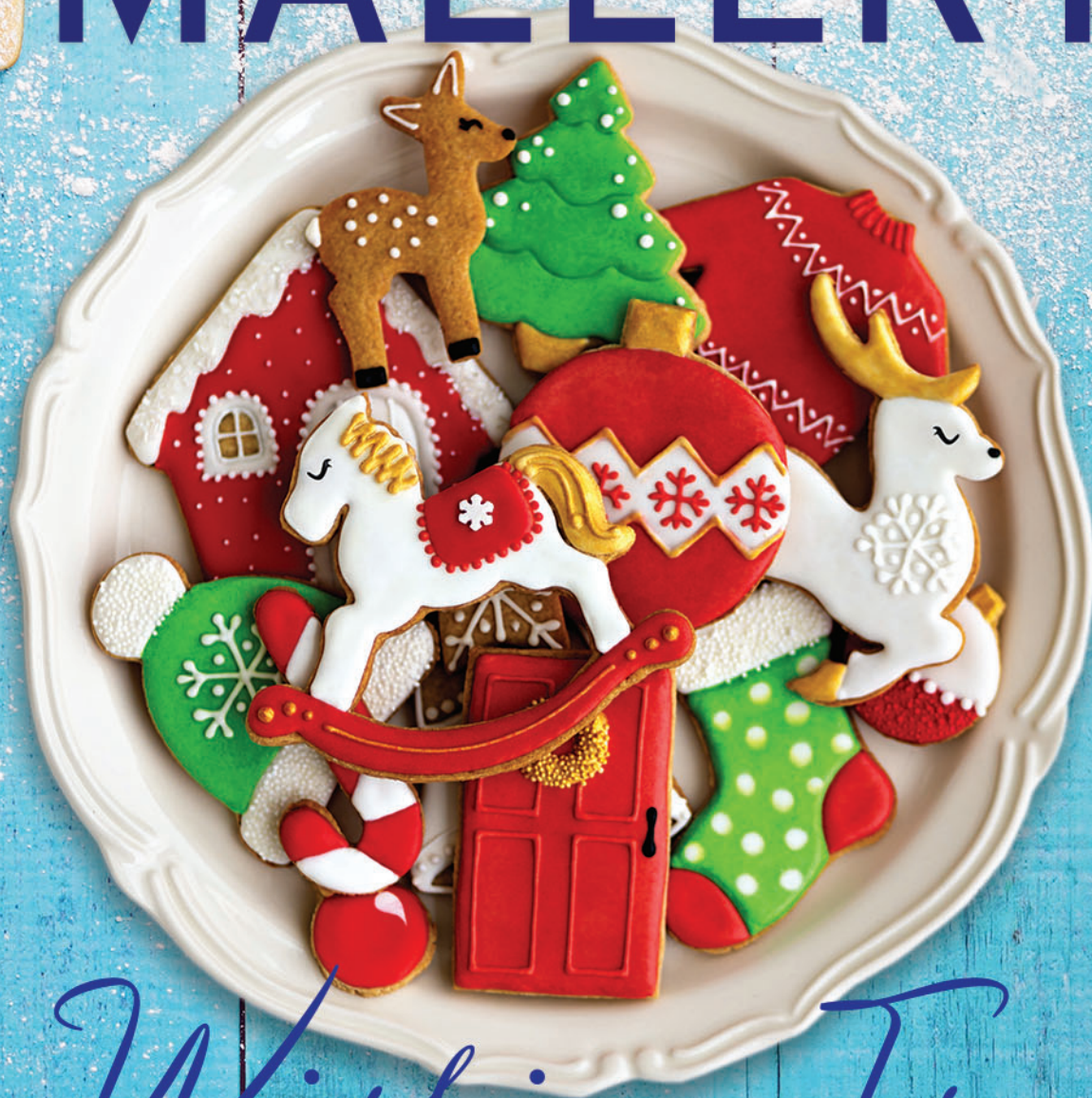




SUSAN MALLERY



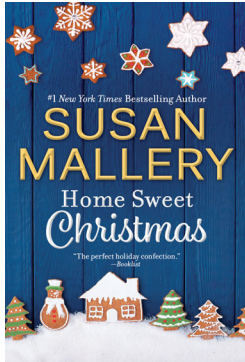
Wishing Tree
cookie cookbook

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A Letter from Susan Mallery...

Dear Reader,

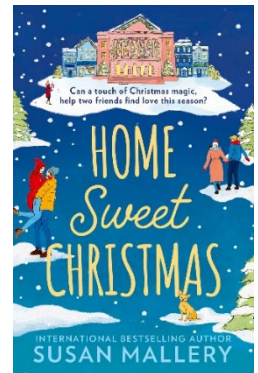


One of the great joys of my life is the personal connection I feel with my readers—with *you*. I'm honored that you choose to spend your precious reading time with my books. As I write, I think about how the story I'm working on right now will reach particular readers at just the exact time when they need something uplifting and positive.

I hope you'll love ***Home Sweet Christmas***, a romance set in the festive town of Wishing Tree. River Best is a cutting-edge computer security expert, bemused and enchanted by the small town's quirky holiday traditions. More comfortable online than in person, she's not sure how to feel about being crowned Snow Queen—until she meets her handsome king *and* learns that one of their royal duties will be to taste cookies every Cookie Tuesday. Not bad work if you can get it!

The Wishing Tree Cookie Cookbook is both my gift to you and another way for us to connect. The scrumptious recipes were submitted by readers. Thank you to everyone who shared a family recipe—all 158 of you!

When you make a batch of cookies from this cookbook, I'd love for you to send in a picture of them next to your copy of ***Home Sweet Christmas***. You can send the pictures to my assistant at jenel@susanmallery.com. Please be sure to include the title of the recipe. I'll share some of my favorites on social media.



Happy holidays, and happy reading!

Susan
Mallery
↓

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Blonde Brownies

Submitted by Susan Rollison

They are chewy and so good. I got the recipe from a Harlequin newsletter probably around 40 years ago. It was from Silhouette author Patti Beckman.

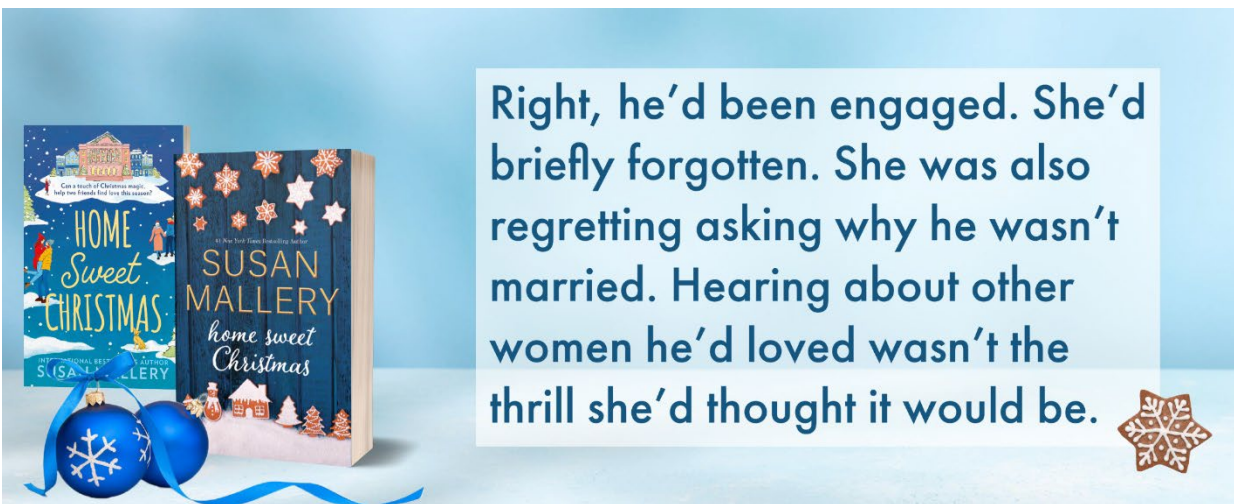
2/3 cup shortening, melted
2 cups brown sugar
2 eggs
2 tsp vanilla
2 cups flour
1 tsp baking powder
1 tsp salt
1/4 tsp baking soda
Optional: 1 cup chocolate chips, 1/3
cup chopped nuts or pecan halves

Preheat oven to 350 degrees.

Blend shortening and sugar. Add eggs and vanilla and mix well. Sift together flour, baking powder, salt and baking soda. Add dry ingredients to shortening mixture and stir to combine. Fold in chocolate chips and/or chopped nuts, if using.

Spread batter in ungreased 9 x 13-inch baking pan. Top with pecan halves if desired.

Bake for 30 minutes. Cool in pan, then cut into bars.



Cheap, Easy & Adaptable Cookies

Submitted by Laurie Schnebly Campbell

My foster-child mentee wanted to make cookies for her classmates, but mentors had to limit activity-spending to \$10 and we could only use the agency kitchen for a short time. These fit perfectly on both counts, and turned out so well they've become an annual favorite among my own family & friends!

15 oz cake mix, any flavor
3/4 oz box pudding, any flavor
1/4 cup water
3/4 cup vegetable oil
2 eggs
1/2 cup chocolate chips,
butterscotch chips, or chopped
nuts (optional)
1 cup button-shaped candies

Preheat oven to 350 degrees. Grease a 9x13-inch baking dish.
Whisk together cake mix and pudding powder. Add water, oil, and eggs, then mix well. Fold in chips, nuts, and candy, if using.
Spread batter evenly in pan. Bake 22-26 minutes, until edges begin to turn brown. Cool before slicing.

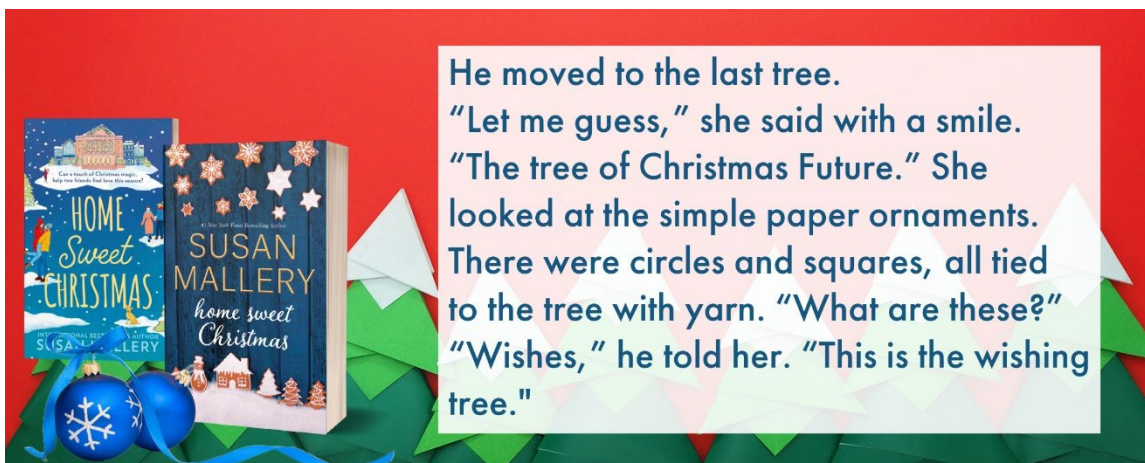
Cherry Coconut Bars

Submitted by Teresa Mahon

I received the recipe many years ago from my sister. My daughter always expects them and enjoys making them. I think the colorful cherries add a bit of festivity.

Crust:
1 cup flour
3 Tbsp powdered sugar
1/2 cup butter, cold
Filling:
2 eggs
1 cup sugar
1 tsp vanilla
1/4 cup flour
1/2 tsp baking powder
1/4 tsp salt
1/2 cup coconut
3/4 cups pecans, chopped
1/2 cup maraschino cherries,
drained and chopped

Preheat oven to 350 degrees.
Whisk together flour and powdered sugar. Cut butter into 1/2-inch chunks and scatter over the top of the flour. With a pastry cutter or two butter knives, cut butter into flour until it resembles coarse crumbs. Press the crust ingredients into an ungreased 9x13-inch pan.
Bake for 20-25 minutes, until lightly browned. Cool.
For the filling, beat the eggs, sugar, vanilla, flour, baking powder and salt until smooth. Fold in the coconut, pecans and cherries. Pour the filling over the crust.
Bake for 25 minutes. Cool before cutting.



Chocolate Peppermint Sandwich Cookies

Submitted by Gale Schexnayder Moch

These cookies are a small taste of Christmas, combining both chocolate and peppermint. Loved by both kids and adults, these cookies look festive on a dessert tray.

Crust

36 Oreos, crushed (3 cups)

6 Tbsp margarine, melted

Filling:

1 envelope unflavored gelatin

1/4 cup cold water

3-1/2 cups powdered sugar, divided

1/4 cups margarine, softened

1/2 cup vegetable shortening

1/2 tsp peppermint extract

2/3 cups peppermint candy, crushed

6 drops red food coloring

Glaze:

1-1/2 cups semisweet chocolate chips

1/4 cup margarine

1/3 cups peppermint candy, crushed

Preheat oven to 325 degrees. Grease a 15x10x1-inch pan.

Stir together crushed cookies and melted margarine. Distribute evenly in the bottom of the pan and press firmly to form a sturdy base layer. Bake for 8 minutes, then cool completely.

Stir the gelatin into cold water. Microwave on high for 30 seconds. Stir until gelatin is fully dissolved.

In a large mixing bowl, add the gelatin to 2 cups of powdered sugar. Mix well. Add margarine, shortening, peppermint extract, crushed candy and food coloring. Beat on medium speed for 1 minute. Mix in remaining powdered sugar until smooth. Spread the filling over the cooled crust. Cover and refrigerate for 30 minutes.

Melt the chocolate chips and margarine over low heat, stirring constantly, until smooth. Spread glaze over chilled filling. Sprinkle with remaining crushed peppermint. Refrigerate until firm.

Jingle Bell Bars

Submitted by Shirley Oglesbee

I have been making these since the 80's. My boys request them every year and they are so easy to make. One likes strawberry jam, one likes raspberry jam, one likes white chocolate, one likes semi sweet. I usually double or triple the batch. So easy and yummy!

1/2 cup butter, softened
1 cup brown sugar
1 egg
2 cups flour
1 cup chopped nuts
10 oz berry preserves
4 oz almond bark or 1/2 cup
chocolate chips

Preheat oven to 400 degrees.

Cream butter and sugar until light and fluffy. Add egg and mix well. Stir in flour until thoroughly combined, then fold in nuts. Set aside 1-1/2 cups of the mixture.

Grease a 9x13-inch pan. Press the remaining mixture into the bottom of the pan. Spread preserves in a thin layer over the crust. Scatter the reserved 1-1/2 cup of the mixture over the preserves.

Bake for 25 minutes. Cool. Melt the almond bark or chocolate and drizzle over the top. Cut into bars.



Leckerli

Submitted by Linda Klose

NON-DAIRY This recipe dates back to the nineteenth century or older and my immigrant ancestors from Switzerland. I converted it to modern measurements and adapted it to the food processor for ease of preparation. To our family, this is Christmas!

Peel of 1 lemon
1 cup walnuts
1 cup citron
4 tsp cinnamon
1-1/3 tsp ground cloves
1-1/3 tsp baking soda
7-1/3 cups flour
1-3/4 cups honey
1-1/3 cups sugar
1/3 cup brandy
Powdered sugar and water for a glaze

Place the lemon peel in the bowl of a food processor with a metal blade and pulse until finely chopped. Add nuts and citron and chop coarsely. Add cinnamon, cloves, baking soda and 2 cups of flour. Pulse a few times to combine. Transfer ingredients to a large mixing bowl and stir in the remaining flour. Make a well in the center of the dry ingredients.

In a deep saucepan, heat honey and sugar over medium heat, stirring frequently. Boil for a minute or two, then pour honey mixture into the well in the dry ingredients. Add brandy. Stir to thoroughly combine but don't overmix.

Divide dough in two. Roll out each dough half directly on a cookie sheet. To keep the cookie sheet still while rolling, try putting a damp towel underneath. Let the dough sit overnight.

Preheat oven to 325 degrees.

Cut the dough in place on the cookie sheet into pieces about 1-1/2" by 1/2", but do not separate. Bake for 25-30 minutes. These will not brown. To test for doneness, cut through the center of one of the pieces to check for doughiness. When done, recut the pieces all the way through and cool.

Glaze: Combine some powdered sugar with a very small amount of water. Add water a bit at a time until you reach the desired consistency. Glaze the cooled leckerli, then separate and store in an airtight container. If they get too hard, add a sliced apple to the sealed container for a day to soften.

