

BEST BUSINESS WINNER

Charleston Alzheimer's Association

50 Shades of Purple Sugar Cookie Sandwiches

Ingredients

2 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon baking power

1 cup softened butter

1 1/2 cups white sugar

1 egg

1 teaspoon vanilla extract

3 to 4 tablespoons buttermilk

10-15 drops of purple food coloring

Filling: Betty Crocker cake icing



Directions

1. Preheat oven to 375 degrees F.
2. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
3. In a large bowl, cream together butter and sugar until smooth. Beat in the egg and vanilla. Add purple food coloring. Gradually blend in dry ingredients. Add enough of the buttermilk to moisten the dough and make it soft, not wet.
4. Roll rounded teaspoons of dough into balls and place on ungreased cookie sheet.
5. Bake for 8 to 10 minutes or until slightly golden.

**Alzheimer's
Association**
1601 2nd Avenue
Charleston, WV 25387
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PEOPLE'S CHOICE WINNER

Shirley Gregory's Gooey Bars

Servings

48 Bars

Ingredients

1 box Duncan Hines classic yellow cake mix

1 stick margarine (room temperature)

1 egg

1 cup chopped pecans

Topping:

1 box confectioners' sugar

2 eggs (unbeaten)

1 1/2 8 oz. packs cream cheese (room temperature)

1 can or 3 oz. angel flake coconut



Directions

1. Preheat oven to 350 degrees F.
2. Place cake mix on a large bowl. Add margarine and cut with two table knives, scissors fashion, until crumbly. Add egg and mix with fingertips until well mixed. Add pecans and continue mixing with your hands. Mixture will be very stiff and sticky. Press into an ungreased 9x13 pan. Set aside.
3. Place cream cheese in a large bowl. Add confectioners' sugar a little at a time until all of it is blended with the cream cheese. Mix well. Add the two unbeaten eggs. Mix well. Fold in coconut, and continue mixing until well blended.
4. Pour over cake mixture and bake approximately 45 minutes until slightly browned. Remove from oven and cool. Cut into squares.

1ST PLACE WINNER

Mary Jane Bradshaw Stuffed Date Drop Cookie

Ingredients

1 package pitted dates (70-80)
1/4 cup Crisco shortening
3/4 cup light brown sugar
1 egg
1 1/4 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sour cream

Icing:

3 cups of confectioners' sugar
1/2 cup butter
1 teaspoon vanilla
water

Directions

1. Preheat oven to 400 degrees F.
2. Cut each date in half, but not all the way through. Put pecan half into each date and press sides of date together. Set aside.
3. Add cream shortening and brown sugar into a mixing bowl. Add egg, and mix thoroughly. Sift flour. Add baking powder, baking soda, and salt. Mix dry ingredients together. Add to sugar mixture alternating with sour cream. Stir in dates a few at a time until all are coated with dough. Place onto greased cookie sheet 1" or so apart. Note: (1) date per cookie.
4. Bake at 400 degrees F for 8-10 minutes or until slightly brown.
5. Icing: Add butter to a pan. Heat until lightly brown. Take off of the stove. In a bowl, add confectioners' sugar, vanilla, the butter, and just enough water for spreading consistency.
6. Dip each cookie or pipe.



Dark Chocolate Raspberry Birds' Nests

By Maria Young, Helen Purdy and Dorothy King

2nd PLACE WINNER



Raspberry Sugar Glass

- 3 cups of white sugar
- 2 cups of water
- 1 cup of Light Karo Corn Syrup
- 2 TBSP raspberry extract
- 1 bowl of ice water (for testing consistency sugar mixture)

Over medium heat, bring sugar, water and corn syrup to a slow boil, stirring frequently with a wooden spoon until mixture begins to boil. Continue to boil without stirring for approx. 10 minutes, until mixture thickens. Slowly pour a small spoonful of the mixture into the ice water. When the mixture instantly forms a hard, thin string of hardened sugar candy, remove the pan from the heat. Add in the raspberry extract, stirring as the alcohol burns off. Pour the mixture into a shallow 9X13 cake pan lined with aluminum foil. Set aside and allow to cool and harden. Later, you will break the sheet of sugar glass and grind the pieces in a blender until they are the size and consistency of sea salt.

Meringue Birds' Nests

- 6 egg whites
- Pastry bag and coupler set
- Pastry tip (My favorite is #233, which creates a "grass")
- Pinch of salt
- ¼ teaspoon cream of tartar effect similar to what a birds' nest might look like, but
- 1 teaspoon vanilla you may prefer a star tip like #199 for a smoother look.
- 1 ½ cups superfine sugar

Preheat oven to 225 degrees. Beat the egg whites until foamy. Add the salt, cream of tartar, and vanilla and continue beating. Add the sugar 1 teaspoon at a time, beating about 30 seconds between additions. When all the sugar has been added, beat an additional 6 minutes. Egg whites should be very stiff, glossy, and extremely smooth, but not dry. Line 2 large baking sheets with aluminum foil. Spoon the mixture into a large pastry bag fitted with the pastry tip of your choice, and pipe out "birds' nests" approximately 2 inches in diameter, leaving 1-inch spaces. Reduce oven temperature to 200 degrees and bake for 1½ to 2 hours, until the meringues are dry to the touch and can be lifted from the foil. Cool completely.

