

Bake the day away

SALE DATE: Friday, November 16 through Thursday, November 22, 2018



www.FrysFood.com



10/\$10

WITH CARD
Cool Whip
8 oz or Jell-O, .6-6 oz;
Select Varieties



1.99
WITH CARD
Simple Truth
Cage Free Eggs
Large, Grade AA, 12 ct



1.99
WITH CARD
Simple Truth **Organic**
Cranberry Sauce
14 oz or Simple Truth Organic Yams,
15 oz; Select Varieties



2.99
WITH CARD
Simple Truth **Organic**
Chocolate Morsels
10 oz or Simple Truth Organic Brown
Sugar, 24 oz or Simple Truth Organic
Coconut Flour, 16 oz; Select Varieties



2.99
WITH CARD
Kroger Butter
Select Varieties,
16 oz



1.99
WITH CARD
Pillsbury Grands!,
Crescents
or Sweet Rolls
Select Varieties, 8 ct



2/\$4
WITH CARD
Reddi-Wip
Select Varieties,
6.5 oz



BUY 2, GET 1 OF
EQUAL OR LESSER VALUE
FREE
SAVE UP TO \$9.99 WITH CARD
Handi-foil
Foilware
Select Varieties



2.79
WITH CARD
Reynolds Kitchens
Turkey Size Oven Bags
2 ct or Kroger Home Sense
Aluminum Foil,
75 sq ft; Select Varieties



Good Cook
Bakeware
Select Varieties

SAVE 20%
SHELF TAG
REFLECTS SAVINGS WITH CARD

SAVE MORE WITH DIGITAL COUPONS

- Go to FrysFood.com or download our mobile app.
- Click "Create Account" and follow the steps.
- Add your Shopper's Card and start saving!



USE 5 TIMES

Download once and use up to 5 times in the same transaction. Visit FrysFood.com or our app!



4/\$4 WITH CARD
-1.00 Off 4
DIGITAL COUPON OFFER

4/\$3

WHEN YOU BUY 4 WITH CARD & DIGITAL COUPON

Betty Crocker Favorites Cake or Brownie Mix
15.25-20.5 oz or Jet-Puffed Marshmallows, 10 oz; Select Varieties



Philadelphia Cream Cheese
8 oz Bar or Simple Truth Organic Pumpkin,
15-15.25 oz;
Select Varieties

3/\$5 WITH CARD
-1.00 Off 3
DIGITAL COUPON OFFER

3/\$4
WHEN YOU BUY 3 WITH CARD & DIGITAL COUPON



1.99 WITH CARD
-20¢ Off 1
DIGITAL COUPON OFFER
1.79 ea
WHEN YOU BUY 1 WITH CARD & DIGITAL COUPON
Kroger Vegetable or Canola Oil
48 fl oz or Betty Crocker Premium Brownie Mix,
16.5-22.25 oz;
Select Varieties



2/\$3 WITH CARD
-50¢ Off 2
DIGITAL COUPON OFFER
2/2.50
WHEN YOU BUY 2 WITH CARD & DIGITAL COUPON
Kroger Specialty Sugar
32 oz or Kroger Peanut Butter, 16 oz;
Select Varieties



33% off
SHELF TAG REFLECTS SAVINGS WITH CARD AND DIGITAL COUPON
Private Selection Spices
Select Varieties,
.14-5.9 oz



2.49 WITH CARD
-50¢ Off 1
DIGITAL COUPON OFFER
1.99
WHEN YOU BUY 1 WITH CARD & DIGITAL COUPON
Gold Medal Flour
Select Varieties, 5 lb



Pillsbury Pie Crust
2 ct or Comstock Pie Filling, 21 oz or Ghirardelli Baking Mix,
12.75-20 oz;
Select Varieties

2/\$5 WITH CARD
-1.00 Off 2
DIGITAL COUPON OFFER
2/\$4
WHEN YOU BUY 2 WITH CARD & DIGITAL COUPON



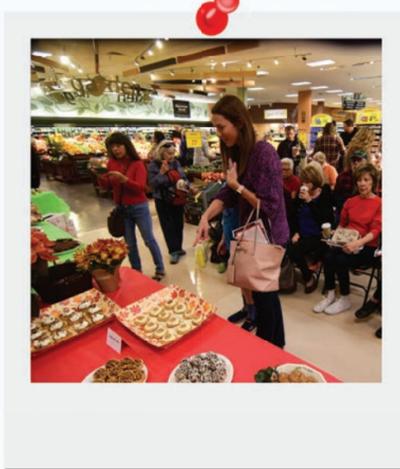
FOOD STORES Fry's 2018 Cookie Contest

"I ate every one!"

TheDailyCourier

HAPPENINGS!

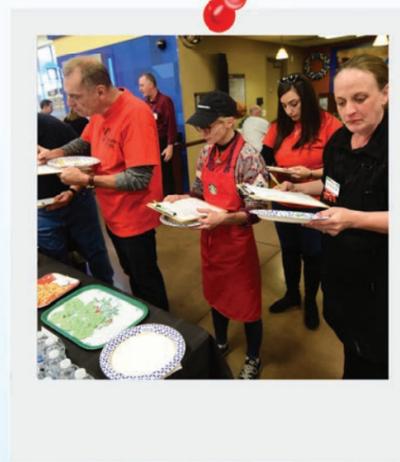
Fair Street



Glassford Hill



Willow Creek



Winners from the The Daily Courier and Fry's grocery stores' eighth annual holiday cookie contest were crowned Saturday, November 10th, 2018. Three winners were selected from each Fry's Store in the quad-city area, Glassford Hill in Prescott Valley, Willow Creek and Fair Street both in Prescott.

All three winners from each store will be given an apron with the cookie contest logo, a certificate and a glass engraved trophy for the first-place winner.

Third-place winners also received a \$40 Fry's gift card: second place will be a \$70 Fry's gift card, and first-place winners will receive a \$125 Fry's gift card.

FAIR STREET WINNERS: 3rd Place, Joan King and her walnut maple cookies, 2nd Place Zenaida Espiritu and her chocolate chip cheese bars and in 1st Place was Joan King and pumpkin cheesecake bars.

GLASSFORD HILL WINNERS: 3rd Place, Nancy Francis, Dunkers 2nd Place Debrah Tubbs, chocolate chip & orange chocolate cookies and 1st Place Sheryl Gardella, Ferrero Rocher® cookies.

