



2014 Duke of Holiday Cookies

The coronation has taken place and campus now has its first “Duke of Cookies.”

Included in this recipe book is every submission from Working@Duke’s first-ever employee holiday cookie contest, from gingersnaps to eggnog-stuffed cookies and the grand prize-winning “cashew butter cookie.”

Each recipe is listed as it was submitted by participants, detailing ingredients and directions for baking your own batch.

Grab a glass of milk and enjoy!

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Submitted by: **Katie Huffman**

White Chocolate Cranberry Pistachio Cookies from **Sally's Baking Addiction**

(Winner: Best Tasting)

Ingredients:

- 3/4 cup unsalted butter, softened to room temperature
- 3/4 cup light brown sugar
- 1/4 cup granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup white chocolate morsels or chopped white chocolate
- 3/4 cup dried cranberries
- 1/2 cup salted pistachios, chopped (shells removed)



Directions:

In a large bowl using a hand-held mixer or stand mixer with paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and granulated sugar and mix on medium high speed until fluffy and light in color. Beat in egg and vanilla on high speed. Scrape down the sides and bottom of the bowl as needed. In a separate bowl, whisk the flour, cornstarch, baking soda and salt together until combined. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be quite thick. Add the white chocolate chips, dried cranberries, and pistachios, mix on low for about 5-10 seconds until evenly disbursed. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 2 hours and up to 2 days. Chilling is mandatory for this cookie dough. Remove cookie dough from the refrigerator and allow to sit at room temperature for 10 minutes-- if the cookie dough chilled longer than 2 hours, let it sit at room temperature for about 30 minutes. This makes the cookie dough easier to scoop and roll. Preheat oven to 350F. Line two large baking sheets with parchment paper or silicone baking mats. Set aside. Once chilled, the dough will be slightly crumbly, but will come together if you work the dough with your hands as you roll into individual balls. Scoop and roll balls of dough, about 1 Tablespoon of dough each, into balls. Bake for 8-10 minutes, until barely golden brown around the edges. They will look extremely soft when you remove them from the oven. Allow to cool for 5 minutes on the cookie sheet. If the cookies are too puffy, try gently pressing down on them with the back of a spoon. They will slightly deflate as you let them cool. Transfer to cooling rack to cool completely.

Submitted by: **Susan Vreeland**

Rugelach

Ingredients:

8 ounces cream cheese, at room temperature
1/2 -pound unsalted butter, at room temperature
1/4 cup granulated sugar
1/4 teaspoon kosher salt
1 teaspoon pure vanilla extract
2 cups all-purpose flour 1 cup almonds, finely chopped
1/2 cup strawberry or apricot preserves, pureed in a food processor
1 egg beaten with 1 tablespoon milk, for egg wash
cinnamon



Directions:

Cream the cheese and butter in the bowl of an electric mixer fitted with the paddle attachment until light. Add 1/4 cup granulated sugar, the salt, and vanilla. With the mixer on low speed, add the flour and mix until just combined. Dump the dough out onto a well-floured board and roll it into a ball. Cut the ball in quarters, wrap each piece in plastic, and refrigerate for 1 hour. To make the filling, combine the preserves and almonds. On a well-floured board, roll each ball of dough into a 9-inch circle. Spread the dough with 2 tablespoons preserves. Cut the circle into 12 equal wedges—cutting the whole circle in quarters, then each quarter into thirds. Starting with the wide edge, roll up each wedge. Place the cookies, points tucked under, on a baking sheet lined with parchment paper. Chill for 30 minutes. Preheat the oven to 350 degrees F. Brush each cookie with the egg wash. Combine 3 tablespoons granulated sugar and 1 teaspoon cinnamon and sprinkle on the cookies. Bake for 15 to 20 minutes, until lightly browned. Remove to a wire rack and let cool.

Submitted by: **Kathleen Ashton**

Pumpkin Chippers

To blend:

- 1 c. sugar
- 1/2 c. Crisco shortening
- 2 eggs
- 8 oz pumpkin (canned solid pack pumpkin
- not canned pumpkin pie mix)

Dry Ingredients:

- 2 c. flour
- 3 tsp baking powder
- 1 Tbsp cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp ginger
- 1 tsp salt (I probably add about 1/2 tsp of salt)
- 6 oz chocolate chips



Directions:

Combine all dry ingredients, add to wet ingredients (after the wet ingredients are all mixed together). When all wet and dry ingredients are mixed, add 6 oz chocolate chips (although I usually add more... like 8 oz or 10 oz). Drop by teaspoonfuls on greased cookie sheets and bake at 350 degrees for about 15 minutes. It's really easy to double this recipe as most cans of pumpkin are 15 ounces (and the cookies freeze well too). The original recipe calls for the cookies to be baked on greased cookie sheets but I bake them on cookie sheets lined with parchment paper (no greased cookie sheets).

Submitted by: **Pat Marson**

Whipped Shortbread

Ingredients:

1 cup soft butter
1/4 cup corn starch
1/2 cup icing sugar
1 1/2 cup flour

Directions:

Mix at slow speed until blended, then on high speed until whipped. Drop from teaspoon onto an insulated cookie sheet, then decorate with a tiny piece of red or green cherry. Bake at 300 degrees for 20 minutes.



Submitted by: **Kyle Munn**

London Fog Cookies

Ingredients:

1 cup granulated sugar
3 tablespoons earl grey tea leaves, coarsely ground
1/2 cup softened butter
1 egg
1 teaspoon vanilla extract
1/4 teaspoon baking powder
1/8 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups all purpose flour



Directions:

Mix together sugar and earl grey tea leaves in a bowl. Set aside for several hours, preferably overnight. Mix butter in a large bowl until light and fluffy. Add sugar mixture and cream together until light in color. Add egg and vanilla and mix until fully incorporated. In a separate bowl, sift together baking powder, baking soda, salt, and flour. Gradually add flour mixture to the butter mixture until just incorporated. Divide cookie dough into two and place each half on plastic wrap. Make into round logs and wrap tightly. Chill for at least two hours. Preheat oven to 350 degrees. Line two cookie sheets with parchment paper. Cut logs into equally-sized cookies (each log should make approximately 12 cookies) and place on cookie sheets. Bake cookies for 9-12 minutes or until edges just begin to turn golden. Immediately place cookies on wire rack to cool.

