



AN ASSORTMENT OF — COOKIES —

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INTRODUCTION

TRIED & TRUE

This massive assortment of Christmas Cookie recipes carries with it the collective joy of RecipeSwap members spanning decades. Each year the generations come together in that special Christmas way. Our hands engage our jolly labors of sugar and dough. Our hearts and minds are joined with Christmas past in these hours. Eagerly we anticipate the delight of our family and friends.

This collection is being enshrined in the **RecipeSwap Tried & True Hall of Fame**. It is unique as the only collection to be honored this way. The collection originated in 2005 as an initial post to the RecipeSwap. From there, it grew with contributions from dozens of members and it has been revisited many thousands of times by users across the globe. The recipes come from various personal collections, family recipes, cookbooks and other original sources and were collected and curated by RecipeSwap members. Some recipes are modified from their original sources or have suggested modifications. Many of the member notes are insightful, useful and even fun. Enjoy!

RUM BALLS

Sylvia_in_Ottawa

4 CUPS GRAHAM CRACKER CRUMBS

1 CUP COCOA

3 CUPS FINELY CHOPPED WALNUTS

1 CUP RUM

1/2 CUP BOURBON

- HONEY
- POWDERED SUGAR

Use honey to get the sweetness you want, and use rum to get the consistency you want.

Roll into small-ish balls - they're very rich, so small will be appreciated.

Roll in powdered sugar.

Place into a cleaned airtight container for months!

When you take them out to serve, they will not be ball shaped any more, so re-roll them.



CREAM WAFERS

MimiQC

2 CUP ALL-PURPOSE FLOUR

1 CUP MARGARINE OR BUTTER

1/3 CUP HEAVY CREAM

• **GRANULATED SUGAR**

CREAMY FILLING:

3/4 CUP POWDERED SUGAR

1 TEASPOON VANILLA (OR OTHER FLAVORING SUCH AS ALMOND OR PEPPERMINT)

1/4 CUP MARGARINE OR BUTTER

FOOD COLOR IF DESIRED

Mix the ingredients to a dough and chill for an hour.

Roll out half at a time to 1/8" thick and cut in 1 1/2" rounds.

Carefully dip both sides of cookie in sugar and place on ungreased baking sheets lined with parchment paper.

Poke with a fork 4 times and bake 7-9 min. at 375° F.

When cool fill with filling and sandwich together.

Mix all filling ingredients until smooth, add a few drops of water if needed.



PECAN TASSIES

helen2672

Makes about 24

3 OUNCES CREAM CHEESE, SOFTENED
1/2 CUP + 1 TABLESPOON BUTTER, SOFTENED
1 CUP SIFTED FLOUR
1 EGG
3/4 CUP BROWN SUGAR, FIRMLY PACKED
1 TEASPOON VANILLA
• DASH SALT
2/3 CUP CHOPPED PECANS

Preheat oven to 325° F.

Combine cheese, 1/2 cup butter & flour. Mix thoroughly and chill, covered, 1 hour.

Divide into 24 small balls and press into sides and bottom of 2 ungreased miniature muffin pans.

Combine egg, brown sugar, vanilla, salt & remaining 1 tablespoon butter; beat until smooth.

Sprinkle 1/3 cup pecans equally into 24 tart shells.

Divide egg mixture equally among 24 tarts, pouring on top of pecans.

Sprinkle remaining 1/3 cup pecans on top of tarts.

Bake 20-25 minutes until pastry is golden brown.



AMISH GINGER COOKIES

Frankenmouth Community Cookbook

Makes about 48

3/4 CUP BUTTER, SOFTENED
1 CUP GRANULATED SUGAR
1 EGG
1/4 CUP UNSULFURED MOLASSES
2-1/2 CUPS ALL-PURPOSE FLOUR
1 TEASPOON GROUND GINGER
1 TEASPOON GROUND CLOVES
1 TEASPOON GROUND CINNAMON
1-1/2 TEASPOON BAKING SODA
• **EXTRA GRANULATED SUGAR**

Preheat oven to 350° F.

In a mixing bowl, beat together butter and 1 cup sugar until creamy. Add egg and molasses; beat until combined.

Add the remaining ingredients and mix until well combined.

Roll dough into 1-inch balls and roll in the extra granulated sugar.

Place balls on ungreased baking sheet.

Bake for 5 - 7 minutes until barely turning brown.

Allow to cool for 1 minute on baking sheet and then remove to wire racks to cool completely.



PISTACHIO CHRISTMAS RIBBON BARS

California Pistachio Commission

Makes about 36

1/2 POUND UNSALTED BUTTER OR MARGARINE, SOFTENED
1 CUP GRANULATED SUGAR
1 LARGE EGG
2 CUPS ALL-PURPOSE FLOUR
1/8 TEASPOON SALT (OMIT THIS IF YOUR PISTACHIOS ARE SALTED)
1/2-2/3 CUP RASPBERRY OR STRAWBERRY JAM
2/3 CUP PISTACHIOS, CHOPPED

Preheat oven to 325° F.

Combine butter, sugar and egg; beat until thoroughly blended. Stir in flour and salt.

Spread one-half of dough into 9 inch square pan.

Bake 10 minutes; remove from oven.

Spread jam to within 1/2 inch of edge. Add pistachios to remaining dough.

Drop by spoonfuls over jam to cover.

Bake 35 minutes until top is golden brown; cool.

Cut into squares.

Note: These turn out so pretty for such an easy cookie. The hardest part is shelling the pistachios. For serving on a Christmas cookie platter I cut these into 1" squares instead of bars. Everyone loves them. Try to get unsalted pistachios if you can, I find that with salted pistachios the bars are a bit too salty.



SPICY GINGERBREAD COOKIES

- 1 CUP UNSALTED BUTTER**
- 1 CUP DARK-BROWN SUGAR, PACKED**
- 2 LARGE EGGS**
- 1 CUP UNSULFURED MOLASSES**
- 6 CUPS SIFTED ALL-PURPOSE 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**
- **RAISINS, DRAGEES, AND/OR RED HOT CANDIES FOR DECORATION (OPTIONAL)**
- **ROYAL ICING FOR DECORATION (OPTIONAL)**

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 into thirds and wrap each third in plastic wrap. Chill for about 1 hour.

Preheat oven to 350° F.

Roll dough 1/8 inch thick between two pieces of waxed paper.

Cut into shapes with cookie cutters.

Transfer shapes to ungreased

cookie sheets. If desired, decorate with raisins, dragees, and/or red hot candies.

Refrigerate about 15 minutes.

Bake for 8-10 minutes or until crisp but not dark. Allow to cool on the cookie sheet for 1 minute, then remove to wire racks to cool completely. If desired, decorate with Royal Icing.

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.

Source: based on a recipe from Martha Stewart. We just toned down the black pepper a little bit. Martha uses 1 teaspoon of black pepper but I found it was a too much for the kids.

ROYAL ICING

Makes 6 cups

- 1 POUND POWDERED SUGAR**
 - (5 TABLESPOONS MERINGUE POWDER)**
OR (1/4 CUP PASTEURIZED EGG WHITES)
- 2 TABLESPOONS WATER**
 - FOOD COLORING (OPTIONAL)**

Combine powdered sugar and meringue powder or egg whites in a mixing bowl and beat on low speed.

Add water drop by drop. The amount depends on whether you used the powder or the egg whites, and 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. 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.



WHIPPED SHORTBREAD

1 POUND BUTTER
1 CUP POWDERED SUGAR
1 TEASPOON VANILLA
• **PINCH SALT**
1/2 CUP CORNSTARCH
3 CUPS ALL-PURPOSE FLOUR

Preheat oven to 350° F.

Cream together butter, icing sugar, vanilla and salt. Gradually add cornstarch and flour. Whip with an electric mixer until fluffy.

Place into a cookie press and press out cookies on cool baking sheet.

Decorate with candied cherries or dragees if desired.

Bake 12-15 minutes.

Let cool for 2 minutes on baking sheet, then remove to wire rack to cool completely.

Store in an airtight container at room temperature.

NOTES: this is absolutely the best-behaved cookie press dough I have ever used. It works wonderfully with the press and sticks to the cookie sheet properly without making a mess. This is my default “Spritz” recipe now.



RICOTTA CHEESE COOKIES

Makes about 50

COOKIES:

- 1 CUP BUTTER, SOFTENED**
- 2 CUPS GRANULATED SUGAR**
- 1 (15 OUNCE) CONTAINER OF RICOTTA CHEESE**
- 3 TEASPOONS VANILLA EXTRACT**
- 1 TEASPOON SALT**
- 1 TEASPOON BAKING SODA**
- 4 CUPS ALL-PURPOSE FLOUR**

GLAZE:

- 1 CUP POWDERED SUGAR**
- **MILK**
- **SPRINKLES**

Preheat oven to 350° F.

Mix all of the cookie ingredients well until the dough sticks together into a big ball. It will be sticky.

Drop by teaspoonfulls on an ungreased cookie sheet.

Bake 10 minutes or until the bottoms turn golden brown.

Let cool for 1 minute and then transfer to wire racks to cool completely.

In a small saucepan slowly stir milk into the powdered sugar until it creates a glaze thin enough to be spread over the cookies. Stir over low heat then spread over cooled cookies. Quickly top with sprinkles.

NOTES: these are best made using a small cookie scoop. They stay nice and round and symmetrical that way. These make a round little ball, they don't spread much. The dough stays white and hardly browns at all. Because of this they stay moist with almost a cake-like consistency, but more dense and toothsome. The taste is mild, there is no flavor explosion, it is all about the texture and the milky sweetness of the cookie -- plus the fact that it's easy to make, makes a huge batch, and is pretty when decorated. I have heard some people say they used lemon or almond extract to enhance the flavor, but I like them just like they are.

BASIC BUTTER ALMOND COOKIES

Diane Marinelli of Cookies by Diane

Makes 8-10 dozen pressed cookies

12 OUNCES (3 STICKS) UNSALTED BUTTER, AT ROOM TEMPERATURE

1 CUP GRANULATED SUGAR

1 EXTRA LARGE EGG, CRACKED INTO A SMALL BOWL

1 TEASPOON VANILLA EXTRACT

1 TEASPOON ALMOND EXTRACT

3 TABLESPOONS MILK (WHOLE, 2 PERCENT OR 1 PERCENT)

4 CUPS PRE-SIFTED FLOUR

1 SLIGHTLY HEAPING TEASPOON BAKING POWDER

- **COLORED SUGARS OR JIMMIES, OPTIONAL**
- **CHOCOLATE DIP, OPTIONAL**

1. Heat oven to 350° F. (325° convection).

2. Measure and assemble all ingredients before you begin.

3. In a large bowl, cream the butter and sugar with a wooden spoon or an electric mixer at the lowest speed. Add the egg, the vanilla and almond extracts and milk. Blend well.

4. Mix the flour and baking powder; add to the butter base slowly,

mixing only until a soft dough forms. Do not over-mix.

5. Fit desired disk in the cookie press. By hand, roll pieces of dough in a tube shape to fit into the press. Press dough onto ungreased baking sheets or heavy-bottomed pizza pans. Cookies can be closely spaced because they will not spread.

6. Sprinkle colored sugar or jimmies on the unbaked dough or leave cookies plain if they will be dipped in chocolate later.

7. Bake cookies at the middle two levels of oven. Do not use the lowest level. Bake two sheets at a time, 10 to 12 minutes. Remove before the cookie edges start to brown.

8. Loosen cookies gently with a spatula. Let them cool on the pans in a cool place, near an open window or outdoors, for about 5 minutes to cool quickly.

9. Use a spatula to move the cookies to a platter. Wipe the cooled pans with a dry paper towel before pressing more dough onto them. Cool cookies thoroughly (or make them a day ahead) before dipping them in chocolate. Store in tins with wax paper or parchment between each layer.

CHOCOLATE DIP FOR COOKIES

Diane Marinelli of Cookies by Diane

Makes enough for 8-10 dozen small cookies

**4 OUNCES WHITE, MILK, SEMI-SWEET OR BITTERSWEET
CHOCOLATE (SQUARES, MORSELS, OR CORSELY CHOPPED PIECES)**

1. To melt chocolate in a microwave oven, put unwrapped chocolate in a small microwave-safe bowl. Heat for 1 minute on low power (20 percent to 30 percent). Remove, stir with a small rubber spatula and continue to heat, as needed, on low power for short intervals, 10 to 15 seconds. Stir after each interval until chocolate is melted and glossy. Use the shortest possible heating time. (White chocolate melts faster than milk or dark chocolate.) If chocolate texture becomes grainy, it cannot be used for dipping and should be discarded.
2. To melt chocolate in a double boiler, place unwrapped chocolate in a small saucepan set over a larger pan with a small amount of gently simmering (not boiling) water. Do not let the water or steam touch the chocolate. Heat for about 4 minutes. Stir as soon as the chocolate begins to melt. Remove from the heat at once and scrape into a small bowl.
3. To dip the cookies, stir the chocolate until it is smooth and velvety, then dip one side of a cookie into the chocolate and place it on a parchment-lined baking sheet. Repeat with remaining cookies. Finely crushed nuts, jimmies or colored sugar can be sprinkled on the chocolate before it sets. Refrigerate cookies until the chocolate sets, about 30 minutes.
4. Stir the melted chocolate often so it does not harden. Or, put the bowl in a larger bowl with some warm (not hot) water. (Do not let water touch the chocolate.) If the chocolate hardens, heat it in the microwave on low power in 10-second intervals until it melts. As the chocolate is used, tilt the bowl and scrape down the chocolate to facilitate dipping.
5. For half-white, half-dark chocolate coatings, dip cookies first in white chocolate and refrigerate until set. Then melt dark chocolate, dip the other side and refrigerate until set.

MILK CHOCOLATE FLORENTINE COOKIES

Yields 42 sandwich cookies

2/3 CUP BUTTER
2 CUPS QUICK OATS
1 CUP GRANULATED SUGAR
2/3 CUP ALL-PURPOSE FLOUR
1/4 CUP LIGHT OR DARK CORN SYRUP
1/4 CUP MILK
1 TEASPOON VANILLA EXTRACT
1/4 TEASPOON SALT
1 3/4 CUPS (11.5 OZ. PKG.) TOLL HOUSE MILK CHOCOLATE MORSELS

PREHEAT oven to 375° F.

Line baking sheets with foil.

MELT butter in medium saucepan; remove from heat. Stir in oats, sugar, flour, corn syrup, milk, vanilla extract and salt; mix well.

Drop by level teaspoons, about 3 inches apart, onto foil-lined baking sheets. Spread thinly with rubber spatula.

BAKE for 6 to 8 minutes or until golden brown. Cool on baking sheets on wire racks. Peel foil from cookies.

MICROWAVE morsels in medium, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute;

STIR. Morsels may retain some of their original shape.

If necessary, microwave at additional 10 to 15-second intervals, stirring just until morsels are melted. Spread thin layer of melted chocolate onto flat side of half the cookies. Top with remaining cookies to make sandwiches.

CHINESE CHEWS

dianne710

Makes about 42

- 2 EGGS**
- 1 CUP BROWN SUGAR, PACKED**
- 1 CUP CHOPPED WALNUTS**
- 1 CUP CHOPPED DATES**
- 1 TSP VANILLA**
- 3/4 CUP SIFTED FLOUR**
- 1 TSP BAKING POWDER**
- **GRANULATED SUGAR**

Heat oven to 350° F.

Grease a 13 x 9 1/2 inch pan.

Beat eggs & sugar well. Add walnuts dates and vanilla. Blend in sifted flour and baking powder. Spread in prepared pan.

Bake 20 minutes or until top springs back when lightly touched in centre.

Cut into small squares while still hot and shape into tiny balls.

Roll in granulated sugar.



TOASTED ALMOND MACAROONS

Makes about 16 cookies

1 CUP SLIVERED BLANCHED ALMONDS, LIGHTLY TOASTED
2/3 CUP GRANULATED SUGAR
1 TBS FLOUR
1 EGG WHITE
1-1/4 TSP VANILLA
1/4 TSP ALMOND EXTRACT
16 WHOLE ALMONDS

Preheat oven to 350°F.

Line a baking sheet with aluminum foil.

Place the almonds in a food processor fitted with the metal blade and process finely (do not process to

a paste). Add the sugar and flour and process to a powder. Add the egg white, vanilla extract and almond extract and process until a wet paste forms.

Using damp hands, roll the dough between your palms to form 1" balls. Place on prepared baking sheet, spacing 2" apart. Place a whole almond in the center of each.

Bake until just beginning to brown, about 10 minutes. Let cool on the baking sheet on a wire rack for 10 minutes.

Gently peel off the foil and transfer the cookies to the rack to cool completely.

Store in an airtight container at room temp for up to 5 days.

NOTES: Williams Sonoma Cookies & Biscotti



CHOCOLATE CHUNK MACAROONS

barbara_in_va

Makes 48 cookies

2 C SLICED ALMONDS
6 OZ FROZEN GRATED COCONUT, THAWED
1-1/4 C FLOUR
1 T BAKING POWDER
1/4 TSP SALT
1/4 POUND BUTTER AT ROOM TEMP
2/3 C GRANULATED SUGAR
2 OZ CREAM CHEESE AT ROOM TEMP
2 LARGE EGGS YOLKS
1 TSP VANILLA
4 OZ SEMISWEET CHOCOLATE, CHOPPED INTO 1/4" PIECES

Preheat oven to 350°F.

Toast the almonds on a baking sheet in the preheated oven for 8 minutes. Cool them to room temperature, then place the sliced almonds in 4 qt bowl and use your hands to break them into irregular pieces. Set aside until needed.

Place the thawed coconut in a medium gauge strainer. Using a rubber spatula, press down on the coconut to drain the excess moisture from the coconut (discard the liquid). Set aside.

In a sifter combine the flour, baking powder, and salt. Sift onto a large piece of wax paper and set aside until needed.

In a 7 quart bowl, cream the butter, sugar, and cream cheese with a stiff rubber spatula (or wooden spoon) until smooth. Combine the egg yolks and vanilla extract into this mix. Add the coconut and mix until thoroughly combined. Now add the sifted dry ingredients and continue mixing until fully incorporated. Finally mix in the chopped chocolate.

Divide the cookie dough into 48 level tablespoon size pieces (approximately 1/2 oz per cookie) onto a large sheet of wax paper.

Individually roll each dough portion in the almonds to coat thoroughly (use your hands to form the almonds around each portion). Place the portions on 4 nonstick baking sheets, 12 evenly spaced portions per baking sheet. Place the baking sheets on the top and center racks of the preheated oven and bake for 12 minutes, until lightly golden brown around the edges. Rotate the sheets from top to center and turn each sheet 180° F. about halfway through the baking time. Remove the macaroons from the oven and allow to cool at room temp for 30 minutes.

NOTES: in spite of being quite rich these are very light cookies. Death
by Chocolate Cookies by Marcel Desaulniers

CHOCOLATE SAMBUCA CRINKLE COOKIES

1-1/4 C FLOUR
1 TBS BAKING POWDER
1/2 TSP SALT
12 OZ BITTERSWEET CHOCOLATE, CHOPPED
1/2 STICK BUTTER
2 LARGE EGGS
1/2 C WALNUTS, COARSELY CHOPPED
1/2 C SAMBUCA OR OTHER ANISE FLAVORED LIQUEUR
2 TBS GRANULATED SUGAR
1 C CONFECTIONERS SUGAR

Sift together flour, baking powder, and salt.

Melt chocolate with butter in a metal bowl set over a saucepan of simmering water, stirring until smooth.

Lightly whisk together eggs, walnuts, Sambuca, and granulated sugar in another bowl. Stir in flour mixture

and chocolate (dough will be thin). Chill, covered, until firm, about 2 hours.

Preheat oven to 350°F.

Sift confectioners sugar onto a plate.



Roll heaping tablespoons of dough into balls and roll balls, as formed, in confectioners sugar to generously coat.

Arrange balls 2" apart on 2 lightly buttered baking sheets and bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until puffed and cracked but centers are still a bit soft, 10-12 minutes.

Transfer to racks to cool.

Notes: use bittersweet chocolate, not unsweetened



BISCOCHITOS

mariadnoca

Makes about 3 dozen cookies

2-1/4 C FLOUR

2 TSP GROUND ANISE SEED OR 1-1/2 TSP ANISE EXTRACT

1/2 T BAKING POWDER

1/4 T SALT

1/2 C LARD OR SOLID WHITE VEGETABLE SHORTENING

1/3 C BUTTER, SOFTENED

3/4 C SUGAR

1 LARGE EGG PLUS 1 LARGE EGG YOLK

3/4 T LEMON ZEST

1/2 T ORANGE ZEST

• **CINAMON/SUGAR MIX OF 1 TSP CIN. 2-1/2 TBS SUGAR**

Preheat oven to 375°F.

Grease cookie sheets (I use Silpats)

Thoroughly stir together flour, anise, baking powder and salt. Set aside.

Using an electric mixer, beat lard, butter and sugar until very fluffy and smooth. Add and continue beating until smoothly incorporated egg plus extra yolk, lemon zest and orange zest.

Gradually beat the flour mixture into the butter mixture until well blended.

Shape the dough into a ball, then divide in half. Place each half between sheets of wax paper. Roll out 1/8" thick, checking the underside occasionally and smoothing any creases. Keeping the wax paper in place, layer the rolled dough on a tray and refrigerate for 25-30 minutes, or until chilled and slightly firm.

Working with 1 portion at a time (leave the other refrigerated), gently peel away and replace 1 sheet of the wax paper. (This will make it easier to lift the cookies from the paper later.)

Peel away and discard the second sheet. Cut out the cookies using a 2 1/2" cutter.

With a spatula, transfer the cookies from the wax paper to the sheets, spacing about 1 1/4" apart. Roll any dough scraps and continue cutting out cookies until all the dough is used. Chill dough if it becomes too soft to handle. Repeat the rolling and cutting out process with the second layer of dough. Lightly sprinkle the cookies with Cinamon/Sugar mix.

Bake, 1 sheet at a time, in upper third of the oven for 7-9 minutes, or until just tinged with brown at the edges. Transfer sheets to wire rack and let the cookies firm up slightly. Then, transfer the cookies to wire racks and let stand until thoroughly cool.

NOTE / ALT: If using anise extract, add with the citrus zests. Joy of Cooking Christmas Cookies

CHOCOLATE MINT COOKIES

AngAK

Makes about 55 cookies

3 CUPS ALL-PURPOSE FLOUR
2/3 CUP UNSWEETENED COCOA POWDER
1 TSP BAKING SODA
1/4 TSP SALT
1-1/3 CUPS UNSALTED BUTTER, SOFTENED
2 CUPS GRANULATED SUGAR
2 LARGE EGGS
1 TSP VANILLA EXTRACT
2 TBS WHOLE MILK
2 BAGS (13 OZ SIZE) CHOCOLATE COVERED
PEPPERMINT PATTIES (ABOUT 55 CANDIES,
UNWRAPPED)

IN A MEDIUM BOWL - combine first four ingredients.

IN A LARGE BOWL - with electric mixer on high, beat butter sugar until light and fluffy. ADD eggs and vanilla; beat until well blended.

REDUCE SPEED to low. Gradually add dry ingredients. ADD milk and blend for a little more.

DIVIDE dough into 2 pieces (dough will be soft) WRAP each piece in plastic wrap and refrigerate at least one hour until firm OR freeze up to two weeks.

PREHEAT oven to 350F.

LIGHTLY GREASE baking sheets. Shape small portion of dough around each peppermint patty, completely covering the candy.

PLACE on prepared sheets; flatten slightly and lightly crimp edges with tines of fork.

BAKE 10 - 12 minutes, until just set. REMOVE to wire racks to cool.

STORE tightly covered.



ALFAJORES DE DULCE DE LECHE

Paula Austin, Portland

Makes 18-25 sandwiches

1 CUP (1/2 LB.) BUTTER OR MARGARINE, AT ROOM TEMPERATURE
2/3 CUP SUGAR
2 LARGE EGG YOLKS
1 LARGE EGG
3 TABLESPOONS DARK RUM
1 TEASPOON VANILLA
2 CUPS ALL-PURPOSE FLOUR
1 CUP CORNSTARCH
1 TEASPOON BAKING POWDER
1-3/4 CUPS DULCE DE LECHE OR CARAMEL SAUCE (SEE NOTE)
1 CUP SWEETENED FLAKED DRIED COCONUT

1. In a large bowl, with a mixer on medium speed, beat 1 cup butter and sugar until smooth. Add egg yolks, whole egg, rum, and vanilla and beat until well blended.

2. In a medium bowl, mix 2 cups flour, cornstarch, and baking powder. Stir into butter mixture, then beat until well blended. Divide dough in half, press each half into a disk, wrap in plastic wrap, and freeze until firm, about

30 minutes.

3. Unwrap dough. On a lightly floured surface, with a floured rolling pin, roll one disk at a time to about 1/8 inch thick. With a floured, 2- to 3-inch round cutter, cut out cookies. Place about 1 inch apart on buttered 12- by 15-inch baking sheets. Gather excess dough into a ball, reroll, and cut out remaining cookies.

4. Bake in a 350° F. regular or convection oven until cookie edges just begin to brown, about 10 minutes. If baking two sheets at once in one oven, switch their positions halfway through baking. Let the cookies cool on sheets for 5 minutes, then use a wide spatula to transfer them to racks to cool completely.

5. Turn half the cookies bottom side up and spread each with about 1 tablespoon dulce de leche. Top with remaining cookies, bottom side down. Place coconut in a shallow bowl. Gently squeeze each sandwich until filling begins to ooze out sides, then roll edges in coconut.

NOTES: PREP AND COOK TIME: About 1 1/2 hours, plus at least 30 minutes to chill. Butter, flour and dulce/caramel sauce amounts are approximate. (Caramel Sandwich Cookies)

PECAN PIE COOKIES

Nicole

Makes 4.5 dozen cookies

1 CUP BUTTER, SOFTENED
1/2 CUP SUGAR
1/2 CUP OF DARK CORN SYRUP
2 LARGE EGGS, SEPERATED
2-1/2 CUPS OF ALL-PURPOSE FLOUR
1/4 CUP OF BUTTER
1/2 CUP POWDERED SUGAR
3 TABLESPOONS DARK CORN SYRUP
3/4 CUPS FINELY CHOPPED PECANS

Beat 1 cup butter and sugar at medium speed until light and fluffy. Add 1/2 cup corn syrup and egg yolks, beating well. Gradually stir in flour, cover and chill one hour.

Melt 1/4 cup butter in a heavy saucepan over medium heat; stir in powdered sugar and 3 Tablespoons of corn syrup. Cook, stirring often, until mixture boils. Remove from heat and stir in pecans.

Chill 30 minutes.

Shape mixture by 1/2 teaspoonfuls into 1/4" balls; set aside.

Shape cookie dough into 1" balls, place two inches apart on lightly greased baking sheets.

Beat egg whites until foamy; brush on dough balls.

Bake at 375° F for six minutes.

Remove from oven and place pecan balls in center of each cookie.

Bake 8-10 minutes or until lightly browned.

Cool 5 minutes on baking pans; Remove to wire racks to cool completely.

OATMEAL CINNAMON CHIP COOKIES

1 CUP BUTTER, SOFTENED
1 CUP PACKED LIGHT BROWN SUGAR
1/3 CUP GRANULATED SUGAR
2 EGGS
1-1/2 TEASPOONS VANILLA EXTRACT
1-1/2 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
2-1/2 CUPS QUICK COOKING OATS
1-2/3 CUPS CINNAMON CHIPS
3/4 CUP RAISINS (I LEAVE THESE OUT)

Heat oven to 350° F.

Beat butter, brown sugar and granulated sugar in bowl until creamy. Add eggs and vanilla; beat well.

Combine flour and baking soda; add to butter mixture, beating well. Stir in oats, cinnamon chips and raisins (batter will be stiff).

Drop by heaping teaspoons onto ungreased cookie sheet.

Bake 10 to 12 minutes or until lightly browned.

Cool 1 minute; remove from cookie sheet to wire rack.



HOTTENDOTS

3-3/4 CUPS FLOUR
1-1/2 TSP BAKING SODA
2 TBS GROUND GINGER
1/2 TSP CINNAMON
1/4 TSP CLOVES
3/4 CUP UNSALTED BUTTER
2 CUPS SUGAR
2 LG EGGS, BEATEN
1/2 CUP MOLASSES (PREF. DARK, NOT BLACKSTRAP)
2 TSP CIDER OR BALSAMIC VINEGAR



Mix dry ingredients (I also add some freshly grated nutmeg).

Cream butter and sugar. Stir in eggs, molasses and vinegar. Add dry ingredients and mix until just combined.

Pinch off small handfuls of dough and roll on board into ~1/2" thick rope. Cut rope into ~1/4" thick slices and place on greased pans about 1" apart. Bake until soft, ~6 or 7 minutes. They will crisp some as they cool. Store in airtight container.

NOTES: M. F. K. Fisher's Hottendots



GAIL'S RASPBERRY ALMOND COOKIES

1/2 CUP SOFT BUTTER
1/3 CUP SUGAR
1/4 TSP SALT
1/2 TSP VANILLA
1 EGG SEPARATED
1 CUP FLOUR
3/4 CUP CHOPPED ALMONDS
• **SEEDLESS RASPBERRY JAM**

Cream butter.

Add sugar, salt, vanilla, and egg yolk. Beat until light. Add flour and stir well.

Roll into logs about 1 inch thick.

Wrap in wax paper and chill (usually overnight).

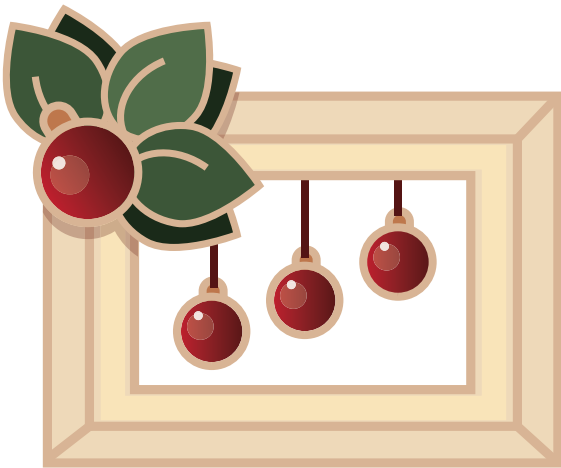
Slice logs.

Dip pieces into egg and chopped almond.

Place on greased cookie sheet.

Make indent with thumb for jam and fill.

Bake about 20 minutes and 300° F.



PFEFFERNUSSE

mariadnoca

2-1/4 CUPS ALL-PURPOSE FLOUR
2 TSP GROUND CINNAMON
1 TSP GROUND CARDAMOM
1/2^{1/2} TSP GROUND CLOVES
1/2 TSP GROUND NUTMEG
1/2 TSP BAKING POWDER
1/4 TSP BAKING SODA
1/4 TSP BLACK PEPPER
1/2 CUP BUTTER, SOFTENED
1 CUP SUGAR
2 EGG YOLKS
1/2 CUP FINELY CHOPPED ALMONDS
1/2 CUP FINELY CHOPPED CANDIED ORANGE PEEL
2 TSP LEMON ZEST
6 TBSP DARK MOLASSES
6 TBSP. BRANDY
1 CUP POWDERED SUGAR

In a large bowl mix the first 8 ingredients and set aside.

Place butter and sugar in a bowl and beat until fluffy. Beat in egg yolk. Add almonds, orange peel, and lemon zest and mix well.

Stir one third of the flour mixture into the butter mixture. Add molasses and brandy.

Stir in the rest of the flour; cover and refrigerate for at least 8 hours. Preferably overnight.

Preheat oven to 350° F.

Place 3/4 inch balls of dough on greased baking sheet spaced about an inch apart.

Bake 1 sheet at a time in the upper half of the oven for 12 minutes or until cookies are lightly brown.

Cool for about five minutes then rolled cookies in powdered sugar.



MOCHA PECAN BALLS

Sylvia_in_Ottawa / KB in MD

1 CUP SOFT BUTTER (2 STICKS)
1/2 CUP GRANULATED SUGAR
2 TEASPOONS VANILLA
1 TABLESPOON INSTANT ESPRESSO POWDER
1/4 CUP UNSWEETENED COCOA POWDER
3/4 TEASPOONS SALT
1-3/4 CUPS FLOUR
2 CUPS PECANS, FINE CHOPPED
CONFECTIONERS SUGAR FOR COATING

Cream butter with granulated sugar until fluffy, add vanilla, espresso powder, cocoa and salt. Mix together and stir in the flour and pecans.

Combine well and chill covered for about 3 hours, can be kept overnight also.

Preheat oven to 375° F.

Roll the dough in one inch balls and place about 1 inch apart on cookie sheets (un-greased).

Bake 12-15 minutes.

Cool a few minutes and then toss in the confectioners sugar to coat.

NOTES: They freeze well!!



NANAIMO BARS

gourmetphobe

BOTTOM LAYER

1/2 CUP UNSALTED BUTTER
1/4 CUP SUGAR
5 TBSP COCOA
1 EGG BEATEN
1-1/4 CUPS GRAHAM CRACKER CRUMBS
1/2¹/₂ FINELY CHOPPED ALMONDS OR WALNUTS
1 CUP COCONUT

SECOND LAYER

1/2¹/₂ CUP UNSALTED BUTTER
3 TBSP AND 2 TSP CREAM
2 TBSP INSTANT VANILLA PUDDING
2 CUPS POWDERED SUGAR

THIRD LAYER

4 SQUARES SEMI-SWEET CHOCOLATE (1 OZ EACH)
2 TBSP UNSALTED BUTTER

BOTTOM LAYER:

Melt first 3 ingredients in top of double boiler. Add egg and stir to cook and thicken. Remove from heat. Stir in crumbs, coconut, and nuts. Press firmly into an ungreased 8" x 8" pan.

SECOND LAYER:

Cream butter, cream, instant pudding and powdered sugar together well. Beat until light. Spread over bottom layer. Chill at least 20 minutes.

THIRD LAYER:

Melt chocolate and butter over low heat. Cool. Once cool, but still liquid, pour over second layer and chill in refrigerator.

NOTES: Variation: Add peppermint extract to the middle layer and crushed peppermint candy cane pieces on top.



PEANUT BUTTER NANAIMO BARS

BASE

1/2 C BUTTER

1/4 C SUGAR

1 EGG

1 TSP VANILLA

1 TBSP COCOA

2 C GRAHAM CRACKER CRUMBS

1 C DESICCATED COCONUT

1/2 C PEANUTS, CHOPPED

FILLING

1/2 C PEANUT BUTTER

2 TBSP SOFT BUTTER

2 TBSP CUSTARD POWDER

2 C ICING SUGAR

4 TBSP MILK

GLAZE

4-5 OZ SEMI-SWEET CHOCOLATE

1 TBSP BUTTER

BASE:

Mix butter, sugar, egg, vanilla and cocoa. Set over boiling water until SLIGHTLY thickened. Stir occasionally.

Mix graham cracker crumbs, desiccated coconut and peanuts and add to butter mixture.

Press into buttered 9" square pan so that base is evenly spread.

Chill 15 minutes.



FILLING:

Mix well: peanut butter, soft butter, custard powder, icing sugar and milk, and spread over layer one.

Chill 15 minutes.

GLAZE:

Melt chocolate and butter over hot water and spread over layer two.

Chill.



Score chocolate with sharp paring knife, then cut into squares.

NOTES: Nuts About Chocolate Cookbook by Susan Mendelson and Deborah Roitberg

ORANGE NANAIMO BARS

BOTTOM LAYER:

2 CUPS GRAHAM WAFER CRUMBS
1 CUP COCONUT, UNSWEETENED, FLAKED
1/2 CUP PECANS, TOASTED, CHOPPED
2/3 CUP BUTTER
1/3 CUP COCOA POWDER, UNSWEETENED SIFTED
1/4 CUP SUGAR, GRANULATED
1 EGG, BEATEN

GRAND MARNIER LAYER:

2 CUPS ICING SUGAR
1/4 CUP BUTTER, SOFTENED
1/4 CUP GRAND MARNIER ORANGE LIQUEUR
1 TABLESPOON ORANGE RIND, COARSELY GRATED

CHOCOLATE TOPPING:

1 TABLESPOON BUTTER
4 OUNCES SEMISWEET CHOCOLATE, MELTED

Spread over base.

CHOCOLATE TOPPING:

Stir butter into chocolate until melted; spread evenly over Grand Marnier layer. Let cool for 20 minutes in refrigerator; cut into bars. (Bars can be covered, refrigerated up to 2 weeks, or frozen up to 2 months. Let soften slightly before serving.

BOTTOM LAYER:

In bowl, stir together crumbs, coconut and pecans.

In small saucepan, gently heat butter, cocoa and sugar until butter melts. Remove from heat; whisk in egg. Blend into crumb mixture.

Press into greased 9 inch square cake pan.

Bake in 350F oven for 10 minutes.

Let cool on rack.

GRAND MARNIER LAYER:

In bowl, place half of icing sugar with butter, mix in half of the icing sugar with butter; mix in Grand Marnier, remaining icing sugar and orange rind.

BACI DI ROMEO

buonappetito

Makes 3.5 dozen cookies

1/2 POUND UNSALTED BUTTER, SOFTENED
1/2 CUP ICING OR CONFECTIONERS SUGAR
1/4 TEASPOON SALT
1/2 TEASPOON ALMOND EXTRACT
2 CUPS ALL-PURPOSE FLOUR

FILLING:

2 OUNCES SEMISWEET OR DARK CHOCOLATE
2 TABLESPOONS UNSALTED BUTTER
1/3 CUP TOASTED ALMONDS GROUND

Preheat the oven to 350° F. and prepare two baking sheets either with silicon sheets, or by buttering them.

In a large bowl, beat together the butter and sugar until light and fluffy. Add the salt and almond extract, and mix until smooth. Add the flour to the bowl, and mix just until blended.

Shape the cookies by rolling small pieces of dough into 1 inch balls, and placing these one inch apart on the baking sheets. Continue shaping

the cookies in this manner until you have used all of the dough.

Bake the cookies until firm, about 10 to 12 minutes. Do not let the cookies brown, or they will dry out. Transfer to wire racks to cool.

To make the filling, melt the chocolate together with the butter in a double boiler, or in a small pot set over a larger one half filled with simmering water. Once the chocolate is melted and smooth, mix in the ground almonds.

Spread a small bit of icing (about 1 teaspoon full) unto the flat side of one cookie, and place another cookie bottom side down onto the filling. Lightly press the cookies together, and set back onto the wire racks until the chocolate has set. Repeat this step until all of the cookies have been sandwiched together with the filling.

NOTES: Baci di Romeo are small almond flavored cookies are sandwiched together in pairs with chocolate filling. Paired with Juliet's Kisses, they make a great addition to any cookie tray. To toast the almonds, place them on a cookie sheet, and bake for about 8 minutes or just until they begin to brown. These cookies are the opposite of Baci di Giuletta.

BACI DI GIULIETTA

buonappetito

Makes 3.5 dozen cookies

1/2 POUND UNSALTED BUTTER, SOFTENED
1/3 CUP ICING OR CONFECTIONERS SUGAR
1/4 TEASPOON SALT
1 TEASPOON VANILLA
1-2/3 CUPS ALL-PURPOSE FLOUR
1/3 COCOA POWDER (DUTCH PROCESS)
1/2 CUP TOASTED ALMONDS, FINELY GROUND

FILLING:

2 OUNCES SEMISWEET OR DARK CHOCOLATE
2 TABLESPOONS UNSALTED BUTTER
1/3 CUP TOASTED ALMONDS GROUND

Preheat the oven to 350° F. and prepare two baking sheets either with silicon sheets, or by buttering them.

In a large bowl, beat together the butter and sugar until light and fluffy. Add the salt and vanilla, and mix until smooth. Add the flour, cocoa and ground almonds to the bowl, and mix just until blended.

Shape the cookies by rolling small pieces of dough into 1 inch balls, and placing these one inch apart on the baking sheets. Continue shaping the cookies in this manner until you have used all of the dough.

Bake the cookies until firm, about 10 to 12

minutes. Do not let the cookies brown, or they will dry out. Transfer to wire racks to cool.

To make the filling, melt the chocolate together with the butter in a double boiler, or in a small pot set over a larger one half filled with simmering water. Once the chocolate is melted and smooth, mix in the ground almonds.

Spread a small bit of icing (about 1 teaspoon full) unto the flat side of one cookie, and place another cookie bottom side down onto the filling. Lightly press the cookies together, and set back onto the wire racks until the chocolate has set. Repeat this step until all of the cookies have been sandwiched together with the filling.

Note: Juliet's Kisses or Lady's Kisses, are small chocolate cookies flavored with ground toasted almonds which are sandwiched together in pairs with chocolate filling.

