

2019 Naperville Garden Club Cup of Cheer™ Winning Cookie Recipes

Coconut Thumbprint Cookies with Salted Caramel Diane Greenawalt Makes 54 cookies

3 sticks unsalted butter, room temperature
1 cup sugar
1 ½ teaspoon pure vanilla extract
3 ½ cups all-purpose flour
Table salt
2 large eggs, lightly beaten
12 ounces sweetened flaked coconut
44 small soft caramel candies (12 ounces), such as Kraft
6 tablespoons heavy cream
Large, flaky sea salt, such as Maldon



Preheat oven to 350 degrees. Beat together butter and sugar with a mixer on medium speed until pale and fluffy, then beat in vanilla. With mixer on low, gradually add flour and ½ teaspoon of salt, and beat to combine. Press dough together in plastic wrap, chill for 20 minutes in refrigerator. After chilling briefly, roll dough into 1 ½ inch balls. Dip each ball in beaten egg and roll in the coconut. Place balls on parchment-lined baking sheets and press an indentation into each with your thumb. Bake for 10 minutes, then remove sheets from oven and re-press indentations. Bake cookies until golden, 9 to 10 minutes more. Let cool on wire racks. Repeat with remaining dough.



Chocolate Chip Cut Out Cookies By Monika Werner Makes 60 2 inch cookies

1C butter, softened
1/3 C sugar
1/2 C light brown sugar
2t vanilla
1/2 t salt
1 large egg yolk
2—2 1/2 C all purpose flour
1 C semi sweet chocolate chips
Melting chocolate or additional chips



- 1) In a large bowl, cream butter, sugars and salt. Add vanilla and egg yolk. Beat well.
- 2) Gradually add flour until a soft dough forms
- 3) Stir in chocolate chips. Divide the dough in half and roll each section into a log about 1/4" thick. Wrap in cling wrap and chill at least 1 hour.
- 4) Preheat oven to 350 degrees. Roll and cut chilled dough into desired shapes. Bake for 10 minutes or until golden brown.
- 5) Once cookies are cooled, dip them into melted chocolate and top with sprinkles. Cool on a rack.

Melting Moments Cookies By Sharon Cote Makes about 3 dozen cookies

1 C Unsifted flour
1/2 C Corn starch
1/2 C powdered sugar
3/4 C margarine
1 t vanilla



In a bowl mix together the first three ingredients. In another bowl beat the margarine until smooth. Add the flour mixture and the vanilla to the margarine.

Mix all together until well blended. Chill for at least one hour. Shape into 1 inch balls and place on an ungreased cookie sheet. Bake at 375 degrees for 10—12 minutes or until edges turn light brown.

To frost—mix powdered sugar and soft butter together until stiff. Add 1 t vanilla and food coloring. Pipe a dollop onto the cookie using a star tip and a pastry bag. Add sprinkles as desired.

A special Thank You to Carol Ohrn, first VP of GCI and a lovely baker, for choosing our three place winners.

Congratulations go to our nominees:
Elaine Bynum, Audrey Zilinsky, Nancy Carroll, Rita Billie, Gail Sutis, Candace Pastore and Sharon Kochanek