

# HOLIDAY COOKIE RECIPES BY CARRIE & FRIENDS

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# *Soup & Community Support*

Collected by The Soup Bowl Benefit Project For You!



## **Sweets From Our Friends**

Cranberry–Pistachio Biscotti – Jenny Bass

Chewy Bacon Butterscotch Cookies – Tracey Billings

Brown Sugar Crisps – Tammi Burns

Bittersweet Brownie Shortbread – Faith Hawkins

No Bake Chocolate Peanut Butter Cookies – Lynn Landgraf

Ranger Cookies – Legene White

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## **Carrie's Essay "Its Gonna Take A Miracle"**

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## **Go To Holiday Cookies**

Hanukkah Sugar Cookies

Hanukkah Coconut Macaroons

Kwanzaa Benne Seed Wafers/Cookies

Cat Kwanzaa Chocolate Cookies

Winter Soltice Ginger Cookies

## **And More Go To Cookies...**

Peanut Butter Blossoms

English Toffee

Snickerdoodles

Linzer Cookies





# CRANBERRY–PISTACHIO BISCOTTI

From Jenny Bass  
(From somewhere on the internet)

## Ingredients

¼ cup light olive oil

¾ cup white sugar

2 teaspoons vanilla extract

½ teaspoon almond extract

2 eggs

1¾ cups all-purpose flour

¼ teaspoon salt

1 teaspoon baking powder

½ cup dried cranberries

1½ cups pistachio nuts

## Instructions

Preheat the oven to 300 degrees F (150 degrees C).

In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand.

Divide dough in half. Form two logs (12x2 inches) on a cookie sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily.

Bake for 35 minutes in the preheated oven, or until logs are light brown.

Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275 degrees F (135 degrees C).

Cut logs on diagonal into ¾ inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.





# CHEWY BACON BUTTERSCOTCH COOKIES

*These are all so delicious and bring back memories of my grandma and my mom.*

*-Tracey Billing*

## Chewy Bacon Butterscotch Cookies

Prep Time: 20 minutes  
Makes: 36 cookies

Bake time: 50 min  
Freezing: excellent

### **Bacon:**

10 Bacon Strips  
1/3 cup brown sugar, packed

### **Cookie:**

1/2 cup Robin Hood Oats  
2 cups Robin Hood All Purpose Flour  
1 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 cup butter, softened  
3/4 cup granulated sugar  
3/4 cup brown sugar, packed  
2 eggs  
1 tsp pure vanilla extract  
1 cup butterscotch chips

### **Directions:**

- Bacon:** Preheat oven to 350F. Line a baking sheet with foil. Place rack on top of baking sheet. Place bacon in medium bowl. Toss with 1/3 cup brown sugar. Arrange bacon in a single layer on rack.
- Sprinkle any sugar left in the bowl over the bacon. Bake for 20 minutes. Turn bacon over and bake for an additional 10-15 minutes until golden. Transfer to a cutting board, let cool and chop into small pieces.
- Cookie:** Line baking sheets with parchment paper.
- In a food processor or blender, process oats until finely ground.
- Transfer ground oats to a medium sized bowl and stir in flour, baking powder, baking soda and salt. Set aside.
- In a separate bowl, using an electric mixer, beat butter and sugars until smooth. Add eggs and vanilla, beating until well combined. Add flour mixture, in small additions, until well mixed. Stir in butterscotch chips and bacon.
- Place heaping tbsps. of dough 2" apart on prepared baking sheets.
- Bake in preheated oven 12 – 15 minutes, or until edges turn golden brown. For softer cookies, bake 12 minutes or for crispier cookies, bake 15 minutes.



## BROWN SUGAR CRISPS

*My Aunt Ann would make these every year for Family Christmas at Grandma's. As one of 8 grandchildren, it became a contest to see who would end up with the best cut out cookies with the most icing. Such fond memories.*

*Tammi Burns*

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4 cups sifted all purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
1/4 teaspoon baking soda  
1 1/4 cups (2 1/2 sticks) margarine  
1 1/2 cups firmly packed Domino Light Brown Sugar  
1 teaspoon maple extract  
2 eggs

- Sift flour, baking powder, salt and baking soda together.
- Cream margarine and sugar, add maple extract, eggs; beat well.
- Add flour mixture, beating
- until blended.
- Chill dough overnight.

Roll out dough using a small amount of dough at a time on a well-floured board until 1/8" thick. Cut with floured cutters, decorate if desired.

Bake at 350°, 8-10 minutes, on a greased cookie sheet.

Yield: 10 dozen cookies





## BITTERSWEET BROWNIE SHORTBREAD

Melissa Clark (shared, mildly adapted, and enthusiastically endorsed by Faith Hawkins)

Yield: 32 bars (these are very rich, so I'd recommend cutting in small squares for 64 servings — or halving the recipe for 32 small squares)

Time: 1 ½ hours, plus cooling (which is important)

### **Faith's comments:**

I love shortbread, but usually find it a bit boring — so will liven it up with lemon glaze, espresso and chocolate, etc. love brownies, but I usually find them overwhelmingly chocolate. This recipe brings two of my favorites together in a way that brings out the best in both!