To toast the almonds, place them on a cookie sheet, and bake for about 8 minutes or just until they begin to brown.



ITALIAN LEMON DROP COOKIES

buonappetito

1 CUP GRANULATED SUGAR
1/2 CUP SHORTENING
6 EGGS
1 TEASPOON LEMON EXTRACT
4 CUPS FLOUR
1 TEASPOON GRATED, CHOPPED LEMON ZEST
2-1/2 TEASPOONS BAKING POWDER
• **DASH OF SALT**

ICING:

2 CUPS POWDERED SUGAR
FRESH LEMON JUICE

Preheat the oven to 350° F. Either lightly grease two baking or cookie sheets, or use silicon sheets on them.

In a large bowl, cream together the sugar and shortening. Add the eggs, lemon extract and grated lemon zest, and mix well.

Stir together the flour, salt, and baking powder. Add this dry mixture to the bowl with the eggs and mix well.

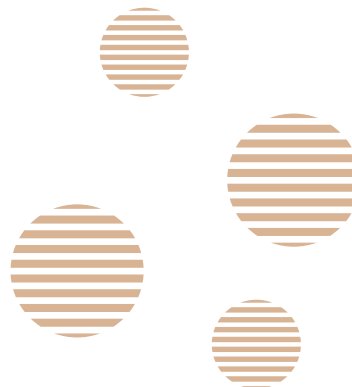
Roll the dough into small balls about 3/4 inch big, and place on the baking sheets at least 1 to 2 inches apart.

Bake the cookies for 10 to 15 minutes. Cool on a wire rack.

In a medium bowl with an electric mixer, beat together the powdered sugar and a tablespoon or two of lemon juice. Only add as much lemon juice as is needed to make an icing that will coat the cookies.

With a small spoon, drizzle the icing over the cookies, allowing it to run down the sides. Let sit out for an hour or two until set. Store in an airtight container.

NOTES: These freeze well. If using frozen cookies, frost them just before serving (NOT before freezing).



CHOCOLATE FLORENTINES

MimiQC

Makes 3-4 dozen sandwich cookies

2/3 CUP BUTTER
2 CUP QUICK-COOKING ROLLED OATS
1 CUP GRANULATED SUGAR
2/3 CUP ALL-PURPOSE FLOUR
1/4 CUP CORN SYRUP
1/4 CUP MILK
1 TEASPOON VANILLA EXTRACT
1/4 TEASPOON SALT
1 (11.5 OUNCE) PACKAGE OF MILK CHOCOLATE MORSELS

Preheat oven to 375°F.

Melt butter in a medium saucepan over low heat. Remove from heat. Stir in oats, sugar, flour, corn syrup, milk, vanilla extract and salt; mix well.

Drop by teaspoonfuls, about 3" apart, onto foil-lined cookie sheets. Spread into thin circles with a rubber spatula.

Bake 5-7 minutes.

Allow to cool on cookie sheets.

Peel foil away from cookies.

In the top of a double boiler over hot (not boiling) water, melt chocolate morsels; stir until smooth.

Spread chocolate on flat side of half of the cookies. Top with remaining cookies while chocolate is still warm. Allow chocolate to cool and harden before serving.



JUDY'S NUT BALLS

MimiQC

3/4 CUP GROUND PECANS
1 CUP BUTTER, SOFTENED
1/2 CUP POWDERED SUGAR
1 TEASPOON VANILLA EXTRACT
2-1/4 CUP CAKE FLOUR
1/4 TEASPOON SALT
• **EXTRA POWDERED SUGAR**

Stir together pecans, butter, 1/2 cup powdered sugar and vanilla, mix well.

Sift flour and salt, stir into nut mixture.

Chill.

Roll into 1-inch balls, then roll each ball 3 times in the extra powdered sugar.

Place 2 inches apart on cookie sheet.

Bake at 350 F until set but not brown.



NOTES: Judy's Nut Balls (Mexican Wedding Cookies, Russian Teacakes, whatever)

An old family favorite, my grandma called these Judy's Nut Balls for my Aunt Judy - but my Aunt Judy hates that name! Most other people would call them Mexican Wedding Cookies or Russian Tea Cakes or one of the other myriad names for this type of cookie. I've had Mexican Wedding Cookie connoisseurs tell me that this was among the best they've ever tasted.

PEANUT BLOSSOMS

MimiQC

1 BAG (8oz) HERSHEY'S KISSES (SEE NOTES)
1 EGG
1/2 CUP SHORTENING (I USED BUTTER-FLAVORED)
2 TABLESPOONS MILK
3/4 CUP PEANUT BUTTER
1 TEASPOON VANILLA
1/3 CUP GRANULATED SUGAR
1-1/2 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
1/3 CUP PACKED LIGHT BROWN SUGAR
1/2 TEASPOON SALT
ADDITIONAL GRANULATED SUGAR (SEE NOTES)

Heat oven to 375F.

Remove candy wrappers.

In large bowl, beat shortening and peanut butter until well blended. Add the 1/3 cup of granulated sugar and all of the brown sugar; beat until light and fluffy. Add egg, milk and vanilla; beat well.

Stir together flour, baking soda and salt; gradually add to peanut butter mixture.

Shape dough into 1-inch balls. Roll in the additional granulated sugar; place on un-greased cookie sheet.

Bake 8-10 minutes or until lightly browned.



Immediately place kiss on top of each cookie, pressing down so cookie cracks around edges.

Remove from cookie sheet to wire rack. Cool completely.

NOTES: These are sooo cliché and the recipe is everywhere but no compendium of favorite cookies can be without it. It doesn't matter what new recipes I try, this is unfailingly my kids' favorite cookie every year and the one old favorite that I can never leave out of my repertoire to make room for something new. Using the caramel-filled Hershey's Kisses brings this cookie to a whole new level and I dress these up by rolling them in red and green sanding sugar.

PIGNOLI COOKIES

buonappetito

- 1 (8 oz) CAN ALMOND PASTE**
- 1/2 CUP GRANULATED SUGAR**
- 1/2 CUP POWDERED SUGAR**
- 1/4 CUP ALL-PURPOSE FLOUR**
- 2 TO 3 MEDIUM EGG WHITES, LIGHTLY BEATEN**
- 8 OUNCES PINE NUTS**
- **EXTRA POWDERED SUGAR TO FINISH**

Preheat oven to 300° F.

Prepare two baking sheets with parchment paper, or use silicone linings. Place the pine nuts in a bowl.

In a food processor, break up the almond paste into small pieces, and pulse with the two sugars and the flour. Once the mixture is

finely ground, begin to add the egg whites a little at a time, just until the dough comes together. Depending on the humidity, or the size of your egg whites, sometimes you may need all of the egg whites, while other times you won't.

Using a spoon and slightly wet hands, scoop a small spoonful of the dough, and place this into the bowl of pignoli. Roll the cookie around until it is lightly coated, and then place it on the prepared baking sheet. Continue forming the cookies in this manner, placing them 2 inches apart on the baking pan.

Bake the cookies 20 to 25 minutes, and then cool. Dust lightly with powdered sugar before serving.



FLORENTINES

RuthAB

Makes about 3 dozen

2/3 C ALMONDS, FINELY CHOPPED

1/2 1/2 C GRANULATED SUGAR

1/2 1/2 C BUTTER

2 T MILK

1 T ALL PURPOSE FLOUR

In skillet, combine almonds, sugar, butter, milk and flour; stir over medium heat until butter melts.

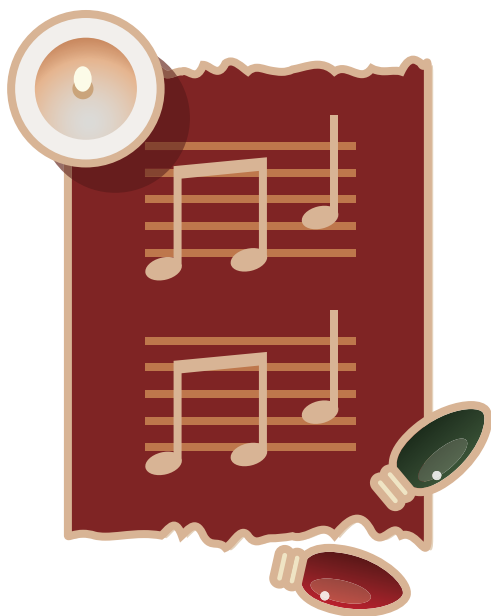
Drop teaspoonfuls of mixture, 4cm apart, on well greased floured baking sheets, making about 6 cookies per sheet.

Bake in 350°F oven for 8 minutes or until golden.

Let cool for 1 minute; then, using metal spatula, quickly and gently lift and place cookies over rolling pin.

Let cool about 1 minute or until curved and firm. Gently remove cookies from rolling pin and let cool on wire rack. Store in airtight container.

NOTES: A lacy cookie that is both pretty and tasty. I needed an extra pair of hands when it came to shaping the cookies. You need to get them off the (very well oiled) cookie sheet after they have cooled just a bit, but before they harden too much. These delicate, curved lacy cookies are a favorite in Swedish households.



SUGAR COOKIE DOUGH

Sylvia in Ottawa

Makes about 36 cookies

1/2 CUP (125 ML) UNSALTED BUTTER, SOFTENED
1/2 CUP (125 ML) SUGAR
1/2 CUP (125 ML) LIGHT BROWN SUGAR, PACKED
1 LARGE EGG
1/2 TSP (2 ML) VANILLA
2 1/4 CUP (550 ML) ALL PURPOSE FLOUR
1 TSP (5 ML) BAKING POWDER
1/8 TSP (2 ML) SALT
• **COLORED SUGAR CRYSTALS FOR DECORATION (OPTIONAL)**

1. Combine butter, sugar and brown sugar in a large bowl and beat using a mixer until creamy. Add the egg and vanilla and beat until well combined.
2. Sift together flour, baking powder and salt. Add to the butter mixture and beat until dough just comes together.
3. Place dough between 2 sheets of parchment paper and, using a rolling pin, roll out to a thickness of 1/8 inch

(3 mm). Place dough in the refrigerator to chill for 30 minutes or until firm.

4. Preheat oven to 350 F (180 C).

5. Use a 2 inch (5 cm) cookie cutter, or a variety of cutters, to cut out desired shapes. Gather dough scraps together, re-roll, and chill before cutting out more shapes to use up the dough. Place cookies on parchment-lined baking sheets, sprinkle with colored sugar crystals, if desired, and bake, 1 baking sheet at a time, for 10 to 12 minutes or until golden at edges.

6. Allow cookies to cool on baking sheet for 2 minutes before transferring to a rack.

NOTES: This recipe produces a slightly chewy sugar cookie, which makes the dough so versatile. From Food and Drink Magazine, LCBO, Holiday 2005
Cutters used will determine the number of cookies produced.

CORNMEAL AND CURRANT COOKIES

Sylvia in Ottawa

1/2 CUP (125 ML) UNSALTED BUTTER, SOFTENED
1/2 CUP (125 ML) SUGAR
1/2 CUP (125 ML) LIGHT BROWN SUGAR, PACKED
1 LARGE EGG
1/2 TSP (2 M ML) VANILLA
2-1/4 CUP (550 ML) ALL PURPOSE FLOUR
1 TSP (5 ML) BAKING POWDER
1/8 TSP (2 ML) SALT
1/2 CUP (124 ML) YELLOW CORNMEAL
1/2 CUP (124 ML) PLUMP DRIED CURRANTS
2 TSP (10 ML) GRATED LEMON RIND

1. Combine butter, sugar and brown sugar in a large bowl and beat using a mixer until creamy. Add the egg and vanilla and beat until well combined.
2. Sift together flour, baking powder and salt. Add to the butter mixture and beat until dough just comes together.
3. Sprinkle cornmeal, currants and lemon and over dough and beat until just combined.

4. Place dough between 2 sheets of parchment paper and, using a rolling pin, roll out to a thickness of 1/4 inch (5 mm). Place dough in the refrigerator to chill for 30 minutes or until firm.

5. Preheat oven to 350 F (180 C).

6. Use a fluted 2 inch (5 cm) cookie cutter to cut out cookies. Gather dough scraps together, re-roll, and chill before cutting out more shapes to use up the dough. Place cookies on parchment-lined baking sheets, sprinkle with colored sugar crystals, if desired, and bake, 1 baking sheet at a time 12 minutes or until golden at edges.

NOTES: From Food and Drink Magazine, LCBO, Holiday 2005 Inspired by an Italian cornmeal-currant cookie called zaletti, these cookies are mildly sweet and crunchy, studded with currants and scented with lemon.

SUGAR SOFTIES

AngAK

Yield about 20 large cookies

4 CUPS FLOUR
1/2 TSP CREAM OF TARTAR
1/2 TSP BAKING SODA
1/4 TSP SALT
2 C SUGAR
1-1/4 CUPS BUTTER
2 EGGS
2 TSP VANILLA
2 TBS MILK

Stir together: flour, cream of tartar, baking soda and salt.

In a mixing bowl, beat together: sugar and butter until fluffy. Then add eggs and vanilla and beat well. Then add milk and mix well.

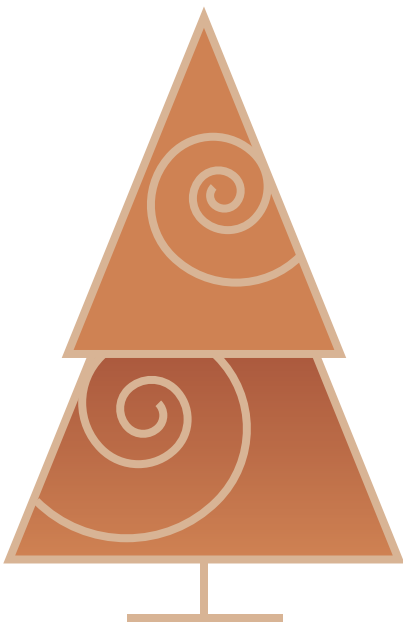
Blend both mixtures together.

Drop by $\frac{1}{4}$ cup onto an un-greased cookie sheet, 2 inches apart.

Flatten with the bottom of a glass dipped in sugar. Or just sprinkle with colored jimmies or colored sugar

Bake at 375 for 12-15 minutes. Cool on rack.

Note: Sugar Softies are a big, soft drop sugar cookie. I always double recipe. Good to frost and decorate too. Kids love this and good bake sale item.



DATE AND FIG PINWHEELS

Sylvia in Ottawa

1/2 CUP (125 ML) UNSALTED BUTTER, SOFTENED
1/2 CUP (125 ML) SUGAR
1/2 CUP (125 ML) LIGHT BROWN SUGAR, PACKED
1 LARGE EGG
1/2 TSP (2 ML) VANILLA
2-1/4 CUP (550 ML) ALL PURPOSE FLOUR
1 TSP (5 ML) BAKING POWDER
1/8 TSP (2 ML) SALT
1 CUP DRIED BLACK FIGS, STEMS REMOVED, QUARTERED
1/4 CUP (50 ML) WHITE WINE
1 CUP (250 ML) DRIED PITTED DATES
1/4 CUP (50 ML) CHOPPED WALNUTS
1/4 CUP (50 ML) HONEY
1 TSP (5 ML) GRATED ORANGE RIND

1. Combine butter, sugar and brown sugar in a large bowl and beat until creamy. Add the egg and vanilla and beat until well combined.

2. Sift together flour, baking powder and salt. Add to the butter mixture and beat until dough just comes together.

3. Place dough between 2 sheets of parchment paper and, using a rolling pin, roll out to make a rectangle about 10 x 12 inches (25 x 30 cm) large and 1/4 inch (5 mm) thick. Trim edges to square them and place dough in the refrigerator to chill for 30 minutes or until firm.

4. Place figs in a small pot with the white wine. Bring wine to a boil, reduce heat to medium-low and simmer, stirring occasionally, for 8 to 10 minutes, or until figs are soft and the wine is almost absorbed.

5. Place dates, walnuts, honey and orange rind in the bowl of a food processor. Add figs and wine reduction and pulse until mixture becomes a thick, sticky paste.

6. Preheat oven to 350 F (180 C).

7. Remove dough from refrigerator. Remove top sheet of parchment paper, and cut dough in half lengthwise to make two 10 x 6 (25 x 15 cm) rectangles.

8. Spread fig mixture generously over each half of the dough leaving a 1/2 inch (1 cm) border all around.

9. Roll the first piece of dough into a tight log, beginning with the long edge and using the parchment paper underneath as an aid. The date mixture will form a pinwheel design on the side. Repeat with second piece of dough.

10. Using a sharp knife to cut the log into slices between 1/4 inch (5 mm) and 1/2 inch (1 cm) thick, rotating the log a quarter turn between cuts to help keep the cookies round.

11. Place cookies on parchment-lined baking sheets and bake 1 sheet at a time for 12 minutes or until golden at edges. Cool on a rack.

NOTES: From Food and Drink Magazine, LCBO, Holiday 2005 An adult cookie which is excellent served with chutney and cheese.

RAISIN-AND-RUM COOKIES

RuthAB

Makes about 36

1/2^{1/2} C RAISINS
1/4 C DARK RUM
1 C BUTTER
1/2 C SIFTED ICING SUGAR
2 C ALL PURPOSE FLOUR
1/4 TSP SALT
1/4 TSP BAKING POWDER

In small saucepan, combine raisins and rum. Bring to boil, remove from heat and let stand for about 1 hour; drain.

Cream together butter and sugar.

Combine flour, salt and baking powder; gradually blend into creamed mixture. Stir in raisins.

Press into ball. If dough is soft, chill until firm enough to roll.

Roll out to 1/4" thickness on lightly floured board.

Cut with round cookie cutter.

Place on un-greased baking sheets.

Bake in 325°F oven for about 15 minutes or until set and lightly browned.

NOTES: These aren't the prettiest cookie on the plate but once you have one you'll forget all about that. Only problem I have with them is making sure all the raisins make it into the recipe (hic!). These are melt-in-your-mouth shortbreads studded with spirited raisins.
Canadian Living December 1983



CHAMPAGNEBRØD BREAD

agm_cape_cod

70 cookies

1/2 CUP APRICOT PRESERVES
1 TBSP APRICOT BRANDY
1-3/4 STICK BUTTER, SOFTENED
3/4 CUP SUGAR
1 EGG
• **GRATED RIND OF 1 LEMON**
1/8 TSP SALT
2 CUPS FLOUR

1. Melt the apricot preserves in a small saucepan. Strain into a small bowl and add the apricot brandy.
2. Preheat the oven to 375° F.
3. In the bowl of an electric mixer cream the butter with the sugar until the mixture is light and fluffy.
4. Add the egg, lemon rind and salt.
5. Mix in the flour ¼ cup at a time. Mix until it forms a dough. Let it rest, covered in a cool place for ten minutes. Do not chill the dough.

6. Fit a cookie press with the disk with a 1 3/8 inch wide opening that is ½ flat on one side and notched on the other. Fill the press with dough, reserving the other dough covered.
7. Press six 1 1/2-inch strips crosswise and equidistant apart onto a large parchment lined baking sheet. Bake for 10-12 minutes or until they are just golden.
8. With a long flexible metal spatula (a frosting spatula is ideal) invert every other strip. Brush jam along each inverted strip and spread it evenly to the edges.
9. Carefully top the jam covered strips with the remaining strips. Smooth the sides down and let the strips soften in the oven for 2-3 minutes.
10. Immediately after removing from the oven cut the strips into 1 1/2-inch lengths. Transfer to a rack and let cool.
11. Repeat the process with the remaining dough.
12. Store in an airtight container.
13. Serve with white wine or Champagne. They are also great with a cup of tea.

NOTES: (Jam filled Stripes) This recipe appeared in Gourmet December 1975. I have made them every year since. I use an electric cookie press to make them. I dread the day the cookie press dies since I have tried this recipe with battery operated cookie presses and they don't have the power for the stiffness of the dough.

SHORTBREAD COOKIES

Sylvia in Ottawa

24 cookies

1 CUP (250 ML) UNSALTED BUTTER
1/4 CUP (50 ML) SUGAR
1/4 CUP (50 ML) ICING SUGAR
2 CUPS (500 ML) ALL PURPOSE FLOUR
1/2 TSP (2 ML) SALT



1. Combine butter, sugar and icing sugar in a large bowl and beat using a mixer until creamy. Add flour and salt and beat until flour is absorbed and mixture is crumbly.

2. Knead dough together gently and gather into a ball.

3. Place dough between 2 sheets of parchment paper and, using a rolling pin, roll out to a thickness of 1/4 inch (5 mm). Place dough in the refrigerator to chill for 30 minutes or until firm.

4. Preheat oven to 300 F (150 C).

5. Use a cookie cutter to cut out cookies and place 1 inch (2.5 cm) apart on parchment-lined baking sheets.

6. Prick each cookie with a fork and bake, 1 baking sheet at a time, for 22 minutes or until lightly golden. Cool on a rack. Sprinkle with icing sugar, if desired.

NOTES: LCBO Food & Drink Magazine, Holiday 2005

APRICOT GINGER AND ALMONDS TARTLETS

Sylvia in Ottawa

28 tartlets

1 CUP (259 ML) UNSALTED BUTTER
1/4 CUP (50 ML) SUGAR
1/4 CUP (50 ML) ICING SUGAR
2 CUPS (500 ML) ALL PURPOSE FLOUR
1/2 TSP (2 ML) SALT
2 LARGE EGG WHITES
1/2 CUP (125 ML) LIGHT BROWN SUGAR, PACKED
1 CUP (250 ML) CHOPPED DRIED APRICOTS
1 CUP (250 ML) CHOPPED CANDIED GINGER
1 CUP (250 ML) BLANCHED SLICED ALMONDS

1. Combine butter, sugar and icing sugar in a large bowl and beat using a mixer until creamy. Add flour and salt and beat until flour is absorbed and mixture is crumbly.

2. Roll dough into a log about 1 1/3 inches (3 cm) in diameter. Wrap dough in plastic and place in refrigerator to chill for 30 minutes.

3. Preheat oven to 350 F (180 C).

4. Cut dough into slices about 1/2 inch

(2 cm) thick. Place each slice of dough into the well of a mini-muffin pan, and press to spread dough out to the edges, making a slight depression in the centre. Prick each shortbread with a fork.

5. Bake for 18 minutes or until edges are golden.

6. Combine egg whites and brown sugar in a medium bowl and whisk together until sugar is mostly dissolved. Add apricots, ginger and almonds and toss to coat.

7. Place a heaping tablespoon of fruit and nut mixture onto each of the shortbread bases, spreading it out to the edges.

8. Bake for 14 minutes or until almonds are lightly toasted. Allow tartlets to cool in the pan.

9. Remove tartlets from pan, using the tip of a sharp flexible knife to help loosen them.

NOTES: LCBO Food & Drink Magazine, Holiday 2005

PECAN BUTTER BALLS

Sylvia in Ottawa

Makes 24 cookies

1 CUP (250 ML) UNSALTED BUTTER
1/4 CUP (50 ML) SUGAR
1/4 CUP (50 ML) ICING SUGAR
2 CUPS (500 ML) ALL PURPOSE FLOUR
1/2 TSP (2 ML) SALT
1 CUP (250 ML) FINELY CHOPPED PECANS
1/4 CUP (50 ML) SIFTED ICING SUGAR

1. Combine butter, sugar and icing sugar in a large bowl and beat using a mixer until creamy. Add flour and salt and beat until flour is absorbed and mixture is crumbly. Add pecans and knead gently to bring dough together.

2. Gather dough into a ball and roll into a log about 1 inch (2.5 cm) in diameter.

3. Wrap dough in plastic and place in the refrigerator to chill for 30 minutes or until firm.

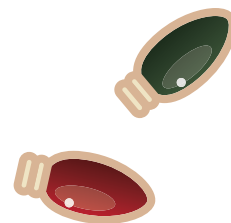
4. Preheat oven to 325 F (160 C).

5. Slice dough into rounds 3/4 inch (2 cm) thick, and roll each piece into a ball, 1 inch (2.5 cm) in diameter.

6. Place balls 1 inch (2.5 cm) apart on parchment-lined baking sheets and bake, 1 baking sheet at a time, 20 20 minutes or until cookies are firm and lightly golden. Cool on rack.

7. Roll cooled cookies in icing sugar to coat.

NOTES: LCBO Food & Drink Magazine, Holiday 2005



RICH CHOCOLATE COOKIES

Sylvia in Ottawa

Makes 40 cookies

1 CUP (250 ML) UNSALTED BUTTER
1 CUP (250 ML) CREAM CHEESE
1 CUP (250 ML) SUGAR
1 1/4 CUPS (420 ML) ALL PURPOSE FLOUR
2/3 CUP (150) DUTCH PROCESS COCOA POWDER
1/2 TSP (2 ML) SALT
3 OZ WHITE CHOCOLATE, CHOPPED

1. Combine butter and cream cheese in a large bowl and beat using a mixer until smooth. Add sugar and beat until creamy.

2. Sift flour, cocoa powder and salt. Add to the butter mixture and beat until flour is absorbed and comes together.

3. Lightly flour dough and place between 2 sheets of parchment paper and, using a rolling pin, roll out a rectangle to a thickness of 1/4 inch (5 mm). Place dough in the refrigerator to chill for 2 hours or until firm.

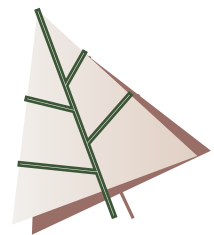
4. Preheat oven to 350 F (180 C).

5. Use a 2 inch (5 cm) cookie cutter, or a variety of cutters, to cut out desired shapes. Gather dough scraps together, re-roll, and chill before cutting out more shapes to use up the dough. Place cookies on parchment-lined baking sheets and bake, 1 baking sheet at a time, for 16 minutes or until slightly browned.

6. Allow cookies to cool on baking sheet for 2 minutes before transferring to a rack.

7. Place white chocolate in a small heavy pot over low heat. Melt chocolate, stirring frequently until smooth. Remove from heat and drizzle over cookies. Allow chocolate to cool and firm up before storing.

NOTES: LCBO Food & Drink Magazine, Holiday 2005



CHOCOLATE CHERRY AND HAZELNUT RUGELACH

Sylvia in Ottawa

Makes 48 cookies

1 C UNSALTED BUTTER
1 C CREAM CHEESE
1 C SUGAR
1-1/4 C ALL PURPOSE FLOUR
2/3 C DUTCH PROCESS COCOA POWDER
1/2 TSP SALT
1/2 C HAZELNUTS
1/2 C CHOPPED DRIED CHERRIES
2 OZ FINELY CHOPPED BITTERSWEET CHOCOLATE
1/2 C CHERRY JAM
1/2 C SUGAR
1 TBSP CINNAMON

1. Combine butter and cream cheese in a large bowl and beat using a mixer until smooth. Add sugar and beat until creamy.

2. Sift flour, cocoa powder and salt. Add to the butter mixture and beat until flour is absorbed and comes together.

3. Lightly flour dough and place between 2 sheets of parchment paper and, using a rolling pin, roll out a rectangle to a thickness of 1/4 inch (5 mm).

4. Remove top layer of parchment and fold the dough as you would a business letter, bringing the bottom third up and covering it with the top third. Dust dough with flour, replacing parchment and roll out to a 1/2 inch (1 cm) thick rectangle. Rotate dough 45° and fold as before. Repeat the folding and rolling until you have done it 3 times.

5. Cut rectangle of dough in half and dust lightly with flour, if sticky. Wrap each rectangle in plastic and place in the refrigerator for 2 hours or until firm.

6. Preheat oven to 350 F (180 C).

7. Place hazelnuts on a baking sheet, and bake for 10 minutes or until toasted. Pour hot nuts onto a kitchen towel and rub them briskly to remove most of the papery skins. Let the hazelnuts cool and chop them with a sharp knife or in a mini food processor.

8. Combine chopped hazelnuts, dried cherries and chop chocolate in a small bowl.

9. Remove 1 piece of dough from the refrigerator, dust well with flour and roll out to a rectangle 8 x 12 inches (20 x 30 cm) large and 1/4 (5 mm) thick. Cut dough in half lengthwise so that you have two 4 x 12 inch (10 x 30 cm) rectangles.

10. Spread 2 tbsp (25 mL) cherry jam over each half of the dough leaving a 1/2 inch (1 cm) border all around. Sprinkle about 1/3 cup (75 mL) of the fruit and nut mixture over jam.

11. Roll the first piece of dough into a tight log beginning with the long edge and using the parchment paper underneath as an aid. Press the loose edge to the log slightly to seal. Repeat with second piece of dough. Place logs in refrigerator to chill for 2 hours or until very firm.

12. Preheat oven to 350 F (180 C).

13. Using a sharp knife to cut the dough into pieces 1 inch (2.5 cm) thick.

14. Combine sugar and cinnamon in a small bowl and toss cookies in mixture to coat.

15. Place cookies, seam-side down on parchment-lined baking sheets and bake 1 sheet at a time for 25 minutes or until filling is bubbling and cookies are cooked through.

MOCHA SANDWICH COOKIES

Sylvia in Ottawa

Makes 60 small sandwich cookies

1 CUP UNSALTED BUTTER
1 CUP CREAM CHEESE
1 CUP SUGAR
1 1/4 CUPS ALL PURPOSE FLOUR
2/3 CUP DUTCH PROCESS COCOA POWDER
1/2 TSP SALT
1/2 CUP CHOCOLATE COVERED ESPRESSO BEANS, FINELY CHOPPED
1/3 CUP UNSALTED BUTTER, SOFTENED
2 CUPS ICING SUGAR
1/4 TSP STRONG COLD COFFEE

1. Combine butter and cream cheese in a large bowl and beat using a mixer until smooth. Add sugar and beat until creamy.

2. Sift flour, cocoa powder and salt. Add to the butter mixture and beat until flour is absorbed and comes together.

3. Lightly flour dough

and place between 2 sheets of parchment paper and, using a rolling pin, roll out a rectangle to a thickness of 1/8 inch (3 mm). Place dough in the refrigerator to chill for 2 hours or until firm.

4. Preheat oven to 350 F (180 C).

5. Use a 1 1/2 inch (4 cm) round cookie cutter to cut out cookies. Gather dough scraps together, re-roll, and chill before cutting out more cookies to use up the dough. Place cookies on parchment-lined baking sheets and sprinkle with chopped espresso beans, pressing lightly to imbed any larger pieces into cookies. Bake, 1 baking sheet at a time, for 15 minutes or until cookies are set and slightly browned.

6. Allow cookies to cool on baking sheet for 2 minutes before transferring to a rack.

7. Combine butter and icing sugar in a medium bowl and beat together with a mixer until creamy. Add coffee and beat to blend. Filling should be soft and spreadable but not runny. 8. Spread half of the cookies with 1/2 tsp (2 mL) of filling each, and top with a second chocolate espresso cookie to make small sandwiches. Place in the refrigerator to firm filling if desired.

NOTES: LCBO Food & Drink Magazine, Holiday 2005

LULU PETITE BROWNIES WITH CARAMEL

RuthSF

Makes 18

JAM:

**4 OZ DRIED BLACK MISSION FIGS, STEMMED, CHOPPED
(ABOUT 2/3 CUP)**

4 OZ DRIED TART CHERRIES

3/4 CUP SUGAR

1/4 CUP WATER

1/3 CUP HEAVY WHIPPING CREAM

1-1/2 TEASPOONS BALSAMIC VINEGAR

BROWNIES:

8 OZ BITTERSWEET OR SEMISWEET CHOCOLATE, CHOPPED

9 TBS UNSALTED BUTTER, DICED

1/4 CUP HEAVY WHIPPING CREAM

1-1/4 CUPS SUGAR

3 LARGE EGGS

1 TABLESPOON VANILLA

1-1/4 CUPS ALL PURPOSE FLOUR

1/4 TEASPOON BAKING SODA

1/4 TEASPOON BAKING POWDER

1/4 TEASPOON SALT

6 OZ BITTERSWEET OR SEMISWEET CHOCOLATE CHIPS

JAM: Mix figs and cherries in small bowl. Stir sugar and 1/4 cup water in heavy medium saucepan over medium-low heat until sugar dissolves, occasionally brushing down sides of pan with wet pastry brush. Increase heat and boil without stirring until syrup is deep amber color, occasionally swirling pan, about 9 minutes. Immediately add fruit mixture and cream to caramel. Cover pan; remove from heat and let stand 10 minutes. Transfer fruit and caramel mixture to processor; add vinegar and blend until just smooth. Set jam aside.

BROWNIES: Preheat oven to 350F. Butter and flour 13x9x2-inch metal baking pan. Stir 8 ounces chopped chocolate, butter, and cream in medium saucepan over medium heat until melted and smooth. Cool to lukewarm, about 15 minutes. Whisk sugar, eggs, and vanilla in large bowl until well blended, about 1 minute. Whisk in chocolate mixture. Sift flour, baking soda, baking powder, and salt

over, then stir to blend. Mix in chocolate chips. Spread batter evenly in prepared pan. Drop all of jam onto batter by tablespoonfuls, spacing evenly apart. Pull tip of small knife through jam pockets to swirl slightly into batter. Bake brownies until puffed and dry-looking on top and tester inserted near center comes out with moist crumbs attached, about 30 minutes. Cool brownies in pan on rack. Cut around pan sides. Cut brownie cake lengthwise into 3 strips, then each strip crosswise into 6 brownies. (Can be made 2 days ahead. Store in airtight container at room temperature).

NOTES: They often have white chocolate 'buttons' (the size of a quarter) in them and there's a bit of caramel sauce drizzled over the top (giving the white chocolate a butterscotch flavor). A combination that can only be described, with a term we used when I was growing up, as 'wicked good'.

LEMON POPPYSEED COOKIES

ellaToronto

Makes about 5.5 dozen

2-1/2 C ALL PURPOSE FLOUR
1/2 TSP. BAKING SODA
3/4 C BUTTER OR MARGARINE, SOFTENED
1/4 C HONEY
2/3 C SUGAR
1 LARGE EGG YOLK
1 TBSP GRATED LEMON PEEL
1/2 TSP VANILLA
3 TBSP POPPY SEEDS

Combine flour and baking soda in a bowl. Beat butter, honey and sugar in a large mixer bowl until light and fluffy. Add egg yolk, lemon peel and vanilla and beat until smooth. stir in dry ingredients until combined. Divide dough and roll into 8" logs. Roll in poppy seeds. Wrap and freeze at least 4 hours.

Heat oven to 350F. Grease 2 cookie sheets. Cut logs into 1/4" thick slices. Arrange 1/2" apart on cookie sheets. Bake 6-8 min. until golden. Let stand 1 min. on sheets, then transfer to racks and let cool.

NOTES: Make and freeze, or make the day ahead and bake on party day. Wrap well and freeze up to 1 month.

Prep time: 15 min. plus freezing.

Baking time 6-8 min. per batch.



CHOCOLATE FUDGE COOKIES WITH TOFFEE AND DRIED CHERRIES

dianne710

2-1/4 CUPS FLOUR
1/2 CUP UNSWEETENED DUTCH PROCESS COCOA POWDER
1 TEASPOON BAKING SODA
1/4 TEASPOON SALT
1 CUP BUTTER, ROOM TEMP
1 CUP TIGHTLY PACKED BROWN SUGAR
3/4 CUP GRANULATED SUGAR
2 LARGE EGGS
1-1/2 TEASPOONS VANILLA
1 CUP PLUMP, MOIST DRIED CHERRIES
1 CUP BITTERSWEET OR SEMISWEET CHOCOLATE, CHOPPED CHUNKS
1 CUP SKOR BITS (CRUSHED HARD TOFFEE)

Preheat oven to 350. Line two cookie sheets with parchment paper.

Sift flour, cocoa, baking soda and salt together in a bowl and set aside.

In a large mixing bowl, cream together the butter and both sugars until light and

fluffy, about 3 minutes. Add eggs, one at a time, beating well after each addition and scraping down side of bowl as necessary. Beat in vanilla.

Stir in the flour mixture in 3 additions, blending just until ingredients are moistened. Stir in chunky ingredients until they are evenly distributed.

Drop batter by heaping tablespoons onto cookie sheets and bake them in the middle of the oven. Bake 15-18 minutes, or until barely set in the center and just firm around the edges. Cool on tray for 3 -5 minutes and then transfer to rack to cool completely.

NOTES: In the Sweet Kitchen by Regan Dal

BUTTER TOFFEE COOKIES

dianne710 / Pat in KC

Makes about 4 dozen

2-1/2 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
1/2 CUP SALTED BUTTER
1 CUP DARK BROWN SUGAR, PACKED
1/2 CUP GRANULATED SUGAR
1 TABLESPOON VANILLA EXTRACT
2 LARGE EGGS
2 CUPS TOFFEE PIECES (GROCERY BAKING SECTION NEAR CHOC CHIPS)

Preheat oven to 350° F.

Sift together flour and baking soda. Cream together butter, sugar, and vanilla. Add eggs one at a time. Add toffee pieces to mixture. Mix creamed mixture and dry mixture together. Use rounded tablespoon to measure dough. Place dough at least 2 inches apart on baking sheet. Bake for 10 to 12 minutes.

Softer and chewier if not over baked. Very much like the great Toffee Cookies at McDonalds. Theirs may be made with butter flavor Crisco. I can't tell.

NOTES : A real winner! I was very pleased with the results. I used unsalted butter and did add about 1/4 tsp. salt.



FANTASY FUDGE COOKIES

dianne710

1-1/2 CUPS SUGAR
2 EGGS ROOM TEMP
1 TSP VANILLA
2 CUPS ALL-PURPOSE FLOUR
2/3 CUP UNSWEETENED COCOA POWDER
3/4 TSP BAKING SODA
1/2 TSP SALT
8 OZ REESES PIECES CANDY
1/4 CUP SEMISWEET CHOC. CHIPS

Cream butter and sugar. Blend in eggs one at a time. Stir in vanilla.

Combine flour, soda, cocoa powder, salt. Slowly beat into creamed mixture. Stir in candy and choc chips.

Drop by teaspoonful onto lightly greased cookie sheets. Space 2 inches apart.

Bake at 350 til set but still very soft. 10 - 12 minutes. Cookies will firm as they cool.

NOTES: Bon Appetit May 1985



BROWN SUGAR CHOCOLATE CHIP BARS

dianne710

Yields 4 dozen 1-inch bars

1-3/4 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
1/2 TEASPOON SALT
1-1/2 CUPS TIGHTLY PACKED LIGHT BROWN SUGAR
1/2 POUND UNSALTED BUTTER, ROOM TEMP.
1/2 CUP GRANULATED SUGAR
2 LARGE EGGS
1 TEASPOON PURE VANILLA EXTRACT
1 CUP SEMISWEET CHOCOLATE CHIPS
1 9x13x2 NON STICK BAKING PAN

Preheat the oven to 325° Fahrenheit.

In a sifter combine the flour, baking soda, and salt. Sift onto a large piece of wax paper and set aside until needed.

Place the brown sugar, butter, and granulated sugar in a 7-quart bowl. Use a stiff rubber spatula or a wooden spoon to cream the sugar and butter together until very smooth. Add the

eggs and combine until incorporated. Add the vanilla extract and combine until incorporated. Add the sifted dry ingredients, followed by the chocolate chips. combine until thoroughly incorporated.

Transfer the batter to the nonstick baking pan, using a rubber spatula to spread the batter in an even layer. Bake on the center rack of the preheated oven for 40 minutes until uniformly golden brown. Remove the pan from the oven and allow to cool at room temperature for 1 hour before cutting.

Use a serrated knife with rounded tip to cut the Brown Sugar Chocolate Chip Bar into 24 2-inch squares, then cut the squares in half to make 48 bars. For a clean cut, heat the blade of the knife under hot running water and wipe the blade dry before making each cut. Serve immediately or store in a tightly sealed plastic container.

NOTES: Death by Chocolate Cookies by Desaulniers



CARAMEL RUM SPICE BLONDIES

gourmetphobe

Makes about 24

1-1/2 CUP ALL-PURPOSE FLOUR
1 TEASPOON GROUND CINNAMON
1 TEASPOON GROUND GINGER
1/2 TEASPOON GROUND NUTMEG
1/4 TEASPOON GROUND CLOVES
3/4 CUP GRANULATED SUGAR
• **PINCH OF SALT**
2/3 CUP SOLID VEGETABLE SHORTENING
3 LARGE EGGS
1/4 CUP MILK
3 TABLESPOONS RUM
2/3 CUP CARAMEL CHIPS (OR BUTTERSCOTCH)
1/2 CUP WHOLE MACADAMIA NUTS

Butter a 9 x 9-inch baking pan.

Sift together the flour, spices, sugar and salt and set aside.

In a large mixing bowl, beat together shortening and eggs until creamy. Beat in milk and rum.

Gradually stir flour mixture into egg mixture.

Stir in chips and nuts.

Pour the batter into prepared baking pan.

