

Joni Montgomery

WHITE VELVET SUGAR COOKIES

8 DOZEN 10-12 MINUTES PREHEAT OVEN @ 350
2 CUPS UNSALTED BUTTER / 4 STICKS 8 OUNCE CREAM CHEESE FULL FAT
ROOM TEMPERATURE
CREAM TOGETHER
ROOM TEMPERATURE
2 CUPS SUGAR / 15 OUNCES BY SCALE WITH MIXER ON LOW SLOWLY ADD 2 LARGE EGGS ROOM
TEMPERATURE ADD EGGS 1 AT A TIME
1 TEASPOON VANILLA
ADD VANILLA IN WITH EGGS
23.75 OUNCES ALL PURPOSE FLOUR BY SCALE COMBINE FLOUR AND SALT
4 3/4 CUP ALL PURPOSE FLOUR /
1/4 TSP SALT
ADD SLOWLY TO MIXER A CUP AT A TIME. GIVE TIME TO INCORPORATE.
ROLL DOUGH { 1/4 INCH } OUT IN BETWEEN 2 SHEETS OF PARCHMENT PAPER AND REFRIGERATE
FOR AN HOUR THEN CUT OUT SHAPES. KEEPING DOUGH COLD. JUST TAKE A LAYER OUT A TIME.
REROLL DOUGH AND CUT OUT TILL GONE.
DECORATE WITH YOUR FAVORITE ICING OR APPLY COLORED SUGAR ON COLD DOUGH WITH A
LIGHT TOUCH OF WATER TO ADHERE THE SUGAR TO DOUGH

Jahas1 (Janet)

I acquired this recipe from the TNT Network on 12-8-1988. While watching one
of there day time programs. I'm thinking it was the year butter
flavor Crisco appeared.

Moist and Chewy Chocolate Chip Cookies

3/4 cup Butter flavor Crisco (12 TAB)
1 1/4 cup brown sugar
1 egg
2 Tbsp milk
1Tbsp vanilla
1 1/2 cup flour
3/4 tsp baking soda
1 tsp salt
1 cup semi sweet chocolate morsels
1 cup pecan pieces

Cream Butter flavor Crisco & brown sugar
Add egg and beat well
Add vanilla & milk

Mix in flour, baking soda, and salt
Mix in nuts, and morsels

Drop 3 inches apart using a #30 ice cream scoop
I chill my dough in the refrigerator for about 1-2 hours. Not noted in the original recipe to chill dough.
Bake 375 degrees for 8-10 minutes

SPECIAL TOPPING Melt white and brown chocolate and drizzle
Over the cookie tops. Dilute chocolate for drizzling with Crisco only.
You can use different color chocolate for other holidays
Easter--purple & yellow
Christmas --red & green / red & white

Nedra Dover

*My family gets together every year to make Christmas cookies and this is one of our favorite ones.
Peace and Grace, Nedra*

Cranberry Orange Cookies

Cookies:

3/4 cup butter, softened
1/2 cup white sugar
1 cup packed brown sugar
1 egg
1 teaspoon vanilla
1 tablespoon grated orange zest
2 tablespoon orange juice
2 1/2 cups all purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 teaspoon salt
1 cup dried cranberries
1/2 cup chopped pecans (optional)

Glaze:

1 teaspoon grated orange zest
3 tablespoon orange juice
1 1/2 cups confectioners' sugar

Instructions:

1 - Preheat oven to 350 degrees
2 - With electric mixer, cream together butter and sugars until smooth. Add egg and vanilla and

beat until well blended.

3 - Stir in 1 tablespoon of orange zest and 2 tablespoon orange juice

4 - In a medium bowl, combine the flour, baking soda, baking powder and salt; add to cream mixture. Stir in cranberries and pecans, if using.

5 - Drop dough by rounded tablespoonfuls onto ungreased cookies sheets.

6 - Bake for 8 - 10 minutes, until the edges are just golden. Remove from cookies sheets to cool on wire racks.

7 - In a small bowl, stir together ingredients for glaze until smooth. Drizzle over cooled cookies. Let stand until set.

Carol Ferrier

These cookies were in Better Homes and Gardens "Homemade Cookies Cookbook" 1980 edition.

Santa's Whiskers

YIELD: 60 cookies

INGREDIENTS

1 cup butter or margarine, softened

1 cup sugar

2 tablespoons milk

1 teaspoon vanilla or 1 teaspoon rum extract

2 1/2 cups all-purpose flour

3/4 cup finely chopped red or green candied cherries

1/2 cup finely chopped pecans

3/4 cup flaked coconut

DIRECTIONS

Cream together butter and sugar; blend in milk and extract.

Stir in flour, cherries and pecans.

Form dough into two 8 inch rolls.

