



2019

June Dairy Month  
Recipe Contest

Top 10 Winners

Featuring  
“Holiday Christmas Cookies”

# Holly Berry Cookies

Lois Becker, Loyal



## Ingredients - cookies:

2 cups all-purpose flour  
1 cup sugar  
1 teaspoon ground cinnamon  
3/4 teaspoon baking powder  
1/4 teaspoon salt  
1/2 cup cold butter, cubed  
1 large egg  
1/4 cup 2% milk  
2/3 cup seedless raspberry jam

## Ingredients - glaze:

2 cups powdered sugar  
2 tablespoons milk  
1/2 teaspoon vanilla  
Red hots  
Green food coloring

## Directions:

1. In a large bowl, combine first five ingredients. Cut in butter until mixture resembles coarse crumbs.
2. In a small bowl beat egg and milk. Add to crumb mixture just until moistened. Chill for one hour or until dough is easy to handle.
3. On a lightly floured surface roll out dough to 1/8" thick. Using a 2" round cookie cutter cut out cookies and place on baking sheet.
4. Bake at 375° for 8 - 10 minutes or until edges are lightly browned. Cool.
5. Spread jam on half of the cookies and then top with another cookie.
6. In a small bowl combine sugar, milk and vanilla until smooth. Spread over cookies.
7. Decorate with red hots before glaze is set and then let dry.
8. With a small paint brush and green food coloring paint holly leaves on.

Yields 3 dozen cookies

# Ice Cream Kolaches

## Avis Becker, Loyal



### Ingredients:

- 1 cup butter, softened
- 1 cup vanilla ice cream, softened
- 2 cups all-purpose flour
- 1 tablespoon sugar
- Approximately 3/4 cup of at least two kinds of filling (apricot, Nutella, prune, etc.)

### Directions:

1. Pre-heat oven to 350°
2. In a bowl beat butter and ice cream until blended (mixture will appear curdled.)
3. Add flour and sugar; mix well.
4. Divide dough into four portions, cover and refrigerate two hours or until easy to handle.
5. On a lightly floured surface roll one portion of dough into a 12" x 10" rectangle and then cut into 2" squares.
6. Place a teaspoonful of filling the center of each square. Overlap two opposite corners of dough over filling and pinch tightly to seal.
7. Place 2" apart on ungreased baking sheets.
8. Repeat with remaining dough and filling.
9. Bake until bottoms are lightly browned (about 11 - 14 minutes). Cool for one minute before removing from pans to wire racks.
10. Sprinkle with powdered sugar if desired.

Makes approximately 5 dozen cookies

# Raspberry Rollups

Reita Gelandar, Willard



## Ingredients - cookies:

- 1 cup butter, softened
- 1 - 8 ounce package cream cheese, softened
- 1 teaspoon vanilla
- 2 cups all purpose flour
- 1/2 teaspoon salt
- 1 jar (10 ounces) raspberry spreadable fruit (jam or jelly)
- 1 1/4 cups ground almonds or finely chopped almonds
- 1 1/2 cups raisins, coarsely chopped
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 2 tablespoons milk
- 2 tablespoons sugar

## Ingredients - glaze:

- 1/2 cup powdered sugar
- 2 - 3 teaspoons milk

## Directions:

1. In a large bowl beat the butter and cream cheese, add vanilla.
2. Add flour and salt to the butter mixture and mix well (watch the dough as it will climb the beaters).
3. Shape into four 5" logs, wrap in plastic wrap and chill 8 hours or over night.
4. On a lightly floured surface, roll one log into a 12" x 8" rectangle. Be careful to not get the dough too thin.
5. Spread with 1/4 cup of spreadable fruit and then sprinkle with 5 tablespoons of almonds and 1/4 of the raisins.
6. Combine 1/2 cup sugar and cinnamon and sprinkle two tablespoons over the top.
7. Roll up jelly-roll style, starting with the long side. Gently pinch the ends closed to prevent leaking. Place on cookie sheet seam side down.
8. Repeat #4 - #8 with remaining logs and place 2 rolls per baking sheet 4" apart. Chill for at least 30 minutes before baking.
9. Brush the tops with the milk and sprinkle with 2 tablespoons of sugar.
10. With a serrated knife make 1/2" deep cuts 1" apart on the logs.
11. Bake at 350° for 20 - 25 minutes or until golden brown.
12. Remove rolls to a cutting board and cut into slices finishing the 1/2" cut in #10 and then cool on wire racks.
13. When cooled mix powdered sugar and milk and then drizzle over cookies. Let glaze set and enjoy.

