

Cookies, Cakes and Candies

Check out our latest free "Cookies, Cakes and Candies" cookbook! Its filled with delicious member submitted dessert recipes sure to delight friends and family alike. Enjoy!

Holiday Pineapple Upside-Down Cake

A scrumptious moist cake which will delight your guests.

Almond Joy Bites

Yummy rich coconut bites.

Chocolate Snow Cookies

Chocolate cookies covered in powdered sugar.

Peppermint Snowballs

This is a family favorite, and these cookies melt in your mouth.

Gourmet Pretzels

Pretzels double dipped in chocolate, caramel, and crushed candy canes.

Peanut Butter & Chocolate Cake

All chocolate and peanut butter lovers watch out, once you have had this cake you will be addicted!

Holly Apple Cake

This cake has been a favorite for many years at Christmas.

Lemon Crisps

A cookie sandwich that contains a raisin and nut filling. Usually made around the Christmas Holiday by our family.



Dessert Tip

Instead of serving coffee along with desserts, try and spice things up a little bit with a nice hot cup of Chai Tea. Chai Tea offers just enough spice to compliment these decadent desserts without being too overpowering.

Who knows, maybe these recipes will become new additions to your old holiday traditions.

Holiday Pineapple Upside-Down Cake

By Joyce Hare

A scrumptious moist cake which will delight your guests.

Ingredients

- Moist Boxed Cake Mix (prepared according to directions on box)
- 1 Can Pineapple Slices
- Halved Pecans
- Halved Maraschino Cherries (Red or Green)
- Brown Sugar
- Butter or Margarine

Directions

- Drain 1 can pineapple slices.
- Mix cake mix according to directions using the pineapple juice (which was drained from pineapple) as part of the liquid called for in recipe for cake mix.
- Prepare a 12" X 9" baking pan by melting 1/4 cup butter or margarine in the pan.
- Mix enough brown sugar with the butter to make a paste and spread on bottom of the pan.
- Spread pineapple slices neatly over brown sugar mixture and surround pineapple with halved pecans and halved cherries.
- Bake at 350 degrees until toothpick placed in center comes out clean. Enjoy!

Gourmet Pretzels

Marlena Christian

Pretzels doubled dipped in chocolate, caramel, and crushed candy canes.

Ingredients

- 1 bag pretzel rods
- 1/2 pound chocolate
- 1/2 pound caramel
- 5 crushed candy canes

Directions

- Melt chocolate and caramel in separate pans.
- While melting crush candy canes into small pieces
- After melting the chocolate, dip 3/4 of pretzel in chocolate. Let cool on a cookie sheet.
- After about a minute dip pretzel in melted caramel, then roll into the crushed candy cane.
- Melt chips in double boiler with shortening.
- Let cool on a cookie sheet.
- Makes for a very delicious treat.

Prep time: 10 minutes

Cook time: 1 hour

Total time: 1 hour 10 minutes

Servings: 20

Almond Joy Bites

By Mary D.

Yummy rich coconut bites.

Ingredients

- 8 ounces cream cheese softened
- 18 ounce package crushed Oreos or store brand
- 14 ounce bag coconut
- 1 1/2 cup silvered almonds
- 2 teaspoons vanilla
- 3 1/2 cup chocolate chips
- 2 tablespoons and 1 1/2 teaspoons shortening

Directions

- Beat cream cheese until smooth.
- Stir in coconut, crushed cookies, almonds, and vanilla. Mix well.
- Chill for 1 hour.
- Use a heaping teaspoonful to roll into balls and then place back in refrigerator.
- Melt chips in double boiler with shortening.
- Dip coconut balls in chocolate and letting the extra chocolate dip off.
- Place on wax paper and chill until firm.

Servings: 50

Peanut Butter & Chocolate Cake

By Amy

This cake is a big hit with anyone. All chocolate and peanut butter lovers watch out, once you have had this cake you will be addicted!

Ingredients

- 1 box chocolate cake mix
- 1/2 cup creamy peanut butter
- 1 box vanilla pudding
- 1 container whipped topping
- 1 cup cold milk

Directions

- Preheat oven to 350 degrees.
- Mix cake according to the box. Pour into 2 round cake pans.
- Put in oven and back according to the box.
- While cake is baking, mix box pudding with 1 cup cold milk until it thickens.
- Add 1/2 cup peanut butter to pudding mixture and stir until completely mixed.
- Put mixture in refrigerator.
- When cakes are finished baking and cooled on wire racks, take around 3/4 cup of pudding mixture and spread it on bottom cake layer.
- Place top cake layer over filling, then take 1 1/2 cups cool whip and fold it in the remaining pudding mixture until mixed well. Then frost the outside of your cake.

