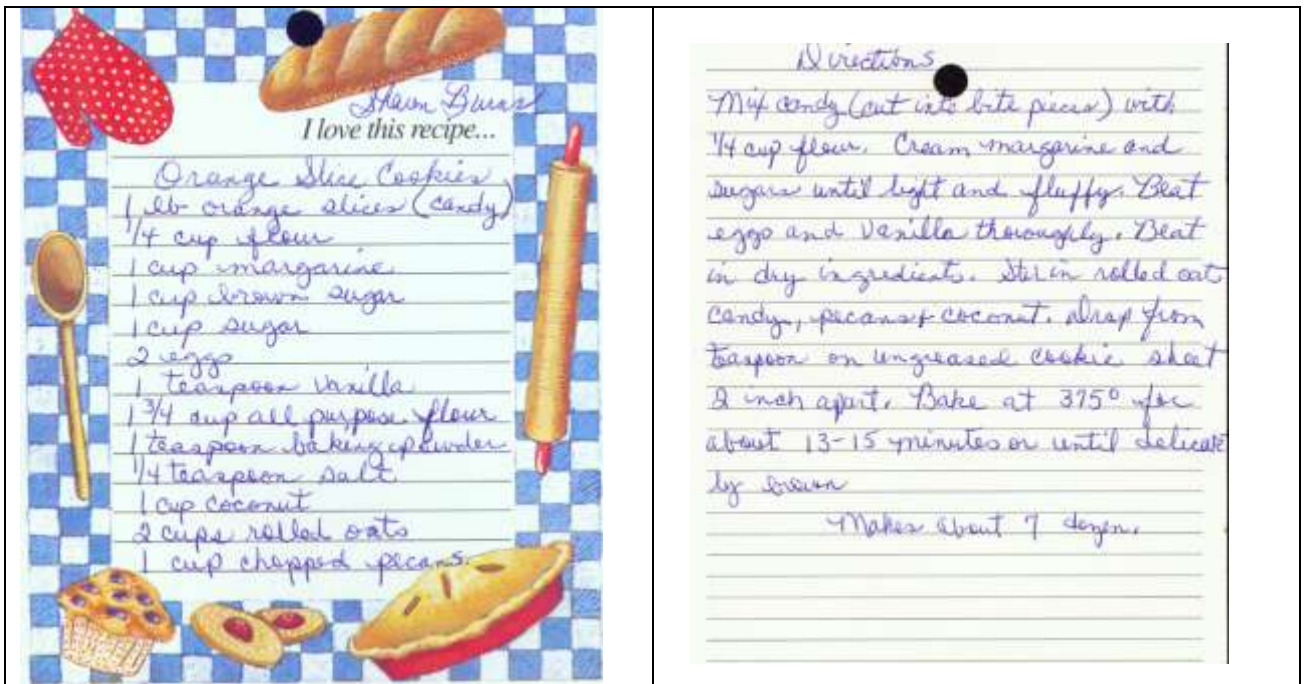
1 small tube red decorative icing gel

Carefully twist cookies apart; set aside the halves with cream filling. Save plain halves for another use. In a microwave or heavy saucepan, melt chocolate chips and shortening; stir until smooth. Holding each cherry by the stem, dip in melted chocolate, then press onto the bottom of a chocolate kiss. Place on the cream filling of cookie, with cherry stem extending beyond cookie edge. For ears, place slivered almonds between the cherry and kiss. Refrigerate until set. With green gel, pipe holly leaves on the cream. With red gel, pipe holly berries between leaves and pipe eyes on each chocolate kiss. Store in an airtight container at room temperature.

Yield: 2 dozen.