Makes about 4 dozen cookies

Note - to make apricot rollups use a 10 ounce jar of apricot spreadable fruit and walnuts.

# Soft White Christmas Cookies

Mitchell Plautz, Greenwood



## Ingredients:

1 teaspoon baking soda  
6 tablespoons sour cream  
2 cups butter  
3 cups sugar  
4 eggs  
2 teaspoons almond extract  
1 teaspoon vanilla  
1 teaspoon salt  
6 cups flour  
Color sugars (optional)

## Directions:

1. Dissolve baking soda in sour cream in a small bowl and set aside.
2. Cream butter and sugar with a mixer until light and fluffy.
3. Add eggs, almond extract, vanilla, and salt; mix well.
4. Add flour alternately with sour cream mixture and mix well.
5. Refrigerate dough for at least 2 hours or overnight.
6. Roll dough out on lightly floured surface and use cookie cutters to cut into desired shapes.
7. Sprinkle with colored sugars (or frost when cooled instead of using sugars).
8. Bake at 350° for about 9 minutes or until lightly browned.
9. Remove from pan and cool in wire racks.

Makes about 3 dozen cookies

# Christmas Chocolate Marshmallow Cookies

Missy Hinkelmann, Loyal



## Ingredients - cookies:

1 3/4 cups sifted flour  
1/2 teaspoon soda  
1/2 teaspoon salt  
1/2 cup cocoa  
1/2 cup butter  
1 cup white sugar  
1 large egg  
1/2 cup milk  
1 teaspoon vanilla  
20 marshmallows, cut in half

## Ingredients - glaze:

1/2 cup cocoa  
1 1/2 cups powdered sugar  
3 tablespoons hot water  
1/3 cup butter, melted  
1 tablespoon cream cheese, softened

## Directions - cookies:

1. In a bowl sift together flour, baking soda, salt, and cocoa.
2. In a separate bowl cream butter with sugar until fluffy. Beat in egg.
3. Add flour mixture alternating with milk. Add vanilla and mix well.
4. Chill dough.
5. Drop by rounded teaspoon on cookie sheet and bake at 370° for 8 minutes.
6. Top each cookie with 1/2 marshmallow, press gently.
7. Return to oven and bake 3 additional minutes.
8. Cool and glaze.

## Directions - glaze:

1. Mix all glaze ingredients together in bowl.
2. While cookies still slightly warm glaze cookies and then decorate with colored sugars, cherries, chopped walnuts, or pecan halves.

Make about 40 cookies

# Holiday Frosted Cashew Cookies

Maryanne Olson, Loyal



## Ingredients - cookies:

1/2 cup butter, softened  
1 cup brown sugar  
1 large egg  
1/3 cup sour cream  
1/2 teaspoon vanilla  
2 cups flour  
3/4 teaspoon baking powder  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
1 cup chopped cashews

## Ingredients - frosting:

1/2 cup butter  
3 tablespoons half and half cream  
1/8 teaspoon vanilla  
3 cups powdered sugar

## Directions:

1. Preheat oven to 375°.
2. In a bowl cream butter and brown sugar. Beat in egg, sour cream, and vanilla. Mix well.
3. In another bowl sift together flour, baking powder, baking soda, and salt. Add to creamed mixture and mix well.
4. Fold in cashews.
5. Chill dough.
6. Drop by rounded teaspoons onto cookie sheet and bake for 8 - 10 minutes or until lightly browned.
7. Cool on wire rack.

## Frosting:

1. Lightly brown butter in small saucepan.
2. Remove from heat and add half and half cream and vanilla.
3. Beat in powdered sugar until smooth (if too thick add more half and half).
4. Frost cookies and top each with cashew half

Makes about 3 1/2 dozen cookies.