WILLOW CREEK WINNERS: 3rd Place, Lyn Uniacke salted butter & chocolate chunk toffee shortbread, 2nd Place Marilyn Standish, white chocolate raspberry bars and 1st Place Diane Shipman and her key lime pie cookies.

Fry's Willow Creek
Dennis Begley, Assistant Manager

Fry's Glassford Hill
Gene Draper, Manager

Fry's Fair Street
Tyson Legler, Assistant Manager

Rave Review Finalists

WILLOW CREEK

Cathie Ruelas
Clare Smith
Diane Shipman
James Rivera
Kathy Davis
Kelly Rathbun
LeeAnn Kipp

Lyn Uniacke
Marilyn Standish
Michael Seifert
Robyn Grant
Sharon Painter
Stephanie Casdorff
Theresa Logan

GLASSFORD HILL

Alan Boyert
Anna Mata
Annette Samuelson
Barbara Hadley
Debrah Tubbs
Jim Chan
Karen Mastrocola

Kimberly Raibourne
Michaela McWherter
Nancy Francis
Sharon Campbell
Sheryl Gardella
Stefanie Schwartz
Tammy Westerson

FAIR STREET

Al Cheney
Bobbe Colley
Debra McClish
Gloria Witek
Joan King
Julie Sturdevant
SeonaCherie Sande

Shelley Bideau
Shirley Kayser
Steve Jackson
Susie Griggs
Zenaida Espiritu

For a complete list of this year's recipes, go to dCourier.com and click on "Fry's Cookie Contest".



1st Place

Pumpkin Cheesecake Bars

By: Joan King



- ▶ 1 (16-ounce) package pound cake mix
- ▶ 3 eggs
- ▶ 2 tablespoons butter, melted
- ▶ 4 teaspoons pumpkin pie spice
- ▶ 1 (8-ounce) package cream cheese, softened
- ▶ 1 (14-ounce) can sweetened condensed milk
- ▶ 1 (16-ounce) can pumpkin, about 2 cups
- ▶ 1/2 teaspoon salt
- ▶ 1 cup chopped pecans
- ▶ Heavy cream for whipped topping

Preheat oven to 350 degrees F.

In a large mixer bowl, on low speed, combine cake mix, 1 egg, butter and 2 teaspoons pumpkin pie spice until crumbly. Press into bottom of 15x10-inch pan. In a large mixer bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice and salt. Mix well. Pour over crust and sprinkle with nuts. Bake 30 to 35 minutes or until set. Cool, then chill. Cut into bars and serve with whipped cream for topping. A must for the holidays!



2nd Place

Chocolate Chip Cheese Bars

By: Zenaída Espiritu



- ▶ 1 tube (18 oz.) refrigerated chocolate chip cookie dough
- ▶ 1 package (8 oz.) cream cheese, softened
- ▶ 1/2 cup sugar
- ▶ 1 egg

Cut cookie dough in half. For crust, press half of the dough onto the bottom of a greased 8-inch square baking pan.

In a large bowl, beat the cream cheese, sugar and egg until smooth. Spread over crust. Crumble remaining dough over top.

Bake at 350 degrees for 35 - 40 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack. Refrigerate leftovers.

3rd Place

Walnut Maple Cookies

By: Joan King



- ▶ 1/3 cup firmly packed brown sugar
- ▶ 1 large egg
- ▶ 1/2 cup pure maple syrup
- ▶ 1 teaspoon vanilla extract
- ▶ 2 teaspoons baking powder
- ▶ 1/2 teaspoon salt
- ▶ 2 cups flour
- ▶ 1 cup walnuts, toasted and chopped
- ▶ 12 tablespoons unsalted butter, softened

Preheat the oven to 350 degrees F.

Beat the brown sugar and butter until smooth. Mix in the egg. Mix in the maple syrup and vanilla extract. Stir in the baking powder, salt, flour and walnuts.

Place on parchment paper lined baking sheets 1 1/2 inches apart. Bake until light golden brown, about 15 minutes. Before baking, you may press a half walnut on top of each dollop of cookie dough.

Rave Review Finalists -- Fair Street

PEANUT BUTTER COOKIES

By Al Cheney

- 1 cup peanut butter - plain or chunky
- 1 cup sugar
- 1 egg, beaten
- 1 tsp. baking soda

Mix all ingredients together well. Roll in small balls. Bake 12 minutes on greased cookie sheet in a 350 degree oven.



Preheat oven to 375 degrees. With a mixer, blend butter and sugars at medium speed until well blended. Add egg and vanilla until blended.

In another bowl, combine flour, baking soda, baking powder, and salt. Gradually add to butter mixture, beating until blended. Stir in nuts, oats, and cranberries. Mixture will be somewhat stiff.

Using a medium cooking scoop, drop dough onto lightly greased baking sheets.

Bake for 9-11 minutes or until lightly browned. Cool on baking sheet for 2 minutes, then transfer to wire racks to cool completely. These cookies freeze well.

CHEWY BUTTER PECAN COOKIES

By Julie Sturdevant

This recipe is from (12 Tomatoes) and has been tweaked by my family.

- 2 1/2 cups flour *
- 1 teaspoon cornstarch *
- 1 teaspoon baking soda *
- 1/2 teaspoon salt *

*mix these ingredients together and set aside
With a hand mixer, combine:

- 1 cup butter (room temp)
- 1/2 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 1/2 teaspoon vanilla

Gradually mix in dry ingredients.

1 1/2 cups chopped pecans - place pecans in dutch oven or skillet over medium heat and toast on stove until fragrant 5 - 10 minutes.

Fold toasted pecans into cookie dough. Wrap dough tightly in plastic wrap and refrigerate for 2 - 3 hours (or up to 3 days).

Scoop 1 tablespoon of dough and roll into balls, place on cookies sheet.

Preheat oven to 350 degrees. Bake for 10 minutes.

OPTIONAL: Melt vanilla white almond bark with paraffin wax in a cup in microwave. When cookies are completely cool, dip half cookie into melted white chocolate. Let chocolate harden and store in an airtight container. They also freeze very well.



