



SOUTHERN WISCONSIN
GOVERNOR CORYANN ST. MARIE-CARLS



NEBRASKA
GOVERNOR RUSS ZEEB



ALBERTA-MONTANA-
SASKATCHEWAN & NORTHERN WYOMING
GOVERNOR TIM BELL

Taste of the Great Plains Cookie Book

Great Plains Family Reunion

Parallel District Conference (PDC)

November 5-7, 2010

Holiday Inn & Suites

3 Appletree Square, Bloomington, Minnesota



WISCONSIN NORTH - UPPER MICHIGAN
GOVERNOR MARK SPRANGERS



DAKOTAS-MANITOBA-MINNESOTA
GOVERNOR PAT SECHSER



IOWA
GOVERNOR GARY MINER

This was our Contest!

1st Annual Taste of the Great Plains Cookie Contest

Location: Friday Night Hospitality Room
Great Plains Parallel District Conference
Bloomington, Minnesota
5-7 November 2010

Vote for your favorite dunkin' delight! Your taste buds -
and The OI Foundation and The OI Foundation Canada - will thank you!

Participants are asked to bring a minimum of three dozen of their favorite cookie or
bar (no refrigeration required, please).

Voting will be with pocket change....or folding money!
Each penny "earned" by a cookie or bar entry equals one vote.
Canadian and U.S. funds will count equally - a penny is a penny!

Fancy plating and shameless vote garnering are encouraged!

The winning entry will be declared the
"Official Great Plains Goodie" at Saturday's Luncheon -
WITH ALL OF THE BRAGGING RIGHTS ASSOCIATED THEREWITH!

All voting proceeds will be donated to the OIF and the OIFC, in the name of the six
Districts in the Great Plains Region. And if you bring your recipes along, we'll put
them together in a "Taste of the Great Plains Cookiebook" and email them to you in
time to add them to your holiday baking!

Got Questions?

Contact Iowa Governor Gary or First Lady Sharon Miner

H: 641-745-3012 C: 641-745-0454

gminer@iowatelecom.net



Here Are Our Results!

The Great News ~

There were more than 30 delicious (and certified calorie-free, of course) entries!

The Even Greater News ~

Thanks to our Great Bakers and our Great Tasters, \$350.85 was donated to the OI Foundation and the OI Foundation Canada, in the names of the six Great Districts in the Great Plains Region!

Congratulations To Our Winners!

“Official Great Plains Goodie”

1st Place

Janet Brubakken

2nd Place

Pam Burk

3rd Place

Lucy Hough

Pecan Crescents

1 Cup butter
5 T powdered sugar
1 Tsp water
1 Tsp vanilla
 $\frac{1}{2}$ Tsp salt
2 Cups flour
1 Cup pecans (cut fine)



Cream butter and add sugar while beating. Add all remaining ingredients in order given and blend carefully.

Roll in sticks four inches long and shape into crescents.

Bake 20 minutes at 350 degrees until light brown. Yield: 3 $\frac{1}{2}$ dozen

Janet Brubakken
Optimist Club of Brookings, South Dakota
DMM District

Peanut Chews

Crust:

1 $\frac{1}{2}$ c flour
2/3 c packed brown sugar
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp soda
 $\frac{1}{2}$ cup margarine (softened)
1tsp vanilla
2 egg yolks
3 cup mini marshmallows

Topping:

2/3 cup corn syrup
 $\frac{1}{4}$ cup margarine
2 tsp vanilla
12 oz pkg peanut butter chips
2 cup Rice Krispies
2 cup cocktail peanuts

Heat oven to 350 degrees. Lightly spoon flour into measuring cup, level off. In large bowl combine all crust ingredients except miniature marshmallows until crumbly mixture forms. Press into ungreased 9 X 13 pan. Bake for 12-15 minutes or until golden brown. Immediately sprinkle with marshmallows. Return to oven until marshmallows puff. Remove from oven and cool while preparing topping.

In sauce pan, heat corn syrup, margarine, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat, stir in cereal and nuts. Spoon warm topping over marshmallows and spread to cover. Chill and cut.

