

# VBS Cookies/Brownies

Thank you for partnering with the VBS team in providing cookies/brownies for the kids. We ask that you use the recipes we've provided as we have carefully chosen them to avoid certain high-risk allergies and because large numbers of kids will like them. The most important thing to remember is **Do Not add nuts or nut extract**. Once you've baked your cookies just bring them with you to church and leave them for us in the church kitchen. Please label the bag with your name, phone number, type, and number of cookies. We will inventory them and pop them in the freezer.

## Pre-made Mixes

Please feel free to bake brownies, sugar cookies, snickerdoodles, chocolate chip or M&M cookies from pre-measured mixes or doughs such as Nestle or Pillsbury. If you choose to bake from pre-made mixes or doughs please be certain there are no nuts or nut extracts in the ingredients and please include the name of the mix on your label.

## Sugar Cookies

1-½ cups powdered sugar	1 cup margarine or butter, softened
1 tsp vanilla	1 egg
2-½ cups all-purpose flour	1 tsp baking soda
1 tsp cream of tartar	Granulated Sugar
	Cinnamon for Snickerdoodles

Mix powdered sugar, margarine, vanilla and egg. Stir in remaining ingredients except granulated sugar. Cover and refrigerate for at least 2 hours. Heat oven to 375 degrees. Grease cookie sheet lightly. Divide the dough in half. Roll each half ¼ inch thick on lightly floured surface. Cut with 2 to 2-½" round cookie cutters. Sprinkle with granulated sugar. Feel free to use colored granulated sugar. Place on cookie sheet. Bake 7 to 8 minutes or until the edges are light brown; cool. (About 5 dozen cookies)

## Snickerdoodle Dough

2 ¾ cups all purpose flour	2 tsp cream of tartar
1 tsp baking soda	½ tsp salt
1 cup butter, softened	1 ½ cups sugar
2 eggs	1 tsp vanilla extract
Cinnamon coating = 1/3 cup sugar mixed with 2 TBS cinnamon	

Preheat oven to 350°F. In a large bowl, mix together flour, cream of tartar, baking soda, and salt together. Set aside. In a stand mixer, cream together butter (barely softened) and sugar. Add eggs and vanilla and blend well. Add dry ingredients to wet ingredients and mix well. In a small bowl, combine remaining ⅓ cup sugar and 2 tablespoons cinnamon. Use a small cookie scoop to scoop out dough, roll into a ball and then roll into the cinnamon sugar mixture- twice. Place 2 inches apart on an ungreased cookie sheet. Bake for 8 – 10 minutes. Let sit on the cookie sheet for a few additional minutes before removing to a wire rack to cool. (Makes 3 dozen cookies)

## **Nestle Toll House Mini Morsel Cookies or M&M Cookies**

2-¼ cups all-purpose flour	1 tsp baking soda
1 tsp salt	1 cup (2 sticks) butter, softened
¾ cup granulated sugar	¾ cup packed brown sugar
1 tsp vanilla extract	2 large eggs
2 cups (12oz pkg) semi-sweet chocolate chips <b>or</b> M&M's	

Preheat oven to 375 degrees. Combine flour, baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in a large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels or M&Ms. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. (Makes about 5 dozen cookies)

Don't forget to pray for the kids and VBS while you're baking those cookies! Thank you so much for your help.

The VBS Team

**Contact Kathey Chellsen @ 925-550-9667 with any questions.**