

Elfie Visits Pennsylvania



WILD 'N CRAZY KETCHUP COOKIES

Lightly spiced buttery oat cookies filled with lots of crunch

- 2 cups all-purpose flour
- 1-1/2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 cup quick cooking oats
- 1 cup unsalted butter, softened
- 2/3 cup firmly packed brown sugar
- 2/3 cup granulated sugar
- 1/3 cup tomato ketchup
- 1 teaspoon grated orange zest
- 1 teaspoon vanilla
- 1 large egg
- 1/2 cup chopped pecans
- 1/2 cup raisins, chopped
- 1/2 cup semi-sweet mini chocolate chips

Orange Drizzling Glaze

1 cup confectioners' sugar
1-1/2 to 2 Tablespoons fresh orange juice

- In a medium sized bowl, stir together flour, baking soda, cinnamon, nutmeg, and oats. Set aside.
- In a mixing bowl, cream butter, brown sugar, and granulated sugar. Add ketchup, orange peel, vanilla, and egg. Mix in reserved dry ingredients until combined. Stir in pecans, raisins, and mini chocolate chips.
- Using a 1-1/2 to 2 Tablespoon scoop, place dough on silicone lined or parchment paper lined cookie sheets. Bake in preheated 375-degree oven for 10 minutes or until lightly browned. Cool several minutes; remove to cooling racks.
- In a small bowl, stir confectioners' sugar with orange juice until glaze consistency forms, lightly drizzle glaze over cooled cookies.
- Yield: about 3-1/2 dozen

About the Recipe: These crispy, buttery oatmeal cookies are packed with texture and unexpected holiday cheer: crunchy pecans, sweet raisin pieces, and pops of mini chocolate chips. The real secret? A touch of ketchup! It lends a subtle tangy-spicy depth and a beautiful rosy glow that no one will ever guess. Great for cookie swaps, care packages, or just keeping your own little delicious secret. Bake a batch and watch everyone try to figure out what makes them so wildly delicious!

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The Big Surprise

Elfie headed towards Pennsylvania and heard lots of giggling and laughing coming from a house in Pittsburgh. As she peeked in the window, she saw Owen and his sister Olivia shaking a bottle of Ketchup into a bowl. Were they making a meatloaf? Nope – they were making Ketchup cookies and having a fun time adding some nuts, raisins, and yes, mini chocolate chips.

Elfie shook her head back and forth, I can't believe that this combo will make delicious cookies, so she decided to hide behind a high cabinet and wait to see what happens. It wasn't long before sweet spicy scents filled the whole house. The kids started to drizzle orange glaze over the cooled cookies, whisking the icing in zigzaggy designs over the cookies.

Owen said "Grandma's family believed that ketchup had healing properties, a kind of "miracle medicine" that helped with digestion, so she felt it was important to add it to her holiday cookies." Elfie's eyes widened in disbelief. The kids just giggled and laughed at that but agreed that Grandma would be so proud that they made her special cookies for the holidays. Elfie found herself chuckling too. This was a wild and crazy cookie stop – Santa would love it!

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