Submitted by: **Valerie A. Jarrett**

Daddy's Hot Chocolate Cookie

Ingredients:

4 one ounce squares unsweetened chocolate, melted
2 1/2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup vegetable oil
2 cups sugar
4 eggs
1-2 teaspoons ancho chili powder
1 cup powdered sugar
1 teaspoon cinnamon



Directions:

Melt chocolate (I do it in the microwave in a safe bowl in 1 minute bursts); sift together flour, baking powder and salt in separate bowl; combine oil, melted chocolate and sugar; add eggs one at a time (not sure why but that is the way Mom always does it); add sifted dry ingredients to chocolate mixture; cover and chill several hours or overnight; heat oven to 350 degrees; drop rounded teaspoons of batter into powdered sugar/cinnamon mixture; make into balls (hands are best) and place on lightly greased cookie sheet about 2 inches apart because they will flatten while baking; bake 10-12 minutes (less time will make them gooey more time they will be like a cake); cool on wire rack; store in airtight container for 1 week (won't last) or 1 month in the freezer. Aside: these cookies make great ice cream sandwiches!

Submitted by: **Sylvia Hood**

Big Grandma Cookies

Ingredients:

2 1/2 cups sugar
1 cup shortening
2 eggs
2 tsp. soda
1 tsp. baking powder
1 cup buttermilk
2 tsp. vanilla
About 6 cups of flour (or as Big Grandma used to say, "A liberal amount.")



Directions:

Mix ingredients to make a dough that rolls. Bake at 350 degrees for 10 minutes. My variation:
A dash of almond extract or Kahlua for richer flavor.

Submitted by: **Jill Lichtenberg**, Washington Duke Inn and Golf Club pastry chef

Peach Sandwich Cookies

(Winner: Most Professional)

Ingredients:

- 1 1/2 cups all-purpose flour
- 1 3/4 tsp baking powder
- 1/4 tsp salt
- 10 1/2 Tbsp butter, softened
- 1/3 cup granulated sugar
- 1/4 cup packed light-brown sugar
- 1 large egg
- 2 Tbsp sour cream
- 3/4 tsp vanilla extract
- 6 Tbsp milk, divided red and yellow food coloring
- 1/2 cup granulated sugar fresh mint leaves, and vanilla bean end for garnish
- Filling and Coating - peach jam or preserves
- *you'll also need a clean paintbrush



Directions:

Preheat oven to 375 degrees. In a mixing bowl, whisk together flour, baking powder and salt, set aside. In the bowl of an electric mixer, fitted with the paddle attachment, cream together butter, granulated sugar and light-brown sugar on medium-low speed until well blended, about 1 minute. Mix in egg and vanilla. Add sour cream and mix until blended. With mixer on low speed, slowly add in dry ingredients and mix just until incorporated. Scoop dough out 1 even tablespoon at a time and with buttered hands roll dough into a ball. Place balls on cookie sheet (you can fit 15 per sheet but then you are left with 4 in the end so unless you were making a double batch it wouldn't matter to try and fit that many). Bake in preheated oven 14-15 minutes until bottoms are lightly golden brown. Transfer cookies to a wire rack to cool. Allow cookies to cool completely then spread about 1 teaspoon of peach jam evenly across the bottom of one cookie then gently press another cookie over the jam layer to sandwich them together. Repeat this process with remaining cookies. To decorate cookies, pour 3 tbsp of milk into two small bowls. Tint one bowl of milk with red food coloring until it reaches a vibrant pink, then tint the other bowl of milk with yellow food coloring until its reaches a vibrant yellow. Take a paint brush and dip into the yellow tinted milk then paint randomly across both cookies leaving some areas unpainted. Then dip paintbrush into red tinted milk and paint randomly across unpainted areas and blend slightly (tip: I found the less milk I was able to paint across the cookie the better because then your cookies won't become soggy. You really don't need very much at all). Immediately after painting cookie, dip and coat entire cookie with sugar. Insert one or two fresh mint leaves and vanilla bean end into the side of each cookie. Store in an airtight container.

Submitted by: **Colleen Scott**

Bourbon Cranberry Pecan Cookies

Ingredients:

1 1/4 c. sugar
1/2 c. brown sugar
1/2 c. unsalted butter
1 tsp. vanilla
1 large egg
1 3/4 c. flour
1 tsp. baking soda
1/4 tsp. salt
1/4 c. dried cranberries
1/4 c. bourbon
1/2 c. toasted pecan pieces



Directions:

Preheat oven to 350 degrees. In a large bowl. Beat sugar, brown sugar, butter and vanilla with mixer at medium speed until fluffy. Add egg and beat until blended. Add flour, baking soda, and salt. Combine dried cranberries and bourbon in a saucepan over medium heat. Bring to a simmer; cover and remove from heat. Let stand 15 minutes. Stir plumped cranberries and toasted pecan pieces into dough. Drop by tablespoonfuls 2 inches apart on parchment paper-lined baking sheets. Bake 10-12 minutes or until cookies are lightly browned. Serves 36.

Submitted by: **Shelly Epps**

Fruitcake Cookie

Ingredients:

- 2 lbs jellied fruitcake pieces
- 2 cans sweetened condensed milk
- 1 1/2 c chopped walnuts
- 1 1/2 c chopped pecans
- 1/2 c buttered rum
- 1 cup flour
- 1 1/2 t salt small jar of maraschino cherries, drained, dried and cut in half



Directions:

Preheat oven to 325 degrees and line baking sheets with parchment paper. Mix all ingredients except the maraschino cherries together. Drop by large teaspoonful onto parchment. Top each cookie with half of a cherry. Bake 20 minutes and let cool on racks on parchment paper. Store in airtight container at room temperature.

Submitted by: **Katie McKittrick**

Heavenly Delights

Ingredients:

1/2 c butter

1/2 c shortening

1/2 tsp vanilla extract

1/2 tsp orange extract

2/3 cup powdered sugar, sifted

2 cups flour

1/2 c crushed pecans

LOTS more powdered sugar

Directions:

Mix butter and shortening. Beat until mixed, then add extracts. Beat some more. Add flour in gradually, then powdered sugar. Mix in walnuts. Roll into 1 inch balls and place on greased sheet. Bake @ 350 for about 20 minutes. IMMEDIATELY roll each ball into powdered sugar. Let them cool, then roll each one again.

Enjoy - have napkins handy!



Submitted by: **Julie Hobgood**

Pretzel Turtle

Ingredients:

- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 2 1/4 cups Gold Medal™ all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup coarsely chopped pecans
- 1/2 cup coarsely chopped pretzels
- 30 Rolo mini's, halved (helps if you put them in the freezer for a little bit)



Directions:

Combine all ingredients together until well blended. Place teaspoon sized (I use a small cookie scoop) mounds on a baking sheet lined with parchment paper. Bake in 350 preheated oven for 10 to 12 minutes. Allow to cool on baking rack. Enjoy with a tall glass of cold milk.