MOLASSES COOKIES

By Bobbe Colley

- 1 1/2 cup sugar
- 2 tsp. cinnamon
- 1 cup molasses
- 2 tsp. ginger
- 1 cup Crisco
- 1/4 tsp. cloves
- 2 eggs
- 1 Tbsp. baking soda
- 1 Tbsp. vinegar
- 1/2 cup hot water
- 1 Tbsp. vanilla
- Approximately 5 cups all-purpose flour

Mix all ingredients slowly on mixer with a paddle or with a wooden spoon until just mixed to smooth dough. Do not over mix. Scoop dough into desired size, roll smooth - may roll in sugar or leave plain. Preheat oven to 350 degrees. Bake 10 - 12 minutes. If not rolled in caster sugar, glaze with a wet icing.

For variety add raisins, crasins, chocolate chips, nuts or dried fruit, etc. Add to the dough.



BABY CARAMEL PECAN PIE COOKIES (PECAN TASSIES)

By Gloria Witek

- CRUST:
- 1 cup butter
- 8 ounces cream cheese
- 2 cups all-purpose flour

- FILLING:
- 1 1/3 cups Light Brown Sugar, firmly packed
- 3 large eggs, beaten
- 3 Tablespoons butter, melted and cooled
- 2 cups chopped pecans
- 2 teaspoons vanilla

- CARAMEL TOPPING:
- 1/2 of a 14 ounce bag of soft caramel candies, unwrapped
- 3 Tablespoons Heavy Cream

Preheat the oven to 350 degrees Fahrenheit

To Make the Crust: Beat the butter and cream cheese on medium speed until light and fluffy. Add the flour on low speed until thoroughly mixed. Divide the dough into 48 pieces and roll into balls. Place on a plate, cover with plastic wrap and refrigerate for 30 minutes. Press each ball into a nonstick mini muffin cup pan, and press across the bottom and up the sides.

To Make the Filling: In a large bowl, mix together the brown sugar, eggs, melted butter, pecans and vanilla. With a large spoon, fill the prepared crust cups 3/4 full.

Bake for 20 to 25 minutes or until the tops are set. Remove from the oven and use a small offset spatula or a butter knife to loosen the sides of each of each cookie from the muffin cups. Then move them to a cooling rack to cool.

For the Caramel Topping: While the cookies are cooling, heat the heavy cream and caramels in a small sauce pan over low heat. Stir constantly until just melted. Use a spoon to drizzle the melted caramel over the cookie tops.

When cookies are completely cool, store them in an air tight container or zip lock freezer bags. Cookies may be frozen. Makes 48 cookies.



MAGIC COOKIE BARS

By Shirley Kayser

- 1/2 cup margarine or butter
- 1 1/2 cups graham cracker crumbs
- 1 (14 ounce) can sweetened condensed milk (not evaporated milk)

- 1 (6 ounce) package semi-sweet chocolate morsels
- 1 (3 1/2 ounce) can flaked coconut (1 1/2 cups)
- 1 cup chopped nuts

Preheat oven to 350 degrees (for glass dish-325 degrees)

In a 13 x 9 baking pan, melt margarine in oven. Sprinkle crumbs over margarine. Pour condensed milk evenly over crumbs. Top evenly with remaining ingredients. Press down firmly.

Bake 25 - 30 minutes or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temp. Makes 24 bar



OATMEAL WALNUT CRANBERRY COOKIES

By Debra McClish

- 1 cup butter, softened
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 egg
- 1 Tbsp. vanilla
- 2 cups flour
- 1 1/4 cups quick oats
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup dried cranberries
- 1 1/2 cup toasted walnuts or pecans, chopped

Toast the nuts in a pan on the stove for about 5 minutes, stirring constantly so they don't burn. Let cool.





**GLASSFORD HILL
PRESCOTT VALLEY**

1st Place
Ferrero Rocher® Cookies

By: Sheryl Gardella



- ▶ 1 cup plus 2 tablespoons (2 ¼ sticks) chilled salted butter, cut into ½ inch pieces
- ▶ ½ cup sugar
- ▶ ¼ cup light brown sugar
- ▶ 1 teaspoon vanilla extract
- ▶ 2 cups plus 2 tablespoons all-purpose flour
- ▶ ¼ cup plus 2 tablespoons cocoa powder
- ▶ 6 ounces Ferrero Rocher® chocolates, coarsely chopped (12 to 13 pieces)
- ▶ 1 large egg, beaten
- ▶ ½ cup Turbinado sugar for rolling
- ▶ Flaky sea salt for sprinkling (Option 1)
- ▶ 1 ½ to 3 cups white chocolate chips (Option 2)

Combine the butter, both sugars and the vanilla extract in a bowl and beat on medium-high speed for 3 to 5 minutes until the mixture is light and fluffy.

Add the flour and cocoa powder and beat on low speed until blended, then add the chopped Ferrero Rocher candies (they'll be a little messy, it's okay), and beat just to blend.

Divide the dough in half, placing each half on a large piece of plastic wrap or parchment paper. Use the plastic or paper (to protect your hands from stickiness) to roll and shape each portion of dough into a log, wrapping it at the same time. Each log should be 2 to 2 ¼ inches in diameter. Refrigerate until totally firm, about 2 hours (and up to 1 week).

Preheat the oven to 350 degrees. Line 2 rimmed baking sheets with parchment paper. Spread the turbinado sugar on a piece of plastic wrap or parchment paper. Unwrap the logs and brush their exteriors with the beaten egg and then roll the logs in the sugar.

Slice each log into ½ inch thick rounds, place them on the prepared baking sheets about 1 inch apart. Bake for 12 to 14 minutes, until the edges are just beginning to brown. Makes 24 cookies.

Delicious as made or can add optional ingredients depending upon your taste for sweet and/or salty.

Options: 1. Sprinkle flaky sea salt on cookies prior to baking.

2. Drizzle melted white chocolate chips on baked cookies (1 ½ cups chips) or dip half of baked cookies in melted white chocolate (3 cups chips).



2nd Place

*Chocolate Chip & Orange
Chocolate Cookies*

By: Debbrah Tubbs



- ▶ 1 ¼ Cups Butter, Softened
- ▶ 2 Cups Sugar
- ▶ 2 Eggs
- ▶ 2 Tsp Vanilla Extract
- ▶ 2 Cups of Flour
- ▶ 1 ¼ Cups Dark Cocoa
- ▶ 1 Tsp Baking Soda
- ▶ ½ Tsp Salt
- ▶ 2-3 Cups Semisweet Chocolate Chips
- ▶ 1 Cup Orange Zest

DIRECTIONS: Preheat oven to 350*. In a large bowl, Cream together butter and sugar until light and fluffy. Beat in eggs one at a time. Add vanilla. Sift together flour, cocoa, baking soda, and salt. Add slowly to cream mixture. Stir in by hand chocolate chips and orange zest. Drop by teaspoonful's on ungreased cookie sheet. Bake 8 to 9 minutes – cookies will be soft, let cool on wire rack completely.

