



The *first ever!*
GREAT
Silver Frog
Cookie
Challenge
April 23, 2019

**All the recipes, plus bakers' tips and
pictures of the cookies**



The Great Silver Frog Cookie Challenge by the numbers

- 16 talented and generous bakers.
- Over 750 delicious — and beautifully presented — home-baked cookies.
- 6 highly-qualified celebrity judges.
- Over 50 enthusiastic Silver Frogs to taste and vote.
- 3 prizes...but our bakers are all winners!

The recipes in this document were graciously shared by the bakers along with their notes and tips. For your convenience the recipes have been formatted consistently using the following abbreviations:

C = cup

t = teaspoon

T = tablespoon (3 teaspoons)

oz = ounces by weight

Additional tips:

- ⇒ If a type of flour is not specified, use all-purpose flour. In many cases another flour can be substituted (try whole wheat pastry flour!) but the result may not be the same as the original recipe.
- ⇒ If a type of sugar is not specified, use granulated sugar.
- ⇒ Confectioner's sugar is the same as powdered sugar.
- ⇒ Unless otherwise specified, eggs should be large size.
- ⇒ The oven should always be completely preheated before attempting to bake cookies.

Mexican Hot Chocolate Cookies

Baker: Stephanie Allen



Mexican Hot Chocolate Cookies

A beautiful crackle-topped chocolate cookie with a spicy kick and sugary cinnamon coating. Adapted from Vegan Cookies Invade Your Cookie Jar, Moskowitz/Romero
Yield: 42 2" cookies



For the topping:

1/3 C **sugar**
1 t **ground cinnamon**

For the cookie:

1/2 C **canola oil**
1 C **sugar**
1/4 C **pure maple syrup**
3 T **milk**
1 t **vanilla extract**
1 t **chocolate extract**
1 2/3 C **flour**
1/2 C **unsweetened dark cocoa powder**
1 t **baking soda**
1/4 t **salt**
1/2 t **cinnamon**
1/2 t **cayenne**

- 1) Preheat oven to 350°F. Mix topping ingredients in a shallow bowl or plate and set aside.
- 2) In a medium mixing bowl, vigorously mix together oil, sugar, syrup, and milk. Mix in extracts.
- 3) Sift in remaining ingredients, stirring as you add them. Once all ingredients are added, mix until you have a pliable dough.
- 4) Use a tablespoon or tablespoon-sized cookie scoop to portion dough and roll into balls. Roll in the topping mixture and flatten onto a baking sheet into roughly 1 1/3" discs. Space approximately 2 inches apart; they will spread.
- 5) Bake for 8-9 minutes. They should be crackly on top. Remove from oven and let cool for 5 minutes, then transfer to a rack to finish cooling.

Baker's Notes:

- ⇒ Any non-dairy milk can be substituted for the milk.
- ⇒ If you do not have chocolate extract, increase vanilla to 2 t.
- ⇒ Can use regular unsweetened cocoa powder instead of the dark cocoa powder.



Viennese Hazelnut Butter Thins

Baker: Terri Ellis



Terri says she finds hazelnuts at Central Market. You can also get them at Vending Nut Company off Montgomery Street. They may be labeled "filberts."

Viennese Hazelnut Butter Thins

*With just a few ingredients, this slice-and-bake refrigerator cookie is simple and delicious.
Yield: about 3 dozen cookies*

- 1 C **hazelnuts**
- 1 1/4 C **powdered sugar**
- 1 C **butter**, softened
- 1 **large egg**
- 1 1/4 C **all-purpose flour**
- 1/4 t **salt**
- 1 C **semi-sweet chocolate chips**, optional