Drop Cookies

Winner, Sharon Burns – ORANGE SLICE COOKIES



MELT AWAY or WEDDING COOKIES - Neale Armstrong, Antioch Church

1 cup butter	1/2 cup confectioners' sugar
2 cup flour	2 cups chopped pecans
1 teaspoon vanilla	1/8 teaspoon salt
1 teaspoon water	

Mix all ingredients well. Chill for 30 minutes or longer. Shape and bake in a 250 degree oven for 45 minutes or until lightly browned. While warm, roll in powdered sugar. Cookies brown easily – watch close and do not over cook.

PUMPKIN COOKIES - Gwen Allen (A weight watchers recipe), Hartsville Church

1 – 16 oz. can pumpkin	½ cup raisins
1 spice cake mix	½ cup chopped walnuts
2 cups shredded carrots	

Mix all the ingredients together in a mixing bowl and place on sprayed cookie sheets. Bake at 350 degrees for 20-25 minutes. Makes 48 cookies at 1 point each or 24 cookies at 2 points. They freeze well.

LEMON COOKIES - Sherry Baxley, Antioch Church

1 pkg. Duncan Hines Lemon Supreme Cake Mix	2 eggs
½ cup cooking oil	1 teaspoon grated lemon peel

Preheat oven to 350 degrees. Combine all ingredients and mix well. Drop from a teaspoon onto an ungreased cookie sheet. Bake at 350 degrees for 10 to 12 minutes, until golden. Cool on cookie sheet about 1 minute, then remove to rack to finish cooling.

MOLASSES COOKIES - Patricia Pruett, Antioch Church

½ cup butter, softened	4 cups plain flour
½ cup shortening	½ teaspoon salt
1 cup sugar	2 ¼ teaspoon baking soda
½ cup brown sugar	1 ½ teaspoon cinnamon
½ cup molasses	1 ½ teaspoon ginger
2 eggs slightly beaten	¼ teaspoon cloves
	<i>1 cup sugar – for rolling cookie balls</i>

In a large mixing bowl, cream together butter, shortening and sugars until light colored and fluffy. Beat in molasses and eggs; set mixture aside. In another bowl, mix all dry ingredients except sugar. Gradually add the dry ingredients to the molasses mixture until dough is blended and smooth. Roll into 1 or 1 ½ inch balls and roll in the sugar. Space 2 inches apart on cookie sheet. Using a glass with a flat bottom, dip the bottom into sugar and press each ball to about ¼ inch thick. Bake in a 350 degree oven for 10 minutes. Do not over bake. Yields 3 dozen. Serve with PUMPKIN DIP.