### **Ingredients**

For the Shortbread:

1 ½ cups (340 grams) cold unsalted butter (3 sticks), cut into ½" pieces, plus more for greasing the pan

3 cups (385 grams) all-purpose flour

(I prefer to use 300g all-purpose flour, and 85g almond flour)

¾ cup (150 grams) granulated sugar

1 ¼ teaspoons fine sea salt

### **For the Brownie:**

1 cup plus 2 tablespoons unsalted butter (2 ¼ sticks)

3 ounces unsweetened chocolate, chopped

1 ¼ cups (265 grams) light brown sugar

1 cup (200 grams) granulated sugar

½ cup plus one TBSP (45 grams) cocoa powder

3 large eggs

1 TBSP vanilla extract





## BITTERSWEET BROWNIE SHORTBREAD (CONT.)

1 ½ cups (190 grams) all purpose flour)

¼ teaspoon fine sea salt

¾ cup (90 grams) slivered almonds, chopped walnuts or pecans (optional)

Flaky sea salt

### Preparation

1. Preheat oven to 350°F. Grease a 9x13 inch baking dish, and line with parchment paper so there is a 2" overhang on both long sides
2. Prepare the shortbread: In the bowl of an electric mixer fitted with a paddle attachment or beaters, mix together flour, sugar, and salt. Beat in butter on low speed until dough just comes together but is still a little crumbly.
3. Press dough into prepared pan, distributing evenly. Prick dough all over with a fork. Bake until golden, 30–35 minutes. Remove from oven.
4. Raise oven temperature to 375°F.
5. While shortbread is baking, prepare brownie batter: place butter and chocolate in a large bowl. Melt in microwave in 30-second bursts, stirring after each one until smooth. (Or melt over a pan of simmering water). Whisk in sugars and cocoa powder until smooth, then whisk in eggs and vanilla.
6. In a medium bowl, whisk together flour and sea salt. Whisk into chocolate mixture until no streaks of flour remain. Fold in nuts, if using.
7. Spread mixture onto warm shortbread base. Sprinkle lightly but evenly with flaky sea salt.
8. Bake until the top is set, the center is soft, and edges start to pull away from the pan (23–28 minutes). A toothpick inserted in the center will come out gooey.
9. Transfer to a wire rack to cool completely (if you try to cut while still warm, the shortbread will separate from the brownie).
10. Cut into bars or squares before serving.







# NO BAKE CHOCOLATE PEANUT BUTTER COOKIES

*Hello my name is Lisa and I'm a chocoholic and peanut butter - oholic....*

*Attached is my Mom's nobake Chocolate Peanut Butter cookies. So easy to make and very yummy! - Lisa Landgraf*

## No Bake Chocolate Peanut Butter Cookies (2)

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**Yield:** 60

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1/2 c. butter  
2 c. sugar  
1/2 c. milk  
1/4 c. cocoa powder  
3 c. old fashion oats  
1 c. peanut butter  
1 T. vanilla  
pinch of salt

**1** Put butter, sugar, milk and cocoa powder in a sauce pan and cook on med. heat. Bring to boil and boil for 1 min. Stir mixture into other ingredients. Mix well. Drop onto waxed paper or parchment paper. Let cool for about 30 minutes.

**Notes:**

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# Pineapple Cookies



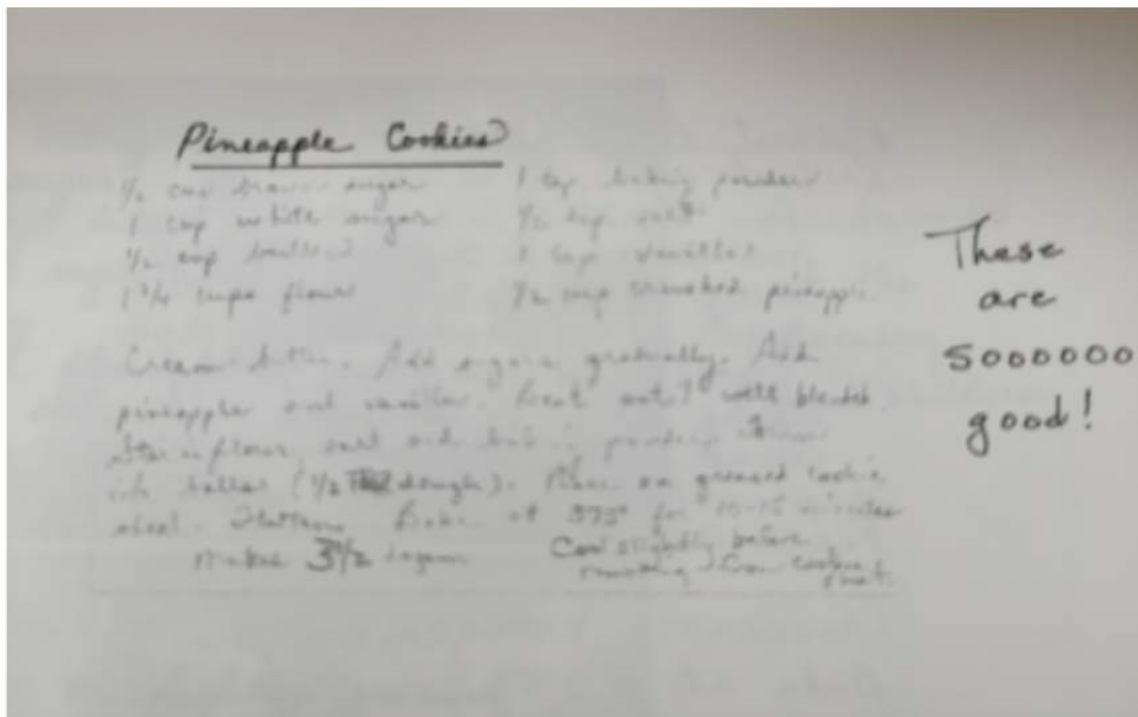
From Barb Roeber (Her 90 year old mother's recipe)