Submitted by: **Susan Kauffman**

Secret Almond Cookies Recipe

Ingredients:

36 Hershey's Kisses Milk Chocolates with Almonds
1 cup (2 sticks) butter or margarine, softened
1/2 cup granulated sugar
1 teaspoon vanilla extract
1-3/4 cups all-purpose flour
1-1/4 cups finely chopped slivered almonds
1/2 teaspoon almond extract (optional)
1 cup powdered sugar for rolling

Directions:

- 1 Heat oven to 375°F. Remove wrappers from chocolates.
- 2 Beat butter, granulated sugar and vanilla in large bowl until fluffy. Add flour, almonds and almond extract, if desired; beat on low speed of mixer until well blended.
- 3 Using about 1 tablespoon dough for each cookie, shape dough around each chocolate piece; roll in hand to make ball. (Be sure to cover each chocolate piece completely.) Place on ungreased cookie sheet.
- 4 Bake 10 to 12 minutes or until cookies are set but not browned. Cool slightly; remove from cookie sheet to wire rack. While still slightly warm, roll in powdered sugar. Cool completely. Store in tightly covered container. Roll again in powdered sugar just before serving. Makes about 36 cookies.

Submitted by: **Mindy Miller**

Butter Cookies

Ingredients:

1 cup soft butter
1 1/2 cup confectioner's sugar
1 egg
1 tsp vanilla
1 tsp almond extract
2 1/2 cup flour
1 tsp baking powder
1/2 tsp salt



Directions:

Mix butter, sugar, egg, vanilla, extract well. Blend in flour. Cover and chill for three hours. Divide dough in half and roll each half 3/16-inch thick on floured board.

Cut with cookie cutters and bake at 375 on greased cookie sheet for 7 to 8 minutes or until edges are golden brown.

Icing, if desired:

2 cups confectioner's sugar
3 cups milk
2 tsp vanilla

Directions:

Mix until smooth and color with food coloring

Submitted by: **Niko Bailey**

Chocolate Molasses cookie sandwich w/stout cream filling

Ingredients:

6 tbsp butter softened
1/4 cup Brown Sugar
1/4 Cup Granulated Sugar
1/4 tsp salt
1/3 cup molasses
1 egg
1 tsp vanilla extract
1 cup flour
4 tbsp cocoa
1 tsp Baking Soda
1 cup granulated sugar



Directions:

In mixer whisk together first 4 ingredients until well blended. Then add in egg, molasses, and vanilla and beat for about 1-2 minutes. In a separate bowl mix together cocoa, flour and baking soda (whisk cocoa if needed). Add dry ingredients to molasses mixture and mix until well blended. Move mixing bowl with mix to refrigerator to cool and get firm 20-30 minutes. In a bowl pour granulated sugar. Take cooled mix from refrigerator and take a teaspoon and scoop out a bit of mixture, roll into a ball and then roll in granulated sugar until fully covered. Place on baking sheet lined with parchment paper. Bake at 375° for 9-13 minutes just until they start to crack. Remove cookie sheet from oven and let cookies set for 2 minutes. Then move cookies to wire rack to cool completely. For filling: 3/4 cup softened butter 1.5 cups of powdered sugar 3-4 tsp of your favorite stout Pinch of kosher salt Mix all in a bowl until well blended and to your taste. Place between two cooled cookies and COOKIE sandwich is complete.

Submitted by: **Jessica Burgess**

Duke Blue Devil Merry Mint Stick

Ingredients:

1 cup unsalted butter, softened
1 cup sugar
1 egg
2 teaspoons mint extract
1/2 teaspoon vanilla extract
2-3/4 cups all-purpose flour
1/2 teaspoon salt food coloring
(your choice of color)



Directions:

In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and extracts. Combine flour and salt; gradually add to creamed mixture and mix well. Set aside half the dough. Divide remaining dough in half; add food coloring to one or both portions. Wrap dough separately in plastic wrap. Refrigerate 1-2 hours or until easy to handle. Preheat oven to 350°. Gather a ball of dough (from each color) and roll into long ropes. (1 rope for each color) Place each rope next to another colored rope; press together gently and twist. Cut into 4 inch twisted ropes. Place 2 in. apart on ungreased baking sheets. Bake 10-12 minutes or until set. Cool 2 minutes before carefully removing from pans to wire racks to cool completely.

***If you would like, cookie ends may be dipped in melted white chocolate and then covered in peppermint candy for an extra minty sweet crunch!

Submitted by: **Tracy Bethel**

Chocolate Ninja-Bread Men

Ingredients:

125 grams of all purpose flour (approximately 1 cup)
30 grams Dutch-processed cocoa powder (1/3 cup)
1/4t baking soda
1/2 c butter, room temperature
1/2 c sugar
1/4t salt
1 egg yolk
1/2t vanilla
100 grams bittersweet chocolate (process in food processor until powdery)



Directions:

Sift flour, cocoa, and baking soda together into a bowl. Cream butter, sugar, and salt in bowl with electric mixer until light and fluffy (approximately 3-5 minutes). Add egg yolk and vanilla and beat until combined. Add dry ingredients and bittersweet chocolate and mix just until combined. The dough will be crumbly. Wrap tightly in plastic wrap and refrigerate until firm (minimum 1 hour, can refrigerate up to 2 days). Heat oven to 350. Roll dough out gently on a floured surface. It will still be crumbly, so in the beginning, flatten it together with your rolling pin on each roll. Roll until 1/8 inch thick. Cut into ninjas (or another shape) and put them on a parchment-lined cookie sheet. Bake 8-10 minutes and allow to cool until removing from the pan. These cookies are fragile, ninjas sometimes require stitches for broken arms and legs. Store in an airtight container for up to two weeks.

Royal Icing for decorating

3 1/2 cups of powdered sugar
2 egg whites
pinch of kosher salt

In an electric mixer, beat the ingredients at medium high speed until white and nearly tripled in volume (approximately 5 minutes). Add one tablespoon of water at a time until the icing no longer holds peaks. Add food coloring (gel-based dyes are suggested) and award your ninjas their belts.