Bake for 30 minutes at 350F or until the blondies start to detach from the sides of the pan.

Allow to cool to room temperature and cut into 24 bars.



CREME DE MENTHE SQUARES

gourmetphobe

1 1/4 CUPS BUTTER
1/2 CUP UNSWEETENED COCOA POWDER
3 1/2 CUPS POWDERED SUGAR, SIFTED
1 EGG, BEATEN
1 TEASPOON VANILLA
2 CUPS GRAHAM CRACKER CRUMBS
1/3 CUP CREME DE MENTHE
1 1/2 CUPS SEMI-SWEET CHOCOLATE CHIPS

BOTTOM LAYER: In sauce pan combine 1/2 cup of the butter and the cocoa powder. Heat and stir until well blended. Remove from heat; add 1/2 cup of the powdered sugar, the egg and vanilla. Stir in graham cracker crumbs. Mix well. Press into bottom of an un-greased 13x9x2" baking pan.

MIDDLE LAYER: Melt another 1/2 cup of the butter. In small bowl combine the melted

butter and creme de menthe. At low speed of electric mixer beat in the remaining 3 cups powdered sugar until smooth. Spread over the chocolate layer. Chill 1 hour.

TOP LAYER: In small sauce pan combine the remaining 1/4 cup butter and chocolate pieces. Cook and stir over low heat until melted. Spread over middle layer.

Chill 1 to 2 hours.

Cut into small squares. Store in refrigerator.



MOCHA CHEESECAKE SQUARES

gourmetphobe

1-1/4 CUP ALL-PURPOSE FLOUR
1 CUP SIFTED POWDERED SUGAR
1/2 CUP UNSWEETENED COCOA POWDER
1/4 TEASPOON BAKING SODA
3/4 CUP COLD BUTTER, CUT INTO 1/2-INCH CUBES
1 TABLESPOON INSTANT COFFEE CRYSTALS
1 (8-OUNCE) PACKAGE CREAM CHEESE, SOFTENED
1-1/4 CUPS SWEETENED CONDENSED MILK
2 LARGE EGGS
1/2 CUP SEMI-SWEET CHOCOLATE CHIPS

Pre-heat oven to 350 F.

In a medium mixing bowl, stir together flour, powdered sugar, cocoa and baking soda. With a fork, cut in butter until crumbly. Press into the bottom of a 9x13" baking pan.

Bake for 15 minutes.

Meanwhile, dissolve coffee in 1 tablespoon hot water and set aside.

In a large mixing bowl, beat cream cheese until light and fluffy. Gradually beat in condensed milk. Add coffee mixture and eggs; beat just until combined. Pour over crust.

Bake for 20 minutes or until set.

Allow to cool completely on a wire rack, then cover with plastic wrap and refrigerate. When firm, cut into 1.5-inch squares.

Melt chocolate chips in the top of a double boiler over hot (not boiling) water. Transfer melted chocolate to a resealable plastic bag and with a scissors, snip off a tiny corner of the bag. Drizzle melted chocolate over squares.

NOTES: 1 1/4 c sweetened condensed milk should be equivalent to a 14 oz can.

CHOCOLATE ORANGE BALLS

gourmetphobe

1 9-OUNCE BOX OF VANILLA WAFER COOKIES
2-1/4 CUPS CONFECTIONER'S SUGAR
1/4 CUP UNSWEETENED COCOA POWDER
1/3 CUP ORANGE JUICE CONCENTRATE
1/4 CUP LIGHT CORN SYRUP
1-1/2 CUPS PECAN PIECES



In a food processor, combine the vanilla wafers, 2 cups of the confectioner's sugar, cocoa powder, orange juice concentrate, and corn syrup.

Process until the cookies are ground to crumbs and mixture is evenly blended. Add the pecan pieces and pulse process until the nuts are finely chopped.

Transfer the mixture to a bowl and form into 1" balls.

Roll balls in 1/4 cup confectioner's sugar to coat.

Store in an airtight container in refrigerator for up to 1 month

KEY LIME SHORTBREAD

gourmetphobe

Makes about 60

1 CUP UNSALTED BUTTER, AT ROOM TEMPERATURE

1 TABLESPOON KEY LIME JUICE

1/2 TEASPOON SALT

1 TABLESPOON GRATED KEY LIME ZEST

1/2 CUP POWDERED SUGAR

1/3 CUP RICE FLOUR

1-3/4 CUPS ALL-PURPOSE FLOUR

• LIME SUGAR FOR GARNISH (SEE INSTRUCTIONS)

In a large mixing bowl beat the butter, sugar, lime juice, salt, and one half the lime zest (1-1/2 teaspoons) until light and fluffy. Stir in the rice flour, then all-purpose flour, beating only enough to incorporate. The dough will be very soft.

Divide dough in thirds. Spoon each portion onto waxed paper or plastic

wrap and form a log about 14 inches long and 1-1/2 inches in diameter. Fold the paper over the log, then roll with your palms until smooth. Twist ends of the paper and refrigerate or freeze until firm, 1 to 4 hours.

LIME SUGAR: place sugar and remaining zest in a blender or coffee mill and whirl until zest is very finely minced and sugar is lightly colored, about three minutes.

Strain mixture through a fine sieve, discarding any bits of peel that remain. Set aside.

Preheat oven to 300 F.

Slice chilled dough into rounds about 1/4 inch thick.

Place 1 inch apart on un-greased baking sheets. Lightly butter the bottom of a flat-bottomed glass and dip into the lime sugar.

Press lightly onto tops of cookies, dipping the glass into the sugar mixture before pressing each cookie to prevent dough from sticking.

Bake 15 to 20 minutes, until light golden.

Cookies will be fragile: allow to cool five minutes on baking sheets before removing with a spatula to cool completely on wire racks.

EXQUISITE BARS

MichelleinIL

BATTER:

2 PKG BITTER CHOCOLATE

1/2¹/₂ BUTTER

1 C SUGAR

2 EGGS

1/4¹/₂ TSP PEPPERMINT EXTRACT

1/2¹/₂ FLOUR

• **DASH SALT**

1/2 C FINELY CHOPPED NUTS

FROSTING:

4 TBS BUTTER

2 C X-SUGAR

2 TBS MILK

1/2¹/₂ TSP PEPPERMINT EXTRACT

FEW DROPS GREEN FOOD COLORING

CHOCOLATE GLAZE:

2 SQUARE BITTER CHOCOLATE

2 TBS BUTTER

BATTER:

Mix all non frosting ingredients and put in 9X13 greased and floured pan.

Bake at 325 for 25-30 min. Cool.

FROSTING:

Mix and spread on baked batter.

CHOCOLATE GLAZE: Melt 2 square bitter chocolate & 2 T. butter on low. Spread on frosting.

Let set before cutting. Cut in little squares.

EDITOR NOTE: recipe did not refer to "Chocolate Glaze" but seems to be the intent and it is added in the recipe, for clarity.



CRANBERRY HOOTYCREEKS

dianne710

1/2 CUP SOFTENED BUTTER, OR MARGARINE
1 LARGE EGG
1 TEASPOON VANILLA
1-1/8 CUP ALL-PURPOSE FLOUR
1/2 CUP ROLLED OATS, (NOT QUICK COOKING)
1/2 TEASPOON BAKING SODA
1/2 TEASPOON SALT
1/3 CUP BROWN SUGAR
1/3 CUP WHITE SUGAR
1/2 CUP DRIED CRANBERRIES
1/2 CUP WHITE CHOCOLATE MORSELS
1/2 CUP CHOPPED PECANS OR WALNUTS

Preheat oven to 350° F.

In a medium bowl, cream together softened butter, egg and vanilla.

Add all the dry ingredients and mix together until well blended.

Drop by heaping spoonfuls onto greased or parchment lined cookie sheets.

Bake 8-10 minutes or until edges start to brown.



CREAM CHEESE WALNUT COOKIES

jessejames

4 CUPS FLOUR
1-1/4 T SALT
1 LB UNSALTED BUTTER
6 OZ CREAM CHEESE (NOT WHIPPED) AT ROOM TEMPERATURE
1-1/4 CUPS SUGAR
2 T + 1/2 T PURE VANILLA EXTRACT
2-1/2 CUPS WALNUT HALVES (1-1/2 CUPS TOASTED AND CHOPPED; 1 FINELY CHOPPED)

1. Line two baking sheets with parchment paper; set aside. Whisk together flour and salt in large bowl and set aside.

2. Put butter and cream cheese in the bowl of an electric mixer fitted with the paddle attachment. Mix

on medium speed until pale and fluffy, about 2 minutes. Mix in sugar and vanilla. Reduce speed to low. Add the flour mixture, and mix until just combined (do not over-mix). Mix in toasted walnuts.

3. Transfer dough to a clean work surface. Divide in half; shape each into an 8 1/2-inch-long log (about 2 inches in diameter). Wrap each log in parchment paper; freeze until firm, about 30 minutes.

4. Preheat oven to 350° F., with racks in the upper and lower thirds. Remove one log from the freezer. Roll in 1/2 cup chopped walnuts, coating completely. Cut log into 1/4-in-thick rounds. Transfer rounds to parchment-lined sheets.

5. Bake, switching positions of sheets and rotating halfway through, until cookies are golden around the edges, 18 to 20 minutes. Transfer to wire racks; let cool completely. Repeat process with remaining dough using cooled baking sheets.

NOTES: Delicious and makes a wonderful gift!



THE ULTIMATE CHOCOLATE CHIP COOKIES

jessejames

2-1/2 CUPS (ALL-PURPOSE) FLOUR
1/2 TEASPOON BAKING SODA
1 TEASPOON FINE SALT
3/4 CUP UNSALTED BUTTER, MELTED AND COOLED SLIGHTLY
1 CUP LIGHT BROWN SUGAR
1 CUP GRANULATED WHITE SUGAR
1 TABLESPOON VANILLA EXTRACT
1 LARGE EGG
1 LARGE EGG YOLK
12 OZ MILK CHOCOLATE CHIPS

Sift together flour, baking soda and salt. Set aside.

Stir together melted butter, brown sugar, sugar and vanilla. Add egg, then the yolk. Beat well to ensure that egg is evenly distributed. Stir in dry ingredients, then fold in chocolate chips until incorporated. It will look as

if there are too many chocolate chips but the dough will be able to hold them all. Cover and chill dough 30 minutes.

Preheat the oven to 375° F.



Drop 1/4 cup sized “hockey puck shaped” mounds of dough onto a greased baking sheet. You can use a silpat sheet instead of greasing which works very well. I use a 1/4 measuring cup to both measure and shape the dough which works perfectly.

Bake in preheated oven for approximately 10-12 minutes or only until the edges begin to turn golden. (They’ll look and feel underdone but they’re ready.) Cool on the sheet for 1 minute and remove with a wide spatula to a cooling rack. Cool thoroughly and enjoy!



HOLIDAY SPICE COOKIES

Sylvia_in_Ottawa

Makes 36 to 40 cookies

2-1/4 CUPS (550 ML) FLOUR
2 TSP (10 ML) BAKING POWDER
2 TSP (10 ML) GROUND GINGER
1-1/2 TSP (7 ML) GROUND CARDAMOM
1 TSP (5 ML) GROUND CINNAMON
1/2 TSP (2 TSP) GROUND ALLSPICE
1/2 TSP (2 TSP) KOSHER SALT
1 CUP (250 ML) UNSALTED BUTTER, SOFTENED
3/4 CUP (175 ML) GRANULATED SUGAR
1/4 CUP (50 ML) BROWN SUGAR
1 LEMON
1 EGG
• **DEMERARA SUGAR, OPTIONAL (SEE NOTE)**

1. Sift together the flour, baking powder, ground, ginger, cardamom, cinnamon, and allspice. Stir in the salt.
2. Using an upright mixer, beat the butter and sugars until light. Finely grate the zest of the lemon and blend it with the egg. Pour the egg and zest into butter and sugar mixture. Blend, then add the flour mixture and blend on lowest speed until mixed.
3. Tip the mixture onto a floured surface and form into a soft ball. Flatten, wrap in plastic wrap and refrigerate for at least an hour.

4. Roll out half the dough 1/4 inch (5 mm) thick and cut into shapes using a cookie cutter. Transfer the cookies onto parchment-lined baking sheets and refrigerate them for 30 minutes.

5. Preheat the oven to 375° F (190 C).

6. Bake the cookies for 8 to 10 minutes or until they are just beginning to colour at the edges. Transfer the cookies onto wire racks to cool. Repeat with remaining dough.

NOTE: If you wish to hang these cookies on your tree, make a hole in them with a bamboo skewer before baking. Once the cookie is baked, make sure the hole has not closed over. If it has, open it up before the cookie cools. You can dress up these tree ornaments by sprinkling them with the demerara sugar before baking. For eating, they are better without the sugar.

CZECHOSLOVAKIAN COOKIES

MichelleinIL

Makes 36

2 C FLOUR
1/8 TSP CARDAMOM
1/4 TSP ALLSPICE
1 C BUTTER
1 C SUGAR
1 EGG
1 TSP VANILLA
1 C CHOPPED WALNUTS
1/2 C RASP SEEDLESS JAM

Grease 9" square pan.

Cream butter and sugar until light and fluffy.

Add egg and blend. Add flour, spices and vanilla. Fold in nuts.

Divide batter in half and spread half in pan. Top with jam and cover with remaining dough. Bake at 325° F one hour or until lightly browned. Cool and cut into squares.



SWEDISH SHORTBREAD

MichelleinIL

BATTER:

2-1/2 C FLOUR

2/3 SUGAR

1 C BUTTER

FILLING/TOPPING:

1/2 C SEEDLESS STRAWBERRY OR RASPBERRY JAM

POWERED SUGAR ICING:

1/2 C¹/POWERED SUGAR

1/2 TSP ALMOND EXTRACT

3-1/2 TBS WATER

BATTER:

Combine batter ingredients of flour, sugar and butter. Divide dough into six parts.

Shape each portion into 2" wide strips.

Using the back of a spoon, slightly press a 1-inch wide trough lengthwise down center of each strip.

Spread jam into troughs.

Bake in 350 degree oven for 12-15 minutes or till edges are lightly brown

Drizzle with powered sugar icing.

Cut diagonally into 1-inch wide pieces.

Cool completely.



ROCKY ROAD CHRISTMAS COOKIES

Sylvia in Ottawa

1/2 PKG. CHOCOLATE WAFERS, (ABOUT 20)
1/2 CUP (125 ML) COARSELY CHOPPED DRIED APRICOTS
1/2 CUP (125 ML) COARSELY CHOPPED GLACE RED CHERRIES
1 CUP (250 ML) MINIATURE MARSHMALLOWS
1/2 CUP (125 ML) COARSELY CHOPPED PECANS OR WALNUTS
8 SQUARES SEMI-SWEET CHOCOLATE, ABOUT 8 OZ (225 G), CHOPPED
6 SQUARES WHITE CHOCOLATE, ABOUT 6 OZ (168 G), CHOPPED

1. Pulse wafers in a food processor until finely ground. They should measure about 1 cup (250 mL). Turn into a medium-size

bowl. Stir in apricots, cherries, marshmallows and pecans.

2. In a medium-sized bowl microwave semi-sweet chocolate on medium., stirring halfway through, until almost melted, 3 to 4 minutes. Remove and stir until smooth. Stir in crumb mixture.

3. Place 2 pieces of waxed paper, each about 12 inches (30 cm) long, on counter. Divide mixture in half and place on paper. Shape each into a log about 10 inches (25 cm) long and 1 1/2 inches (3.5) wide. Roll up in waxed paper and place on a plate. Refrigerate until firm, at least 1 hour. Line a baking sheet or tray with waxed paper.

4. Once logs are firm, using a serrated knife, slice into 1/2 inch (1 cm) thick coins. In a small bowl, microwave white chocolate on medium, stirring halfway through, until chocolate is almost melted, 2 to 3 minutes. Remove and stir until smooth. Dip one coin halfway into chocolate, then place on prepared baking sheet. Let set. Repeat with remaining coins. Store in covered container and refrigerate up to 2 weeks.

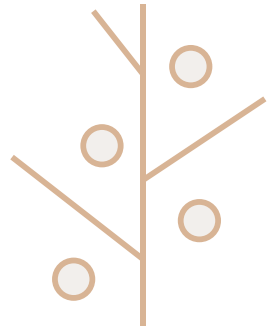
NOTES: A Chatelaine Recipe

THE REAL NEIMAN-MARCUS CHOCOLATE CHIP COOKIE

MimiQC

Makes 12 -15 large cookies

1/2 CUP UNSALTED BUTTER, SOFTENED
1 CUP BROWN SUGAR
3 TABLESPOONS GRANULATED SUGAR
1 EGG
2 TEASPOONS VANILLA EXTRACT
1/2 TEASPOON BAKING SODA
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
1-3/4 CUPS FLOUR
1-1/2 TEASPOONS INSTANT ESPRESSO POWDER, SLIGHTLY CRUSHED
8 OUNCES SEMISWEET CHOCOLATE CHIPS



Cream the butter with the sugars until fluffy.

Beat in the egg and the vanilla extract.

Combine the dry ingredients and beat into the butter mixture. Stir in the chocolate chips.

Drop by large spoonfuls onto a greased cookie sheet.

Bake at 375° for 8 to 10 minutes, or 10 to 12 minutes for a crispier cookie.

PARTY PEANUT BUTTER COOKIES

MimiQC

Makes about 2 dozen cookies

1-1/2 CUPS ALL-PURPOSE FLOUR
1/2 CUP SUGAR
1/2 TEASPOON BAKING SODA
3/4 CUP CREAMY PEANUT BUTTER, DIVIDED
1/2 CUP BUTTER FLAVOR SOLID VEGETABLE SHORTENING
1/4 CUP LIGHT CORN SYRUP
1 TEASPOON VANILLA EXTRACT

Combine flour, sugar and baking soda in medium bowl. Cut in 1/2 cup peanut butter and 1/2 cup shortening until mixture resembles coarse meal. Stir in syrup and vanilla until blended.

Form dough into 2-inch roll.

Wrap in waxed paper. Refrigerate 1 hour.

Heat oven to 350 F.

Place sheets of foil on countertop for cooling cookies.

Cut dough into 1/4-inch slices. Place 1/2 of the slices 2 inches apart on un-greased baking sheet. Spread 1/2 teaspoon peanut butter on each slice, keeping away from cookie edges. Top with remaining slices. Seal edges with fork. Bake for 10 minutes, or until lightly browned. Do not overbake. Cool 2 minutes on baking sheet. Remove to foil to cool completely. Makes about 2 dozen cookies.

NOTES: the tops of the cookies will most likely crack when you seal the edges with the fork. That is OK, they bake up just fine and the cracks look decorative. I don't do the foil thing, a wire rack works just fine for me. These are a refrigerator cookie that you slice, then sandwich pure peanut butter between two slices, then seal. With that shot of pure peanut butter in the center, they are the peanuttiest peanut butter cookie I've tried. The Great American Cookie Book

CHRISTMAS CHERRIES

MichelleinIL

60 cookies

1 C BUTTER
1/2¹/₂ SUGAR
2 EGGS (SEPARATED)
1 TSP VANILLA
2 TBS ORANGE RIND
1 TBS LEMON ZEST
2 TBS LEMON JUICE
2 C FLOUR
1 C CHOPPED WALNUTS
• **CANDIED CHERRIES CUT IN HALF RED AND GREEN**

Cream butter, sugar and egg yolks.

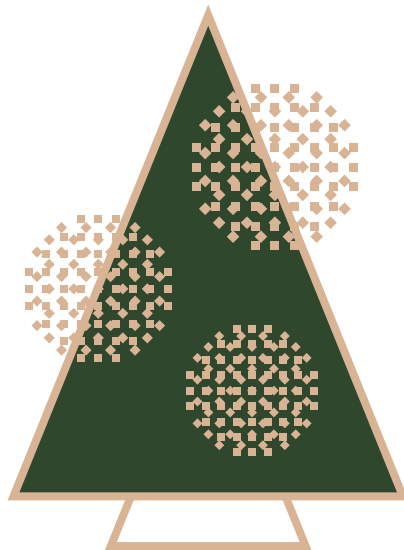
Stir in flavorings and flour.

Shape into small balls.

Roll in egg whites and in nuts.

Put cherry on top of each ball pressing down slightly

Bake 350° F. for 15 minutes.



AUNT HELEN'S JELLY COOKIES

1 C BUTTER
1/2¹/₂ SUGAR
2 C FLOUR
1/2¹/₂ TSP SALT
1/4¹/₂ LB GROUND ALMONDS
1 TSP VANILLA

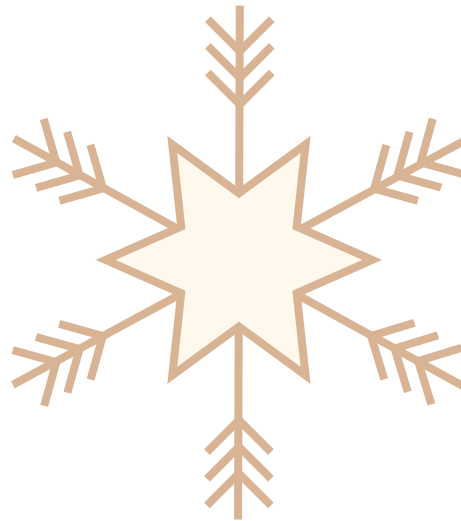
Mix butter and sugar.

Add flour, salt, almonds and vanilla.

Roll out and cut with small round cookie cutter.

Bake at 350° F. 8-10 min.

When cool spread with raspberry jam; put another cookie on top and roll in sugar.



SPICY ORANGE SUGAR COOKIES

Crab_Tree

Makes about 5 dozen 2-1/2" cookies

1 LARGE ORANGE
5 TO 5-1/2 CUPS (1.25 TO 1.375 L) ALL PURPOSE FLOUR
2 TSP (10 ML) BAKING POWDER
1-1/2 TSP (7 ML) SALT
1 TSP (5 ML) EACH GROUND CARDAMOM, CINNAMON AND BLACK PEPPER
1/4 TSP (1 ML) GROUND CLOVES
1-1/3 CUPS (325 ML) UNSALTED BUTTER, AT ROOM TEMPERATURE
2-1/2 CUPS (625 ML) GRANULATED SUGAR
4 EGGS
4 TSP (20 ML) VANILLA

1. Grate 3 tbsp (45 mL) peel from an orange. In a large bowl, using a fork, stir 5 cups (1.25 L) flour with orange peel, baking powder, salt, cardamom, cinnamon, pepper and cloves. In another large bowl, using an electric mixer on medium-high speed, beat butter with sugar until well mixed, at least 1 minute. Beat

in eggs, one at a time scraping down side of bowl often. Then beat in vanilla. Using a wooden spoon, gradually stir in flour mixture just until mixed. Over-mixing will toughen cookies. Then, if dough is too sticky to form into a ball, stir in remaining 1/2 cup (125 mL) flour, 2 tbsp (30 mL) at a time, until dough is soft but not sticky. You may not need all of flour. Divide dough into 4 equal pieces. Form each into a ball, then slightly flatten into a disc. Wrap each disc in plastic wrap and refrigerate until firm, about 1 hour or up to 3 days, or freeze up to 1 month.

2. When ready to bake, remove dough from refrigerator and let stand at room temperature about 15 minutes. This makes dough easier to roll. Preheat oven to 375F (190C). Lightly spray or oil 2 baking sheets or line with parchment paper. On a floured surface, roll dough no thicker than 1/4 inch (0.5 cm). Cut out shapes about 2-1/2 inches (6 cm) wide. Place on baking sheets about 1 inch (2.5 cm) apart. Leave plain or lightly brush with water and scatter colorful sprinkles overtop. Bake in centre of preheated 375F (190C) oven, rotating sheets halfway through, until cookie edges are lightly golden, 8 to 10 minutes. Let cool on wire racks. Store in an airtight container in a cool place or in the refrigerator up to 2 weeks. Variation Double-sugar cookies Prepare dough, but don't mix in cardamom, cinnamon, pepper or cloves. Roll out dough and cut into shapes. Lightly brush with water. Sprinkle with granulated or coarse sugar. Bake as directed.

VARIATION: Double-sugar cookies Prepare dough, but don't mix in cardamom, cinnamon, pepper or cloves. Roll out dough and cut into shapes. Lightly brush with water. Sprinkle with granulated or coarse sugar. Bake as directed.

CHOCOLATE-HAZELNUT THUMBPRINTS

dianne710

1/2 CUP HAZELNUTS
1-1/2 CUPS FLOUR
1/4 CUP UNSWEETENED COCOA
1/2 TEASPOON SALT
1/2 CUP PLUS 2 TBS UNSALTED BUTTER, ROOM TEMPERATURE
7 TABLESPOONS SUGAR
1 WHOLE EGG
1 EGG YOLK
1/2 TEASPOON VANILLA
1/3 CUP RASPBERRY PRESERVES
1 TEASPOON POWDERED SUGAR

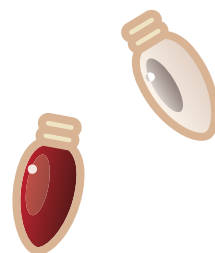
1. Put the nuts in a small baking pan and toast in a preheated 350-degree oven about 7 to 10 minutes, or until the skins start to crack. Cool slightly and put into a kitchen towel; rub together to remove the skins. Cool completely. Process in a food processor until finely ground. Set aside.

2. Sift together the flour, cocoa and salt; set aside. With an electric mixer cream together the butter and sugar until fluffy. Add the egg, egg yolk and vanilla; mix to blend. Slowly add the flour mixture in 3 additions, beating well after each addition. Add the nuts, mixing until well blended.

3. Roll the dough into 1-inch balls and place on 2 un-greased baking sheets. Make an indentation with your thumb in the center of each cookie. Spoon a little of the raspberry preserves into the indentations. (It is easiest to use a 1/4 teaspoon measuring spoon.)

4. Bake in a preheated 350-degree oven 12 minutes. Transfer to wire racks to cool. Just before serving, sift the powdered sugar lightly over the cookies.

NOTES : The cookies can be frozen without the powdered sugar. Defrost and dust with the sugar just before serving.



BRIANNE'S OATMEAL RAISIN COOKIES

dianne710

Makes 2 dozen x-large or 5 dozen small

1 CUP BUTTER, SOFTENED
1 CUP PACKED BROWN SUGAR
3/4 CUP GRANULATED SUGAR
2 TEASPOONS VANILLA
2 WHOLE EGGS
1-1/4 CUPS ALL-PURPOSE FLOUR
2 TEASPOONS CINNAMON
1 TEASPOON BAKING SODA
1/2 TEASPOON SALT
3 CUPS OLD-FASHIONED OATS, OATMEAL, NOT "QUICK"
1-1/2 CUPS RAISINS
1 CUP CHOPPED WALNUTS

Beat butter, sugars, and vanilla until light and fluffy. Add eggs; beat until well blended.

Combine flours, cinnamon, baking soda, and salt. Gradually add to butter mixture until well blended. Stir in oats, raisins, and nuts.

Drop dough by 1/4 cupfuls onto un-greased Airbake 14"x16" baking sheet.

Bake in preheated 350°F oven 15 to 17 minutes or until edges begin to brown.

Let stand 3 minutes before removing from pan.

Smaller Cookies: Drop dough by tablespoonfuls onto baking sheet. Bake 10 to 12 minutes or until edges begin to brown. DON'T OVER-BAKE!

NOTES: This recipe was originally developed for use in Air Bake by Wearever on cookie sheet insert. Bri made these cookies at grandma's house when she was about 5 years old. She loves them!

MAMA'S CHRISTMAS CRESCENT COOKIES

dianne710

1 CUP BUTTER
2 CUPS FLOUR
2 CUPS CHOPPED PECANS
5 TABLESPOONS GRANULATED SUGAR
2 TEASPOONS VANILLA
1 TEASPOON WATER
1/2 TEASPOON SALT
CONFECTIONERS SUGAR FOR ROLLING

Cream butter; add sugar, vanilla, and water.

Sift flour and salt together and stir into butter mixture.

Add nuts and mix thoroughly.

Using walnut size bits, form into Crescents.

Bake at 325° F for 20 minutes.

While warm roll in confectioners sugar.



COOKIE STAMP SHORTBREAD

dianne710

Makes about 36 cookies

1-1/2 C BUTTER. NOT MARGARINE
3/4 C GRANULATED SUGAR
3-1/2 C ALL-PURPOSE FLOUR

Cream butter and sugar thoroughly. Add flour gradually, one cup at a time. Mix this until well blended, but do not over-mix.

Roll into 1" balls and place on un-greased cookie sheet.

Stamp with warm cookie stamp or flatten with the bottom of a glass.

Bake at 325 f. for 15 to 20 minutes.

NOTES : TERRIFIC! Crisp and buttery. You might sprinkle a tiny bit of sugar over the stamped cookies just before baking but it isn't necessary. Dough seems very dry but it works perfectly. This dough could also be rolled in balls and simply flattened with a fork or the bottom of a glass, It's really a great recipe. from Rycraft Christmas 2004



CHOCOLATE HAZELNUT SNOWBALLS

RuthSF

Makes about 2 dozen

9 OUNCES BITTERSWEET CHOCOLATE
2 TABLESPOONS UNSALTED BUTTER
2 EGGS
6 TABLESPOONS GRANULATED SUGAR
1 TEASPOON VANILLA EXTRACT
1/2 CUP ALL-PURPOSE FLOUR
1/8 TEASPOON SALT
1/2 TEASPOON BAKING POWDER
1 CUP BITTERSWEET OR SEMISWEET CHOCOLATE CHIPS
1 CUP COARSELY CHOPPED TOASTED AND SKINNED HAZELNUTS

In a double boiler, or microwave, melt the chocolate and butter. Let cool completely.

In an electric stand mixer fitted with the whisk attachment, beat the eggs and sugar until thick and light, about 6 minutes. Stir the cooled chocolate into the egg mixture, add vanilla, and mix well.

In a separate bowl, stir flour, salt and baking powder, add this mixture to the egg mixture, mix well. Stir in chips & nuts.

Using a truffle scoop (or teaspoons), form the dough into 1-1/2" to 2" balls, repeat until all dough is formed then chill in refrigerator for 30 minutes (or freezer for 15 minutes) to firm.

Preheat oven to 350F.

Space the dough, 2" apart (do not flatten), on multiple cookie sheets lined with Silpats or parchment. Bake 11-12 minutes until set but still soft inside. Cool on racks. Store airtight for up to 3 days. Prior to serving, dust with confectioner's sugar (try to avoid the non-melting confectioner's sugar because, while it lasts endlessly, it has a chemical taste).

PETE'S PUMPKIN COOKIES

RuthSF

Makes 3.5-4 dozen cookies

2 CUPS ALL-PURPOSE FLOUR
1 CUP OATS (EITHER TYPE WORKS, I USE OLD-FASHIONED)
1 TEASPOON BAKING SODA
1-1/2 TEASPOONS CINNAMON
1/2 TEASPOON SALT
1 CUP UNSALTED BUTTER (2 STICKS)
1 CUP LIGHT BROWN SUGAR, FIRMLY PACKED
1 CUP GRANULATED SUGAR
1 EGG
1 TEASPOON VANILLA
1 CUP PUMPKIN PUREE (CANNED SEEMS TO WORK BETTER)
1/2 CUP CHOCOLATE CHIPS (YOUR FAVORITE, BITTER, SEMI, MILK, OR WHITE)
1/2 CUP WALNUTS OR HAZELNUTS
1/3 CUP TOFFEE CHIPS (OR FINELY CHOPPED TOFFEE BARS)

Preheat oven to 350° F.

Combine flour, oats, soda, cinnamon and salt.

In a separate bowl cream butter. Gradually add sugars and cream until light and fluffy. Add egg, vanilla, mix well. Alternate additions of dry ingredients and pumpkin, mixing well after each addition, then stir in chocolate chips, walnuts and toffee chips.

I use a self-release truffle scoop to make evenly sized cookies, otherwise, drop rounded spoonfuls onto baking sheet, leaving room for cookies to spread as they bake.

Bake for 10-12 minutes or until the tops of the cookies are dry and spring when lightly pressed. Cool on racks.

NOTES: Do you have family members who just “hate” a certain ingredient? I have one who hates pumpkin but, because he doesn't realize there's pumpkin in this recipe, loves these... so they're named in honor of him!

SWEDISH SPRITZ WITH CARDAMOM

RuthSF

Makes about 6 dozen

1-1/2 CUPS UNSALTED BUTTER
1 CUP GRANULATED SUGAR
1 EGG
1 TEASPOON VANILLA
1/2 TEASPOON ALMOND EXTRACT
4 CUPS SIFTED ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER
1/2 TEASPOON GROUND CARDAMOM
1 CUP SLIVERED ALMONDS (OPTIONAL)*

Preheat oven to 400° F.

Thoroughly cream butter and sugar. Add the egg, vanilla and almond, beat well.

Sift the flour, powder, and cardamom. Depending on your climate, you may be able to get away with just whisking the dry ingredients together. Add to creamed mixture and mix until smooth. Do not chill.

Line a baking sheet with a Silpat or parchment. Force the dough through a cookie press adding a few slivered almonds, now and then, if your cookie press allows (note: if you don't think your cookie press will take the almonds, you can grind them finely, and add them to the dough in place of 1/2 cup of the flour). Generally we press long pieces, about 3" (left straight,), or 4-5" in length which are then formed into O's and S's. These don't spread on the baking sheet so you can space them closely together.

Bake at 400F for 8-10 minutes until set, they should appear dry on top, and just beginning to color.

NOTES: Not all cookie presses can take nuts so make sure you know it can before you make this recipe (I use a very old German one from around 1910). If you have no cookie press, you can still make these, just roll dough into 1/2" logs, cut segments and form as described below. This is great to do with small kids, I've been making these since I was old enough to sit on top of the kitchen table, but with kids cardamom isn't that popular so you might eliminate it or replace it with cinnamon. Enjoy.

BROWN-EYED SUSANS

RuthSF

Makes 4 dozen

3/4 CUP UNSALTED BUTTER
1/2 CUP GRANULATED SUGAR
1 EGG
1 TEASPOON VANILLA
1/4 TEASPOON SALT
1-3/4 CUPS ALL-PURPOSE FLOUR, SIFTED
1-1/2 BOXES GHIRARDELLI MINT CHOCOLATE
WAFERS OR 3/4 PACKAGE TRADER JOE'S MINT
CHOCOLATE UFOS
• **OPTIONAL: MELTED CHOCOLATE FOR DECORATION**

Cream butter and sugar until light and fluffy, add egg, vanilla, and salt, mix well, stir in flour.

Chill 1 hour.

Shape into 1-inch balls (another kitchen table project my mother had us working on when we were toddlers!).

Preheat oven to 400° F.

Place on an un-greased cookie sheet (Silpats work fine too).

Press a chocolate-mint wafer in center of each, just to adhere, and make sure it's level (this takes some practice but, the cookies spread a lot, and you don't want to see much more than 1/8 of dough around each wafer before baking).

Bake for 8-10 minutes until just beginning to brown. Remove from pan and cool. I then drizzle them with melted chocolate: dark and white.

NOTES: These are one of those cookies that it's just not Christmas without, they aren't pretty, but they combine our favorite flavors: chocolate & mint. The original recipe comes from a 1960's (I think, no visible date) Better Homes & Gardens New Cookbook (the one with the red & white plaid cover). I've just dressed them up a bit at the end.

CANDY BAR COOKIES

Crab_Tree

Makes 4 dozen

3 (39 TO 62 G) CANDY BARS WITH CHOCOLATE
1 CUP (250 ML) WALNUTS OR PECANS
1 CUP ALL-PURPOSE FLOUR
1/2 TSP (2 ML) BAKING SODA
1 TSP (5 ML) SALT
1 CUP (250 ML) BROWN SUGAR
1/2 CUP (125 ML) UNSALTED BUTTER, AT ROOM TEMPERATURE
1/2 CUP (125 ML) VEGETABLE OIL
1 EGG, LIGHTLY BEATEN
1-1/2 TSP (7 ML) VANILLA
2 CUPS (500 ML) OATS, NOT INSTANT OR PRESWEETENED

Preheat oven to 350F (180C).

Lightly grease baking sheets.

Coarsely chop candy bars or chocolate novelties and measure out about 1-1/4 cups (300 mL).

Coarsely chop nuts.

In a small mixing bowl, use a fork to stir flour with

baking soda and salt.

In a large mixing bowl, beat sugar with butter and oil until blended. Beat in egg and vanilla. Gradually stir in flour mixture just until combined. Stir in oatmeal, chopped candy bars and nuts until evenly mixed.

Drop slightly rounded tablespoonfuls (about 15 mL) at least 1 inch (2.5 cm) apart on prepared cookie sheets.

Bake in centre of preheated 350F (180C) oven until golden around edges and just firm to the touch, from 8 to 10 minutes. Using a spatula, transfer cookies to a rack to cool.

NOTES: Cookies can be frozen. Chatelaine tip: Make up dough without candy. Then divide into 4 bowls and stir a different chopped candy bar into each bowl. Choose your favorite candy bar. We loved these cookies using Skor, Crispy Crunch, Toblerone, Snickers and Reese's Pieces. It's also a great way to use up Easter chocolate novelties too--just chop into the size of chocolate chips.

SAVOURY CHEDDAR CHEESE THUMBPRINT COOKIES

MimiQC

Makes about 3 dozen

1-1/2 CUPS SHREDDED WHITE CHEDDAR CHEESE
1/2 CUP FRESHLY GRATED PARMESAN CHEESE
1/2 CUP BUTTER, SOFTENED
1 EGG YOLK
1/4 TEASPOON PEPPER
1 CUP ALL-PURPOSE FLOUR
1 CUP FINELY CHOPPED PECANS OR UNBLANCHED ALMONDS
1 CUP HOT PEPPER JELLY

Preheat oven to 350 F.

In food processor, pulse together cheddar and parmesan cheeses and butter until smooth. Add egg yolk and pepper; pulse until blended. Add flour; pulse just until soft dough forms.

Place pecans on plate.

Place 1 cup water in bowl.

With hands, roll scant tablespoonfuls (15 ml) of dough into 1-inch balls. Dip in water; roll in nuts to coat. Place on un-greased baking sheet.

With thumb, make indentation in center of each.

Refrigerate for 15 minutes.

Bake 15 minutes or until firm outside and lightly golden. Remove the baking sheet from the oven and place the baking sheet on a cooling rack, allowing the cookies to cool directly on the baking sheet.

NOTES: At this point cookies can be stored in airtight containers at room temperature or frozen. Before serving, fill indentations with hot pepper jelly. If you have stored the cookies for a time before serving them, you can re-crisp them by baking them at 350° F for 3 minutes, then allow them to cool fully before adding the jelly. The kids aren't crazy about these but adults with sophisticated taste love them.

KOROVA COOKIES

Sylvia in Ottawa

Yields about 36 cookies

1-1/4 CUPS (175 GRAMS) ALL-PURPOSE FLOUR
1/3 CUP (30 GRAMS) DUTCH-PROCESSED COCOA POWDER
1/2 TEASPOON BAKING SODA
1 STICK PLUS 3 TABLESPOONS (165 GRAMS) UNSALTED BUTTER, ROOM TEMP.
2/3 CUP (120 GRAMS) PACKED LIGHT BROWN SUGAR
1/4 CUP (50 GRAMS) GRANULATED SUGAR
1/2 TEASPOON FLEUR DE SEL, OR 1/4 TEASPOON FINE SEA SALT
1 TEASPOON PURE VANILLA EXTRACT
5 OUNCES (150 GRAMS) BITTERSWEET CHOCOLATE, CHOPPED INTO SMALL BITS

Sift the flour, cocoa, and baking soda together and keep close at hand.

Put the butter in the bowl of a mixer fitted with the paddle attachment and beat on medium speed until the butter is soft and creamy. (Alternatively, you can do this and all subsequent steps by hand, working with a sturdy rubber spatula.) Add both sugars, the salt, and vanilla extract and beat for another minute or two. Reduce the mixer speed to low and add the sifted dry ingredients. Mix only until the dry ingredients are incorporated - the dough will look crumbly, and that's just right. For the best texture, you want to work the dough as little as possible once the flour is added. Toss in the chocolate pieces and mix only to incorporate.

Turn the dough out onto a smooth work surface and squeeze it so that it sticks together in large clumps. Gather the dough into a ball, divide it in half, and working with one half at a time, shape the dough into logs that are 1-1/2 inches (4 cm) in diameter. (Cookie-dough logs have a way of ending up with hollow centers, so as you're shaping each log, flatten it once or twice and roll it up from one long side to the other, just to make certain you haven't got an air channel.)

Wrap the logs in plastic wrap and chill them for at least 1 hour. (Wrapped airtight, the logs can be refrigerated for up to 3 days or frozen for 1 month.)