## Ingredients

- 1/2 C Butter
- 1 cup white sugar
- 1/2 cup brown sugar
- 1/2 teaspoons of salt
- 1 teaspoons of baking Powder
- 1 tsp Vanilla
- 1 3/4 cup Flour
- 1/2 Cup Crushed Pineapple

## Directions

- Cream together shortening and sugars. Add sugar gradually
- Add pineapple and vanilla Mix until blended
- Sift in Flour, salt and baking powder
- Drop a teaspoonful of batter onto cookie sheet ( greased).
- Flatten
- Bake at 375 for about 10-15 minutes until light brown.



# RANGER COOKIES

From Legene White

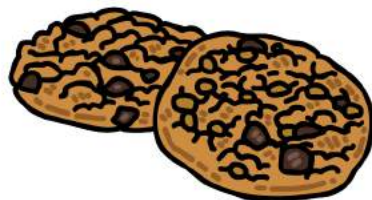


## Ingredients

- 1 c shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs, beaten
- ½ teaspoons of baking powder
- 1 teaspoons of baking soda
- 1/2 teaspoon salt
- 2 cup sifted Flour
- 1 cup coconut
- 1 cup Rice Krispies cereal
- 1 cup Oats

## Directions

- Cream together shortening and sugars.
- Add eggs. Mix well.
- Mix in remaining ingredients.
- Drop a teaspoonful of batter onto cookie sheet (lightly greased). Bake at 350o for about 13 minutes until light brown.





## ITS GONNA TAKE A MIRACLE

By Carrie Newcomer

Einstein said, “We can chose to look at the world in one of two ways “as if nothing is a miracle, or as if everything is a miracle.” I know when the world feels anything less than miraculous me, I’m probably not paying enough attention.

I spent today making rosettes. Rosettes are a type of traditional Italian Christmas cookie that my grandmother, Sarah, taught me to make when I was a young woman. This skill had been passed from mother to daughter to granddaughter for as far back as anyone in the family can remember. Every holiday my grandmother would make hundreds of these cookies. She would carefully place them in cardboard shirt boxes lined with paper napkins to be taken to holiday parties and given away as gifts. Most of the recipients had no idea of the time and care it took to make them. It was her private ritual and a secret extravagance of love. Every holiday season I continue the tradition of making hundreds of rosettes, giving them to family and friends gently packed in shirt boxes lined with paper napkins.

To make a rosette cookie one needs vegetable oil, a cast iron skillet, milk, eggs, flour, a dash of sugar, vanilla, and a special rosette iron. The irons consist of a rosette mold that screws onto a 7–inch long metal rod fitted with a wooden handle. The irons I use are in the shape of butterflies and snowflakes. The first step is to heat the hot vegetable oil (which will be used in to deep–frying the cookies) to nearly 400 degrees. I use the modern marvel of an electric wok, which keeps the temperature steady and allows me fry up to eight cookies at a time. But my grand mother always used a small cast iron skillet that was barely big enough for one rosette. Next you beat the eggs, milk, flour, a little sugar, salt and vanilla until the mixture is smooth and the consistency of a thick pancake batter. The rosette iron is dipped into the batter and plunged gracefully into the hot oil. If all factors are perfect, if the batter is the right consistency, If the batter and iron are properly warmed, if the oil is not too hot or too cold, if the iron is not dipped in the batter too deeply, and the iron coated with batter is bounced just so in the hot oil,

then the batter will blossom off the iron like a beautiful cream colored flower. After this blossoming the sizzling cookie is fried until golden on one side, turned with a fork to brown on the other side. When both sides are golden, then the delicate cookie is lifted carefully from the oil and placed on paper towels or a clean newspaper to dry. The cookie is cooled and dried, dusted with a bit of powdered sugar and finally placed in a shirt box lined with paper napkins.