3rd Place

Dunkers

By: Nancy Francis



- ▶ 1 cup unsalted butter, room temperature
- ▶ 1-1/3 cups packed brown sugar
- ▶ ½ tsp. salt
- ▶ ½ tsp. baking soda
- ▶ 2 large eggs
- ▶ 1 tablespoon vanilla extract
- ▶ 2-2/3 cups all-purpose flour
- ▶ 1 ½ cups mini semi-sweet chocolate chips
- ▶ 1 tsp. coarse sea salt for sprinkling, optional

Preheat oven to 375 degrees. Line a 9x13 glass baking pan with aluminum foil and spray lightly with cooking spray.

In a medium bowl, sift together flour, baking soda and salt; set aside. In another bowl beat butter, brown sugar until light and fluffy. Add eggs and vanilla until mixed. Stir in flour just until combined. Fold in mini chocolate chips.

Press dough into foil lined baking pan. Sprinkle with sea salt if using.

Bake 28 minutes until cookies are a light brown and center is set. Remove from oven and completely cool for at least an hour.

Preheat oven to 325. Using the foil, lift the cookies out of the pan and transfer to a cutting board. Cut in half lengthwise and then crosswise into ½ inch sticks. Place cookie sticks cut side down on an ungreased jelly roll pan. NOTE: Make sure there is a space between your sticks so they will get crunchy in the oven. Bake 15 minutes then turn off the oven off and leave the cookies in the oven for an hour.

Dunk em' in your coffee, tea or hot cocoa or just eat them. Makes 32 cookie sticks.

Rave Review Finalists -- Glassford Hill

ALMOND BLUEBERRY COOKIES

By Anna Mata

- 2 cups flour
- 2 tsp baking powder
- ½ tsp salt
- ½ cup of butter
- 1 ¼ cups sugar
- 1 egg
- 1/3 cup milk
- 1 tsp almond extract
- 2 ½ tsp lemon zest
- ½ cup chopped almonds
- ¾ cup frozen blueberries

Preheat oven to 375 degrees.

In a small bowl, combine flour, baking powder and salt, set aside. In a large mixing bowl, beat with mixer butter and sugar, add egg and beat. Add milk, almond extract and lemon zest. Add the flour mixture, fold in almonds and blueberries.

Chill dough for about 40 minutes. Drop spoonful of dough on cookie sheet. Bake 13-15 minutes or until golden brown around the edges. Makes 25-30 cookies.



- 1 Egg
- 1 Teaspoon Vanilla Extract
- 1-3/4 Cups All Purpose Flour
- 1/2 Teaspoon Baking Soda
- 1/4 Teaspoon Salt
- 2/3 Cup Chopped Pecans

In a large mixing bowl, cream the butter and sugar. Add the egg and vanilla, mix well. Combine the flour, baking soda and salt; gradually add to cream mixture. Fold in pecans, (dough will be sticky) Shape into two rolls; wrap each in plastic wrap. Refrigerate for 4 hours or overnight.

Unwrap and cut into 1/4" slices. Place 2" apart on ungreased baking sheets. Bake @375 degrees for 7-10 minutes or until set. Remove to wire racks to cool.

BROWN SUGAR FROSTING:

- 1/4 Cup Butter
- 1/2 Cup Brown sugar
- 2 Tablespoons Milk
- 1 Cup Confectioner's Sugar

In small saucepan melt butter over low heat; add brown sugar cook and stir for 2 minutes. Gradually add the milk, bring to a boil, stirring constantly. Remove from heat. Stir in confectioner's sugar. Cool for 20-30 minutes, frost cooled cookies. Yield: about 3-1/2 dozen.



CHOCOLATE CHIP-OATMEAL COOKIES

By Annette Samuelson

- 1 cup Butter Crisco®
- 1 teaspoon vanilla
- 1 cup sugar
- ½ cup brown sugar
- 2 eggs (well beaten)
- 1 cup flour
- 3 cups quick cook oatmeal
- 1 teaspoon salt
- 1 teaspoon soda
- 1-8 oz. package chocolate chips
- ½ cup nuts (if desired)

Cream shortening, vanilla, sugars, and eggs. Beat well and add dry ingredients. Stir in chocolate chips. Bake at 375 degrees for 12 minutes.



ANZAC (AUSTRALIA NEW ZEALAND ARMY CORPS) BISCUITS

By Jim Chan

"I'm an American, but love these cookies. They were sent by wives and women groups to Australian and New Zealand soldiers during WWI. These cookies also do not spoil easily and "travel well."

- 4 ounces butter
- 1 tablespoon golden syrup
- 1/2 cup sugar
- 3/4 cup coconut
- 3/4 cup rolled oats
- 3/4 cup baking flour
- 1 teaspoon baking soda
- 1 tablespoon hot water

Pre-heat oven to 350F. Melt butter and syrup together in a large saucepan. Cool.



Mix sugar, coconut, rolled oats and flour together. Stir into saucepan. Dissolve soda in water and mix in to saucepan.

Place rounded teaspoonful on a greased oven tray. Bake at 350F for 15 minutes, or until golden. Makes about 36.

Credit and attribution to Edmonds Cookery Book, published by Bluebird Foods Ltd, Auckland, New Zealand.

ROOT BEER FLOAT COOKIES

By Karen Mastrocola

- 3/4 cup butter
- 3/4 cup of brown sugar
- 1/4 cup white sugar
- 1 pkg. of instant vanilla pudding mix 3.5 oz.
- 2 eggs
- 2 tsp root beer concentrate
- 2 1/4 cups flour
- 1 tsp baking soda
- White chocolate chips 1 to 1 1/2 cups depending on taste

Preheat oven to 350 degrees and grease up 2 cookie sheets beat butter, brown sugar, and white sugar in bowl with mixer until its creamy, then beat in pudding mix, eggs and root beer concentrate, stir in flour and baking soda and fold chips into the dough. Drop spoonful's of dough 2 inches apart on the baking sheet, bake in the preheated oven 8 to 10 min or until golden brown, this is something we found years ago and it is a very tasty unique cookie, nothing like it in any store.