- 1) If hazelnuts are raw, toast in a 350°F oven for 10-12 minutes. Let cool slightly, then wrap the nuts in a heavy kitchen towel and rub to remove as much of the skin as possible. Process in a food processor until the nuts are ground, but not pasty.
- 2) Beat powdered sugar and butter with an electric mixer at medium speed until light and fluffy. Beat in egg and vanilla. Gradually add flour and salt, then beat in nuts at low speed.
- 3) Place dough on a sheet of waxed paper, and roll back and forth to form a log 12 inches long and 2 1/2 inches wide, or make two shorter logs. Wrap in plastic wrap and refrigerate until firm, at least two hours and up to 48 hours.
- 4) Preheat oven to 350°F. Cut the dough with a sharp knife into 1/4-inch-thick slices. Place 2 inches apart on ungreased cookie sheets.
- 5) Bake 10-12 minutes or until cookies are very lightly browned. Let cookies rest on baking sheets 1 minute. Remove with a spatula to wire racks to cool completely.
- 6) If decoration is desired, melt chocolate chips in a microwave on high for 1 1/2 to 3 minutes, stirring once. Drizzle cookies with chocolate or use a pastry bag to decorate. Transfer cookies to waxed paper and let stand at room temperature for an hour or until set. Store tightly covered between sheets of waxed paper at room temperature or freeze for up to a month.



Jeff says:

"For the Challenge, we doubled the listed amount of almond extract in both the cookies and the icing to really knock home the almond flavor. We also completely dunked the cookies in the icing."



Simple Iced Sugar Cookies

Yield: 2-3 dozen depending on the size of your cutter

For the cookies:

2 sticks (8 oz) **unsalted butter**, at room temperature
2 oz **cream cheese**, at room temperature
1 C **granulated sugar**
1 **large egg**
1 t **vanilla extract**
1/2 t **almond extract**
1 t freshly grated **lemon zest**
3 C **all-purpose flour**
1 1/2 t **baking powder**
1/2 t **salt**



For the icing:

1 C **powdered sugar**
1/2 t **vanilla** (or other extract)
2—2 1/2 T **milk**

- 1) Beat butter, cream cheese and sugar on medium speed until light and fluffy. Beat in the egg, extracts and lemon zest.
- 2) Whisk together flour, baking powder and salt. With the mixer on low speed, gradually add to the butter and sugar mixture and beat until fully incorporated and a soft dough forms.
- 3) Divide the dough in half and roll each out to 1/4—1/8 inch thickness between pieces of parchment paper. Refrigerate for at least an hour (or freeze if desired).
- 4) Preheat the oven to 350°F and line baking sheets with parchment paper. Cut cookies out of the rolled dough and place on prepared cookie sheets.
- 5) Bake until set, 8-12 minutes depending on the thickness of the cookies. Let cool for 5 minutes and then transfer to a wire rack to cool completely.
- 6) Stir together icing ingredients until smooth, adding a little more sugar or milk to obtain the desired consistency.
- 7) When cookies are cool, ice them using a small offset spatula.

Gluten-Free Chocolate-Pecan Cookies

This recipe appeared in the Star-Telegram in 2018 and was adapted from a King Arthur Flour recipe.

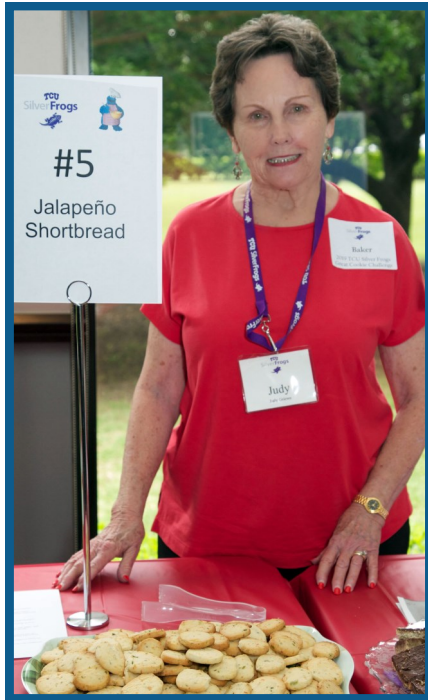
Yield: about 2 dozen

- 2 1/4 C **powdered sugar**
- 1/4 t **sea salt**
- 1 C **cocoa powder**
- 4 **large egg whites**, at room temperature
- 1 t **vanilla**
- 1 1/4 C **chopped pecans**



- 1) Line two large baking sheets with parchment paper that is generously greased with butter. The cookies will stick to the paper if you don't.
- 2) Sift together the powdered sugar, salt, and cocoa. Set aside.
- 3) In a mixing bowl, whisk together the egg whites and vanilla. Mix in the dry ingredients and fold in pecans. Let the batter sit for 30 minutes so it will thicken up.
- 4) Preheat the oven to 350°F.
- 5) Drop the batter onto the baking sheets with a tablespoon, leaving two inches between cookies (they will spread). Bake for 10 minutes or until the cookies are set and you can see cracks on the top.
- 6) Let cool completely on the pans before removing them. Store in an airtight container.