Everything must be just so. If the batter is too thin it will not hold together. If the oil is too hot, it will burn the batter immediately to the iron, causing the cookie maker to scrape the iron clean with a knife before trying again. If the irons are too cool then the batter slides off, if the irons are too hot, once again the batter will bake onto the metal before it has a chance to blossom. As the batter gets used up, it's temperature and consistency changes, which must be taken into account. The same can be said about the oil. So many things can go wrong in the process. My grandmother told me that rosette cookies cannot be made quickly. You must lay out everything carefully and keep track of the temperatures. You must be relaxed as you dip the irons in and out of the oil, as if you didn't care whether they blossomed or burned. She said to make Rosettes you must be patient and while you are creating the cookies it is good to think of all the people you love, and all the shirt boxes you will give them. She told me it helped to sing and that humming made the batter sweeter. She told me all these things in great seriousness. Then she said if you burn the batter it doesn't help to swear, and if you must swear do it in Italian.

It is a wonder that anyone of sound mind would devise a confection that required so many things to all go right to be realized. It is a miracle that these cookies happen at all.

So every year, I take a day and faithfully make the rosettes. It has become for me a ritual as deep and powerful as counting the beads of a rosary.

Crack an egg, hum a tune.

Pour the milk, say a prayer.

Dip the iron, breathe deep.

Turn the blossom, breathe again.

Think of someone I love.

Smile.

Lay the cookie in the shirt box.

That first afternoon making cookies with my grandmother was a rite of passage. I was home from college for the holidays. I was young and reaching and full of unlined possibility. But, to my grandmother's reckoning I was old enough to learn the good graces of hot oil and patience employed for a purpose. We stood together at my mother GE electric stove in cotton aprons, with the strings wrapped around and brought back to the front and tied in a small bow. My grandmother led me patiently through the ritual steps, showing me with a graceful turn of her wrist how the whole process (when working perfectly) resulted in a blossom of batter that expanded to the edges of the skillet. She showed me, with the patience of age, how to make one cookie at a time, not thinking about laundry or student loans or anything but the matter and batter at hand. She showed me how good rosettes are made with very few ingredients and even though they are lighter than air are exceedingly rich. Rosettes are like love in that way. They are so simple: flour, milk, eggs and a dash of sugar and vanilla. They are almost weightless and the result of a perfect combination of time, temperature, and patience.

We can choose to see the world as if nothing is a miracle or as if everything is a miracle.

We can choose to live on store bought cookies, which are serviceable enough and made sweet with much sugar. We can believe in cookies dipped by hand and composed almost entirely of air, made by time and patience and laid out with love in a shirt box lined with paper napkins. We can see the leaves of a tree unfurl each spring like shy and tender green fingers, watch them grow thick and green and lean out into world. We can watch these same leaves become weary of blooming, burst into bright color and finally slip quietly to the earth, floating this way that until coming to rest on the damp autumn ground. We can see the cycle of a leaf as ordinary the result of sunlight, season, carbon and oxygen. Or we can see it as a stunning complexity, a joyous interactive dance that only could have happened with exactly the perfect combination of time, temperature, patience and purpose.

That first afternoon making rosettes with my grandmother I had to scrape off many a failed attempt at blossoming. I remember asking my grandmother, "Will I ever get the hang of this?" She said, "Honey, it's gonna take a miracle."



# CARRIE'S GRANDMOTHER'S ROSETTES

Truth is this recipe looks very simple...but its best to make them first with someone who's done it before. Once you see it and get the hang of it, they are very fun. but until you get the oil and temp and batter correct....there's alot of scraping the iron :-)

This recipe says 375...but it can be somewhere between 375 degrees and 400.

- 2 large eggs
- 1 tablespoon white sugar 📍
- ¼ teaspoon salt
- 1 cup sifted all-purpose flour
- 1 cup milk
- 1 teaspoon vanilla extract
- vegetable oil for frying
- confectioners' sugar for dusting



## Directions

### Step 1

Beat together eggs, sugar, and salt in a large bowl. Add flour, milk, and vanilla extract; beat until smooth.

### Step 2

Heat oil in a large, deep skillet to 375 degrees F (190 degrees C). Place a wire rack over paper towels.

### Step 3

Heat the rosette iron in hot oil for 2 minutes. Lift the iron and let excess oil drain. Dip the iron in batter to 1/4 inch from the top of the iron, then dip the iron immediately into hot oil.

### Step 4

Fry rosette in hot oil until golden, about 30 seconds. Lift the iron out; tip upside down to drain. Use a fork to push rosette off the iron onto the prepared wire rack.

### Step 5

Reheat the iron in hot oil for 1 minute; cook remaining batter.

### Step 6

Sprinkle rosettes with confectioners' sugar.





