



**MILLERSVILLE** ALUMNI VIRTUAL  
*Holiday*  
**COOKIE EXCHANGE**

2020 EDITION

 Millersville University  
ALUMNI ASSOCIATION



RECIPE SHARED BY:

*Gabrielle Buzgo*

Interim Director of Alumni Engagement

• TIME •



Cook Time: 25-30 minutes

• OVEN TEMP •



350°F

• YIELD •



70, if cut into  
1½ inch squares



• INGREDIENTS •

- 4 eggs
- 2 cups granulated sugar
- 2 tablespoons oil
- 1 teaspoon vanilla extract
- Dash of salt
- 1 cup milk
- 2 cups flour
- 1-1½ cups raspberry preserves
- 10 oz dark chocolate morsels

## Recipe: DARK CHOCOLATE & RASPBERRY MINI-CAKES

• DIRECTIONS •

- 1 Preheat oven to 350 degrees.
- 2 Blend eggs, sugar, oil, vanilla and salt in the mixer until smooth. Then alternate adding the milk and flour to the mixture until blended.
- 3 Spread the mixture on the greased cookie sheet and bake at 350 for 25-30 minutes (you want the edges to be golden but the center to be gooey).
- 4 Remove the cake from the oven and while hot, spread the raspberry preserves evenly on the cake; the thickness is a personal choice, but make sure it is even. Refrigerate until cool.
- 5 Melt dark chocolate morsels until pourable. Take the cooled cake from the refrigerator and pour the melted chocolate evenly over the raspberry. Refrigerate until the chocolate hardens, then cut into even squares and enjoy!

• NOTES •

This is a twist I made on my mom's classic peanut butter tandy cake recipe because I am a huge fan of dark chocolate and fruit combinations. Feel free to substitute either to your liking!  
**YOU WILL NEED:** 11"x17" cookie sheet, measuring cups, measuring spoons and a mixer.



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M

RECIPE SHARED BY:  
Alyssa Murphy '12

• TIME •



Cook Time: 15-20 minutes

• OVEN TEMP •



• YIELD •

60 cookies,  
depending on size

• INGREDIENTS •

¾ cup honey  
1½ cups firmly packed brown sugar (or just add molasses into white sugar)  
7 Tablespoons unsalted European style butter  
4 cups all-purpose flour  
3 Tablespoons ground cinnamon  
¾ Tablespoons ground cloves  
½ teaspoon ground allspice  
½ teaspoon ground cardamom  
½ teaspoon ground ginger  
½ teaspoon ground mace  
½ teaspoon ground anise seed  
Zest of 1 organic lemon  
2 Tablespoons cocoa powder  
1 Tablespoons potassium carbonate aka potash (may need to special order this - do NOT substitute this for any other leavener)  
1 Tablespoons kirsch or water  
2 eggs  
Blanched slivered almonds  
Candied citrus peel  
Bittersweet chocolate  
Glacé cherries

## Recipe: LEBKUCHEN

• DIRECTIONS •

- 1 This recipe is for those who can plan ahead. The cookie dough will need to age for about 2 months. I like to get this started around Oktoberfest while in the German state of mind.
- 2 In a small pot over a low to medium heat, add the honey and brown sugar to dissolve the sugar. Do not boil. Once the sugar has melted, remove from heat and add the butter. Stir the butter in.
- 3 In your stand mixer bowl, add flour, spices, lemon zest and cocoa powder. Stir together.
- 4 In a small bowl, dissolve the potash into the kirsch or water. This takes patience and smells foul.
- 5 In your flour mix, make a well in the center and add your eggs. Using your mixer (I use the flat beater paddle attachment), mix on low speed to incorporate eggs. Add the honey sugar butter and continue to mix on low. Then pour in the potash dissolved into liquid. Continue to mix for a few minutes until everything is blended and no longer streaking.
- 6 Place the cookie dough into a bowl or pot and cover with a plate (not air tight). Let this sit in a cabinet or other dark and cool space for 2 months. Leave it alone.
- 7 Two months later, preheat the oven to 325 degrees and place the rack in the center of your oven. Line your baking sheets with parchment paper or Silpat® mats. Get out all your fun cookie cutters. Scrape your dough out onto a floured work space. Knead a few times. Cut the dough into 4 chunks. Roll out each chunk to about ¼", then use your favorite cookie cutters. Place the cookies onto your sheets and then let them rest for 1-2 hours.
- 8 Decorate the cookies with the almond slivers, cherries or citrus peel. Bake the cookies for 15-20 minutes until puffed. Remove from sheets and place on cookie rack to cool completely. I recommend only baking 1 sheet of cookies at a time.
- 9 Dip the cookies into melted bittersweet chocolate. Cover in sprinkles, nuts, etc. Or keep them plain—they are delicious no matter what!