Lemon Squares

Submitted by Donna Seiler

I've been making this recipe for about 40 years (I'm 70), and it is one of my most requested recipes. People say they don't like lemon but they love these lemon squares!

2-1/4 cups flour, divided
1/2 cup powdered sugar
1 cup butter, softened
1 tsp baking powder
4 eggs
2 cups sugar
4-1/2 Tbsp lemon juice (bottled is fine)
Powdered sugar for sprinkling

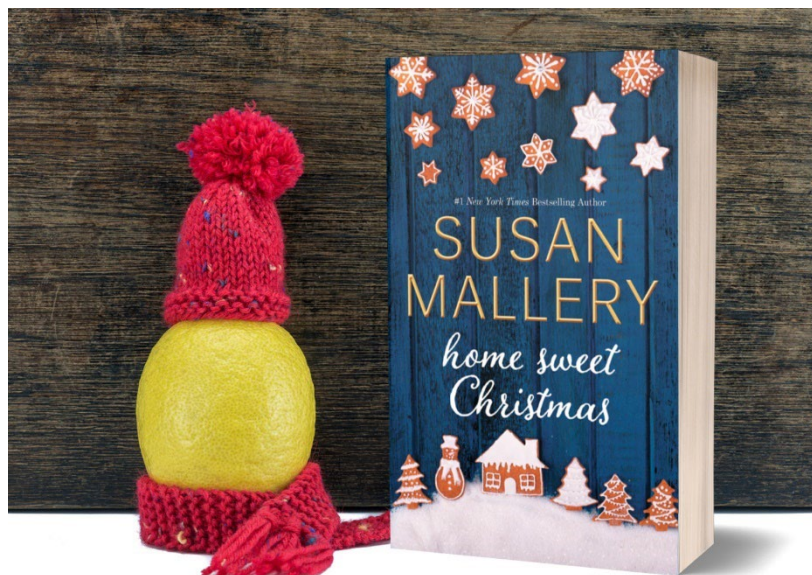
Preheat oven to 350 degrees.

Whisk together 2 cups of flour and the powdered sugar. With a pastry cutter, cut butter into flour until the pieces are the size of small peas. Work this into a dough with your hands.

Lightly grease a 9x13-inch pan. Press crust into the bottom and up the sides of the pan. Bake for 15 minutes.

Sift together the remaining 1/4 cup flour and baking powder. Set aside. With the whisk attachment of an electric mixer, whisk the eggs until frothy. Stir in flour mixture, sugar and lemon juice.

Pour the lemon filling into the hot crust. Bake until filling is set and the top is light brown, about 25 minutes. Place the pan on a wire rack to cool, then cut into squares. Sprinkle with powdered sugar.





Mini Cherry-Cheese Tarts

Submitted by Sherri Bowman

I started making these about 30 years ago. They are a favorite every holiday. I usually add a little extra sugar and 1 tsp of almond extract to the cherry pie filling.

1 box vanilla wafers
8 oz cream cheese, softened
2 eggs
1 tsp vanilla
1 tsp lemon juice
3/4 cup sugar
1 can cherry pie filling or fresh
berries

Preheat oven to 350 degrees. Line cupcake pan with liners.

Place 1 vanilla wafer in the bottom of each cupcake cup. Mix cream cheese, eggs, vanilla, lemon juice and sugar until smooth. Pour into cupcake pans, about 3/4 full.

Bake 18-22 minutes until center looks set. Cool. The tarts may deflate. Top with fruit.

Nut-Sprinkle Bars

Submitted by Beth Peplinski

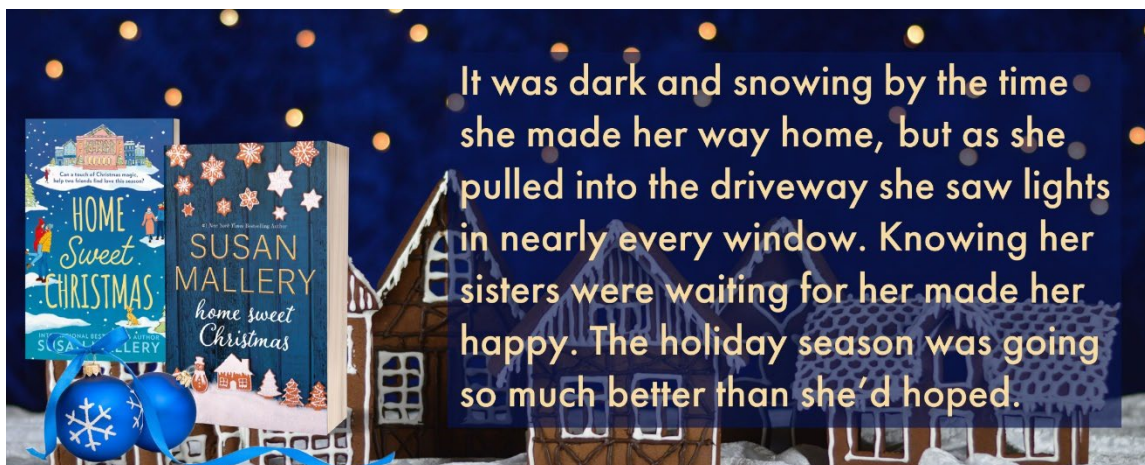
I found this 48 years ago. It is a family favorite and I make it every year. You will be very, very sorry if you wait for these to cool before cutting and removing from the cookie sheet. Simple, easy, delicious cookie.

1 cup butter, softened
1 cup sugar
1 egg yolk
1 tsp vanilla
2 cups flour
1 cup toasted pecans, chopped
Colored sugar sprinkles

Preheat oven to 350 degrees. Thoroughly grease a cookie sheet.

Cream butter and sugar until light and fluffy. Mix in egg yolk and vanilla. Stir in flour to form a stiff dough. Spread out onto the cookie sheet, patting and smoothing with your hands until it's even. Sprinkle with chopped pecans and colored sugar sprinkles.

Bake for 25-30 minutes or until golden brown. Immediately cut into bars and remove to wire rack to cool.



Pecan and Honey Diamonds

Submitted by Patrice Eannucci

Pecan pie is a family favorite and these cookies are like mini pecan pie treats. Store in an airtight container or in the refrigerator. They'll keep for several weeks. (Although in our family, if they last a week, it's a miracle.)

Crust:

2-1/4 cups flour

2/3 cups confectioner's sugar

1 tsp salt

12 Tbsp butter, chilled (1-1/2 sticks)

Filling:

2/3 cups honey

1/2 cup brown sugar, packed

6 Tbsp butter

2 Tbsp heavy cream

3 cups pecan halves

Preheat oven to 350 degrees. Line the bottom and short ends of a 9x13-inch pan with one long piece of heavy aluminum foil. Smooth foil against bottom and sides and then spray with nonstick cooking spray.

Crust:

Combine flour, sugar and salt in a food processor, then pulse twice. Add 12 individual tablespoons of butter across the top. Process until the ingredients are fully integrated and a ball of dough forms, about 30 seconds. Press the dough evenly across the bottom of the prepared pan. Bake for 18-20 minutes, until the crust looks dry. Cool on a wire rack.

Reduce oven to 325 degrees.

Filling:

In a saucepan, combine the honey, brown sugar and salt. Bring to a simmer over medium heat, stirring constantly, until the sugar is dissolved. Reduce heat and simmer for 2 minutes without stirring. Add 6 individual tablespoons of butter and all of the cream. Continue to simmer, stirring constantly, for 1 minute longer. Remove from heat and stir in the pecan halves.

Pour the hot filling over the crust and spread evenly to distribute the pecans. Bake for 18-20 minutes, until the filling is bubbling and has darkened slightly.

Cool on a wire rack. Once it's cool, run a knife along the sides without foil to loosen from the pan. Use the foil to lift the whole dessert from the pan. Cut into diamonds using a serrated knife.

Pecan Bar

Submitted by Rhonda Wilks

We like this better than pecan pie.

Crust:

3 cups flour

1/2 cup sugar

1 cup butter, softened

1/2 tsp salt

Filling:

4 eggs

1-1/2 cup light corn syrup

3 Tbsp butter, melted

1-1/2 tsp vanilla

2-1/2 cups pecans, chopped

Preheat oven to 350 degrees.

Crust: Blend together flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly into a 15x10x1-inch pan. Bake for 20 minutes.

Filling: While the crust is baking, combine the eggs through vanilla and mix well. Stir in the chopped pecans. Spread evenly over the crust and bake until set, about 25 minutes. Cool on a wire rack and then cut into squares.

Praline Cookies

Submitted by Shari Bartholomew

My mom used to make these every Christmas. My go-to recipe to bring during the holidays.

1 cup butter

1 cup dark brown sugar

1 cup chopped nuts

Cinnamon graham crackers

Preheat oven to 350 degrees.

Melt butter and sugar to a full boil, stirring frequently. Boil for 2 minutes, then remove from heat and stir in nuts.

Line a rimmed baking sheet with foil. Place graham crackers on baking sheet. Pour hot mixture over the crackers and spread.

Bake for 10 minutes. Cool in the pan and then cut.

Rice Krispie Rolls

Submitted by Cindy Sutherland

I started making these for Christmas when my kids were young, using the red and green colored Rice Krispies. It's sweet and chewy, chocolatey and peanutty. My family doesn't need a special occasion anymore to ask for Rice Krispie Rolls.

5 cups Rice Krispies
3/4 cups salted peanuts, chopped
3/4 cups sugar
3/4 cup corn syrup
1 cup chocolate chips
3/4 cup peanut butter
2 Tbsp margarine

Line a 10x15-inch pan with waxed paper. Measure the Rice Krispies, chopped peanuts, and peanut butter into separate bowls and set near the stove.

In a 4-quart saucepan over medium-low heat, combine the sugar and corn syrup, stirring frequently, until it's melted and hot but not boiling. Meanwhile, melt the chocolate chips in a double boiler. When the sugar is melted, turn off the heat and stir in the peanut butter and margarine. Mix well, then fold in the Rice Krispies.

Working quickly so the mixture doesn't harden, spread the Rice Krispies mixture across the waxed paper-lined pan, all the way to the edges. Cut in half to create two rectangles that are 10x7-1/2 inches. Cut the waxed paper along with the Rice Krispies mixture. Spread melted chocolate over the Rice Krispies. Sprinkle chopped peanuts over chocolate.

Remove one rectangle from the pan and set aside. With the rectangle still in the pan, roll it as tightly as you can, keeping the waxed paper on the outside. Once it's rolled up, wrap in waxed paper and press and squeeze to lengthen it as much as you can while keeping it even. Repeat with second rectangle. Remove the waxed paper and refrigerate for 35 minutes. Slice the rolls 1/2-inch thick and refrigerate until set. Serve at room temperature.

Scotcheroos

Submitted by Sheri Daun-Bedford

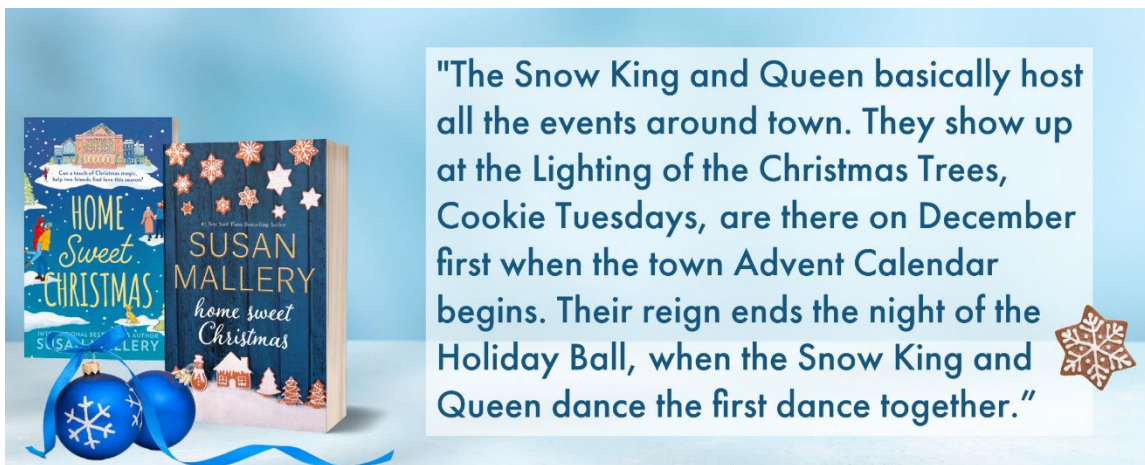
I love anything peanut butter!

1 cup light corn syrup
1 cup sugar
1 cup peanut butter
6 cups Rice Krispies or Cocoa
Krispies
6 oz semisweet chocolate chips
1 cup butterscotch chips

In a saucepan, heat syrup and sugar over medium heat, stirring frequently. Bring mixture to a rolling boil, then immediately remove from heat. Stir in peanut butter until smooth. Fold in cereal. Spread this mixture into a well-greased 9x13-inch pan.

Melt the chocolate and butterscotch chips in a saucepan over low heat or in a double boiler, stirring constantly. Spread evenly over the cereal mixture.

After the chocolate sets, cut into squares. Store in an airtight container.



Smooth & Creamy

Submitted by Debby Jones



Photo by Perrin Larton

These bar cookies are super easy to make and just melt in the mouth! They are a Christmas must-have in our home.

2-16 oz rolls of
chocolate chip
cookie dough
16 oz cream cheese,
room temp
1/2 cup sugar
1 tsp vanilla
1 egg

Preheat oven to 350
degrees.

Slice one package of cookie
dough thin. Press into the
bottom of a 9x13-inch pan
to completely cover the
bottom of the pan.

Mix together cream cheese,
sugar, vanilla and egg. Pour
over the cookie dough in
the pan and spread to the
edges. Slice the other
package of cookie dough
and place on top, covering
the cream cheese mixture
as much as possible. Bake
for 35-40 minutes, until the
dough is set and starting to
turn golden. Cut into bars.

Sparkling Cookie Diamonds

Submitted by Jean Igoe

Easy to make. It has a rich shortbread taste. I made this recipe both with my mother and my children so it brings back special memories of cooking together.

1 cup butter, softened
1 cup sugar, divided
1-1/2 tsp vanilla
1 tsp almond extract
2-1/4 cups flour
1/2 tsp salt

Preheat oven to 350 degrees.

Cream butter and 1/2 cup sugar until light and fluffy. Add vanilla and almond extract, then mix well. Sift together flour and salt. Stir dry ingredients into butter mixture.

Pat dough into the bottom of an ungreased 10x15x1-inch pan. Sprinkle with remaining 1/2 cup sugar.

Bake for 20-25 minutes, or until lightly golden. Cut into diamonds while hot, but leave in the pan to cool.

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Accordion Treats

Submitted by Betty Franklin

This is a delicious butter cookie that is dropped into the folds of an aluminum-foil 'fan' so it bakes into beautiful elongated cookies. My mom – now 92 years old – found this recipe in a Grit newspaper back in the early 1950s. It had been a winner in the Pillsbury Bakeoff. She made them every Christmas from then on, until she couldn't bake any longer because of arthritis. I picked up the tradition and have made them for her on Christmases since, and they're part of our family celebration.

3/4 cup butter, softened
3/4 cup sugar
2 eggs
1 tsp vanilla
1/4 tsp salt
1-1/4 cup flour
Heavy-duty aluminum foil

Preheat oven to 325 degrees.

Cream butter. Gradually add sugar and cream well. Add eggs one at a time, mixing well between additions, then add vanilla and salt. Gradually add flour until thoroughly combined.

Take one yard of heavy-duty foil, and fold in half lengthwise. Make one-inch accordion pleats in the foil. Place the pleated foil on a baking sheet. Drop 1 rounded teaspoon of dough into each pleat. Bake for 25-30 minutes, being careful not to overbake. Cool cookies on the foil for ten minutes, then remove from the foil and continue cooling on a wire rack.

Anne's Cookies

Submitted by Donna F Huggins

It was passed down by a coworker several years ago.

1 cup butter, softened
1 cup sugar
1/2 cup brown sugar
2 eggs
2 tsp vanilla
2-1/2 cups flour
1 tsp baking soda
1 tsp salt
16 oz maraschino cherries,
drained and chopped

Preheat oven to 350 degrees.

Cream butter and sugars until light and fluffy. Add eggs and vanilla and mix well. Sift together flour, baking soda and salt. Add dry ingredients to the butter mixture and stir to combine. Fold in chopped cherries.

Drop by teaspoon onto cookie sheet lined with parchment paper.

Bake for 8-12 minutes, until bottom begins to brown. Cool on wire rack.