## CARRIE'S MOM'S PECAN SANDIES

### Ingredients

- 1 cup unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 6 tablespoons powdered sugar
- 1 cup finely chopped pecans
- $\frac{1}{3}$  cup powdered sugar, or more as needed

### • Directions

- Preheat the oven to 350 degrees F (175 degrees C).
- Cream butter and vanilla together in a medium bowl with an electric mixer until smooth, 2 to 3 minutes.
- Whisk flour and 6 tablespoons powdered sugar together in separate bowl. Add to the butter mixture and stir until just blended. Add walnuts and mix until incorporated; mixture may be crumbly.
- Take small scoops of dough and roll between your hands into 1-inch balls. Place balls 2 inches apart on ungreased cookie sheets. You can also make some into crescent moon shapes.

**Bake** in the preheated oven until edges are just turning golden, about 12 minutes.

Remove from the oven and transfer to a wire rack to cool for 15 minutes.

Place remaining  $\frac{1}{3}$  cup powdered sugar in a small bowl. Roll cooled cookies in the powdered sugar once or twice.





# HANUKKAH SUGAR COOKIES

## INGREDIENTS

$\frac{3}{4}$  cup unsalted butter softened (not melted)

$\frac{3}{4}$  cup granulated sugar

1 egg

1 teaspoon vanilla extract

1 teaspoon lemon zest

2  $\frac{1}{4}$  cups all-purpose flour

$\frac{1}{2}$  teaspoon baking powder

$\frac{1}{2}$  teaspoon salt

For Royal Icing:

2 egg whites at room temperature

$\frac{1}{2}$  teaspoon cream of tartar

4 cups confectioners' sugar

1 tablespoon or more water room temperature



## INSTRUCTIONS

- In a large bowl, cream together butter and sugar until very smooth, about 3–4 minutes. Beat in egg, and vanilla and lemon zest for another 2 minutes until combined well.
- In a separate bowl, stir together the flour, baking powder, and salt. Add to the butter mixture a little at a time and mix just until combined. Do not over mix.
- Cover, and chill dough for at least one hour (or overnight).
- Preheat oven to 375 degrees F. Line cookies sheets with parchment paper.
- Roll out dough on lightly floured surface  $\frac{1}{4}$  to  $\frac{1}{2}$  inch thick. Cut into shapes with cookie cutters of your choice. Dreidels, menorahs and Texas worked for me! Place cookies 1 inch apart on cookie sheets lined with parchment.

Bake 7 to 10 minutes until lightly brown on the edges. Cool completely before frosting.

To make royal icing, use an electric mixer to mix egg whites, cream of tartar and confectioners' sugar until stiff peaks form, adding water as needed, about 5 minutes.

Color with food coloring if desired, put in piping bags, and use immediately. Cover icing with a damp towel when not using. Icing takes a few hours to dry completely so keep that in mind!



# HANUKKAH COCONUT MACCAROONS

<b>YIELDS:</b>	<b>PREP TIME:</b>	<b>TOTAL TIME:</b>
2 dz.	10 mins	35 mins

## Ingredients (Gluten free)

### FOR PLAIN MACAROONS

- Cooking spray
- 3 large egg whites
- 2/3 c. granulated sugar
- 1/2 tsp. pure vanilla extract
- Pinch kosher salt
- 5 c. sweetened shredded coconut

### • FOR CHOCOLATE MACAROONS

- 1/4 c. unsweetened cocoa powder
- 1 1/2 c. chocolate chips, melted, divided
- 1 tbsp. coconut oil

## Directions

### • TO MAKE PLAIN MACAROONS

Step 1 Preheat oven 350° and line two large baking sheets with parchment paper and grease with cooking spray.

Step 2 In a large bowl, whisk together egg whites, sugar, vanilla, and salt until the mixture is light and foamy. Fold in shredded coconut.

Step 3 Using a medium cookie scoop or a tablespoon, scoop evenly sized mounds onto prepared baking sheet. Bake for 25 minutes, then let cool completely on baking sheets.

Step 4 To dip in chocolate: In a medium bowl, melt together 1 tablespoon coconut oil with 1 cup chocolate chips. Dip bottoms of cooled macaroons in chocolate mixture, then drizzle tops with remaining mixture.

# HANUKKAH COCONUT MACCAROONS (CONT.)

## TO MAKE CHOCOLATE MACAROONS

Step 1 Preheat oven 350° and line two large baking sheets with parchment paper and grease with cooking spray.

Step 2 In a large bowl, whisk together egg whites, sugar, vanilla, and salt until the mixture is light and foamy. Fold in cocoa, one-third the melted chocolate, and shredded coconut until evenly combined.

Step 3 Using a medium cookie scoop or a tablespoon, scoop evenly sized mounds onto prepared baking sheet. Bake for 25 minutes, then let cool completely on baking sheets.

Step 4 In a medium bowl, whisk together remaining melted chocolate and oil until smooth. Dip the bottoms of cooled macaroons in chocolate mixture, then drizzle the tops with remaining mixture.



