

Another Great Recipe from

www.ruthiesbitchinkitchen.com



Two Cookies One Dough!

Simple Christmas Slice Cookies

3 cups Ruthie's Bitchin' Cookie Dough
Jimmies, colored sugar, frosting optional

- Take the dough out of the refrigerator for 5 minutes to soften for easy, consistent slicing.
- Preheat oven to 350 degrees.
- Cut rolls into 1/4-inch slices and set on baking sheets spritzed with nonstick spray.
- If decorating with jimmies or colored sugar, do so now.
- Bake at 350° for 7-9 minutes or until lightly browned.
- Cool for 2 minutes before removing to wire racks.
- If decorating with frosting, do so once cookies are completely cool.

German Chocolate Cookies

2 cups Ruthie's Bitchin' Cookie Dough
3/4 cup flaked coconut, toasted
1/2 cup graham cracker crumbs
1/2 cup miniature semisweet chocolate chips
1/4 cup sweetened condensed milk
Chocolate frosting
Chopped pecans

- Take the dough out of the refrigerator for 10 minutes to soften.
- Combine the dough, coconut, cracker crumbs, chocolate chips and milk in a large bowl.
- Cover and refrigerate for 1 hour or until easy to handle.
- Preheat oven to 350 degrees.
- Drop dough by tablespoon onto baking sheets spritzed with nonstick spray.
- Bake at 350° for 8-10 minutes or until edges are lightly browned.
- Cool for 2 minutes before removing to wire racks.
- Frost cooled cookies and top with nuts.

Ruthie's Culinary Clues: Lining cookie sheets with parchment paper prevents burning and makes cleanup a snap! If your cookies are spreading too much when baking - the baking sheet is too warm from the last batch. Rinse sheets off in cold water and dry between batches if necessary. Cooling racks not only help cookies cool faster, but they help keep the texture of the bottom of the cookie intact.