Bake While You Sleep Cookies

Submitted by Sarah Daniel

This was handed down by a good friend.

2 egg whites
3/4 cups sugar
1 tsp vanilla
1 cup pecans or walnuts,
chopped
1 cup chocolate chips

Preheat oven to 350 degrees.

Beat egg whites, sugar and vanilla until stiff. Delicately fold in chopped nuts and chocolate chips. Drop by teaspoonful onto cookie sheet lined with aluminum foil.

Place pan in oven, close the door and turn off the oven. Leave in the closed oven overnight without once opening the oven door. Store in an airtight container.

Brown Sugar Pecan Drops

Submitted by Pam Kimball

As soon as we were old enough to stir, my little sister and I were making these cookies with our Mom. A cookie that travels well, they were included in the care packages I sent as a teen to friends at war in Vietnam. Today they always invoke memories of growing up and are favorites at cookie exchanges.

1 cup shortening
2 cups brown sugar
2 eggs
1/2 cup buttermilk
1 tsp vanilla
3-1/2 cups flour
1 tsp baking soda
1 tsp salt
1 cup pecans, chopped

Mix shortening, sugar, eggs, buttermilk and vanilla. The batter will look curdled. Sift together flour, baking soda and salt. Add dry ingredients gradually to the shortening mixture and stir to combine. Fold in the nuts. Cover and refrigerate for at least an hour.

Preheat oven to 400 degrees.

Drop by rounded teaspoon onto a cookie sheet lined with parchment paper. Bake for 8-10 minutes, until a touch of the finger leaves a slight imprint. Cool on wire racks.

Chai Tea Eggnog Cookies

Submitted by Kim Huey

A different taste with the chai spices and eggnog.

1 egg
1 chai tea bag
17-oz package of sugar cookie mix
1/2 cup butter, melted
2 Tbsp egg nog
Glaze (optional):
1 cup powdered sugar
1/2 tsp nutmeg
2 Tbsp egg nog

Preheat oven to 350 degrees.

Whisk together egg and contents of the tea bag. Stir in remaining ingredients until batter is smooth.

Drop by teaspoonful onto a cookie sheet lined with parchment paper. Bake for 8-10 minutes. Cool on wire racks and then glaze, if desired.

Cherry, Dark Chocolate Chip Cookies

Submitted by Beverly Stegmann

Love the tart cherries and chocolate combination

3/4 cup butter-flavored shortening
1-1/4 cups dark brown sugar
2 Tbsp heavy cream
1 Tbsp vanilla
1 egg
2 cups flour
1 tsp salt
3/4 tsp baking soda
1 cup dark chocolate chips
6 oz dried tart cherries

Preheat oven to 375 degrees.

Cream shortening and sugar. Add cream and vanilla and mix well, then add egg and mix thoroughly again. Sift together flour, salt and baking soda. Add dry ingredients to shortening mixture and stir to combine. Fold in chocolate chips and cherries.

Drop by rounded tablespoon onto cookie sheets, 3 inches apart. Bake 8-10 minutes for chewy cookies, 11-13 minutes for crisp cookies. Cool on the cookie sheet for two minutes, then transfer to wire racks.

Chocolate Dipped Coconut Macaroons

Submitted by Stephanie Jager

Dear friend shared it with me and it has become a favorite in the family.

14 oz coconut
2/3 cups sugar
6 Tbsp flour
1/4 tsp salt
4 egg whites, beaten
1 Tbsp amaretto
1 cup chocolate morsels

Preheat oven to 325 degrees.

Mix coconut, sugar, flour and salt until well combined. Stir in egg whites and amaretto.

Drop by tablespoonful onto cookie sheet lined with parchment paper.

Bake until edges are golden brown, about 20 minutes. Cool completely on wire racks.

Melt chocolate in double boiler or microwave. Dip one half of the macaroon into chocolate. Set on waxed paper and refrigerate until firm.

Chocolate Dipped Coconut Macaroons

Submitted by Kathy Porter

A good friend gave me this recipe a long time ago. It was her favorite and now mine too!

2-2/3 cups coconut flakes, firmly packed
1/4 cup flour or rice flour
4 egg whites
1 cup slivered or chopped almonds
1 tsp vanilla
1 tsp almond extract
8 oz chocolate chips

Preheat oven to 325 degrees.

Combine everything except chocolate and mix well. Place 2 inches apart on lightly greased nonstick cookie sheets. Bake 20-25 minutes. Cool.

Melt chocolate chips in microwave or double boiler. Dip each cookie into the chocolate, covering half. Set on waxed paper to cool. Yield: about 30 cookies.

Chocolate Peppermint Cookies

Submitted by Marilyn White

This cookie is a combo of recipes I created a few years ago. It's one of the favorites on my Christmas Goodie Tray.

1/2 cup butter, softened
1 cup sugar
1 egg, room temp
1/4 cup milk
1 tsp vanilla
1-3/4 cup flour
1/3 cup cocoa powder
1/2 tsp baking soda
1/2 tsp salt
Peppermint bits
Icing:
1/2 cup butter, softened
2 cups powdered sugar
1 tsp vanilla
1 to 3 Tbsp milk

Preheat oven to 350 degrees.

Cream butter and sugar. Add egg, milk and vanilla, then mix well. Sift together flour, cocoa, baking soda and salt. Add the dry ingredients to the butter mixture and mix well.

Drop by tablespoons onto cookie sheet lined with parchment paper. Bake for 10 minutes. Cool completely on wire racks.

Icing: Mix together the butter, powdered sugar, vanilla, and 1 Tbsp of milk. Add more milk as necessary to reach spreadable consistency. Frost the cookies and then sprinkle with peppermint bits.

Coconut Macaroons

Submitted by Brandi Collis

I was diagnosed with diabetes and I am a baker who loves her sweets. This is one cookie I can eat and not feel guilty about eating. Keto-friendly.

3 egg whites, room temp
2 cups shredded coconut
1/2 cup sweetener such as
monkfruit

Preheat oven to 320 degrees.

Whip the egg whites with a hand mixture until stiff peaks form, about 3-5 minutes. Carefully fold in the coconut and sweetener. Do not overmix.

Scoop by tablespoon onto a cookie sheet lined with parchment paper, with 1/2 inch between each macaroon. Bake for 17-20 minutes until golden and crispy.





Coffee Bean Cookies

Submitted by Cheryl Berkof

Chocolate covered coffee beans can usually be found in the bulk candy bins at supermarkets, Starbucks or in small containers at Target near their "signature" candy. Also online at Walmart and Trader Joe's.

1/2 cup butter, softened
1/2 cup shortening
3/4 cup sugar
3/4 cup brown sugar
2 eggs
1 tsp vanilla
2-1/4 cups flour
1 tsp baking soda
1 tsp salt
1/2 tsp cinnamon
1 cup toasted almonds, chopped
1 cup chocolate-covered coffee beans
1 cup toffee bits

Cream butter and shortening. Gradually add sugars and mix well. Add eggs and vanilla and mix well again. Sift together flour, baking soda, salt and cinnamon. Add dry ingredients to the butter mixture and stir to combine. Fold in nuts, coffee beans and candy. Cover and chill for an hour.

Preheat oven to 350 degrees.

Drop dough by tablespoonful onto cookie sheet lined with parchment paper. Bake for 10-11 minutes, until golden. Cool for 1 minute on the cookie sheet, then transfer to wire racks.

Cool Whip Cookies

Submitted by Sarah DeLong

Very simple and easy recipe that even the younger kids can do. My grandma first shared this recipe and let me make them all by myself when I was 10. She did help with the oven.

1 box cake mix, any brand, any flavor
1 8oz tub of Cool Whip
1 egg
Powdered sugar

Preheat oven to 350 degrees.

Mix cake mix, Cool Whip and egg. Drop by teaspoonful into the powdered sugar. Fish them out and place on a cookie sheet lined with parchment paper.

Bake for 12-15 minutes. Cool on the cookie sheet.

Cranberry Oatmeal Cookies

Submitted by Patricia Garwacki

I saw this recipe in a magazine and wanted to try something new. It has since become a family favorite. It is the first cookie my husband requests every year.

3/4 cup flour
1/2 cup light brown sugar
1/4 cup sugar
1/2 tsp baking soda
1/4 tsp salt
1/4 tsp cinnamon
1/2 cup butter, melted
1 egg, lightly beaten
1/2 tsp vanilla
1-1/2 cups oats
1/2 cup dried cranberries
3/4 cup white chocolate chips

Preheat oven to 350 degrees.

Whisk together flour, sugars, baking soda, salt and cinnamon. Mix together the melted butter, egg and vanilla, then add to the flour mixture, stirring until combined. Fold in the oats, cranberries and white chocolate chips.

Drop by tablespoonful onto a cookie sheet lined with parchment paper, about three inches apart. Bake for 11-13 minutes, until the edges are golden. Cool on wire racks.

Cream Cheese Cookie

Submitted by Linda Wilson

Love the taste. I use vanilla cake mix and also chocolate or spice. Each year I make 100 plus bags of cookies and 100 plus loaves of friendship bread and give them to neighbors, family and friends. I am about 5 or 6 days baking. Done this 35 years. People always say don't forget the cream cheese one. I don't use butter, I use butter flavored shortening.

1/4 cup butter, softened or
butter-flavored shortening

8 oz cream cheese, softened

1 egg yolk

1/4 tsp vanilla

Box of yellow, white or chocolate
cake mix

Cream butter or shortening and cream cheese. Add egg yolk and vanilla, then mix well. Stir in cake mix by hand, 1/3 at a time just until a dough forms. Chill dough for half an hour.

Preheat oven to 375 degrees.

Drop by scant teaspoonful onto an ungreased cookie sheet. Bake 8-10 minutes, just until beginning to brown. Cool on the cookie sheet for a few minutes, then transfer to a wire rack.

Dark Chocolate Candy Cane Cookies

Submitted by Amber Lee

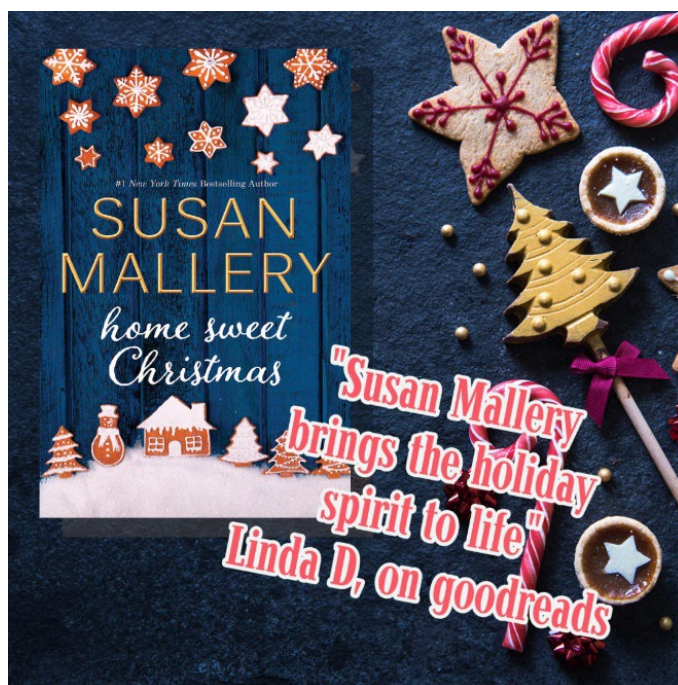
1 cup butter, softened
1/2 cup sugar
1 cup light brown sugar, packed
2 eggs, room temp
1 tsp peppermint extract
(optional)
2 cups flour
1/4 cup Dutch-processed cocoa
powder
1/4 cup black cocoa powder
1 tsp baking soda
1/2 tsp sea salt
12 oz white candy melts or white
chocolate chips
Vegetable shortening as needed
to thin melted candy
Crushed candy canes for
decorating

Cream butter and sugars until light and fluffy. Reduce mixer speed and add egg and peppermint, if using. Mix thoroughly. Sift together flour, cocoa, baking soda and salt. Add dry ingredients to butter mixture and mix just until combined. Wrap dough in plastic and refrigerate for at least an hour.

Preheat oven to 350 degrees.

Using a medium cookie scoop, scoop dough and place on cookie sheet lined with parchment paper or silicone mat, about 2 inches apart. Bake for about 10 minutes, or until the middle is set. Cool on cookie sheet for five minutes, then remove to a wire rack. The cookies will deflate and crinkle.

Melt candy or white chocolate chips with a little shortening to thin it out. Dip cookies in melted candy, then place on parchment paper and decorate with crushed candy cane sprinkles.



Double Chocolate "N" Spice Cookies

Submitted by Linda Wheeless

I found the recipe in a newspaper in the late 1980's. It's easy to make and everyone loves them. I give as gifts all year long.

12 oz semisweet chocolate chips
1/2 cup butter
1/2 cup sugar
1 egg
1/4 tsp vanilla
3/4 cup flour
1 tsp baking powder
1 tsp cinnamon
1/4 tsp salt
1/4 tsp baking soda
3/4 cup oats
1 cup pecans or walnuts,
chopped (optional)

Preheat oven to 375 degrees.

Melt 1 cup chocolate chips, then cool slightly. Cream together butter and sugar until light and fluffy. Blend in egg, vanilla and melted chocolate. Sift together flour, baking powder, cinnamon, salt and baking soda. Add dry ingredients to butter mixture one cup at a time, mix well. Stir in oats, chocolate chips and nuts, if using.

Drop by rounded teaspoonful onto cookie sheet lined with parchment paper. Bake about 8 minutes. Cool for 1 minute on cookie sheet, then remove to wire rack.

Easy Pumpkin Drop Cookies

Submitted by Sandra J Carroll

I love this recipe because its super easy, minimal mess and quick! Family favorite!

2 cups flour
1 cup sugar
1 cup vegetable oil
1 cup pumpkin puree
2 tsp cinnamon
1 tsp baking soda
1/4 tsp nutmeg

Frosting:

1 cup powdered sugar
1/4 cup brown sugar
3 Tbsp butter
2 Tbsp milk
1 Tbsp vanilla

Preheat oven to 375 degrees.

Put all ingredients into a big bowl and mix well. Drop by teaspoon onto an ungreased cookie sheet. Bake for 10-12 minutes. Cool for two minutes on the cookie sheet, then transfer to a wire rack to cool completely.

Frosting:

Mix together all of the frosting ingredients in a saucepan. Heat on medium, stirring constantly, until glossy and smooth. Keep on very low heat while frosting the cookies with a small spoon. Place the cookies back on the rack for the frosting to harden.



Everybody's Favorite Cookie

Submitted by Kim Ferguson

Everybody's favorite cookie is a cookie that my family all loves. My sisters and parents all love this cookie!

1 cup butter, softened
1 cup sugar
1 cup light brown sugar
1 egg
1 cup vegetable oil
1 tsp vanilla
3-1/2 cups flour
1 tsp salt
1 tsp baking soda
1 cup oats
1 cup coconut flakes
1 cup cornflakes, crushed
1 cup nuts, chopped

Preheat oven to 325 degrees.

Cream together butter and sugars until fluffy. Add egg and mix well, then mix in oil and vanilla until thoroughly combined. Sift together flour, salt and baking soda. Add dry ingredients to the butter mixture. Stir in oats, coconut, cornflakes and nuts.

Form dough into balls. Place on an ungreased cookie sheet, then flatten with a fork. Bake for 10-12 minutes, until edges are set.

Everything Cookie

Submitted by Debby Campbell

I won 2nd Place with this cookie at a local Fall Festival. It had a bit of everything in it, that is how I came up with the name.

1/2 cup shortening
1/2 cup butter, softened
1 cup brown sugar
3/4 cup sugar
1 cup peanut butter
2 eggs
1-1/2 cups flour
2 tsp baking soda
1 tsp salt
1 cup quick oats
10 oz mini chocolate chips
8 oz mini Reese's peanut butter cups, opened

Preheat oven to 350 degrees. Line mini cupcake pan with liners.

Cream shortening, butter, sugars, and peanut butter until smooth. Add eggs one at a time and mix well. Sift together flour, baking soda and salt. Stir dry ingredients into peanut butter mixture. Fold in the oats and mini chocolate chips.

Drop by full teaspoon into the cupcake liners.

Bake for 10-15 minutes, until set. Immediately after removing from the oven, press a peanut butter cup in the center of the cookie. Cool in the pan.

Frosted Ricotta Cookies

Submitted by Tina Bellissimo

This cookie always reminds me of my mom. This was one of her favorites. She passed away in 2003 and we make it every year.