Lucy Hough
Secretary-Treasurer
Optimist Club of Underwood, Iowa
Iowa District

**“Think what a better world it would be if we all, the whole world,
had cookies and milk about three o'clock every afternoon
and then lay down on our blankets for a nap.” Robert Fulghum**

Gingersnaps

2 cups brown sugar
1 $\frac{1}{2}$ cups shortening (I use 1 c butter and $\frac{1}{2}$ c Crisco)
2 eggs
 $\frac{1}{2}$ cup molasses
2 tsp soda
1 tsp cinnamon
 $\frac{1}{2}$ tsp ginger
 $\frac{1}{4}$ tsp cloves
1 tsp salt
4 cups flour

Mix well and chill. Roll in small balls; dip in sugar.
Bake at 350 degrees. Keep well.

From the kitchen of my Mom
Mavis Anderson
Club President
Optimist Club of Bismarck - Central Dakota, North Dakota
DMM District

Low-Fat Raisin Oatmeal Cookies

1 cup white whole wheat flour or whole wheat flour
1 tsp baking powder\
1 tsp cinnamon
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
1 cup packed brown sugar
 $\frac{1}{4}$ cup fat free vanilla or plain yogurt
2 Tblsp canola oil
1 large egg
1 tsp vanilla
1 $\frac{1}{3}$ cup uncooked old fashioned or quick cooking rolled oats
1 cup Sun-Maid Raisins

Combine flour, baking powder, cinnamon, baking soda & salt together in small bowl. Combine brown sugar, yogurt, oil, egg & vanilla in large bowl. Add flour mixture to blended dough. Stir in oats and raisins. Drop mixture by rounded teaspoon on cookie sheets lined with parchment paper 2 inches apart. Bake 10 - 12 minutes at 350 degrees until very lightly browned. Do not overbake. Slide cookies onto racks to cool.

Mavis A. Anderson
Club President
Optimist Club of Bismarck - Central Dakota, North Dakota
DMM District

“A balanced diet is a cookie in each hand.” Unknown

Cranberry-Chip Cookies

A lovely, soft cookie bursting with cranberries and a hint of nuts. Try pistachio nuts for a unique flavor and even more color!

1 cup granulated sugar
 $\frac{3}{4}$ cup packed brown sugar
 $\frac{1}{2}$ cup margarine or butter, softened
 $\frac{1}{4}$ cup milk
2 Tablespoons orange juice
1 egg
3 cups all-purpose flour
1 tsp baking powder
 $\frac{1}{2}$ tsp baking salt
 $\frac{1}{4}$ tsp baking soda
 $1\frac{3}{4}$ cups coarsely chopped fresh or frozen cranberries
(or $2\frac{1}{2}$ cups and omit dried cranberries)
1 cup coarsely chopped dried cranberries
1 cup chopped nuts
 $\frac{1}{2}$ to 1 cup dark chocolate chips (you can also use white chocolate or semi-sweet chocolate chips)
Optional - Browned Butter Glaze

Heat oven to 375 degrees. Grease cookie sheet.

Cream sugars and margarine in large bowl. Add milk, orange juice and egg. Stir in flour, baking powder, salt and baking soda. Carefully stir in cranberries, nuts, and chocolate chips to avoid smearing the colors. (Fresh or frozen berries will result in a dough with a more red tint.)

Drop dough by rounded teaspoonfuls about 2 inches apart on cookie sheet. Bake 10 minutes or until light brown. Remove from cookie sheet. Cool on wire rack. Drizzle with Browned Butter Glaze or sprinkle with semi-sweet or white chocolate while hot, if desired. Makes about 5 1/2 dozen cookies.

Browned Butter Glaze:

$\frac{1}{3}$ cup margarine or butter
2 cups powdered sugar
1 $\frac{1}{2}$ tsp vanilla
2 to 4 T hot water

Heat margarine in 2 qt sauce pan over low heat until golden brown; cool slightly. Stir in powdered sugar and vanilla. Beat in water until smooth and of spreading/drizzling consistency.

Cindy Von Fange
District PGI Chair
Optimist Club of Wayne, Nebraska
Nebraska District

“The two biggest sellers in any bookstore are the cookbooks and the diet books.

The cookbooks tell you how to prepare the food, and the diet books

tell you how not to eat any of it.” Andy Rooney

Cream Cheese Cookies

$\frac{1}{4}$ cup butter or margarine, softened
1 8 oz package cream cheese, softened
1 egg
 $\frac{1}{4}$ tsp vanilla
1 package yellow or devils food cake mix

Cream butter and cheese. Blend in egg and vanilla. Add cake mix (dry), 1/3 at a time, mixing well after each addition. If mixer is used, add last third of cake mix by hand.