COCONUT COOKIES

By Kimberly Raibourne

- 1 cup butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1 tsp. baking soda
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. vanilla
- 2 cups flour
- 2-1/2 cups quick cook oats
- 3 cups sweetened coconut

Mix all ingredients. Drop by tablespoon onto ungreased cookie sheet. Bake at 350 degrees for 9 minutes. Remove to cooling rack immediately. Makes 4-5 dozen.



FROSTED BROWN SUGAR PECAN DELIGHTS

By Barbara Hadley

- 1/2 Cup Butter, softened
- 1 Cup Brown Sugar

For a complete list of this year's recipes, go to dCourier.com and click on "Fry's Cookie Contest".

WILLOW CREEK • PRESCOTT



1st Place

Key Lime Pie Cookies

By: Diane Shipman



- ▶ 2/3 cup shortening
- ▶ 2/3 cup butter
- ▶ 1 1/4 cup sugar
- ▶ 2 eggs
- ▶ 2 tsp. vanilla
- ▶ 3 1/2 cups flour
- ▶ 2 tsp. baking powder
- ▶ Small lime, zested
- ▶ Pinch of salt

Preheat oven to 350 degrees. Cream together butter, shortening and sugar, then add eggs and vanilla. Beat gently. Add flour, baking powder, salt, and cream until dough comes together. Using a small mini muffin tin, grease with margarine and a bit of flour. Roll about a teaspoon of cookie dough and drop into each muffin cup.

Place in oven and bake for 10-15 minutes

until just turning brown. Remove from oven and using the handle of a wooden utensil, create a well into cookie. Cool cookie for 8-10 minutes, loosening carefully around edges.

Filling

- ▶ 2 cups sugar
- ▶ 1/2 cup softened butter
- ▶ 4 eggs at room temperature
- ▶ 1 cup key lime juice at room temperature

Beat the sugar and butter with electric mixer until blended, then add eggs, one at a time. Add key lime juice to mixture, blend. Transfer to a saucepan and cook over medium low heat until it comes to a boil and begins to bubble, 14-16 minutes. Remove from heat and let cool for about 30 minutes.

Spoon about 1 1/4 teaspoons of filling into each cookie shell. Cover shells and cool completely. Serve with a little powdered sugar or whip cream and sprinkles of zested lime.

2nd Place

White Chocolate Raspberry Bars

By: Marilyn Standish

CRUST

- ▶ 1 Cup White Flour
 - ▶ 1/4 Cup Confectioner's Sugar
 - ▶ 1/4 Cup Unsalted Butter
- Bake at 375 for 15 to 18 minutes

▶ 1/2 Cup Seedless Raspberry Jam

FILLING

- ▶ 4 oz. soft cream cheese
- ▶ 2 Tablespoons Milk
- ▶ 1 Cup white Chips

GLAZE

- ▶ 3/4 Cup Chocolate Chips
- ▶ 2 Tablespoon shortening



Combine Flour, confectioner's sugar and butter (cubed) Press into a 9 inch square pan. Bake 15-18 minutes.

Spread jam over warm crust. Beat cream cheese and milk until smooth. Add white chips. Pour/spread over baked crust. Refrigerate one hour.

Make the glaze by melting the chocolate chips with the shortening. Spread over filling layer. Return to refrigerator until ready to serve.

3rd Place

Salted Butter & Chocolate Chunk Toffee Shortbread

By: Lyn Uniacke

- ▶ 1 cup plus 2 tbsp. salted butter. Cut into 1/2 inch thick.
- ▶ 1/2 cup granulated sugar
- ▶ 1/4 cup light brown sugar
- ▶ 1 tsp vanilla extract
- ▶ 2 1/4 cups all-purpose flour
- ▶ 6 oz. semi or bittersweet dark chocolate, chopped in chunks
- ▶ 1/4 cup toffee bits
- ▶ 1 large egg, beaten
- ▶ Demerara sugar, for rolling
- ▶ Flaky sea salt

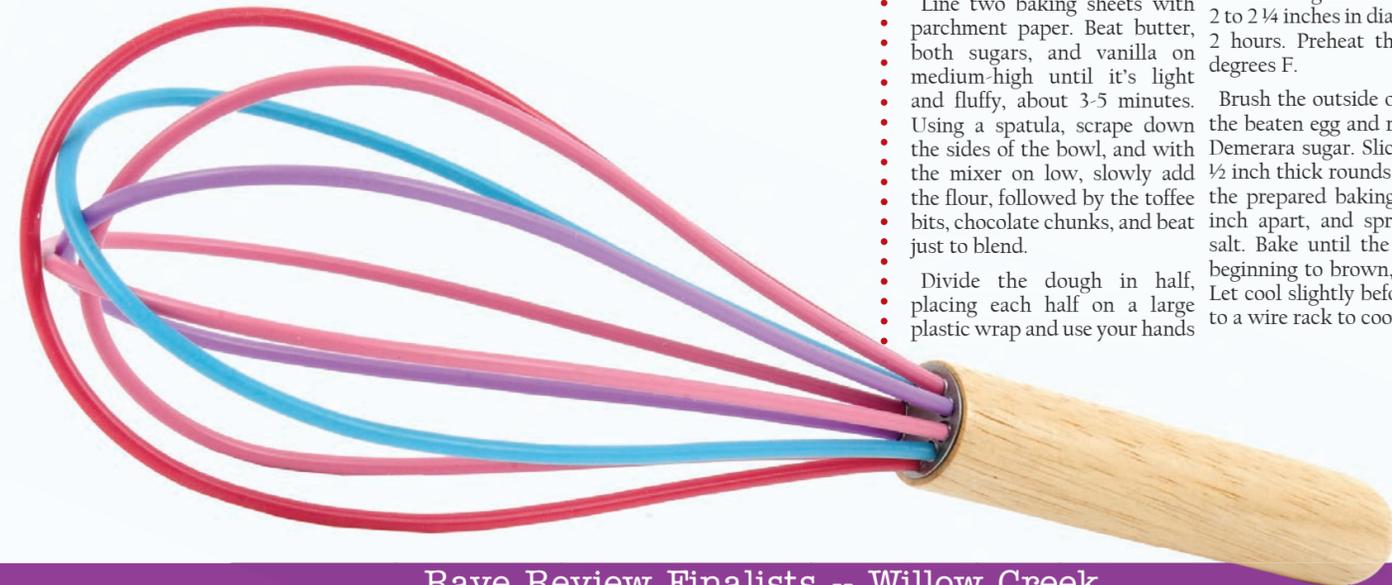
Line two baking sheets with parchment paper. Beat butter, both sugars, and vanilla on medium-high until it's light and fluffy, about 3-5 minutes. Using a spatula, scrape down the sides of the bowl, and with the mixer on low, slowly add the flour, followed by the toffee bits, chocolate chunks, and beat just to blend.