Submitted by: **Esther Granville**

Pumpkin Cranberry Clusters

Makes 36 cookies

Ingredients:

- 1 cup canned pumpkin
- 1 cup dark brown sugar
- 2 eggs
- 2 tsp vanilla
- 1.5 cups whole wheat pastry flour
- 1 tsp baking soda
- 2 tsp cinnamon
- 1/2 tsp. salt
- 3 cups rolled oats
- 1 cup dried cranberries
- 1/2 cup pumpkin seeds



Directions:

- Heat oven to 350 degrees
- Beat Together pumpkin and sugar
- Add eggs and vanilla, beat well.
- Add flour, baking soda, cinnamon and salt; mix
- Stir in oats, cranberries and almonds
- Drop rounded spoonfuls onto ungreased cookie sheet
- Bake 10-12 minutes
- Let cool

Nutrition Facts

- Serving Size 30 g,
- Amount Per Serving
- Calories 78
- Calories from Fat 15
- Total Fat 1.7g
- Trans Fat 0.0g
- Cholesterol 9mg
- Sodium 72mg
- Potassium 66mg
- Total Carbohydrates 13.6g
- Dietary Fiber 1.7g
- Sugars 4.4g
- Protein 2.3g

Submitted by: **J. Andrew Byers**

Cashew Butter Cookies

(Winner: Best Overall)

Ingredients:

2 sticks plus 2 tablespoons (9 ounces) unsalted butter, softened
1/2 cup confectioners' sugar, plus more for rolling
1 1/2 teaspoons pure vanilla extract
2 cups all-purpose flour
2 1/4 cups unsalted roasted cashews, finely ground in a food processor
1/2 teaspoon salt

Directions:

Preheat the oven to 375°. In a large bowl, beat the butter with 1/2 cup of the confectioners' sugar at medium speed until creamy. Add the vanilla extract. At low speed, beat in the flour, roasted cashews and salt. Refrigerate until firm, at least 20 minutes. Roll into approximately 1 inch balls, and arrange the balls on the baking sheets about 3/4 inch apart. Bake the cookies for 20 minutes, or until golden and set. Fill a pie plate with about 2 cups of confectioners' sugar. Immediately roll the hot cookies, a few at a time, in the confectioners' sugar to coat; then transfer to the parchment-lined racks to cool completely. Re-roll the cooled cookies in the confectioners' sugar and transfer to a plate.



Submitted by: **Elizabeth Schreiber-Byers**

Oatmeal Chocolate Chip Pecan

Ingredients:

1 stick (8 Tbsp) unsalted butter, at room temperature
3/4 cup sugar
1 cup light brown sugar, firmly packed
1 teaspoon salt
1 teaspoon vanilla extract
2 large eggs
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground clove
1 cup quick-cooking oats
1 cup chopped pecans
2 teaspoons freshly grated orange zest
12 ounces semisweet chocolate chips



Directions:

Preheat oven to 350°F. Beat the butter in a bowl until light and fluffy. Add both sugars, salt, and vanilla, and beat until well mixed, about three minutes. Stir in eggs, one at a time. Add the orange zest to the mixture. Sift together the flour, baking soda, cinnamon, nutmeg, and clove in a separate bowl. Add half of the flour mixture to the butter with the mixer on low speed. Once the flour has been incorporated, add the second half. Stir in the oats, pecans, and chocolate chips. Drop the dough, by the tablespoon, onto the cookie sheet and bake for 10 to 12 minutes or until golden.

Submitted by: **Sabrina Carr**

Mint Chocolate Crinkle Cookie

Ingredients:

- 1 cup (5 ounces) all-purpose flour
- 1/2 cup (1.5 ounces) Dutch-processed cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups (10.5 ounces) packed brown sugar
- 3 large eggs
- 3 teaspoons instant espresso powder
- 1 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 4 ounces unsweetened chocolate, chopped
- 4 tablespoons unsalted butter
- 1/2 cup (3.5 ounces) granulated sugar
- 1/2 cup (2 ounces) confectioners' sugar



Directions:

1. Adjust oven rack to middle position and heat oven to 325 degrees. Line baking sheets with parchment paper.
2. Whisk flour, cocoa powder, baking powder, baking soda and salt together in bowl.
3. Whisk brown sugar, eggs, espresso powder, vanilla and mint together in a large bowl.
4. Combine chopped chocolate and butter in bowl and microwave until melted.
5. Whisk chocolate mixture into egg mixture until combined. Fold in flour mixture until no dry streaks remain.
6. Let dough sit at room temperature for 10 minutes.
7. Place granulated sugar and confectioners' sugar in separate shallow dishes. Use a cookie dough scoop to scoop 2 tablespoons of dough into granulated sugar. Roll to coat. Transfer dough balls to confectioners' sugar and roll to coat evenly. Evenly space dough balls on prepared cookie sheets.
8. Bake cookies, 1 sheet at a time, until puffed and cracked and edges have begun to set but centers are still soft (cookie may look raw between cracks and seem underdone), about 12 minutes, rotating sheet halfway through baking. Let cool completely on sheet before serving.

Submitted by: **Jamie Hartless**

Italian Snowflake

Ingredients:

- 2 1/2 cups white whole wheat flour
- 1 t. salt
- 1 t. baking powder
- 1 stick unsalted butter
- 2 cups sugar
- 2 eggs
- 1 small (15 oz.) container whole milk ricotta cheese
- 6 Tbsp. amaretto Glaze
- 1 1/2 cups confectioners' sugar
- 2 1/2-3 Tbsp. amaretto (to taste)
- Water to moisten
- Organic reduced fat unsweetened finely shredded coconut to go on top of the glaze



Directions:

1. Preheat oven to 375 degrees.
2. Combine flour, baking powder and salt and mix in a bowl.
3. In a separate bowl, mix together room temperature butter and sugar for 3-5 minutes with an electric mixer.
4. Add eggs, ricotta and amaretto to the wet mixture. Combine dry and wet mixture and mix well.
5. Drop teaspoon sized dough for each cookie onto the baking sheet.
6. Bake for 17-20 minutes (until edges are lightly browned).
7. Allow cookies to cool.
8. To make glaze for cookies: Mix the powdered sugar with the amaretto. Add water to moisten. By adjusting the ratio of liquid (amaretto/water) to sugar, you can make this glaze as thick or as thin as you'd like.
9. Spread glaze onto cookies with spoon.
10. Decorate cookies by sprinkling organic reduced fat unsweetened finely shredded coconut on top of the glaze.

Submitted by: **Charles Carson**

Raspberry Almond Cookies

Ingredients:

1 1/2 cups sugar
1 1/2 cups butter, softened
4 eggs, separated
1 tbsp almond extract
2 tsp vanilla
4 cups all-purpose flour
3 cups sliced almonds
1 cup raspberry preserves

White Chocolate Drizzle (optional):

1 cup white chocolate chips
2 tsp shortening



Directions:

In a large bowl, combine sugar, butter, egg yolks + one egg white, almond extract, and vanilla. Blend on low speed for a minute. Lightly spoon flour into measuring cup, level off, and gradually stir into butter mixture until combined. Cover dough with plastic wrap and refrigerate for at least an hour.

Heat oven to 350°F. Grease cookie sheets. Beat egg whites slightly. Shape dough into 1-1½-inch balls. Dip balls in egg whites and roll in almonds. Place 2 inches apart on prepared cookie sheet. Press thumb gently in the center of each ball. Bake for 10-12 minutes or until firm to the touch and lightly brown. Do not over bake. Immediately after removing from oven, press down the center of each cookie again. Remove from cookie sheet. While still warm, fill centers with raspberry preserves. Allow cookies to cool and preserves to set before drizzling with white chocolate.