Judy says:

"The first time I made shortbread, I used cranberries. I thought jalapeño would be good. I tried it and my son thought they were wonderful. I've stayed with the jalapeño recipe. Delicious when served with a glass of wine. Enjoy!"

Jalapeño Shortbread

Stock your freezer with this simple dough and be ready to slice and bake in minutes!

Yield: 56 cookies Hands-on Time: 15 minutes, Total Time: 5 hours, 15 minutes

- 1 C **butter**, softened
- 1/4 C **powdered sugar**
- 2 t **vanilla extract**
- 1/2 t **almond extract**
- 2 C **all-purpose flour**
- 1/4 t **baking powder**
- 1/8 t **salt**
- 1/4 C finely chopped **candied jalapeño**
- 1/4 C finely grated **Italian white cheese**,
such as Parmesan

- 1) Beat butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating until smooth. Stir in vanilla and almond extracts until blended.
- 2) Stir together flour, baking powder, and salt.
- 3) Gradually add flour mixture to butter mixture on slow speed, until blended.
- 4) Gradually mix in candied jalapeño and cheese on slow speed.
- 5) Shape shortbread dough into two 7-inch logs. Wrap each log in parchment paper and chill for four hours, or freeze in plastic freezer bags for up to one month.



To bake:

- 6) Preheat oven to 350°F.
- 7) If frozen, let logs stand at room temperature for 10 minutes; cut each log into roughly 28 slices. Place shortbread slices an inch apart on lightly greased or parchment-lined baking sheets.
- 8) Bake for 10-12 minutes or until edges of cookies are just golden.
- 9) Remove shortbread from baking sheets and place on wire racks. Let cool completely for about 20 minutes. Store in airtight containers.

Baker's Note:

- ⇒ You can find candied jalapeño at Central Market, or make your own.



Butter Pecan Turtle Bars

Yield: 3-4 dozen, depending on bar size



Cookie base:

2 C **flour**
1 C **light brown sugar**
1/2 C **butter**, softened

Pecan layer:

1 C chopped **pecans**

Caramel layer:

2/3 C **butter**
1/2 C **light brown sugar**

Topping:

1 C (6 oz) **semi-sweet chocolate chips**

- 1) Combine cookie base ingredients in a bowl and mix at medium speed until mixture becomes fine particles. Pat firmly into an ungreased 13x9x2" baking pan. Sprinkle with pecans.
- 2) Prepare caramel layer by combining butter and sugar in saucepan; cook over medium heat, stirring constantly, until mixture begins to boil, then boil 1/2 to 1 minute.
- 3) Pour caramel over pecans and cookie base.
- 4) Bake at 350°F for 18-22 minutes.
- 5) Remove from oven and sprinkle immediately with chocolate chips. Allow chips to melt slightly and swirl, leaving marbled effect.
- 6) Cool completely. Cut into bars.



Winning Apricot Bars

Yield: 2 dozen 2x2" squares, or 4 dozen 2x1" bars

Total time: Prep, 15 minutes. Bake, 30 minutes plus cooling

Recipe source: Taste of Home

3/4 C **butter**, softened
 1 C **sugar**
 1 **large egg**, at room temperature
 1/2 t **vanilla extract**
 2 C **all-purpose flour**
 1/4 t **baking powder**
 1 1/3 C **sweetened shredded coconut**
 1/2 C chopped **walnuts**
 1 10-12 oz jar **apricot preserves**

- 1) Preheat oven to 350°F.
- 2) In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla.
- 3) In a small bowl, whisk flour and baking powder; gradually add to creamed mixture, mixing well. Fold in coconut and walnuts.
- 4) Press two-thirds of dough onto the bottom of a greased 13x9" baking pan. Spread with preserves; crumble remaining dough over preserves.
- 5) Bake 30-35 minutes or until golden brown. Cool completely in pan on a wire rack. Cut into bars.