Cover; chill 30 minutes. Heat oven to 375 degrees. Drop by scant teaspoons onto ungreased baking sheet. Bake 8 to 10 minutes or until light brown. Cool slightly before removing from baking sheet.

Yield: 6 to 8 dozen cookies.

Pam Brunelle & Josh
Red Lake Falls, Minnesota
(Via the SWIS District)

Snicker Cookies

1 cup margarine
1 cup peanut butter
1 cup white sugar
1 cup brown sugar
2 eggs
3 cups flour
1 teaspoon baking powder
1 teaspoon soda

Form into balls, cut small Snicker bars into 3 parts. Place part of Snicker in ball and form dough around it.

Bake at 350 degrees until golden brown.

Richie and Jessica Vaudrin
Red Lake Falls, Minnesota
(Via the SWIS District)

Butter Cookies

1 pound butter
1 cup brown sugar
 $\frac{1}{2}$ tsp soda
1 tsp cream of tartar
4 cups flour (approximately)

Beat butter and soda to a light consistency. Mix rest of ingredients and form into a roll. Put in refrigerator overnight. Slice and bake at 350 degrees for 10 to 12 minutes.

Carol Pederson
Red Lake Falls, Minnesota
(Via the SWIS District)

Crack Top Cookies

1 cup white sugar
 $\frac{3}{4}$ cup shortening
1 egg, beaten
Salt to taste
4 Tablespoon molasses
2 cups flour
1 tsp cinnamon
1 tsp ginger
2 $\frac{1}{2}$ tsp soda

Cream shorting and sugar together; add all dry ingredients and mix well. Form into balls and roll in sugar.

Bake at 350 degrees for 8 to 10 minutes.

Cherie Vaudrin
Red Lake Falls, Minnesota
(Via the SWIS District)

Chocolate Nut Drops

1 $\frac{2}{3}$ cup flour
1 tsp soda
Dash of salt
1 cup brown sugar
 $\frac{1}{2}$ cup shortening
3 chocolate squares, melted (1 oz per square)
2 eggs
 $\frac{1}{2}$ tsp vanilla
 $\frac{1}{2}$ cup milk
1 cup nuts

Mix flour, soda and salt; add sugar, shortening, chocolate, eggs and vanilla. Mix in milk and nuts. Mix well, drop by teaspoon on greased baking sheet.

Bake at 350 degrees for 12 to 15 minutes. Frost if desired.

Linda Vaudrin
Red Lake Falls, Minnesota
(Via the SWIS District)

"Kissin' don't last, cookin' do!" Unknown

Oatmeal Chocolate Chip Cookies

1 cup butter
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp vanilla
1 $\frac{1}{2}$ tsp baking soda
1 tsp baking powder
1 tsp salt
2 cups flour
2 cups oatmeal
1 $\frac{1}{2}$ cups chocolate chips

Cream first 5 ingredients together. Add sifted dry ingredients, then add oatmeal and chips. Chill dough a few hours then drop by teaspoonfuls onto a greased cookie sheet.

Bake at 350 degrees until light brown. Makes about 6 dozen cookies.

Janet Lloyd
Immediate Past Governor
Optimist Club of West Des Moines, Iowa
Iowa District

Pumpkin Bars (From the Pampered Chef Cookbook)

2 cups all-purpose flour
2 cups sugar
1 tbsp pumpkin pie spice
2 tsp ground cinnamon
2 tsp baking powder
1 tsp baking soda
 $\frac{1}{2}$ tsp salt
1 (15 oz) can solid-pack pumpkin
 $\frac{3}{4}$ cup vegetable oil
4 eggs, beaten
3 oz cream cheese, softened
6 tbsp butter, softened
1 tsp milk
1 tsp vanilla
2 cups confectioners' sugar

Preheat oven to 350 degrees. Mix the flour, sugar, pumpkin pie spice, cinnamon, baking powder, baking soda, and salt in a large mixing bowl. Stir in the pumpkin, oil, and eggs. Spread in a greased 10 X 15 inch baking pan. Bake for 20-25 minutes or until the edges pull away from the sides of the pan. Cool in the pan on a wire rack.