2 cups butter, softened
2 cups sugar
3 eggs
15 oz ricotta cheese
2 tsp vanilla
4 cups flour
1 tsp salt
1 tsp baking soda
Icing:
3 Tbsp butter
1 tsp vanilla
3 Tbsp milk
3 cups powdered sugar
Food coloring

Preheat oven to 350 degrees.

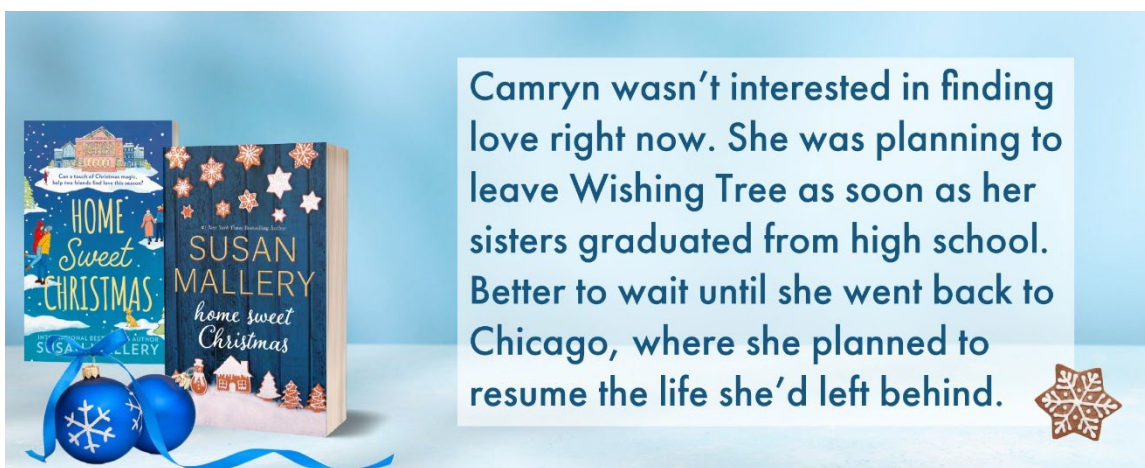
Cream butter and sugar until light and fluffy. Mix together eggs, ricotta cheese, vanilla and salt and add to the butter mixture. Mix well. Sift together the flour and baking soda. Stir the dry ingredients into the butter mixture. Refrigerate for an hour or two.

Preheat oven to 350 degrees.

Spray a spoon or small scoop with nonstick cooking spray. Place scoops of dough on cookie sheets lined with parchment paper. Bake for about 12 minutes, until edges are slightly brown. Cool for 2 minutes on cookie sheet, then transfer to wire racks.

Icing:

Cream butter, then mix in milk and vanilla. On slow speed, add a little powdered sugar at a time until thoroughly mixed and desired consistency. If desired, stir in food coloring.



Fruit Cake Cookies

Submitted by Jeanie Lakin

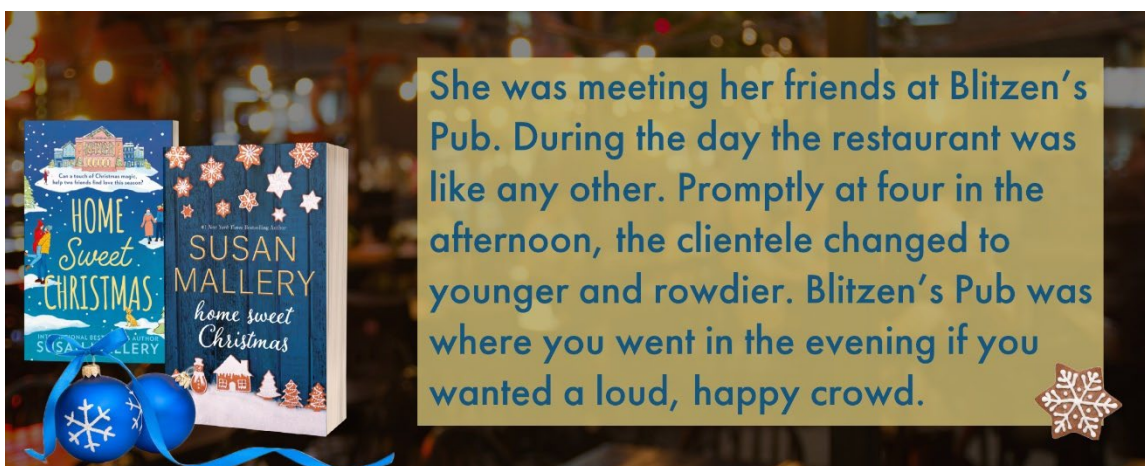
These are cookies that my daughter and I have been making together for many years! Even though it say "fruit cake" they don't taste like fruit cake and are not as sweet as fruit cake. My kids absolutely love them. These cookies are better after a few days.

1 cup butter, softened
3/4 cup brown sugar, packed
1 egg, room temp
1/2 tsp vanilla
1-2/3 cups flour
1/2 tsp baking soda
1/4 tsp salt
1-1/2 cups dates, finely chopped
4 oz red candied cherries, diced
4 oz candied pineapple, diced
3/4 cup walnuts, chopped
4/5 cup pecans, chopped

Preheat oven to 325 degrees.

Cream butter and brown sugar until light and fluffy. Beat in egg and vanilla. Whisk together flour, baking soda and salt. Add dry ingredients to butter mixture gradually. Fold in fruits and nuts.

Drop by tablespoonful onto cookie sheet lined with parchment paper. Bake about 15 minutes, until golden brown.



German Chocolate Cookies

Submitted by Laura Zeller

I've never liked anything coconut until I found this recipe. The coconut is cooked and it's delicious.

1/2 cup butter, softened
3/4 cup dark brown sugar
1/4 cup sugar
1 egg + 1 yolk
1/2 tsp vanilla
1-1/4 cup flour
1/3 cup unsweetened Dutch
process cocoa powder
1 tsp baking powder
1/4 tsp salt
Topping:
1/2 cup evaporated milk
1/2 cup sugar
1 egg yolk
1/2 cup butter
1/2 tsp vanilla
1/2 cup sweetened shredded
coconut
1/2 cup pecans, chopped
1/4 cup semisweet chocolate

Preheat oven to 350 degrees.

Cream butter and sugars. Add egg, egg yolk and vanilla and mix well. Sift together the flour, cocoa powder, baking powder and salt. Add dry ingredients gradually to the butter mixture, beating on low speed until thoroughly combined. Fold in the chocolate chips.

Drop the dough by 1-1/2 Tbsp onto cookie sheets lined with parchment paper or silicone mats. Bake for 10 minutes or until set. Let them cool on the baking sheet for 10 minutes, then transfer to wire racks.

For the topping, combine the milk, sugar, egg yolk and butter in a saucepan. Cook over medium heat for about 10 minutes, until thickened, stirring constantly. Remove from the heat and stir in the vanilla, coconut and pecans. Allow to cool until it's thickened and spreadable. Frost the cookies. Melt 1/4 cup of semisweet chocolate and drizzle over the top of the frosting. Let sit at least 15 minutes before serving.



Green and Red Cherry Christmas Cookie

Submitted by Tammy Jungmann

It was one I found in my grandma's recipe box. I triple this recipe when I make it. Everyone loves these cookies from family to friends. It is the first thing I get asked—when will I be making these.

1 cup butter, softened
1 cup brown sugar, packed
1/2 cup sugar
2 eggs
1 tsp vanilla
1-1/2 cups flour
1 tsp baking soda
1 tsp cinnamon
3 cups oats
1/2 cup raisins
8 oz green candied cherries
8 oz red candied cherries

Preheat oven to 350 degrees.

Cream butter and sugars. Add eggs and vanilla, then mix well. Sift together flour, baking soda and cinnamon. Add dry ingredients to butter mixture and mix well. Stir in oats, raisins and candied fruit.

Bake 10-13 minutes or until golden brown. Cool one minute on cookie sheet and then on wire racks.

Holiday Cream Cheese Cookies

Submitted by Margaret (Peggy) Savarese

It's just so delicious and there are never any leftovers.

1 cup butter, softened
8 oz cream cheese, softened
1 cup sugar
1 egg yolk
3 tsp vanilla
2-1/2 cups flour
Seedless raspberry or strawberry
jam

Cream together butter, cream cheese and sugar until light and fluffy. Add egg yolk and vanilla and mix well. Stir in flour. Chill in the refrigerator for about an hour.

Preheat oven to 350 degrees.

Shape the dough into one-inch balls and place 2 inches apart on an ungreased cookie sheet. With the back of a spoon or your thumb, make an indentation in the center of each ball and fill it with a dollop of jam. Bake at 350 for 10-12 minutes. Cool on wire rack.



Jumbo Oatmeal-Raisin Cookies

Submitted by Jathan and Heather Fink

These yummy treats will turn nearly anyone into cookie monsters. When we served these at a gathering where several children were present who are known for being very picky eaters, they couldn't get enough of our cookies. In fact, one of our favorite little 3-year-old friends grabbed a handful of them before leaving the party. We laughed as his eyes darted around the room to make sure no one noticed what he'd done before he escaped his "covert operation." We know your guests will want to swipe some for themselves too, so be sure to make plenty to go around!

1 cup butter, softened
3/4 cup light brown sugar
3/4 cup sugar
2 eggs
1 tsp vanilla
1-1/2 cups flour
1 tsp baking soda
1 tsp kosher salt
1 tsp cinnamon
2-1/2 cups rolled oats
2 cups golden raisins
1 cup sweetened shredded coconut or 1 cup unsweetened coconut and 1/4 cup powdered sugar

Cream butter and sugars until light and fluffy. Add eggs and vanilla, then mix well. Sift together flour, baking soda, salt and cinnamon. Add dry ingredients to butter mixture and stir to combine. Fold in oats, raisins and coconut. Refrigerate dough for 30 minutes.

Preheat oven to 350 degrees.

Drop 1/4 cup of dough at a time onto cookie sheets lined with parchment paper, at least 1-1/2 inches apart.

Bake for 18-20 minutes, rotating halfway through. Cookies should be golden brown and soft to the touch. Cool for 5 minutes on cookie sheets and then transfer to wire racks.

TIP: You can also freeze unbaked cookies and bake them later. Place unbaked cookies on baking sheets and freeze until firm, about 30 minutes. Transfer to resealable plastic bags (label and date); keep up to 6 months. Bake as many as you need (without thawing); place 1 1/2 inches apart on a baking sheet. Bake 20 to 25 minutes.

Lemon Snowflakes

Submitted by Carolyn Painter



Photo by Perrin Larton

Easy and Quick

15-oz box lemon
cake mix
8 oz Cool Whip
1 egg
Powdered sugar
for rolling

Mix together the
cake mix, Cool Whip
and egg. Refrigerate
the dough for 15
minutes.

Preheat oven to 350
degrees.

Form a ball with 1
tablespoon at a time.
Roll the ball in
powdered sugar.
Place on cookie sheet
lined with parchment
paper. Bake for 7-8
minutes.

"Loaded" Oatmeal Cookies

Submitted by Dovie Dupré

I took a basic oatmeal cookie recipe and added to it to make what became the favorite family cookie. There are so many delicious ingredients you can add. The recipe can be anything for any occasion.

3/4 cup vegetable shortening
1 cup brown sugar, packed
1/2 cup sugar
1 egg
1/4 cup water
1 tsp vanilla
Zest of one orange
1 cup flour
1 tsp salt
1/2 tsp baking soda
3 cups oats
"Loaded" addition options:
1-1/2 cups chopped nuts
1/2 cup raisins
12 oz chocolate chips
1/4 cup sweetened coconut

Preheat oven to 350 degrees.

Mix shortening, sugars, egg, water, vanilla and orange zest until creamy. Combine flour, salt, baking soda and oats and add dry ingredients to shortening mixture. Mix well. Fold in additions of your choice.

Drop by rounded teaspoon onto a greased cookie sheet. Bake for 12-15 minutes.

M & M Cookies

Submitted by Sharon Kimberlin

I made these cookies for the first time December 1969. My baby girl was 11 months old. We were living with my parents as my husband was in Vietnam. My baby would gnaw on these cookies and it became a Christmas Cookie tradition.

1 cup shortening
1 cup brown sugar
1/2 cup sugar
2 tsp vanilla
2 eggs
2-1/4 cups flour
1 tsp baking soda
1 tsp salt
1-1/2 cups M&Ms

Preheat oven to 350 degrees.

Cream shortening and sugars. Add vanilla and eggs, then mix well. Sift flour, baking soda and salt. Add the dry ingredients to the shortening mixture and stir to combine. Fold in 1/2 cup of M&Ms.

Drop by teaspoonful on ungreased cookie sheet. Top with remaining M&Ms.

Bake for 10-12 minutes, until golden brown. Cool on wire racks.

Maraschino Cherry Chocolate Chip Cookies

Submitted by Paula Geihs

The first time I made these and had one while still slightly warm, the first thing out of my mouth was, "Oh my God, these are better than sex!"

1/4 cup butter, softened
3/4 cup brown sugar
1 egg
1 tsp vanilla
1/8 tsp almond extract
Pink gel food coloring
1-1/2 cups flour
1/2 tsp baking soda
1/4 tsp salt
3/4 cup maraschino cherries,
finely chopped, plus extra for
garnish
3/4 cup semisweet chocolate
chips, plus extra for garnish

Preheat oven to 350 degrees.

Cream butter and brown sugar until fluffy. Add egg, vanilla and almond, mix well. Mix in a little food coloring at a time until you're happy with the color. Sift together the flour, baking soda and salt. Add the dry ingredients to the butter mixture and mix until combined. Fold in the cherries and chocolate chips.

Use a cookie scoop to drop dough balls onto a cookie sheet lined with silicone or parchment paper. Press additional cherries and chocolate chips into the outside of the balls. Bake for 14-16 minutes. If you overbake, the cookies will turn from pink to brown. Cool for about 15 minutes on the cookie sheet, then move to a wire rack.

Meltaways

Submitted by Melinda Germaine

My husband's parents always made 6 batches of these cookies every Christmas to give to family and friends along with several other types of cookies and loaves. They really melt in your mouth and taste delicious!

1 cup butter, softened
1/2 cup powdered sugar
1 cup flour
1/2 cup cornstarch
1/2 tsp vanilla

Preheat oven to 300 degrees.

Cream butter and sugar. Add flour and cornstarch and mix until light and fluffy. Stir in the vanilla.

Drop by teaspoonful onto cookie sheets.

Bake 15-20 minutes, until lightly brown.

Mincemeat Drop Cookies

Submitted by Barbara Barati

Found recipe. Didn't tell kids it was mincemeat. They discovered that while I made them the first time. Didn't want to try them, but I forced them to do it. Been in demand in my family for 25+ years now.

1 cup brown sugar
1 tsp baking powder
1/2 tsp salt
1 Tbsp cinnamon
2 tsp allspice
3/4 cups margarine, softened
2 eggs
1 tsp vanilla
2-1/4 cups flour
1-1/2 cups mincemeat
Vanilla frosting
Maraschino cherries, drained and halved

Preheat oven to 375 degrees.

Combine sugar through vanilla and mix on low speed for one minute. Gradually add the flour on low speed. Fold in the mincemeat by hand.

Drop by rounded teaspoonful onto lightly greased cookie sheet.

Bake for 8-10 minutes, until puffy, with small cracks across the top. Cool on wire racks. Frost, then decorate with half of a maraschino cherry.



Mint Chocolate Chip Cookies

Submitted by Faith Cox

My family requests it every year when we are making Christmas cookie selections. Love the chocolate mint flavor.

1 17-oz pouch of sugar cookie mix
1/2 cup butter, softened
1 egg
1/4 tsp mint extract
6 to 8 drops green food coloring
1 cup crème de menthe baking chips
1 cup semisweet chocolate chunks

Preheat oven to 350 degrees.

Mix together the cookie mix, butter, egg, extract and food coloring until combined. Fold in crème de menthe and chocolate.

Drop by teaspoon onto ungreased cookie sheets, about 2 inches apart. Bake for 8-10 minutes.

Monster Cookies

Submitted by Joyce Summers

I make these for family and friends and they all love them. They are easy to make. I put in mini M&Ms and they look like Christmas lights

1 cup brown sugar
1 cup sugar
1/2 cup butter, softened
3 eggs
1-1/2 tsp vanilla
2 tsp honey
1-1/2 cup crunchy peanut butter
2 tsp baking soda
4-1/2 cups oats
1-1/2 cup mini chocolate chips
2 cups mini coated candies, such as M&Ms

Preheat oven to 350 degrees.

Cream together butter and sugars. Add eggs 1 at a time, then mix in vanilla, honey, peanut butter and baking soda. Stir in oats, chocolate chips and candies.