# Christmas Wreath Cheery Cheese Windmills

Millie Grap, Neillsville



## Ingredients - windmills:

2/3 cup butter, softened  
3/4 cup sugar  
1 large egg  
1 tablespoon milk  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt

## Ingredients - filling:

3 ounces cream cheese, softened  
1/4 cup sugar  
1/4 teaspoon vanilla extract  
1/2 cup finely chipped maraschino cherries

## Directions:

1. Cream butter and sugar in a bowl, beat in egg, milk, and vanilla.
2. In another bowl combine flour, baking powder, and salt.
3. Gradually add to creamed butter/sugar mixture.
4. Divide dough in half and refrigerator until firm.
5. Roll out into two 10" squares and then cut into 2 1/2" squares and place on baking sheet.
6. Make 1" cuts toward center of the squares.
7. For filling beat cream cheese, sugar, and vanilla together.
8. Fold in chopped cherries.
9. Put a teaspoon of filling in center of each square and then fold alternating points to the center to form a windmill.
10. Press a cherry in the center of each windmill.
11. Bake at 350° for 8 - 10 minutes until set.

Makes about 2 dozen cookies

# Candy Bar Cookies

Betty Durham, Neillsville



## Ingredients - base:

3/4 cup butter  
3/4 cup powdered sugar, sifted  
1 teaspoon vanilla  
2 tablespoons evaporated milk  
1/3 teaspoon salt  
2 cups flour, sifted

## Ingredients - filling:

30 caramels  
1/2 cup evaporated milk  
1/4 cup butter  
1 cup powdered sugar, sifted  
1 cup chopped pecans

## Ingredients - icing:

1 cup chocolate chips  
1/3 cup evaporated milk  
2 tablespoons butter  
1 teaspoon vanilla  
1/2 cup powdered sugar, sifted  
Pecan halves for decoration (optional)

## Directions:

1. Cream butter and powdered sugar. Add vanilla, milk, and salt - mix well.
2. Blend in flour.
3. Roll out 1/4" thick and then cut with 2 1/2" round cookie cutter.
4. Place on ungreased cookie sheet and bake at 325° for 12 - 16 minutes or until set and brown on the bottom. Cool on wire rack.

## Filling

1. In double boiler combine caramels and evaporated milk. Melt and remove from heat. Add butter, pecans, and powdered sugar.
2. Spread over cookie.

## Icing

1. Melt chocolate chips and evaporated milk together.
2. Remove from heat and add butter, vanilla, and powdered sugar.
3. Drizzle over cookies and top with pecan halves.

# Walnut Tassies

Junita Nikolai, Loyal



## Ingredients—crust:

1 cup butter, softened  
8 ounces cream cheese  
2 cups flour

## Ingredients—filling:

3 eggs  
1 1/2 cups brown sugar  
2 cups chopped walnuts  
3 tablespoons butter  
2 teaspoons vanilla

## Directions:

1. In a bowl cream together butter and cream cheese. Add flour and mix well.
2. Press mixture into miniature cupcake tins and regular cupcakes tins.
3. Combine filling ingredients and then spoon into centers of cupcake tins.
4. Bake at 350° for 25 - 35 minutes.
5. Sprinkle powdered on top.

Makes approximately 22 miniature tassies and 4 regular size tassies

# Sour Cream Nutmeg Cookies

Rachel McBride, Neillsville



## Ingredients - dough:

1 cup chopped and drained red and green maraschino cherries  
1/2 cup butter, softened  
1 cup sour cream  
2 eggs  
1 1/2 cups granulated sugar  
1 teaspoon vanilla  
2 3/4 cups all purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon ground nutmeg

## Ingredients - frosting:

1/2 cup butter, softened  
1 teaspoon vanilla  
1/2 teaspoon salt  
1/2 teaspoon nutmeg  
1 1/2 - 2 cups powdered sugar

## Directions:

1. In a bowl cream together butter, sour cream, eggs, and vanilla.
2. Add dry ingredients until well mixed.
3. Fold in chopped cherries.
4. Scoop onto parchment lined cookies sheets and bake at 350° for 12 - 15 minutes or until edges are golden brown.
5. For frosting beat butter, vanilla, salt, nutmeg and powdered sugar until smooth.
6. Frost cookies when cooled.

Makes approximately 30 cookies.

# Thank You . . .

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