



ROCKLAND BUSINESS WOMEN'S
NETWORK HOLIDAY 2020

Cookies & Cocktails

EAT, DRINK AND BE MERRY!

COOKIES

Chocolate Chip Cookie Dough Truffles

Shared by: Maureen Nicolich, Director of Marketing and Social Media, Meals on Wheels Programs & Services of Rockland, Inc.

Ingredients:

- 2 1/2 cups all purpose flour
- 1 teaspoon salt
- 1 cup (2 sticks) butter or margarine, room temperature
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla
- 1/3 cup milk or cream (soy or almond milk works too)
- 1 cup mini semi-sweet chocolate chips
- 14 oz dark chocolate candy coating

Directions:

1. Beat butter and sugars and in large bowl with electric mixer on medium speed until light and fluffy. Add cream and vanilla. Stir in flour and salt and mix on low speed (or by hand) until incorporated. Stir in chocolate chips.
2. Cover and chill dough for 1 hour.
3. When dough is firm enough to handle (it may help to lightly flour your hands), form dough into 1" balls and arrange on a baking sheet lined with waxed paper. Place sheets in freezer and let chill for 30 minutes.
4. Melt chocolate candy coating in a double boiler or in microwave according to package directions. Using forks or a dipping tool, dip cookie balls into candy coating to cover. Tap fork on side of pan to remove any excess coating, and return to waxed paper-lined baking sheets. Chill until set. Store, chilled, in an airtight container for up to 1 week (though good luck making them last that long).

SOFT OATMEAL COOKIES

Shared by: Elizabeth A. Haas, Esq., ELIZABETH A. HAAS, ESQ., PLLC

These oatmeal cookies are very moist, and the dough keeps well in the refrigerator.

We only make what we want at one time and keep the rest to cook another day.

Ingredients:

- 1 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 ½ teaspoons ground cinnamon
- 3 cups quick cooking oats

Directions:

In a medium bowl, cream together butter, white sugar, and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt, and cinnamon; stir into creamed mixture. Mix in oats. Cover, and chill dough for at least one hour.

Preheat the oven to 375 degrees F. Grease cookie sheets. Roll dough into walnut- sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar.

Bake 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to wire rack to cool completely.

Seven Layer Cookies

Shared by Susan Bernstein, Divorce Coach Plus.

Ingredients:

- 1 stick butter or margarine
- 1 cup crushed graham cracker crumbs
- 1 cup shredded coconut
- 1 cup chopped/halved walnuts or pecans
- 6-8 oz. chocolate chips
- 6-8 oz. butterscotch chips
- 1 can Eagle brand condensed milk (low fat optional)

Directions:

Put butter in pan and melt in oven at 200 degrees

Sprinkle graham cracker crumbs on top of melted butter and pat together with spoon and spread on bottom of pan

Add in successive (bottom to top) layers:

Coconut flakes

Chocolate chips

Butter scotch chips

Nuts

Pour condensed milk over entire top. Bake at 325 degrees (25-30 minutes/until nuts are golden). Let cool until "just warm". Cut in Squares. Enjoy! This also freezes great!

Chocolate Kiss Cookies

Shared by Joanne Torello, Sugar Rainbow Company

Ingredients:

½ cup butter

¼ cup sugar

½ tsp vanilla

1 cup flour

1 cup chopped walnuts (optional)

15 Hershey kisses

Directions:

Mix butter, sugar and vanilla until fluffy. Beat in flour and nuts until combined. Form small amount of dough around each kiss to form a ball. (I use a tablespoon to keep them all even) Be sure candy is covered. Place on ungreased cookie sheet. Bake at 375 until set, not brown about 12 minutes. While warm roll in powdered sugar.

Makes 15 cookies.

Peanut Butter Blossoms

Shared by Amanda Gaul, Esq., Gaul Law P.C.

Ingredients:

Hershey kisses or miniature peanut butter cups, unwrapped

1 cup of shortening (Crisco)

1 cup of sugar

1 cup of brown sugar

2 eggs

1 tsp of vanilla

1 cup of peanut butter

3 cups of flour

2 tsp of baking soda

½ tsp of salt

Colored sugar or granulated sugar.

Directions:

Cream shortening, sugar, brown sugar, eggs and vanilla together. Add in peanut butter and cream/mix. Then add in flour, baking soda and salt.

Roll into walnut sized balls then roll balls in colored or plain granulated sugar and place on ungreased cookie sheet. Bake at 350 degrees for five (5) minutes. Take out cookie sheet and add an unwrapped kiss or mini peanut butter cup to each cookie, pushing the candy down gently so the cookie flattens/expands. Bake another 5 minutes.

Big Fat Peanut Butter Oatmeal Chocolate Chip Cookies

Shared by: Janet Levitt, Park Avenue Benefit Planning, Inc.