Divide the dough in half, placing each half on a large plastic wrap and use your hands



to form dough halves into logs about 2 to 2 1/4 inches in diameter. Chill for 2 hours. Preheat the oven to 350 degrees F.

Brush the outside of the logs with the beaten egg and roll them in the Demerara sugar. Slice each log into 1/2 inch thick rounds. Place them on the prepared baking sheet about 1 inch apart, and sprinkle with sea salt. Bake until the edges are just beginning to brown, 12-15 minutes. Let cool slightly before transferring to a wire rack to cool completely.



Rave Review Finalists -- Willow Creek

THE GRINCH® CHRISTMAS COOKIES

By Cathie Ruelas

- 1 pouch (1 lb. 1.5 oz.) sugar cookie mix
- 1/2 cup butter or margarine, softened
- 1/4 to 1/2 teaspoon mint extract
- 6 to 8 drops green food color
- 1 egg
- 1 cup Andes mint baking chips
- 1 cup semisweet chocolate chips



Heat oven to 350°F. In large bowl, stir cookie mix, butter, extract, food color and egg until soft dough forms. Stir in mint baking chips and chocolate chips.

Using small cookie scoop or teaspoon, drop dough 2 inches apart on un-greased cookie sheet.

Bake 8 to 10 minutes or until set. Cool 3 minutes; remove from cookie sheet to wire rack. Serve warm or cool completely. Store tightly covered at room temperature.

JAN HAGELS

By Clare Smith

- 1 cup (2 sticks) butter or margarine, softened
- 1 cup granulated sugar
- 2 eggs, separated
- 1 teaspoon almond extract
- 2 cups sifted all-purpose flour
- 1/2 cup blanched sliced almonds
- 1 tablespoon sugar
- 1/4 teaspoon ground cinnamon



Beat butter and sugar until fluffy light in a large bowl with electric mixer. Add both egg yolk and almond extract, blending thoroughly. Sift in flour.

Turn cookie dough into an ungreased 15 x 10 x 1-inch jelly roll pan. Spread evenly to edges with a spatula or fingers.

Beat egg whites until foamy white; spread evenly over cookie dough; spread nuts on top. Combine 1 tablespoon sugar and cinnamon; sprinkle over nuts.

Bake in a moderate oven (350 degrees) for 25 minutes, or until lightly browned. Remove from oven; let cool in pan on wire rack, 5 minutes. Cut into 8 lengthwise strips, then into 12 diagonal cuts to form diamond shapes. Cool thoroughly in pan; remove carefully with spatula.

LAZY MAN'S COOKIES

By James Rivera

- 1 stick margarine
- 1 cup butterscotch bits

- 1 cup graham cracker crumbs
- 1 cup coconut
- 1 cup chocolate chips
- 1 can unsweetened condensed milk
- 1 cup chopped nuts



Preheat oven to 350 degrees. Melt margarine in 9 inch square baking pan. Layer remaining ingredients in order given. Bake for 30 minutes.

PEANUT BUTTER FINGERS RECIPE

by Kathy Davis

- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/3 cup peanut butter
- 1/4 tsp salt
- 1/2 tsp baking soda
- 1/4 tsp vanilla
- 1 cup flour
- 1 cup oatmeal
- 6 oz. chocolate chips
- 1/4 cup peanut butter
- 1/2 cup powdered sugar
- 2 to 4 Tbls. evaporated milk



Preheat oven to 350 degrees. Cream together butter, sugar, brown sugar. Blend in egg, 1/3 cup peanut butter, salt, soda, vanilla. Stir in flour, oatmeal. Put in a 9"x13" pan. Bake at 350 degrees for 20 to 25 minutes.

Remove from oven, and immediately sprinkle with chocolate chips. Let stand for 5 minutes and then spread the melted chips.

Combine 1/4 cup peanut butter, powdered sugar, evaporated milk. Drizzle the peanut butter mixture over the chocolate. Cut into long thin bars.

TROPICAL BANANA OATMEAL COOKIES

By Kelly Rathbun

(Recipe inspired by and adapted to my taste from a "Cooking Light" magazine reader recipe titled "Banana Rum Coconut Cookies" by Christine Dohlmair)

- Yields approx. 18-20 cookies
- 2/3 cup packed dark brown sugar
- 1 large or 2 small ripe bananas, mashed
- 2 egg whites

- 1/3 cup fruit or nut oil such as walnut, macadamia nut, or olive oil
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup rolled oats
- 1 teaspoon baking powder
- 2/3 cup flaked, sweetened coconut
- 1/2 cup golden raisins
- 1/2 cup chopped walnuts
- 1/2 teaspoon powdered ginger
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg



Preheat oven to 350°. Place first five ingredients in a large bowl. Beat with electric mixer at medium speed until well-blended.

Place rest of ingredients, flour through nutmeg, into a separate bowl. Mix well with whisk to combine. Stir flour mixture into banana mixture.

Portion dough into heaping tablespoonfuls and drop onto parchment paper-lined baking sheets. Bake at 350° for 20 minutes or until lightly browned. Remove from pan and cool on wire racks.

CHOCOLATE SPRINKLES

By LeeAnn Kipp

- 1 1/2 cup All Purpose Flour
- 1/2 tsp Baking Soda
- 1/2 tsp Salt
- 1 cup Powdered Sugar, Firmly Packed
- 2 tsp Vanilla
- 1 cup Butter
- 1 cup Raw Quick-Cooking Oatmeal
- Chocolate Sprinkles



Sift flour, baking soda and salt together. Set aside. Cream butter. Gradually add powdered sugar to butter and cream well. Add dry ingredients to butter/powdered sugar mixture. Add vanilla and oatmeal. Mix well.