Combine the cream cheese, butter, milk and vanilla in a medium mixer bowl. Beat at medium-high speed until smooth, scraping the bowl occasionally. Add the confectioner's sugar beating constantly until of spreading consistency. Spread over the baked layer. Chill covered until serving time. Cut into 48 bars

Janet Lloyd
Immediate Past Governor
Optimist Club of West Des Moines, Iowa
Iowa District

Best Optimist Cookie

1 package yellow cake mix with pudding
2 teaspoons soda
1 egg
5 oz margarine
6 oz chocolate chips
Optional, $\frac{1}{2}$ cup nuts

Mix, pour batter in a 12 inch pizza pan. Bake at 350 degrees for 15-plus minutes.

Pat Sechser
Governor
Rushmore Optimist Club, Rapid City, South Dakota
DMM District

Double Good Oatmeal Raisin Cookies

$\frac{1}{2}$ Cup plus 6 Tbs. butter, room temp
 $\frac{3}{4}$ Cup firmly packed light brown sugar
 $\frac{1}{2}$ Cup granulated sugar
2 large eggs
2 tsp. vanilla extract
 $1\frac{1}{2}$ Cups all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
 $\frac{1}{4}$ tsp. allspice (optional)
 $\frac{1}{2}$ tsp. salt
3 Cups quick-cooking oatmeal (not instant)
2 Cups raisins

In large bowl, beat butter and sugars until creamy; beat in vanilla and eggs. Add combined flour, soda, salt and spices; mix well. Toss raisins and oatmeal together; mix into dough. Cover with a damp tea towel and let rest for 30 minutes up to two hours (the longer the resting time, the moister the cookies).

Preheat oven to 350 degrees. Dip tablespoon into cold water, drop dough by rounded spoonfuls onto PAM'd cookie sheets. Bake 8 to 10 minutes or until pale golden brown. Cool 1 to 2 minutes on sheets before removing to wire racks. Cool completely before sampling - the raisins are hot! Store tightly covered (tucking in a slice of apple or a piece of white bread will help keep them moist). Yield: $3\frac{1}{2}$ - 4 dozen medium-sized cookies. Too busy for cookies? Make bars! Moisten your hands and gently pat the dough into a PAM'd jellyroll-sized metal baking pan. Bake 25-30 minutes. While still warm, drizzle with a medium-consistency glaze made from powdered sugar, vanilla, milk or cream, a little melted butter and a dash of cinnamon. Cut while warm.

Gloria Kloster
Optimist Club of Brookings, South Dakota
International Vice President, Great Plains Region

"Marge, it's 3 AM. Shouldn't you be baking?" Homer Simpson

Rootin, Tootin, Straight Shootin, Cowboy Cookies

2 cups Brown Sugar
2 cups white sugar
1 cup Crisco
1 cup margarine
4 eggs
2 tsp vanilla

Cream the above ingredients and add:

4 tsp baking powder
2 tsp baking soda
4 cups flour
4 cups oatmeal
1 tsp salt
1 bag chocolate chips

Or substitute Raisins and nuts if desired.

Bake at 350 degrees for 12 to 15 minutes.

Makes a huge batch: approximately 5 dozen cookies.

Sharon Anderegg
Optimist Club of Brookings, South Dakota
DMM District

White Chocolate Macadamia Craisin Dreams

Ingredients:

3 cups flour
2 eggs
 $\frac{3}{4}$ tsp baking soda
1 Tbsp vanilla
 $\frac{3}{4}$ tsp salt
1 cup white chocolate chips
 $\frac{3}{4}$ cup white sugar
1 cup chopped macadamia nuts
1 cup brown sugar, packed
1 cup craisins
1 cup butter - softened

Directions:

Cream together white sugar, brown sugar and butter. Add slightly beaten eggs and vanilla. Add flour, soda and salt until just mixed. Stir in chips, nuts, and craisins.

Bake on ungreased cookie sheet at 350 degrees for 10 minutes or just until set. Let cool - cookies will sink slightly. Drizzle melted dark chocolate over top.

Sue Kranz
Past Governor
Beloit Breakfast Optimist Club, Wisconsin
SWIS District

Macadamia Nut Cookies

Cream together:

1 cup Crisco butter shortening
 $\frac{1}{2}$ cup sugar
1 cup firmly packed brown sugar
1tsp vanilla

Fold in:

2 well beaten eggs

Sift together and add:

2 $\frac{1}{4}$ cups flour
1 tsp soda

Add White chips and chopped macadamia nuts

Bake at 350 degrees for 8 minutes.