Drop by teaspoonful onto an ungreased cookie sheet. Bake for about 15 minutes. Yields about 7 dozen cookies.



Peanut Butter Blossoms

Submitted by Tanya Jackson

My mom and I used to make these, then I made them for my husband and sons. Our sons request these at Thanksgiving and Christmas because we love peanut butter and chocolate in a lot of our cookies.

1 cup sugar, plus more for rolling
1 cup brown sugar, packed
1 cup butter, softened
1 cup creamy peanut butter
2 eggs
1/4 cup milk
2 tsp vanilla
3-1/2 cups flour
2 tsp baking soda
1 tsp salt
2 10-oz packages of milk chocolate
Hershey Kisses

Preheat oven to 375 degrees.

Cream butter, peanut butter and sugars until fluffy. Add eggs, milk and vanilla and mix well. Sift together flour, baking soda and salt. Stir dry ingredients into butter mixture.

Shape into balls and roll in sugar. Place on ungreased cookie sheet. Bake for 10-12 minutes. Immediately after removing from the oven, press a Kiss into each cookie. Cool on wire racks. Yield: about 7 dozen.



Peanut Butter Brickle Cookies

Submitted by Marie Christensen

It's just plain delicious.

1 cup packed brown sugar
3/4 cup creamy peanut butter
1/2 cup butter, softened
3 Tbsp milk
1 Tbsp vanilla
1 egg
1-1/2 cup flour
1/4 tsp salt
3/4 tsp baking soda
8 oz Bits o'Brickle toffee chips

Preheat oven to 375 degrees.

Cream together sugar, peanut butter and butter. Add milk, vanilla and egg and mix well. In a separate bowl, combine the flour, salt and baking soda with a whisk. Fold dry ingredients and toffee chips into the butter mixture.

Drop one tablespoon at a time on ungreased cookie sheet lined with parchment paper. Bake for 13-15 minutes. Cool on wire racks lined with parchment paper because the bottom of the cookies will be sticky until completely cooled.

Peanut Butter Cookies

Submitted by Michelle Malcom

It's a really easy recipe.

1 cup peanut butter
1 cup sugar
1 egg

Preheat oven to 350 degrees. Spray a cookie sheet with nonstick cooking spray.

Mix all three ingredients thoroughly. Scoop onto the cookie sheet by tablespoonful, then flatten with a fork.

Bake for 6-8 minutes, until cookies begin to brown. Cool on a wire rack.



Peanut Butter Cookies

Submitted by Genevieve Kress

This recipe came from my mother who I believe got it from her mother. My husband loves these and will eat a half dozen of them at a time.

1 cup shortening
1 cup sugar
1 cup brown sugar
1 cup peanut butter
2 eggs
1 tsp vanilla
2-1/2 cups flour
3/4 tsp baking soda

Preheat oven to 350 degrees.

Cream shortening and sugars. Add peanut butter, eggs and vanilla and mix well. Sift together flour and baking soda. Add dry ingredients to peanut butter mixture and stir to combine.

Form tablespoon-sized balls and place on an ungreased baking sheet, about 2 inches apart. Press an X into the top of each with a wet fork.

Bake for 7-8 minutes. Cool a couple minutes on a sheet and then transfer to a wire rack.

Peanut Butter Cup Cookies

Submitted by Stephanie DeFreitas



Photo by Perrin Larton

If you love peanut butter these are amazing. So easy and delicious!

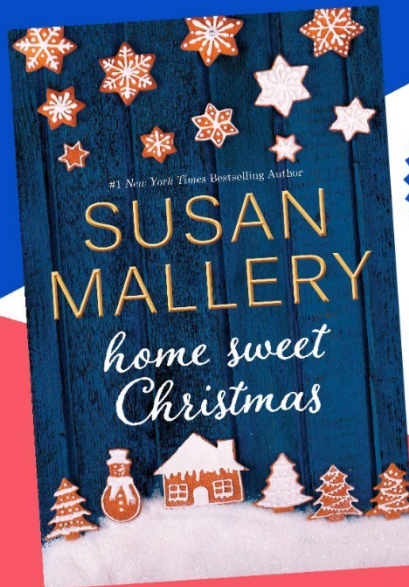
1/2 cup butter,
softened
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1-3/4 cup flour
1 tsp baking soda
1/2 tsp salt
40 mini peanut butter
cups, unwrapped

Preheat oven to 375
degrees.

Cream butter, peanut
butter, and sugars until
fluffy. Sift together flour,
baking soda and salt. Add
dry ingredients to peanut
butter mixture.

Shape into 40 balls. Place
one ball into each cup of a
mini muffin tray,
ungreased. Bake for about
8 minutes. Remove from
oven and immediately
press a mini peanut butter
cup into each cookie. Cool
in the pan for a few
minutes, then move to a
wire rack to cool
completely.

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Peanut Butter Kiss Cookies

Submitted by Mary Tremblay

Always made this as part of many different Christmas cookies and our son loved that he got a cookie and candy in one.

Peanut butter cookie mix
Dark chocolate Hershey Kisses

Make cookies according to package directions. Immediately when you pull them from the oven, press a Kiss into the center.

Peppermint Puffs

Submitted by Lisa Reigel

Not sure where I got the recipe from but have been making it since 1980s. It's a favorite of my nephew's who never liked Christmas but always wanted these cookies. (He passed away this year.)

2/3-cup butter-flavored shortening
1/4 cup sugar
1/4 cup brown sugar
1 egg
1-1/2 cups flour
1/2 tsp baking powder
1/2 tsp salt
12 large candy canes, crushed

Preheat oven to 350 degrees. Lightly grease cookie sheets.

Cream shortening and sugars. Beat in egg. Sift together flour, baking soda and salt. Add dry ingredients to shortening mixture and stir well. Fold in crushed candy canes.

Shape dough into 1-inch balls and place on cookie sheets lined with parchment paper. Bake for 11-12 minutes. Cool on wire racks.



Potato Chip Cookies

Submitted by Fran Fee

A friend gave me the recipe and the cookies are a hit every time I make them. People don't realize that there are potato chips in the cookie.

2 cups butter, softened
1 cup sugar
1 Tbsp vanilla
3-1/3 cups flour
1/2 cup potato chips, coarsely crushed
Powdered sugar for sprinkling

Preheat oven to 300 degrees.

Cream butter and sugar. Add vanilla and mix well. Add flour a bit at a time and stir well. Fold in potato chips.

Drop by generous teaspoonful on ungreased cookie sheet. Flatten cookie with a wet fork.

Bake 10 minutes, then raise the oven temperature to 350 degrees and bake 10 more minutes. Sprinkle with powdered sugar.

Shaver's Ultimate Chocolate Chip Cookies

Submitted by Jodie Shaver

I created this recipe late one night and my husband and I sat up all night eating them. They were THAT GOOD! I love the softness inside, yet slightly crispy outside.

1 cup butter, softened
1 cup light brown sugar
1/2 cup sugar
2 eggs, room temp
2 tsp vanilla
1 tsp baking soda
1/4 tsp salt
2-1/2 cups flour
12 oz milk chocolate chips

Preheat oven to 350 degrees.

Cream butter and sugars until fluffy. Add eggs and vanilla, then mix well. In a separate bowl, sift together flour, baking soda and salt. Stir into butter mixture until thoroughly combined. Fold in chocolate chips. The dough will be sticky.

Form into balls and place on cookie sheet lined with parchment paper. Bake one sheet at a time for 11-13 minutes or until edges are golden brown. Cool on a wire rack for 5-10 minutes, then enjoy with a glass of milk.

Shortbread Cookies

Submitted by Maria lycke

It was given to me to share from an older sister. It's a cookie I make for Christmas to share with neighbours.

2 cups butter, softened
3 cups flour
1 cup powdered sugar
Red and green cherries,
quartered

Preheat oven to 300 degrees.

Beat butter, flour and sugar until fluffy, about ten minutes.

Drop by teaspoonful onto a greased cookie sheet. Flatten with a fork. Place two red and two green cherries in the center of the cookie, alternating colors.

Bake for 15-20 minutes, until light golden brown. Cool on wire racks.

Snowball Cookies

Submitted by Michelle Giansiracusa

These cookies are yummy and easy to make. My mom and I only started making them a few years ago for Christmas, but they've become a must-have with our family. We wanted to make a cookie that was close to a walnut shortbread cookie and a powdered cookie at the same time. Enjoy!

1 cup flour
1-1/2 cup walnuts, finely
chopped
1/4 cup sugar
Pinch of salt
1 tsp vanilla
1/2 cup butter, softened
2 cups powdered sugar

Preheat oven to 350 degrees.

In a large bowl, mix flour, walnuts, sugar, salt and vanilla. Cut butter into 1/2-inch chunks and spread over the flour mixture. With your hands, combine everything until it resembles a coarse meal.

Form dough into small balls and place on a cookie sheet lined with parchment paper. Bake 15 minutes. Cool a few minutes until cool enough to touch, then roll balls in powdered sugar. Continue cooling on a wire rack, then dust once more with powdered sugar.

Snowballs

Submitted by Lisa Bland

My Mother always made these and knowing my husband loved them he always found a can full under the tree.

1/2 cup butter
1-1/4 cup flour
1 tsp salt
2 Tbsp sugar
1 tsp vanilla
1 cup pecans, chopped
Powdered sugar

Preheat oven to 325 degrees.

Cream butter. Mix in vanilla. Gradually add the flour, sugar and salt. Stir in nuts. Roll into small balls. Bake for 18 minutes. Cool for 10 minutes. Shake a few at a time in a zip-top bag with powdered sugar, then cool completely on a wire rack.

Snowflake Cookies

Submitted by Staci McIntyre

This cookie is soo easy to make! It's also fun to find new favorite flavors! Strawberry and devil's food are the bomb. My family has passed it down and we start learning when we're kids.

15 oz cake mix, any flavor
16 oz whipped topping, thawed
6 Tbsp butter, melted
1 egg
1-1/2 cups powdered sugar

Preheat oven to 350 degrees.

Mix cake mix, whipped topping, butter and egg on medium speed until thoroughly combined.

Put powdered sugar in a bowl. Scoop batter into a teaspoon, then use a second teaspoon to drop the batter into the powdered sugar. Roll to coat. Place on cookie sheets lined with parchment paper.

Bake for 10-12 minutes, until cracks appear across the top and the edges are lightly browned. Cool on wire racks.



Soft Chocolate Chip Cookies

Submitted by Angela Musselman

This is one of my favorite cookies in general. I usually make a few dozen and hide them in the freezer until Christmas Eve. My grown children still sneak a few beforehand.

2-1/4 cups flour
1 tsp baking soda
1/2 tsp salt
1 cup butter, softened
3/4 cups brown sugar
1/4 cup sugar
3.4 oz vanilla instant pudding mix
1-1/2 tsp vanilla
2 eggs
2 cups milk chocolate chips

Preheat oven to 350 degrees.

Whisk together flour, baking soda and salt. In a separate bowl, cream butter and sugars. Add pudding to butter mixture and mix well. Add one egg at a time, then vanilla, mixing well after each addition. Stir dry ingredients into the butter mixture. Fold in chocolate chips. Drop by tablespoon onto a cookie sheet lined with parchment paper.

Bake for 10-12 minutes. Cool on wire racks.

Swedish Christmas Cookies, aka Red and Greenies

Submitted by Alyssa Levicky

My husband made these cookies every year growing up and now we do the same with our kids. These cookies are fun for kids to make as they roll the cookies into sprinkles!

1 cup butter, softened
1/2 cup sugar
1 tsp vanilla
2 cups flour
1 tsp baking soda
Red and green crystal sugars

Preheat oven to 350 degrees.

Cream the butter, sugar and vanilla until smooth. Sift together the flour and baking soda. Add the dry ingredients to the butter mixture and stir to combine.

Roll into 3/4-inch balls. Dip the top half in red or green sugar. Place on ungreased cookie sheets, about 2 inches apart.

Bake for 15-17 minutes.

Thumbprints

Submitted by Amber Vivis



My mother always made these at Christmas – they are a family favorite. And now I make them and my kids love them, too!

1/2 cup butter, softened
1/2 cup shortening
1/2 cup brown sugar
2 eggs, separated
1 tsp vanilla
2 cup flour
1/2 tsp salt
1-1/2 cup walnuts, finely chopped

Preheat oven to 375 degrees.

Cream butter, shortening and sugar. Add egg yolks and vanilla, then mix well. Stir in flour and salt.

Shape into 1-inch balls. Lightly beat egg whites. Dip each ball of dough into the egg white, then roll in chopped almonds. Place on ungreased cookie sheet at least 1 inch apart. Press thumb deeply in the center of each cookie.

Bake 8-10 minutes, until light brown. Cool on wire racks. Fill the thumbprints with icing of your choice.

Tit For Tat Sugar Cookies

Submitted by Cyndi Schroeder

My grandbabies love these. Every time they run out, they want me to make more.

1 cup butter, softened

1-1/2 cups sugar

1 egg

1 tsp vanilla

2-3/4 cups flour

1/2 tsp baking powder

Any additions you like, such as
chocolate chips, dried fruit,
crushed peppermint

Preheat oven to 350 degrees.

Cream butter and sugar. Add egg and vanilla and mix well. Stir in flour and baking powder, then fold in any additions you like.

Drop by 2 Tbsp onto ungreased cookie sheets. Bake for 9-11 minutes.

Ultimate Chocolate Chip Cookies

Submitted by Andrea Badger

This chocolate chip cookie recipe is a favourite of my kids and family. They never seem to last when I bake them.

3/4 cup butter-flavored
shortening

1-1/4 cups brown sugar

1 egg

2 Tbsp milk

1 Tbsp vanilla

1-3/4 cups flour

1 tsp salt

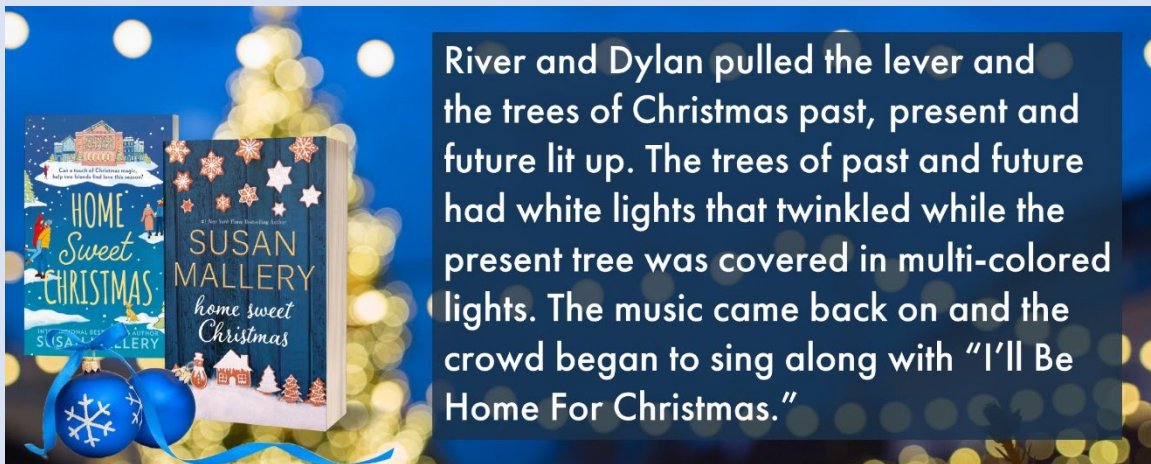
3/4 tsp baking soda

1-1/2 cups milk chocolate chips

Preheat oven to 375 degrees.

Cream shortening and sugar until light and fluffy. Add egg, milk and vanilla, then mix well. Sift together flour, salt and baking soda. Add dry ingredients to shortening mixture and stir to combine. Fold in chocolate chips.

Drop by 2 Tbsp on ungreased cookie sheet, about 3 inches apart. Bake for 8-10 minutes for soft cookies, or 11-13 minutes for crunchy cookies. Cool on pan for 2 minutes then transfer to wire racks.



River and Dylan pulled the lever and the trees of Christmas past, present and future lit up. The trees of past and future had white lights that twinkled while the present tree was covered in multi-colored lights. The music came back on and the crowd began to sing along with "I'll Be Home For Christmas."

Vanilla Drop Cookies

Submitted by Susan Biffignani

This cookie was passed down from my grandmother. My mom, aunts and I used to make cookies when I was little. I continued this tradition with my own children. My daughter continues the tradition in New York City with her roommates now!