KOROVA COOKIES (CONTINUED)

Sylvia in Ottawa

Yields about 36 cookies

Center a rack in the oven and preheat the oven to 325° F (165 C). Line two baking sheets with parchment paper and keep them close at hand. Working with a sharp thin-bladed knife, slice the logs into rounds that are 1/2 inch (1.5 cm) thick. (Don't be upset if the rounds break; just squeeze the broken-off bit back onto the cookie.) Place the cookies on the parchment-lined sheets, leaving about 1 inch (2.5 cm) spread space between them.

Bake only one sheet of cookies at a time, and bake each sheet for 12 minutes. The cookies will not look done, nor will they be firm, but that's just the way they should be. Transfer the baking sheet to a cooling rack and let the cookies stand until they are only just warm or until they reach room temperature -- it's your call. Repeat with the second sheet of cookies.

NOTES: From Paris Sweets: Great Desserts from the City's Best Pastry Shops, by Dorie Greenspan. The dough can be made ahead and chilled or frozen. If you've frozen the dough, you needn't defrost it before baking - just slice the logs and bake the cookies 1 minute longer. Packed airtight, baked cookies will keep at room temperature for up to 3 days; they can be frozen for up to 1 month.

Korova was the name of the milk bar in Stanley Kubrick's classic film A Clockwork Orange. It was also the name of a restaurant off the Champs-Élysées for which Pierre Hermé created these cookies. The restaurant is gone, but the cookies are still a specialty at Pierre's patisserie.

These are a decidedly adult chocolate cookie!



CHOCOLATE SPARKLERS

Sylvia_in_Ottawa

Yields about 30 cookies

2-3/4 CUPS ALL-PURPOSE FLOUR

1/3 CUP NATURAL UNSWEETENED COCOA

- **PINCH OF GROUND CINNAMON**

- **PINCH OF SALT**

1-1/4 CUPS UNSALTED BUTTER, AT ROOM TEMP

1/2 CUPS PLUS 2 TABLESPOONS GRANULATED SUGAR

1/4 TEASPOON VANILLA EXTRACT

1 EGG YOLK

- **GRANULATED SUGAR FOR COATING**

Sift the flour, cocoa, cinnamon and salt together.

Beat butter gently to soften it. Gradually add the sugar and vanilla extract and continue to beat, scraping down the sides of the bowl as needed, until the mixture is smooth and creamy but not airy. Slowly add the flour mixture, blending only until the ingredients are just combined - no more. Mix the dough as gently as possible to attain the crumbly texture.

Divide the dough in half, shape each half into a ball, wrap the balls in plastic and chill for 30 minutes. Working on a smooth surface, form each piece of dough into a log that's about 1 1/2 inches thick and 7 1/2 inches long, solid log then roll it gently under your palms to smooth it out. Wrap the logs in plastic and chill for 1 to 2 hours.

Position the racks to divide the oven into thirds and preheat the oven to 350° F. Line 2 baking sheets with parchment paper and set them aside.

In a small bowl, whisk the egg yolk until it is smooth and liquid enough to use as a glaze. Spread some sugar out on a piece of wax paper. Unwrap the logs and brush them very lightly with a small amount of the egg yolk. Roll the logs in the sugar, pressing gently on the sugar to get it to stick if necessary. Then, using a sharp slender knife, slice each log into cookies 1/2 inch thick.

Arrange the cookies on the baking sheets, leaving about an inch of space between each one, and bake for 15 to 18 minutes, rotating the pans front to back and top to bottom at the midway mark, until the cookies are just firm to the touch. Transfer the cookies to racks to cool to room temperature.

NOTES: Chocolate Desserts by Pierre Hermé and Dorie Greenspan Unbaked logs of dough can be frozen for up to one month (before rolling them in sugar). Baked cookies can be stored in an airtight container at room temperature for 3 to 5 days.

FESTIVE BROWNIE COOKIES

Crab_Tree

Makes 80 cookies

**1 CUP (250 ML) FINELY CHOPPED CANDIED FRUIT
(E.G. CHERRIES, PINEAPPLE OR MIXED PEEL)**
1/2 CUP (125 ML) RUM OR BRANDY
1-1/4 CUPS (300 ML) UNSALTED BUTTER, AT ROOM TEMP.
1 CUP (250 ML) GRANULATED SUGAR
1/2 CUP (125 ML) BROWN SUGAR
2 EGGS
3 TBSP (45 ML) RUM OR BRANDY
1-1/2 TSP (7 ML) VANILLA
2 CUPS (500 ML) ALL-PURPOSE FLOUR
2/3 CUP (150 ML) COCOA POWDER
1/2 TSP (2 ML) BAKING SODA
1/2 TSP (2 ML) SALT
1-1/2 CUPS (375 ML) PECANS OR WALNUTS, TOASTED AND CHOPPED
1 CUP (250 ML) CHOCOLATE CHIPS

1.To speed up candied fruit's absorption of rum, mix fruit with 1/2 cup (125 mL) rum in a small microwave-safe bowl. Microwave, uncovered, on high for 2 minutes. OR soak fruit in rum, at room temperature, until absorbed, about 2 to 3 hours.

2.Preheat oven to 350F (180C). Lightly grease cookie sheets. Beat butter in a large bowl until creamy. Gradually beat in granulated and brown sugars until combined. Then, beat in eggs, 1 at a time, then 3 tablespoons rum

and vanilla.

3.In another bowl, stir flour with cocoa, baking soda and salt. Gradually stir into butter mixture. Do not overmix. Stir in soaked fruit, nuts and chocolate chips just until evenly distributed.

4.Drop by heaping tablespoonfuls, about 3 inches (7.5 cm) apart, onto greased cookie sheets. Bake in preheated oven until centers seem set when lightly touched, about 12 to 14 minutes. Remove cookies to a rack to cool completely. Cookies will keep well in an airtight container in a cool place for several days and can be frozen.

Helpful hints

Note Using 2/3 cup (150 mL) cocoa produces a robust chocolate flavour.

For a milder taste, reduce cocoa to 1/2 cup (125 mL).



JAN HAGELS

MimiQC

Makes 48 cookies

1 CUP BUTTER, SOFTENED
1 CUP GRANULATED SUGAR
1 EGG YOLK
2 CUPS SIFTED FLOUR
1/2 TEASPOON CINNAMON
1 EGG WHITE
1 TEASPOON WATER
8 OUNCES SLICED ALMONDS

Pre-heat oven to 325 F.

Beat together butter, sugar and egg yolk with an electric mixer until light and fluffy. Stir in flour and cinnamon.

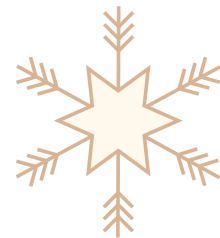
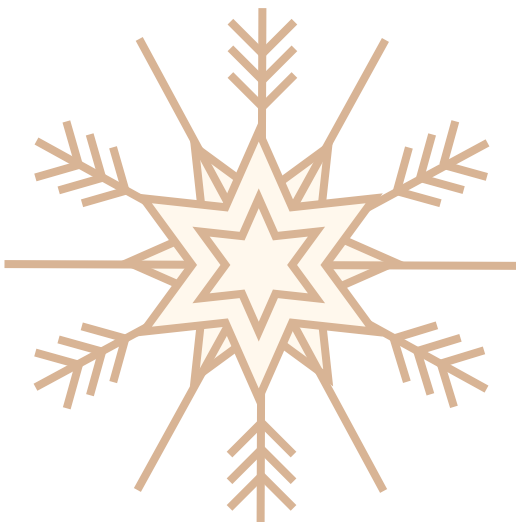
Separate dough into 3 portions and spread thinly over 3 small baking sheets (or 2 larger ones).

Beat egg white and water in a small bowl until frothy. Spread over dough. Arrange the almonds in a mosaic pattern on top.

Bake for 15 to 20 minutes or until golden brown.

Remove from oven and slice into diamond shapes while hot.

NOTES: Just made these this morning and they were wonderful! Very light and flaky, thin cookie of Dutch origin.



NIBBY PECAN COOKIES

StephanieOh

Makes 4 dozen cookies

1 CUP (3.5 OUNCES) PECAN HALVES
1/2 POUND (2 STICKS) UNSALTED BUTTER, SOFTENED
3/4 CUP SUGAR
1/4 TEASPOON SALT
1 TABLESPOON PLUS 1 TEASPOON BOURBON (OPTIONAL)
1-1/2 TEASPOONS PURE VANILLA EXTRACT
1/3 CUP COCOA NIBS (SEE NOTE)
2 CUPS ALL-PURPOSE FLOUR

Preheat oven to 325° F.

Spread pecans on a cookie sheet and toast in the oven for 7 to 8 minutes, until fragrant and lightly colored. Let cool, then chop.

Combine the butter, sugar, salt, bourbon (if using) and

vanilla in the bowl of an electric mixer and beat on high speed until smooth and creamy but not fluffy. Stir in the pecans and cocoa nibs. Turn off the mixer and add all the flour at once. Beat on low speed just until the flour is fully incorporated. If necessary, finish mixing with your hands.

Position racks in the upper and lower thirds of the oven and preheat to 350° F.

Form the dough into a 12-inch log about 2 inches thick. Wrap and refrigerate for at least 2 hours, preferably overnight.

Use a sharp knife to cut the cold dough log into 1/4-inch-thick slices. Place the cookies 1 1/2 inches apart on un-greased cookie sheets.



PECAN SUGAR COOKIES WITH LIME

Sylvia in Ottawa

Makes 3 dozen cookies

1 LARGE LIME
1/2 CUP (125 ML) BUTTER, SOFTENED
1-1/2 CUPS (375 ML) GRANULATED SUGAR
2 EGGS
1 TSP (5 ML) PURE VANILLA EXTRACT
2-1/2 CUPS (625 ML) ALL-PURPOSE FLOUR
3/4 TSP (4 ML) BAKING SODA
1/2 TSP (2 ML) SALT
1 CUP (250 ML) TOASTED PECANS, COARSELY CHOPPED

1. Preheat oven to 375°F (190°C).

2. Line cookie sheets with parchment (or aluminum foil coated with cooking spray). Zest lime; squeeze 3 to 4 tbsp (45 to 60 mL) juice. Cream butter with sugar with a mixer until lightened. Add eggs, one at a time, beating after each is added.

Add zest, juice and vanilla; beat until lightened. Stir flour with soda and salt; stir into creamed mixture along with pecans.

3. Drop heaping teaspoonfuls 2-inches (5-cm) apart on lined baking sheet. Bake in oven centre for 10 to 12 minutes or until edges are golden. Slide cookies, still on parchment, onto cooling racks for 3 to 5 minutes. Remove cookies from paper and place on another rack to finish cooling. Cookies keep nicely, covered, at room temperature for 3 to 4 days and freeze well.

NOTES: The outside edges of these remarkable cookies are crisp while the interior is amazingly soft. Lime adds welcome acidity, boosting flavour without overwhelming the Southern butter-pecan taste.

Recipe can be doubled; bake in batches.

HOLIDAY 2004 by MARILYN BENTZ CROWLEY



CHOCOLATE MERINGUE KISSES

Sylvia in Ottawa

Makes about 36

1/3 CUP DUTCH COCOA
2/3 CUP CONFECTIONERS SUGAR
4 EGG WHITES, ROOM TEMPERATURE
1/4 TEASPOON CREAM OF TARTAR
1/2 CUP SUGAR

1. Preheat oven to 225° F. Line 2 baking sheets with foil. Lightly butter and flour foil. Fit large pastry bag with 1/2-inch star tip.

2. Sift cocoa with confectioners' sugar into medium bowl.

3. In separate bowl, with electric mixer at medium speed, whisk egg whites with cream of tartar until soft peaks form. At high speed, gradually beat in granulated sugar, then continue to beat until meringue is shiny. Quickly but gently fold in cocoa mixture. Immediately spoon mixture into pastry bag. Pipe onto prepared baking sheets, making kisses about 2 inches in diameter at base and 1-1/2 inches high and spacing them about 1 inch apart.

Bake 1-1/2 hours. Then turn oven off and dry kisses in oven at least 2 hours or until crisp and not sticky in center.

Kisses can be stored in airtight container up to 2 weeks. To recrisp, place in 200-degree oven 10 to 20 minutes, until dry.



BRAZIL NUT ROCKS

jessejames

2 EGG WHITES
2 CUPS CONFECTIONERS SUGAR, SIFTED
1-3/4 C SHAVED BRAZIL NUTS
1/4 C FINELY ORANGE PEEL ZEST

Beat egg whites stiff.

Fold in sugar.

Fold in nuts and orange zest.

Drop by teaspoon on greased foil.

Bake at 250 for 25 to 30 minutes.

NOTES: I found this recipe in my husband's grandmother's cookbook.

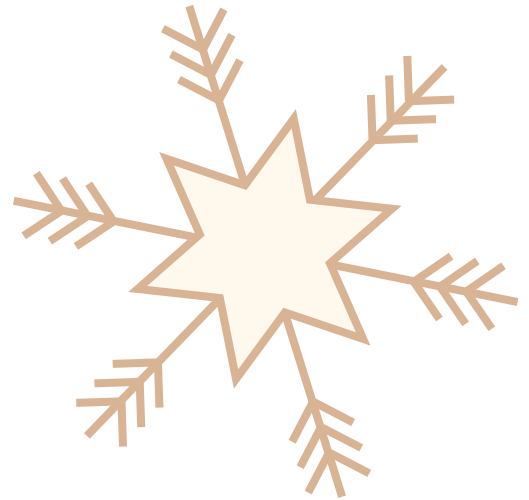


CHOCOLATE RASPBERRY SUGAR DROP COOKIES

jessejames

Makes about 36 cookies

2 CUPS FLOUR
1-1/2 TSP BAKING POWDER
3/4 TSP SALT
1 CUP SUGAR PLUS 1/4 CUP SUGAR
3/4 CUP OIL
2 EGGS
1 TSP VANILLA
1 CUP HERSHEY'S RASPBERRY CHOCOLATE CHIPS

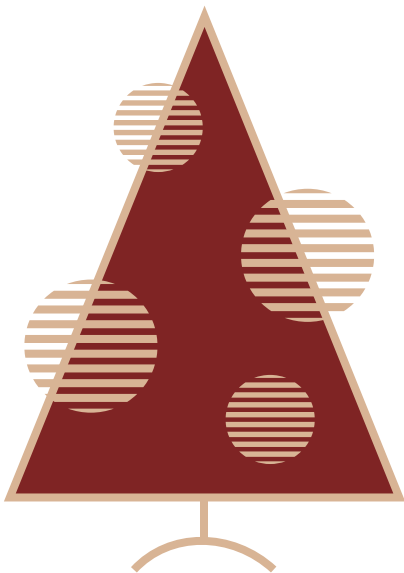


Mix together all ingredients in mixer (except raspberry chips) until well-blended. Add chips and stir to combine. Place the dough in the refrigerator for several hours or overnight as this is a very oily dough and hard to handle if it is not chilled.

Roll the dough into small balls and roll in the remaining sugar.

Bake at 350° for 8-10 minutes.

NOTES: These cookies taste best the same day they are baked.



CREAM CHEESE CUT OUT COOKIES

LisaInLA

3/4 CUPS (1-1/2 STICKS) BUTTER, SOFTENED
1 3 OUNCE PACKAGE CREAM CHEESE, SOFTENED
3/4 CUP SUGAR
2 CUPS ALL-PURPOSE FLOUR
1/4 TEASPOON BAKING SODA
1/4 TEASPOON BAKING POWDER
1/4 TEASPOON SALT
2 TEASPOONS LEMON JUICE
1 TEASPOON VANILLA EXTRACT

1. In a bowl of an electric mixer, cream the butter, cream cheese, and sugar together until light and fluffy. Add the flour, baking soda, baking powder and salt all at once, and beat on low speed until the mixture is smooth. Add the lemon juice and vanilla and beat until blended.

2. Roll the dough into a ball, wrap in wax paper or plastic wrap, and refrigerate until firm, about two hours. (The dough can be

made up to 2 days in advance and stored in the refrigerator or made well in advance and frozen.)

3. Preheat the oven to 350.

4. Roll out the dough to a thickness of slightly more than 1/8 inch. Using cookie cutters, cut out the dough and place the cookies about 1 inch apart on un-greased baking sheets.

5. Decorate the cookies using the colored sugars.

6. Bake the cookies for 10 to 12 minutes, or until lightly browned. Remove to wire racks to cool and store in tightly covered tins or plastic boxes.



MACADAMIA LIME COOKIES

agm_cape_cod

Makes about 40 cookies

2 CUPS ALL-PURPOSE FLOUR

1 TEASPOON BAKING POWDER

• **PINCH SALT**

12 TBS UNSALTED BUTTER, SOFTENED

1 CUP SUGAR

4 TBS STRAINED LIME JUICE

**3 OZ (ABOUT 3/4 C) MACADAMIA NUTS, CHOPPED, BUT
GROUND, IN THE FOOD PROCESSOR**

1 OZ OF SUGAR FOR ROLLING THE COOKIES BEFORE BAKING

Set the racks in the upper and lower thirds of the oven and preheat to 350° F.

In a bowl, combine the flour, baking powder and salt; stir well to mix.

In the bowl of a standing electric mixer fitted with the paddle attachment, beat together on medium speed the butter and sugar until

light, about 3 minutes. Lower the speed and beat in half the lime juice, then half the flour mixture. Stop the mixer and scrape the bowl and beater. Beat in the remaining lime juice, the chopped nuts, then the remaining flour.

Remove the bowl from the mixer and use a large rubber spatula to finish mixing the dough.

Place the sugar for rolling the cookies in a shallow bowl. Use an ice cream scoop or measuring spoon to scoop out dough into equal pieces. Roll between the palms of your hands to form a ball, then roll the ball of dough through the sugar. Place on the prepared pans. Repeat, making sure the pieces of dough are all the same size. Leave about 2 inches all around each cookie.

Bake the cookies for about 15-20 minutes, until they are golden and firm. Slide the papers from the pans to racks. Store the cooled cookies between sheets of parchment or wax paper in a tin or plastic container with a tight-fitting cover.

NOTES: An unlikely combination of flavors yields an excellent and easy cookie. If macadamias are difficult to find, substitute blanched almonds or even pecans. If key limes are available, by all means use them. The cookies will be extremely tangy and fragrant. Most shelled macadamia nuts commonly available are salted. To remove the salt, place the nuts in a strainer and shake them under running hot water. Place them on a pan lined with paper towels and roll them around to dry. This treatment will remove as much of the salt as necessary to use the nuts in a recipe. I usually frost these with a glaze of confectioners sugar and lime juice and then decorate them with colorful non-pareils or sprinkles. From Cookies Unlimited by Nick Malgieri

GLUTEN-FREE ALMOND THUMBPRINT COOKIES

Sylvia in Ottawa

Makes about 35 cookies

3/4 CUP BUTTER, SOFTENED
2/3 CUP GRANULATED SUGAR
2 EGGS
1 1/4 CUP GROUND ALMONDS
1 CUP RICE FLOUR
1/2 CUP SOY FLOUR
1/2 CUP TAPIOCA FLOUR
1/2 TSP GROUND CINNAMON
1/2 TSP SALT
1/2 CUP APRICOT OR PEACH JAM

Line rimless baking sheets with parchment paper or grease; set aside.

In large bowl, beat butter with sugar until fluffy. Separate 1 of the eggs; drop white into small shallow bowl and set aside. Add yolk and remaining egg to butter mixture; beat well.

In separate bowl, whisk together 1/3 cup of the almonds, rice flour, soy flour, tapioca flour, cinnamon and salt; add to butter mixture in 2 additions and stir just until blended.

Lightly beat reserved egg white with 1 tbsp water. Place remaining almonds in shallow dish. Roll dough by scant 1 tbsp into balls. Dip each into egg white mixture; roll in almonds to coat. Place 2 inch apart, on prepared pans. Using end of wooden spoon, make indent in centre of each.

Bake in top and bottom thirds of 350 F oven, rotating and switching pans halfway through, until light golden, about 15 minutes. Press indent again. Transfer to wire rack; let cool. (Make ahead: Layer between waxed paper in airtight container and store for up to 2 days for freeze for up to 3 weeks.

NOTES: You can fill the thumbprints in these cookies with other jams, too. Or, before baking press an unblanched almond into the cookie instead of making an indentation.

AMANDINES A L'ANCIENNE

RuthSF

8-1/2 OZ BLANCHED ALMONDS

1 CUP SUGAR

1 TSP GROUND CINNAMON

3 TBS UNSWEETENED COCOA POWDER

AND/OR

1/2 CUP (50 GR) FINELY CHOPPED PECANS (OPTIONAL)*

1 TSP CITRUS ZEST (OPTIONAL)*

3 LARGE EGG WHITES, LIGHTLY BEATEN WITH A FORK

Position the racks to divide the oven into thirds and preheat the oven to 375F (190C). Line two baking sheets with parchment paper and keep them close at hand (Silpats work well too).

Put the almonds and sugar in the work bowl of a food processor fitted with the metal blade and pulse, scraping down

the sides of the bowl now and then, until the almonds are finely ground, about 2 minutes.

If you are using cinnamon or cocoa, add it in now and pulse to blend. If you are using chopped nuts, wait to add them after all the other ingredients have been added.

With the processor running, add the egg whites in a steady stream. Mix about 30 seconds, only until the egg whites are blended into the almonds and sugar, you don't want to incorporate too much air into the batter. Add the nuts, if you are using them, and pulse just to mix.

Spoon out a level tablespoon of batter for each cookie, spacing the cookies about 1 inch apart on the lined baking sheets (I find it quickest to use a self-release truffle scoop). Slide the baking sheets into the oven and bake for 18-20 minutes, rotating the sheets front to back and top to bottom at the halfway point. The cookies should puff, firm, and turn lightly brown around the edges. With a wide metal spatula, carefully lift the cookies off the baking sheets and onto cooling racks to cool to room temperature. Pack airtight and keep for up to 4 days at room temperature.

NOTES: This recipe (Old-fashioned Almond Cookies, Amandines a l'ancienne) is from Paris Sweets by Dorie Greenspan who attributes it to Patisserie Arnaud Larher (Paris, Montmartre). I had these at Larher, many times, and never had them with pecans (very American ingredient, possibly Greenspan's twist?). I've made these with almonds, alone, or almonds and hazelnuts, pistachios, macadamia nuts. I like to toss in a bit of citrus zest on occasion... macadamia nuts & lime are one favorite combination and make an excellent end to an Asian-inspired meal.

PISTACHIO ROCHERS

RuthSF

Makes about 30 cookies

1 CUP (4 OUNCES) SHELLLED UNSALTED PISTACHIOS, TOASTED
2 EGG WHITES
1/3 TEASPOON VANILLA EXTRACT
• PINCH OF SALT
1 CUP CONFECTIONERS SUGAR, SIFTED

Heat the oven to 275°F.

In a food processor, pulse the pistachios to a coarse grind.

In a large bowl, combine the egg whites, vanilla extract, and salt. Set the bowl in a pot of simmering water and whisk the mixture until hot to the touch. Remove from the heat and gradually beat in the confectioners' sugar until stiff, glossy peaks form. Fold in the pistachios and immediately transfer the mixture to a pastry bag fitted with a number 6 or number 7 plain tip, or simply drop spoonfuls of the batter onto a parchment-lined baking sheet. If using the pastry bag, pipe out cookies about 1 1/4 inches across at the base and about 2 inches high in the shape of a candy kiss. Leave 1/2 inch of space between the cookies.

Bake, leaving the oven door slightly ajar, until the cookies are starting to puff but are still moist inside, about 15 minutes. If the tops start to brown too much, put a sheet of parchment paper or foil over them. Transfer to a rack and let cool.

NOTES: I stop by Tartine, an excellent bakery/cafe in San Francisco, on a regular basis. I never fail to get whatever Rochers are offered that day (cacao nib, pistachio, once in a blue moon I see almond). And even though I found the recipe some years back and occasionally make them as gifts... I still prefer to get mine at the bakery. Don't ask me why... I guess it's just nice to have someone else bake for you now and then!

AUNT IDA'S BUTTERSCOTCH ROLLS

ellaToronto

Makes 4 rolls

- 3 CUPS FLOUR**
- 6 TSPS BAKING POWDER**
- 6 TBSPS WHITE SUGAR**
- 2 EGGS**
- 1/2 LB. BUTTER OR MARGARINE (MELTED)**
- 1 CUP SOUR CREAM**
- **BROWN SUGAR**
- **CINNAMON**
- **NUTS & RAISINS**

In a large bowl, put in flour, white sugar and baking powder. Make well in centre. Add eggs and beat well. Add sour cream and butter-(save about ¼ of butter for spreading). Make 4 rolls.

Roll out on floured board, length wise. Spread with butter and brown sugar. (Can be made just this way, or add however you like, cinnamon, nuts and raisins). Roll as for jelly roll. Cut into sizes for small or large greased muffin tins... about 2" pieces for small tins...

Bake 350F, 15-20 minutes until light brown.



DOUBLE CHOCOLATE CHEWS

4 TBSP UNSALTED BUTTER, SOFTENED
4 TBSP CREAM CHEESE, SOFTENED
1/3 C SUGAR
1/2 C DARK BROWN SUGAR, FIRMLY PACKED
1 TSP VANILLA
1 CUP FLOUR
1/2 CUP DUTCH PROCESSED COCOA
1/4 TSP SALT
1/4 CUP MINI CHOCOLATE CHIPS
1/4 1/2 CUP CHOPPED PECANS OR WALNUTS

In mixing bowl, cream tog. Butter, cream cheese, and both sugars. Beat in vanilla.

Sift flour, cocoa, salt through mesh strainer and stir to combine.

Blend dry ingredients into the butter mixture. Stir in choc. chips.

Roll dough with hands into small balls. Place on cookie sheet and flatten with bottom of small glass or square holed potato masher.

Bake 8 min, 350F, until slightly puffed and very soft to the touch. Let cool on pan for 1 min before transferring to racks to cool completely.

NOTES: I have often used the zest of an orange and instead of vanilla, 1 tsp. Grand Marnier



EGGNOG COOKIES

Crab_Tree

Makes 7-1/2 dozen

2 CUPS (500 ML) ALL-PURPOSE FLOUR
1 TSP (5 ML) BAKING POWDER
1/2 TSP (2 ML) EACH OF SALT, CINNAMON AND NUTMEG
3/4 CUP (175 ML) UNSALTED BUTTER
1 CUP (250 ML) GRANULATED SUGAR
2 EGG YOLKS
1 TSP (5 ML) VANILLA
1/2 CUP (125 ML) EGGNOG
• **FRESH OR GROUND NUTMEG, OR COCOA, OR PECAN HALVES (OPTIONAL)**

1.Preheat oven to 325F (160C). Measure flour, baking powder, salt and spices into a bowl. Stir with a fork until well blended.

2.Measure butter and sugar into a large mixing bowl. Beat at medium speed using an electric mixer for about 2 minutes, or by hand until thoroughly combined. Beat

in egg yolks and vanilla. While continuing to beat mixture, gradually pour in eggnog. (Eggnog substitute: if you do not have eggnog, use 1/2 cup (125 mL) milk and 1 egg yolk. This will mean a total of 3 egg yolks are added to the recipe.) Then, beating mixture on low speed, gradually and continually add flour mixture. Beat just until all flour is moistened. Over-beating at this stage will toughen the cookies.

3.Drop rounded teaspoons of dough onto an un-greased baking sheet, leaving at least 1-1/2 inches (3.5 cm) between cookies. If you wish, tops may be decorated with freshly grated nutmeg, ground nutmeg, cocoa or a pecan half.

4.Bake in centre of preheated oven for 15 to 18 minutes or until very lightly golden around edges. Remove to a wire rack to cool completely.

5.Cookies may be stored in a covered container in the refrigerator or frozen. These cookies are excellent with espresso.

REFRIGERATOR PECAN SHORTBREAD

Judy of Mass

Serving Size: 48

1 CUP PECANS
2-1/8 CUPS ALL-PURPOSE FLOUR
1 CUP CONFECTIONERS SUGAR
1 CUP UNSALTED BUTTER, ROOM TEMPERATURE
• **PINCH SALT**
1 TEASPOON VANILLA EXTRACT

Line a small loaf pan (7 1/2 x 3 1/2 x 2 1/2" with plastic wrap, so that the wrap lines the bottom and sides and the extra wrap drapes over the edges. In a food processor fitted with a steel blade, work the pecans in on-off motions until they are finely ground. Add the flour and sugar to the nuts and work the food

processor again until the mixture is thoroughly combined.

Add the butter, salt, and vanilla to the food processor, and work the mixture again in on-off motions just until it forms a dough. Pack the dough into the lined loaf pan and smooth the top with a rubber spatula. Rap the pan once hard on the counter to settle any air pockets. Cover the dough with the excess plastic wrap. Refrigerate the dough for at least half a day or as long as 2 days.

Set the oven at 350° F. Have 2 un-greased baking sheets on hand. Turn the dough out onto a counter and peel off the plastic wrap. Use a long knife to cut the dough in half lengthwise. Then slice crosswise across each log to make 1/4" thick, square-shaped slices.

Arrange the squares on the baking sheets and bake the cookies for 15 to 20 minutes or until they are pale brown. Halfway through the baking, switch the baking sheets from front to back and top to bottom in the oven. Leave the cookies to settle for half a minute, then lift them from the sheet with a metal spatula and transfer them to a wire rack to cool completely. Store in an airtight container.

NOTES: Boston Globe

CHOCOLATE HAZELNUT MERINGUES

Judy of Mass

Makes about 7 dozen

1-1/3 CUPS CONFECTIONERS SUGAR
1/3 CUP UNSWEETENED COCOA POWDER
3/4 CUP FINELY GROUND HAZELNUTS, UNSKINNED
3 EGG WHITES, ROOM TEMPERATURE
• **PINCH SALT**
1/2 CUP GRANULATED SUGAR

Set the oven at 300° F. Have on hand two baking sheets lined with parchment paper.

In a mixing bowl, sift together the confectioner's sugar and cocoa powder. Stir in hazelnuts.

In the bowl of an electric mixer, beat the egg whites and salt until foamy. Gradually sprinkle the granulated sugar onto the whites, beating until they form stiff peaks.

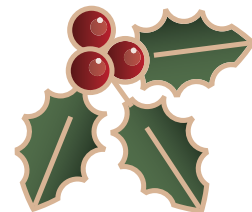
With a large rubber spatula, gently fold the cocoa and hazelnut mixture into the whites.

Using a teaspoon, drop 1-inch mounds of batter onto the prepared sheets, allowing space between them so the meringues can spread. Dip the tip of a metal spatula in cold water and gently smooth the top of the meringues.

Transfer the baking sheets to the oven and bake the meringues for 12 to 15 minutes, or until firm.

Remove the baking sheets from the oven and slide the parchment paper onto wire racks to cool. Continue baking meringues until all the batter is used.

NOTES: Boston Globe



STAINED GLASS COOKIES

Makes 4 dozen cookies

1 C SUGAR
1/2¹/₂ BUTTER OR MARGARINE, SOFTENED
1/3 C VEGETABLE SHORTENING
2 EGGS
1 TSP ORANGE PEEL, GRATED
1 TSP VANILLA
2-3/4 C ALL PURPOSE FLOUR
1 TSP BAKING POWDER
1 TSP SALT
5 ROLLS RING-SHAPED HARD CANDIED (.9 OZ EA. ASSORTED FLAVOURS)

In large mixing bowl, combine sugar, butter and shortening. Beat at medium speed of electric mixer until light and fluffy. Add eggs, peel and vanilla. Beat at medium speed until soft dough forms. Cover with plastic wrap. Chill 1 to 2 hours, or until firm.

Heat oven to 350°F. Line cookie sheets with foil. Set aside. Divide dough into thirds. On well

floured surface, roll one third dough to 1/4 thickness. Using 3" cookie cutters, cut desired shapes into dough. Place shapes 2" apart on prepared cookie sheets.

Using smaller cookie cutters, straws or sharp knife, cut desired shapes out of cookies on cookie sheets. (If cookies are to be hung as ornaments, make a small hole at the top of each cookie for string.) Repeat with remaining dough.

Place like-coloured candies in small plastic bags. Coarsely crush candies by tapping each bag with back of large spoon. Fill cutout areas of cookies to the top with candies. Bake for 7 to 9 minutes, or until edges are light golden brown and candies are melted. Cool completely before removing from foil. Gently pull cookies off foil.

NOTES: from Traditional Christmas Two

SNOWFLAKE COOKIES

RuthAB

Makes about 1 dozen

1/2 C BUTTER, SOFTENED
2/3 C GRANULATED SUGAR
1/2 TSP VANILLA
1/2 1/2 TSP ALMOND EXTRACT
1 EGG
1-1/2 1/2 ALL PURPOSE FLOUR
1 TSP CREAM OF TARTAR
1/2 C BAKING POWDER
• **UNSWEETENED COCOA POWDER**

In bowl, cream butter, 1/2 cup of the sugar, vanilla, almond extract and egg until fluffy. Stir together flour, cream of tartar and baking powder; gradually stir into creamed mixture until blended. Refrigerate dough for 1 hour or until firm.

Using half of the dough at a time, roll out between 2 sheets of waxed paper, or on lightly floured surface, to 1/8" thickness (slightly thicker for hanging on tree). Using floured cookie cutter, cut out 3" rounds; transfer to lightly greased baking sheets. Place

snowflake on top of rounds; dust liberally with unsweetened cocoa powder. Carefully remove snowflake; sprinkle top of cookie lightly with half of remaining sugar. If you're going to hang cookies from tree, make hole at top of each one with straw.

Bake in 350°F oven for 10 to 12 minutes or just until lightly browned around edges. Remove from oven and immediately check to make sure holes have remained open. Sprinkle warm cookies with remaining sugar for sparkly effect. (Store in airtight container, with waxed paper between layers, for up to 1 week or in freezer for up to 3 months.)

NOTES: Paper snowflakes (kids love making them) can be used to decorate these cookies, which look great hanging on the tree and taste wonderful too.



HOLLY COOKIES

Susan Tn

2 CUPS FLOUR
1 CUP SUGAR
1 TEASPOON CINNAMON
3/4 TEASPOON BAKING POWDER
2/3 CUP RASPBERRY JAM
1/2 TEASPOON VANILLA
1/2 CUP BUTTER OR MARGARINE
1/4 CUP MILK
1 BEATEN EGG

FOR DECORATION:

2-3 TEASPOONS MILK
2 CUPS POWDERED SUGAR
• **RED CINNAMON CANDIES**
• **GREEN FOOD COLORING**

Preheat oven to 375°

1. Combine flour, sugar, cinnamon, baking powder, and 1/4 tsp salt.
2. Cut in margarine (like pie dough).
3. Make a well in the center of the dough.
4. Combine egg and 1/4 cup milk and pour them into the well.
5. Stir dough until moist.
6. Flour a flat surface and roll dough out to 1/8" thick.
7. Cut into 2" circles.
8. Bake at 375F for 8-10 minutes.
9. Place on a rack to cool.
10. Once cooled, place 1/2 tsp jam on the bottom of one cookie.

11. Cover the jam with another cookie, ie cookie- jam- cookie.

12. In a small bowl stir together powdered sugar, vanilla and enough milk to make a glaze.

13. Glaze the top of one side of each double cookie and place 2-3 cinnamon candies into the glaze.

14. The candies are to be the holly berries.

15. Allow glaze to set.

16. Use a small clean paintbrush to paint several holly leaves and a stem on each cookie using green food coloring. (Or mix powdered sugar, milk, and food coloring to icing consistency, use an outline tip to pipe on leaves.)

TEA LEAF SHORTBREAD COOKIES

RuthSF

Makes about 60 cookies

1-1/2 CUPS (3 STICKS) UNSALTED BUTTER
1 CUP ULTRA-FINE BAKER'S SUGAR
1 TEASPOON VANILLA EXTRACT
2 TABLESPOONS LOOSE DRY TEA LEAVES (SUCH AS EARL GREY, BUT YOU CAN SUB YOUR FAVORITE, I ESPECIALLY LIKE THESE WITH FORMOSA OOLONG OR GREEN TEA)
3 CUPS ALL PURPOSE FLOUR
3/4 TEASPOON SALT
1 EGG MIXED WITH 1 TABLESPOON COLD WATER FOR EGG-WASH
1/4 TO 1/2 CUP BAKER'S SUGAR FOR ROLLING

Cream butter, sugar and vanilla together. Add dry tea leaves. Add flour and salt, mix well. Roll dough into 2 logs about 1-1/2 inches in diameter and about 12-inches in length. Wrap logs in plastic wrap and chill for at least one hour (at this point dough may be frozen for up to a month).

Preheat oven to 350F. Line baking sheets with Silpat or parchment paper.

Unwrap chilled dough and brush with egg-wash mixture. Roll logs in baker's sugar. Slice dough into 1/3-inch thick cookies and place one inch apart on baking sheets. Bake until lightly golden around the edges, about 15-18 minutes. Cool completely.



CRANBERRY WHITE CHOCOLATE COOKIE BARS

Sylvia in Ottawa

Makes 30 bars

2/3 CUP (150 ML) BUTTER, SOFTENED
2/3 CUP (150 ML) BROWN SUGAR
2 EGGS
2 TSP (10 ML) VANILLA
1-1/2 CUP (375 ML) ALL-PURPOSE FLOUR
1 CUP (250 ML) ROLLED OATS
1/2 TSP (2 ML) EACH BAKING SODA AND CINNAMON
1 CUP (250 ML) DRIED CRANBERRIES
6 OZ (175 G) WHITE CHOCOLATE, COARSELY CHOPPED



Cream butter with brown sugar, mix in eggs and vanilla.

In a separate bowl, stir flour with oats, baking soda, cinnamon, cranberries and chocolate.

Stir flour mixture with butter mixture until well-combined.

Press batter evenly into a 9-x 13-in (3.5 L) greased pan.

Bake in preheated 350F (180C) oven for 20 minutes or until golden.

Place on wire rack to cool for 10 to 15 minutes; slice into squares. Cool completely and store tightly covered.

PEANUT BUTTER PETAL COOKIES

Pat in Calif

Yield about 6 dozen

2 CUPS PLUS 2 TBSP FLOUR
1/4 TSP SALT
1 CUP UNSALTED BUTTER, SOFTENED
1/3 CUP CREAMY PEANUT BUTTER
1/3 CUP GRANULATED SUGAR
1/3 CUP LIGHT BROWN SUGAR, FIRMLY PACKED
1 EGG YOLK
1 TSP VANILLA EXTRACT
1/2 CUP SANDING SUGAR
• **HERSHEY'S MINI KISSES (OPTIONAL)**

Adjust rack in lower third of oven and preheat oven to 325° F.

Stir in flour and salt to combine in a small bowl; set aside. Beat butter, peanut butter and sugars in a large bowl until very creamy and well blended. Beat in egg yolk and vanilla. Gradually add flour mixture.

Follow manufacturer's directions for inserting desired design plate and filling cookie press. When filling metal cylinder with dough, pack it firmly. Cover any unused

dough with plastic wrap. (If you aren't using all the dough at one time, refrigerate unused portion; bring to room temperature before piping.)

Press out cookies, spacing them about 1 inch apart. If you wish, decorate with sanding or pearl sugar. Bake 9 to 11 minutes or just until the cookies edges are barely golden. Press a mini Hershey kiss in center of each cookie (or pipe a tiny dot of ganache in each center). Cool completely before storing in an airtight metal container for up to one week. Yield: 6 dozen, depending on disc's design.

NOTES: class with Flo Fraker. Pat's notes from class: Can substitute 2 tbsp butter or cream cheese instead of the 1/3 cup peanut butter. Insert disc into cookie press so that the convex part of the disc is on the outside of the cookie press. In class, Flo demonstrated the ease of piping the dough onto an un-greased baking sheet or smooth silpat mat. Do not use parchment or foil as the dough sticks undesirably when piping. Sanding sugar and pearl sugar are large-grained decorative sugars available in specialty cooking stores.

More Pat's notes: These were nice made with mini Hershey kisses. Pressed the kiss into the center of the cookie dough then baked. Yummy.

MINIATURE PECAN TARTS

Pat_in_Calif

Yield 24 miniature tarts

DOUGH:

- 1 STICK BUTTER, SOFTENED**
- 1 3 OZ. PACKAGE CREAM CHEESE, SOFTENED**
- 1 CUP ALL-PURPOSE FLOUR**

FILLING:

- 1 EGG**
- 1 CUP BROWN SUGAR (PACKED)**
- 1 TSP BUTTER**
- 1 TSP VANILLA**
- PINCH OF SALT**
- 1 CUP PECANS (OR WALNUTS), CHOPPED**

Very lightly grease 2 12-cup miniature muffin pans (the 1-3/4"x1" cup size).