Roll in flaked coconut to coat outside.

Wrap in waxed paper or plastic wrap and chill thoroughly.

Cut into 1/4 inch slices and place on ungreased cookie sheets.

Bake at 375* until edges are golden, about 12 minutes.

Stephanie Brightey

Christmas Mincemeat Flapjacks

Ingredients

- 125g butter

- 125g soft light brown sugar

- 4 generous tbsps golden syrup
- 300g rolled oats
- 300g mincemeat

Directions

- 1.Preheat oven to 150C/130Fan/Gas 2.
- 2.Line a 20cm (8 inch) square baking tin with baking paper.
- 3.Place the butter, sugar and golden syrup into a large pan. Stirring continuously, melt the ingredients over a low heat until the sugar is dissolved. Remove from the heat.
- 4.Tip in the oats, stir to fully incorporate.
- 5.Spread half of the mixture over the bottom of the baking tin, using the back of a metal spoon to pack it down.
- 6.Drop spoonfuls of mincemeat over the flapjack, then very carefully (so you don't disturb the underneath) spread the mincemeat out evenly.
- 7.Top with the remaining flapjack mixture, gently pressing down with the back of a metal spoon.
- 8.Place in the oven and bake for 30-35 minutes, until the flapjack is just beginning to brown on top.
- 9.Remove from the oven, leave to cool in the tin, then remove and cut into individual portions.

PattyAnne

These were always a Christmas favorite of mine. My sister did not like them with the kiss. She preferred simple peanut butter cookies.

Peanut Butter Blossoms Cookie Recipe

Ingredients

- 1/2 cup packed light brown sugar
- 1/2 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1/2 cup creamy peanut butter
- 1 large egg, at room temperature
- 1 tsp vanilla extract
- 1 3/4 cup all-purpose flour
- 1 tsp baking soda
- 1/4 tsp salt
- 1/2 cup granulated sugar (for rolling)
- 36-48 chocolate kisses, unwrapped

Instructions

In a large mixing bowl, add brown sugar, 1/2 cup granulated sugar, softened butter and peanut butter. Using a hand mixer (or stand mixer if you have one), beat on MED speed until light and fluffy, about 1-2 minutes.

Add egg and vanilla and beat until well mixed. Add flour, baking soda, and salt, and beat on LOW until combined and no flour streaks remain. Scrape the bowl if needed.

Cover bowl with plastic wrap and refrigerate for 30 minutes or more. Add unwrapped chocolate kisses to a bowl and refrigerate as well, until ready to add to baked cookies.

When ready to bake, preheat oven to 375 F degrees. Line a baking sheet with a sheet of parchment paper and set aside. Add final 1/2 cup granulated sugar to a small shallow bowl, and set aside.

Using a small cookie scoop (1.5 tablespoon size is perfect), or your hands, shape dough into balls a little larger than 1 inch in diameter. Gently roll balls in bowl of granulated sugar to coat on all sides. Place approximately 2 inches apart on prepared baking sheet and bake 9-10 minutes, until lightly golden brown and tops of cookies have a cracked appearance.

Press a chocolate kiss into the center of each cookie, then remove to a cooling rack to continue cooling.

Notes

Recipe makes approximately 36-48 cookies.

Tammy Poole

Brookies

INGREDIENTS FOR THE BROWNIE

1/2 c. (1 stick) melted butter
3/4 c. granulated sugar
1/2 c. unsweetened cocoa powder
2 large eggs
1/2 tsp. pure vanilla extract
1 c. all-purpose flour
1/2 tsp. kosher salt

FOR THE CHOCOLATE CHIP COOKIE

1/2 c. (1 stick) butter, softened
1/2 c. packed brown sugar
1/4 c. granulated sugar
1 large egg
1 tsp. pure vanilla extract
1 1/2 c. all-purpose flour
1/2 tsp. baking soda
1/2 tsp. kosher salt
1 c. chocolate chips
Flaky sea salt, for sprinkling

DIRECTIONS

Preheat oven to 350° and line two large baking sheets with parchment paper.

Make brownie cookie: In a large bowl, whisk together melted butter, sugar, and cocoa powder.

Add eggs and vanilla and whisk until glossy. Add flour and salt and whisk until just combined. Refrigerate while you make chocolate chip cookie dough.

Make chocolate chip cookie: In another large bowl using a hand mixer, beat together butter and sugars until light and fluffy. Add egg and vanilla and beat until combined. Add flour, baking soda, and salt and beat until just combined, then fold in chocolate chips.

Make brookie: Using a small cookie scoop, form a heaping scoop of each dough into balls. Take one brownie ball and one cookie dough ball and roll them together. Repeat with remaining doughs.

