



HAPPY HOLIDAYS

From the Faculty, Staff, and Students of the VT Institute for Policy and Governance

We are delighted to share these recipes for holiday treats with you. They are distinctive because a faculty or staff member at the Virginia Tech Institute for Policy and Governance (VTIPG) provided each and because each represents the season for those sharing them. We hope these delicious possibilities remind you and yours of the moments of peace and joy the holidays represent. We look forward to working with each of you in the new year with renewed hope and fresh vigor. We have much to accomplish together.

Best wishes,
Max Stephenson
VTIPG Director

P.S. Please also hold **February 3, 2022** on your calendar for an open house at IPG in our newly renovated office!





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Chocolate Carmel Oatmeal Squares

SUBMITTED BY ELIZABETH ALLEN

"A fav of Liz Allen from her sister, Mercedes."

Ingredients:

- 1 pkg. Caramels (about 48; 14 oz. bag)
- 1/3 Cup Water
- 2 Cups Flour
- 2 Cups Quick Oats
- 1 Cup Brown Sugar, packed
- 1 Cup Butter or Margarine (melted)
- ½ tsp. Baking Soda
- ¼ tsp. Salt
- 16 oz. pkg. of Semi-Sweet Chocolate Chips (I add additional 1/3 cup)

Directions:

- *Heat caramels & water over low heat, stir frequently until melted & smooth
- Preheat oven to 350
- Mix flour, oats, brown sugar, butter, baking soda & salt.
- **Reserve 1 cup of mixture for topping
- Press remaining mixture in ungreased rectangular pan (13X9X2)
- Bake 10 minutes; remove from oven
- Sprinkle baked layer with chocolate chips & drizzle with caramel mixture*
 - Then sprinkle with reserved mixture**
- Bake until light brown (about 15 min)
- Cool slightly - cut into bars 2X1 inch



Chocolate Chip Cookies

SUBMITTED BY DAVID MOORE

"Grandma Moore's Famous Secret Chocolate Chip Cookie Recipe"

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) Nestlé Toll House Semi-Sweet Chocolate morsels
- 1 cup chopped nuts (if omitting, add 1-2 tablespoons of all-purpose flour)

Directions:

Step 1:

- Preheat Oven to 375 degrees Fahrenheit

Step 2:

- Combine flour, baking soda, and salt in small bowl.
- Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition.
- Gradually beat in flour mixture. Stir in morsels and nuts.
- Drop by rounded tablespoon onto ungreased baking sheets.

Step 3:

- Bake for 9 to 11 minutes or until golden brown.
- Cool on baking sheets for 2 minutes: remove to wire racks to cool completely.

A decorative border at the top of the page features several oatmeal cookies. On the left, a large cookie is shown in profile. In the center, another large cookie is shown from a top-down perspective. On the right, a cluster of five smaller cookies is arranged in a vertical line, with one slightly offset to the right.

Gluten Free Oatmeal Cookies

SUBMITTED BY KAREN BOONE

"These oatmeal cookies won't disappoint!"

Ingredients:

- 4 1/2 cups gluten-free old-fashioned oats, divided
- 2 tablespoons cornstarch
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon gluten-free baking powder
- 1/2 teaspoon fine salt
- 2 sticks unsalted butter, room temperature
- 3/4 cup granulated sugar
- 1/2 cup packed light-brown sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 3/4 cup chocolate chips
- 3/4 cup raisins

Directions:

- Preheat oven to 350 degrees. In a blender, process 1 1/2 cups oats into a fine meal. Whisk together ground oats, cornstarch, cinnamon, baking powder, and salt.
- In a large bowl, using a mixer, beat butter and sugars until light and fluffy. Beat in eggs and vanilla. With mixer on low, gradually add oat mixture, beating until combined. Fold in chocolate chips, raisins, and remaining 3 cups oats.
- In batches, drop dough in 2-tablespoonful mounds onto a parchment-lined baking sheet, 2 inches apart. Bake until cookies are golden brown at edges, 15 to 18 minutes. Let cool on sheet on a wire rack 2 minutes, then transfer to rack and let cool completely.
- Store in an airtight container, at room temperature, up to 5 days, or in freezer, up to 1 month.



M&M Cookies

SUBMITTED BY MAX STEPHENSON

Ingredients and Method:

- 1 cup (2 sticks) butter
- 2/3 cup brown sugar
- 2/3 cup sugar
- 1 egg
- 1 1/2 teaspoon vanilla extract
- 2 cups flour
- 1 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1 1/4 cups M&Ms brand milk chocolate candies

Prep time: 10-15 min

Bake time: 8-10 min/12-14 min

Yield: 24-30 min

Directions:

- Preheat oven to 350 degrees
- In a large bowl, cream butter and both sugars until well blended. Add the egg and vanilla extract and mix to combine.
- In a separate bowl, sift the flour, baking soda, and salt together. Slowly add these ingredients into the butter mixture and stir until combined.
- Fold in the M&Ms brand chocolate candies and chill the dough for 1 hour or overnight.
- Drop dough by rounded tablespoons onto a lightly greased tray, about 2 inches apart.
- Bake for 8-10 minutes for chewy cookies, or for 12-14 for crispy cookies.

Enjoy!



New Year Cookies

SUBMITTED BY MARY BETH DUNKENBERGER

"These cookies have been a favorite of my three sons, our friends and family for many years and they are so easy, if somewhat messy, to make! Wishing you and your families much happiness and good health over the winter holidays and in 2022!"