DOUGH: Mix together well (I use an electric hand mixer). Cover with plastic wrap and chill for 1 to 2 hours. Pinch off dough and shape into 2 dozen balls (about 1-inch size). To form pastry cups use thumb to press each ball in bottom and up sides of miniature muffin cups. Set aside and mix filling.

FILLING: mix all ingredients together (I use an electric hand mixer to blend well). Fill pastry cups 3/4 full.

Bake at 375° for 20-25 minutes.

Let cool a few minutes then remove from tins by running a sharp knife around edge to lift out.

NOTES: This was a recipe my mom made around the holidays when we were growing up. While it's a recipe I often make during Christmas-time, I find it especially nice to serve at a Thanksgiving feast as a small bite to satisfy the sweet tooth after the big meal.



WHITE HOUSE GINGER COOKIES

RuthSF

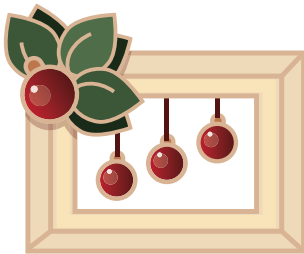
1-1/2 CUPS ALL-PURPOSE FLOUR
1/2 TEASPOON SALT
1 TEASPOON GROUND GINGER
[PLUS 1/2 TEASPOON FRESH GINGER, GRATED]
1 TEASPOON ALLSPICE
1 TEASPOON BAKING SODA
1 TEASPOON BAKING POWDER
1 TEASPOON NUTMEG
1 TEASPOON CINNAMON
1 LARGE TABLESPOON SOLID SHORTENING*
6 TEASPOONS BUTTER
1 CUP GRANULATED SUGAR
1 EGG
1/2 CUP MOLASSES*
COLORED COARSE SUGAR, AS GARNISH

Preheat oven to 325F.

Sift together dry ingredients including spices. Cream shortening and butter until fluffy. Add sugar slowly, then egg and molasses, and beat thoroughly. Stir in dry ingredients all at once. Shape dough into 1-inch balls (the size of a walnut) and roll into sugar spread on waxed paper. Place 2 inches apart on cookie sheets lined with a Silpat or parchment, flatten, and sprinkle colored sugar on tops of cookies.

Bake at 325F for 7 minutes. Let stand a minute before removing from sheets. Store airtight at room temperature. This dough also freezes well, for up to 3 months, but the spices do intensify a bit.

NOTES: I don't use shortening, so add more butter. I sub Lyle's Golden Syrup for the molasses which allows the spices to take center stage.



POLVARONES WITH FIG AND ORANGE GLAZE

gourmetphobe

POLVARONES:

1/2 CUP LARD

1/2 CUP BUTTER

2 EGGS

1 ORANGE, ZEST ONLY

3 CUPS FLOUR

1 CUP GROUND ALMONDS

GLAZE:

6 DRIED FIGS

2 CUPS FRESH ORANGE JUICE

1/2 CUP SUGAR

3 ORANGES, ZEST ONLY

3 LEMONS, ZEST ONLY

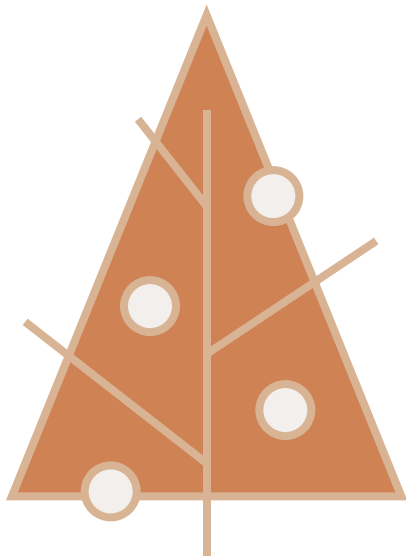
1/2 CUP POWDERED SUGAR

Preheat oven to 425° F.

In a mixer, beat lard and butter to light ribbons, about 4 minutes. Add eggs and orange zest and blend well, about 1 minute. Add flour and almonds and just mix through, 1 to 2 minutes. Place on floured work surface and roll to 1-inch thick. Using a round pastry cutter, cut cookies 2 1/2 inches in diameter. Grease a baking sheet and place cookies on sheet. Place in oven and bake until light golden brown, about 20 to 22 minutes. Remove and cool on rack.

Meanwhile, peel and stem figs and place flesh in small sauce pan with orange juice and sugar. Reduce by 50 percent over medium heat, about 6 to 7 minutes. Blend until smooth with submersion blender, adding more juice if necessary to achieve molasses-like texture. Brush cookies with reduced orange juice mixture, sprinkle with zest, dust with powdered sugar and serve.

NOTES: Mediterranean Mario with Mario Batali



ORANGE SLICE COOKIES

gourmetphobe

1 POUND BROWN SUGAR
2/3 CUP MELTED BUTTER
2-3/4 CUPS ALL-PURPOSE FLOUR
3 EGGS
2-1/2 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT
1-1/2 TEASPOONS VANILLA
1 CUP PECANS
1 POUND ORANGE CANDY SLICES

Cut orange slices into small pieces.

Pour melted butter over brown sugar and beat. Add eggs, one at a time, beating after each addition.

Sift flour, salt and baking powder together. Add dry ingredients a little at a time. Add vanilla, pecans and chopped orange slices.

Spread in a [greased and floured] 9 x 13-inch pan.

Bake at 350° for about 25 to 35 minutes.

Cool and cut into squares. Remove from pan.



ORANGE SPICE COOKIES

gourmetphobe

Makes about 60 cookies

3/4 CUP BUTTER OR MARGARINE, SOFTENED
1-1/2 CUPS SUGAR
1 EGG, BEATEN
2 TABLESPOONS DARK CORN SYRUP
2 TEASPOONS BAKING SODA
1 TABLESPOON WARM WATER
3-1/4 CUPS ALL-PURPOSE FLOUR
2 TEASPOONS GROUND CINNAMON
2 TEASPOONS GROUND GINGER
1/2 TEASPOON GROUND CLOVES
1 TABLESPOON FINELY GRATED ORANGE RIND
1/2 CUP MINCED CANDIED CITRON OR RAISINS
1/2 CUP CHOPPED WALNUTS

Cream butter; gradually add sugar, beating well at medium speed of an electric hand-held mixer. Add egg and corn syrup, beating well.

Dissolve soda in water; add to creamed mixture, blending well.

Combine flour and spices in a separate bowl; stir into creamed mixture, blending well. Stir in citron, orange rind, and walnuts.

Chill cookie dough for at least 2 hours.

Shape chilled dough into 1-inch balls and place 1 1/2 inches apart on un-greased baking sheets.

Bake orange spice cookies at 350° for 10 to 12 minutes, or until browned.

Cool orange cookies on wire racks.



CRANBERRY ORANGE SUGAR COOKIES

gourmetphobe

17 OZ. PKG. REFRIGERATED SUGAR COOKIE DOUGH
1/3 C. CRANBERRY ORANGE SAUCE

Preheat oven 350° F.

Slice dough into 1/4 inch thick slices (makes 36 slices).
Place 18 slices 2 inches apart on well greased cookie sheets.

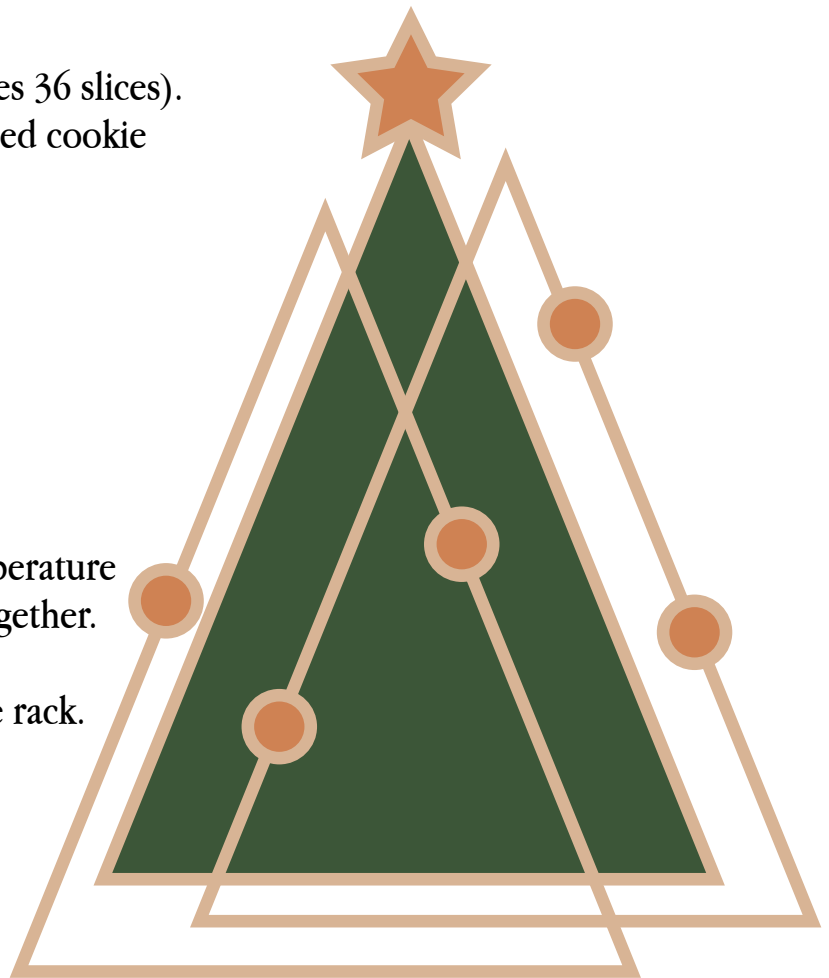
For filling, spoon 1 teaspoon cranberry orange sauce on each of the 18 slices.

Cut crosses in each of the remaining dough slices and place on top.

Allow cookie dough to warm at room temperature for 10 minutes, then finger-crimp edges together.

Bake 15 minutes at 350° F. Remove to wire rack.

NOTES: cooks.com



ORANGE COOKIES KOULOURAKIA

gourmetphobe

30 cookies

1/4 CUP CHOPPED WALNUTS
2 CUPS FLOUR
3/4 TEASPOON BAKING POWDER
1/2 TEASPOON BAKING SODA
1 PINCH GROUND CLOVES
1 SMALL LEMON, ZEST OF
1 SMALL ORANGE, ZEST OF
3/4 CUP SUGAR
2 TABLESPOONS CANOLA OIL
6 TABLESPOONS BUTTER
1 LARGE EGG
1 LARGE EGG YOLK
1 TABLESPOON BRANDY OR ORANGE JUICE
2-3 TABLESPOONS POWDERED SUGAR

Preheat oven to 325° F.

Spread walnuts in a single layer on a un-greased cookie sheet and toast for 5-7 minutes. Stir occasionally to ensure even toasting. Remove from oven and let cool. In a large bowl, combine flour baking powder, baking soda, cloves. Set aside.

In a food processor combine the lemon and orange zest with the sugar. Process for several minutes, stopping to scrape down the sides. You want the zest to be chopped very fine and well incorporated into the sugar. Add the walnuts and canola oil and continue processing until the walnuts have been pureed into the sugar. Transfer to a small bowl.

Place the butter into the food processor and mix for a minute until the butter is light and fluffy. Add the sugar, zest, walnut mixture, egg and egg yolk and either brandy or juice. Process just until these ingredients are well mixed into the butter.

Gradually add in the flour, pulsing quickly after each addition. Use as little mixing time at this point... over-processing will toughen the cookie. Once mixed, divide dough into two balls, wrap each ball in wax paper or plastic wrap and place in fridge for 90 minutes or longer.

Preheat oven to 350° F. Prepare cookie sheets with a light brush of oil or cooking spray.

Take one ball of dough and split in half. Return half to fridge while working with the other. With the half you are working with, pinch off a ball of dough about the size of a shelled walnut. Quickly roll into a rope about 4 to 6 inches long. Ropes can be shaped into rings, horseshoes. Place on cookie sheet 2 inches apart. If the dough warms and becomes difficult to handle, return it to the fridge and continue working with another piece of well-chilled dough.

Bake cookies for 10 to 12 minutes until they are browned on the edges and just a little golden on the tops. Cool cookies on the baking sheet for 2 or 3 minutes before transferring to a cooling rack. Once fully cooled, dust with powdered sugar.

NOTES: These are t&t and well worth the effort

ORANGE DROP COOKIES

Yield 48 cookies

COOKIE:

1/3 CUP BUTTER
1/3 CUP SHORTENING
3/4 CUP SUGAR
1 EGG
1/2 CUP ORANGE JUICE
2 TABLESPOONS ORANGE PEEL, FRESHLY GRATED
2 CUPS ALL-PURPOSE FLOUR, SIFTED
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON BAKING SODA
1/2 TEASPOON SALT

ORANGE BUTTER ICING:

2 CUPS CONFECTIONERS SUGAR
2 TABLESPOONS BUTTER
1 TABLESPOON ORANGE RIND, FRESHLY GRATED
2 TABLESPOONS ORANGE JUICE

Preheat oven to 400°F.

COOKIE:

Cream together butter, shortening, and sugar beating until fluffy. Beat in egg. Add juice and orange rind. Sift together flour, baking powder, baking soda, and salt. Stir into creamed mixture.

Drop by teaspoonsful onto an ungreased cookie sheet. Bake 8 to 10 minutes or until edges are slightly golden.

Cool on a rack and frost when cool with Orange Butter Icing.

ORANGE BUTTER ICING:

Blend sugar and butter. Stir in orange rind and orange juice. Blend well until smooth.

NOTES: From the Collection of Dianne Melbourne High School, Melbourne, Florida, Class of 1965 Betty Hauger, Home Ec. teacher, Melbourne High School, 1965

SPICY HAZELNUT COOKIES

RuthSF

Makes about 60 cookies

1 CUP RAW HAZELNUTS, TOASTED, HUSKED AND COARSELY CHOPPED
1 TABLESPOON GRANULATED SUGAR, FOR PAN
2 STICKS UNSALTED BUTTER, SOFTENED
1 CUP PLUS 2 TABLESPOONS POWDERED SUGAR, SIFTED
1-3/4 TEASPOONS FRESHLY GRATED NUTMEG
1/4 TEASPOON GROUND CINNAMON
1/4 TEASPOON GROUND CLOVES
1/2 TEASPOON PURE VANILLA EXTRACT
• PINCH OF SALT
2 CUPS PLUS 2 TABLESPOONS ALL-PURPOSE FLOUR
1 LARGE EGG WHITE, AT ROOM TEMPERATURE
8 OUNCES SEMISWEET OR BITTERSWEET CHOCOLATE (OPTIONAL), FINELY CHOPPED

Sprinkle the tablespoon of granulated sugar in a 10x7 inch glass baking pan. Cream butter and sugar together, for 2 to 3 minutes, until light and fluffy. Add vanilla and blend well.

Combine flour, spices and salt, blend thoroughly. Add to butter/sugar mixture in stages, mixing well after each addition. Add egg white and blend thoroughly. Add hazelnuts and mix to combine.

Transfer dough to the sugared baking pan and, with floured fingertips, form into a rectangle to

fit the width of the pan (1 inch deep and about 8 inches long). Cover dough tightly with plastic wrap and chill in the refrigerator overnight. Dough may be frozen at this point if well wrapped.

Position oven racks to upper & lower thirds of oven. Preheat oven to 350F.

Cut chilled dough into strips about 1-1/4 inches wide, then cut each strip into blocks about 1/2-inch wide. Place the blocks on the baking sheets with about 1 inch of space between them.

Bake 8 minutes. Switch the baking pans and bake another 6 to 8 minutes, until light golden brown. Cool on baking sheets on racks.

Melt two thirds of the chocolate (using a double boiler or the microwave), mix in the remaining third in 3 parts, mixing well after each addition, and adding the next part only after the previous has melted. By the time all the chocolate is added it should be at the correct temperature. To test, place a dab of chocolate on your upper lip. It should feel comfortable (at or near body temperature), not hot, and not cool. Line 2 baking sheets with waxed paper. Dip each cookie into the chocolate on a diagonal about halfway to the center. Place dipped cookies on the lined baking sheets, then place the baking sheets in the fridge for 20 minutes to set the chocolate. Store the cookies 3-4 days at room temperature in an airtight container between layers of waxed paper.

NOTES: these cookies are wonderful, but delicate, so do not make good shippers. This recipe comes from a favorite cookbook: Carole Bloom's Sugar & Spice

ALMOND COOKIES

RuthAB

Makes about 5 dozen

1 C BUTTER, SOFTENED
2 C BROWN SUGAR, PACKED
2 EGGS
1 TSP ALMOND EXTRACT
3-1/2 C ALL PURPOSE FLOUR
1 TSP SALT
1 TSP BAKING SODA
1 TSP BAKING POWDER
1 EGG WHITE, BEATEN
1/2 1/2 C WHOLE ALMONDS, BLANCHED

FILLING:

1/4 C WHOLE ALMONDS, BLANCHED
1/4 C GRANULATED SUGAR
1 EGG YOLK
1 TSP LEMON JUICE
1/4 1/2 TSP ALMOND EXTRACT

Cream butter with sugar until fluffy; beat in eggs, one at a time and add almond extract. Stir together flour, salt, baking soda and powder; gradually stir into creamed mixture until well blended. Cover and refrigerate for at least 1 hour or until firm.

FILLING: Meanwhile, in blender or food processor, purée almonds, sugar, egg yolk, lemon juice and almond extract until smooth.

ASSEMBLY: Using hands, roll heaping teaspoonfuls of dough into 1" balls. With finger, make indentation in centre of each; stuff with about 1/4 teaspoon filling. Pinch off dime-size piece of dough; press over filling to cover. Re-roll in palms to seal and smooth edges. Place 2" apart on greased baking sheets. Brush tops with egg white; press almond lightly into each. Bake in 325°F oven for 15 to 18 minutes or until light golden. Let cool on racks.

NOTES: Candian Living - December 21, 1991.



CANDIED GINGER FLORENTINES

RuthAB

Makes about 4 dozen

3/4 C GRANULATED SUGAR
3/4 C WHIPPING CREAM
1/4 C BUTTER
1 3/4 C ALMONDS, SLICED
1/2 C ALL PURPOSE FLOUR
1/2 C CANDIED GINGER, FINELY CHOPPED
1/2 1/2 TSP VANILLA
4 OZ SEMISWEET CHOCOLATE

In heavy saucepan, bring sugar, whipping cream and butter to boil, stirring, until sugar has dissolved. Remove from heat; stir in almonds, flour, ginger and vanilla.

Drop by teaspoonfuls about 3" apart onto parchment paper-lined or foil-lined baking sheets. Spread with back of spoon to 2" circles.

Bake in 350°F oven for 8 to 10 minutes or until set and edges are lightly browned. Let firm on sheets for about 30 seconds; let cool completely on racks.

Melt chocolate; using palette knife, spread over bottom of Florentines. Chill in refrigerator until chocolate sets, about 1 hour. (Can be stored in airtight container in cool dry place for up to 4 days.)

NOTES: Florentines are somewhat fussy to make, but worth it, especially when made with candied ginger. Canadian Living - December 4, 1989



HAZELNUT MACAROONS

RuthAB

Makes about 40

2 C FLAKED COCONUT
2/3 C GRANULATED SUGAR
1/4 C ALL PURPOSE FLOUR
1/4 TSP SALT
4 EGG WHITES
1-1/2 C HAZELNUTS, CHOPPED
1/4 C CANDIED CHERRIES, SLIVERED (OR DRIED CRANBERRIES)
1 TSP VANILLA

In large bowl, stir together coconut, sugar, flour and salt. Whisk egg whites until foamy. Stir egg whites, hazelnuts, cherries and vanilla into coconut mixture. Drop by tablespoonfuls onto lightly greased baking sheets.

Bake in 325°F oven for 20 to 25 minutes or until edges of cookies are golden brown. Let cool on racks.

NOTES: These chewy cookies are easy to make and will satisfy your desire for good old-fashioned macaroons.
Canadian Living - December 4, 1989



SPICY ORANGE GINGER COOKIES

RuthAB

Makes about 4 dozen

3/4 C BUTTER OR MARGARINE, SOFTENED
3/4 C GRANULATED SUGAR
1/4 C BROWN SUGAR, PACKED
1 EGG
1/4 C FANCY MOLASSES
4 TSP ORANGE RIND, GRATED
1 TBS GINGERROOT, GRATED
2 C ALL PURPOSE FLOUR
1 TSP BAKING SODA
1 TSP CINNAMON
1/2 TSP CLOVES
1/2 TSP GROUND CARDAMOM
1/4 TSP SALT
1/4 C CANDIED GINGER, CHOPPED

In bowl, cream butter with granulated and brown sugars until fluffy. Beat in egg, molasses, orange rind and gingerroot.

Stir together flour, baking soda, cinnamon, cloves, cardamom and salt; stir into creamed mixture until well blended. Cover and chill for 15 minutes or until firm.

Shape into 1" balls; place candied ginger in centre of each.

Bake 2" apart on greased baking sheets in 325°F oven for 12 to 15 minutes or until edges are firm. Let cool on racks.

NOTES: Canadian Living - December 12, 1991



FLORENTINE FANCIES

Sylvia in Ottawa

Makes 18 cookies

1/4 CUP (50 ML) BUTTER, PREFERABLY UNSALTED
1/3 CUP (75 ML) GRANULATED SUGAR
2 TBSP (30 ML) CORN SYRUP
1/3 CUP (75 ML) ALL-PURPOSE FLOUR
1/4¹/₂ TSP (1 ML) VANILLA
2 TBSP (30 ML) FINELY CHOPPED SLIVERED ALMONDS
2 TBSP (30 ML) FINELY CHOPPED DRIED CRANBERRIES

1. Place oven rack in bottom third of oven. Preheat oven to 325F (160C). Line 2 baking sheets with parchment paper. Melt butter in a small saucepan set over medium heat, stirring often. Stir in sugar and corn syrup until mixed. Bring to a gentle boil, stirring occasionally.

Remove from heat. Stir in flour and vanilla, followed by almonds and cranberries. Let cool 10 minutes. However, batter should still be slightly warm. Drop by scant teaspoonfuls (4 mL) onto prepared baking sheet at least 5 inches (12.5 cm) apart. Do this in batches, one sheet at a time.

2. Bake in bottom third of 325F (160C) oven until edges are golden and centres are set, from 5 to 8 minutes. Watch carefully, as some batches bake faster than others. Remove baking sheet to a heat-resistant surface. Cool cookies on sheet only 1 minute. Then, using a wide metal spatula, immediately lift cookies to a rack. Cool completely. Repeat with remaining batter. Cookies will keep well, stored between sheets of waxed paper in a tightly closed container, in a cool place up to 5 days.

Hot curves For a fancier presentation, immediately remove hot cookies from sheet and drape over a rolling pin. Let rest on pin until cookies have set and are completely cool.

NOTES: After a heaping plate of turkey and all the hearty fixings, it's difficult to find room for dessert. Lighten up by winding down with these miniature florentines. Our version of these crisp, lacy after-dinner cookies includes chopped almonds and dried cranberries. All you need is a few sheets of parchment paper to make preparation a snap. A Chatelaine Recipe

SCOTCH SHORTBREAD

MimiQC

1 CUP WHITE SUGAR
1 TEASPOON WATER
1 POUND BUTTER SOFTENED
4 CUPS ALL-PURPOSE FLOUR
1/2 TEASPOON SALT

Measure sugar into bowl & sprinkle with water.

Cream butter into sugar with a wooden spoon.

Add flour and salt and knead dough with your hands until dough pulls away from side of bowl as well as your hands.

Press dough into a un-greased 9 x 13-inch glass baking pan. Spread it flat right into the corners. Prick with fork about at 1 inch intervals. Sprinkle all with 1/4 cup white sugar.

Bake at 275F for one hour or until pale golden. Cut while hot into diamonds or rectangle shapes. A pizza cutter works the best. Let cool.



LAURA BUSH'S COWBOY COOKIES

MimiQC

Makes about 3 dozen or 6 dozen smaller

3 CUPS ALL-PURPOSE FLOUR
1 TABLESPOON BAKING POWDER
1 TABLESPOON BAKING SODA
1 TABLESPOON GROUND CINNAMON
1 TEASPOON SALT
1-1/2 CUPS (3 STICKS) BUTTER (AT ROOM TEMPERATURE)
1-1/2 CUPS GRANULATED SUGAR
1-1/2 CUPS PACKED LIGHT-BROWN SUGAR
3 EGGS
1 TABLESPOON VANILLA EXTRACT
3 CUPS SEMISWEET CHOCOLATE CHIPS
3 CUPS OLD-FASHIONED ROLLED OATS
2 CUPS SWEETENED FLAKE COCONUT
2 CUPS CHOPPED PECANS (8 OUNCE)

Preheat oven to 350 F.

Mix flour, baking powder, baking soda, cinnamon and salt in bowl.

In 8-quart bowl, beat butter on medium speed until smooth and creamy, 1 minute. Gradually beat in sugars; beat to combine, 2 minutes. Add eggs, one at a time, beating after each. Beat in vanilla extract. Stir in flour mixture until just combined.

Add chocolate chips,

oats, coconut and pecans.

For each cookie, drop 1/4 cup dough onto un-greased baking sheets, spacing 3 inches apart.

Bake for 17 to 19 minutes, until edges are lightly browned; rotate sheets halfway through. Remove cookies from rack to cool. .

NOTE: For 6 dozen smaller cookies, use 2 tablespoons dough for each. Bake at 350 F for 15 to 18 minutes.

TOASTED ALMOND COOKIES WITH LEMON AND PORT

Sylvia_in_Ottawa

24 Servings

1 CUP FINELY CHOPPED ALMONDS
1/2 CUP UNSALTED BUTTER, SOFTENED TO ROOM TEMP.
1/2 CUP SUGAR
2 EGG YOLKS
1/4 CUP PORT (TAWNY OR OTHER SWEET STYLE)
1 TEASPOON VANILLA
2 TEASPOONS FINELY CHOPPED LEMON ZEST
1 CUP ALL-PURPOSE FLOUR

GARNISH:

- **POWDERED SUGAR**

1. Preheat the oven to 350F. Place the almonds on a baking sheet and toast about 3 minutes. Cool.

2. In a medium mixing bowl, beat the butter with the sugar until it is creamy and fluffy.

3. Add the egg yolks, port, vanilla, and 1 teaspoon lemon zest and stir to combine.

4. Stir, slowly adding the flour

until completely absorbed.

5. Drop teaspoons of the cookie dough 1 inch apart on an ungreased cookie sheet. (You will need 2 cookie sheets.) Sprinkle a pinch of lemon zest on top of each cookie.

6. Bake until golden brown, 12 to 15 minutes. Cool on cookie racks. When cool, sprinkle the cookies with powdered sugar.

Cook's Notes: These are best made and eaten the same day. If there are any left over, store them in an airtight container.



PECAN LACE

Sylvia in Ottawa

24 Servings

1/2 SOFTENED CUP UNSALTED BUTTER
3/4 CUP SUGAR
2 EGG
1 TSP PURE VANILLA EXTRACT
1/2 CUP ALL-PURPOSE FLOUR
1/2 TSP BAKING SODA
1 TSP GROUND CINNAMON
1/2 CUP RAISINS
1 CUP CHOPPED PECANS



1. Preheat oven with the cookie sheets in it at 350° Fahrenheit.
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Beat eggs with vanilla in a small bowl, then mix into butter mixture until creamy.
4. In a small bowl, whisk flour, baking soda and cinnamon, then add to butter mixture.
5. Fold in pecans and raisins.
6. Drop batter by the teaspoonful onto warmed cookie sheets. Bake for 8 to 10 minutes.
7. Quickly remove cookies from the sheets and dry on wire racks. If the cookies stiffen too quickly, just pop them back in the oven for 30 seconds to soften.

NOTES: Source: Wen Zientek

ALMOND CRESCENTS

RuthSF

Makes 3 dozen

1 CUP (2 STICKS) UNSALTED BUTTER
2/3 CUP SIFTED CONFECTIONERS SUGAR PLUS EXTRA FOR ROLLING
1 TEASPOON VANILLA EXTRACT
1/2 TEASPOON ALMOND EXTRACT
1 CUP COARSELY CHOPPED ALMONDS
2-1/3 CUPS SIFTED ALL-PURPOSE FLOUR

Cream the butter and the 2/3 cup confectioners sugar until fluffy. Beat in the vanilla and almond extracts, then add the almonds. Stir in the flour and beat until well mixed.

Preheat the oven to 350F and line baking sheets with Silpat or parchment paper.

Divide the dough in half and form each half into a roll 1 inch in diameter. Cut each roll into 3/4-inch slices, roll each slice into a cylinder 2 inches long, place 1 to 2 inches apart on a baking sheet, and form into a crescent.

Bake for 15 to 20 minutes, or until lightly golden. Let cool, then roll in confectioners sugar.

NOTES: These are equally good made with hazelnuts or pecans (hazelnut or orange, as flavoring, are also a nice complement).



COCONUT JAM THUMBPRINT COOKIES

RuthSF

3/4 POUND (3 STICKS) UNSALTED BUTTER, AT ROOM TEMPERATURE
1 CUP SUGAR
1 TEASPOON PURE VANILLA EXTRACT
3-1/2 CUPS ALL-PURPOSE FLOUR
1/4 TEASPOON KOSHER SALT
1 EGG BEATEN WITH 1 TABLESPOON WATER, FOR EGG WASH
7 OUNCES SWEETENED FLAKED COCONUT (* OR FINELY CHOPPED NUTS)
RASPBERRY AND/OR APRICOT JAM

Preheat the oven to 350° F.

In an electric mixer fitted with the paddle attachment, cream together the butter and

sugar until they are just combined and then add the vanilla. Separately, sift together the flour and salt. With the mixer on low speed, add the flour mixture to the creamed butter and sugar. Mix until the dough starts to come together. Dump on a floured board and roll together into a flat disk. Wrap in plastic and chill for 30 minutes.

Roll the dough into 1 1/4-inch balls. (If you have a scale they should each weigh 1 ounce.) Dip each ball into the egg wash and then roll it in coconut. Place the balls on an un-greased cookie sheet and press a light indentation into the top of each with your finger. Drop 1/4 teaspoon of jam into each indentation. Bake for 20 to 25 minutes, until the coconut is a golden brown. Cool and serve.

NOTES: This dough freezes well, if you stop at the point where the dough is made, roll it into balls (truffle scoops are handy for this), freeze them, and then pile all the cookie balls into zipper-style storage bags. You need only thaw the cookie balls for about 10 minutes or bake them frozen, but lower your oven temp by 25F and add a few minutes to the baking time.

BUTTERSCOTCH MELTAWAYS

illinigirl

Makes 5 dozen

1 C BUTTER
3/4 C POWDERED SUGAR
1 EGG YOLK
1TSP VANILLA
1-1/4 C SIFTED FLOUR
3/4 C CORN STARCH
1/8 TSP SALT
1 C FLAKED SWEETENED COCONUT
3/4 C BUTTERSCOTCH CHIPS
CANDIED CHERRIES FOR DECORATION

Cream butter, add powdered sugar.
Beat in egg yolk and vanilla.

Sift flour, cornstarch and salt together
and add to creamed mixture.

Drop by tsp fulls on un-greased baking sheet.
Flatten with greased glass dipped in sugar, decorate
with a half (or a quarter) candied cherry in the
center.

Bake 375 F 12-14min



CAPPUCCINO FLATS

2 ONE OUNCE SQUARES UNSWEETENED CHOCOLATE

2 C FLOUR

1 TSP CINNAMON

1/4 TSP SALT

1/2 C CRISCO

1/2 C BUTTER OR MARG

1/2 C SUGAR

1/2 C PACKED BROWN SUGAR

1 TBS INSTANT COFFEE

1 TSP WATER

1 EGG

1-1/2 C SEMISWEET CHOC CHIPS

3 TBS CRISCO

Melt the 2 squares of chocolate over low heat. Remove from heat and cool slightly.

Stir flour, cinnamon, and salt in a bowl.

In another mixing bowl beat 1/2 butter and crisco until softened. Add sugars, beat until fluffy.

Dissolve coffee in water.

Add coffee solution, melted chocolate and egg to the butter/sugar mixture.

Add the flour mixture slowly while mixing. Chill the dough at least on hour. Divide the dough in half and roll into log shape. Chill (or freeze slightly) the logs 6 hours or overnight.

Preheat oven to 350F

Cut slices from the logs 1/4" thick and place on un-greased cookie sheet.

Bake 10-12 min. Cool completely.

For glaze melt choc chips and crisco. Dip 1/2 cookie in chocolate and decorate (I like white jimmies for an elegant look or colored non-pereils for a more festive look). place on sheets of waxed or parchment paper to dry.

CHOCOLATE COVERED CHERRY COOKIES

dianne710

Makes about 2 dozen cookies

1/2 CUP BUTTER OR MARGARINE
1 CUP SUGAR
1 EGG
1-1/2 TEASPOONS VANILLA EXTRACT
1-1/2 CUPS ALL-PURPOSE FLOUR
1/4 TEASPOON SALT
1/4 TEASPOON BAKING SODA
1/4 TEASPOON BAKING POWDER
1/2 CUP UNSWEETENED COCOA POWDER
1 10 OZ JAR MARASCHINO CHERRIES
1/2 CUP SWEETENED CONDENSED MILK
1 CUP SEMISWEET CHOCOLATE CHIPS

Preheat oven to 350° F.

In a medium bowl mix flour, salt, baking soda, baking powder, and cocoa well. Set aside.

Beat butter and sugar. Add egg and vanilla and beat well.

Add dry ingredients and stir until smooth.

Roll into 1-inch balls about the size of a walnut (larger if desired).

Place on un-greased cookie sheet. Press center of each ball with thumb.

Drain cherries and reserve juice. Slice cherries in half or if you have enough leave whole.

Place a cherry in each cookie indentation.

In a saucepan, heat condensed milk and chocolate chips until chips are melted. Stir in 4 teaspoons of cherry juice.

Spoon about 1 teaspoon of mixture over each cherry and spread to cover cherry. (More cherry juice may be added to keep frosting of spreading consistency.)

Bake for 10 minutes.

NOTES: FABULOUS!!!! Give it Five Gold Stars!

PEANUT BUTTER CHOCOLATE CHIP COOKIES

gourmetphobe

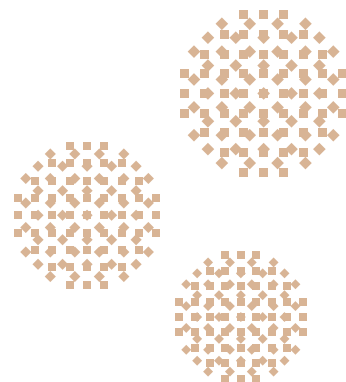
Yields 4 dozen

1 STICK REAL BUTTER
1 STICK MARGARINE
1 CUP PEANUT BUTTER
1 CUP SUGAR
1 CUP BROWN SUGAR
2 EGGS
1/2 TSP VANILLA
1 TSP BAKING POWDER
1-1/2 BAKING SODA
2-1/2 CUPS FLOUR
1/4 TSP SALT
1 CUP SEMI SWEET CHOCOLATE CHIPS
1/2 CUP PEANUT BUTTER CHIPS

1. Preheat oven to 350° F.
2. Microwave real butter and margarine together until melted.
3. Place in mixer the melted butter, white sugar, brown sugar and peanut butter - mix on medium speed until well blended.
4. Add eggs and beat mixture for two (2) minutes.
5. Reduce speed to low and add baking powder, baking soda, salt and vanilla.
6. Add 2 cups of the flour 1 cup at a time allowing for blending into mixture.

7. Remove from mixer and mix by hand the remaining flour.
8. Add the semi sweet chocolate chips and peanut butter chips, mix well.
9. Scoop 1" balls of cookie mixture onto a greased cookie sheet.
10. Bake at 350° F. for 10 minutes or until lightly browned.

NOTES: From Rosewood Bed & Breakfast



DOUBLE FUDGE CREAM CHEESE BROWNIES

gourmetphobe

BROWNIES:

1 C. BUTTER
4 (1 oz) SQ. UNSWEETENED CHOCOLATE
2 C SUGAR
1-1/2 C FLOUR
4 EGGS, SLIGHTLY BEATEN
1 TSP BAKING POWDER
1 TSP SALT
2 TSP VANILLA
1 C SEMI-SWEET CHOCOLATE CHIPS

FILLING:

1/4 C SUGAR
2 TSP BUTTER, SOFTENED
3 OZ PKG. CREAM CHEESE, SOFTENED
1 EGG
1 TBSP FLOUR
1/2 TSP VANILLA

BROWNIES: Heat oven to 350° F.

In 2 quart saucepan combine 1 cup butter and unsweetened chocolate. Cook over medium heat, stirring occasionally, until melted (4-6 minutes).

Stir in remaining ingredients, except chocolate chips. Fold in chocolate chips.

Spread half of batter into greased 9 x 13 inch pan.

FILLING: In a small bowl combine the filling ingredients.

ASSEMBLY: Spread filling over brownie mixture.

Spoon remaining batter over cream cheese. (Batter will not entirely cover cream cheese mixture.)

Bake 30-35 minutes or until brownies pull away from sides of pan.

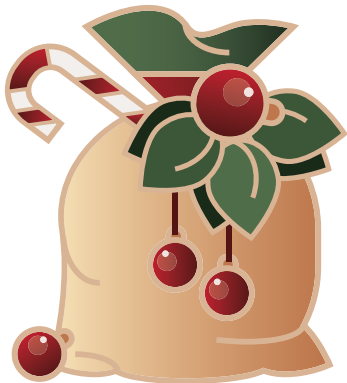
Cool, chill and cut into bars. Keep refrigerated.



VANILLA REFRIGERATOR COOKIES

Anna_X

1/2 C BUTTER
1 C SUGAR
1 EGG
1 TSP VANILLA
1/2 TSP CINNAMON
1-1/2 C ALL PURPOSE FLOUR*
1/4 TSP SALT
1-1/2 TSP BAKING POWDER
1/2 C CHOPPED NUTS



Beat butter until soft. Gradually add in sugar. Blend until light and creamy.

Mix in one beaten egg.

Add: 1 tsp. vanilla and 1/2 tsp. cinnamon

Mix in flour, salt and baking powder

Add in 1/2 c. chopped nuts (pecan for me!)

If in a hurry, bake as drop cookies, checking for lightly browning at 8 minutes.

OR

Form the dough into a 2" diameter log, wrap well and chill for 12 - 24 hours, says the recipe, but you can put it in the freezer for a month or two. Slice thinly for baking. Bake at 400* 8 to 10 minutes. Cool on a rack.

NOTES for the flour you can use 1 1/4 to 1 3/4 all-purpose flour (depending on whether you want to make drop cookies or freeze rolls of dough. I usually put in 1 and 1/2 cups and leave it at that.)

So good. Hope you enjoy them.

CAILLISON D'AIX

RuthSF

1 POUND + 2 OUNCES ALMOND PASTE
1/4 CUP CANDIED ORANGE PEEL *
2 TABLESPOONS FRESH APRICOT PUREE,
DRIED APRICOTS (PLUMPED IN WARMED
ORANGE OR TANGERINE JUICE, THEN
PUREED) OR APRICOT JAM
1 TEASPOON HONEY (NEUTRAL IN
FLAVOR OR ORANGE FLOWER)
2 TABLESPOONS GRAND MARNIER*

ROYAL ICING:

1 LARGE EGG WHITE*
1-1/2 CUP POWDERED SUGAR
1/2 LEMON, JUICED AND STRAINED

Using a stand mixer, soften the almond paste, then add candied orange peel, apricot puree or jam, honey and Grand Marnier. This needs to hold together when pressed but be soft enough to roll out and hold its shape. If it's not, add another half teaspoon Grand Marnier (up to 4 tablespoons total for the recipe), until it begins to approach a more workable texture. Roll out the almond paste mixture to 3/8-inch thick layer. Let sit overnight, at room temperature, uncovered (I like to put it in an unheated oven).

Spread a thin layer of royal icing on top of the rolled paste, place in the freezer uncovered until the icing sets, 20-30 minutes. Cut into small diamond shapes (1 x 1 or 1-1/2 x 1-1/2" at most) using a sharp knife coated with a bit of pan spray (like PAM). I find that a knife with a Granton edge, like

a Santoku or chef's knife, works best for this (but I've even used unflavored dental floss).

ROYAL ICING: Mix egg white and powdered sugar using a mixer, and mix until it's homogenized and shiny, about 5-7 minutes. Add the lemon juice, mix until completely incorporated, and the icing is light and fluffy but stiffening slightly. Note: if you're working in a damp environment, you may need to add up to 1/3 cup more powdered sugar. If the icing isn't moist enough, a teaspoon of lemon juice usually does the trick.