Divide dough into 3 equal portions. Shape each portion into a roll about 1 1/2 inches in diameter. Roll dough in chocolate sprinkles until well coated. Wrap rolls in wax paper and refrigerate rolls several hours or overnight.

Preheat oven to 300 degrees.

Slice rolls approx. 1/4 inch thick. Place on greased cooking sheets. Bake at 300 degrees for approx. 16 minutes.

Option: Drizzle with chocolate after cookies cool, or dip each (cooled) cookie into melted chocolate





FOR MORE FABULOUS RECIPES GO TO dCourier.com, click "Fry's Cookie Contest"

TheDailyCourier

Rave Review Finalists -- Fair Street

COCONUT PECAN DATE SNOWBALL COOKIES

By Gloria Wittek

- ½ cup butter
- 1 cup dates, pitted and chopped
- ¾ cup sugar
- 1 egg beaten
- 1 teaspoon milk
- ½ teaspoon salt
- 1 teaspoon vanilla
- 2 cups Rice Krispies®
- ½ cup chopped Pecans
- 1 cup flaked coconut (lightly toasted)
- ½ cup dark or milk chocolate bar chopped
- ¼ cup white chocolate bar chopped



To make the date mixture: Combine the first 6 ingredients in a medium saucepan and cook over medium-high heat until the mixture is boiling and the dates have melted into a very thick and gooey paste. Stir constantly to prevent the mixture from burning. Remove from heat, add the vanilla. Let the mixture cool until it is room temperature.

Add the cereal and the chopped nuts to the date mixture. Butter your hands and roll portions of the mixture into 1" balls. Roll the balls in the toasted coconut. Put the chopped dark (or milk) chocolate in a glass measuring cup. Cook at ½ power in the microwave until thoroughly melted. Stir every 10 seconds. If the chocolate becomes too thick, add a few drops of heavy whipping cream. Use a fork to drizzle the chocolate across the tops of the cookies. Put the chopped white chocolate in a second glass measuring cup. Cook at ½ power in the microwave until thoroughly melted. Stir every 10 seconds. Use a fork to drizzle the white chocolates across the tops of the cookies. Makes 24 cookies. Cookies can be frozen.

CHRISTMAS SHORTBREAD

By SeonaCherie Sande

- ½ cup Old Fashioned Oats
- ¼ cup Cornstarch
- 1 ½ cups Flour
- 2/3 cup Sugar
- 14 Tablespoons chilled unsalted Butter (1 ¾ sticks) Cut into 1/8" slices
- 2 Tablespoons grated orange rind

½ cup soaked and finely cut dried cranberries

Set oven at 450F. Pulse oats in food processor until reduced to a fine powder: 1/3 cup total. Combine oats, flour, cornstarch and sugar in processor until well blended. Add butter and continue to mix at slow speed until dough is formed. Add orange rind and cranberries

Place an upside-down (the grooved edge is at the top) 9" spring-form pan locked collar on a parchment lined cookie sheet. Press dough with the back of a spoon into pan until an ½" layer is formed. With a 2" cookie cutter, cut a hole out of the center of the dough layer. Place the extracted 2" round beside the spring-form pan on the baking sheet and replace the cookie cutter in the center of the dough. Open the spring-form collar but leave it in place.

Bake for 5 minutes then reduce oven temperature to 250F. Continue to bake until shortbread is golden brown. Remove cookie sheet from oven and turn oven off. Remove spring-form collar from shortbread and score into 16 wedges ½ way through. Using wooden skewer, poke 8 to 10 holes in each wedge.

Return shortbread to oven with oven door propped open 1" at top. Allow the shortbread to dry in turned-off-oven until pale golden in center for about 1 hour. Place the baking sheet on a wire rack and cool to room temperature: approx. 2 hours. Cut shortbread at the scored marks and dip wedge edges in melted chocolate candy coating. Store in air-tight container.

This shortbread became the go to coffee treat for my family and friends. So much so that I had orders from them at Christmas for their gifts!



TRIPLE CHOCOLATE CHIP COOKIES WITH GANACHE DRIZZLE

By Shelley Bideau

- ½ cup of softened butter
- ½ cup of vegetable shortening
- 1 ½ cups of white sugar
- 2 eggs
- 2 teaspoons of vanilla extract
- 2 cups all-purpose flour
- 2/3 cups cocoa powder
- ¾ teaspoon of baking soda
- ¼ teaspoon of salt
- 1 cup of semisweet chocolate chips
- 1 cup of white chocolate chips



CHOCOLATE GANACHE DRIZZLE:

- 8 oz. semisweet chocolate, finely chopped
- ½ to 1 cup heavy cream

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into butter mixture until well blended. Mix in the chocolate and white chips. Drop by rounded teaspoons onto un-greased cookie sheets. Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on cookie sheets before moving them to cooling racks.

Put ½ cup heavy cream and 8 oz. chocolate in a saucepan over low-medium heat. Stir constantly until chocolate is melted. Slowly add more cream until ganache is desired consistency. Drizzle chocolate ganache over cookies.



Rave Review Finalists -- Glassford Hill

PECAN PIE (THUMBPRINT) COOKIES

By Michaela McWherter

- 2/3 cup butter
- 1-1/2 cups all-purpose flour
- 1/2 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- 2 egg whites, beaten



FILLING:

- 1/4 cup powdered sugar
- 2 Tablespoons corn syrup (light or dark)
- 3 Tablespoons butter
- 1/2 cup finely chopped pecans

Beat butter until creamy. Add half of the flour with sugar, egg yolks, and vanilla. Beat until thoroughly combined. Beat in remaining flour. Cover and chill for 1 hour or until easy to handle.

While the dough chills make your filling. In a small saucepan, combine powdered sugar, butter and corn syrup. Stir until melted and just boils on the edge. Remove from heat and stir in pecans. Set in fridge on a hot pad, cooling for at least 30 minutes. (I like to let it cool longer)

Time to make the cookies. Shape into 1 inch balls (I just use a spoon and eye ball it) Roll in egg whites or you could brush it on (I prefer to brush it on). Press center down with your thumb, smooth the edges. Bake at 375 degrees for 5 minutes. Remove from oven to fill in the centers. You will need to make another thumb print in the cookie (to make sure it can the pecan pie filling, I like to use the underside of a tablespoon) Add a heaping 1/4 teaspoon of your pecan pie filling. Don't add too much or it will bubble over your cookie. Bake for 5-7 more minutes or until golden brown. Cool on sheet for 2 minutes. Remove to rack to cool. Makes 28-30 cookies.

