

# No Bake Christmas Cookies

## Stained Glass Ornament Cookies

Makes about 60

1 stick of butter  
12 ounces semi-sweet chocolate chips  
1 cup chopped walnuts  
12 ounces colored mini marshmallows  
7 ounces sweetened grated coconut

Heat butter and chocolate chips in the top of a double boiler over low heat, stirring occasionally, until melted and smooth. Cool slightly. Toss marshmallows and nuts in a large bowl; stir in chocolate. Tear five 9-inch sheets of waxed paper and sprinkle each generously with coconut. Divide dough into fifths and place each fifth on a sheet of waxed paper. Roll tightly into 2-inch diameter logs and refrigerate overnight or until firm. Before serving, unwrap from waxed paper and cut into 1/2" slices.

## Wheat Flake Wreath Cookies

Makes about 18 cookies

1/2 cup butter  
3 cups miniature marshmallows  
1/2 tsp almond extract  
1/2 tsp vanilla extract  
1 tsp green food color  
4 cups wheat flake cereal  
red hot candies  
silver dragées

Melt butter, add marshmallows, stirring until all marshmallows are melted. Add extracts and food coloring; stir until it is a uniform green color. When mixture is smooth, add cereal; mix well but gently so as not to crush the flakes. Form into wreath shapes on sheets of waxed paper, decorate with red cinnamon candies and silver dragées. Let cool.

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## Dried Fruit & Nut Bites

Makes about 40

6 large dried medjool dates (pits removed)  
6 large dried figs (small stem removed)  
6 dried apricots  
1/2 cup golden raisins  
1/2 cup toasted chopped pecans  
1/2 teaspoon pumpkin pie spice  
1/4 teaspoon cardamom  
2 tablespoons of orange juice  
1/4 cup sugar for rolling

Put all ingredients except sugar in a large food processor, start out pulsing then on high for about 1 minute or until 1 large ball is formed. Separate the ball into smaller pieces and put back into the food processor, pulse again until 1 ball forms again. Take small amounts (about the size of a large marble) and roll lightly in your hand then in the sugar, place on waxed paper in an air tight container. Continue with the remainder of fruit paste. Makes about 40 depending on the size ball.

## Snowballs

Makes about 4 dozen

1 cup butter, softened  
4 tablespoons water  
1 teaspoon vanilla extract  
6 tablespoons cocoa powder (one reviewer recommended 4 Tbsp)  
1-1/2 cup granulated sugar  
4 cups quick-cooking oats  
powdered sugar  
flaked coconut  
chopped nuts

Cream butter with water and vanilla. Add sugar, cocoa, and oatmeal, mix well. Roll into 1-inch balls. Add more water if necessary to make the dough stick together. Divide the balls in half. Roll half the balls in confectioners sugar and coconut, then roll the other half in the chopped nuts. Refrigerate until serving.

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## Frogs

Makes 3-4 dozen cookies

1/2 cup cocoa  
2 cups granulated sugar  
1/2 cup milk  
1/2 cup butter  
1 teaspoons vanilla extract  
1 cup flaked coconut  
3 cups quick-cooking rolled oats

Line two baking sheets with waxed paper. In a large saucepan, stir together cocoa, sugar, milk and butter. Boil for 5 minutes, then remove from heat. Stir in vanilla extract, coconut and oats. Combine well. Drop by tablespoonfuls onto prepared cookie sheets. Refrigerate 1 hour or until set. Keep refrigerated.

## No-Bake Chocolate Peanut Butter Bars

Makes about 24

1 cup butter, melted  
2 cups graham cracker crumbs  
2 cups powdered sugar  
1 cup peanut butter, crunchy or smooth  
1-1/2 cups semisweet chocolate chips  
4 tablespoons peanut butter

In a medium mixing bowl, stir together butter or margarine, graham cracker crumbs, powdered sugar and 1 cup peanut butter until well blended. Press into the bottom of an ungreased 9 x 13" baking pan.

In the top of a double boiler over hot (not boiling) water, melt the chocolate chips with the 4 tablespoons peanut butter, stirring occasionally until smooth. Spread on top of the mixture in the baking pan.

Refrigerate for about 1 hour before cutting into bars.

Note: Yield depends on how big or small you cut the bars/squares.

*Recipes from [www.christmascookies.com](http://www.christmascookies.com)*