NOTES: The candied orange peel should be quite soft. If you buy it from a grocery, and it's hard, rehydrate it in a mixture of sugar syrup and a bit of Grand Marnier. This trick can be used with any commercial-purchased candied peel you buy. In my case, I candy my own, and keep it in a jar in the fridge soaking in Grand Marnier & sugar syrup (keeps for ages). ! if you're serving these to children, the elderly, or anyone with a compromised immune system (due to temporary illness or a chronic disease such as asthma) by all means switch to meringue powder (available in better groceries, on the baking aisle, or at cake decorating shops or by mail order). Use other orange-flavored liqueur if you don't have Grand Marnier.

GINGERBREAD COOKIES

gourmetphobe

Makes about 3 dozen 3-4 inch cookies

3/4 CUP MOLASSES
1/2 CUP SALAD OIL
1/3 CUP FIRMLY PACKED BROWN SUGAR
1 LARGE EGG
2-3/4 CUPS ALL-PURPOSE FLOUR
1/2 TEASPOON SALT
1 TABLESPOON BAKING POWDER
1 TABLESPOON GROUND CINNAMON
1 TABLESPOON GROUND GINGER
1/2 TEASPOON GROUND CLOVES

POWDERED SUGAR ICING:

2 CUP POWDERED SUGAR
1-1/2 TBS WATER
1/2 TSP VANILLA

• **FOOD COLORING (OPTIONAL)**

1. In a large bowl, with a mixer on medium speed, beat molasses, oil, brown sugar, and egg until well blended.

2. In a medium bowl, mix 2 3/4 cups flour, salt, baking powder, cinnamon, ginger, and cloves. Stir into molasses mixture, then beat until well blended. Divide dough in half, gather each half into a ball, then flatten into a disk. Wrap each disk in plastic wrap and freeze until firm, about 1 hour.

3. Unwrap dough. On a lightly floured surface, with a floured rolling pin, roll one disk at a time to about 1/4 inch thick. With floured 3- to 4-inch cutters, cut out cookies. Place about 1 inch apart on buttered 12- by 15-inch baking sheets. Gather excess dough into a ball, re-roll, and cut out remaining cookies.

4. Bake cookies in a 350° F. regular or convection oven until edges begin to brown slightly, 8 to 10 minutes; if baking two sheets at once in one oven, switch their positions halfway through baking. Let cookies cool on sheets for 5 minutes, then transfer to racks to cool completely. Pipe Powdered Sugar Icing over cookies as desired.

Powdered Sugar Icing: In a bowl, stir 2 cups powdered sugar, 1 1/2 tablespoons water, and 1/2 teaspoon vanilla until smooth. Tint to desired color by stirring in food coloring, a drop or two at a time. If icing is too thick to work with, stir in more water, a few drops at a time; if too thin, stir in more powdered sugar. Makes 2/3 cup.



TOFFEE CRISPS

gourmetphobe

Makes 5 dozen

1/2 CUP (1/4 LB) BUTTER OR MARGARINE
1 CUP GRANULATED SUGAR
1/2 CUP FIRMLY PACKED BROWN SUGAR
2 LARGE EGGS
1-1/2 TEASPOONS VANILLA
2-1/4 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER
1/2 TEASPOON BAKING SODA
1/2 TEASPOON SALT
1 BAG (7.5 OZ) ALMOND BRICKLE OR TOFFEE BITS OR ABOUT 1 CUP (6 OZ) CHOPPED CHOCOLATE-COVERED TOFFEE CANDY BARS

1. Cut the butter into chunks and put in a large bowl; add granulated and brown sugars. Beat with a mixer to blend, then beat on high speed until the mixture is fluffy.
2. Add eggs and vanilla; beat to blend.
3. Add flour, baking powder, baking soda, and salt. Mix on slow speed to incorporate dry ingredients, then beat on medium speed until well blended.
4. Stir in almond brickle.

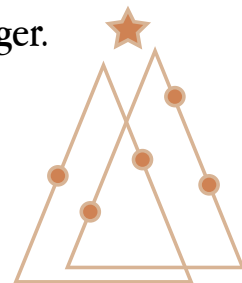
5. Drop cookie dough in rounded teaspoon portions about 2 inches apart on oiled or nonstick baking sheets.

6. Bake in a 375° oven until golden brown, 8 to 10 minutes (if using one oven, alternate pan positions after 4 to 5 minutes).

7. Cool about 2 minutes on pan. With a wide spatula, transfer cookies to racks to cool.

8. Serve, or store airtight at once for up to 3 days. Freeze to store longer.

NOTES: Sunset Magazine



ESPRESSO CHOCOLATE SHORTBREAD

RuthSF

2 C SIFTED UNBLEACHED FLOUR
1/2 C STRAINED UNSWEETENED COCOA POWDER*
1 C CONFECTIONERS SUGAR
8 OZ UNSALTED BUTTER
• **ESPRESSO BEANS**
• **WATER**

Adjust two racks to divide the oven into thirds and preheat oven to 300F. Line cookie sheets with baking parchment or Silpat or aluminum foil shiny side up.

This dough can be made in a food processor or in an electric mixer. To use a processor, fit it with the metal chopping blade and place the flour, cocoa, and sugar in the bowl. Cut the butter in 1/2-inch slices over the dry ingredients and process until the dough is smooth and holds together.

To use an electric mixer, place the butter in the large bowl of an electric mixer and beat until soft. Add the sugar and beat to mix. Then add the flour and cocoa and beat until the dough holds together and is smooth.

Remove the dough from the bowl, form it into a ball, and flatten it slightly.

Flour a pastry cloth, rubbing the flour in well, and a rolling pin. Place the dough on the cloth and turn it over to flour both sides.

With the floured rolling pin (re-flour it as necessary), roll the dough until it is 1/2 inch thick (no thinner). Make the thickness as even as possible all over.

Use a plain round cookie cutter pref. 1-1/2 inches in diameter. Before cutting each cookie, dip the cutter in flour and tap it to shake off excess. Start cutting the cookies around the outer edge, not in the middle. Cut them as close to each other as possible. Place the cookies 1 inch apart on the cookie sheets. Press together leftover scraps of dough, re-flour the cloth as necessary, re-roll the dough, and cut.

Grind a few large spoonfuls of espresso beans in a coffee grinder until a medium grind, not coarse and not fine.

Place a small cup of water next to you. Dip your fingertip in the water, and with your fingertip wet the tops of a few cookies. Carefully sprinkle some of the ground espresso on the wet cookies. I use about 1/4 teaspoonful for three cookies, covering only about half of the top of each cookie. Continue wetting a few at a time, and sprinkling them. Then, with a dry fingertip, press gently on the espresso on top of the cookies to press it into the dough a bit (just to prevent it from falling off too easily).

Bake two sheets at a time for 25-30 minutes, reversing the sheets top to bottom and front to back once during baking to insure even baking. If you bake only sheet at a time, bake it in the middle of the oven.) Watch these carefully, unless you check them often, they could burn and become bitter before you know it.

With a wide metal spatula transfer to a rack to cool. Store in an airtight container.

NOTES: I most often omit the espresso, add 1-1/2T brown sugar to the dough, and sprinkle the top with Demerara sugar (which stays a bit crunchy after baking). I bake it in an 8 or 9" round cake pan, with a removable bottom, and it takes 40-43 minutes to bake. I cut them into wedges, as soon as they come out of the oven, let cool, and recut the wedges. If you're shipping, make the second cut only along the quarter circle lines, pack them stacked as quarter circles, because they'll travel better that way. I use Valrhona or ScharffenBerger, which is not dutched, and I think it gives better chocolate flavor.

CITRUS STAR SANDWICH COOKIES

jessejames

Makes 2 dozen sandwich cookies

COOKIE INGREDIENTS:

1-1/4 CUPS LAND O LAKES® BUTTER, SOFTENED*

1 CUP SUGAR

1 EGG

2 TEASPOONS FRESHLY GRATED ORANGE PEEL

2 TEASPOONS FRESHLY GRATED LEMON PEEL

1 TEASPOON VANILLA

2-1/2 CUPS ALL-PURPOSE FLOUR

2-1/2 TSP BAKING POWDER

1/8 TSP SALT

• **DECORATOR SUGAR**

FILLING INGREDIENTS:

2-1/2 CUPS POWDERED SUGAR

1/4 CUP LAND O LAKES® BUTTER, SOFTENED*

1 TABLESPOON FRESHLY GRATED ORANGE PEEL

1 TABLESPOON MILK

1 TABLESPOON LEMON JUICE

Combine 1 1/4 cups butter and sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg, 2 teaspoons orange peel, lemon peel and vanilla. Continue beating until well mixed. Reduce speed to low; add flour, baking powder and salt. Beat until well mixed. Divide dough in half; wrap in plastic food wrap. Refrigerate 1 hour.

Heat oven to 375°F. Roll out dough on lightly floured surface, one-half at a time (keeping remaining dough refrigerated), to 1/8-inch thickness. Cut with 2 1/2-inch star cookie cutter. Place 1 inch apart onto un-greased cookie sheets. Sprinkle half of cookies with decorator sugar. Bake for 5 to 6 minutes or until edges begin to brown. Cool on cookie sheets 1 minute. Remove to wire rack. Cool completely.

Meanwhile, combine all filling ingredients in small bowl. Beat at low speed, scraping bowl often, until creamy. Spread heaping teaspoonful filling on bottom of each cookie without sugar. Cover with sugar-topped cookie.

*Substitute LAND O LAKES® Soft Baking Butter with Canola Oil right from the refrigerator.

TIP: For a gift-giving idea, punch holes in the rim of a decorative paper plate about 1/2 inch from the edge. Weave a soft ribbon through the holes, leaving ends of the ribbon long enough to tie a bow.

NOTES: Any 2 1/2-inch holiday cookie cutter can be used to make these luscious citrus-flavored sandwich cookies. Source: Land O'Lakes Butter



PECAN PIE THUMBPRINT COOKIES

jessejames

Makes 3 dozen cookies

COOKIE INGREDIENTS:

1 CUP FIRMLY PACKED BROWN SUGAR
3/4 CUP LAND O LAKES® BUTTER, SOFTENED*
1 EGG
1 TEASPOON VANILLA
2 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER

FILLING INGREDIENTS:

1 CUP CHOPPED PECANS
1/2 CUP FIRMLY PACKED BROWN SUGAR
1/4 CUP LAND O LAKES HEAVY WHIPPING CREAM
1 TEASPOON VANILLA

Heat oven to 350°F. Combine all cookie ingredients except flour and baking powder in large bowl. Beat at medium speed until creamy. Reduce speed to low; add flour and baking powder. Beat until well mixed.

Shape dough into 1 1/4-inch balls. Place 2 inches apart onto un-greased cookie sheets. Make indentation in each cookie with thumb; rotate thumb to hollow out slightly.

Combine all filling ingredients in small bowl; fill each cookie with 1 rounded teaspoon filling. Bake for 8 to 12 minutes or until lightly browned. Cool 1 minute; remove from cookie sheets.

*Substitute LAND O LAKES Soft Baking Butter with Canola Oil right from the refrigerator.

TIP: These cookies can be made ahead and stored in the freezer up to 3 months. Place cookies in containers with tight-fitting lids, separating layers with waxed paper.

NOTES: Source Land O'Lakes Butter



SPARKLE EDGE ICEBOX COOKIES

jessejames

Makes about 3 dozen cookies

2-1/4 CUPS ALL-PURPOSE FLOUR
1/3 CUP GRANULATED SUGAR
1/2 TEASPOON SALT
**2 STICKS (1/2 LB.) BUTTER, CUT INTO 16
PIECES**
3 EGG YOLKS
1 TABLESPOON MILK
1/2 TEASPOON VANILLA EXTRACT
• **SPRINKLES, JIMMIES AND SPARKLING SUGARS**

Preheat oven to 350°F.

In food processor, combine flour, sugar and salt. Pulse several times to mix. Add butter and pulse until butter is broken up and incorporated with the flour to form a crumbly mixture. In small bowl, combine egg yolks, milk and vanilla; add to flour mixture. Pulse until dough comes together.

Turn out onto waxed paper and form dough into one 10-inch log. Roll in colored sprinkles or sugars and chill several hours until firm.

Once chilled, slice into 1/4-inch slices and bake for 10-12 minutes or until golden.

NOTES: This basic dough can be refrigerated (or frozen), it's convenient to bake whenever guests drop in unexpectedly.



MAIDA HEATTER'S PEPPER AND GINGER WAFERS

jessejames

Makes 30 cookies 3-1/2 inch

2-1/2 CUPS SIFTED UNBLEACHED FLOUR
2 TEASPOONS BAKING SODA
3 TEASPOONS GROUND GINGER
1/4 TEASPOON SALT
1/2 TEASPOON FINELY GROUND BLACK OR WHITE PEPPER
6 OUNCES (1 1/2 STICKS) UNSALTED BUTTER
1 CUP GRANULATED SUGAR
1 EGG GRADED "LARGE"
1 TEASPOON VINEGAR
1/4 CUP LIGHT HONEY

Makes 30 3 1/2-inch cookies.

Adjust two racks to divide the oven into thirds and preheat oven to 350° F.

Line cookie sheets with baking parchment

Sift together the flour, baking soda, ginger, salt, and pepper; set aside. Beat the butter until soft, then add the sugar and beat to mix. Beat in the egg, vinegar, and honey. Then, on low speed, gradually add the dry ingredients; beat until

mixed, scraping the bowl frequently with a rubber spatula.

Place a length of aluminum foil next to the sink. Use a rounded tablespoon of the dough for each cookie. Place them any which way on the foil. Wet your hands with cold water. Shake them off a bit but do not dry them. Roll the mounds of dough between your wet hands into ball shapes about 1 1/2 inches in diameter. Wet your hands again frequently.

Place the balls 3 inches apart (these spread) on the lined sheets (I place 8 cookies on a 17 by 14-inch sheet).

Bake two sheets at a time for 12 to 14 minutes, reversing the sheets top to bottom and front to back once during baking to insure even browning. When done, the cookies should be colored all over. If they are still pale in the centers, bake a bit longer or just let the cookies stand a bit on the hot sheets. Do not underbake. When done, if a few are still not quite done in the centers, they can be put back in the oven for a minute or two.

During baking these will rise a bit and then flatten when done. Let cool briefly on the sheets and then, transfer to racks to cool. When cool, store in an airtight container.

NOTES: Very thin, both crisp and chewy. They are delicious (addictive), and with something to drink or vanilla ice cream, there's no stopping. I'm helpless.



CHOCOLATE HAZELNUT MACAROONS

jessejames

16 macaroons

**1 CUP PLUS 16 BLANCHED
AND ROASTED HAZELNUTS
1-1/2 TBS UNSWEETENED
COCOA POWDER
3/4 CUP GRANULATED SUGAR
4 EGG WHITES LARGE
1/4 TEASPOON ALMOND OR
VANILLA EXTRACT**

GLAZE:
**3 TBS CONFECTIONERS SUGAR
2 TSP HOT WATER**

Lightly butter a cookie sheet and flour it as follows: Work over the sink. Sift flour along one long side of the sheet, then tilt and tap the sheet to cover the entire surface with the flour (allow excess flour to fall into the sink). Set the sheet aside.

Place 1 cup of the hazelnuts (reserve remaining hazelnuts), the cocoa, and half of the sugar (reserve remaining sugar) in the bowl of a food processor fitted with the metal chopping blade. Process for 30 to 40 seconds until fine, scraping down the sides once or twice as necessary. Set aside.

In the top of a large double boiler off the heat, beat the egg whites and the almond or vanilla extract until foamy. Stir in the ground-hazelnut mixture and the remaining sugar.

Place over hot water in the bottom of the double boiler on moderate heat and stir and scrape the pan almost constantly for 15 minutes or until the consistency resembles soft mashed potatoes. It is ready

when, if you scrape a path in the bottom of the pan with a rubber spatula, it stays clear for a few seconds.

Remove the top of the double boiler. Work quickly before the mixture stiffens. Transfer the mixture to a shallow bowl for ease in handling.

To shape the cookies use two teaspoons (one for picking up with and one for pushing off with) and carefully, neatly, form round drop cookies on the prepared sheet. use a rounded teaspoonful of the dough for each cookie.



Place them about an inch apart. Place one of the remaining hazelnuts on the top of each macaroon, pressing it down gently; only about half of the nut should remain exposed. Let stand uncovered for 1 hour.

Before baking adjust an oven rack to the center of the oven and preheat the oven to 350° F.

Bake the macaroons for about 15 minutes until they feel slightly resistant--or dry but soft--to the touch. Break one open to test it; it should be moist inside. Do not turn off the oven. With a wide metal spatula transfer the macaroons to a rack. Place the rack over foil or wax paper. The following glaze should be applied immediately while the cookies are hot; therefore it is best to prepare the glaze while the cookies are still baking.

GLAZE: In a small saucepan over moderate heat stir the sugar and water until the mixture comes to a boil. With a small, soft brush, brush the boiling-hot glaze over the right-out-of-the-oven cookies. Place the rack on the cookie sheet and return to the oven to bake for 1 minute more. Then let cool on the rack. It is best if these are stored only loosely covered. If they are stored airtight, they become too moist after a few days

NOTES: The ultimate and most irresistible nut macaroon - chewy and moist -you can't stop eating them. Source: Maida Heatter's Best Dessert Book Ever

CRISPY SUNFLOWER-SEED COOKIES

RuthAB

Makes about 5 dozen

1 C BUTTER
1 C BROWN SUGAR, PACKED
1 C GRANULATED SUGAR
2 EGGS, WELL BEATEN
1 T VANILLA
2 C ALL PURPOSE FLOUR
1 TSP BAKING SODA
1/2 TSP BAKING POWDER
2 C ROLLED OATS
2 C CRISP RICE CEREAL
1-1/4 C SALTED SUNFLOWER SEEDS, OR CHOPPED PECANS

CARAMEL DRIZZLE:

1/2 C BROWN SUGAR, PACKED
1/4 C WHIPPING CREAM
1/3 C ICING SUGAR

In large bowl, cream together butter and brown and granulated sugars until fluffy. Beat in eggs, one at a time, and vanilla.

In separate bowl, mix together flour, baking soda and baking powder. Stir into creamed mixture. Blend in oats, rice cereal and sunflower seeds.

Form into 1" balls and place 2" apart on greased baking sheets. Flatten with floured fork.

Bake in 350°F oven for 12 to 15 minutes or until golden.

Let cool on racks. Apply Caramel Drizzle.

CARAMEL DRIZZLE: In small saucepan, combine brown sugar and cream. Bring to boil over medium-high heat, stirring constantly, and boil for 1 minute. Transfer to bowl and beat in icing sugar until smooth. Drizzle over cooled cookies.

NOTES: Canadian Living



ALMOND SANDWICH COOKIES

RuthAB

Makes about 36 cookies

1/2 C BUTTER, SOFTENED
1/2 C GRANULATED SUGAR
3 EGG WHITES
1 TSP VANILLA
1 TSP ALMOND EXTRACT
1-1/2 C GROUND ALMONDS
2/3 C ALL PURPOSE FLOUR
2 TBS ICING SUGAR

CHOCOLATE GANACHE FILLING:

3 OZ SEMI-SWEET CHOCOLATE
3 TBS WHIPPING CREAM
2 TBS BUTTER

PISTACHIO WHITE CHOCOLATE FILLING:

3 OZ WHITE CHOCOLATE
2 TBS WHIPPING CREAM
2 TBS BUTTER
2 TBS PISTACHIOS, CHOPPED
• **GREEN FOOD COLOURING**

Line rimless baking sheets with parchment paper or grease. In bowl, beat butter with sugar until light and fluffy; beat in egg whites, vanilla and almond extract. (Mixture will look curdled.) In separate bowl, combine ground almonds with flour; stir into butter mixture just until combined.

Spoon mixture into piping bag fitted with 1/2 plain tip; pipe 1" mounds, about 1" apart, onto prepared pans. Bake in top and bottom thirds of 350°F oven, rotating and switching pans halfway through, until light golden, 12 to 14 minutes. Let cool on pans on racks for 5 minutes. Transfer to racks; let cool completely.

CHOCOLATE GANACHE FILLING: Coarsely chop chocolate; place in bowl. In saucepan over medium-high heat, heat whipping cream with butter, stirring, until very hot. Pour over chocolate; let stand for 1 minute. Stir until chocolate is completely melted. Set aside; let cool until firm but not completely set, about 1 hour.

PISTACHIO WHITE CHOCOLATE FILLING: Finely chop chocolate; place in bowl. In saucepan over medium-high heat, heat whipping cream with butter, stirring, until very hot. Pour over chocolate; let stand

for 1 minute. Stir until chocolate is completely melted. Add pistachios and a few drops of food coloring to make light green. Set aside; let cool until firm but not completely set, 1 to 1 1/2 hours.

Spread generous 1/2 teaspoon of the desired filling over flat side of cookie (avoid overfilling).

Top with another cookie, flat side down to make sandwich. Repeat with remaining filling and cookies. Let stand at room temperature until filling is set, about 2 hours.

Dust with icing sugar. (Make ahead: Layer between waxed paper in airtight container and store at room temperature for up to 2 days or freeze for up to 2 weeks.)

NOTES: Contrasting filling colours and flavours add to the versatility of this slightly chewy cookie. One of the fillings is enough for one batch of cookies; simply double the cookie recipe if you want to try both fillings. Or serve them unfilled.

SPITZBUBEN (LIL RASCALS)

RuthAB

Makes about 40 cookies

2-1/2 C HAZELNUTS
1-1/2 C GRANULATED SUGAR
2 C UNSALTED BUTTER, SOFTENED
4 EGG YOLKS
1 TSP VANILLA
4 C ALL PURPOSE FLOUR
1 TSP BAKING POWDER
1/2 C ICING SUGAR

FILLING:
3/4 C SEEDLESS RASPBERRY JAM

Toast hazelnuts in 350°F oven until skins crack, about 10 minutes. Let cool slightly. Transfer to towel; rub briskly to remove as much of the skins as possible. In food processor, grind nuts with ¼ cup of the sugar.

In bowl, beat butter with remaining sugar until light; beat in egg yolks and vanilla. In separate bowl, whisk together hazelnut mixture, flour and baking powder; stir into butter mixture and knead to combine. Cover with plastic wrap and refrigerate until chilled, about 2 hours.

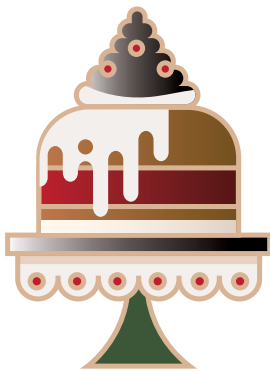
Divide dough into thirds. Between 2 sheets of waxed or parchment paper, roll out each piece to generous 1/8" thickness. Slide paper and dough onto rimless baking sheets; refrigerate until firm, about 2 hours.

Working with 1 sheet at a time, remove top layer of paper. Using 2½" scalloped cookie cutter, cut out cookies. Using small round cookie cutter, cut out ¾" hole in centre of half of the cookies to make tops. Place tops and bottoms 2" apart on separate parchment paper-lined or greased rimless baking sheets.

Bake in top and bottom thirds of 325°F oven, rotating and switching pans halfway through, until light golden, 8 minutes for tops and 10 minutes for bottoms. Transfer to racks; let cool. (Make ahead: Layer between waxed paper in airtight container and store for up to 4 days or freeze for up to 1 month.)

FILLING: Turn cookie bottoms upside down; spread heaping teaspoonful of the jam over each. Place cookie tops on jam, pressing lightly. Dust with icing sugar.

NOTES: Canadian Living - Holiday Best - 2002



CHOCOLATE CRINKLE COOKIES

RuthAB

Makes about 48 cookies

**8 OZ BITTERSWEET CHOCOLATE,
COARSELY CHOPPED**

1/2¹/₂ C BUTTER, SOFTENED

1 C BROWN SUGAR, PACKED

2 EGGS

1 TSP VANILLA

1 C ALL PURPOSE FLOUR

1/3 C COCOA POWDER

2 TSP BAKING POWDER

1/4 C MILK

1-1/4 C ICING SUGAR

In heatproof bowl, set over saucepan of hot (not boiling) water, melt chocolate; remove from heat and let cool. In separate bowl, beat butter with sugar until light; beat in eggs and vanilla. Stir in chocolate. In separate bowl, sift together flour, cocoa and baking powder; stir half into butter mixture. Stir in milk, then remaining flour mixture to form soft dough. Wrap in plastic wrap and refrigerate until firm, about 2 hours.

With moistened hands, roll tablespoonfuls into balls, rinsing hands if sticky. Place icing sugar in shallow dish; roll balls in icing sugar until coated. Place 2" apart on parchment paper-lined or greased rimless baking sheets.

Bake in top and bottom thirds of 350°F oven, rotating and switching pans halfway through, until cracks appear and edges are set, about 12 minutes. Transfer to rack; let cool. (Make ahead: Layer between waxed paper in airtight container and store for up to 4 days or freeze for up to 1 month.)

NOTES: Canadian Living - Holiday Best - 2002



CHEESECAKE THUMBPRINTS

RuthSF

Makes about 30

4 OZ CREAM CHEESE, ROOM TEMPERATURE

1/2 CUP SUGAR

1/4 TEASPOON SALT, PLUS A PINCH

2 LARGE EGG YOLKS

1-1/2 TEASPOONS SOUR CREAM

1/8 TEASPOON PURE VANILLA EXTRACT

1 CUP UNSALTED BUTTER, ROOM TEMPERATURE

2 CUPS ALL-PURPOSE FLOUR

In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese on medium speed until light and fluffy, about 3 minutes, scraping down the sides of the bowl as needed. Add 1/4 cup sugar and pinch of salt, and beat until smooth, about 3 minutes. Add 1 egg yolk, sour cream, and vanilla; beat until smooth. Transfer to a small bowl, and refrigerate for about 30 minutes.

Preheat oven to 350F, with racks in the upper & lower thirds. Line two baking sheets with Silpat or parchment; set aside. In the bowl of an electric mixer fitted with

the paddle attachment, beat the butter and remaining 1/4 cup sugar on medium speed until well combined, 1 to 2 minutes, scraping down the sides of the bowl as needed. Add remaining 1/4 teaspoon salt and egg yolk; beat to combine. With the mixer on low speed, gradually add the flour, mixing until just combined.

Shape level tablespoons of dough into balls, and place on prepared baking sheet about 1 inch apart. Using the lightly floured end of a thick wooden spoon handle (or your thumb), make an indentation in the center of each ball.

Bake 10 minutes, remove from oven and make indentations again. Rotate sheets, return to oven, and bake until edges of cookies begin to turn golden, 7 to 9 minutes more. Transfer cookies to a wire rack to cool completely.

Using a small teaspoon, fill the center of each cookie with about 1 teaspoon cream cheese filling, mounding it slightly (if you're adept with a pastry bag it's much neater using that method... otherwise, stick with the teaspoons or a self-release truffle scoop). Return cookies to the oven, and bake until the filling is firm, 7 to 8 minutes. Transfer cookies to a wire rack to cool completely. Refrigerate in an airtight container, layered between waxed or parchment paper, at least 4 hours before serving (cookies can be refrigerated overnight).

CHOCOLATE VARIATION: In a heatproof bowl set over (but not touching) simmering water (or using a microwave and 10 second increments, stirring between), melt 2 oz semisweet chocolate; let cool. Follow instructions for above recipe, adding melted chocolate (not hot, cooled slightly too room temp) to butter mixture along with the egg yolk and salt. Replace 3 tablespoons of the flour called for with cocoa powder, whisk flour and cocoa powder well to combine evenly before proceeding with recipe. The edges of these cookies will be firm to the touch when baked.

NOTES: These cookies are best eaten after they have been refrigerated overnight. Allow them to sit at room temperature for twenty minutes before serving.

HAZELNUT, DRIED CHERRY & OATMEAL COOKIES

RuthSF

Yields 20 cookies 3-inch

1-1/4 CUPS ALL-PURPOSE FLOUR
3/4 TEASPOON BAKING POWDER
1/2 TEASPOON BAKING SODA
1/2 TEASPOON TABLE SALT
1-1/4 CUPS OLD-FASHIONED OATS
3/4 CUP HAZELNUTS, TOASTED AND HUSKED, COARSELY CHOPPED
3/4 CUP DRIED TART CHERRIES, COARSELY CHOPPED
12 TABLESPOONS UNSALTED BUTTER, SOFTENED
3/4 CUP GRANULATED SUGAR
3/4 CUP LIGHT BROWN SUGAR
1 EGG
1 TEASPOON VANILLA

Preheat oven to 350F. Line 2 baking sheets with Silpat or parchment.

Whisk flour, baking powder, soda and salt in medium bowl. In separate bowl, stir together oats, nuts, and cherries.

In standing mixer fitted with beater, beat butter and sugars together on medium until light and fluffy. Add egg, vanilla, and mix until fully incorporated. Add flour mixture, scrape down bowl, add oat/nut mixture, and mix just until incorporated.

Roll dough in balls about 2 inches in diameter (a truffle scoop makes

this quick work). Space on baking sheets 3" apart, flatten slightly, and bake for approximately 20 minutes, until edges are set, rotating cookie sheets if your oven has hot spots.

Let cookies set for a few minutes, then transfer to a wire rack to cool completely.

Variations I've tried:

Add up to 1/2 cup of real chocolate chunks or real chocolate chips.

Apricot & pistachio.

Dried cranberry & pistachio.

Fig & dried cherry.

Dried cherry & almond or pecan.

Homemade candied lemon or orange peel (minced) & hazelnuts.



ALMOND SNOW COOKIES

Godsman

Makes about 132

1-1/4 CUP SOFT BUTTER
1/2 CUP SHORTENING
1 CUP GRANULATED SUGAR
2 EGGS
3/8 TSP ALMOND OIL*
OR 2 TO 3 TSP. ALMOND EXTRACT
1 CUP FINELY GROUND BLANCHED ALMONDS
3-1/2 CUPS SIFTED FLOUR
• CONFECTIONERS SUGAR

Cream shortening, butter and granulated sugar; add eggs and beat until light.

Mix in almond oil and ground almonds. Add flour to creamed mixture and mix thoroughly. Chill dough or not.

When ready to bake, preheat oven to 325 F.

Scoop dough into small balls (I use a 1-1/4" ice cream type scoop) and place on un-

greased baking sheets about 2" apart. Slightly flatten top with a dampened cloth-covered glass. Bake until set but not brown, about 14-16 minutes.

Sift confectioners' sugar over cookies as soon as you take them out of the oven.

NOTES: LorAnn almond oil recommended



LEMON BARS

3/4 CUP BUTTER
1-1/2 CUPS FLOUR
1/3 CUP POWDERED SUGAR
4 EGGS
2 CUPS SUGAR
4 TABLESPOONS FLOUR
1 TEASPOON BAKING POWDER
• **DASH SALT**
6 TABLESPOONS LEMON JUICE

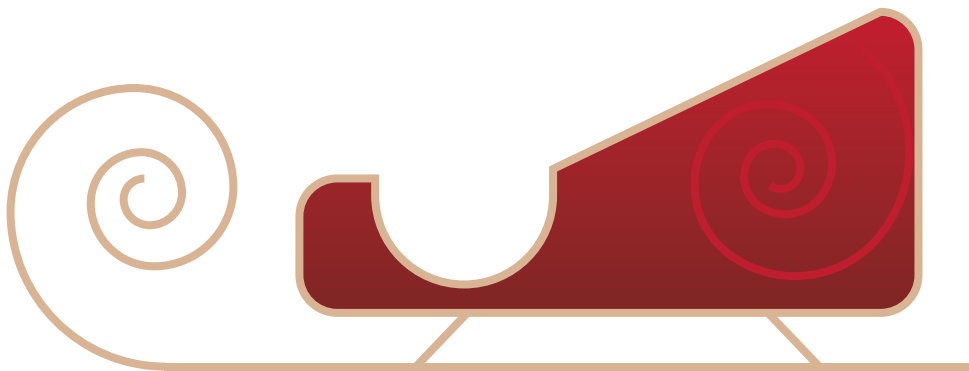
Cream together butter, 1 1/2 cup flour, and powdered sugar.

Pat in a 13x9x2 inch baking pan.

Bake 18 minutes at 350 F or 325 F if using a glass pan.

Beat together the rest of the ingredients and pour over crust.

Bake an additional 25 minutes. Sprinkle with powdered sugar.



BROWN SUGAR SPRITZ

Godsman

Makes 78

1 CUP BUTTER, SOFTENED
1/2 CUP PACKED BROWN SUGAR
1 EGG
1 TEASPOON VANILLA
2-2/3 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER

PINEAPPLE FILLING:

29-1/2 OUNCES CRUSHED PINEAPPLE, DRAINED
1 CUP SUGAR
• **RED AND GREEN FOOD COLORING**

PINEAPPLE FILLING: In a saucepan stir together pineapple and sugar, bring to boiling. Reduce heat and simmer until mixture is very thick, 30 to 35 minutes, stirring often.

Divide fruit filling in half. Using a few drops of food coloring, tint half of the filling red and the other half green.

Cool thoroughly.

Preheat oven to 400F.

Cream together butter and brown sugar;

beat in egg and vanilla.

Stir together flour and baking powder;

add gradually to creamed mixture, mixing until smooth. Do not chill. Place half of the dough in the cookie press.

Using the ribbon plate, press dough in ten 10-inch strips on un-greased cookie sheets.

Using star plate and remaining dough, press lengthwise rows of dough on top of each strip, making a rim along both edges.

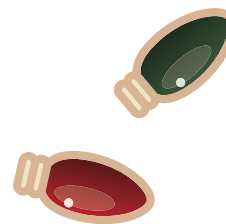
Spoon red or green pineapple filling between rims on top of ribbon strips.

Bake cookies for 8 to 10 minutes.

While hot, cut strips into 1 1/4 inch diagonals.

Let Cool.

NOTES: Merry Christmas and Happy Eating



BARAZEK

RuthAB

Makes about 40 cookies

3 C SHELLLED NATURAL PISTACHIOS
1-2/3 C ICING SUGAR
1 EGG
2 EGG YOLKS
1 T BUTTER, MELTED
1 TSP ROSE WATER
2 T SESAME SEEDS, TOASTED
1 T GRANULATED SUGAR

In food processor, pulse pistachios with icing sugar just until ground, being careful not to over process and turn into paste.

In bowl, whisk egg with yolks; stir in pistachio mixture, ½ cup at a time, to form sticky dough. Add butter and rose water, kneading gently to combine and make very sticky dough. Roll level tablespoonfuls into balls; place 3" apart on parchment paper-lined or greased rimless baking sheets.

In small bowl, whisk sesame seeds with granulated sugar. Using flat bottom of damp glass dipped into sesame seed mixture; flatten 1 ball to ½" thickness. Repeat with remaining sesame seed mixture and balls.

Bake in top and bottom thirds of 300°F oven, rotating and switching pans halfway through, until bottoms are golden, 20 to 25 minutes. Transfer to racks; let cool. (Make ahead: Layer between waxed paper in airtight container and store for up to 4 days or freeze for up to 1 month.)

NOTES: Canadian Living



3 GINGER COOKIES

EarnieL

Yield 4 dozen cookies

2 CUPS FLOUR
2 TSP GINGER
2 TSP BAKING SODA
1 TSP CINNAMON
1 TSP CLOVES
1/2 TSP SALT
1 CUP BROWN SUGAR, PACKED
1/2 CUP SHORTENING
1/4 CUP BUTTER, SOFTENED
1 EGG
1/4 CUP MOLASSES
1/2 TSP VANILLA
1/2 CUP CRYSTALLIZED GINGER, FINELY CHOPPED
1 TBSP FRESH GINGER, GRATED
• **SUGAR**

Combine flour, ginger, soda, cinnamon, cloves and salt in a bowl.

Cream brown sugar, shortening and butter until fluffy. Add egg, molasses and vanilla. Beat until blended.

Mix in flour mixture. Gently stir in crystallized ginger and fresh ginger. Cover and chill for 1 hour.

Shape dough into 1 inch balls, roll balls in sugar and place 2 inches apart on lightly greased cookie sheets.

Bake 350° F. for 12 to 14 minutes or until cookies are cracked on top. Cookies will be soft to touch; do not over bake. Cool of cookie sheets for a minute and transfer to racks.

Store in tightly sealed container for up to several days or freeze.



YUMMIES

(DATE BALLS FOR PEOPLE WHO DON'T LIKE DATES)

dianne710

Yield 72 balls

1-1/2 STICKS BUTTER
2 CUPS GRANULATED SUGAR
8 OZ DATES, CHOPPED
1-1/2 CUPS WALNUTS, CHOPPED
1 TEASPOON VANILLA
2 CUPS RICE KRISPIES CEREAL
1 CUP CONFECTIONERS SUGAR

In a large saucepan combine the butter, granulated sugar, and dates. Stirring constantly cook for approximately 6 minutes, until the mixture reaches 235f (soft ball stage) with a candy thermometer.

IMMEDIATELY remove from heat and add nuts, vanilla, and Rice Krispies Cereal. Quickly stir to mix well. as soon as you can possibly handle the mixture, butter your hands well to protect them from the heat and as quickly as you can, roll the still very warm mixture into 1" balls. (You might try rubber gloves, but butter them too, the mixture is very sticky.) Roll each ball in confectioners sugar. Let cool on cookie sheets. Store air-tight.

NOTES : The resulting "Yummies" are sure to be family favorites and are well worth the red hands you will have for a few minutes after rolling the balls. Keep your hands well buttered as you work. Do not let the temperature go over 235f, or they will become jaw breakers. Lonnie Wilds Cookie Exchange Dec. 1980



MOTHER'S 5 LB FUDGE

EarnieL

5 CUPS SUGAR
1-1/3 STICKS BUTTER
1 LARGE CAN EVAPORATED MILK
3 PKGS. CHOCOLATE CHIPS
1 PT MARSHMALLOW CREAM (FLUFF)
1-2 CUPS CHOPPED NUTS

Put this on to cook and watch carefully as it sticks easily.

Let it boil 8 to 10 minutes. Pour in 3 pkgs. chocolate drops, 1 pt. marshmallow cream and nuts. Beat until chocolate melts. Pour into a greased pan or platter.

EDITOR'S NOTE: marshmallow and nuts were missing from recipe but included to meet instructions



HAZELNUT BROWN BUTTER SHORTBREAD

RuthSF

Yields about 3 dozen

4 TBS UNSALTED BUTTER, BROWNE

12 TBS UNSALTED BUTTER, SOFTENED

3/4 CUP GRANULATED SUGAR

1/4 CUP LIGHTLY PACKED LIGHT BROWN SUGAR

1/4 TSP SALT, PLUS ONE PINCH, DIVIDED

1 LARGE EGG, SEPARATED

1-1/2 TSP VANILLA EXTRACT

2 CUPS ALL-PURPOSE FLOUR

TOPPING 1:

1-1/2 CUPS CHOPPED HAZELNUTS

2 TBS GRANULATED SUGAR

3/4 TSP GROUND CINNAMON

1/8 TSP GROUND NUTMEG

1 TSP FLEUR DE SEL (FINE OR COARSE)

TOPPING 2:

6 OZ CHOCOLATE*

Beat butter briefly to soften, add sugars and salt, and continue to beat until light and fluffy. Add egg yolk, vanilla and brown butter, mix to combine, add flour in batches, mixing well between additions. Chill batter for half an hour.

Preheat oven to 350°F.

Butter a jelly roll pan, and pat dough into pan, pressing to form an even layer.

In a separate bowl, beat the egg white with a pinch of salt, and brush evenly over the dough.

Combine hazelnuts, 1-1/2

tablespoons sugar, cinnamon and nutmeg, sprinkle evenly over dough. Then sprinkle sea salt over the top. Bake in the middle of preheated oven for 25-30 minutes, rotating the pan once during baking, let cool for 10 minutes in pan, then cut into 2-inch diamonds, and transfer to a cooling rack.

When cool, melt the chocolate, and drizzle the chocolate over the tops of the shortbreads.

NOTES: your choice of chocolate, I prefer bittersweet



SHORTBREAD CUT-OUTS

RuthSF

4 STICKS (1 LB) UNSALTED BUTTER, SOFTENED
3-1/2 CUPS ALL-PURPOSE FLOUR
1/2 CUP RICE FLOUR
1 CUP GRANULATED SUGAR

Preheat oven to 325F.

Cream butter and sugar (note, if you're adding flavorings, add them now). Separately, combine flours and whisk thoroughly. Add to butter/sugar mixture in batches. Roll out to 1/2" thick and cut

with cookie cutters - or - put through a cookie press. Bake for 10-12 minutes (that's a medium sized cookie, about 2 to 2-1/2" across).