3/4 cup butter, softened
1-1/4 cups sugar
2 eggs
1 tsp vanilla
3 cups flour
1 Tbsp baking powder
3/4 tsp salt
2/3 cups milk

Cream butter and sugar until light and fluffy. Add eggs and vanilla, then mix well. Sift together flour, baking powder and salt. Add milk to dry ingredients and mix. Stir the milk mixture into the butter mixture. Chill dough for 3-4 hours.

Preheat oven to 350 degrees.

Drop by teaspoonful onto a cookie sheet lined with parchment paper, about 2 inches apart. Decorate with sprinkles if desired.

Bake for about six minutes, until lightly browned. Cool on wire racks.

Walnut Maple Cookies

Submitted by Barbara Camarillo

Love the taste of maple syrup and walnuts.

3/4 cup butter, softened

1/3 cup brown sugar

1 egg

1/2 cup maple syrup

1 tsp vanilla

2 cups flour

2 tsp baking powder

1/2 tsp salt

1 cup walnuts, chopped

Maple Buttercream Frosting:

1/2 cup butter, softened

1 cup powdered sugar

1/4 cup maple syrup

1 tsp bourbon

1/4 tsp salt

Preheat oven to 350 degrees.

Cream the butter and brown sugar. Add egg, maple syrup and vanilla and mix well. Sift together the flour, baking powder and salt. Add dry ingredients to butter mixture and stir to combine. Fold in walnuts.

Drop by teaspoonful onto cookie sheets lined with parchment paper, about 1-1/2 inches apart. Bake 12-15 minutes, until light golden brown. If desired, frost with maple frosting.

Frosting: Cream butter and powdered sugar. Add remaining ingredients and mix well. If it's too thin, add some powdered sugar. If too thick, add some maple syrup.



White Chocolate Cherry Oatmeal Cookies

Submitted by Stacie Millichamp

This recipe is a favorite in our family. I created it myself when I was in college. I grew up in Traverse City, MI and my family owned a cherry farm. Traverse City is the cherry capital of the world and I wanted to create a cookie using dried cherries.

1 cup butter, softened
1 cup brown sugar
1/2 cup sugar
2 eggs
1 tsp vanilla
1-1/2 tsp flour
1 tsp baking powder
1/2 tsp salt
2 cups oats
1-1/2 tsp dried tart cherries
1 cup white chocolate chips

Preheat oven to 350 degrees.

Cream butter and sugars. Add eggs and vanilla, then mix well. Sift together flour, baking powder and salt. Add dry ingredients to butter mixture. Fold in oats, cherries and white chocolate.

Drop by tablespoonful onto cookie sheet. Bake 10-12 minutes, until golden brown. Cool 1 minute on cookie sheet, then transfer to a wire rack.

White Chocolate Chip Pumpkin Cookies

Submitted by Jill Eshenbaugh

I got this recipe from my favorite aunt who loved to cook although didn't do it often.

1 cup butter, softened
1-1/2 cup dark brown sugar,
packed
1 cup pumpkin puree
2 eggs
1 Tbsp vanilla
2-1/4 cup flour
1 tsp pumpkin pie spice
1/2 tsp baking soda
12 oz white chocolate chips
1 cup pecans, chopped

Preheat oven to 350 degrees.

Cream butter and sugar until light and fluffy. Add pumpkin puree and beat on medium until thoroughly combined. Add eggs and vanilla, then mix well. Sift together the flour, pumpkin pie spice, and baking soda. Add the dry ingredients to the pumpkin mixture and stir well. Fold in the white chocolate chips and nuts.

Drop by rounded tablespoon on an ungreased cookie sheet, 2 inches apart. Bake for 20-22 minutes, just until set.

White Chocolate Peppermint Cookies

Submitted by Melissa Maruschak

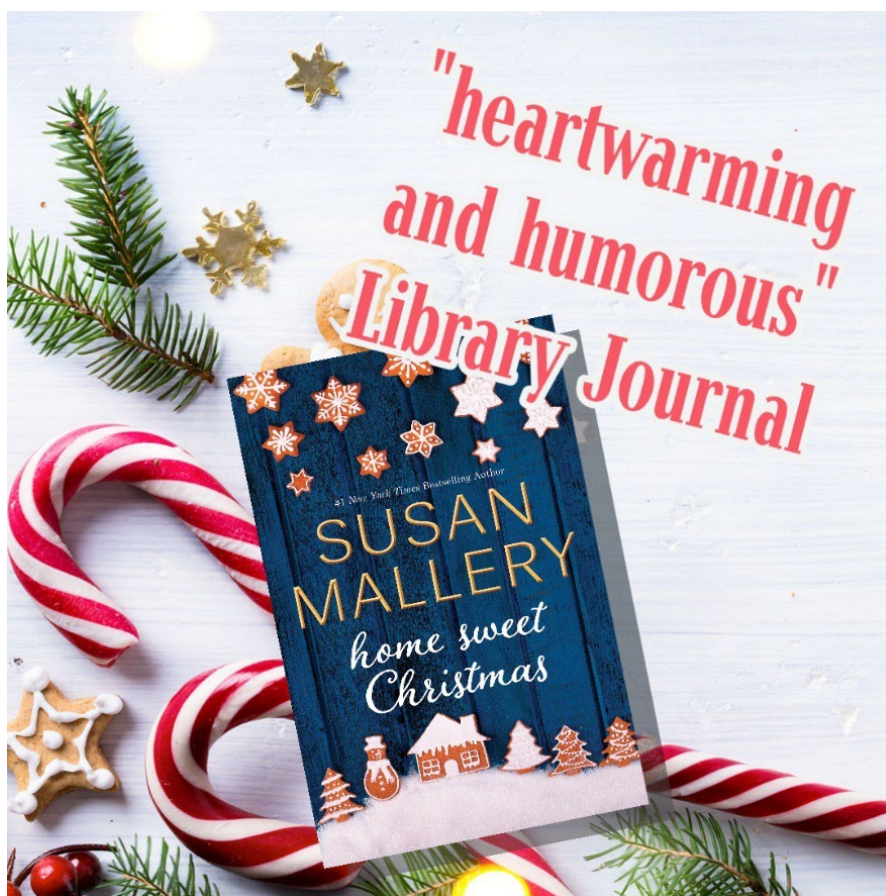
The combination of white chocolate and peppermint is a winner during the holidays.

1 cup butter
1 cup sugar
2 eggs
1 tsp baking powder
1 tsp peppermint extract
2-1/4 cups flour
11 oz white chocolate chips

Preheat oven to 350 degrees.

Melt butter in a saucepan, then set aside to cool. Mix together the eggs, sugar, baking powder and peppermint. Add the cooled melted butter. Stir in the flour half a cup at a time, then fold in the white chocolate chips.

Form one-inch balls and place on a cookie sheet lined with parchment paper about 2 inches apart. Bake for 11-12 minutes. Let rest on cookie sheet for two minutes, then cool on wire racks.



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Chocolate Oats Cookies

Submitted by Elizabeth Jones

I have been making these for 50 years. Everyone asks me to take them to events and my family loves them, too.

1/2 cup margarine
2 cups sugar
A scant 1/3 cup cocoa
1/2 cup milk
1/2 cup peanut butter
2-1/2 cups quick oats
1 tsp vanilla

In a saucepan, combine margarine, sugar, cocoa and milk. Stir constantly over high heat until the margarine is melted, then heat to a rolling boil for one minute. Remove from heat. Add the peanut butter and vanilla; mix well. Stir in the oats. Drop about one teaspoon of mixture at a time onto waxed paper, then allow them to set.

Chocolate No-Bake Cookies

Submitted by Rose Savage

It was passed down from my grandmother to me. This has been a favorite of my son's since he was a child.

1/2 cup butter
1/2 cup milk
2 cups sugar
2 Tbsp Baker's cocoa
3 cups quick oats
1/2 cup smooth peanut butter
1 tsp vanilla

"Stir together butter, milk, sugar and cocoa in a saucepan. Cook, stirring frequently, for five minutes. Take off the heat and stir in oats, peanut butter and vanilla.

Drop by teaspoonful onto waxed paper. Let stand until firm."

Chocolate Peanut Butter Ritz

Submitted by Diane M Frese

Both my grown children love these so much, they are a "must" each year. I've been making them for years, but don't know where this delight originated. I put green and red sprinkles on top before the chocolate sets for a festive look. (Or white snowflake sprinkles are especially pretty.)

Round butter cracker, such as Ritz
Peanut butter
Chocolate for melting--the better the quality, the better the results

The amount of ingredients isn't specified because you can make as many or as few as you'd like.

Spread a generous amount of peanut butter on a cracker, then create a sandwich with a second cracker. Repeat with as many cookies as you plan to make.

Melt chocolate in the microwave or a double boiler, being careful not to get any water in the chocolate. Using tongs or two forks, dip sandwiches into the melted chocolate. Shake off excess and put on parchment paper. If desired, you can decorate with sprinkles while the chocolate is still soft. Allow chocolate to set before eating.



Church Window Christmas Cookies

Submitted by Beverly Diane Pruitt

As this recipe was passed down from my grandmother, I remember as a child making these cookies every Christmas season and my grandmother letting me stir the bowl, licking the spatula and getting the mixture all over my face! We both would laugh! How I would give anything to hear my grandmother's laughter just one more time!

2 cups semisweet chocolate chips
1/2 cup butter
2 cups shredded sweetened coconut*

10.5 oz pastel mini marshmallows

1 cup walnuts or pecans, finely chopped**

*Graham cracker crumbs, powdered sugar or crushed peppermint can be substituted for the coconut

**Rice Krispies cereal can be substituted for the nuts

Melt chocolate chips and butter in a heavy saucepan over low heat or in a double boiler, stirring constantly. Allow melted chocolate to cool for 5 minutes.

On two large pieces of parchment paper or waxed paper, sprinkle the coconut or desired substitute in a row down the center of the paper, leaving a few inches at each end. Combine the marshmallows and nuts or Rice Krispies in a bowl. Pour the melted chocolate over the marshmallow mixture and stir to coat thoroughly. Spoon half of the chocolate-marshmallow mixture over the coconut on each piece of parchment paper.

Form into a log. Roll the paper tightly around each log. Refrigerate until firm, at least 2 hours. Cut 1/4-inch thick. Store in an airtight container with layers separated by paper.

Coconut Jots

Submitted by Marie Schwarz

It is easy to make, everyone likes them. I have been making these cookies since 1972. They freeze wonderfully and look beautiful on a tray. I put them in small Christmas tins.

1/2 cup butter
2 cups powdered sugar
3 cups flaked coconut
1 Tbsp milk
2 oz semi-sweet chocolate

Melt butter in saucepan, then remove from heat. Stir in the sugar, coconut and milk. Shape into balls. Make a dent in the center with the handle of a wooden spoon. Place on parchment paper.

Melt the chocolate and fill the dents in the cookies with a generous dollop of melted chocolate. Chill until firm.

June Boone's Peanut Butter Bars

Submitted by Janice Swain

My children and I made these bars together. I still make them and send them to my children at Christmas. These freeze well.

2 cups confectioner's sugar
2 cups graham cracker crumbs (2 packets)
1-1/2 cups crunchy peanut butter
1/2 cup butter, melted
12 oz semisweet chocolate chips

Reserve 2 Tbsp of melted butter and set aside. Mix together the sugar, graham cracker crumbs, peanut butter and the rest of the butter. Press firmly into a 9x13-inch pan using the bottom of a glass.

Melt the chocolate with the reserved butter in a double boiler or the microwave. Spread the melted chocolate over the peanut butter mixture. Refrigerate for 15 minutes, then cut. Leave the squares in the pan and refrigerate until set, at least an hour. Store in the refrigerator.

No Bake Cookies

Submitted by Lenora Shoemaker

It has been a family favorite since before I was born. My grandma has made these with cereal if she didn't have enough oats handy. Cheerios and Rice Krispies were her go-tos but oats taste best in my opinion.

2 cups sugar
1/4 cup cocoa
1/4 cup butter
1/2 cup whole milk
Dash of salt
1 tsp vanilla
1/4 cup peanut butter
3/4 cups oats

In a saucepan over medium heat, stir together sugar, cocoa, butter, milk and salt. Heat to a boil, stirring constantly. Boil for one minute, then remove from heat and stir in the remaining ingredients.

Drop by tablespoonful onto waxed paper and let them set.

Nut Clusters

Submitted by Susan Bailey

I can't make enough of these at Christmas time, my friends and family love these. They are quick and simple to make. This recipe was given to me by a friend.

12 oz chocolate chips
12 oz peanut butter or
butterscotch chips
3 cups peanuts

Melt all of the chips together in the microwave for 3-1/2 minutes on power level 7. Stir until smooth, then fold in peanuts. Drop by tablespoon onto waxed paper. Let set.

Peanut Butter Balls

Submitted by Stephanie Metzger

1 cup peanut butter
1 cup dates, cubed
1 cup powdered sugar
1 cup chopped nuts
3 Tbsp butter, melted
1 cup semisweet chocolate chips

Mix peanut butter through melted butter. Roll into balls. Chill in the fridge.

Melt chocolate chips in double boiler or microwave. Dip balls in melted chocolate, then return to the refrigerator.

Peanut Butter Oatmeal Cookies

Submitted by Kimberly Burk

It's easy, delicious & my mom made them & it just wouldn't be Christmas without them.

2 cups sugar
1/2 cup milk
1/2 cup butter
4 Tbsp cocoa
1/2 cup peanut butter
1 tsp vanilla
3 cups oats

In a large saucepan, combine sugar, milk, butter and cocoa. Heat to a boil over medium heat, stirring constantly. Boil for one minute, then remove from heat and stir in peanut butter, vanilla and oats. Mix well.

Drop by spoonful onto waxed paper to cool.

Peppermint Oreo Truffles

Submitted by Lucy Anderson



Photo by Perrin Larton

16 oz package of Oreo cookies
8 oz package cream cheese, softened
1-1/2 tsp peppermint extract
8 oz chocolate candy coating or almond bark
Crushed candy cane for sprinkling

Crush Oreos into crumbs with a food processor or by placing them in a zip-top bag and crushing with a rolling pin. Put them in a bowl with cream cheese and peppermint extract. Blend well. Refrigerate for at least an hour.

Melt chocolate candy coating or almond bark according to package directions. Form one-inch balls with Oreo mixture. Dip in melted chocolate or almond. Place on waxed paper. Sprinkle with crushed candy canes. Refrigerate for at least an hour. Yield: about two dozen truffles.

Snoball Cookies

Submitted by Taryn Lee

Easy to make, I started making them with my nieces when they were young because it was something we could do together and not make a huge mess but still have fun. My mom made cookies with us during the holidays and after she passed I tried to continue the tradition.

2 cups mini marshmallows
2 cups graham cracker crumbs
1/2 cup chopped maraschino cherries
14-oz condensed milk
1/2 cup pecans or other nut, chopped (optional)
14 oz coconut flakes

Mix marshmallows through nuts to make a sticky dough. Form into small balls and roll them in coconut flakes. Refrigerate in an airtight container.

Snowball Cookies

Submitted by Jeanne Holmes

This cookie was served for our school lunch and everyone was super excited to know these were on the menu. Madrid, Iowa had the best lunches, all homemade, a nice variety and mostly liked. For our town's Centennial Cookbook, the head cook recalibrated the recipe for home use.

My family makes it every Christmas as well as for other special times. My niece shared it with her new in-laws, for their cookie exchange, and it was a big hit. The rolling of the cookies is a fun activity for all ages.

1-1/4 cups butter, softened
5 cups powdered sugar
1 cup coconut
2/3 cup mini semisweet chocolate chips
2-1/2 cups rolled oats
2-1/2 tsp vanilla
Powdered sugar for rolling

Cream butter and sugar until light and fluffy. Add the remaining ingredients and mix thoroughly.

Form into balls, then roll in powdered sugar. (Alternatively, you can place the balls on a tray and dust them with powdered sugar.) Chill, and store in refrigerator.

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Biscochito Cookies (New Mexico)

Submitted by Johanna Solinske

These are the New Mexico State Cookie. I love the unique flavor.