Barb Robertson
Immediate Past Governor
Optimist Club of Underwood, Iowa
Iowa District

Peanut Butter Blossoms

1 cup shortening
1 cup creamy peanut butter
1 cup white sugar
1 cup brown sugar, packed
2 eggs
2 tsp vanilla
 $\frac{1}{4}$ cup milk
3 $\frac{1}{2}$ cups flour
1 tsp salt
2 tsp baking soda

Cream together the first 4 ingredients. Add the eggs, vanilla, and milk; beat well. Sift together and blend in the flour, salt, and baking soda. Shape into small balls; roll in sugar.

Bake for 8 minutes in a 375 degree oven. Take out and press a chocolate kiss in each cookie.

Sharon Miner
District First Lady
Lieutenant Governor
Optimist Club of Greenfield, Iowa
Iowa District

"I figured if I was going to make the world a better place, I'd do it with cookies." Ana Pascal

Mint Bars

Chocolate Bars:

1 cup sugar
½ cup butter
4 eggs
1 cup flour
1 can Hershey's Chocolate syrup

Mint Filling:

4 T butter
1 tsp peppermint flavoring
3 T milk
2-4 drops of green food coloring
2 T Vanilla pudding
2 cups powdered sugar

Chocolate Topping:

2 T butter
2 tsp vanilla
6 oz chocolate chips, semisweet

Preheat oven to 350 degrees.

BAR: Beat sugar, butter and eggs, add flour and mix well. Add Chocolate syrup and spread in a well greased 11 x 15 pan. Bake 20 minutes.

MINT FILLING: Meanwhile, blend butter, peppermint and milk. Add green coloring very sparingly. Combine pudding and sugar in another bowl and mix into green mixture. Frost cooled bars with mint layer and refrigerate one hour.

TOPPING: Melt butter, vanilla and chocolate chips in a double boiler, cool slightly and spread chocolate on top of mint layer. Return to refrigerator until ready to serve.

Jeri Gorman
District Foundation Representative
St Paul Optimist Club, Minnesota
DMM District

Cake Mix Cookies

Regular Cake Mix - any flavor, any brand
½ cup canola oil
2 medium eggs

Put in bowl and mix at medium speed and then on high for a total of 2-3 minutes. Line cookie sheets with baking mats or parchment paper. Roll into balls about the size of walnuts. Press with meat pounder sprayed and dipped in deco sugar or white sugar. Bake at 350 degrees for 8 minutes.

Chocolate cake mix --- slivered dried cherries and nuts
Yellow cake mix --- chocolate chips
Lemon cake mix --- use your imagination!!

Kathy Baker
Lieutenant Governor
Council Bluffs, Iowa
Iowa District

Fudge Nut Bars

1 cup butter
2 cups brown sugar
2 eggs
2 tsp vanilla
2 $\frac{1}{2}$ cups flour
1 tsp soda
1 tsp salt
3 cups quick oatmeal

Filling:

1 (12 oz) pkg milk chocolate chips
1 can Eagle Brand sweetened condensed milk
2 T butter
 $\frac{1}{2}$ tsp salt
1 cup chopped nuts
2 tsp vanilla

Cream butter and sugar; mix in eggs and vanilla.

Sift flour, soda & salt; stir in oatmeal.

Add dry ingredients to creamed mixture. Set aside while making filling.

In a saucepan, over boiling water, mix together choc chips, condensed milk, butter & salt. Stir until smooth. Stir in vanilla & nuts. Spread about $\frac{3}{4}$ dough in bottom of greased 10 x 15 pan. Cover with chocolate mixture. Sprinkle with remaining dough. Bake at 350 degrees for about 30 minutes. Cool and cut into squares.

Don's Coconut Dream Cookies

Be sure to read the entire recipe very carefully for best results.

Ingredients:

10-15 fresh coconuts
20 pounds pure chocolate
15 pounds sweet butter
One bucket of fresh lard
10 pounds of white flour

Directions:

Cut apart coconuts and chop up to fine texture

Pour coconut milk down the front of your shirt and add flour

Mix together all remaining ingredients in a very large bowl

Form into one very large cookie

Bake in preheated oven (1000 degrees) for 10 hours

Throw out this burnt mess and go to Wal-Mart and buy some cookies.