

Cookie Recipes from 2025 UP Hike

By Tina Velthuizen

Note by Thom: Tina brought four containers of these tasty treats on the bus for the first Up North tour. We enjoyed them to the end. - Thank you Tina!

Cream Cheese Chocolate Chip Cookies

Virginian Logan, a parishioner/saint at St. James gave this to me.)

1 cup flour

¼ t salt

½ cup butter

4 ounces Cream Cheese

2 t grated orange rind

½ c sugar

1 egg yolk

1 package (6 ounce) chocolate chips. (I put in whatever I want.)

½ cup chopped black walnuts (I just use regular walnuts)

Beat butter, cream cheese, sugar and orange rind together, thoroughly. The texture is like mayonnaise. Beat in egg yolk. Add flour and salt mixture and beat until blended. Add chocolate chips and nuts. Bake at 350 degrees for about 15 minutes on a lightly greased cookie sheet. (I now line cookie sheet with parchment paper) Watch closely so as not to burn edges. (I always double the recipe.)



Cookie Recipes from 2025 UP Hike

Brown Sugar Nut Bars

(A recipe from the South Bend Tribune, recently)

½ cup butter, ½ cup powdered sugar, 1 cup all-purpose flour. (I have used gluten free flour) Cream butter and powdered sugar, add flour and mix well. Dough will be light and delicate to the touch. Pat dough firmly in a 9-inch square, un-greased baking pan and bake at 350* for 12 minutes until lightly golden brown.

Meanwhile in a medium saucepan, melt 3 T butter ½ cup brown sugar (packed), ¾ t lemon juice, & 1 T water, bring to a boil, stir in 1 cup nuts (whatever kind you prefer) and ¾ t pure vanilla.

Spread the nut mixture over the pre-baked short bread crust and bake for 15 minutes. Cool slightly and cut into bars while still warm.

Cookie Recipes from 2025 UP Hike

No-Bake Cocoa Cookies

(From a newspaper many years ago.)

Combine in a sauce pan: 2 cups white sugar, ½ cup of butter, ½ cup of milk, ¼ cup unsweetened cocoa powder.

Over medium heat, stirring occasionally, boil for 1 minute.

Add: ½ cup peanut butter and 1 t vanilla. Stir until peanut butter melts.

Stir in 3 cups of oatmeal.

I usually add walnuts.)

Drop on cooling rack covered with parchment paper. Let cool for an hour before putting them in a sealed container.

Henri's Bars

(Henri is my sister, who died 18 years ago, 2006)

1 pound white chocolate (Almond Bark)

4 T peanut butter.

3 cups each of peanuts, Rice Krispies, and mini marshmallows

Melt white chocolate and peanut butter. Pour over the mixture of peanuts, Rice Krispies and marshmallows. Pack into a 9 X 13 pan. I put parchment paper in the bottom. Cool in refrigerator. Cut before completely set.

Cookie Recipes from 2025 UP Hike

Ginger Snaps

(Given to me in 1967, by Howard and Gerri Stephens, when they were my neighbors in my first apartment in Plainwell, MI. Recently the recipe was in the South Bend Tribune.)

Sift together: 2 1/3 cups flour. 1 t ground cinnamon and ground ginger, 1/2 t ground cloves and salt, 2 t baking soda

Cream 3/4 c shortening. (Butter gives it a different texture), 1 cup sugar. Beat in one egg, followed by 1/3 cup molasses. Add the dry ingredients.

Refrigerate for 30 minutes. (I often do longer)

Prepare 1/2 cup of sugar with 2 t cinnamon.

Roll into small balls (you can choose the size) and roll them in cinnamon sugar. Place 2 inches apart (far enough apart that they do not come together when baking) on a parchment lined cookie sheet. Bake at 375 for 10 minutes until golden brown. Cool on wire rack and store in a tightly closed container.

A little humor. On Mackinac Island, a fudge shop had the sign: "You are what you eat". The first time I saw it was when on retreat in a monastery in 1973. On Mackinac Island it added: "so eat some sweets." Enjoy!