NOTES: The difference between a pan baked shortbread (high butter content) and a cut-out shortbread is generally the ratio of dry ingredients to butter. So this is a recipe from one of my mother's old cookbooks (it was just handwritten and tucked inside), you can make cut-outs or put it through a cookie press and it holds its shape. Now, there's not a lot of flavor in that cookie, so consider adding vanilla (1-1/2 to 2 teaspoons for a batch that size), other extracts, a lemon oil (1/4 teaspoon recommended per 1 cup flour) or another flavor oil, citrus zest, etc. Or drizzle an icing or chocolate over them later - or - cut them in triangles and dip the points in chocolate perhaps.



MOJITO JAMMIES

jessejames

Makes 2 dozen

3/4 CUP SUGAR
1 TABLESPOON LIGHTLY PACKED GRATED LIME ZEST
1/4 TEASPOON SALT
2-1/2 CUPS ALL-PURPOSE FLOUR
1 CUP UNSALTED BUTTER, CUT INTO 1/2-INCH PIECES, COOL BUT NOT TOO FIRM
2 TABLESPOON CREAM CHEESE
1 LARGE EGG YOLK
2 TEASPOON RUM (OR 1-1/2 TSP PURE VANILLA EXTRACT)
1/4 TEASPOON PEPPERMINT EXTRACT

FILLING:

3/4 CUP MINT JELLY
1 TABLESPOON RUM OR WATER
1 TEASPOON SUGAR
• **CONFECTIONERS SUGAR, FOR DUSTING**

Combine the sugar and lime zest in a food processor fitted with the metal blade or in a bowl with a wooden spoon. Add the salt and flour, mix to combine.

Add Butter and Cream Cheese; mix until dough resembles coarse sand. Add egg yolk, rum (or vanilla) and mint extract. Mix until the dough clumps together. Transfer to a large mixing bowl and knead with your hands until it holds together in a ball. Divide dough into two disks, wrap in plastic wrap, and refrigerate for 20 to 30 minutes.

Preheat the oven to 350°F with the oven racks in the upper and lower thirds. Line two baking sheets with parchment paper or butter them evenly.

Working with one disk at a time, roll out the dough to 1/8-inch thickness between sheets

of lightly floured wax or parchment paper. Slide the rolled dough, still between sheets of paper, onto a baking sheet, and chill for 10 to 20 minutes. Remove top paper - carefully turn over and remove remaining paper.

Using a 2- to 2-1/2-inch cookie cutter, cut the dough into shapes and place about 1-1/2 inches apart on the prepared baking sheets. Cut a hole out of the center of half the cookies to make a window for the filling. Gather remaining dough scraps into a ball, re-roll and cut into shapes. Do this only once.

Bake, rotating the baking sheet about halfway through, until lightly golden, 10 to 15 minutes. The top cookies with the cutout centers will bake more quickly. Let the cookies cool on a wire rack.

Combine mint jelly, rum (or water) and sugar in a small saucepan over medium heat. Simmer for 2 to 3 minutes, cool to room temperature.

Using a small strainer or sugar shaker, dust the top halves of the cookies (the ones with the holes in the centers) with confectioners sugar. Place about 3/4 teaspoon of mint jelly onto a cookie bottom, smearing it lightly around the whole cookie leaving a small mound in the center. Top with a sugar-dusted half.

PETITE CHOCOLATE TARTS

jessejames

1 CUP MILK CHOCOLATE CHIPS

8 OZ. MASCARPONE OR CREAM CHEESE, ROOM TEMP.

**24 SMALL CHOCOLATE SHELL CUPS OR SMALL
FROZEN PHYLLO DOUGH CUPS, THAWED
WHIPPED CREAM AND DECORATIVE SPRINKLES**

Melt chocolate chips;
cool slightly.

Mix with cheese at medium speed
of electric mixer for 2 minutes.

Pipe mixture into chocolate
cups; top with garnish; chill.



WHITE CHOCOLATE ICICLES (COOKIES)

Annalea1

1 C SUGAR
3/4 C BUTTER, SOFTENED
1/2 C MILK
1 TSP VANILLA
1 LARGE EGG
1 C WHITE BAKING CHIPS, MELTED AND COOLED
3-1/2 C ALL PURPOSE FLOUR
1 TSP BAKING POWDER
1/4 TSP SALT

WHITE GLAZE:
2 C CONFECTIONERS SUGAR
2 TABLESPOONS MILK
1/4 TSP PURE ALMOND EXTRACT
• **WHITE EDIBLE GLITTER OR DECORATING SUGAR, OPTIONAL**

In a large bowl, mix sugar, butter, milk, vanilla, egg and melted chips until creamy. Stir in flour, baking powder and salt. Cover and refrigerate for at least 4 hours.

Preheat oven to 375°F. For each cookie (see tips below) divide 1 rounded teaspoon of dough in half. Roll each half into a 5" rope, tapering the ends. Twist the ropes together. Place 2-inches apart on an un-greased cookie sheet. Cool cookie sheets completely between batches

To hang icicles, poke a hole in the top of each cookie with a toothpick. Bake

5-7 minutes or until set and very pale golden. Cool 2 minutes. Remove from cookie sheets to a wire rack. Cool completely. Note: No need to poke a hole in cookie if you're not displaying them.

WHITE GLAZE: Mix all glaze ingredients until smooth or desired consistency.

NOTES: WORD OF WARNING: These are time consuming. ...was told by many that they were quite delicious. An elegant Christmas cookie. I baked these one year. I used Lindt Swiss White bar. They were delicious. Next time I'm going to try it with baking chips. I did have trouble making icicles. Here's some advice from expert baker here: Chill dough very well. Work in a cool room. Work on a slab of marble chilled in the refrigerator for a few hours before working with the dough. If you don't have marble, fill a big tray of ice and a bit of water and leave it on your counter until it melts, dry well and work directly over it. Repeat as necessary. Make a little sausage with a ball of dough, then place it on the cold worktop and with both hands, start rolling from the center out, moving your hands out as you roll gently. Good luck rolling the snakes!

WHITE CHOCOLATE ALMOND MACAROONS

Sylvia in Ottawa

45 servings

2 EGG WHITES

- PINCH CREAM OF TARTAR

1/2 CUP (125 ML) GRANULATED SUGAR

1/4 TSP (1 ML) ALMOND EXTRACT

1/2 CUP (125 ML) FINELY CHOPPED BLANCHED ALMONDS

3 TBSP (50 ML) GROUND ALMONDS

45 WHOLE BLANCHED ALMONDS (APPROX)

2 OZ (60 G) WHITE CHOCOLATE, CHOPPED (OPTIONAL)

In large bowl, beat egg whites with cream of tartar until soft peaks form. Beat in sugar, 2 tbsp (25 mL) at a time, until stiff peaks form. Beat in almond extract. Fold in chopped and ground almonds.

Using pastry bag fitted with 1/2-inch (1 cm) plain or star

tip, pipe batter into about 1-inch (2.5 cm) rounds, 1 inch (2.5 cm) apart, on parchment paper-lined or greased rimless baking sheets. Place whole almond in centre of each.

Bake, 1 pan at a time, in centre of 325°F (160°C) oven for 12 minutes or until golden around edges. Let cool on pan on rack for 5 minutes. Transfer to rack; let cool . (Make ahead: Store in airtight container for up to 2 weeks or freeze for up to 1 month.)

In heatproof bowl over saucepan of hot (not boiling) water, melt white chocolate (if using); drizzle over cookies.

NOTES: Light golden and crisp outside, chewy and white inside, these cookies are the perfect show-offs for a natural pairing of flavours. If you don't want to pipe the batter into rounds, drop it by tablespoonfuls (15 mL). The Canadian Living Test Kitchen



ALFAJORES

MimiQC

Makes about 24

COOKIES:

1-1/2 CUPS UNSALTED BUTTER
1 CUP CONFECTIONERS SUGAR
2 TABLESPOONS GRANULATED SUGAR
1/4 TEASPOON SALT
1/4 TEASPOON ALMOND EXTRACT
1/2 TEASPOON VANILLA EXTRACT
1/3 CUP GROUND ALMONDS
3 CUPS UNBLEACHED ALL-PURPOSE FLOUR

FILLING:

2 CUPS FIRMLY PACKED BROWN SUGAR
1 CUP HALF & HALF OR LIGHT CREAM OR EVAPORATED MILK
3 TABLESPOONS UNSALTED BUTTER
1/2 TEASPOON VANILLA EXTRACT

COOKIES: Cream the butter with the powdered sugar until fluffy. Stir in salt, extracts, ground almonds and flour. Wrap and chill 30 minutes. (If you chill longer, you have to let the dough warm up a bit before it can be rolled. Or, do what professional pastry chefs do: whack it with a rolling pin until it becomes more malleable).

FILLING: In a medium saucepan, heat brown sugar with cream over medium heat. As it cooks, brush inner sides of pan with a pastry brush dipped in cold water. This wipes away grainy sugar crystals. Heat until mixture reaches soft ball stage (238-240 F). Remove from

heat - let cool to about 110 F. Stir in the butter and beat until mixture is thickened. Add vanilla. (Heat to loosen or add additional cream). If mixture is too thin, add in confectioners' sugar.

BAKE THE COOKIES: Roll out dough 1/4 inch thick. Cut in 2-1/2-inch circles. Bake on a parchment-lined baking sheet at 350 F for 12-14 minutes. Cool baking sheets between batches. Cool cookies on wire racks.

ASSEMBLE ALFAJORES: Spread some caramel filling on a cookie. Top with another cookie and press together nicely. Be careful, these are fragile. Dust tops with confectioner's sugar.

NOTES: An almond-flavored shortbread sandwich cookie with a rich caramel filling in the middle. Popular in South American countries. Grind your own almonds if you prefer.

CHOCOLATE COCONUT MACAROON LOGS

Sylvia in Ottawa

20 servings

2/3 CUP (150 ML) SWEETENED CONDENSED MILK
1 TBSP (15 ML) UNSWEETENED COCOA POWDER
1 TSP (5 ML) VANILLA
3 CUPS (750 ML) FLAKED COCONUT
2 EGG WHITES
8 OZ (250 ML) SEMISWEET CHOCOLATE, MELTED (OPTIONAL)

In large bowl, blend together condensed milk, cocoa and vanilla; stir in flaked coconut until well mixed. Beat egg whites until stiff peaks form; fold into coconut mixture.

Drop by tablespoonfuls onto lightly greased or parchment paper-lined baking sheets; shape into logs about 3 inches (8 cm) long. Bake in 300°F (150°C) oven for 30 minutes or until golden brown and firm. Let cool on wire racks. Dip one end of each log into chocolate (if using). Let stand on waxed paper until chocolate is set.

NOTES: The popular flavours of chocolate and coconut combine in these chewy treats. The Canadian Living Test Kitchen.



OATMEAL SHORTBREAD SQUARES

jessejames

Makes 16 squares

3/4 C PLUS 2 TBSP WHOLE-WHEAT FLOUR
3/4 C PACKED LIGHT BROWN SUGAR
1/4 C OATS * (NOT INSTANT)
1-1/2 TSP GROUND GINGER
3/4 TSP CREAM OF TARTAR
3/8 TSP BAKING SODA
1/2 C PLUS 1 TBS COLD UNSALTED BUTTER, CUT INTO PIECES

1. Preheat oven to 325° F. Lightly butter an 8-inch square baking pan. In a food processor combine the flour, sugar, oats, ginger, cream of tartar and baking soda; pulse to combine. Add the butter and pulse on and off until the mixture is crumbly.

2. Pat the dough into the prepared pan, pressing the surface with a floured fork until even. Bake until the center is set and the top

is pale golden brown, 20-30 minutes.

3. Cool to lukewarm in the pan on a wire rack. While still warm, very carefully cut into 16 two-inch squares. Cool completely in the pan. Store the squares in an airtight container.

NOTES: for oats, use steel-cut, old fashioned or quick-cooking oats. Classic Home Desserts by Richard Sax.



WALNUT WHITE CHOCOLATE SNOWBALLS

Sylvia in Ottawa

60 servings

3/4 CUP (175 ML) WALNUT HALVES
1-1/4 CUPS (300 ML) ICING SUGAR
1 CUP (250 ML) BUTTER, SOFTENED
1 TSP (5 ML) VANILLA
1/4 TSP (1 ML) SALT
2 CUPS (500 ML) ALL-PURPOSE FLOUR
3/4 CUP (175 ML) WHITE CHOCOLATE CHIPS

Line rimless baking sheets with parchment paper or leave un-greased; set aside.

In food processor, whirl walnut halves with 1/4 cup (50 mL) of the sugar until finely ground.

In large bowl, beat butter until fluffy; stir in nut mixture, then vanilla and salt. Stir in flour, 1 cup (250 mL) at a time. Sprinkle with chocolate chips; stir in.

Shape by heaping teaspoonfuls (5 mL) into 1-inch (2.5

cm) balls. Arrange, 2 inches (5 cm) apart, on prepared pans. Cover lightly; chill until firm, about 30 minutes.

Bake in top and bottom thirds of 325°F (160°C) oven, rotating and switching pans halfway through, until bottoms are golden, about 22 minutes. Let rest on pans for about 3 minutes.

Sprinkle remaining icing sugar into shallow wide bowl. Working with about 6 cookies at a time, place, rounded side down, in sugar; roll to coat all sides. Place, right side up, on racks to let cool.

Press icing sugar through sieve to sift. Roll cookies again. (Make-ahead: Layer between waxed paper in airtight container and store at room temperature for up to 1 week or freeze for up to 1 month.)

NOTES: The Canadian Living Test Kitchen - Canadian Living Magazine: Here is a tempting selection from our December 2004 story, "Our Finest Ever: All the cookie recipes you'll need this holiday." Snowy white cookies, double-rolled in icing sugar, melt in your mouth and, if you don't watch out, will deliciously dust your holiday outfit.



REALLY GOOD RUM BALLS

Sylvia in Ottawa

Servings: 36

1 CUP (250 ML) ICING SUGAR
1 CUP (250 ML) GROUND ALMONDS
3 OZ (90 G) BITTERSWEET CHOCOLATE, GRATED
1/3 CUP (75 ML) DARK RUM
1 TSP (5 ML) VANILLA
1/2 CUP (125 ML) CHOCOLATE SPRINKLES

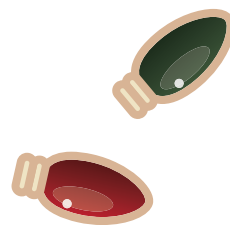
Line trays with waxed paper; set aside.

In large bowl, whisk icing sugar, almonds and bittersweet chocolate. Stir in 1/4 cup (50 mL) of the rum and vanilla until solid moist mass; press together. Chill until firm enough to roll, about 15 minutes.

Roll by rounded teaspoonfuls (5 mL) into balls, moistening and wiping hands with damp cloth as needed. Place on prepared trays.

Pour remaining rum into shallow bowl. Pour chocolate shot into separate shallow bowl. Roll balls in rum then in chocolate, pressing lightly to adhere. Let dry on tray, 1 hour. Refrigerate until firm. (Make-ahead: Layer between waxed paper in airtight container and refrigerate or freeze for up to 1 month.)

NOTES: By The Canadian Living Test Kitchen, Canadian Living Magazine: December 2004
There are rum ball recipes galore, but none better than this one.



FOURTEEN IN ONE (MASTER RECIPE)

Sylvia in Ottawa

Serves: About 7 dozen 2 1/2-inch cookies

1/2 LB. UNSALTED BUTTER, ROOM TEMP.

1 C SUPERFINE SUGAR

1/2 TSP SALT

1 LARGE EGG YOLK

1 LARGE EGG

2 TSP VANILLA

2-1/2 C ALL-PURPOSE FLOUR

Have all ingredients at room temperature, 68° to 70°F.

In a large bowl, beat on medium speed until very fluffy and well blended: unsalted butter, sugar and salt.

Add egg yolk and beat until well blended.

Add egg and vanilla and beat until well combined.

Reduce the speed to low and beat in flour just until combined.

Divide the dough in half and wrap in plastic.

Refrigerate until firm, at least 1 hour.

To bake, position a rack in the upper third and another in the lower third of the oven. Preheat the oven to 375°F.

Remove 1 disk of dough from the refrigerator and cut in half. Return the unused portion to the refrigerator.

EITHER: Scoop the cookie dough into 1-tablespoon balls with a small ice cream scoop and roll each ball between your palms until smooth. Place the dough balls on parchment-lined cookie sheets, spacing about 2 inches apart. Using the bottom of a smooth, flour-coated glass, flatten each dough ball to about 1/8 inch thick.

OR: Lightly flour the work surface. Roll the dough to 1/8 inch thick, using an offset spatula to loosen the dough. Sprinkle the surface lightly with flour as needed to keep the dough from sticking. Cut the dough into desired shapes. Place the dough shapes on parchment-lined cookie sheets, spacing about 1/2 inch apart. Get as many dough shapes as you can out of each sheet, because the dough should be rolled only 2 times. Discard any leftover dough after the second rolling, or form the leftover dough into balls and flatten them to about 1/8 inch thick.

Bake, 2 sheets at a time, until the cookies are evenly golden brown, 6 to 8 minutes; rotate the sheets halfway through baking for even browning. Using a thin-bladed spatula, immediately transfer the cookies to racks to cool to room temperature. Decorate the cooled cookies, if desired, and transfer to an airtight container.

NOTES: you can sub sugar for superfine if you run it in a food processor for 30 seconds first. The dough can be refrigerated for up to 2 days or it can be double-wrapped and frozen for up to 1 month. These recipes can be found in the Joy of Cooking's Cookies chapter. Simplicity itself. We love this recipe, especially at holiday time, because from just one easy cookie dough, you can make fourteen kinds of cookies. Putting the sugar through a food processor gives these cookies a wonderful lightness and fineness of texture.

FOURTEEN IN ONE (ALT 2-7)

Sylvia_in_Ottawa

Serves: About 7 dozen 2 1/2-inch cookies

(2) CORNMEAL CITRUS COOKIES

Follow the master recipe, adding 1 teaspoon finely grated lemon or orange zest to the creamed butter, sugar, and salt, and substituting 1 cup fine cornmeal for 1 cup of the flour.

(3) CHOCOLATE-CINNAMON COOKIES

Follow the master recipe, adding 1 ounce melted and cooled unsweetened chocolate to the creamed butter, sugar, and salt. Substitute 1/4 cup unsweetened cocoa for 1/4 cup of the flour and add 1/4 teaspoon ground cinnamon to the flour-cocoa mixture.

(4) MARBLE COOKIES

Follow the master recipe, stirring 2 ounces melted and cooled semisweet or bittersweet chocolate into one-quarter of the master recipe dough. Divide the chocolate dough into 6 portions. Press into the remaining three-quarters of the master recipe dough. Knead the doughs together to create a marbled effect.

(5) LEMON BUTTER COOKIES

Follow the master recipe, adding 2 teaspoons finely grated lemon zest to the creamed butter, sugar, and salt.

(6) LEMON POPPY SEED COOKIES

Follow the master recipe, adding 2 teaspoons finely grated lemon zest to the creamed butter, sugar, and salt, and stirring 2 tablespoons poppy seeds into the finished dough.

(7) ORANGE BUTTER COOKIES

Follow the master recipe, adding 1 teaspoon finely grated orange zest to the creamed butter, sugar, and salt.

FOURTEEN IN ONE (ALT 8-14)

Sylvia in Ottawa

Serves: About 7 dozen 2 1/2-inch cookies

(8) ORANGE-NUT COOKIES

Follow the master recipe, adding 1 teaspoon finely grated orange zest and 1 cup finely ground walnuts, pecans, or skinned hazelnuts to the creamed butter, sugar, and salt.

(9) COCONUT COOKIES

Follow the master recipe, stirring 1 cup flaked sweetened dried coconut, toasted, into the finished dough.

(10) GINGER COOKIES

Follow the master recipe, adding 1 teaspoon ground ginger to the flour and stirring 6 tablespoons finely minced candied ginger into the finished dough.

(11) BUTTERSCOTCH COOKIES

Follow the master recipe, substituting 1 cup packed light brown sugar for the sugar.

(12) PEANUT BUTTER COOKIES

Because of the extra fat from the peanut butter, these cookies have a sandier, melt-in-your-mouth texture. Follow the master recipe, creaming 2/3 cup peanut butter with the butter, sugar, and salt.

(13) SPICE COOKIES

Follow the master recipe, substituting 1 cup packed light brown sugar for the sugar and adding 3/4 teaspoon ground cinnamon, 1/2 teaspoon ground ginger, 1/4 teaspoon ground nutmeg, 1/4 teaspoon ground allspice, and 1/8 teaspoon ground cloves to the flour.

(14) RAISIN-SPICE COOKIES

Prepare Spice Cookies, above, stirring 1/2 cup finely minced raisins or 1/2 cup dried currants into the finished dough.



HONEY WALNUT COOKIES

Sylvia in Ottawa

Servings: 28

3/4 CUP (175 ML) VEGETABLE OIL
1/4 CUP (50 ML) ORANGE JUICE
1 TBSP (15 ML) GRANULATED SUGAR
1-1/2 TSP (7 ML) CINNAMON
1-1/2 TSP (7 ML) LIQUID HONEY
2-1/2 CUPS (625 ML) SIFTED CAKE-AND-PASTRY FLOUR
1-1/2 TSP (7 ML) BAKING POWDER
1/4 TSP (1 ML) BAKING SODA
1/4 CUP (50 ML) CHOPPED WALNUTS
28 WALNUT HALVES
2 TBSP (25 ML) ICING SUGAR

SYRUP:
3/4 CUP (175 ML) GRANULATED SUGAR
2 TBSP (25 ML) LIQUID HONEY

In large bowl, whisk together oil, orange juice, granulated sugar, cinnamon and liquid honey.

In separate bowl, whisk together flour, baking powder and baking soda. Add to oil mixture; sprinkle with chopped walnuts. Stir to combine. Roll by level tablespoonfuls (15 mL) into balls; place on parchment paper-lined baking sheet. Top each with 1 walnut half; press firmly into dough.

Bake in centre of 350°F (180°C) oven until bottoms are golden, about 20 minutes.

Syrup: Meanwhile, in saucepan, bring 3/4 cup (175 mL) water, granulated sugar and honey to boil.



Remove cookies from oven. Using slotted spoon, dip hot cookies, 1 at a time, into syrup. Let cool completely on rack set over baking sheet or waxed paper. Sprinkle with icing sugar. (Make-ahead: Layer between waxed paper in airtight container; store for up to 5 days or freeze for up to 2 weeks.)

NOTES: A cookie just isn't Greek unless it combines honey and walnuts. These cookies are perfect for a potluck because you can make and freeze them well ahead of time. Paired with a cup of strong Greek coffee, they really satisfy a sweet tooth.

The Canadian Living Test Kitchen - Canadian Living Magazine: November 2002

RUM-AND-RAISIN COOKIES

Makes about 36

1/2 C RAISINS
1/4 C DARK RUM
1 C BUTTER
1/2½ SIFTED ICING SUGAR
2 C ALL PURPOSE FLOUR
1/4 TSP SALT
1/4 TSP BAKING POWDER

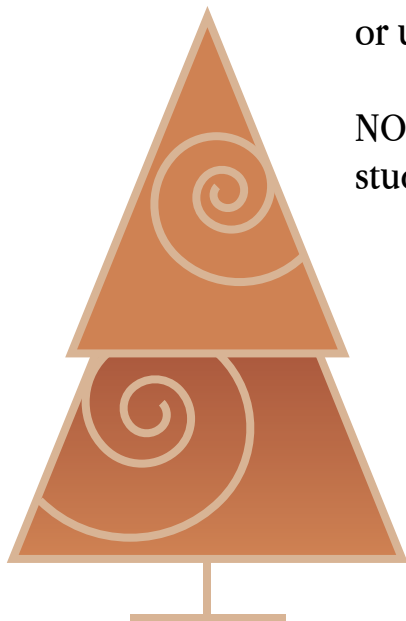
In small saucepan, combine raisins and rum. Bring to boil, remove from heat and let stand for about 1 hour; drain.

Cream together butter and sugar. Combine flour, salt and baking powder; gradually blend into creamed mixture. Stir in raisins. Press into ball. If dough is soft, chill until firm enough to roll.

Roll out to ¼" thickness on lightly floured board. Cut with round cookie cutter. Place on un-greased baking sheets.

Bake in 325°F oven for about 15 minutes or until set and lightly browned.

NOTES: These are melt-in-your-mouth shortbreads studded with spirited raisins. Canadian Living



MOM'S OATMEAL REFRIGERATOR COOKIES

CathyZ of Kauai

1 CUP BUTTER (OR PART SHORTENING BUT BUTTER IS BEST)
1 CUP BROWN SUGAR (PACKED)
1 CUP WHITE SUGAR
2 EGGS
1 TSP VANILLA
1-1/2 CUP ALL-PURPOSE FLOUR
1 TSP BAKING SODA
1 TSP SALT
3 CUPS QUICK-COOKING OATMEAL
1/2 CUP CHOPPED NUTS

Cream butter and sugars.

Add eggs and blend.

Add vanilla.

Sift together flour, soda, salt and add to mixture.

Add oatmeal and nuts.
Blend well. Shape into two individual rolls (about 3" diameter) on waxed paper

and wrap (I roll them up in waxed paper and twist the ends). Refrigerate overnight or at least 8 hours. Slice and bake at 375° for about 10 minutes. Cool on a rack.

NOTES: ICING: powdered sugar, mapeline, instant coffee, butter, cream



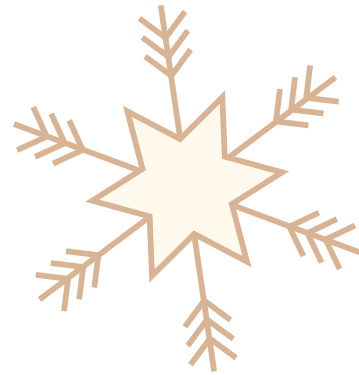
PRINCESS GEMS

Dawn/Mo

Serving Size: 36

- 1 CUP SHORTENING (1/2 CRISCO, 1/2 MARGARINE, BUT I WOULD USE BUTTER)**
- 1/2 CUP BUTTER**
- 2 CUPS SUGAR**
- 2 TEASPOONS AMMONIUM CARBONATE, FINELY GROUND**
- 2 CUPS FLOUR**
- 1 CUP ANGEL FLAKE COCONUT (IN CANS) - PACKED**
- POWDERED SUGAR**

Make in balls. Space apart a good distance. Bake at 300° F. for 20 minutes. Roll in powdered sugar when cookies have cooled.



CRANBERRY-HONEY SPICE PINWHEEL COOKIES

Sylvia in Ottawa

Servings: 100 cookies

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FILLING:

1-1/2 C SWEETENED DRIED CRANBERRIES
1 C CRANBERRIES, FRESH OR FROZEN, THAWED
1/2 C HONEY
2 TSP FRESHLY GRATED ORANGE ZEST
1/2 TSP GROUND CINNAMON
1/4 TSP GROUND CARDAMON OR ALLSPICE

DOUGH:

2-1/3 CUPS ALL-PURPOSE FLOUR
1 C WHOLE-WHEAT FLOUR
1-1/4 TSP BAKING POWDER
1/2 TSP SALT
1/4 TSP BAKING SODA
1/2 TSP GROUND CINNAMON
1/4 TSP GROUND CARDAMON OR ALLSPICE
1/3 C CANOLA OIL
3-1/2 TBS BUTTER, MELTED AND COOLED
1 C SUGAR
1/3 C HONEY
2 LARGE EGGS
3 TBS MILK, PLUS MORE AS NEEDED
2-1/2 TSP FRESHLY GRATED ORANGE ZEST
2 TSP VANILLA EXTRACT
1/2 TSP ALMOND EXTRACT

1. To prepare filling: combine dried and fresh cranberries, honey, orange zest, cinnamon and cardamon or allspice in a medium nonreactive saucepan over medium heat. Bring the mixture to a gentle boil and cook, stirring, until the fresh cranberries burst and soften, 4 to 5 minutes. Let cool slightly. Transfer to a food processor and puree. If the mixture seems dry, stir in up to 2 tsp. water. Transfer the mixture to a non-reactive container and refrigerate while preparing the dough.

2. To prepare dough: Whisk all-purpose flour, whole-wheat flour, baking powder, salt, baking soda, cinnamon and cardamon in a large bowl. In another large bowl, combine oil, butter, sugar, honey, eggs, milk, orange zest, vanilla and almond extracts. Beat the wet ingredients with an electric mixer first on low speed, then on medium speed, until well combined. Add half the dry ingredients and beat on low speed until just incorporated. Stir in the remaining dry ingredients with a wooden spoon until evenly incorporated. If the mixture is too dry to hold together, stir in up to 1 T. more milk. Cover and refrigerate the dough for 30 to 45 minutes to reduce its stickiness. (I chilled it for 4 hours.)

3. Turn the dough out onto a work surface and divide in half. Shape each half into a 6-inch long log. working with one log at a time, center it on a 16-inch long sheet of

CRANBERRY-HONEY SPICE PINWHEEL COOKIES (CONT.)

Sylvia_in_Ottawa

Servings: 100 cookies

SECOND PAGE OF 2

baking parchment paper. Cover with a second sheet. Press and then roll into a 12-by-15 inch rectangle of even thickness, inverting the dough occasionally to roll out any wrinkles in the paper and patching it to make the sides as even as possible. Transfer the dough, in the paper, to a baking sheet. Repeat with the remaining log of dough and transfer to the baking sheet. Place the baking sheet in the freezer until the dough is slightly firm, about 15-25 minutes.

4. To prepare pinwheel rolls: Place one sheet of dough on a work surface. peel off the top sheet of paper. Spread half the reserved filling evenly over the dough with an off-set spatula (it will be a thin layer). Working from a 15-inch long side, tightly roll up the dough jelly-roll style, leaving the bottom sheet of paper behind. While rolling, slightly stretch out the center to yield an evenly thick kroll. Wrap the roll in a sheet of parchment paper, twisting the ends to prevent unrolling. To produce perfectly round pinwheel cookies, enclose the parchment wrapped rolls in cardboard tubes from foil or paper towels, for example, before freezing. Slit each tube lengthwise and insert the wrapped pinwheel long. Secure the tube around the log using rubber bands or tape. (I used a 15" long section of tube from gift wrapping paper.) Repeat with the second piece of dough and place on the baking sheet. Freeze until firm, at least 3 to 4 hours. (I did overnight.)

5. To bake cookies: Position racks in the center of the oven; preheat to 350°F. Line 2 large baking sheets with parchment paper. Working with one pinwheel roll at a time, trim the uneven ends. Cut the roll cross-wise into 1/4-inch-thick slices using a large serrated knife: periodically turning the roll to maintain a relatively round cookie shape. Place the cookies on the prepared baking sheets, spacing them about 1/2 inch apart. Bake the cookies until puffed and barely golden brown, 12 to 16 minutes. Immediately transfer the cookies to wire racks to cool completely. Cut and bake the remaining pinwheel roll.

NOTES: The cookies are attractive with the rosy red swirls of cranberry paste. I made just 1/2 recipe, because 50 cookies were sufficient. You could make a whole recipe and freeze one log for baking later, or for gift giving. Don't forget that if you make 1/2 recipe, you will only have 1 log that you are making. The recipe looks involved, and definitely is not as easy as making oatmeal cookies. But it was not too difficult to make and the results are attractive and tasty. Source: EatingWell, October/November 2005



CHERRY WINKS COOKIES

Sylvia_in_Ottawa

Yield: About 5 Dozen Cookies

2-1/4 C FLOUR
2 TSP BAKING POWDER
1/2 TSP SALT
3/4 C BUTTER, SOFTENED
1 C SUGAR
2 LG EGGS
2 TBS MILK
1 TSP VANILLA
1 C CHOPPED NUTS
1 C FINELY CHOPPED DATES
1/3 C FINELY CHOPPED MARASCHINO CHERRIES
2-2/3 C CORN FLAKES, CRUSHED TO MAKE 1-1/3 C
15 MARASCHINO CHERRIES, CUT INTO QUARTERS

Stir together flour, baking powder and salt. Set aside.

In a large mixing bowl, beat the butter and sugar until light a fluffy. Add eggs. Beat well. Stir in milk and vanilla. Add the flour mixture a little at a time and mix well. Stir in the nuts, dates and the 1/3 c. cherries.

Preheat oven to 350° F. Shape level measuring T. of dough into balls. Roll in the crushed corn flakes. Place on sprayed baking sheets. Top each cookie with a cherry quarter. Bake for 10 minutes or until light brown.



BUTTERBALLS AKA SNOWBALLS

Pat-NoCal

1 CUP SOFT BUTTER OR MARGARINE
1/2 CUP SIFTED POWDERED SUGAR, PLUS EXTRA FOR ROLLING BALLS IN
1 TSP VANILLA
2-1/4 CUPS SIFTED ALL-PURPOSE FLOUR
1/4 TSP SALT
3/4 CUP FINELY CHOPPED NUTS (I USUALLY USE WALNUTS OR PECANS)

Mix together powdered sugar with butter or margarine and vanilla extract.

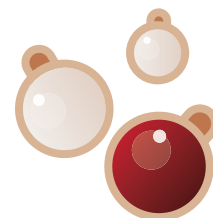
Sift together flour and salt and add to first mixture. Stir in nuts.

Chill dough in refrigerator.

Roll into 1-inch balls. Place 2-1/2 inches apart on un-greased baking sheet.

Bake at 400° F. until set but not brown, approximately 10-12 minutes. While warm, after removing from oven, roll balls in powdered sugar. Place on waxed paper to cool. Then roll in powdered sugar again.

NOTES: I'm told this recipe can be used in a cookie press also but I have not done this. This is one of my favorite holiday cookies my mom made when I was growing up.



MOCHA MOUNTAINS

OrigCyn

Approximately 3 Dozen

4 OZ UNSWEETENED CHOCOLATE, CHOPPED
2 C SEMISWEET CHOCOLATE CHIPS, DIVIDED
1 STICK UNSALTED BUTTER, CUT IN BITS
3/4 C FLOUR
1/2 TSP BAKING POWDER
1/2 TSP SALT
4 LARGE EGGS, ROOM TEMPERATURE
1-1/2 C SUGAR
1-1/2 TBS INSTANT ESPRESSO POWDER
2-1/2 TSP VANILLA

In a metal bowl set over a saucepan of simmering water, melt chocolate, 1 1/2 c. chips and butter, stirring until the mixture is smooth. Remove bowl from heat. (Or melt in microwave, being careful to not over cook.)

In a small bowl, stir together the flour, baking powder, and salt. In another bowl, beat eggs and sugar until thick and pale, beat in espresso powder and vanilla. Add cooled chocolate, mixing well. Fold chocolate mixture into flour, stir in remaining chips. Let

batter stand for 15 minutes.

Drop by heaping T. onto baking sheets lined with parchment paper. Bake cookies in the middle of a preheated 350F oven for 8-10 minutes or until they are puffed, shiny and cracked on top. (They will be flat, not resembling mountains. The name is a joke.) Let cookies cool on baking sheets, transfer to racks to completely cool. Makes about 3 dozen or so, depending on the size you make.



CRANZER TORTE BARS

RuthAB

About 40 Bars

BASE:

2 C ALL PURPOSE FLOUR
1 C ALMONDS, GROUND
3/4¹/₂ C COLD BUTTER, CUT IN CUBES
1/3 C GRANULATED SUGAR
1 EGG

TOPPING:

1 C WHOLE BERRY CRANBERRY SAUCE
1/2¹/₂ RASPBERRY JAM
1 TSP ORANGE RIND, GRATED

BASE: In food processor, process flour, almonds, butter and sugar until mixture is crumbly. Beat egg slightly with fork; set aside 1 tablespoon of egg, covered.

Add remaining egg to flour mixture in processor; process until mixture starts to form ball. Gather together. Press 2/3 of the mixture into 11 x 7" baking dish. Prick all over. Bake in 350°F for 10 minutes.

TOPPING: In bowl, mix together cranberry sauce, raspberry jam and orange rind. Spoon over base,

spreading evenly to within 1/4" of edge.

Roll remaining dough between 2 sheets of waxed paper to 1/8" thickness. Cut into strips 1/4" wide. Crisscross strips over jam layer; brush with remaining egg mixed with 1 teaspoon water. Return to 350°F oven for 35 to 40 minutes or until lightly browned and set. Let cool. Cut into bars. (Bars can be stored in pan, covered with foil or plastic wrap, in refrigerator for up to 1 week.)

NOTES: Adapted from traditional Linzer Torte recipes, this one incorporates cranberry sauce and orange rind. from Canadian Living



ALMOND ROCA BARS

Sylvia in Ottawa

1 CUP BUTTER/MARGARINE
1/2 CUP PACKED BROWN SUGAR
1/2 CUP WHITE SUGAR
2 CUPS FLOUR
1 TEASPOON VANILLA
1/3 POUND DARK CHOCOLATE (GUITTARD'S)
1/2 CUP FINELY CHOPPED NUTS

Mix all ingredients.

Press mixture in 11x15 cookie sheet.

Bake at 350° F. 12-15 minutes.

Melt chocolate at 50% power in the microwave 1-2 minutes and spread over baked dough.

Sprinkle with nuts. Cut into bars while still warm.



BLACK FOREST COOKIES

Lizlo

Makes about 2 1/2 Dozen Cookies

2 CUPS (500 ML) CHOCOLATE CHIPS, DIVIDED
1/2 CUP (125 ML) BUTTER
3/4 CUP (175 ML) SUGAR
2 EGGS
2 TSP (10 ML) VANILLA
1/4 CUP (50 ML) FLOUR
1/4 CUP (50 ML) COCOA
1/2 TSP (2 ML) BAKING POWDER
1/4 TSP (1 ML) SALT
1 CUP (250 ML) DRIED CHERRIES

Melt 1 cup (250 mL) chocolate chips and butter in a medium saucepan over low heat, stirring frequently until smooth. Remove from heat and cool for 5 minutes. Stir in sugar. Whisk in eggs, one at a time, until blended. Stir in vanilla. Combine flour, cocoa, baking powder and salt. Stir into chocolate mixture just until blended. Fold in remaining 1 cup (250 mL) chocolate chips and cherries. Let dough stand until slightly firm, about 20 - 30 minutes.

Drop 1 tbsp (15 mL) measures of dough 2 inches (5 cm) apart onto parchment paper-lined cookie sheets. Bake at 350°F (180°C) for 10 -12 minutes or just until edges of cookies are set. The centers of cookies will be soft. Do not over-bake. Let cookies stand for 2 minutes on cookie sheets. Remove from cookie sheets and cool cookies on racks. Store in an airtight container in a cool dry place for up to 4 days. May be frozen.

NOTE: I made these last year. They are soft and almost gooey in the middle, somewhat like a brownie. This make 2 1/2 dozen large cookies. You could make them smaller, but the centers may not be as soft.. Make sure they are two inches apart as they spread. I used cranberries in mine as I have a hard time finding dry cherries here. They are simple to make and all you have to do is watch them till the edges are starting to set, then remove them from the oven, they will be very soft. Cool for the 2 minutes. They have a soft centre filled with chocolate. Enjoy From Atco BlueFlame Kitchen

ALMOND ROCA

32 SODA CRACKERS, UNSALTED

1 CUP BUTTER

1 CUP BROWN SUGAR

1-1/2 CUPS SEMI-SWEET CHOCOLATE CHIPS (OR MOST OF A 300G. PKG.)

1-1/4 CUPS SLIVERED ALMONDS, TOASTED AND CHOPPED FINELY

Line a rimmed cookie sheet (approx. 9 1/2" x 13" with aluminum foil - grease the foil with butter or spray with Pam or other non-stick spray.

Layer the crackers to fit snugly in a single layer on the foil, cutting crackers to fit at the edges -takes about 28 crackers and the rest cut to fit.

Combine the butter and brown sugar in a medium-size saucepan; bring slowly to a boil over medium-low heat, stirring often. When it comes to a rolling boil, continue to cook and stir at the boil for a full 2 mins. Remove from heat and pour over the crackers, covering all.

Bake in preheated 325'-350' oven for 10-15 mins (usually takes 15) - watch very closely ..it should be very golden and bubbly and thick, but not brown. Remove from oven and immediately sprinkle the chocolate chips evenly over top. Let sit for about 1-2 mins, until chips are softened and spread evenly with a knife. Quickly sprinkle with the chopped, toasted almonds and let cool. Can place it in the freezer so that it really breaks easily. Break it into pieces and watch it disappear!

NOTES: Toast the chopped almonds in a 300' oven for 15 mins., stirring occasionally. Set aside to cool. When cooled, chop them finely. If they need to be finer, at this point, you can give them just a few pulses in the food processor or blender- but don't make dust or paste of them! The food processor will make them too fine if you try to use it to chop them right from the slivered pieces, so I just use it at the end for a quick chop if it's necessary.