- Prep Time: 40 minutes / Cook Time: 15 minutes / Total Time: 1 hour, 10 minutes / Yield: 32 cookies

Ingredients

- 1 and 1/2 cups (180g) **all-purpose flour** (spoon & leveled)
- 1 teaspoon **baking powder**
- 1 teaspoon **baking soda**
- 1 teaspoon **salt**
- 1 cup (2 sticks; 235g) **unsalted butter**, softened to room temperature
- 1 cup (200g) **granulated sugar**
- 1/2 cup (100g) packed light or dark **brown sugar**
- 2 large **eggs**, at room temperature
- 1 cup (260g) creamy **peanut butter**
- 2 teaspoons **pure vanilla extract**
- 2 cups (180g) old-fashioned whole rolled **oats**
- 2 and 1/2 cups (450g) semi-sweet **chocolate chips**, plus more for topping if desired

Instructions

1. Whisk the flour, baking powder, baking soda, and salt together in a medium bowl. Set aside.
2. In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter on medium-high speed until smooth, about 1 minute. Add the granulated sugar and brown sugar and beat on medium-high speed until creamed, about 2 minutes. Add the eggs, peanut butter, and vanilla and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
3. Add the dry ingredients to the wet ingredients and mix on low until combined. With the mixer running on low speed, add the oats. Once combined, beat in the chocolate chips. Dough will be thick and sticky. Cover and chill the dough for at least 20 minutes in the refrigerator (and up to 4 days). If chilling for longer than 1 hour, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.
4. Preheat oven to 350°F (177°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
5. Scoop balls of dough, 2 Tablespoons of dough per cookie, and arrange 3 inches apart on the baking sheets. Bake for 12-14 minutes until lightly browned on the sides. The centers will look very soft.

6. Remove from the oven and allow to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. While the cookies are still warm, I like to press a few more chocolate chips into the tops– this is only for looks!
 7. Cookies stay fresh covered at room temperature for up to 1 week.
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Notes

1. **Make Ahead Instructions:** You can make the cookie dough and chill it in the refrigerator for up to 4 days. Allow to come to room temperature then continue with step 4. Baked cookies freeze well for up to 3 months. Unbaked cookie dough balls freeze well for up to 3 months. Bake frozen cookie dough balls for an extra minute, no need to thaw.
2. **Peanut Butter:** Use a non-natural peanut butter like Jif creamy or Skippy creamy. I do not suggest using natural style or oily peanut butter as both produce crumbly, fragile, and sandy tasting cookies. Crunchy peanut butter is OK, but I find the cookies taste a little dry with it.

Ginny Snap Cookies

Shared by Kathleen Cuneo, Ph.D., Licensed Psychologist

Ingredients:

¾ cup softened butter

1 cup of sugar

1 egg

¼ cup dark molasses

2 cups flour

2 tsp baking soda

1 tsp cinnamon

½ tsp ground cloves

½ tsp ground ginger

½ tsp salt

¼ tsp white pepper (optional)

Instructions:

- Combine all ingredients & refrigerate for 30 minutes.
- Roll batter into balls then roll in white sugar.
- Bake 375 for 10 minutes.

Crispy Cheese Wafers Recipe

Shared by: Tivona Cunningham, Account Executive-Business Development,
Perfect Restoration & Cleaning

Ingredients

- 2 cups (8 ounces) freshly grated extra-sharp Cheddar cheese
- 1/2 cup butter, at room temperature
- 1 cup all-purpose flour
- 1/2 teaspoon ground cayenne pepper or to taste
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1 cup crisp rice cereal

Directions

- Step 1 Preheat the oven to 350°.
- Step 2 Mix together cheese, butter, flour, red pepper, Worcestershire and salt in a large bowl until mixture forms a ball that lightly sticks together and pulls in all the flour. (Hands might work best for this).
- Step 3 Gently fold cereal into dough.
- Step 4 Shape mixture into 1-inch balls. Place balls about 1 inch apart on an ungreased baking sheet. Flatten each ball with a fork, making a crisscross pattern.
- Step 5 Bake 15 minutes or until firm. Cool on pan on wire rack. Store in airtight container up to 1 week.

Chef's Notes

For best results, grate the cheese by hand. That small step makes a big difference in the success of the recipe. When you need only a quick sprinkling of cheese, the convenience of packaged pre-grated cheese comes in handy. However, when cheese is the star ingredient, a great recipe tastes best when made with freshly grated or shredded cheese. The term “grated” implies small, fine pieces, so a rasp-style grater works very well. The word “shredded” indicates larger pieces, such as from the large holes on a box-style grater. Most food processors have disks that can quickly grate or shred cheese. Chilled, firm cheese is easiest to grate or shred.

COCKTAILS

Pineapple Upside Down “Caketail”

Shared by: Maureen Nicolich, Director of Marketing and Social Media, Meals on Wheels Programs & Services of Rockland, Inc.