Raspberry Drizzle

- ½ cup raspberry jam
- 1 TBPS lemon juice
- Heat ingredients in small saucepan over low-to-medium heat until thoroughly blended. Remove from heat.
- Chocolate Ganache
- 8 ounces best quality bittersweet chocolate
- Pastry bag and coupler set
- ½ cup heavy cream
- Round or star-shaped pastry tip

Break chocolate into small pieces so they will melt easily. Heat cream over medium heat in a small saucepan. It is not necessary to boil the cream, but it should be very warm. Stir frequently to prevent a "skin" from forming over the top. Remove from heat and add chocolate, stirring until smooth. Allow to cool and thicken so that mixture holds a "peak."

Assembly

Break the sheet of sugar glass into small pieces and grind in a blender until they are the size and consistency of sea salt. Using a small spoon, place a small drop of the raspberry drizzle in the center of each meringue nest. Fill a pastry bag and the tip of your choice with the chocolate ganache and pipe a dollop about the size of the top of your thumb into the center of each meringue nest, covering the raspberry drizzle. Drizzle the remaining raspberry mixture over the top of each nest. Sprinkle a dusting of the sugar glass over each nest. Set aside several nests for yourself before you share the remainder of your creation with family and friends.

Payne & Garlow Coffeehouse Cuties

Servings

72 cookies

Ingredients

1 1/3 cups brown sugar
1/2 cup vegetable oil
1/4 cup sour cream
1 egg
1 teaspoon vanilla
1 3/4 cups flour
3/4 cup unsweetened cocoa powder
2 teaspoons instant espresso powder
1 teaspoon baking soda
1/4 teaspoon salt
1/8 teaspoon pepper
1/2 cup powdered sugar

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Insurance Agency
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Ingredients

1. Beat together brown the sugar and oil. Then mix in sour cream, egg, and vanilla. Set it aside.
2. In another bowl mix together flour, cocoa, salt, pepper, baking soda, and espresso.
3. Add flour mixture to brown sugar mixture and mix well. Refrigerate dough until firm (3-4 hours).
4. Preheat oven to 350 degrees F.
5. Pour powdered sugar into a shallow bowl. Set it aside.
6. Cut dough into 1" pieces. Roll into balls. Roll balls in the powdered sugar.
7. Bake on ungreased cookie sheet until tops of cookies are firm to touch (10-12 minutes).



Shirley Gregory's Pecan Tassies

Servings

24 Tarts

Ingredients

1 3 oz. Philadelphia cream cheese (room temperature)

1/2 cup margarine (room temperature)

1 cup all-purpose flour

Filling:

2/3 cup coarsely chopped pecans

1 egg

3/4 cup light brown sugar

1 tablespoon margarine

1 teaspoon vanilla



Directions

1. Preheat oven to 325 degrees F.
2. Mix cream cheese and margarine until well blended. Add flour gradually until mixed well. Chill dough for about 1 hour. Shape into balls (approximately 1 teaspoon). Place one ball in ungreased miniature muffin pans. Press evenly against bottom and sides of pan. Sprinkle finely chopped pecans in bottom of each tart shell. (Place prepared muffin pans in refrigerator while preparing filling.)
3. Beat together egg, brown sugar, and 1 tablespoon of butter. Add vanilla. Mix well. Add chopped pecans and stir.
4. Put approximately 1 teaspoon of filling in each shell. Sprinkle finely ground pecans on top.
5. Bake in oven for 25 minutes or until filling is set.
6. Remove from oven, cool slightly, and place each tart on cooling rack.

Josefs' Gluten Free Chocolate Chip Cookies

Ingredients

1/2 lb. of unsalted butter
3/4 cup of brown sugar
2 eggs (large)
1 teaspoon of gluten free vanilla extract
2 cups of gluten free flour mix
1 cup of milk chocolate chips
1/2 cup of semisweet chocolate chips
1 teaspoon of baking soda
1 teaspoon of salt

**Josef's Cup
Quarrier Street
Charleston
Coffee Shop**

Directions

1. Preheat the oven to 375 degrees F.
2. In a mixing bowl, add cream butter and brown sugar.
3. Slowly add eggs and vanilla extract to the butter and brown sugar.
4. In a separate bowl, mix all dry ingredients.
5. Gently and slowly add liquid mix to dry mix.
6. Portion 3 oz. cookie balls. Bake at 375 degrees F for 8 minutes or until brown.