I prefer to use a pan that measures 9 1/2" x 13". If using a larger pan (like 10" x 15" or jellyroll pan), I make 1-1/2x or even twice the amount of "filling", and increase the number of soda crackers to fit the pan. Although you can use un-toasted almonds, toasting them just makes it oh, so much better -just like store-bought. Chopped and toasted pecans are also great mixed in with it.*posted by K.W. at Chatelaine

CHOCOLATE CRANBERRY BARS

Lizlo

1/3 CUP BUTTER
8 OZ SEMISWEET CHOCOLATE, CHOPPED
3 TBSP CORN SYRUP
2 CUPS CHOCOLATE WAFER CRUMBS
1 CUP WHITE CHOCOLATE CHIPS
1/2 CUP CHOPPED DRIED CRANBERRIES
1 TBSP SILVER DRAGEES

Line a 8 inch square metal cake pan with parchment paper, set aside.

In sauce pan over low heat, melt together butter, chocolate and corn syrup; stir in chocolate wafer crumbs. Spread evenly in pan.

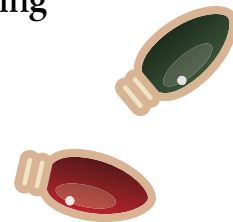
Evenly sprinkle white chocolate chips over base, Sprinkle with cranberries, then

silver dagees. Press lightly so topping sticks. Refrigerate until firm, about 2 hours.

Cut into bars. Refrigerate for 2 weeks or freeze for up to one month. I'm sure you can freeze them longer.

Variations: Make the wafer crumb base as above . Sprinkle with 1/2 cup chocolate chips, 1/4 cup butter scotch chip, 1/4 cup white chocolate chips.Sprinkle with 1 tbsp coloured sprinkles. Press lightly so topping stick.

NOTES: I like the taste of the cranberries and white chocolate. This is very rich and you should cut very small squares. from Canadian Living



CHRUSTIKY(EARS)

Lizlo

Makes about 4 Dozen

1/2 CUP SOFTENED BUTTER
1 CUP GRANULATED SUGAR
3 EGG YOLKS
3 CUPS ALL PURPOSE FLOUR
1 TSP GROUND NUTMEG
1/4 TSP SALT
• GRATED RIND OF 1 LEMON
3 EGGS WHITES, STIFFLY BEATEN
• CANOLA OIL FOR FRYING
• ICING SUGAR

Cream butter and granulated sugar till well beaten about 2 to three minutes. Add egg yolks one at a time, beating well after each addition.

Mix flour, nutmeg, salt and lemon rind together. Add to first mixture, blending with hands since mixture will be very stiff. Fold in egg whites with hands. The dough will be soft, but can be handled.

Using a rolling pin, roll small amounts at a time on a floured board. Roll dough to 1/4 inch thick.

Cut into strips 1 inch wide and 3 inches long forming diamonds. With the point of the knife slit a 3/4 inch slit in the center of the diamond. Put one point of the diamond through the slit to form a bowknot or figure eight, pulling out the two opposite ends. Cover the shape as it dry out quickly.

Fry in deep hot fat about 375° on a frying thermometer until golden brown. If they brown before they are done inside reduce heat. Watch carefully to prevent burning. Lift with a slotted spoon and drain on paper towels. Dust with icing sugar. When cool store in an airtight container.

NOTES: don't use runny or whipped butter. These are a great accompaniment to eggnog, punch, coffee or hot chocolate . They keep well in a foil lined tin with a tight fitting lid.

SPRITZ BUTTER ALMOND COOKIES

dianne710

2 CUPS BUTTER - NOT MARGARINE!

2 CUPS GRANULATED SUGAR

2 LARGE EGGS - WELL BEATEN

4 CUPS ALL-PURPOSE FLOUR, SIFTED

2 TEASPOONS ALMOND EXTRACT

Cream butter and sugar.

Add eggs, beating well.

Add flour and flavoring.

Place dough in cookie press. Form cookies on cookie sheet using desired cookie shape template. They can be formed on the cookie sheet with minimal space around them. If desired, decorate with colored sugar or or a half a glaceed cherry.

Bake at 350f until a delicate golden, about 10 minutes.

NOTES: Makes a fairly large batch. This is especially beautiful using the wreath shape and placing a half of a glaceed cherry in the center before baking. Redbook Magazine 1969 "Father Capon's Christmas Recipes"



TWELVE DAYS OF COOKIES: BLACK AND WHITE TIE

dianney64

DAY 1 of Twelve Days of Cookies

- OIL, FOR BRUSHING
- 3 CUPS CAKE FLOUR**
- 1/2 TEASPOON BAKING SODA**
- 1/2 TEASPOON BAKING POWDER**
- 1/2 TEASPOON SALT**
- 1/2 CUP BUTTERMILK**
- 1-1/2 TABLESPOONS PURE VANILLA EXTRACT**
- 1 CUP UNSALTED BUTTER, SOFTENED**
- 1-1/3 CUPS SUGAR**
- 2 LARGE EGGS**
- 3 LARGE EGG YOLKS**
- CHOCOLATE ICING:**
- 6 OUNCES SEMISWEET CHOCOLATE, FINELY CHOPPED**
- 1/2 CUP HEAVY CREAM**
- WHITE ICING:**
- 2-1/2 CUPS CONFECTIONERS SUGAR, SIFTED**
- 2 TABLESPOONS LIGHT CORN SYRUP**
- 1 TABLESPOON LEMON JUICE**
- 2 TABLESPOONS WARM WATER**

Preheat the oven to 350° F.

Brush 2 baking sheets very lightly with oil. Sift the flour, baking soda, baking powder and salt into a medium bowl. Whisk the buttermilk and vanilla together in a liquid measuring cup. Set aside. Beat the butter in a large bowl with an electric mixer until smooth. Gradually add the sugar and continue to beat at high speed, until light and fluffy, about 5 minutes. Add the eggs and yolks, 1 at a time, beating well after each addition. At low speed, add the dry ingredients in 3 parts, alternating with the wet in 2 parts, beginning and ending with the dry to make a smooth batter. Evenly mound 2 tablespoons batter per cookie onto the prepared cookie sheets, spacing them about 2 inches apart.

Bake until the cookies are golden brown around the edges, about 12 to 15 minutes. Transfer cookies to rack and cool completely.

For the chocolate icing:

Put the chocolate in a medium heatproof bowl. Bring the cream to a boil in a small saucepan; pour over the chocolate. Shake the bowl gently so cream settles around the chocolate; set aside until

the chocolate melts, about 5 minutes. Whisk until smooth, taking care not to incorporate too many air bubbles. Fill a piping bag fitted with a small tip with about half of the chocolate icing.

For the white icing: Whisk the confectioners' sugar, corn syrup, lemon juice and warm water together to make a smooth icing. Fill a piping bag fitted with a small tip with about a quarter of the icing.

To Decorate: For tuxedo cookies: Set the cookies on a rack over a rimmed cookie sheet. Pour the white glaze over the whole cookie to cover; set aside to dry. Pipe a bowtie and tuxedo lapel with the chocolate icing.

For a little black dress and pearls: Pipe an outline of a woman's dress with the dark chocolate and fill in with more icing. Pipe white icing pearls around the top of the cookie. Add silver dragees or candy pearls to dress up if desired. Let cookies dry completely, about 20 minutes. Serve. Store cookies in a tightly sealed container for up to 2 days. -Food Network

ALMOND SHORTBREADS

dianney64

DAY 2 of Twelve Days of Cookies

1/2 CUP RAW ALMONDS WITH SKINS
18 WHOLE ALMONDS FOR DECORATING
2/3 CUP SUGAR, PLUS MORE FOR TOP
14 TABLESPOONS UNSALTED BUTTER,
SOFTENED, CUT INTO PIECES
2 TEASPOONS PURE VANILLA EXTRACT
1/4 TEASPOON ALMOND EXTRACT
1/2 TEASPOON FINE SALT
1-1/2 CUPS ALL-PURPOSE FLOUR
1 LARGE EGG WHITE, BEATEN

Preheat oven to 325° F.

Blend and pulse the 1/2 cup nuts in a food processor with the sugar until mixture resembles coarse sand. (If there are a couple small chunks of nuts that is fine.) Add the butter, vanilla and almond extracts and the salt, and pulse until creamy. Add the flour and continue to pulse to make a soft dough.

Turn the dough out into a 9-inch tart pan and spread it out evenly with an off-set spatula. Dip the

spatula in a little warm water to help smooth and even the surface of the shortbread. Cover and freeze until firm, about 20 minutes.

Put the tart pan on a baking sheet and dock (prick) the dough all over with a fork. Generously sprinkle the top of the shortbread with sugar. Toss the remaining whole almonds in the egg white; evenly arrange and press the nuts into the dough around the edge of the pan. Bake until golden brown and set, about 1 hour and 10 minutes.

Cool the short bread in the pan on a rack for 10 minutes. Carefully remove the tart ring and cut the shortbread with a sharp knife into wedges, each with a nut. Cool shortbreads on a rack completely. (Alternatively present the shortbread as 1 large cookie. Cool the shortbread in the pan completely and remove the tart ring. Cut the shortbread into wedges as desired.)

Serve. Store in a tightly sealed container for up to 5 days.

NOTES: Special equipment 9-inch tart fluted pan with a removable bottom

CHOCOLATE CHIP COOKIES

dianney64

DAY 3 of Twelve Days of Cookies

1/2 CUP (1 STICK) UNSALTED BUTTER
3/4 CUP PACKED DARK BROWN SUGAR
3/4 CUP SUGAR
2 LARGE EGGS
1 TEASPOON PURE VANILLA EXTRACT
2-1/4 CUPS ALL-PURPOSE FLOUR
3/4 TEASPOON BAKING SODA
1 TEASPOON FINE SALT
1 (12-OUNCE) BAG SEMISWEET CHOCOLATE CHIPS, OR CHUNKS

Evenly position 2 racks in the middle of the oven and preheat to 375° F, (on convection setting if you have it.) Line 2 baking sheets with parchment paper or silicon sheets. (If you only have 1 baking sheet, let it cool completely between batches.) Put the butter in a microwave safe bowl, cover and microwave on medium power until melted. (Alternatively melt in a small saucepan.) Cool slightly. Whisk the sugars, eggs, butter and vanilla in a large bowl until smooth.

Whisk the flour, baking soda and salt

in another bowl. Stir the dry ingredients into the wet ingredients with a wooden spoon; take care not to over mix. Stir in the chocolate chips or chunks.

Scoop heaping tablespoons of the dough onto the prepared pans. Wet hands slightly and roll the dough into balls. Space the cookies about 2-inches apart on the pans. Bake, until golden, but still soft in the center, about 12 to 16 minutes, depending on how chewy or crunchy you like your cookies. Transfer hot cookies with a spatula to a rack to cool. Serve.

Store cookies in a tightly sealed container for up to 5 days.

For a Rocky Road Bar: Lightly butter a 9 by 13-inch baking pan. Make the batter as per cookie recipe and fold in 1 cup chopped walnuts along with the chocolate chips. Spread batter in prepared pan. Bake until the edges are light brown and the batter sets, about 45 minutes. Cool slightly and cover surface with 4 cups marshmallows and 1 cup chocolate chips. Broil at least 8 inches from the heat until marshmallows turn golden brown, about 2 minutes. (Keep an eye on the marshmallows, and turn the pan frequently--they go from golden to char in a wink.) Cool, cut and serve.

PEANUT BUTTER AND CHOCOLATE BISCOTTI

dianney64

DAY 4 of Twelve Days of Cookies

10 TABLESPOONS UNSALTED BUTTER
2 1/2 CUPS ALL-PURPOSE FLOUR
2 3/4 TEASPOONS BAKING POWDER
1/2 TEASPOON FINE SALT
3 LARGE EGGS
1 1/4 CUPS SUGAR
2 TEASPOONS PURE VANILLA EXTRACT
1/2 CUP SMOOTH NATURAL PEANUT BUTTER, ROOM TEMPERATURE
1 1/4 CUPS DRY ROASTED PEANUTS
1 1/4 CUPS CHOPPED DARK CHOCOLATE OR CHOCOLATE CHUNKS (ABOUT 6 OUNCES)

Position racks evenly in the oven and preheat to 350° F. Line 3 baking sheets with parchment paper.

Melt the butter over medium heat, swirling the pan occasionally. Continue to cook until the butter browns and gets a nutty aroma, about 5 minutes. Let cool slightly. Whisk the flour, baking powder and salt together in a large bowl. Beat the eggs in a medium bowl with an electric mixer until light and pale yellow, about 2 minutes. Gradually add the sugar while beating. Then slowly add the butter and vanilla until evenly mixed, about 30 seconds more. Add the peanut butter and mix until combined.

While mixing slowly, add the dry ingredients to the wet, in 2 additions, mixing just until absorbed. Fold in the peanuts and chocolate pieces. Divide the dough evenly into thirds and put each portion in the center of a baking sheet. Shape the dough with slightly wet hands into logs about 2-inches wide and 15 inches long.

Bake until set and brown around the edges, 25 to 30 minutes. (For even baking take care to rotate the pans-top to bottom and front to back--about half way though.) Cool logs on the baking sheets for about 10 minutes.



Lower the oven temperature to 325° F. Carefully transfer the logs to a cutting board. Cut logs crosswise, with a long serrated knife at about a 45 degree angle, into 1/2-inch thick cookies. Place cookies cut side down on the baking sheets. Bake until crisp, about 8 minutes. Flip the cookies over and bake until golden brown, about 8 minutes more. Cool biscotti on the baking sheets. Serve. Store cookies in a tightly sealed container for up to 3 days.

CHOCOLATE CHEESECAKE CANDY CANE BARS

dianney64

DAY 5 of Twelve Days of Cookies

CRUST:

20 CHOCOLATE WAFER COOKIES
3 TBS UNSALTED BUTTER, MELTED
1 TBS SUGAR
1/2 TSP GROUND COFFEE BEANS
1/4 TSP FINE SALT

FILLING:

8 OZ SEMISWEET CHOCOLATE, FINELY CHOPPED
8 OZ CREAM CHEESE, ROOM TEMPERATURE
2/3 CUP SUGAR
1/2 CUP SOUR CREAM
2 LARGE EGGS, ROOM TEMPERATURE

GLAZE:

4 OZ BITTERSWEET CHOCOLATE, CHOPPED
2 TBS UNSALTED BUTTER
1 TSP LIGHT OR DARK CORN SYRUP
2 TBS SOUR CREAM, ROOM TEMPERATURE
1/2 CUP CRUSHED CANDY CANES*

Preheat oven to 350° F. Line an 8-inch square baking dish with foil.

CRUST: Process the chocolate wafers in a food processor with the butter, sugar, coffee and salt until fine. Evenly press the crust into the prepared dish covering the bottom completely. Bake until the crust sets, about 15 minutes.

FILLING: Put the chocolate in a medium microwave-safe bowl; heat at 75 percent power until softened, about 2 minutes. Stir, and continue to microwave until completely melted, up to 2 minutes more. (Alternatively put the chocolate in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching, the water and stir occasionally until melted and smooth.) Blend the cream cheese, sugar and sour cream together in the food processor until smooth. Scrape down the sides, as needed. Add the eggs and pulse until just incorporated. With the food processor running, pour the chocolate into

the wet ingredients and mix until smooth. Pour the filling evenly over the crust. Bake until filling puffs slightly around the edges, but is still a bit wobbly in the center, 25 to 30 minutes. Cool on a rack.

GLAZE: Put the chocolate, butter and corn syrup in microwave safe bowl. Heat glaze in the microwave at 75 percent power until melted, about 2 minutes. Stir the ingredients together until smooth; add the sour cream. Spread glaze evenly over the warm cake and scatter the crushed candy canes over top. Cool completely, then refrigerate overnight. Cut into small bars or squares. Serve chilled or room temperature. Store cookies covered in the refrigerator for up to 5 days.

NOTES: To crush the candy canes, remove wrappers and place in a reseal able plastic bag. Use a rolling pin to roll and break the candy up into small pieces, about 1/4 inch or so.

WHOOPEE PIE

dianney64

DAY 6 of Twelve Days of Cookies

2 OZ UNSWEETENED CHOCOLATE, CHOPPED
4 OZ SEMISWEET CHOCOLATE, CHOPPED
1/2 CUP (1 STICK) UNSALTED BUTTER
1 CUP SUGAR
3 LARGE EGGS
1 TSP PURE VANILLA EXTRACT
1 CUP ALL-PURPOSE FLOUR
1/4 CUP NATURAL COCOA POWDER, SUCH
AS HERSHEY'S OR SCHARFFEN BERGER
1/2 TSP BAKING POWDER
3/4 TSP FINE SALT
18 LARGE MARSHMALLOWS (NOT MINIS)

Preheat oven to 375° F.

Line a baking sheet with parchment paper or a silicone baking sheet. Put the unsweetened and semisweet chocolates and butter in a medium microwave-safe bowl; heat at 75 percent power until softened, about 2 minutes. Stir, and continue to microwave until completely melted, about 2 minutes more.*

Whisk the sugar, eggs and vanilla into the chocolate mixture until smooth. Sift the flour, cocoa, baking powder and salt into another bowl. Gradually whisk the dry ingredients into the wet ingredients until

moistened. Switch to a rubber spatula and finish folding the batter together; take care not to over-mix.

Use a small cookie scoop or spoon to drop a heaping tablespoon of batter onto the prepared pan. Repeat to make 36 cookies, spacing them about 1-inch apart.

Bake until the cookies spring back when lightly touched, about 6 minutes. Cool the cookies slightly. Transfer half of the cookies to a rack. Turn the remaining cookies on the pan over, so they lay flat side up. Place a marshmallow on top of each flipped cookie and return pan to the oven. Cook just until the marshmallow begins to soften and puff, about 3 minutes. Cool marshmallow topped cookies slightly, about 2 minutes. Top with the remaining cookies, pressing lightly to make sandwiches. Cool whoopee pies completely on wire racks. Serve. Store in tightly sealed container for up to 1 week.

NOTES: Alternative to microwave method, put the chocolate and butter in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching the water, and stir occasionally until melted and smooth.

GOLDEN RUGELACH

dianney64

DAY 7 of Twelve Days of Cookies

DOUGH:

2-1/4 C ALL-PURPOSE FLOUR

1 TBS SUGAR

1/2 TSP FINE SALT

1 C UNSALTED BUTTER, CUT IN PIECES AND CHILLED

8 OZ CREAM CHEESE, CUT IN CHUNKS AND CHILLED

2 TBS SOUR CREAM OR GREEK YOGURT

FILLING:

3/4 C HAZELNUTS, TOASTED

1 C APRICOT PRESERVES

2/3 C GOLDEN RAISINS

1/4 TSP FINE SALT

EGG WASH:

2 EGG YOLKS

1/4 C SUGAR

DOUGH: Pulse the flour, sugar and salt in food processor until combined. Add the butter and pulse until it resembles coarse sand with some pea-sized pieces of butter, about 20 times. Add the cream cheese and sour cream, and pulse until it comes together in a rough dough (with some uneven pebble-sized pieces). Turn the dough out of the bowl onto a floured work surface, and divide into 4 equal portions. Pat each portion into a flat square and wrap in plastic wrap. Freeze dough for 15 minutes.

FILLING: Chop the nuts in a clean food processor. Add the preserves, raisins and salt; puree to make a very smooth paste.

Roll a portion of dough into a 6 by 14-inch rectangle about 1/4-inch thick. (Don't worry about slightly rough edges; these will be rolled inside of the rugelach.) Spread 1/4 of the filling over the surface with a small spatula. Starting with a long side, roll the dough up into a tight cylinder ending with the seam on the bottom. Press the top slightly to flatten; wrap in plastic wrap. Freeze for another 15 minutes. Repeat with the remaining dough and filling. (The cylinders can be frozen for up to a month.)

Evenly position the racks in the oven and preheat to 375° F. Line 2 baking sheets with parchment or silicone baking mats. Slice the cylinders into 1 1/2-inch pieces, and place rugelach seam-side down on the prepared pans. Whisk the egg yolks together and brush this glaze over the top of the rugelach. Sprinkle with sugar and bake until pale golden and crispy on top, about 25 minutes. Remove from oven and let cool slightly on the baking sheet. Carefully transfer rugelach to a rack to cool. Serve. Store rugelach in a tightly sealed container for up to 3 days.

ICED CITRUS CRACKLE COOKIE

dianney64

DAY 8 of Twelve Days of Cookies

3/4 CUP UNSALTED BUTTER, SOFTENED
1-1/4 CUPS SUGAR
1 TBS FINELY GRATED CITRUS ZEST (MEYER OR REGULAR LEMON, TANGERINE OR LIME)
2 LARGE EGG YOLKS, ROOM TEMPERATURE
3/4 TSP LEMON EXTRACT (OR USE ALL ORANGE EXTRACT FOR TANGERINE COOKIES)
1/4 TSP ORANGE EXTRACT
2 CUPS ALL-PURPOSE FLOUR
1/4 TSP BAKING SODA
1/4 TSP FINE SALT

ICING:

1 C CONFECTIONERS SUGAR, SIFTED
2 TBS COLORED SANDING SUGAR. (COLOR MATCH SUGAR TO FLAVOR OF COOKIE.)
1 TBS FINELY GRATED CITRUS ZEST SAME AS COOKIE
2+ TBS CITRUS ZEST SAME AS FLAVOR OF COOKIE

Evenly space the oven racks in the oven and preheat to 375° F on the convection setting, if available. Line 2 baking sheets with parchment paper or silicone mats.

Beat the butter in a medium bowl with an electric mixer on medium-high until smooth. Add the sugar and citrus zest and continue to beat until light and fluffy, about 2 minutes. (The creaming is important to get a great texture, so don't skimp here.) Add the yolks, 1 at a time, beating well after each addition. Beat in the extracts. Whisk the flour, baking soda and salt together in a bowl. Stir the dry ingredients into the wet mixture, mixing at low speed to make a soft dough. Scoop the dough into rounded heaping tablespoons with a cookie scoop or measuring spoon. Space

the cookies about 2-inches apart on the prepared pans. Freeze for at least 30 minutes. (The cookies can be frozen for up to 1 month.)

Bake the cookies, straight from the freezer, until edges are firm and bottoms are lightly browned, 15 to 17 minutes. Transfer to a rack to cool.

For icing: Mix the confectioners' sugar, colored sugar and appropriate flavored zest in a medium bowl. Add the citrus juice and mix with an electric mixer to make a firm but pourable icing. (If needed, add up to 1 teaspoon more juice, but take care that if the icing is too loose it won't set.) Dip the rounded side of the cooled cookies into the icing, then let the excess icing fall back into the bowl. Dry cookies icing side up on a rack. Serve. Store in an airtight container for up to 4 days.



COCONUT-CRANBERRY MACAROON

dianney64

DAY 9 of Twelve Days of Cookies

2/3 CUP SUGAR
2 LARGE EGG WHITES, LIGHTLY BEATEN
1/2 CUP DRIED CRANBERRIES, FINELY CHOPPED
• **FINELY GRATED ZEST OF 1 ORANGE**
2 TEASPOONS PURE VANILLA EXTRACT
1/2 TEASPOON FINE SALT
3 CUPS FINELY SHREDDED UNSWEETENED COCONUT



Preheat oven to 350° F.

Line 2 baking sheets with parchment. Whisk the sugar, egg whites, cranberry, orange zest, vanilla and salt in a large bowl. Toss the coconut with the egg mixture until completely coated. Moisten your fingertips with water. Form about 1 heaping tablespoon of the batter into pointed mounds or pyramids on the prepared pans, spacing them about 1-inch apart.

Bake until the edges are golden brown and the entire macaroon is nicely toasted and dry, 16 to 20 minutes.

Transfer to a rack to cool. Serve.

Store macaroons in a tightly sealed container for up to a week.



SUPER GOOEY CHOCOLATE DROPS

dianney64

DAY 10 of Twelve Days of Cookies

1/2 CUP UNSALTED BUTTER
4 OZ UNSWEETENED CHOCOLATE, CHOPPED
4 OZ SEMISWEET CHOCOLATE, CHOPPED
1 CUP PACKED LIGHT BROWN SUGAR
1-1/2 CUPS GRANULATED SUGAR
1 TEASPOON PURE VANILLA EXTRACT
4 LARGE EGGS
2 TABLESPOONS BUTTERMILK
1 CUP ALL-PURPOSE FLOUR
1/2 CUP NATURAL COCOA POWDER
1 TEASPOON GROUND CINNAMON
1/2 TEASPOON SALT
11 OUNCES SEMISWEET CHOCOLATE CHUNKS
1 CUP DRIED CHERRIES (OPTIONAL)

Position racks in the lower and upper third of the oven and preheat to 325° F. Line 3 baking sheets with parchment or silicone mats. (If you don't have 3 pans, simply cool the pan between batches.)

Put the butter and the unsweetened and semisweet chocolates in a medium microwave-safe bowl. Heat at 75 percent power in the microwave until soft, about 2 minutes. Stir and heat again until melted, up to 2 minutes more. (Alternatively, put the chocolates and butter in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching the water, and stir occasionally until melted and smooth.)

Stir the light brown and

granulated sugars and vanilla into the chocolate mixture with a wooden spoon. Add the eggs and buttermilk and beat vigorously until thick and glossy.

In another bowl, whisk the flour, cocoa, cinnamon and salt together. Add the dry ingredients to the wet and stir until just mixed. Stir in chocolate chunks and dried cherries, if using.

Drop the batter in heaping tablespoons onto baking sheets--a small ice cream scoop is ideal for this. Space the cookies about 2-inches apart. Bake until the cookies set but are soft and fudgy on the inside, 12 to 15 minutes. Cool cookies on the baking sheet for 5 minutes, and then transfer to a rack to cool completely. Serve. Store cookies in a tightly sealed container at room temperature for up to a week.

GINGER PECAN OATMEAL CRISPS

dianney64

DAY 11 of Twelve Days of Cookies

1 CUP QUICK COOKING OATMEAL
3/4 CUP PECAN HALVES
1 CUP WHOLE-WHEAT FLOUR
1/4 CUP CORNSTARCH
1 TEASPOON GROUND GINGER
1/2 TEASPOON FINE SALT
1/4 TEASPOON BAKING SODA
3/4 CUP UNSALTED BUTTER, SOFTENED
3/4 CUP GRANULATED SUGAR
1/3 CUP LIGHT BROWN SUGAR
1 TEASPOON PURE VANILLA EXTRACT
1 LARGE EGG

Grind the oatmeal and pecan pieces in a food processor until they resemble cornmeal--reasonably fine but with some texture. Whisk the whole wheat flour, cornstarch, ginger, salt and baking soda together in a medium bowl. Whisk in the oat/nut mixture. In another medium bowl, beat the butter with an electric mixer until smooth and light, about 1 minute. Gradually add the granulated and light brown sugar; continue beating until evenly combined, about 3 minutes more. Add the vanilla and the egg. Mix in the dry ingredients to make a textured dough. Line a 1 1/2-quart loaf pan or 3 mini loaf pans with plastic wrap

and pack dough into the bottom half of the pan. Press to level off the dough. Lay a piece of plastic wrap on top and refrigerate until completely firm, about 2 hours.

Preheat the oven to 350° F. Line 2 baking sheets with parchment paper or silicone mats.

Remove dough from the pan and unwrap. Slice dough in half lengthwise if using a large pan. Slice each log crosswise into 1/4-inch thick cookies. Place the cookies about a 1-inch apart on the prepared pans. Bake until golden brown, 15 to 18 minutes. Transfer cookies to a rack to cool and crisp. Serve. Store cookies in a tightly sealed container for up to 1 week.



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BUTTER AND JAM THUMBPRINTS

dianney64

DAY 12 of Twelve Days of Cookies

1-3/4 CUPS ALL-PURPOSE FLOUR
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON FINE SALT
3/4 CUP UNSALTED BUTTER, SOFTENED
2/3 CUP SUGAR, PLUS MORE FOR ROLLING
1 LARGE EGG
1/2 VANILLA BEAN, SEEDS SCRAPED FROM POD
(OR 1/8 TEASPOON VANILLA BEAN PASTE OR 1
TEASPOON PURE VANILLA EXTRACT)
1/3 CUP RASPBERRY, CHERRY OR STRAWBERRY JAM

Preheat oven to 350° F.

Line 2 baking sheets with parchment paper or silicone mats. Whisk the flour, baking powder and salt together in a bowl. In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes. Beat in the egg and vanilla until just combined.

Slowly beat in the dry ingredients in 2 additions, mixing just until incorporated.

Scoop the dough into 1-inch balls with a cookie or ice cream scoop and roll in sugar. Place about 2-inches apart on the prepared baking sheets. Press a thumbprint into the center of each ball, about 1/2-inch deep. Fill each indentation with about 3/4 teaspoon jam.

Bake cookies until the edges are golden, about 15 minutes. (For even color, rotate the pans from top to bottom about halfway through baking.) Cool cookies on the baking sheets. Serve. Store cookies in a tightly sealed container for up to 5 days.



VIETNAMESE CINNAMON SHORTBREAD

MariaD

Makes 12-24 Wedges

2 CUP ALL PURPOSE FLOUR
3-1/2 TSP GROUND VIETNAMESE CINNAMON
1/2 TSP SALT
1 CUP UNSALTED BUTTER, SOFTENED
1/2 CUP GRANULATED SUGAR
1/4 CUP FIRMLY PACKED LIGHT BROWN SUGAR
1 TSP PURE VANILLA EXTRACT

Preheat oven to 350°F.

Grease two round 8 or 9" cake pans (I use just one pan for extra thick shortbread).

In a small bowl, whisk flour, cinnamon, and salt together; set aside.

In a large bowl, with an electric mixer on low speed,

cream the butter, sugar, and brown sugar together. Add the vanilla extract. Stop, do not eat this mixture, it is terribly addictive! Gradually blend the flour mixture into the butter mixture. Press the dough evenly into the bottom of the pans.

Bake in the center of the oven for:

- if the dough was divided between 2 pans: 20-25 minutes
- if the dough was in a single pan: 45-50 minutes

NOTES: This dough is brown, and difficult to tell when it's done, the edges should be golden brown and the center should barely spring back when pressed. On removing it from the oven, I take a pastry scraper and divide the shortbread into wedges. Cool completely, remove from the pan, and cut along the score lines. Stores & ships well.



2X CHOCOLATE HAZELNUT ALMOND BISCOTTI

MariaD / RuthSF

Makes Approx 30 Biscotti

2 C ALL PURPOSE FLOUR
1 TEASPOON UNSWEETENED COCOA POWDER (NOT DUTCHED)
1/2 TEASPOON SALT
6 TABLESPOONS UNSALTED BUTTER, SOFTENED
1 C GRANULATED SUGAR
2 LARGE EGGS
1/2 C HAZELNUTS, TOASTED, SKINNED, & COARSELY CHOPPED
1/2 C ALMONDS, TOASTED, SKINNED, & COARSELY CHOPPED
3/4 C DOUBLE-CHOCOLATE CHIPS
1 TABLESPOON ICING SUGAR

Preheat oven to 350°F.

I recommend using a jelly roll pan and a Silpat but, in lieu of those, use a greased & floured baking sheet.

In a bowl whisk together flour, cocoa powder, baking soda, and

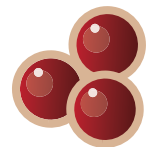
salt. In another bowl with an electric mixer beat together butter and granulated sugar until light and fluffy, add vanilla. Add the eggs, one by one, and beat until combined well. Stir in flour mixture to form a stiff dough. Stir in nuts and chocolate chips.

On the prepared baking sheet, with lightly cocoa'd hands, form dough into two slightly flattened logs, each 12 inches long and 2 inches wide, and sprinkle with confectioners' sugar.

Bake logs 35 minutes, or until slightly firm to the touch.

Cool logs on baking sheet 5-10 minutes.

On a cutting board cut biscotti diagonally into 3/4-inch slices. I find a chef's knife with a Granton edge works well for me, but some find a serrated knife works better. Arrange the biscotti, standing up (as they originally baked), but offset the slices for better heat distribution. Bake an additional 15-20 minutes. Cool complete, store in airtight containers.



BROWNIE MINIATURES

Makes About 2 dozen

1/3 CUP PACKED BROWN SUGAR
1/4 CUP BUTTER
3 OUNCE SEMI-SWEET CHOCOLATE
1/2 TEASPOON VANILLA
1 EGG, LIGHTLY BEATEN
1/3 CUP ALL PURPOSE FLOUR
24 CHOCOLATE ROSEBUDS

In saucepan, over low heat, melt sugar, butter and chocolate, stirring until chocolate is just melted.

Remove from heat and let cool for 1 minute; blend in vanilla and egg.

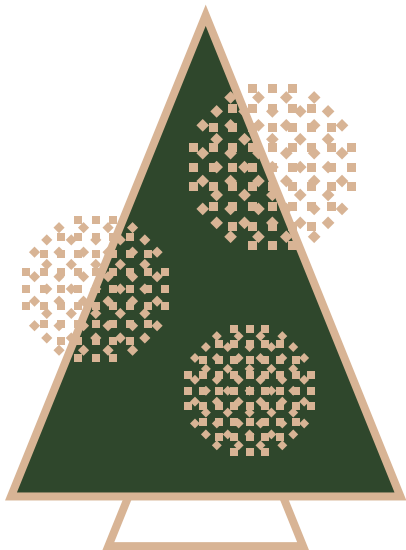
Gently fold in flour just until blended.

Spoon into tiny paper baking cups.

Bake in 350°F (180°C) oven for 10 to 12 minutes or until set.

Remove from oven; set Rosebud on top of each; let cool.

(Store in airtight container for up to 1 week or in freezer for up to 3 months.)



LEMON COOKIES

RuthSF

Yields about 50 cookies

3/4 CUP UNSALTED BUTTER, SOFTENED
1-1/4 CUP SUPER-FINE SUGAR
2 TEASPOONS GRATED LEMON ZEST
1/4 CUP FRESH LEMON JUICE
1 TEASPOON VANILLA EXTRACT
1/4 TEASPOON LEMON OIL
1-1/2 CUP ALL PURPOSE FLOUR
1-1/2 TEASPOON BAKING POWDER
1/2 TEASPOON BAKING SODA

OPTIONAL ADDITIONS:

- **RAW SUGAR**

2 TBSP LEMON VERBENA LEAVES, MINCED, LAVENDER OR LEMON THYME

Cream butter and sugar in an electric mixer. Add the lemon zest, lemon juice, vanilla extract and lemon oil and beat until smooth.

Sift together the flour, baking powder, baking soda and salt. Add to the butter and blend well.

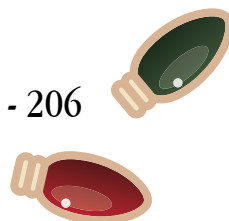
Turn the dough out onto a piece of waxed paper and form it into 2 logs about 1 to 1-1/2 inches in diameter and about 1 foot long. Refrigerate for at least two hours, or wrap tightly and freeze.

Preheat the oven to 350° F.

Using a sharp knife, cut the logs into about 1/8 inch thick slices and place

about 3 inches apart on ungreased baking sheets (I use a small truffle scoop to form the cookies). Sprinkle with raw sugar if desired. Cut only enough cookies to fill the baking sheets. Return the remaining dough to the refrigerator so it will stay cold.

Bake for 7 to 8 minutes, or until the cookies are light gold in color. Watch carefully during the last minute or two of baking. Remove from the oven and let the cookies cool slightly on the baking sheet before removing them to racks to cool completely. While hot these can be molded, to make cookie cups or over a rolling pin to make tiles, or rolled to make the classic 'cigarette'.



OATMEAL GEMS

1/2 CUP BUTTER
1/2 CUP GRANULATED SUGAR
1/2 CUP BROWN SUGAR
1 UNBEATEN EGG
1/4 TEASPOON SALT
1/2 TEASPOON BAKING POWDER
1 TEASPOON VANILLA
1 CUP ROLLED OATS
3/4 CUP FLOUR
3/4 CUP CHOCOLATE CHIPS

Preheat oven to 350° F.

Cream butter, sugar and brown sugar

Add egg, salt, baking powder, vanilla, rolled oats, flour, chocolate chips

Drop by teaspoonfuls onto greased cookie sheets.

Bake 8 to 10 minutes or until browned.

NOTES: Joy of Cooking



FESTIVE COOKIE DOUGH

3-1/2 CUP ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER
1 CUP BUTTER OR MARGARINE, SOFTENED
8 OUNCE PACKAGE OF CREAM CHEESE
2 CUP SUGAR
1 EGG
1 TEASPOON VANILLA
1/4 TEASPOON ALMOND EXTRACT
1/4 TEASPOON COCONUT FLAVORING (OPTIONAL)

In a medium mixing bowl stir together flour and baking powder. Set aside.

In a large mixer bowl beat butter or margarine and cream cheese with an electric mixer on medium speed for 30 seconds. Add sugar; beat

till fluffy. Add egg, vanilla, almond extract and coconut flavouring; beat well. Gradually add flour mixture to creamed mixture, beating well after each addition. Divide dough into thirds (about 2 cups each). Cover and chill overnight. Or, place in moisture-and vapour proof plastic bags. Seal, label, and freeze up to 3 months.

Bake cookies for 10 -12 min. (should be light golden) at 350°F.

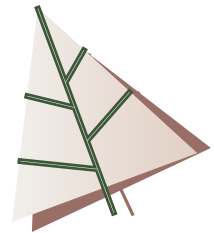
Use this dough to make:

CRACKLED CRESCENTS: Add chocolate pieces, shape crescents, bake, and dip in chocolate.

LITTLE SNOW PEOPLE: Shape the dough into balls, assemble, decorate with candy, and bake.

ZIGZAG COOKIE SHAPES: Roll, cut out, bake, and zigzag icing over.

NOTES: Canadian Living



ALMOND CRESCENTS

Makes about 3 dozen

1 CUP UNSALTED BUTTER, SOFTENED
2/3 CUP SUGAR
2 CUPS FLOUR
1-1/4 CUPS GROUND BLANCHED ALMONDS
1 TEASPOON PURE VANILLA EXTRACT
1/2 TEASPOON SALT
3/4 CUP CONFECTIONERS SUGAR

Preheat oven to 350° F.

In a large bowl, cream the butter and sugar together until light and fluffy. Sift in the flour, 1/2 cup at a time, mixing well after each addition. Stir in the almonds, vanilla and salt, and continue mixing until the ingredients are well blended.

Shape the dough into a ball, wrap it in plastic wrap, and refrigerate for 1 hour. For each cookie, pinch off enough dough to make a ball about 1 1/4 inches in diameter. Shape each cookie by rolling the ball between the palms of your hands into a strip about 1/2 inch thick and 3 inches long, with slightly tapered ends.

Place the strips on two lightly floured baking sheets and bend them into crescents.



Bake the cookies until light gold in color and lightly browned around the edges, 15 to 20 minutes.

Remove the crescents from the baking sheets and cool them on a wire rack. Sift the confectioner's sugar over them while the cookies are still warm..

NOTES: Time Life Old Fashioned Christmas Cookbook

MOCHA PECAN BALLS

Makes about 95 cookies

1 CUP UNSALTED BUTTER, SOFTENED
1/2 CUP GRANULATED SUGAR
2 TEASPOONS VANILLA
1 TBSP INSTANT ESPRESSO POWDER
1/4 CUP UNSWEETENED COCOA POWDER
3/4 TEASPOON SALT
1-3/4 TEASPOON ALL-PURPOSE FLOUR
2 CUPS FINELY CHOPPED PECANS

In a bowl with an electric mixer cream the butter with the granulated sugar until the mixture is light and fluffy, add the vanilla, the espresso powder, the cocoa powder, and the salt, and beat the mixture until it is combined well. Add the flour, beat the dough until it is just combined, and beat in the pecans.

Chill the dough, covered, for at least 2 hours or overnight.

Preheat the oven to 375°F.



Roll the dough into 1-inch balls and arrange the balls about 1 inch apart on baking sheets.

Bake the cookies in batches in the middle of the oven for 12 to 15 minutes, or until they are just firm, and let them cool for 5 minutes on the sheets.

Toss the warm cookies in batches in a bowl of the confectioners' sugar to coat them well. The cookies maybe made 2 months in advance and kept frozen in airtight containers.

NOTES: Gourmet December 1993

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WHIPPED
WHITE CHOCOLATE
WHITE CHOCOLATE ICICLES (COOKIES)
WHITE HOUSE
WITH CARDAMOM
WITH FIG AND ORANGE GLAZE
WITH LIME
YUMMIES (DATE BALLS FOR PEOPLE WHO DON'T LIKE DATES)



DUMB+OX
ECLECTIC

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The complete RecipeSwap Tried & True Hall of Fame:
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