• NOTES •

Store these cookies in an airtight container. Surprisingly, these cookies are better a few days after they are baked. They also keep for 2 months but they are likely to be eaten well before then! Fröhliche Weihnachten!



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RECIPE SHARED BY:  
*Alyssa Murphy '12*

• TIME •



Cook Time: 12-15 minutes

• OVEN TEMP •



• YIELD •



4-5 dozen



• INGREDIENTS •

- 2 cups sugar, divided
- 4 teaspoons ground cinnamon
- 2 cups vegetable shortening (or lard)
- 2 eggs
- 2 teaspoons anise seeds, toasted
- 6 cups flour
- 3 teaspoons baking powder
- 1 teaspoons salt
- ½ cup brandy

## Recipe: BISCOCHITOS

• DIRECTIONS •

- 1 Preheat oven to 350 degrees. Line cookie sheets with parchment paper or Silpat® mat.
- 2 Toast anise seeds in a dry skillet on medium heat for about 2 minutes, stirring often until fragrant. Remove from heat immediately.
- 3 In a small bowl, combine ½ cup sugar and cinnamon.
- 4 In a large bowl, cream shortening until fluffy. Add remaining 1½ cups sugar, eggs and toasted anise seeds. Beat together.
- 5 Mix together flour, baking powder and salt, then add to shortening. Add brandy and mix together.
- 6 On a floured surface, roll dough ⅛-¼" thick and cut into shapes. Sprinkle cookies with cinnamon sugar mix. Place 1" apart on cookie sheet. Bake 12-15 minutes until brown. Transfer to cooling rack to cool completely. Store in airtight container.

• NOTES •

These are the official state cookie of New Mexico, a state where a fellow Marauder and I lived for a few years post graduation.



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RECIPE SHARED BY:

*Staci Strauss*

MU Research Associate

• TIME •



Cook Time: 10-20 minutes

• OVEN TEMP •



• YIELD •



60 cookies



• INGREDIENTS •

- 1 cup shortening
- 2 cups sugar
- 1 teaspoon salt
- 2 eggs
- 1 cup buttermilk
- 1½ teaspoon baking soda
- 5 cups flour
- 2 teaspoons vanilla
- ½ teaspoon peppermint oil

## Recipe: SUGAR COOKIES WITH A HINT OF PEPPERMINT

• DIRECTIONS •

- 1 Mix all ingredients and let stand in refrigerator for 1 hour.
- 2 Dust surface with powdered sugar and roll out dough to about ¼ inch thick. Cut into desired shapes.
- 3 Bake at 350 degrees for 10-12 minutes.