Place on prepared baking sheet 2" apart, then flatten slightly and sprinkle with sea salt. Bake until golden around the edges and just set, 10 minutes. Let cool 5 minutes before transferring to a wire rack, then let cool completely.

Bernie

*I usually give these as gifts, you layer the **dry ingredients only** (in the order listed in the recipe below) into a mason jar and then attach a recipe for the recipient to add the wet ingredients and make them.*

*They look lovely all layered in the jar. I have used multi coloured m&ms, or pink if I've given them to a female etc. At Christmas I only use red & green m&ms. **You can then add a sticker to the jar and print out the instructions.***

Cowboy Cookies

Heat oven to 175 degrees Celsius (350 degrees Fahrenheit)

Place all dry ingredients into a large bowl

Dry Ingredients

1 1/3 cup all purpose (plain) flour

1 teaspoon baking powder

1 teaspoon baking soda

1/4 teaspoon salt

1 cup cooking oats

1 cup m&ms (you can use mixed colours or at Christmas, I use red and green only)

1 cup chocolate chips

1/2 cup brown sugar, packed

1/2 cup white sugar

Wet Ingredients

1 slightly beaten egg

113 grams (4 ozs or 1/2 cup)(melted slightly in the microwave)

1 teaspoon vanilla

Mix wet ingredients into dry ingredients.

Use the back of a large spoon to work it all together.

You may even need to use your hands to get everything incorporated.

Measure out 50 grams (about 1.75 ozs) into balls and place on parchment lined tray, leaving space as they will spread.

Bake for 10 minutes and let set on tray.

Linda Beaulieu

Cream Cheese Chocolate Cookies

1 package (3 ounces) cream cheese, room temperature

16 Tbsp (2 sticks) unsalted butter, room temperature

1 cup sugar

2 large eggs

2 tsp vanilla extract

2 cups all purpose flour

1 tsp salt

1 package (12 ounces) semi sweet chocolate chips

2 tsp. grated orange zest

Preheat oven to 350 degrees. In the large bowl of an electric mixer, beat cream cheese, butter and sugar on high speed until well blended. Beat in eggs and vanilla until smooth. Reduce speed to low: beat in flour and salt until just combined. Stir in chocolate chips and orange zest.

Drop dough by teaspoonfuls onto ungreased baking sheets; Space dough about 1" apart. Bake 10 – 12 minutes or until the cookies are lightly browned around the edges. With a spatula, transfer to racks to cool completely. Store in airtight container for up to one week.

Chocolate Thumbprint Cookies

Oven 300 degrees

Bake 12-15 minutes

Makes 36 cookies



1 cup butter

1 cup sugar

2 egg yolks

One half teaspoon vanilla

2 $\frac{3}{4}$ cups flour

One half teaspoon salt

Cream butter and sugar until creamy. Add egg yolks one at a time, followed by slowly blending flour and salt. Roll into large ball and refrigerate for about a half hour. Scoop cookie dough forming approx. one inch balls. Recipe makes 36 cookies so you can gauge. Use thumb or end of kitchen tool to form deep indentions in each cookie ball. Bake for 12 - 15 minutes until very lightly brown on bottom. Loosen with spatula on cookie sheet and set aside to cool.

Fudge

1 $\frac{1}{2}$ cups sugar

1/3 cup hershey's dry baking power cocoa unsweetened

1/3 cup milk

1/3 cup butter

$\frac{3}{4}$ teaspoon vanilla

Combine sugar, cocoa, and milk in saucepan on medium high heat stirring intermittently until boil, then boil 2 minutes. Remove from heat add 1/3 cup butter and $\frac{3}{4}$ teaspoon vanilla. Beat until thickened. I use my kitchen aid mixer, on a low speed and let it mix for 5 or more minutes. When thick, pour into large freezer bag, push fudge to one corner, push out air, seal bag, hold upside down (so doesn't leak) to cut small triangle off corner of bag, turn right side up and squeeze fudge into each "thumbprint" cookie. Set aside to completely cool before storage.

 **LOVE, LINDA**

Cherry Wink Cookies-submitted by Roxanna Clark

Grease cookie sheet

Bake @ 375 degrees Fahrenheit for 12 minutes or until lightly brown

Ingredients:

5 cups Corn flakes
2 ¼ Cups Flour
1 teaspoon Baking Powder
½ teaspoon Baking Soda
½ teaspoon Salt
¾ Cup Margarine
1 Cup Sugar
2 Eggs
1 teaspoon Vanilla
1 Cup Nuts-of Choosing
1 Cup Dates
1/3 Cup Finely Diced Maraschino Cherries
15 Maraschino Cherries-Cut into quarters or halves-your choice

Instructions:

Crush the Corn flakes
Roll dough into small balls
Rolls balls in Corn flake Crumbs
Lightly push one of the quarters/halves onto top of ball (looks like it is winking)