*M*

## KWANZAA BENNE SEED WAFERS/COOKIES

*Crisp, chewy, nutty and caramelized benne cookies or aka sesame cookies or benne wafers are perfect for your holiday or Kwanzaa celebrations. For a more traditional type cookie leave them plain or drizzle them with melted chocolate. Both ways are equally delicious.*

### INGREDIENTS

1 cup sesame seeds toasted

1 stick unsalted butter

1 ¼ cup light brown sugar

1 egg lightly beaten

¾ cup flour

⅛ tsp baking powder

¼ tsp salt

1 tsp vanilla extract

Chocolate drizzle

2 ½ cup melted chocolate

tap here

2 ½ tsp coconut oil



### INSTRUCTIONS

Preheat the oven to 350 degrees Fahrenheit. Place the seeds on an un-greased baking sheet for 10-15 minutes or until lightly browned. Watch them carefully because they will burn fast. Set to the side to cool completely.

Preheat the oven to 300 degrees Fahrenheit. Line a light colored baking sheet (see notes) with parchment paper. With an electric mixer, cream the butter and sugar for 3-5 minutes. Add the slightly beaten eggs. Mix. Add the rest of the ingredients (except for the benne seeds) to the butter and egg mixture. Mix until the dough forms. Add the sesame seeds and stir to combine. Using a ½ tsp, scoop the dough and with your hands form into a ball. Place on a baking sheet lined with parchment paper. Do not place the cookies close together. Continue until you are done. If you are only making a few and want to store the rest, see notes below.



Reduce the temperature to 275 degrees Fahrenheit. Place cookies into the oven. Bake for 6-8 minutes. The cookies should be still soft to the touch but golden in color. Remove from the oven and cool for 5-10 minutes.

#### Chocolate Drizzle

Melt chocolate in a heatproof bowl in the microwave in 30 second increments . Add the shortening immediately and stir well. Using a spoon, drizzle cookies with chocolate. It doesn't have to be perfect. SEE NOTES.

#### NOTES

If you want to add some chocolate drizzle to your cookies, let the cookies cool completely. Just drizzle a bit with a spoon or pour the melted chocolate into a plastic zip bag. Snip a tiny corner off using scissors. Garnish with more sesame seeds if you like

A light colored baking sheet will keep these cookies from burning. If you're using a dark baking sheet, reduce the temperature by 25 degrees.

Do not place the benne cookies too close together on the baking sheet or they may stick together. I suggest placing them 2 inches apart. Make sure you use parchment paper if not, the cookies may spread too much.

These cookies cook pretty fast, therefore bake them between 6-8 minutes. They should be a light golden brown color. Remove the cookies from the oven and cool about 15 minutes.

Store cookies in a tight lid container  
for up to 4 days at room temperature.





# CAT KWANZAA CHOCOLATE COOKIES

*Chocolately Kwanzaa cookies made into adorable cats with frosting and sprinkles!*

## Ingredients

- 1pouch (17.5 oz) Betty Crocker™ Double Chocolate Chunk Cookie Mix
  - 1egg (for cookie mix)
  - 1/4cup vegetable oil (for cookie mix)
  - 2tablespoons water (for cookie mix)
  - Black non-pareils sprinkles
  - 1tub (16 oz) Betty Crocker™ Rich & Creamy Milk Chocolate Frosting
  - 24chocolate Necco™ Wafers candy pieces
  - Red confetti sprinkles
  - 48chocolate chips
  - 24red and green holiday candy corn
  - Black edible marker
- 
- Preheat oven to 350° F. Prepare cookie mix according to package instructions.
  - Drop cookie dough by teaspoonfuls on a cookie sheet. Bake at for 8-10 minutes.
  - After removing cookies from the oven, let cool, but when still soft push the black non-pareils sprinkles into the top of the cookies for the eyes.
  - Using the chocolate frosting, attach the chocolate Necco™ wafer to the middle of the cookie and the chocolate chips for the ears.
  - With a toothpick dipped in the chocolate frosting, attach the red confetti sprinkle to the middle of the Necco™ wafer for the nose.
  - Draw on the mouth and whiskers on the Necco™ wafer with the black edible marker.
  - Cut the white tip off of the holiday candy corn. With the black edible marker, make fun designs on the candy corn. Turn upside down and attach with chocolate frosting to the top of the cookie for the hat.



# WINTER SOLSTICE GINGER COOKIES

🕒 Ready In: 15mins

🥄 Ingredients: 11

Nutrition information

📖 Yields: **20** cookies − +

🍽 Serves: 14

## DIRECTIONS

1. Mix first bowl ingredients together until it becomes a creamy brown batter.
2. Sift second bowl ingredients; add to the wet batter a little at a time.
3. Mix together until it becomes a crumbly dough.
4. Make the dough into a ball and chill for an hour.
5. When ready, cover the dough in flour and place on a heavy floured surface.
6. Knead dough with the palms of your hand and roll it out.
7. Cut into desired shapes.
8. Cook for 10-15 minute until golden brown.