Pfeffernuesse

Bakers: Larry & Elaine Klos

A Pfeffernuesse Ode to The historic, first annual Great Silver Frog Cookie Challenge

When you add Silver
To Purple and White
You get a result
That's quite a sight

The addition of Wisdom
To Passion and Purity
Provides a result
That stretches credulity

Just between me and thee
It's delightful to see
The presence of all
On a Pfeffernuesse tree

Molasses and Spice
Make everything nice
In a field of Purple
Silver and White

Try one and see!



Pfeffernuesse

Yield: 4 1/2 dozen

Source: 1968 Better Homes & Gardens Cookbook

3/4 C **light molasses**
1/2 C **butter**
2 **eggs**, beaten
4 1/4 C sifted **all-purpose flour**
1/2 C **granulated sugar**
1 1/4 t **baking soda**
1 1/2 t **ground cinnamon**
1/2 t **ground cloves**
1/2 t **ground nutmeg**
dash **pepper**
confectioner's sugar

- 1) In saucepan, combine molasses and butter. Cook and stir until butter melts. Cool to room temperature.
- 2) Stir in eggs.
- 3) Sift together flour, sugar, baking soda, and spices. Add to molasses mixture; mix well.
- 4) Chill well.
- 5) Preheat oven to 375°F.
- 6) Shape dough into 1-inch balls. Bake on greased cookie sheet for 12 minutes.
- 7) Cool; roll in confectioner's sugar.

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Best Cutout Sugar Cookies

Baker: Kathy Lucas



Kathy's cookies were beautifully decorated in vivid spring colors!

Best Cutout Sugar Cookies

Yield: 2-3 dozen depending on the size of your cutter

Source: thekitchn.com

For the cookies:

2 sticks (8 oz) **unsalted butter**, at room temperature
 2 oz **cream cheese**, at room temperature
 1 C **granulated sugar**
 1 **large egg**
 1 t **vanilla extract**
 1/2 t **almond extract**
 1 t freshly grated **lemon zest**
 3 C **all-purpose flour**
 1 1/2 t **baking powder**
 1/2 t **salt**

For the icing:

1 C **powdered sugar**
 1 T **milk**
 2 t melted **butter**
 1/4 t **vanilla extract**
 pinch **salt**



Stir together icing ingredients, using additional milk to thin if necessary. Tint as desired and frost when cookies are completely cooled.

- 1) Beat butter, cream cheese and sugar on medium speed until light and fluffy. Beat in the egg, extracts and lemon zest.
- 2) Whisk together flour, baking powder and salt. With the mixer on low speed, gradually add to the butter and sugar mixture and beat until fully incorporated and a soft dough forms.
- 3) Divide the dough in half and roll each out to 1/4—1/8 inch thickness between pieces of parchment paper. Refrigerate for at least an hour (or freeze if desired).
- 4) Preheat the oven to 350°F and line baking sheets with parchment paper. Cut cookies out of the rolled dough and place on prepared cookie sheets.
- 5) Bake until set, 8-12 minutes depending on the thickness of the cookies. Let cool for 5 minutes and then transfer to a wire rack to cool completely.

Note: This is the same recipe used for cookie #3 in the competition, but the icing is different. You can see from the photos that different thicknesses and cutter sizes make for very different cookies. This is a very versatile cookie dough.

Cranberry Chocolate Chip Cookies

Baker: Mary Poteet



Silver Frogs tasted and voted for their favorite cookies.

Cranberry Chocolate Chip Cookies

1 C **butter**, softened
 1 C **sugar**
 2 **large eggs**
 1 t **vanilla extract**
 2 1/4 C **all-purpose flour**
 1/2 t **baking powder**
 1/4 t **salt**
 1 1/2 C **semi-sweet chocolate chips**
 3/4 C **chopped pecans**
 1 1/2 C **dried cranberries**

- 1) Cream butter and sugar. Add eggs and vanilla; mix well.
- 2) Combine dry ingredients. Gradually add to creamed mixture and mix well.
- 3) Stir in chocolate chips, pecans, and cranberries.
- 4) Drop by rounded tablespoons 2" apart onto greased baking sheets. Flatten slightly.
- 5) Bake at 350°F for 11-14 minutes, or until set and edges are lightly browned.
- 6) Cool for 2 minutes before removing to wire racks.