4 eggs, room temp

1 cup sugar

1 tsp vanilla

1 cup lard or vegetable shortening

1 tsp baking powder

4-1/2 cups flour

1 Tbsp crushed anise seeds or 1-

1/2 Tbsp anise extract

1/4 cup tequila or brandy

1 tsp cinnamon

1/2 cup brown sugar

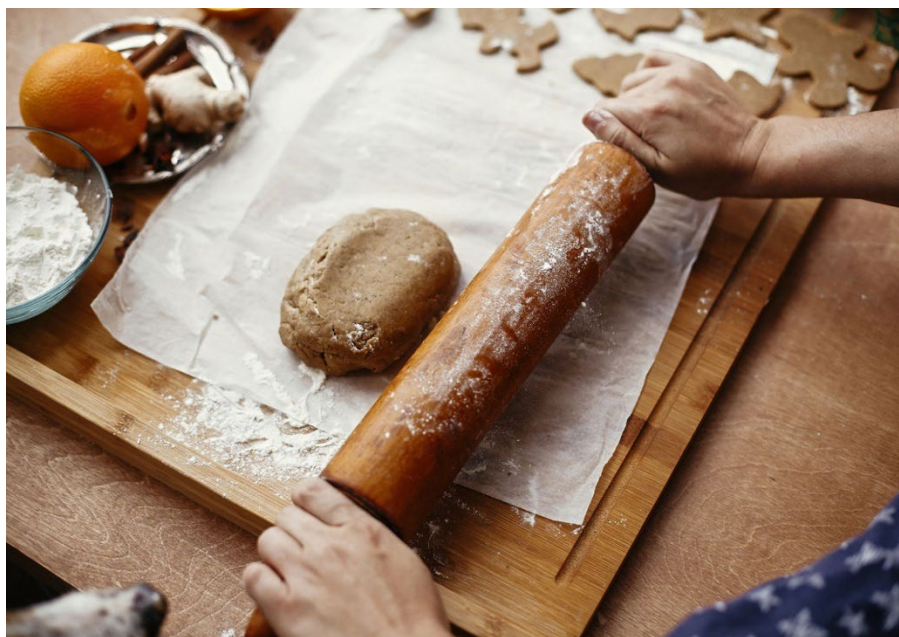
Preheat oven to 325 degrees.

Thoroughly mix eggs, sugar, vanilla and lard or shortening. Add baking powder, flour, tequila or brandy and anise seeds or anise extract. Mix well until you have a thick dough.

Roll dough to 1/4-inch thick, then cut with cookie cutters.

Combine cinnamon and brown sugar and dust tops of cookies.

Bake 12-15 minutes to desired crispiness.



Black Pepper Christmas Cookies

Submitted by Tracy Holtman

A co-worker shared the really unusual recipe, and it became a favorite. These are good iced or plain.

1 cup butter, softened
3 tsp ginger
2 tsp cinnamon
1/2 tsp cloves
1/2 tsp pepper
2 eggs
3 cups flour
2 tsp baking powder

Cream butter and spices until fluffy. Gradually add sugar, then one egg at a time. Sift together flour and baking powder. Stir dry ingredients into the butter mixture. Refrigerate until stiff enough to handle, at least 30 minutes.

Preheat oven to 375 degrees.

Roll dough 1/8-inch thick. Cut with cookie cutters. Bake on cookie sheet lined with parchment paper for 8-10 minutes.

Butter Bites

Submitted by Lyn Sellers

Our family has made these every Christmas for 65 plus years. They are awesomely fabulous. These freeze great.

1 cup butter, softened
3/4 cup brown sugar
1 egg yolk
1 tsp vanilla
2 cups flour
Cinnamon candy, chocolate chips
or walnuts

Preheat oven to 350 degrees.

Cream butter and sugar. Add egg yolk and vanilla and mix well. Stir in flour.

Shape into 1-1/2-inch balls. Push a cinnamon candy, chocolate chip or walnut piece into the top of the ball.

Bake for 10-15 minutes, until golden brown on the bottom. Cool on wire racks.



Christmas Butter Cookies

Submitted by Norma Mergenhausen

It was the recipe my mom used for her cut out cookies. I don't know where she got it from. It's a xerox copy from some book. I remember I'd always get to help decorate them with her. Sadly I don't make these anymore now that I have to be gluten free.

1 cup butter, softened
 2/3 cup sugar
 2 tsp vanilla
 2 eggs
 3 cups flour
 1/2 tsp salt

Cream butter until pale and fluffy. Add sugar gradually, mixing well. Add vanilla plus one egg at a time, mixing well after each. Sift together flour and salt and then stir into the butter mixture. Chill for at least two hours.

Preheat oven to 350 degrees.

Roll one quarter of the dough at a time on a lightly floured surface with a lightly floured rolling pin, about 1/8-inch thick. Cut with cookie cutters and place on a cookie sheet about an inch apart. Bake for 10-11 minutes until light brown. Cool on a wire rack. Frost and decorate. Yield: about 5 dozen cookies.

Christmas Cookies

Submitted by Cheryl Williams

Simple to make and delicious.

1/2 cup butter, softened
1/4 cup brown sugar
1 egg, separated
1/2 tsp vanilla
1 cup flour
1/4 tsp salt
Chopped nuts
Christmas-colored M&Ms
1 can vanilla frosting

Cream butter and sugar. Add vanilla and egg yolk, then mix well. Sift together flour and salt. Add dry ingredients to butter mixture and mix well. Refrigerate for one hour.

Preheat oven to 350 degrees.

Lightly beat egg white. Roll dough into 1-inch balls. Dip into egg white, then roll in chopped nuts. Place on a cookie sheet lined with parchment paper.

Bake for 5 minutes. Press thumb or the back of a small spoon into the center of each cookie, then bake 5 minutes longer. Cool on wire racks. Once they're completely cool, decorate with vanilla frosting and add Christmas-colored M&Ms.

Christmas Marranitos (Pigs)

Submitted by Irma Ramirez

Our family has made these marranitos, which are Mexican style gingerbread flavored cookies. We decorate them too.

1/2 cup butter, softened
1 cup dark brown sugar
2 eggs, divided
3/4 cup unsulphured molasses
1/4 cup milk
1-1/2 tsp vanilla
5 cups flour
2 tsp ground ginger
1-1/2 tsp ground cinnamon
1-1/2 tsp baking soda

Preheat oven to 350 degrees.

Cream butter and sugar until smooth and fluffy. Mix in one egg, molasses, milk and vanilla. Sift together the flour, ginger, cinnamon and baking soda. Add dry ingredients to the molasses mixture 1 cup at a time and stir well with each addition. The dough should pull cleanly away from the mixing bowl.

Transfer dough onto a lightly floured surface and roll a little less than half an inch thick. Use a pig-shaped cookie cutter to cut into pigs.

Place pigs 1-1/2 inches apart on cookie sheet lined with parchment paper. In a small bowl, crack open an egg and whisk. Brush the beaten egg over the tops of the pigs. Bake for 10-12 minutes, until the edges are lightly browned and set.

Christmas Sugar Cookies

Submitted by Becky Becker

Passed down from sister and made every year with son when he was little. A trick my sister-in-law does is roll out with powdered sugar instead of flour.

1 cup shortening
1-1/2 cups sugar
2 eggs
3 Tbsp milk
1 tsp vanilla
3 cups flour
1 Tbsp salt
1 tsp baking soda
1 tsp cream of tartar

Preheat oven to 375 degrees.

Cream shortening and sugar. Add eggs, milk and vanilla and mix well. Sift together the flour, salt, baking soda and cream of tartar. Add the dry ingredients to the shortening mixture and stir to combine.

Roll out the dough to about 1/8-inch thick. Cut with cookie cutters.

Bake for about 8-10 minutes, until light brown. Cool on wire racks. Frost and decorate.

Ganny's Butter Cookies

Submitted by Jeanne Dembenski

There was always a tin full of these cookies sitting on the sideboard in my Ganny's kitchen. Each batch makes about 12 cookies. I usually make several varieties at once so I get a plate full of variety with one delicious cookie dough.

1/2 cup butter, softened
1 cup flour
1/3 cup confectioner's sugar
1 tsp vanilla, peppermint, almond
or flavoring of your choice
Chopped nuts, optional

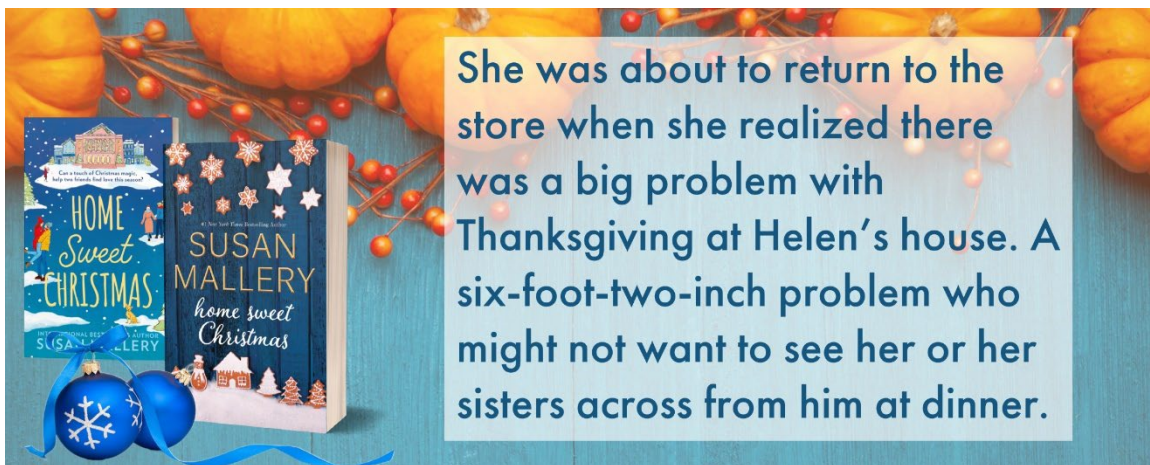
Mix all ingredients into a dough, then chill. Once chilled, you can shape as desired.

Option 1: Roll out about 1/4-inch thick and cut with cookie cutters.

Option 2: Add nuts to dough during mixing stage. Roll 1 tsp at a time into a ball. After it has baked and cooled, roll in powdered sugar.

Option 3: Roll 1 tsp at a time into a ball, then roll the ball in chopped nuts. Press down in the middle and add 1 tsp of jam in the center.

Bake at 350 for 10-12 minutes until golden. Option 1 may need less time than the thicker cookies.



Gramma's Sugar Cookies

Submitted by Nancy Traversie

This is the cookie we made every year with my mom. We always help her cut out and frost the cookies even as small children. I made these with both my children and grandchildren. What I like most is that they do not have to sit in the fridge for a couple of hours like most sugar cookies. My mom always used shortening in them.

1/2 cup shortening
1-1/4 cups sugar
2 eggs
1 tsp vanilla
1/4 cup milk
3 cups flour
2 tsp baking powder
1 tsp salt

Preheat oven to 350 degrees.

Cream shortening and sugar. Add eggs one at a time, then vanilla and milk, mixing until light and fluffy. Sift together the flour, baking powder and salt. Add dry ingredients to the shortening mixture and mix well.

Roll out the dough on a well-floured surface. Cut with cookie cutters into desired shapes.

Bake for 15-20 minutes, until lightly browned. Cool on wire racks, then decorate as desired.



Grandma Cramer's Sugar Cookies

Submitted by Bobbi Shaw

My grandma born in 1888 passed this recipe down for four generations.

1 cup milk
1 Tbsp lemon juice
1 tsp baking soda
1 cup shortening
1-1/2 cups sugar
2 eggs
4 to 5 cups of flour
2 tsp baking powder
1/2 tsp nutmeg

Preheat oven to 350 degrees.

Combine milk, lemon juice and baking soda in a measuring cup and set aside for five minutes.

Cream shortening and sugar. Add eggs and mix well. Then add the sour milk and mix again. Sift together 4 cups of flour with the baking powder and nutmeg, then stir dry ingredients into butter mixture. Add up to 1 cup more flour to form a soft dough.

Roll out the dough and cut with cookie cutters. Bake 12-15 minutes until edges begin to turn golden. Cool and decorate.

Holiday Biscotti

Submitted by Liliana DeNigris

I make these biscotti every Christmas and share them with family members. I like them because not only they taste yummy but they have the Christmas colors in them (green and red).

1 cup flour
1/2 tsp baking powder
Zest of one medium orange
1 egg, room temp
1/3 cup fine sugar
Pinch salt
1/8 tsp vanilla, optional
1/2 cup pistachios
1/4 cup dried cranberries

Preheat oven to 325 degrees.

Sift together flour and baking powder. Stir in orange zest, using fingers to break up lumps. In another bowl, lightly beat the egg. Add sugar and salt to egg and mix until fluffy and pale. Add vanilla, if using, and stir well. Add the dry ingredients to the egg mixture. Use a plastic scraper to mix until well combined, then fold in the pistachios and cranberries. Divide dough into two pieces.

On a lightly floured surface with lightly floured hands, roll each dough half into a log, then flatten slightly. Place the logs on a baking tray lined with greaseproof paper or with aluminum foil sprayed with nonstick cooking spray.

Bake on the lower rack for 30 minutes until well risen and firm, rotating 180 degrees at the 25-minute mark. Cool for 10 minutes.

Lower oven temperature to 300 degrees.

Cut the logs with a serrated knife into 1/2-inch slices. Arrange slices on baking tray and bake on the lowest rack for 12 minutes, flipping halfway through, until slightly golden brown. Cool on wire racks.

Holiday Snickerdoodles

Submitted by Connie Reppucci

Not that it's special to me, but these are my husband's favorite cookies – whether for a holiday or ANY day.

1 cup butter, softened
1-1/3 cups sugar
2 eggs
2-3/4 cups flour
1-1/2 tsp cream of tartar
1 tsp baking soda
1/4 tsp salt
2 tsp cinnamon, divided
1/4 cup green sanding sugar
1/4 cup red sanding sugar

Preheat oven to 400 degrees.

Cream butter and sugar until light and fluffy. Add eggs, then mix well. Sift together flour, cream of tartar, baking soda, salt, and 1 tsp cinnamon. Add dry ingredients to butter mixture and stir until combined.

Whisk 1/2 tsp cinnamon into each green and red sanding sugar, keeping the colors in separate bowls.

Shape the dough into 1-1/4-inch balls. Press one half into the green sugar, and the other half into the red sugar. Place 2 inches apart on cookie sheets lined with parchment paper.

Bake for 12-14 minutes. Cool on cookie sheet for 2 minutes, then transfer to wire racks.

Italian Iced Sugar Cookies (Jeanettes)

Submitted by Karen Rando Nehmad

My mother gave her children and grandchildren a copy of her traditional Christmas cookie recipes so we can continue the tradition year after year.

4 eggs
4 cups flour
4 tsp baking powder
1 cup shortening, melted
1 cup sugar
1 tsp vanilla
Icing:
2 cups confectioner's sugar
2 tsp lemon extract
Colored nonpareils for topping

Preheat oven to 350 degrees.

Mix all ingredients in a large bowl until the dough is smooth. Roll into small balls and place on a cookie sheet lined with parchment paper.

Bake for about ten minutes, without letting the bottoms get too brown. Cool on wire racks.

Icing: Whisk together the confectioner's sugar and lemon extract. If necessary, add a little water to thin out to desired consistency. Ice cookies and then decorate with nonpareils.



Jell-O Cookies

Submitted by Sharon Hoch

My sister found the recipe when we were pretty young. She was 10, and we've been making them for at least 5 decades now. They take on whatever color Jell-O you use so you can make them year round.

3/4 cup shortening
2-1/2 cups flour
1 tsp salt
1 tsp baking powder
3 oz box of regular Jell-O
1/2 cup sugar
1 tsp vanilla
2 eggs

Preheat oven to 400 degrees.

Mix shortening, flour, salt, baking powder, and Jell-O powder on low speed until thoroughly combined. In a separate bowl, mix sugar, vanilla and eggs. Stir sugar mixture into the shortening mixture. Mix well.

Roll into balls and place on a cookie sheet lined with parchment paper. Flatten the balls.

Bake for 6-8 minutes. Cool on wire racks.





Kolache

Submitted by Sheila Veikune

This Czech pastry is a treasured family recipe during the holidays. Any jam works, but I use strawberry or apricot.

1/2 cup butter, softened
3 oz cream cheese, softened
1-1/4 cups flour
1/4 cup jam
1/4 cup powdered sugar

Preheat oven to 375 degrees.

Cream butter and cream cheese until fluffy. Add flour, then mix well. Roll dough to 1/8-inch on a lightly floured surface. Cut into three-inch squares and place on a lightly greased cookie sheet. Spoon 1/4 tsp jam into the center of the cookie. Fold two opposite corners together over the jam, making a little envelope. Use a drop of water to help the corners stick together.

Bake for 12 minutes. Cool completely on wire racks, then sprinkle liberally with powdered sugar.

Lillian's Kolache Cookies

Submitted by Karrie Gajdorus

This recipe was made every Easter and Christmas by my Mother-in-Law Lillian and was a favorite of my husband. When we married over 42 years ago she gave me the recipe and "suggested" I learn how to make it as it was a family favorite! Of course, I did learn to make them and have been doing so for over 42 years.