Ingredients: (can be easily doubled)

- 12 oz. package of chocolate chips (semi-sweet or milk chocolate), about 2 cups
- 12 oz. package butterscotch chips, about 2 cups

Note: If you want more chocolate and less butterscotch, use additional 6 oz. chocolate chips and 6 oz. only of butterscotch.

- 2 Cups Chow Mein Noodles (I use La Choy)
- 2 Cups Roasted Peanuts (I use Virginia Diner peanuts - a bit more expensive but makes a big difference)

Directions:

- Step 1: Melt chocolate and peanut butter chips in the top of a double boiler over simmering water, stirring frequently, until smooth.
- Step 2: Mix chow mein noodles and peanuts in a large mixing bowl. Pour chocolate mixture over noodles and peanuts and turn to coat.

Note: If you have a large enough double boiler, you can add the noodles and peanuts to the chocolate mixture (less mess).

- Step 3: Line a baking sheet with waxed paper. Drop mixture by rounded tablespoonfuls onto prepared sheet. Refrigerate until set, about 2 hours.



Pecan Pie Cookies

SUBMITTED BY LARA NAGLE

Ingredients for the Cookies:

- 1 cup (200g) packed brown sugar
- 3/4 cup (170g) unsalted butter, softened
- 1 large egg
- 1 teaspoon vanilla
- 2 cups (248g) all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

Ingredients for the Filling:

- 1 cup (60g) finely chopped pecans
- 1/2 cup (100g) packed brown sugar
- 2-4 tablespoons (30-60ml) whipping cream
- 1 teaspoon vanilla
- Pinch salt

Directions:

- Heat oven to 350 degrees Fahrenheit. Line two cookie sheets with parchment paper or silicone baking mats.
- Beat brown sugar, butter, egg, and vanilla at medium speed until creamy. reduce speed to low; add flour, baking powder, and salt. Beat until well mixed.
- Shape dough into 2 tablespoon balls and place on cookie sheets. Make an indentation in each cookie with your thumb or the back of a wooden spoon, rotate it to hollow the cookie slightly.
- Make the filling: stir pecans, brown sugar, salt, and vanilla. Add 2 tablespoons whipping cream. Stir until thick mixture forms, adding a bit more cream as necessary. It shouldn't be too wet, just a thick mixture.
- Scoop about 1 rounded teaspoon of mixture into the center of each cookie. Chill 20 minutes.
- Bake for 10-12 minutes, or until the cookies are baked and just starting to turn golden. Cool slightly before removing from cookie sheet.



Peanut Butter Cookies

SUBMITTED BY LAURA YORK

"My favorite peanut butter cookie recipe!"

Ingredients: (Makes about 6 dozen cookies)

- 1 cup granulated sugar
- 1 cup packed brown sugar
- 1 cup peanut butter
- 1 cup butter, softened
- 2 eggs
- 2 cups sifted flour
- 1 teaspoon baking soda
- 16 oz. semi-sweet chocolate pieces (optional)

Directions:

Step 1:

- Preheat oven to 325 degrees Fahrenheit.

Step 2:

- Cream together sugars, peanut butter, & butter.

Step 3:

- Beat in eggs.

Step 4:

- Stir in chocolate pieces (if using).
- Drop in teaspoon-size scoops onto cookie sheet.
- Bake for approximately 15 minutes.

Enjoy!



Peanut Butter Cocoa Flavored Cookies

SUBMITTED BY MELONY PRICE RHODES

"Recipe on allrecipes.com"

Ingredients:

- 2 cups white sugar
- 3 tablespoons unsweetened cocoa powder
- 1/2 cup margarine
- 1/2 cup milk
- 1 pinch salt
- 3 cups quick cooking oats
- 1/2 cup peanut butter
- 1 teaspoon vanilla extract

Directions:

- In a saucepan, bring sugar, cocoa, margarine, milk, and salt to rapid boil for 1 minute.
- Add quick cooking oats, peanut butter, and vanilla; mix well.
- Working quickly, drop by teaspoonfuls onto waxed paper and let cool.



Sugar Cookies

SUBMITTED BY BILLY PARVATAM

"Recipe on allrecipes.com"

Ingredients:

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 teaspoon vanilla extract

Directions:

- Preheat oven to 375 degrees Fahrenheit.
- In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
- In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients.
- Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.
- Bake 8 to 10 minutes in the preheated oven, or until golden.
- Let stand on cookie sheet two minutes before removing to cool on wire racks.



Susan Morikawa's Ginger Cookies

SUBMITTED BY ANDY MORIKAWA



Ingredients:

- 1 c. butter
- 1 c. brown sugar
- 1 c. sugar
- 1/2 t. baking powder
- 1/2 t. baking soda
- 2 t. vanilla
- 2 t. salt
- 2 3/4 c. flour
- 1 egg
- 1 c. chopped ginger (packed)

Directions:

Notes: I've tried chopping the ginger in a food processor but it gets all gummed up so I chop it by hand as finely as I can stand.

- I cream the butter and sugars. Then add the vanilla. Then add 1 c. flour with the other dry ingredients, then the rest of the flour. Then I add the egg and vanilla.
- Mixing to this point is all with an electric mixer. Last I add in the ginger and mix that in by hand. The dough is pretty stiff at this point so I use a strong wooden spoon to mix it.
- I divide the dough in 4 parts. Roll each into a log in plastic wrap and put in the freezer several hours or overnight or longer.
- When ready to cook, slice thinly (about 1/4" or less). I put parchment paper on the cookie sheet to make them easier to deal with.
- Bake at 350° for about 10-12 minutes or until golden. Cool very briefly and remove to wire racks to cool. Store in tightly sealed container.