White Chocolate Drizzle (optional): In a medium microwave-safe bowl, place white chocolate chips and shortening. Microwave on high for 1 minute and stir. Allow to stand several minutes to finish melting; stir until smooth. If the white chocolate mixture is not thin enough to drizzle, it may be necessary to add more shortening and/or to microwave for short burst (15 seconds) and stir. Drizzle white chocolate mixture over the cookies.

Makes approximately 3 dozen cookies.

Submitted by: **Rebecca Casp-Cheek**

Chocolate Sugar Puffs

Ingredients:

1/2 Cup butter
1 2/3 cup sugar
2 tsp vanilla
2 eggs
2 oz unsweetened chocolate squares melted
1/2 tsp salt
1/2 cup milk
1/2 cup chopped walnuts
2 cups flour
2 tsp baking powder

Directions:

Cream sugar, butter and vanilla. Beat in eggs, then add chocolate.

Sift dry ingredients together. Add to creamed mixture alternately with milk. Blend well.

Stir in nuts. Chill 2 to 3 hours. Form in 1 inch balls and roll in sugar. Place on greased cookie sheets.

Bake 350 degrees - 15 min

Submitted by: **Sarah Peterson**

Pre-loved Nutella Cut-Out Snowballs (aka flat Mexican Wedding Cookies + Nutella)

Based off of Kraft's basic Mexican Wedding Cookie Recipe: bit.ly/nutellasnowballs

Ingredients:

- 1 cup butter, softened
- 1 cup powdered sugar, divided
- 1 tsp. vanilla
- 2 cups flour
- 1 cup pecans
- As much Nutella as it takes (plus extra Nutella to be eaten during baking process)

Directions:

HEAT oven to 350°F.

BEAT butter, 1/2 cup powdered sugar and vanilla in large bowl with mixer until light and fluffy. Gradually add flour, beating on low speed after each addition until blended. Put pecans in a plastic bag and smash to pieces with rolling pin or other hard baking implement. For additional stress relief, pretend you're crushing your enemies. Add nuts to mixture; mix well.

Place dough onto parchment paper. With a well-floured rolling pin (can be the same one used above for pecan-decimation) roll dough flat until it is less than 1 cm thick (or 0.393701 inches if you despise the metric system). Cut out shapes with cookie cutters. Add teeth marks with the edge of that weird flower cookie cutter that you never use (or steal Grandpa's dentures - he won't mind).

BAKE 10 to 12 min. or until bottoms are lightly browned. Cool 5 min. on baking sheets. Roll warm cookies, 1 at a time, in remaining powdered sugar in small bowl until evenly coated (they won't really roll as they are flat, but I trust you can figure it out); place on wire racks. Cool completely.

After cookies are cool, spread Nutella on bottom of one cookie and sandwich with another cookie of a similar shape (or with completely different shapes if you are feeling non-conformist). Decorate with Nutella as desired. Eat!



Submitted by: **Mary Jane Gore**

Grandma's Gingerbread Cookie

Ingredients:

Mix and Sift:

2 1/3 cups flour
1 tsp salt
1 tsp cinnamon
1/2 tsp ginger
1/2 tsp mace
1/3 tsp ground cloves

Cream together:

1/2 cup butter
1/2 cup dark brown sugar
1/2 cup molasses (Grandma's Dark Molasses brand, if handy)

Mix together:

2 tbs warm water
1 tsp soda without lumps



Directions:

Add flour mixture to creamed mixture. Beat thoroughly while adding flour mixture. While adding the flour mix to the creamed mixture, add soda mixture. As it gets thick, mix by hand because it gets very stiff. Form large balls and store dough in refrigerator covered in plastic wrap or in a plastic bag for several hours.

Roll out to about 1/8 inch thick. Use extra flour on a wooden rolling pin. Don't make the cookies too thin or they will break. Don't butter the cookie sheets.

Bake at 300 F for 7-8 minutes.

Frosting:

1/4 cup butter
2 egg whites (unbeaten)
4 cups sifted confectioners sugar
1 tsp vanilla
1/4 tsp cream of tartar
1-2 tsp milk or cream

Use a food processor to mix or by hand cut butter into sugar until mixture looks like corn meal. Add egg whites (unbeaten) vanilla, and cream of tartar. Beat thoroughly. Add cream. Beat until spreading consistency.

Submitted by: **Carl Christensen**

Oreo Peppermint Cookies

Ingredients:

- 2 sticks unsalted butter at room temperature (1 cup)
- ✦ cup brown sugar
- ✦ cup granulated sugar
- 1 tsp vanilla
- 2 large eggs, room temperature
- 1 package instant vanilla pudding mix
- ✦ tsp salt
- 1 tsp baking soda
- 2 ✦ cups all purpose flour
- 1 ✦ cups chopped oreos - holiday cookies give cookies red color, ~10-12 cookies
- 1 cup white chocolate chips
- ✦ cup Andes peppermint crunch baking chips
- ✦ cup crushed candy canes



Directions:

1. Preheat oven to 350 degrees.
2. In a medium bowl, combine flour, salt, and baking soda. Set aside
3. Using a mixer, beat together butter, brown sugar, and granulated sugar until creamy. Mix in pudding mix until well combined. Add in eggs and vanilla.
4. Slowly add the dry ingredients and mix until combined.
5. Stir in white chocolate chips, oreos, Andes peppermint baking chips, and crushed candy canes.
6. Place rounded tablespoons onto baking sheet. Bake for 10-12 minutes until edges are golden brown. Remove from oven and let cool for 1-2 minutes. Move to cooling rack to completely cool.

Submitted by: **Charlotte Zuber**

Chocolate Candy Cane Cookies

Ingredients:

- 1/2 c. unsalted butter
- 1/2 c. reduced fat sour cream
- 1/2 cup (60 grams) powder sugar
- 1 1/4 cup (150 grams) gluten free all-purpose flour
- 1/4 cup (20 grams) unsweetened cocoa powder
- 1 tbsp (10 grams) mint flavored hot chocolate powder
- 1 oz (28 grams) cornstarch
- 1 tsp peppermint extract
- 3 oz semi-sweet morsels (melted)
- crushed candy cane



Directions:

1. In a mixing bowl cream the butter and the sugar. Add the flour, cornstarch, cocoa and hot chocolate powder and mix until combined.
2. With a scoop, place spoonfuls of cookie dough on two baking sheets and place them in the refrigerator for 15 minutes.
3. Meanwhile heat the oven to 300F.
4. Bake the cookies for 20 minutes. Remove from the oven and cool completely.
5. When the cookies are cooled heat the chocolate and stir until all the chocolate is melted and the ganache is creamy and shiny.
6. With a teaspoon spread the ganache on top of each cookie and sprinkle some crushed candy cane on top of them.
7. Keep the cookies in an airtight container in fridge overnight.