• NOTES •



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RECIPE SHARED BY:

*Deborah Rowland Williams '91*

• TIME •



Cook Time: 10-12 minutes

• OVEN TEMP •



• YIELD •



Varies



• INGREDIENTS •

28 graham cracker squares  
1 cup butter  
1 cup light brown sugar  
1 teaspoon vanilla  
½ teaspoon salt  
¾ cup chopped pecans

## Recipe: PRALINE CRACK

• DIRECTIONS •

- 1 Preheat oven to 350 degrees.
- 2 Cover a baking pan (with sides) with parchment paper. Line baking pan with graham crackers.
- 3 Melt butter and sugar in a small saucepan over medium heat until it comes to a boil. Allow it to boil for 2 minutes, stirring constantly. Remove from heat and stir in vanilla and salt. Pour mixture over top of graham crackers and spread evenly.
- 4 Sprinkle pecans on top. Bake for 10-12 minutes until bubbly.
- 5 Remove from heat and allow to cool. Cut into squares. Store in an airtight container.

• NOTES •



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RECIPE SHARED BY:  
*Melanie Herbert Winters '16*

• TIME •



Cook Time: 12-15 minutes

• OVEN TEMP •



• YIELD •



Varies



• INGREDIENTS •

- 1 box chocolate cake mix
- 8 oz cream cheese, softened
- 1 egg
- ½ cup sugar
- ⅛ teaspoon salt
- 6-10 oz semi-sweet chocolate chips

## Recipe: BLACK BOTTON CUPCAKES

• DIRECTIONS •

- 1 Preheat oven to 350 degrees.
- 2 Prepare chocolate cake mix per box instructions, set aside.
- 3 Beat cream cheese, egg, sugar and salt until well blended. Add chocolate chips to cream cheese mixture and lightly fold in.
- 4 Fill mini cupcake liners halfway with chocolate cake batter. Add about 1 teaspoon of cream cheese mixture on top of chocolate cake batter (may require more for full size cupcakes).
- 5 Bake at 350 for 12-15 minutes or until cooked through.

• NOTES •

Suggested supplies: mini cupcake/muffin pan,  
mini cupcake liners (can also use full size cupcake supplies)



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RECIPE SHARED BY:

*Margaret Murphy Hess '00*

• TIME •



Cook Time: 6-8 minutes

• OVEN TEMP •



• YIELD •



Varies



• INGREDIENTS •

4 cups flour  
¾ teaspoon baking soda  
½ teaspoon salt  
1 teaspoon ginger  
1 teaspoon nutmeg  
1 teaspoon cinnamon  
½ teaspoon allspice  
½ teaspoon cloves  
½ cup brown sugar  
½ cup butter  
1 cup sorghum or molasses

## Recipe: MORAVIAN SPICE COOKIES

• DIRECTIONS •

- 1 Combine first 8 ingredients; set aside.
- 2 In a large bowl, beat sugar, butter and molasses until well combined. Using a wooden spoon, stir in the dry flour mixture until combined. The dough will be dry and crumbly. Wrap in plastic wrap and chill overnight. Refrigerate until ready to roll out.
- 3 On a floured surface, roll out dough to ¼" thickness. Cut out with cookie cutters. Bake at 375 for 6-8 minutes. Cool before decorating.

• NOTES •

These taste better as they age, if they stay around!



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RECIPE SHARED BY:  
*Sean Crossman '88*

• TIME •



Cook Time: 12 minutes

• OVEN TEMP •



• YIELD •



Varies



• INGREDIENTS •

- ¾ cup of brown sugar
- ½ cup of shortening, margarine or butter
- 1 egg
- 1½ cups flour, sifted
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon nutmeg (*more if you really like nutmeg*)
- ¼ cup unpeeled apple, chopped
- Rum or brandy or your favorite booze

*Recipe:* **APPLEJACKS** (AN EIGHTEENTH CENTURY RECIPE)

• DIRECTIONS •

- 1 Preheat oven to 375 degrees.
- 2 Cream together sugar and shortening. Beat in the egg. Sift together the dry ingredients and add to sugar mixture, beating until well blended. Stir in apples.
- 3 Drop in shape of balls on a greased cookie sheet and bake at 375 degrees for 12 minutes.
- 4 As soon as they come out of the oven, sprinkle each cookie with 4-5 drops of rum or brandy. Cool for 1-2 minutes on cookie sheet before removing to wire rack.

