



MANOR
COLLEGE

FROM OUR HOME *To yours*

— Curated Recipes From your Manor College Community —



JUNE'S PECAN Crunch Cookie

(THE POTATO CHIP COOKIE)

Made with love by: Marc Minnick

Ingredients

- 1 Cup Room Temperature Butter
- 1/2 Cup Sugar
- 1 Teaspoon Vanilla
- 2 Cups Flour
- 1 Cup Crushed Potato Chips
- 1/2 Cup Chopped Pecans
- Whole Pecans to Top the Cookie

Directions

Cream the butter, sugar, and vanilla together. Then mix in the flour, potato chips, and pecans. Form the dough into small balls. Place the balls on a greased pan. Press flat with the bottom of a glass that is dipped in sugar. Top each cookie with a pecan. Bake for 16-18 minutes at 350 degrees until light brown. Remove and cool on a rack.



This is a cookie that my mother-in-law and her children would make every year for Christmas. It was one of many cookies but is my favorite. Over the years her baking helpers have grown-up and started making cookies with their own families. The number of cookies my mother-in-law made slowly started to dwindle. Now she only makes two and this is one of them. She makes it especially for me and hand delivers me my batch at the beginning of December. I usually freeze them and eat them over the winter. I might share 1 or 2, but my family knows not to touch them! It reminds me of how great she is and how nice it is to feel loved at Christmas time.



Butterhorns

Made with love by: Marc Minnick

Ingredients

- 1lb Room Temperature Butter
- 1lb Softened Cream Cheese
- 4 Cups Flour
- 1 Can Cherry Pie Filling
- Sugar

Directions

Blend together the butter and cream cheese. Slowly incorporate the flour. Divide the dough into two sections. Wrap each section in wax paper and place in the refrigerator to chill overnight. Work with one section of dough at a time leaving the other section in the refrigerator. Roll out each section on a lightly floured surface to 1/8 thickness. Using a knife (a pizza cutter works great) cut the dough into two inch square sections. Place one cherry in the center of each square. Fold two opposite corner of the dough over the cherry and lightly pinch the dough to connect the corners. Bake on an ungreased pan for 10 minutes at 350 degrees. Once out of the oven sprinkle a pinch of sugar on each cookie. Remove from pan and cool on a rack.



Growing up, this cookie was only made at Christmas time and was primarily made with cherries. Occasionally, apple pie filling was used, but still only made at Christmas time. As my family began to make the cookie, it slowly became a favorite and we began to mix it up a little and not just make it for Christmas. Our favorite version is with lemon curd and a blueberry. It makes for a nice treat in the summer!



Coconut Macaroons

Made with love by: Marc Minnick

Ingredients

- One 14-ounce Bag Sweetened Shredded Coconut
- One 14-ounce Can Sweetened Condensed Milk
- 1 Teaspoon Pure Vanilla Extract
- 2 Large Egg Whites
- 1/4 Teaspoon Salt
- 4 Ounces Bittersweet Chocolate, Melted

Directions

1. Preheat the oven to 350 degrees and line 2 baking sheets with parchment paper. In a medium bowl, combine the coconut with the sweetened condensed milk and vanilla. In another bowl, using an electric mixer, beat the egg whites with the salt until firm peaks form. Fold the beaten whites into the coconut mixture.
2. Scoop tablespoon-size mounds of the mixture onto the baking sheets, about 1 inch apart. Bake in the upper and middle thirds of the oven for about 25 minutes, until golden; shift the sheets from top to bottom and front to back halfway through baking. Transfer the baking sheets to racks and let the cookies cool completely. (Note: Keep your eye on the cookies they become golden in less than 25 minutes!)
3. Dip the bottoms of the macaroons into the melted chocolate, letting any excess drip back into the bowl. Return the cookies to the lined baking sheets. Drizzle any remaining chocolate on top and refrigerate for about 5 minutes, until set.



Every year, I like to try a to make a new cookie at Christmas time. This recipe was given to me by Shirley Colleston. I am sure many of you will remember Shirley. She worked on our Perkins grant and her desk was in the Business Division. At Christmas time, she would make these cookies and give some to everyone. I looked forward to it every year and had to share the recipe with my family. We now make them every year.



Christmas Cookies

WHITE CHOCOLATE & CRANBERRIES

Made with love by: Halyna Keller

Ingredients

- 1 cup butter, softened
- 3/4 cup white sugar
- 2 eggs
- 1 teaspoon baking soda
- 1 cup packed brown sugar
- 2 teaspoons Vanilla Extract
- 3 cups all-purpose flour
- 1 ½ cup white chocolate chips
- 1 ½ cup dried cranberries

Directions

1. Preheat oven to 375 degrees F. Line with parchment paper or grease cookie sheets.
2. In a large bowl, cream together the butter, vanilla, and sugars until smooth. Beat in the eggs. Combine the flour and baking soda; stir into the sugar mixture. Mix in the white chocolate chips and cranberries. Drop by heaping spoonsful (1-inch diameter) onto prepared cookie sheets.
3. In the preheated oven - bake for 8 to 10 minutes – or until edges are slightly brown.





Pineapple Coconut Cookies

Made with love by: Halyna Keller

Ingredients

- 2 Cups all-purpose flour
- 1 Teaspoon baking powder
- 1/2 Teaspoon baking soda
- 3/4 Teaspoons salt
- 1 Cup unsalted butter, room temperature
- 1 Cup minus 1 tablespoon granulated sugar
- 1 Cup firmly packed light brown sugar
- 2 large eggs
- 1 1/2 Teaspoon vanilla extract
- 1 1/2 Cup quick-cooking oats
- 1 Teaspoon lemon zest
- 3/4 Cups chopped dried pineapple
- 1 Cup sweetened flaked coconut
- 1 Cup pecans, toasted and finely chopped

Directions

Preheat oven to 350 degrees. Line baking sheets with parchment paper.