Submitted by: **Mary Driebeek**

Maida's Chocolate Whopper Cookies

PREP TIME: 10 mins COOK TIME: 17 mins TOTAL TIME: 27 mins

Chocolate Whoppers or Chocolate Gobs aka Charlie's Cookies – a favorite!

Ingredients:

- 2 ounces (2 squares) unsweetened chocolate
- 6 ounces semisweet chocolate
- 3 ounces (3/4 stick) unsalted butter
- 1/4 cup sifted all-purpose flour
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 3/4 cup granulated sugar
- 2 teaspoons powdered (not granular) instant coffee or espresso
- 2 teaspoons vanilla extract
- 6 ounces (1 cup) semisweet chocolate morsels
- 2 cups toasted and chopped walnuts and/or pecans**



Directions:

1. Preheat the oven to 350°F. Line two cookie sheets with regular foil (as opposed to nonstick or parchment).
2. Place the unsweetened chocolate, semisweet chocolate, and butter in the top of a small double boiler over in a bowl set over simmering water. Stir until melted and smooth. Remove the top of the double boiler and set aside. You can also do this step in the microwave. I like to melt the butter first, add the chopped chocolate, stir so that the chocolate melts as much as it can from the heat of the butter, then microwave at 50% power stirring ever 30 seconds until melted and smooth.
3. Mix together the flour, baking powder, and salt, and set aside.
4. In the bowl of an electric mixer, beat the eggs, sugar, coffee or espresso, and vanilla at high speed for two minutes.
5. Beat in the melted chocolate mixture on low speed just to mix. Add the dry ingredients and mix, scraping the sides of the bowl as necessary with a rubber spatula to incorporate the ingredients. Remove from the mixer and transfer to a larger bowl. At this point, make sure the batter has cooled to room temperature. If you add chocolate to warm batter/dough, it will melt into it.
6. Stir in the chocolate morsels and the nuts and if necessary, chill the dough for about 20 minutes or until it is thick enough to scoop.
7. Use a 1/3-cup metal measuring cup to measure the amount of batter for each cookie, put five cookies on each cookie sheet, one in the middle and one toward each corner. Use a rubber spatula to push the mixture into the measuring cup and then to scoop it out onto the lined sheet (the dough is gooey). Do not flatten.
8. Bake one sheet at a time or two sheets at a time, reversing the sheets top to bottom and front to back once during baking to ensure even baking. Bake for 16 to 17 minutes-no longer. The surface of the cookies will be dry but the insides will still be soft. There is really no way to test these; just use a portable oven thermometer before baking to be sure your oven is right, and then watch the clock.
9. When the cookies have cooled, use a wide metal spatula to release them and turn them over to air the bottoms a bit.

Submitted by: **Barbara Eyster**

Chocolate Snowy Cookies

Ingredients:

1 cup baking cocoa
1/2 cup vegetable oil
2 cup white sugar (I often use less Approx 1 1/2 cup)
4 eggs
2 cup flour
2 teaspoons baking powder
2 teaspoons vanilla (I use imitation vanilla)
1/2 teaspoon salt
2 tablespoons Buttermilk



Directions:

Mix cocoa, oil and sugar. Blend in eggs one at a time. Add vanilla, flour, baking powder, salt and buttermilk.

Chill dough several hours or overnight.

Drop by spoonful or make balls. Roll in granulated sugar (can use colored sugar mix sugar with decorating sprinkles and then roll in powdered sugar.

Bake 350° for 8 minutes

Submitted by: **Heather Mabry**

Triple Chocolate Chip Cookies

Ingredients:

- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, melted and cooled slightly
- 3/4 cup firmly packed light brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 3/4 cup semi-sweet chocolate chips
- 3/4 cup dark chocolate chips
- 3/4 cup milk chocolate chip



Directions:

1. Preheat oven to 350F degrees.
 2. In a medium bowl combine the flour, baking soda and salt and set aside.
 3. In a large bowl, stir the cooled melted butter and sugars with a wooden spoon until creamy.
 4. Add the eggs and beat until incorporated. Set aside for 2-3minutes, mix again. Set aside for 2-3minutes, mix again.
 5. Stir in the flour mixture just until incorporated.
 6. Stir in the chocolate chips.
 7. Place the cookie dough in the refrigerator to let the dough firm up (at least 20 min). Can let it sit overnight.
 8. Scoop and roll tablespoons of dough into balls and place on cookie sheets, leaving about 2 inches between cookies.
 9. Bake for 13 minutes or until golden around the edges but still soft on top. If you like gooey cookies, bake for 11 minutes.
 10. Cool on baking sheets 5 minutes then transfer cookies to wire racks to cool completely or enjoy warm.
- This recipe yields about 4 dozen cookies.

Soft Gingersnaps

Ingredients:

1 1/2 cups of butter softened
2 cups of sugar
2 eggs
1/2 cup molasses
4 1/2 cups all-purpose flour
3 teaspoons baking soda
2 teaspoon ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cloves
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
Additional sugar



Directions:

1. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in molasses. Combine the flour, baking soda, cinnamon, ginger, cloves, salt and nutmeg; gradually add to creamed mixture. Refrigerate for 1 hour or until dough is easy to handle.
2. Roll into 1-inch balls; roll in sugar. Place 2 inches apart on ungreased baking sheets. Bake at 350 degree for 8-12 minutes or until puffy and lightly browned. Cool for 1 minute before removing to wire rack.

Submitted by: **Jessica Burkhart**

Maple Walnut White Chocolate Chip Cookies

Ingredients:

2 cups all-purpose flour, plus more for rolling
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup (1 stick) unsalted butter, room temperature
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 tablespoon maple flavor
1 1/2 cups white chocolate chips
1 cup walnuts

Directions:

1- Preheat oven to 350 degrees. In large bowl, whisk flour, baking powder, and salt. With an electric mixer, cream butter and sugar until light and fluffy. Beat in egg and vanilla. With mixer on low, gradually add flour mixture; beat until combined. Add in maple flavor, white chocolate chips and walnuts.

2- Using a small cookie scoop or tablespoon, drop dough 2 inches apart on ungreased cookie sheets.

3- Bake 13- 14 minutes or until edges are golden brown. Cool for 2 minutes, remove from cookie sheet and place on wire rack.

Makes around 20 cookies.