Prep time: 10 minutes

Cook time: 1 hour

Total time: 1 hour 10 minutes

Servings: 20

Chocolate Snow Cookies

By Amy Phillips

Chocolate cookies covered in powdered sugar.

Ingredients

- 2 cups sugar
- 1/2 cup vegetable oil
- 4 squares of baking unsweetened chocolate - melted
- 4 eggs
- 2 teaspoons vanilla
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 3 cups sifted powdered sugar

Directions

- In a large bowl add sugar, vegetable oil and chocolate, beat until blended.
- Add eggs and vanilla. Mix well.
- In a separate bowl add dry ingredients together then add slowly to the eggs and vanilla mixture.
- Cover and place in refrigerator for at least two hours.
- Remove from refrigerator, roll into individual 1 inch balls.
- Cover with powdered sugar and place on a greased cookie sheet.
- Bake at 350 degrees for 10 -12 minutes.

Prep time: 2 hours 15 minutes

Cook time: 10 minutes

Total time: 2 hours and 25 minutes

Holly Apple Cake

By MaryJane Pieper

This cake has been a favorite for many years at Christmas.

Ingredients

- 2 eggs
- 2 cups sugar
- 1/2 cup oil
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 4 cups diced apples
- 1 cup chopped nuts (pecans or walnuts)

Frosting Ingredients

- 3 ounces cream cheese
- 4 tablespoons margarine
- 2 1/4 cups confectioner's sugar
- 3/4 teaspoon vanilla
- Pinch of salt

Directions

- Beat eggs until light, gradually adding sugar, oil and vanilla.
- Sift together in a separate bowl, flour, baking soda, salt, cinnamon and nutmeg.
- Add to the egg mixture.
- Stir in apples and nuts.
- Bake at 350 degrees for 55 minutes in a greased 9x13 pan.
- Put mixture in refrigerator.
- **Frosting:** Mix frosting ingredients until smooth. Spread on cooled cake.

Prep time: 55 minutes

Cook time: 55 minutes

Total time: 1 hour 50 minutes

Peppermint Snowballs

By Kate Lovering

This is a family favorite, and these cookies melt in your mouth.

Ingredients

- 1 cup butter or margarine
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 1/4 cup all purpose flour
- 1/4 teaspoon salt
- Hard peppermint candies
- Powdered sugar



Directions

- Heat oven to 400 degrees.
- Crush 3/4 cup of hard peppermint candies in a food processor or blender.
- Stir in 1/4 cup of the crushed candies in with the flour.
- Beat butter, 1/2 cup powdered sugar and the vanilla in a large bowl with an electric mixer on medium or mix with a spoon.
- Stir in flour, candy mixture and salt.
- Shape dough into 1 inch balls. Place about 2 inches apart on an ungreased cookie sheet.
- Bake 8-9 minutes until set but not brown.
- Remove immediately from cookie sheet and roll cookies in powdered sugar.
- Wait 10 minutes, then roll in crushed candies. Reroll if desired.

Prep time: 25 minutes

Cook time: 9 minutes

Total Time: 34 minutes

Servings: 24

Lemon Crisps

By Cheryl

A cookie sandwich that contains a raisin and nut filling. Usually made around the Christmas Holiday by our family.

Ingredients

- 1 3/4 cup flour
- 1 teaspoon salt
- 1/8 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/3 cup butter
- 1/4 cup grated American cheese (25 slices)
- 3 ounce cream cheese
- 2 - 1 1/4 cups sugar
- 1 egg yolk
- 1 tablespoon lemon juice

Filling:

- 1 1/4 cup raisins
- 1/4 cup water
- 1/2 cup brown sugar
- 3/4 cup chopped walnuts
- 2 tablespoons flour
- Pinch of salt
- 2 tablespoons lemon juice



Frosting Ingredients

- 1 1/2 cups confectioners sugar
- 3 1/2 tablespoons water

Directions

- Combine flour, salt, baking soda and cinnamon.
- Cream butter, add cheeses and continue creaming.
- Add sugar gradually. Stir in egg yolk and lemon juice.
- Stir in dry ingredients.
- Roll out on lightly floured surface to 1/8 inch thick. Cut out rounds with floured 2 inch cookie cutter.
- Place on lightly greased cookie sheet and bake for 6 minutes at 375 degrees.
- Rinse raisins, drain and chop.
- Combine with brown sugar, flour, salt, lemon juice and water in a small pot.
- Cook over low heat until thick. Cool and stir in nuts.
- Place filling between two cookies.
- Frost tops of cookies. Make a design of holly with green frosting if you want.

Prep time: 10 minutes

Cook time: 10 minutes

Total time: 20 minutes