Mix flour, baking powder, baking soda, and salt together in a medium-sized bowl; set aside.

In a large mixing bowl, beat butter on medium speed until creamy. Add both sugars and beat for about 1 minute, then add the eggs, 1 at a time, beating well after each addition. Beat in the vanilla. Reduce the mixer speed to low and gradually add the flour mixture. Stir in the oats, lemon zest, pineapple, coconut, and pecans.

Drop rounded teaspoonfuls of batter 2 ½ inches apart onto the prepared baking sheets. Bake for 8-10 minutes, or until the edges are nicely browned. Transfer to a wire rack to cool completely.



Burried Cherry Cookies

Made with love by: Chrystyna Prokopovych

Ingredients

- 1 10-ounce jar maraschino cherries
- 1 1/2 cups all purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup butter or margarine
- 1 cup sugar
- 1 egg
- 1 1/2 teaspoons vanilla
- 1 cup semisweet chocolate pieces (not imitation)
- 1/2 cup sweetened condensed milk

Directions

Drain cherries and reserve juice. Stir together flour, cocoa powder, baking soda, baking powder and salt.

In a large mixer bowl beat butter or margarine till softened. Add sugar and beat till fluffy. Add egg and vanilla and beat well. Add flour mixture and beat till well mixed.

Shape dough into 1-inch balls. Place about 2 inches apart on an ungreased cookie sheet. Press down center of each with your thumb. Place a cherry in each center.

For frosting, in a small saucepan combine chocolate and sweetened condensed milk. Cook and stir over low heat till chocolate is melted. Stir in 4 teaspoons reserved cherry juice. Spoon 1 teaspoon frosting over each cherry, spreading to cover cherry. (Frosting may be thinned with additional cherry juice if necessary.)

Bake in a 350 degree oven about 10 minutes or till done. Remove and cool. Makes about 48.



These cookies are a new addition to our Christmas baking. I found the recipe a few years ago in a Better Homes and Gardens cookbook from the 80s. My grandchildren love these.

Christmas Cracker

Made with love by: Sharon Maddon

Ingredients

- 40 saltine crackers
- 1/2 lb butter
- 3/4 brown sugar
- 12 oz bag choc chips
- Cookie sheet with sides

Directions

Line cookie sheet with foil and crackers, melt butter in saucepan and add sugar, pour over crackers and bake 350 for 10-12 minutes until golden brown, when you take out of oven sprinkle with chocolate chips on top and smooth with spatula, put in fridge for 5 hours and break into pieces





Peanut Butter Whimsies

Made with love by: Charmaine Hofmann

Ingredients

- 1/2 cup milk
- 2 cups granulated sugar
- 1/4 lb butter
- 1 teaspoon vanilla
- 2 cups Quick Cooking Oats
- 1 cup peanut butter

Directions

Combine milk, butter and sugar in a saucepan and cook on high heat for about 1 minute, stirring to prevent scorching. Remove from heat and combine the vanilla and peanut butter until smooth, then add the oats; combine well. Drop by teaspoon on wax paper and let cool.

(For chocolate whimsies add 4 tablespoons of cocoa to the milk mixture.)



I remember our school cafeteria served these cookies when I was in elementary school. There was nothing healthy or low-cal about them, but they sure were a sweet treat! And they are super easy to make.



Almond cookies

Made with love by: Chrystyna Prokopovych

Ingredients

- 7 ounces ground almonds
- 14 ounces butter
- 1 teaspoon vanilla
- 1/2 cup sugar
- 2 1/2 cups flour

Directions

In a large mixer bowl beat butter until softened. Add sugar and beat until fluffy.

Add vanilla, beat well. Add flour and continue beating until all the flour is mixed in. Add almonds and mix them well.

Wrap the dough in plastic wrap and place in refrigerator for 1/2 hour to overnight.

Divide the dough into 4 parts. On a well floured surface roll each part into a rope approximately 1/2 inch in diameter.

Cut the rope into 3 inch lengths. Bend each piece into a crescent.

Place on greased cookie sheet. Bake at 375 degrees 15 minutes or until lightly golden.

When cool sprinkle with powdered sugar.



*These Almond cookies were my grandmother's favorite cookie. She made them often for us.
Our family makes sure that we make them at least once a year at Christmas.*



Double Chocolate Delights

Made with love by: Kelly Derham

Ingredients

- 1 cup melted butter
- 2 1/2 cups sugar
- 1/2 cup cocoa
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 4 eggs beaten
- 3 cups flour
- 1 cup chopped nuts
- 2 cups chocolate chips

Directions

1. Preheat oven to 350 degrees
 2. Melt butter, add sugar and mix
 3. Add cocoa, baking soda, salt and vanilla. Stir until smooth
 4. Add eggs, stir thoroughly
 5. Mix in flour, chopped nuts, and chocolate chips
 6. Place rounded teaspoons of dough on greased cookie sheet.
- ***Note dough is more liquid than other cookie doughs*
7. Bake 10 minutes and cool on cookie sheet for 2 minutes
 8. Remove to wire rack to cool completely



I have good memories of making these cookies with my dad. Since I won't be seeing my family for the holidays this year because of the pandemic I guess I will have to eat double!