## INGREDIENTS

UNITS: US

### FIRST BOWL

- $\frac{2}{3}$  cup shortening
- $\frac{1}{2}$  cup brown sugar, firmly packed
- 1 teaspoon cinnamon
- $\frac{1}{4}$  teaspoon ground cloves
- $2\frac{1}{2}$  teaspoons ground ginger
- 1 pinch salt
- $\frac{3}{4}$  cup molasses

### SECOND BOWL

- 1 large egg
- 3 cups flour
- $\frac{1}{2}$  teaspoon baking powder
- 1 teaspoon baking soda

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# HOLIDAY SOFT GINGER COOKIES

## Ingredients

2 tablespoons white sugar  
2  $\frac{1}{4}$  cups all-purpose flour  
2 teaspoons ground ginger  
1 teaspoon baking soda  
 $\frac{3}{4}$  teaspoon ground cinnamon

$\frac{1}{2}$  teaspoon ground cloves  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup margarine, softened  
1 cup white sugar  
1 large egg  
 $\frac{1}{4}$  cup molasses  
1 tablespoon water

## Directions

- Preheat the oven to 350 degrees F (175 degrees C). Set 2 tablespoons sugar in a small bowl; set aside.
- Sift together flour, ginger, baking soda, cinnamon, cloves, and salt in a bowl.
- Cream margarine and remaining 1 cup sugar in a large bowl until light and fluffy. Beat in egg, then stir in molasses and water. Gradually stir the sifted ingredients into the molasses mixture until well combined.
- Use floured hands to shape dough into 24 walnut-sized balls. Roll each ball in the reserved sugar until coated. Place cookies 2 inches apart onto ungreased cookie sheets, and flatten slightly with the bottom of a glass.

Bake in the preheated oven for 8 to 10 minutes, switching racks halfway through.

Remove from the oven and allow cookies to cool on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely.

stack of well crackled big soft ginger cookies





# PEANUT BUTTER BLOSSOMS

**Yield: 5 dozen cookies**

- 1¾ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 ounces (1 stick) butter, at room temperature
- ½ cup smooth peanut butter (or other creamy nut butter)
- ½ cup granulated sugar, plus more for rolling
- ½ cup light brown sugar
- 1 large egg
- 1 tablespoon milk, half-and-half, oat milk or nut milk
- 1 teaspoon vanilla extract
- Nonstick spray or vegetable oil for cookie sheet (optional)
- 5 dozen (one 11-ounce package) Hershey's Kisses, foil removed



## Step 1

Sift together flour, baking soda and salt; set aside. Using an electric mixer, cream together butter, peanut butter, ½ cup granulated sugar and light brown sugar. Add egg, milk and vanilla; beat until well blended. Gradually add flour mixture, mixing thoroughly. If the dough is very soft, refrigerate for about 1 hour.

## Step 2

Preheat oven to 375 degrees. Spray, oil or line a cookie sheet with nonstick liner and set aside. Roll dough into 1-inch balls. (For a precise number of cookies, divide the dough into 5 pieces, and shape each piece into 12 balls.)

## Step 3

Roll cookies in sugar and place 2 inches apart on cookie sheet. Bake until very light brown and puffed, 6 to 8 minutes. Remove sheet from oven and lightly press a candy kiss into center of each cookie, allowing it to crack slightly. Return to oven until light golden brown, 2 to 3 minutes. Remove from oven, cool completely and store in an airtight container.



# ENGLISH TOFFEE

## INGREDIENTS

**Yield: 5 pounds**

½ pound walnuts, coarsely ground,  
divided

1 pound semisweet chocolate, preferably  
Lindt or Tobler, grated (see note),  
divided

2½ cups sugar

1 pound butter

4 tablespoons light corn syrup

5½ ounces walnut meats, finely chopped

1 cup water



## PREPARATION

### Step 1

Spread half the ground nuts in a thin, even layer over  $\frac{3}{4}$  of an ungreased half-sheet baking pan. Spread half the chocolate over the nuts.

### Step 2

Combine sugar, butter, corn syrup, chopped walnuts and water in a heavy saucepan; place over medium heat. Cook, stirring constantly with a wooden spoon until a candy thermometer reads 280 degrees. Remove from heat, allow to stand a few minutes longer until thermometer reads 285 degrees. Pour the hot mixture over the nut and chocolate layers, use an offset spatula to evenly spread the toffee over the chocolate. Allow to cool for 1-2 minutes.

### Step 3

Sprinkle remaining chocolate evenly over the cooling syrup, and carefully spread the chocolate over the surface of the toffee. Then sprinkle on the remaining ground nuts. Let stand in a cool place (preferably not the kitchen) for at least five hours. Break or cut into bite-size pieces. If the chocolate has not hardened thoroughly, place the candies in the refrigerator for 10 to 15 minutes. Store in a covered container or in glass jars or decorated tins.



