

## Oreo Cookies

- 2 boxes Betty Crocker devils food cake mix
- 4 eggs
- 1 1/2 cups Crisco
- 1 (8 oz.) pkg. cream cheese
- 3 1/2 cups powdered sugar
- 1/4 cup butter
- 2 tsp. vanilla

### DIRECTIONS:

In a bowl, combine cake mixes, eggs and Crisco. Mix thoroughly. Roll into small balls. Bake at 350 for 9 minutes on ungreased cookie sheets. Let cool on cookie sheets and transfer to wire racks. In another bowl combine cream cheese, powdered sugar, butter and vanilla. Spread frosting between two cookies.



Third Place - Verna Thon

## Heavenly Hawaiians

- 1/2 cup each softened butter  
& sour cream
- 1 cup brown sugar
- 1 egg
- 1/2 tsp. vanilla
- 1/2 tsp. rum flavoring
- 1/2 cup crushed pineapple (drained well)  
(reserve pineapple juice for frosting)
- 1 3/4 cup flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/4 cup chopped Macadamia nuts
- 1/4 cup flaked coconut
- (If dough seems very soft add just a little more flour.)

### DIRECTIONS:

Refrigerate dough one hour or overnight.

Blend butter, sour cream and brown

sugar. Mix in the egg and the flavorings, mix well. Then mix in the dry ingredients, nuts and pineapple and coconut. Chill the dough.

### Frosting:

- 3/4 cup powdered sugar
- 1 Tbsp. soft butter  
or cream cheese

Moisten with just enough of the reserved pineapple juice to be spreadable. Add 1/4 tsp. vanilla and about 2 Tbsp. coconut. Spread on cooled cookies and decorate with macadamia nuts.

Yield: 2 dozen



Fourth Place - Eunice Ries

## Frosted Fruit Drops

- 1 cup Crisco
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs (beaten)
- 1-20 oz. can crushed pineapple  
(drain and save juice)
- 1 cup nuts (chopped)
- 2-5 oz. pkgs. dried cranberries  
(soak in 2 cups boiling water while mixing cookies, then drain.)
- 2 tsp. vanilla
- 1 tsp. soda
- 2 tsp. baking powder
- 1/2 cup pineapple juice (from reserve)
- 5 cups flour

### DIRECTIONS:

Cream shortening and sugars. Add eggs and mix well. Add rest of ingredients. Drop by tablespoon onto cookie sheet. Bake at 350 for 10-12 minutes until light brown.

### Frosting:

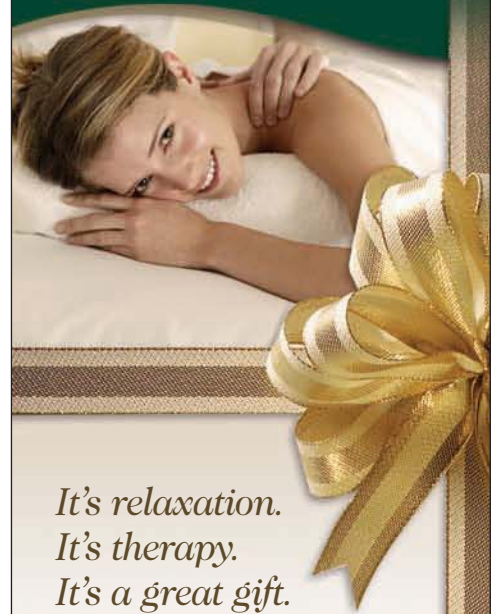
Mix powdered sugar, vanilla, pinch of salt and use reserved pineapple juice for liquid.

Yield:  
5 dozen



Fifth Place - Donna Phillips

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