June's Lemon Crispies*Yield: about 6 dozen*

1 3/4 C flour	1 C sugar
1 t cream of tartar	1 lightly beaten egg
1 t baking powder	Grated lemon rind from 2 lemons
1/2 t salt	1 T fresh lemon juice
1 C (2 sticks) unsalted butter	Additional sugar , for shaping

- 1) Sift together flour, cream of tartar, baking powder, and salt. Set aside.
- 2) Beat butter until light and creamy.
- 3) Add sugar, egg, grated rind and lemon juice; beat until well blended.
- 4) Gradually add sifted dry ingredients and blend well.
- 5) Chill dough in refrigerator, wrapped in plastic wrap, for at least 6-8 hours or (preferably) overnight.
- 6) Preheat oven to 325°F.
- 7) Form dough into small balls, rolled between palms. To keep the size consistent you can use a cookie scoop or melon baller.
- 8) Place balls 2-3 inches apart on parchment paper-lined baking sheet.
- 9) Press balls into disks with a damp cloth-covered, flat-bottomed small glass dipped in sugar. Lightly sprinkle tops of unbaked cookies with a little sugar, if desired.
- 10) Bake 9-12 minutes until edges and bottom are slightly browned.
- 11) Cool on rack. Cookies will crisp when cooled.
- 12) Store in tight-lidded container or tin. May be stored for several weeks.



Andi says: "This recipe was my English Mother's (June) and these cookies go especially well with a cup of tea!"



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Judges' Choice

Best
Drop/
Shaped
Cookie

Chewy Ginger Molasses Cookies

Baker: Donna Burnette



Chewy Ginger Molasses Cookies

Yield: 42-46 cookies

Source: gimmesomeoven.com

Total Time: 25 minutes Prep Time: 15 minutes Cook Time: 10 minutes

4 1/2 C **all-purpose flour**

4 t **baking soda**

1 T **ground ginger**

2 t **ground cinnamon**

1 t **ground cloves**

1 t **salt**

1 1/2 C **unsalted butter**, softened to room temperature

1 C **granulated sugar**

1 C packed **brown sugar**

1/2 C **molasses**

2 **eggs**

Additional **sugar** for shaping

1) In a medium bowl, whisk together flour, soda, spices, and salt. Set aside.

2) In a separate bowl, cream together butter and sugars on medium-high speed until the mixture is light and fluffy and a pale yellow color, about 2 minutes, scraping down the sides occasionally.

3) Mix in the eggs (one at a time) and molasses, and beat on medium-low speed until well combined.

4) Gradually add in the dry ingredients and beat until evenly incorporated.

5) Transfer to an airtight container and chill at least two hours.

6) Preheat oven to 350°F. Line baking sheet with parchment paper and set aside.

7) Roll the dough into small balls, about an inch in diameter. Fill a separate small bowl with sugar, and roll each ball in sugar until completely coated. Place dough balls on prepared baking sheet.

8) Bake for about 8-10 minutes, until the cookies begin to crack slightly on top. (They will crack more while cooling.) Remove from oven; cool 4-5 minutes on baking sheet before transferring to wire racks.

9) Serve warm and enjoy, or store in a sealed container for up to 4 days. Can be frozen for up to 3 months.

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Judges' Choice

Best
Bar
Cookie

Walnut Bites

Baker: Gail Stephens



Gail says:

"When I make these with pecans, I leave out the spices. Easier than pecan pie at Thanksgiving, and I have never had a fail. Put this in front of a bunch of high school boys, and it will be gone!"

Walnut Bites

Yield: 48 2x1" bars or 96 1x1" bites

Crust:

2 C **flour**
1/2 C **granulated sugar**
1/8 t **salt**
3/4 C cold **butter**, cut up

Filling:

1 C **dark brown sugar**
1/2 C **corn syrup or honey**
1/2 C **molasses**
1/2 C **butter**
4 **eggs**, slightly beaten
2 1/2 C finely chopped **walnuts**
1 t **vanilla**
1 t **ground cinnamon** (optional)
dash **ground clove** (optional)

- 1) Preheat oven to 350°F and grease a 9x13" pan (I use a glass one).
- 2) Combine crust ingredients. I pulse with a food processor but you can also use a pastry blender — the texture should be fine crumbs. Press in bottom of pan. Bake for 17-20 minutes or until lightly browned.
- 3) For filling, combine brown sugar, corn syrup or honey, molasses, and butter in a 3-4 quart saucepan. Bring to full boil over medium heat, stirring gently.
- 4) Here is the tricky part. Have your eggs beaten lightly in a flat-bottom bowl. Whisking the eggs constantly, pour about one-fourth of



the hot sugar mixture into the eggs — this is called tempering and it prevents the eggs from setting.