Ingredients:

- 2 1/2 cups chilled pineapple juice
- 3 ounces cake-flavored vodka, preferably chilled
- 1 ounce amaretto
- 2 teaspoons fresh lime juice
- 1 ounce grenadine
- cherries and pineapple slices for garnish

Instructions:

1. In a small pitcher, combine pineapple juice, vodka, amaretto, and lime juice.
2. Divide mixture between 2 glasses.
3. Slowly pour 1/2 ounce of grenadine into each glass.
4. Garnish with cherries and pineapple slices.

Pomegranate Cosmo Fizz

Shared by Kathleen Cuneo, Ph.D., Licensed Psychologist

Directions:

In a pitcher combine:

2 cups pomegranate juice

1 cup orange liqueur

1/4 cup orange juice

Divide between 12 champagne flutes.

Top off each glass with dry sparkling wine.

Garnish with pomegranate seeds.

Paper Plane Cocktail:

Shared by: Risa B. Hoag, President, GMG Public Relations, Inc.

Ingredients:

- 3/4 ounce bourbon (Use Bullet!)
- 3/4 ounce Aperol
- 3/4 ounce Amaro Nonino Quintessentia
- 3/4 ounce lemon juice, freshly squeezed

Directions:

1. Add all ingredients into a shaker with ice and shake.
2. Strain into a coupe glass.

Whisky Slushy

Shared by: Amanda Gaul, Esq., Gaul Law P.C.

Ingredients:

1 6 ounce can, frozen orange juice concentrate

1 12 ounce can, frozen lemonade concentrate

1 8 ounce cup of hot tea made with 3 tea bags

½ cup of sugar, dissolved into the cup of hot tea

7 cups of water

2 cups of whiskey (any kind works, we use Seagrams)

Sprite or Ginger Ale

Directions:

Take large plasticware container with lid, mix above ingredients (except for sprite or ginger ale) and stir well. Freeze with lid on for at least 24 hours.

When ready to serve, fill serving cup with half slushy mix and half sprite or ginger ale. Garnish with fruit such as orange, lemon, and/or maraschino cherries.

Vodka Strawberry Lemonade Cocktails

Shared by: Janet Levitt, Park Avenue Benefit Planning, Inc.

Ingredients

- Strawberry Simple Syrup:
 - 1 cup fresh strawberries
 - 1 cup sugar (we used beet sugar)
 - 1 cup water
- Lemonade:
 - 1 cup freshly squeezed lemon juice
 - 1 cup water
 - 1 cup vodka
- mint and lemon slices for garnish
- ice cubes

Instructions

1. In a small saucepan, combine the sugar, water and strawberries and bring to a simmer until the sugar is dissolved.
2. Throw into the jar of a blender and puree until smooth. Strain through a fine mesh sieve into a pitcher.
3. Add the lemon juice, water and the vodka to the strawberry simple syrup.
4. Fill the glasses completely with ice cubes and add some mint and lemon slices. Pour the cocktails over the ice and serve immediately.

Preparation time: 15 minute(s)

Cooking time: 2 minute(s)

Number of servings (yield): 4

Cranberry Rose Sparkle

Shared by: Tivona Cunningham, Account Executive-Business Development,
Perfect Restoration & Cleaning

- Prep Time: 5 mins / Cook Time: 12 mins / Total Time: 17 minutes / Yield: 8 cocktails 1x

Ingredients

For the Cranberry Rosemary Syrup:

- 8 ounces fresh cranberries (2 heaping cups)
- Juice of 1 lemon
- 2 cinnamon sticks
- 1 cup sugar
- 1 cup water
- 4 large sprigs fresh rosemary

For the Cocktails:

- 3 tablespoons Cranberry Rosemary Syrup
- 1 tablespoon fresh orange juice
- 6 ounces champagne, sparkling wine, or Prosecco
- For Garnish: a cinnamon stick, orange slice, and frozen cranberries to keep it cold

Instructions

1. Make the syrup. Combine the ingredients in a small saucepan and bring to a simmer. Simmer gently until the sugar is dissolved and the cranberries have popped and turned the syrup red.
2. Allow the syrup to cool and sit at room temperature for 30 minutes to infuse. Then strain the syrup through a cheesecloth or fine mesh strainer, pressing down on the cranberries to get all of their juices.
3. Allow the syrup to chill in the fridge for at least 2 hours.
4. Make the cocktails. Fill champagne flutes with 3 tablespoons of the Rosemary Cranberry Syrup. Layer with 1 tablespoon of fresh orange juice on top of that. Pour the 6 ounces of bubbly in each glass. Garnish with frozen cranberries, a sprig of fresh rosemary, and an orange wedge. Enjoy!

Notes

I used a 10-ounce bag of fresh cranberries (commonly found at most grocery stores in this quantity), popping 2 ounces in the freezer for garnish and using the 8 ounces for the syrup. The syrup can be made a week ahead of time and kept in the fridge.