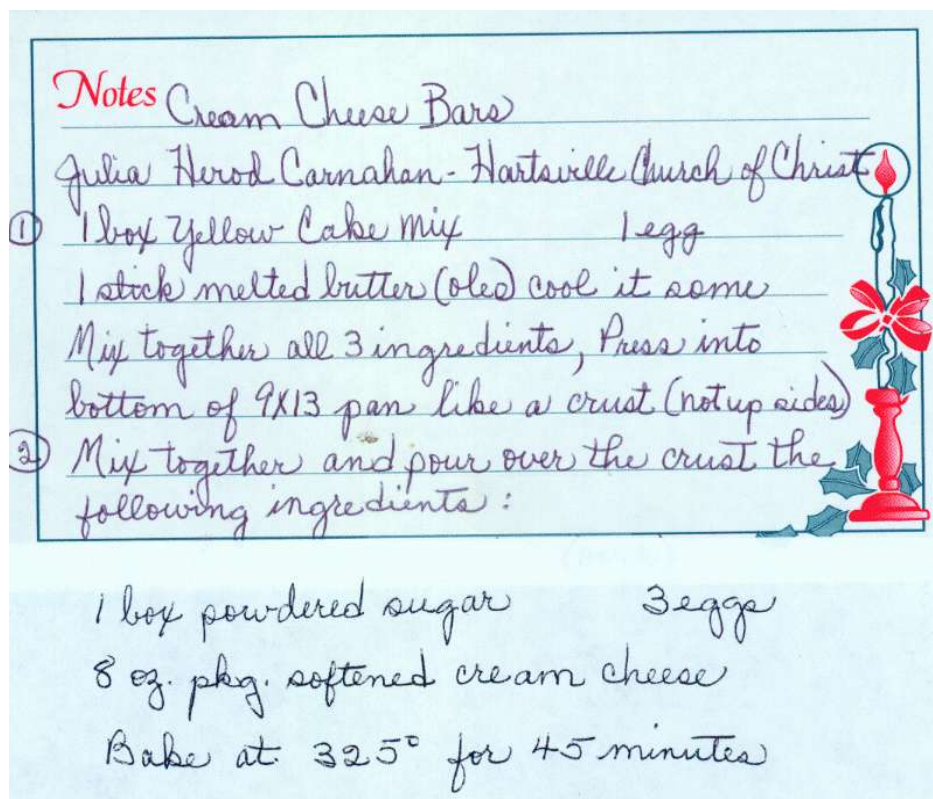
PUMPKIN DIP

12 oz. cream cheese, softened	½ cup brown sugar
¾ cup canned pumpkin	½ teaspoon cinnamon
¼ cup half and half	¼ teaspoon ginger
¼ cup sour cream	

Combine cream cheese and pumpkin until smooth. Blend in remaining ingredients.

Bar Cookies

Winner, Julia Herod Carnahan – CREAM CHEESE BARS



CREAM CHEESE BARS - Sharon Burns, Antioch Church

1 egg	8 oz. cream cheese
1 - 18 oz. box Devil's food cake mix	1 - lb. box powdered sugar
½ cup margarine	1 cup chopped nuts
2 eggs	

Mix 1 egg, cake mix and margarine. Press into 9 x 13 inch buttered pan. Combine remaining ingredients and pour over the batter. Bake 350 degrees for 30 to 35 minutes. Yields 18 to 24 bars. Bake according to your oven.

PEANUT BUTTER COOKIES - Cheryl Smith, Hartsville Church

2 cups powdered sugar
2 cups graham cracker crumbs
2 sticks oleo
1 cup peanut butter
1 – 12 oz. bag milk chocolate chips

Mix powdered sugar and graham crackers. Melt butter. Add peanut butter and stir until smooth. Pour melted mixture over crumbs and sugar; blend well. Press into bottom of 9 x 13 inch ungreased pan. Melt chocolate and pour over crumbs. Refrigerate until firm and cut into pieces.

COCONUT CHIP NUT BARS - Jessie Pruett, Antioch Church

1 ½ cups all-purpose flour
¾ cups confectioners' sugar
¼ cup baking cocoa
1 ¼ cups cold butter
1 can-14 oz. condensed milk
2 cups semisweet chocolate chips, divided
1 teaspoon vanilla
1 cup chopped walnuts
½ cup flaked coconut
½ cup English toffee bits, or almond brickle chips

In a bowl combine flour, sugar and cocoa. Cut in butter until mixture resembles coarse crumbs. Press firmly into a greased 9 x 13 inch baking pan. Bake at 350 degrees for 10 minutes. Meanwhile, in a saucepan, combine milk and 1 cup chocolate chips; cook and stir over low heat until smooth and chips are melted. Stir in vanilla. Pour over crust. Sprinkle with walnuts and remaining chocolate chips. Top with coconut and toffee bits. Gently press down into chocolate layer. Bake at 350 degrees for 18-20 minutes. Cool and cut into bars. Yield: 3 dozen.

APRICOT BARS - Patricia Pruett, Antioch Church

1 cup chopped dried apricots
½ cup water
1 1/3 cups firmly packed brown sugar
½ cup butter, softened
1 teaspoon vanilla
1 egg
2 cups self-rising flour
¼ teaspoon soda
1 teaspoon cinnamon
¼ teaspoon ginger
¼ teaspoon nutmeg
1 cup chopped nuts
Powdered sugar

Combine apricots and water in a small saucepan. Bring to a boil and cook 1 minute. Remove from heat and cool. Combine brown sugar, butter, vanilla and egg. Beat well. Stir in apricots. Add remaining ingredients except powdered sugar, and mix well. Spread into a 9 x 13 inch pan. Bake in a 350 degree oven for 25 to 30 minutes. Sprinkle with powdered sugar. Cut into bars to serve.