• NOTES •

This recipe easily doubles.



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RECIPE SHARED BY:  
*Sean Crossman '88*

• TIME •



Cook Time: 8-9 minutes

• OVEN TEMP •



• YIELD •



4 ½ dozen



• INGREDIENTS •

- 1½ cups margarine
- 2 cups sugar
- 2 teaspoon vanilla
- 2 eggs
- 2 cups flour
- ¾ cups cocoa
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup chopped dried cherries (*or nuts or combination*)

## Recipe: CHEERY CHERRY CHOCOLATE COOKIES

• DIRECTIONS •

- 1 Preheat oven to 350 degrees.
- 2 Cream together sugar and margarine. Add vanilla and eggs, beat until well combined. Mix in flour, cocoa, baking soda and salt. Stir in dried cherries.
- 3 Drop by teaspoon on ungreased cookie sheet. Bake for 8-9 minutes at 350 degrees. Cool slightly on cookie sheet before removing.

• NOTES •



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RECIPE SHARED BY:

*Jeanette Kiger Rosenberger '83*

• TIME •



Cook Time: 10-15 minutes

• OVEN TEMP •



• YIELD •



Varies



• INGREDIENTS •

- 1 pound butter
- 1 3/4 cups sugar
- 1 egg
- 1 teaspoon vanilla
- 5 1/2 cups flour
- salt to taste

## Recipe: PRESSED COOKIES (SPRITZ)

• DIRECTIONS •

- 1 Cream 1 pound butter and 1 3/4 cups sugar. Add 1 egg and 1 teaspoon vanilla. Add 5 1/2 cups flour and salt. Firm batter. Lift beater up and down while adding flour.
- 2 Fill cookie press with chosen design (Christmas tree, poinsettia, etc.). Press onto cookie sheet and decorate with colored sugar or other toppings.
- 3 Bake at 350 degrees for 10-15 minutes.

• NOTES •

**YOU WILL NEED:** cookie press (I use an old Mirro one.), cookie sheets (I use AirBake with Pam spray partially wiped off.), cooling racks (cookies are small so racks should not have big openings)



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RECIPE SHARED BY:

*Samantha Campbell Piccinino '11*

• TIME •



Cook Time: 8-12 minutes

• OVEN TEMP •



• YIELD •



Varies



• INGREDIENTS •

- 2 sticks butter, softened
- ½ cup sugar
- 1 egg
- ½ teaspoon almond extract
- 2½ cups flour, sifted

## Recipe: BUTTER COOKIES

• DIRECTIONS •

- 1 Preheat oven to 350 degrees.
- 2 Cream butter, gradually add sugar and beat until light and fluffy. Beat in egg and almond extract. Gradually blend in flour, chill for 1 hour.
- 3 Roll on lightly floured surface and use cookie cutters to cut dough into desired shapes. Bake 8-12 minutes.
- 4 Enjoy cookies as is or decorate with Royal icing!

• NOTES •



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RECIPE SHARED BY:

*Stacey Fink MD, PhD '72, '77M*

• TIME •



Cook Time: 8-10 minutes

• OVEN TEMP •



• YIELD •



48 cookies



• INGREDIENTS •

48 HERSHEY'S KISSES® milk chocolates  
½ cup shortening  
¾ cup REESE'S Creamy Peanut Butter  
½ cup granulated sugar  
½ cup packed light brown sugar  
1 egg  
2 Tablespoons milk  
1 teaspoon vanilla extract  
1½ cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon salt  
½ cup additional granulated sugar for rolling

## Recipe: PEANUT BUTTER BLOSSOMS

• DIRECTIONS •

- 1 Heat oven to 375 degrees. Remove wrappers from chocolates.
- 2 Beat shortening and peanut butter in large bowl until well blended. Add ½ cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
- 3 Shape dough into 1 inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
- 4 Bake 8 to 10 minutes or until lightly browned.
- 5 Remove from oven and immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely.

• NOTES •



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