- 5) Stir the egg mixture back into the remaining hot sugar mixture, stirring constantly (this is why you use a large pot).
- 6) Stir in walnuts, vanilla and optional spices. Pour the filling over the already-baked crust and bake an additional 30-35 minutes.
- 7) Cool completely in the pan on a wire rack or on top of stove burners (so the air can circulate). Cut into large bars or smaller bites. These keep well if they last!

Baker's Notes:

- ⇒ I use Grandma's brand molasses; use all corn syrup if you don't like molasses.
- ⇒ Be sure your walnuts are FINELY chopped; you can use pecans instead.



This irresistible combination of sweet peanut butter and chocolate calls for a tall glass of milk or a fresh cup of coffee. **Delicious!**

World's Best Peanut Butter Bars

Yield: 28 (or more if you cut them smaller)

Source: tastesbetterfromscratch.com

Prep time: 15 minutes Cook Time: 20 minutes Total Time: 35 minutes

Bars:

3/4 C **butter**
 1/2 C **granulated sugar**
 1 C **light brown sugar**
 2 large **eggs**
 1/2 t **vanilla extract**
 1/2 C **creamy peanut butter**, plus more
 for spreading over baked bars
 3/4 T **baking soda**
 1/2 t **salt**
 1 1/2 C **all-purpose flour**
 2 C **old-fashioned rolled oats**

Frosting:

1/4 C **butter**
 1 T **unsweetened cocoa powder**
 1 1/2 T **milk**
 1 1/4 C **powdered sugar**
 1 t **vanilla extract**



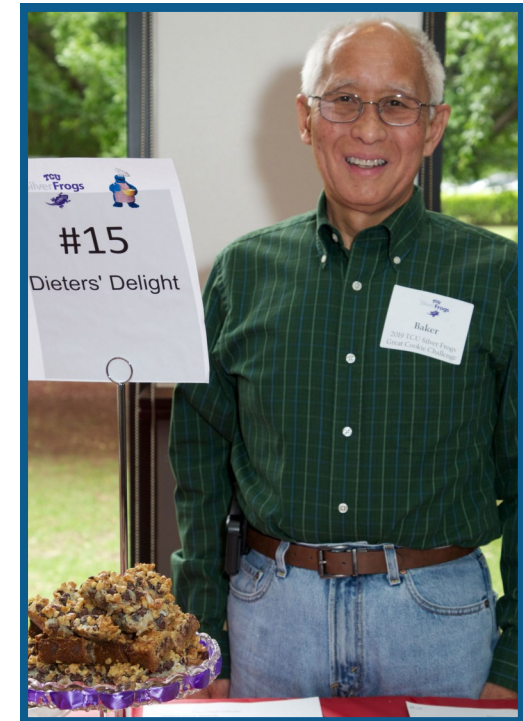
- 1) Preheat oven to 350°F.
- 2) In a large mixing bowl, cream together butter and sugars.
- 3) Add eggs, vanilla, and peanut butter; mix well.
- 4) In a separate bowl mix the dry ingredients. Add to creamed mixture.
- 5) Press firmly into a greased 9x13" pan. Bake for 17-21 minutes; do not over-bake! They will look just barely set in the center, and will harden as they cool. Allow to cool completely.
- 6) Once cooled, spread a thin layer of peanut butter over the bars.
- 7) For frosting: combine butter, cocoa, and milk in a medium saucepan; heat until boiling.
- 8) Stir for 2 minutes. Remove from heat and stir in powdered sugar and vanilla.
- 9) Spread chocolate frosting over the top of the bars; it will thicken once cooled.