Luncheon Served

Stews & Soups

BEEF STEW – Sharon Burns Kitchen

2 lbs. beef stew meat cut in small pieces. Add it to 1 tablespoon vegetable oil, salt, pepper and 1 garlic clove minced (I use minced garlic in a jar). Cook this about 45 minutes, then add all other ingredients and cook 4 or 5 hours. (I use a cast iron pot.)

2 sticks butter	2 cans diced tomatoes
Water as needed	1 peas (frozen)
2 ½ cup cubed potatoes	1 cup kernel corn (I use 1 can drained)
2 cups sliced carrots	1 can V-8 juice (about 4 cups)
½ cup chopped onion	2 tablespoon ketchup
¼ cup chopped or diced celery	1 bay leaf

Remove bay leaf before serving.

CHICKEN RICE SOUP

1 whole chicken (2 to 3 lbs.) cut up	1 chicken bouillon cube, opt. ½ teaspoon salt
2 quarts water	1 bay leaf
1 cup diced or shredded carrots	½ teaspoon poultry seasoning
½ cup diced celery	½ teaspoon black pepper
½ cup chopped onion	½ teaspoon dried sage
½ cup rice or barley	

In a large kettle, cook chicken in water until tender. Cool broth and skim off fat. Bone the chicken and cut into bite-size pieces; return to kettle along with remaining ingredients except rice. Simmer, covered for at least one hour or until vegetables are tender. Bring to a boil. Reduce to simmer and add rice. Cook 20 to 25 minutes longer, covered. Remove bay leaf just before serving. Yields: 1 ½ quarts.

CAJUN CORN SOUP

1 cup chopped onion
1 cup chopped green pepper
½ cup vegetable oil, or butter
1 teaspoon Italian herbs
¼ teaspoon garlic powder
½ teaspoon paprika
½ cup plain flour
3 cups water
1 can – 6 oz. tomato paste

2 cups chopped tomatoes or 1 large can diced tomatoes
1 can – 14.5 oz. diced tomatoes with chilies
2 can – 16 oz. each kernel corn, or frozen
1 ½ lb. fully cooked sausage, sliced
2 to 3 cups cubed cooked ham
Salt and black pepper to taste
Cayenne pepper, or hot pepper sauce to taste

In a large kettle or Dutch oven, sauté onion and green pepper in oil until tender, about 5 minutes. Stir herbs, garlic powder and paprika into hot oil. Add flour and cook until bubbly. Add water, tomatoes and tomato paste. Mix well. Stir in the corn, ham, sausage, and remaining spices as desired. Serves 12 to 15.

BREAD

BROCCOLI CORNBREAD

2 boxes Jiffy cornbread mix
1 ½ stick melted butter
4 eggs
(10 oz.) cottage cheese

1 medium chopped onion
(10 oz.) pack frozen chopped broccoli,
or 1 ½ cups fresh chopped and steamed

Preheat oven to 400 degrees. Mix all of the ingredients and bake in sprayed pan. Cook for 25 to 30 minutes or until it is as brown as you like it.

BEVERAGE

COCOA MIX

1 - 8 quart pkg. dry milk
1 - 16 oz. jar coffee creamer
8 oz. coffee creamer – Gingerbread flavor

7 oz. Hershey chocolate drink mix
30 oz. chocolate drink mix (GV)
2 ½ cups powdered sugar

Mix all ingredients together in a large bowl. Store in airtight container. Heat water and use 1/3 cup mix per 8 oz. water.