Submitted by: **Joanna Cole**

Chocolate Cappuccino Pecan Delights

Ingredients:

3/4 cup (1.5 sticks) unsalted butter, softened to room temperature
3/4 cup light brown sugar
1/4 cup granulated sugar
1 large egg and 1 egg yolk
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons cornstarch
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup cocoa
1 tsp. vanilla extract
1 tsp. coffee extract
1 - 1 1/4 cup toasted pecans* (coarsely chopped)



Directions:

In a large bowl beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and granulated sugar and mix on medium speed until fluffy and light in color. Mix in egg and vanilla. Scrape down the sides and bottom of the bowl as needed. In a separate bowl, combine flour, cornstarch, baking soda, cocoa and salt. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be quite thick. Mix in the pecans and mix for about 5 seconds until evenly disbursed. Divide the dough into two equal parts - creating two logs about 2 inches in diameter about a foot long. Wrap in wax or parchment paper chill for at least 2 hours.

Remove cookie dough from the refrigerator. Cut each cookie dough log into about 1/2 inch rounds. Preheat oven to 350F. Line a large baking sheet with parchment paper or a silicone baking mat.

Bake for about 8-9 minutes. They will look extremely soft when you remove them from the oven. Allow to cool for 5 minutes on the cookie sheet. If the cookies are too puffy, try gently pressing down on them with the back of a spoon. They will slightly deflate as you let them cool. Transfer to cooling rack to cool completely. If desired, you can drizzle melted white chocolate chips or dip half the cookie in melted white chocolate for added decoration.

Makes about 2-2.5 dozen cookies.

***Toasted Pecans**

10-12oz. Pecan halves
1 stick of butter
Salt to taste

Preheat oven to 350F. Place pecan halves on cookie sheet and cut butter into small pieces and randomly place it on top of the pecans and salt. Bake for 10 minutes, then stir the nuts to ensure they are adequately coated with butter and add additional salt if desired.

White Chocolate Decoration

Melt 1 (12 oz.) bag of chocolate chips in a double-boiler and add approx. 1/2 inch square of paraffin wax. Once thoroughly melted, dip one half of a cookie that has thoroughly cooled into white chocolate and place on parchment paper to dry. You can also put melted chocolate in a squeeze bottle and drizzle onto cooled cookies.

Submitted by: **Karen Witkin**

Finnish Spoon Cookies

Ingredients:

1 cup (2 sticks) butter
2 cups all-purpose flour
3/4 teaspoon baking powder
Pinch fine salt
1 large egg yolk
3/4 cup sugar
1 tablespoon pure vanilla extract
1/4 to 1/3 cup jam, such as berry, plum or cloudberry
Confectioner's sugar, for dusting



Directions:

Preheat the oven to 325 degrees. Line baking sheets with parchment paper or silicone baking mats.

Melt the butter in a small, heavy-bottomed saucepan over medium heat. Continue to cook, swirling the pan occasionally, until the butter browns lightly and smells slightly nutty, about 15 minutes. Transfer the butter to a medium bowl—be sure to get all the brown bits—and cool slightly.

Meanwhile, whisk the flour, baking powder and salt in another medium bowl.

Whisk the egg yolk, sugar and vanilla into the cooled brown butter.

Stir the dry ingredients into the butter mixture to make a uniform but crumbly dough that looks like wet sand.

Scoop out dough with a small teaspoon (the kind you set a table with, not the kind you measure with). Rock the spoon gently back and forth against the side of the bowl, packing the dough into the spoon, then scrape/slide the spoon against the inside of the bowl to make spoon-shaped cookies. Trim excess dough with your fingers and slide out onto the prepared pans, preserving their shape.

Bake cookies until just browned, about 12 to 15 minutes. Cool almost completely on the baking sheets, and then transfer cookies to a rack to cool.

When cool, spread ¼ teaspoon jam on the flat side of the cookie, and then sandwich together with a second cookie. Repeat until all the cookies have met their match. Lightly dust the cookies with the confectioner's sugar. Serve.

Busy baker's tips: the dough can be prepared several hours ahead and stored at room temperature. Freeze baked cookies halves wrapped tightly in plastic wrap, followed by aluminum foil for up to 2 weeks. When ready to serve, defrost.

Submitted by: **Mark Suggs**

Spicy Gingerbread Cookies (Tie: Best Decorated)

Ingredients:

- 1 cup unsalted butter
- 1 cup dark-brown sugar, packed
- 2 large eggs
- 1 cup unsulfured molasses
- 6 cups sifted all-purpose unbleached flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 4 teaspoons ground ginger
- 4 teaspoons ground cinnamon
- 1-1/2 teaspoons ground cloves
- 1/2 teaspoon finely ground black pepper
- 1-1/2 teaspoons salt
- Sprinkles, various candies for decoration
- Royal Icing for decoration
(recipe below)
- String or thin ribbon (if using as ornaments)



Directions:

In a large bowl, beat together butter and sugar until light and fluffy. Beat in eggs and molasses. In another bowl, sift together flour, baking soda, baking powder, spices and salt. Stir flour mixture into butter mixture. Divide dough in half and wrap each half in plastic wrap. If desired, chill for about 1 hour. Preheat oven to 350 F. Roll dough 1/8 inch thick on generously floured counter top or cutting board. Cut into shapes with cookie cutters. Transfer shapes to lightly greased cookie sheets. Bake for 8-10 minutes or until crisp but not dark. Cooking time will depend on actual thickness of cookie. Allow to cool on the cookie sheet for 1 minute, then remove to wire racks to cool completely. If desired, decorate with Royal Icing and decorating candies. You can use the royal icing as 'glue' to keep the candy in place.

Note: If you are going to use the cookies for decorations, make a hole for the cord or hook by poking the cookies with a toothpick or skewer as soon as they come out of the oven. This can also be done prior to baking.

Royal Icing

- 1 pound powdered sugar
- 5 tablespoons meringue powder
- 2 tablespoons water
- food coloring

Combine powdered sugar and meringue powder in a mixing bowl and beat on low speed. Add water drop by drop. The amount depends on the temperature and humidity in your kitchen. Add the water slowly and do not let the mixture get runny - you will probably not use all of it. If you mix it too thin, just add more powdered sugar. Beat until the mixture holds a trail on the surface for five seconds when you raise the mixer from the bowl. If you like, you can tint the icing with a few drops of food coloring. (Yield about 3 cups)

Submitted by: **Debrah Suggs**

Sugar Cookies

(Tie: Best Decorated)

Ingredients:

2 cups all purpose unbleached flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 cup (1 stick) unsalted butter
1 cup sugar
1 large egg, lightly beaten
2 tablespoons milk
1/2 teaspoon pure vanilla extract
Royal Icing for decorating (recipe below)
Candy decorations, sugar crystals, etc.