Dieters' Delight

Yield: 25 bars

- 1/2 C (1 stick) **unsalted butter**, melted and cooled
- 1 1/2 C **graham cracker crumbs**
- 1 C sweetened or unsweetened, flaked or shredded **coconut**
- 1 C **semi-sweet chocolate chips**
- 1 C chopped **walnuts or pecans**
- 1 14-oz can **sweetened condensed milk**

- 1) Preheat oven to 350°F and place rack in center of oven.
- 2) Line 9x9" baking pan with heavy-duty foil and then butter the foil.
- 3) Place graham cracker crumbs in a bowl, add melted butter and mix thoroughly. Press crumb mixture evenly over the bottom of the baking pan.
- 4) Sprinkle coconut over the graham cracker crust.
- 5) Sprinkle chocolate chips over coconut.
- 6) Sprinkle chopped nuts over chocolate chips.
- 7) Evenly drizzle the sweetened condensed milk over all the layered ingredients; do not mix.
- 8) Bake in preheated oven for 25-30 minutes or until golden brown. A toothpick inserted into the middle of the bars should come out clean.
- 9) Remove from oven and cool on wire rack.
- 10) Cut into bars. Store in the refrigerator. These can be frozen.





This is a beautifully buttery cookie, full of sweet apricots and crunchy pecans!

Apricot Squares

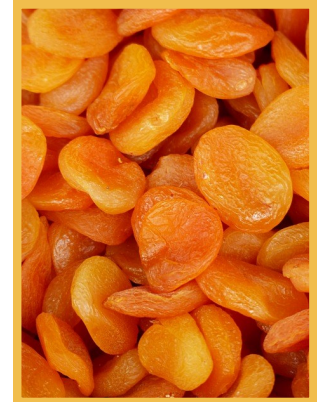
Yield: 64 1" squares or 32 1x2" bars

Apricot filling:

1/2 C finely chopped **dried apricots**
 1/2 C **water**
 1/3 C **sugar**
 1/2 t **vanilla**

Cookie mix:

1 c (2 sticks) **butter**, softened
 1 C **sugar**
 2 **egg yolks**
 2 C sifted **flour**
 1/2 t **salt**
 1 C chopped **pecans**



- 1) Combine apricots and water in a small saucepan. Cover and cook 20 minutes over medium-low heat. Add sugar; cook, uncovered, until thick. Cool slightly; stir in vanilla. Cool completely.
- 2) Preheat oven to 325°F. Grease a 9-inch square baking pan.
- 3) Cream butter and sugar together in mixing bowl until light and fluffy. Add egg yolks; beat well.
- 4) Stir in flour, salt, and pecans. Press half of cookie mixture into prepared pan. Spread evenly with the cooled apricot filling. Cover with remaining cookie mixture.
- 5) Bake for 50-55 minutes or until golden brown.
- 6) Cool in pan on wire rack. Cut as desired.

The Bakers



Pictured from left to right: Terri Ellis, Judy Grzych, Jane Graham, Andi Smith, Stephanie Allen, Linda Tindall, Gail Stephens, Larry Klos, Elaine Klos, Jeff Frazer, Kathy Lucas, Judy Griewe, Donna Burnette, Ron Tamada, and Karla Tamada. Not pictured: Mary Poteet.



The Judges

Pictured from left to right: Jill Kramer, Dr. Ron Flowers, Dr. Susan Weeks, Sharon Harrelson, Cheryl Cobb, and Dr. Teresa Dahlberg.



The Winners

Pictured from left to right: Donna Burnette (Best Drop/Shaped), Gail Stephens (Best Bar), and Larry & Elaine Klos (People's Choice).



Celebrity Judges:

Dr. Teresa Dahlberg, Provost

Dr. Susan Weeks, Vice-Provost

Dr. Ron Flowers, Emeritus Professor of Religion
and TCU Silver Frog instructor and member

Cheryl Cobb, Coordinator, Dee J. Kelly Alumni & Visitor Center

Jill Pape-Kramer, TCU Volleyball Coach

Sharon Harrelson, TCU Silver Frog VP and Baker's Dozen instructor

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Polly Hooper

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Sharon Harrelson, Linda Eastwick and Diane Griffin

Silver Frog attendee-tasters and voters

...and all of our wonderful bakers!

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These beautiful prize packages assembled by the Extended Ed team included baking trays, cookie scoops, cookbooks, King Arthur flour, and TCU logo items!