CHRISTMAS SNOWBALL SURPRISE DELIGHT COOKIES

By Sharon Campbell

- 1 cup butter or margarine, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2 ¼ cups all-purpose flour
- ¾ cup finely chopped nuts
- ¼ teaspoon salt
- Hershey® Kisses
- Powdered sugar



Heat oven to 400°F. Mix butter, 1/2 cup powdered sugar and the vanilla in large bowl. Stir in flour, nuts and salt until dough holds



together. Then carefully place dough around an unwrapped Hershey kiss and proceed to shape dough into 1-inch balls. Place about 1 inch apart on un-greased cookie sheet.

Bake 10 to 12 minutes or until set but not brown. Remove from cookie sheet. Cool slightly on wire rack. Roll warm cookies in powdered sugar; cool on wire rack. Roll in powdered sugar again.

BUTTERSCOTCH BARS

By Tammy Westerson

DOUGH:

- 1 cup butter
- 2 cups brown sugar
- 2 eggs
- 2 tsp. vanilla
- 2 1/2 cups flour
- 1 tsp salt
- 1 tsp baking powder
- 3 cups rolled oats



Mix above ingredients together, spread 2/3 of dough in the bottom of a jelly roll pan.

BUTTERSCOTCH:

- 1 pkg butterscotch chips (12oz)
- 1 can sweetened condensed milk
- 1/2 tsp salt
- 2 tsp vanilla

Put all ingredients in a microwave safe bowl, alternate microwaving/stirring until melted. Pour/spread butterscotch mixture on dough in jelly roll pan. Crumble remaining 1/3 dough over butterscotch mixture. Bake at 350 degrees for 20 minutes.



Rave Review Finalists -- Willow Creek

ALMOND COOKIES

By Michael J. Seifert

This recipe will make a lot of cookies and they do freeze well. You will find yourself eating them like potato chips.

- 2 cups white sugar
- 2 cups butter (1 pound)
- ½ cup sour cream
- ½ tsp. soda
- 5 cups flour
- 1 cup sliced blanched almonds



Cream butter and sugar together, then add the sour cream to the mixing bowl and mix together. Mix the soda with the flour and add to the mixing bowl and mix together with the butter mixture. Add the almond slivers to the bowl and mix together.

Form the cookie dough into a ball and place in a covered plastic bowl and chill the dough in the refrigerator several hours or overnight.

Remove the dough from the refrigerator, cut off a piece of the dough with a sharp knife and roll into a log shaped roll about 1 inch diameter. Roll this log onto a sheet of wax paper and twist the ends of the wax paper to seal. Place this log onto a baking sheet. Repeat this process to form more logs of the cookie dough with the remaining dough.

Place the baking sheet with the logs of cookie dough in the freezer to freeze the dough firm.

When you are ready to bake the cookies, remove 1 or 2 logs of the cookie dough from the freezer at a time. Remove the wax paper from dough and slice the dough, while still frozen, into about 1/8 inch circle with a sharp butcher knife on a cutting board.

Line a baking sheet with wax paper and place the cookie slices on the baking sheet. Separate them a little on the baking sheet so that they do not bake together and they maintain their round shape.

The cookies slice better when the dough is firm. They also bake better when the dough is still slightly chilled. They do not puddle out that way.

Bake the cookies on the wax paper lined baking sheet in a 325 degree oven for 10 to 12 minutes until just slightly browned. Cool the cookies on a cooling rack. Then stack them up in plastic storage containers.

BEA'S RICOTTA COOKIES

By Robyn Grant

- 1/2 pound butter
- 1 cup sugar
- 1 teaspoon vanilla
- 2 cups flour
- 2 eggs
- 1/2 teaspoon salt
- 8 oz. ricotta cheese
- 1/2 teaspoon baking soda



FROSTING

- 2 tablespoons butter
- 2 tablespoons milk
- 2 cups powdered sugar
- 2 teaspoons lemon zest

350 degrees for 12-15 minutes. Beat butter, sugar, eggs, vanilla, salt and baking soda together, add ricotta and combine, stir in flour. Drop by teaspoon onto ungreased cookie sheet and bake. Make frosting by combining sugar, butter, milk and zest. Add yellow food coloring if desired. Yum!!!!

HERMIT COOKIES

By Sharon Painter

- ½ cup shortening
- 1 cup brown sugar
- 1 egg
- 2 tablespoons water
- 1 ½ cups sifted all-purpose flour
- 1 tablespoon instant coffee powder
- ½ tsp. soda
- ½ tsp. ground cinnamon
- ½ tsp. salt
- ¼ tsp. ground cloves
- ½ tsp. nutmeg
- ½ cup raisins
- ½ cup broken walnuts



Set oven at 375 degrees. Thoroughly cream shortening and sugar. Add

egg and beat well. Sift together dry ingredients; add to creamed mixture.

Stir in raisins and nuts. Drop by teaspoon 2 inches apart on lightly greased cookie sheet. Bake in moderate oven at 375 degrees for 10 minutes. Makes 42 cookies.

MEXICAN CHOCOLATE CRINKLES

By Stephanie B. Casdorff

From the "Farm Journal's Timesaving Country Cookbook"

- ¾ cup soft shortening
- 1 cup sugar
- 1 egg
- ¼ cup light corn syrup
- 2 (1 oz.) squares unsweetened chocolate, melted
- 1 ¾ cup sifted flour
- 2 tsp. baking soda
- ¼ tsp. salt
- 1 tsp. cinnamon
- ¼ c. sugar for dipping (add colored sugar for extra fun!)



Cream together shortening, sugar, and egg. Stir in syrup and melted chocolate. Sift flour, soda, salt and cinnamon into the creamed mixture, and stir to make a stiff dough. Shape dough into balls about the size of walnuts and roll in the sugar. Place on ungreased baking sheet about 3" apart.

Bake in moderate oven (340 degrees) for about 12 minutes (if your oven is very warm). (cook 1 minute longer if the oven tends to be cooler). Cookies will flatten and crinkle. Let stand for a few minutes before removing to wire racks. Makes about 3 dozen, 3 inch cookies.