Directions:

Whisk together flour, salt and baking powder in a medium bowl. In the bowl of an electric mixer fitted with a paddle attachment, cream butter and sugar. Once mixed, slowly add dry ingredients with mixer running on low until incorporated. With mixer running, add egg, milk, vanilla and mix until dough comes together (do not overmix).

Transfer dough to a work surface. Shape dough into 2 balls, cover with plastic wrap and refrigerate for 1 hour. Preheat oven to 350 degrees. Lightly grease cookie sheets or line with non-stick baking mats and set aside.

On a lightly floured work surface, roll out dough to 1/8 inch thickness. Cut into shapes with cookie cutters, and transfer to prepared cookie sheets, leaving an inch between cookies. Continue to roll remaining dough and cut once more.

Bake until lightly golden, about 10 minutes. Do not allow to brown. Transfer finished cookies to a wire rack for cooling. Decorate with royal icing and candy decorations as desired.

Royal Icing

3 ounces pasteurized egg whites
1 teaspoon vanilla extract
4 cups confectioners' sugar
food coloring

In large bowl of stand mixer combine the egg whites and vanilla and beat until frothy. Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Turn speed up to high and beat until mixture forms stiff, glossy peaks (about 7 minutes). If you would like, you can tint the icing with a few drops of food coloring. Yield: 3 1/2 cups.

Submitted by: **Rita Chambers**

Peanutty Pie Crust Clusters

Ingredients:

- 1 Pillsbury™ refrigerated pie crust, softened as directed on box
- 1 bag (12 oz) white vanilla baking chips (2 cups)
- 1 tablespoon Crisco® Baking Sticks Butter Flavor All-Vegetable Shortening
- 1 tablespoon Jif® Creamy Peanut Butter
- 1 cup salted cocktail peanuts
- 2/3 cup toffee bits

Directions:

1. Heat oven to 450°F. Line 2 cookie sheets with Reynolds® Cut-Rite® Wax Paper.
2. Unroll pie crust on work surface. With pizza cutter or knife, cut into 16 rows by 16 rows to make small squares. Arrange squares in single layer on large ungreased cookie sheet. Bake 6 to 8 minutes or until light golden brown. Remove squares from pan to cooling rack. Cool completely, about 5 minutes.

In large microwavable bowl, microwave baking chips, shortening and peanut butter uncovered on High 1 minute to 1 minute 30 seconds, stirring once, until chips can be stirred smooth. Add pie crust squares, peanuts and toffee bits; stir gently until evenly coated. Immediately drop by heaping tablespoons full onto lined cookie sheets. (If mixture gets too thick, microwave on High 15 seconds; stir.) Refrigerate about 15 minutes or until set. Store covered.



Submitted by: **Anne Guyton**

Chocolate Delights

Ingredients:

3/4 cup butter
1 cup powder sugar
2 cup flours
1 tsp baking powder
1/2 tsp salt
1 well beaten egg
1/4 cup milk
2 oz melted chocolate - baker's unsweetened
1 tsp vanilla



Directions:

Cream butter and sugar. Add beaten egg and melted chocolate. Add sifted dry ingredients alternately with milk, starting and ending with dry. Add vanilla. Secret is to beat until light and fluffy at every stage. Drop small tsp of dough onto cookie sheet. Bake 8-10 minutes at 350 degrees. Remove immediately.

Icing:

To 1 1/2 cup powdered sugar add just enough warm milk to make spreadable - a tad more than a paste. Can add a dash of vanilla. Frost cookies when cool.

Make 4 to 5 dozen.

Submitted by: **Nancy Hillsman**

Eggnog-Stuffed Cookies

Ingredients:

Filling

4 ounces cream cheese, softened
2 cups confectioners' sugar
2 tablespoons prepared eggnog
1/8 teaspoon freshly grated nutmeg
1/8 teaspoon cinnamon

Cookies

2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
3/4 teaspoon salt
1/4 teaspoon ground cloves
2 cups granulated sugar, divided
1/4 cup dark molasses
1 large egg
12 tablespoons unsalted butter, melted and cooled



Directions:

1. Combine flour, baking soda, cinnamon, ginger, salt, and cloves in bowl. In separate bowl, whisk 1 1/2 cups granulated sugar, molasses, egg, and melted butter together until combined. Add flour mixture to butter mixture and stir until incorporated. Chill until dough is firm, 1 hour.
2. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 375 degrees. Line 2 baking sheets with parchment paper. Place remaining 1/2 cup granulated sugar in bowl. Roll dough into 3/4-inch balls, toss balls in granulated sugar, then place 2 inches apart on prepared baking sheets. Bake until tops are just beginning to crack, 8 to 10 minutes, switching and rotating sheets halfway through baking. Cool 5 minutes, then transfer to wire rack to cool completely. Repeat with remaining dough.
3. In a medium bowl, using an electric mixer at low speed, beat the softened cream cheese with the confectioners' sugar, eggnog, grated nutmeg and cinnamon. Spread heaping teaspoon filling over bottoms of half of cooled cookies. Top with remaining cookies and let filling set, 1 hour.

Makes about 4 dozen cookies

Submitted by: **Christie Gardner**

Festive Chocolate Chip Cookies

Ingredients:

- 1 cup of butter, softened
 - 1 cup of white sugar
 - 1 cup packed brown sugar
 - 2 eggs
 - 1 tsp vanilla extract
 - 2 cups AP flour
 - 2 cups of rolled oats
 - 1/2 tsp of salt
 - 1 tsp baking powder
 - 1 tsp baking soda
 - 1 cup semisweet chocolate chips
 - 1 cup white chocolate chips (or preferred chocolate chips i.e. dark, milk, mint etc.)
 - 4 oz milk chocolate, grated
 - 1 1/2 cups chopped walnuts
- For Decoration:
- White baking chips or semisweet or dark chocolate chips
 - Assorted candy sprinkles or crushed candy canes



Directions:

1. Preheat oven to 375 degrees F. Measure oats into a blender or food processor, and then blend to a fine powder. Set aside.
 2. In a large bowl, cream together butter and sugars. Beat in the eggs one at a time, then stir in the vanilla. In a separate bowl, mix together flour, oats, salt, baking powder, and baking soda. Stir dry ingredients into creamed butter and sugar. Add chocolate chips, grated chocolate, and nuts.
 3. Drop by rounded teaspoons onto ungreased cookie sheets. Bake for 6 to 8 minutes in the preheated oven.
- Then...
1. In small microwavable bowl, microwave 1/2 to 1 cup of the chips at a time (as needed), uncovered on High for 30 seconds, stir, and then in 10 second intervals until chips can be stirred smooth.
 2. Carefully dip each cookie halfway into melted chips; wipe off excess. Place on parchment paper-lined tray; sprinkle with desired candies. Let stand until coating is firm, about 1 hour.