# SOFT CHEWY SNICKERDOODLES

Cookie and Cups



Prep Time: 5 minutes Cook Time: 10 minutes Total Time: 15 minutes Yield: 20 large

The BEST most PERFECT Snickerdoodle cookie recipe ever! Super soft and buttery, loaded with cinnamon and sugar. Plus, there's no chilling the dough necessary,

## Ingredients:

1 cup butter, room temperature

3/4 cup granulated sugar

1/2 cup light brown sugar

1 egg, plus 1 yolk

1 tablespoon vanilla

teaspoon baking soda

1 teaspoon cream of tartar

1/2 teaspoon kosher salt

1 teaspoon ground cinnamon

2 3/4 cup flour

## CINNAMON SUGAR MIXTURE

1/4 cup granulated sugar

1 tablespoon ground cinnamon

## Instructions



1. Preheat oven to 325°F. Line a baking sheet with a parchment paper and set aside.

2. In the bowl of your stand mixer fitted with the paddle attachment mix the butter, granulated sugar, and light brown sugar together on medium speed until light and fluffy, 2–3 minutes. Add in the egg, the yolk, vanilla, baking soda, cream of tartar, salt, and cinnamon and mix for 1 minute, scraping the sides of the bowl as necessary.

## SOFT CHEWY SNICKERDOODLES (CONT.)

Cookie and Cups



3. Turn mixer to low and add in flour, mixing until just combined.

In a separate small bowl make your Cinnamon Sugar by mixing together cinnamon and sugar, stirring until evenly combined.

4. Using a medium (2– tablespoon) cookie scoop portion out the dough and roll into a ball. Then roll each cookie dough ball into the cinnamon sugar mixture until coated.

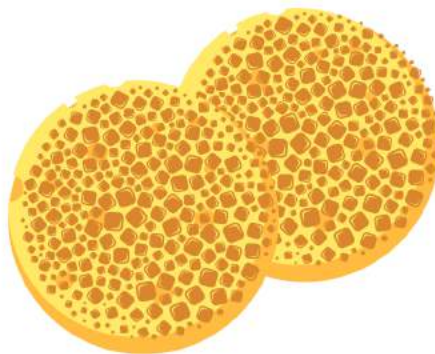
5. Place on prepared baking sheet about 2– inches apart. Bake for 10–12 minutes, turning cookie sheet halfway through baking.

Allow the cookies to cool on the baking sheet for 3–4 minutes before transferring to a wire rack to cool completely.

### **Notes:**

I bake my Snickerdoodles for exactly 11 minutes every time I make this recipe with perfect results, but I know ovens vary, so bake only until the edges are slightly golden. The tops may seem slightly undercooked, but they will firm up perfectly when they cool. If you prefer a crisper cookie, bake for 2 additional minutes.

Store airtight for up to 3 days.



# LINZER COOKIES



*yield: ABOUT 2 DOZEN SANDWICH COOKIES   active prep time: 40 MINUTES   dough chilling time: 2 HOURS*

*cook time: 10 MINUTES   total time: 2 HOURS 50 MINUTES*

## INGREDIENTS

- 2 cups all-purpose flour, plus more for dusting
- ½ tsp baking powder
- ¾ cup pecan halves, toasted (optional - see note below)
- 2 tbsp confectioners' sugar, plus more for sprinkling
- ¼ tsp salt
- ¼ tsp ground cinnamon
- ½ cup (1 stick) cold unsalted butter, cut into small pieces
- ¼ cup granulated sugar
- 1 tsp pure vanilla extract
- 1 large egg
- ½ cup seedless raspberry jam



## INSTRUCTIONS

1. **To make the dough:** Whisk the flour, baking powder, confectioners' sugar, cinnamon, and salt in medium a bowl; set aside.
2. Add the butter and granulated sugar to the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed until fluffy. Mix in the vanilla extract and the egg. Reduce speed to low and add flour mixture, mixing until just combined. Halve the dough and shape it into 2 disks. Wrap the disks in plastic wrap and refrigerate until firm, at least 2 hours.
3. **To bake the cookies:** Preheat oven to 375° F. Line two baking sheets with parchment paper.
4. Working with 1 disk at a time, roll out dough on a lightly floured surface to ¼-inch thick. Cut out dough with a 2-inch fluted cookie cutter. Cut out centers of half the cookies with a ½-inch heart cutter. Re-roll the scraps and cut out additional cookies. Space the cookies 2 inches apart on baking sheets. Chill dough on baking sheets for 5 minutes.
5. Bake cookies and hearts until pale golden, 8 to 10 minutes, rotating the pans 180° halfway through the baking time. Transfer the pans to wire racks to cool and allow the cookies to cool completely on the pans before transferring to a work surface for the next steps.
6. **To assemble cookies:** Meanwhile, heat jam in a small saucepan over medium heat until reduced and thickened, about 7 minutes; let cool.
7. Dust the cutout cookies with confectioners' sugar - these will be the tops of your cookie sandwiches. Spread jam onto uncut cookies; top with the cut out cookies.

**Storage:** Store cookies in an airtight container at room temperature for up to 2 days.

# HAVE A WARM & LOVELY HOLIDAY

Many Thanks To Our Cookie Contributors