3 cups flour
1-1/2 cups butter, softened
8 oz cream cheese, softened
Fruit preserves
Powdered sugar, optional

Mix the flour, butter and cream cheese until thoroughly combined. Cover the dough and refrigerate overnight.

Preheat oven to 350 degrees.

Roll out dough to 1/8-inch thickness on lightly floured surface. Cut into three-inch squares. Place 1 teaspoon of fruit preserves on the center of each square, then fold as desired.

Bake for 20-25 minutes. Cool on wire racks. Sprinkle with powdered sugar, if desired.

Mimi's Sugar Cookies

Submitted by Sherry Somers

My mom made these with me and then I made them with my kids. Now, I make them with my grandkids and they are kind of my signature cookie around here. My daughter-in-law, when asked what was her favorite sweet, said "Mimi's Cookies"!

1/2 cup butter
1/4 cup shortening
1 cup sugar
2 eggs
1 tsp vanilla
2-1/2 cups flour
1 tsp baking powder
1 tsp salt

Cream butter, shortening and sugar. Add eggs and vanilla and mix well. Sift together flour, baking powder and salt. Stir dry ingredients into butter mixture until a dough forms. Chill for at least an hour.

Preheat oven to 400 degrees.

On a lightly floured surface, roll out dough to 1/8-inch thick. Cut with cookie cutters.

Bake 6-8 minutes, until the edges begin to turn golden brown. Cool on wire racks. Decorate as desired.

Molasses Cookies

Submitted by LeAnn Greenwell

Every time we went to my grandparents to visit, Grandma would have these cookies. She's been gone a long time but when I make them everyone, especially our grandkids, loves them.

1 cup shortening
1 cup sugar
1 cup boiling water
1 cup molasses
1 cup light or dark karo syrup
8 cups flour
2 Tbsp baking soda
1 tsp cinnamon
3/4 tsp ginger
Sugar for sprinkling

Preheat oven to 375 degrees.

Cream the shortening and sugar. Mix together the boiling water, molasses and syrup, then add this mixture to the shortening and sugar. Stir well. Sift together the flour, baking soda, cinnamon and ginger. Add the dry ingredients to the wet ingredients and mix well.

Roll out dough and cut with a cookie cutter. Sprinkle with sugar.

Bake for 8-10 minutes, until set. Cool on wire racks.



Nana's Christmas Roll-Out Cookies

Submitted by Jana Hayes

2 cups butter, softened
1 lb box powdered sugar
4 large eggs
2 Tbsp vanilla
7 cups flour
2 tsp baking powder

Mix all ingredients until a soft dough forms. Refrigerate overnight.

Preheat oven to 350 degrees.

Roll out dough and cut with cookie cutters. Place on cookie sheets, about 2 inches apart. Bake for 8-10 minutes. Cool on wire racks, then decorate as desired.

Nana's Sugar Cookies

Submitted by Jane McDonald

These cookies have been in my family my whole life. Passed down from my Nana, dad, me, daughter and now granddaughter. Easy to convert to gluten-free using a mixed GF flour.

1 cup shortening
1/2 cup sugar
1 egg
1 tsp lemon extract
2-1/4 cups flour
1-1/2 tsp baking powder
3/4 tsp salt
up to 3 Tbsp milk

Cream shortening and sugar. Add egg and lemon extract, then mix well. Sift together flour, baking soda and salt. Stir dry ingredients into shortening mixture. Add milk as needed to make a pliable dough. Chill.

Preheat oven to 375 degrees.

Roll out dough and cut with cookie cutters. Bake for 8-10 minutes. Cool on wire racks and decorate as desired.



Nana's Sugar Cookies

Submitted by Diane Long

These were a favorite, made by my grandmother since I was a child. Now I make them and they are often requested by family members, especially at Christmas.

1 cup shortening
1 cup sugar
2 eggs
2 tsp vanilla
2 tsp lemon extract
1/2 cup buttermilk
3 cups flour
1 tsp baking powder
1 tsp baking soda
1 tsp salt

Preheat oven to 450 degrees.

Cream shortening and sugar. Add eggs, vanilla and lemon extract and mix well. Sift together the flour, baking powder, soda and salt. Alternately add the flour and the buttermilk to the shortening mixture.

Roll out 1/4-inch thick on floured board. Cut with cookie cutter. Place on ungreased cookie sheet and sprinkle with sugar.

Bake 7 minutes until bottoms are light brown.

Nutjammers

Submitted by Judith (Judi) Stimmel

My mother in law makes these each Christmas and Easter for the family.

1 cup butter, softened
8 oz cream cheese, softened
2 cups flour
1/2 tsp baking powder
2 cups walnuts, finely chopped
12 oz apricot preserves
1/3 cup powdered sugar, plus more for sprinkling

Cream butter and cream cheese. Sift together flour and baking powder. Add dry ingredients to cream cheese mixture. And stir well. Chill at least three hours.

Preheat oven to 375 degrees.

Combine nuts, preserves and powdered sugar in a bowl. Set aside. Roll one-quarter of the dough at a time to about 1/8-inch thick on lightly floured surface. Cut with a three-inch biscuit cutter. Place 1 tsp of jam mixture in the center of the round. Fold in half and press the edges together with a fork. Place on cookie sheet lined with parchment paper.

Bake for 15-20 minutes. Cool a few minutes, then sprinkle with powdered sugar.

Peppermint Pecan Meltaways

Submitted by Debby Ballard

I love how easy and tasty these cookies are. I received this recipe from a great aunt and I've used it for many years.

1 cup butter, softened
1/2 cup confectioner's sugar, plus
more for rolling
1 tsp peppermint extract
2-1/4 cups flour
1/4 tsp salt
3/4 cup pecans, chopped

Cream butter and sugar until light and fluffy. Add peppermint extract and mix well. Sift together flour and salt. Gradually add dry ingredients to butter mixture and mix well. Fold in pecans. Refrigerate at least 30 minutes.

Preheat oven to 350 degrees.

Roll dough into one-inch balls and place on ungreased cookie sheet. Bake 10-12 minutes or until set. Allow to cool a few minutes until they're cool enough to handle. Roll in confectioner's sugar. Continue cooling on wire racks, then roll once more in confectioner's sugar.

Snickerdoodles

Submitted by Jody Meier

I make them every year for Christmas. Instead of rolling them in sugar and cinnamon I roll them in green or red sugar for Christmas. My kids loved them and used to help me roll them in sugar. Even now with all my three kids adults and married they still look for them every Christmas. Now I have my two granddaughters help me roll them in red and green sugar.

1 cup butter, softened
1-1/2 cups sugar
2 eggs
2 tsp vanilla
2-3/4 cups flour
1-1/2 tsp cream of tartar
1 tsp salt
1/2 tsp baking soda
1/4 cup red sugar
1/4 cup green sugar

Preheat oven to 350 degrees.

Cream butter and sugar until light and fluffy. Add eggs and vanilla and mix well. Sift together flour, cream of tartar, salt and baking soda. Add dry ingredients to butter mixture and stir to combine.

Shape the dough into 1-inch balls. Roll in either red or green sugar. Place 2 inches apart on cookie sheet, then press down in the center of the dough.

Bake for 9-11 minutes, until edges are golden. Cool on wire racks.

Speculatias

Submitted by Mary Davis

Grandma Marie brought this recipe to the USA from Germany. My Dad made these cookies every Christmas and the four kids and Mom each had a job (watching the oven so they don't burn, decorating, removing the cookie sheets from the oven). Now my sister and I make them for our own families. A family tradition.

I recommend you buy some round- and star-shaped sprinkles too since they'll look great on your Christmas tree-shaped cookie. Don't use the pearl-shaped decorations since they melt to nothing during baking. All decorations are added before baking. Cookies are best when they've had a couple days to mature. I usually bake this recipe first (around Thanksgiving).

1 cup butter, softened
1 cup sugar
1/2 tsp cinnamon
1/2 tsp mace
1/2 tsp nutmeg
2 eggs
4 cups flour
2 tsp baking powder
1/4 tsp salt
Red and green sugar sprinkles
(see note)

Preheat oven to 350 degrees.

Cream butter and sugar until light and fluffy. Add cinnamon, mace and nutmeg and mix well. Sift together flour, baking powder and salt. Add dry ingredients to the butter mixture a cup at a time until the dough is firm, like a ball of pie crust.

Roll one-quarter of the dough to 1/4-inch thickness. Cut with cookie cutters and place on ungreased cookie sheets. Decorate with sugar sprinkles. Bake at 350 for 10-12 minutes. Cool on wax paper with newspaper beneath it to protect our counters and store in airtight container with layers of cookies separated by wax paper.



You hold back because you won't be your father. That's your story. But what you refuse to see is you can't be like him. It's not in your nature. But you're afraid of making a mistake, so you refuse to try.



Tea Cakes

Submitted by Susan Cash

This was passed down from my husband's side. I like my cookies thick. They will look sort of raw but will be soft and delicious. This is a wonderful Christmas spice cookie that isn't highly sweet. Goes so good with coffee!!

3 cups sugar
1 cup buttermilk
1 cup shortening, melted
3 eggs
2 tsp nutmeg
1 tsp vanilla
6 cups self-rising flour

Combine all ingredients except the flour and mix on medium speed. Stir in flour. Form dough into a thick rectangle, wrap with plastic wrap and freeze for 15-30 minutes.

Preheat oven to 350 degrees.

Roll dough to desired thickness and cut with cookie cutters. Bake on cookie sheet about 2 inches apart for 10-11 minutes, until edges are slightly brown.

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Almond Spritz Cookies

Submitted by Gail Hollingsworth

Been making these since I was in high school, many many years ago.

1 cup butter, softened
2/3 cup sugar
1 egg
1/2 tsp vanilla
1/2 tsp almond extract
2 cups flour
1/4 tsp salt

Cream butter and sugar until light and fluffy. Add egg, vanilla and almond extract and mix well. Add flour and salt and mix on low speed. Don't overmix.

Using a cookie press, press the cookies onto an unlined cookie sheet. Refrigerate the cookie sheet and cookies for 10 minutes.

Preheat oven to 350 degrees.

Bake 7-9 minutes, until edges are light golden in color. Cool on cookie sheet for 10 minutes, then transfer to a wire rack.

Butter Cookies

Submitted by Mary Ann Milkowski

My moms always made these and it was her requested cookie from her whole family.

1 cup butter, softened
2 heaping Tbsp powdered sugar
2 cups flour
1/2 cup walnuts, chopped
1/4 cup coconut
More powdered sugar for sprinkling

Preheat oven to 350 degrees.

Cream butter and sugar. Add flour, mixing well, then stir in walnuts and coconut. Shape into two-inch logs and place on cookie sheet lined with parchment paper. Bake for 10-15 minutes until lightly browned. Cool on a wire rack, then sprinkle with powdered sugar.

Candy Bar Cushions

Submitted by Gretchen Peters

These have been my favorite since I was young. My mom got the recipe from a newspaper and thank goodness she did!

1 cup butter or margarine
2/3 cup sugar
1 egg
1 tsp vanilla
2 ½ cup flour
6 chocolate bars

Preheat oven to 375 degrees.

Cream together the butter or margarine and sugar until light and smooth. Add egg and vanilla; mix well. Stir in flour by hand.

Divide the dough in two. Using a cookie press with a sawtooth plate, press strips of dough onto ungreased cookie sheets with the first half of the dough. Place one rectangle of chocolate at a time onto each strip, with about half an inch between. Cover chocolate with another strip of dough, using the second half of the dough and the same sawtooth blade. Press down between the chocolate with the side of a fork to mark the dividing line.

Bake for 11-13 minutes. Cut cookies apart while still warm.

Candy Cane Cookies

Submitted by Iva Ferris

Baking these cookies was a family Christmas tradition starting when my parents first got married. It just wasn't Christmas without them. I have clear memories of helping my Mom roll these cookies when I was about 5 years old, and helped her make them until her death in 1993.

1/2 cup shortening or butter,
softened
1-1/2 cup confectioner's sugar,
divided
1 egg
1 tsp almond extract
1-1/2 tsp vanilla
2-1/2 cups flour
1 tsp salt
Red food coloring
1/2 cup crushed peppermints

Cream shortening or butter and 1 cup sugar. Add egg, almond extract and vanilla, mix well. Divide dough in half. Color half with red food coloring. Chill both halves of dough for at least 45 minutes.

Preheat oven to 375 degrees.

Take 1 tsp of dough at a time and roll it into a narrow strip about four inches long. Place one white and one red strip side by side and twist together like a rope. Place on an ungreased cookie sheet and shape like a candy cane. Bake about 9 minutes, or until lightly browned at edges.

Remove immediately from cookie sheet and sprinkle with crushed peppermints and confectioner's sugar.



Candy Cane Cookies

Submitted by Belinda Mann

My friend Brenda gave me this recipe about 40 yrs ago and we all have always loved these cookies. Making these cookies every Christmas will always be a tradition for me. They are really delicious, too.

1 cup butter, softened
1 cup powdered sugar
1 egg
1 tsp vanilla
2-1/2 cups self-rising flour
Red food coloring
1 pkg crushed candy canes

Preheat oven to 350 degrees.

Cream butter and sugar. Mix in egg and vanilla. Stir in flour. Add red food coloring to half of the dough.

Roll 1 tsp of white dough and 1 tsp of red dough into two four-inch strips. Twist them together and shape into a candy cane shape. Place on an ungreased baking sheet.

Bake 15-20 minutes. While they're still warm, sprinkle with crushed candy.

Candy Cane Cookies

Submitted by Karla Schultz

My mom made these cookies every Christmas when I grew up. They were always my favorite and I have her original recipe in her handwriting. My sister and I would always fight over them because they were so good. I still make them for my family and have given the recipe to my daughter so she can make them for her husband.

1 cup butter, softened
1 cup powdered sugar
1 egg
1 tsp vanilla
1-1/2 tsp almond extract
2-1/2 cups flour
1 tsp salt
Red food coloring
Sugar for rolling

Preheat oven to 375 degrees.

Cream butter and sugar. Add egg, vanilla and almond extract and mix well. Stir in flour and salt.

Add red food coloring to half the dough. Shape dough into long strips, one white and one red. Twist them together and shape into a candy cane. Roll in sugar, then place on an ungreased cookie sheet.

Bake for 9-10 minutes. Cool on wire racks.

Candy Cane Cookies

Submitted by Johanna Rivers

They look like candy canes with the minty flavor.

1 cup + 2 Tbsp sugar, divided
1 cup butter
1/2 cup milk
1 tsp vanilla
1 tsp peppermint extract
1 egg
3-1/2 cups flour
1 tsp baking powder
1/4 tsp salt
1/2 tsp red food coloring
2 Tbsp crushed candy canes

Cream butter and 1 cup sugar. Mix in milk, vanilla, peppermint and egg until thoroughly combined. Sift together flour, baking powder and salt. Add dry ingredients to butter mixture. To half the dough, add the red food coloring and stir well. Chill for at least four hours.

Preheat oven to 375 degrees. Stir together 2 Tbsp sugar and 2 Tbsp crushed candy and set aside.

Roll 1 tsp of dough at a time into a four-inch rope. Twist together one white and one red rope, then shape into a candy cane on an ungreased cookie sheet.

Bake 9-12 minutes. Sprinkle with candy mixture. Cool on wire racks.

Candy Canes

Submitted by Nancy Zurawka

When I was married (40 years ago), I was given a recipe box made by my future mother-in-law's sister, filled with recipes from each person at the wedding shower. My mother added our favorite Christmas cookie recipes that were made every Christmas. As you make them, think of your own favorite holiday memories - and treasure them.

1/2 cup shortening
1/2 cup butter, softened
1 cup sifted 10X sugar
1 egg
1-1/2 tsp vanilla extract
2-1/2 cups flour
1 tsp salt
1/2 tsp red food coloring
Optional: 1/2 cup crushed peppermint candy mixed with 1/2 cup sugar

Preheat oven to 375 degrees.

Cream shortening, butter and sugar. Add egg and vanilla and mix well. Stir in flour and salt. Divide dough in half and color one half red.

Roll 1 tsp at a time into a four-inch strip. Press strips lightly together, then twist like a rope. Shape into a candy cane shape on an ungreased baking sheet.

Bake for about 9 minutes. Sprinkle warm cookies with crushed candy, if desired.

Christmas Cookies

Submitted by Annie Durkin

My Mom made these cookies every year – and they're still my favorite cookies to make. She'd bake up a batch of each color, with different flavors and it would fill the kitchen with wonderful smells as they cooked. She taught me how to use the old fashioned cookie press (which wasn't old fashioned at the time, haha) and I learned how to push just the right amount to make them come out perfectly!

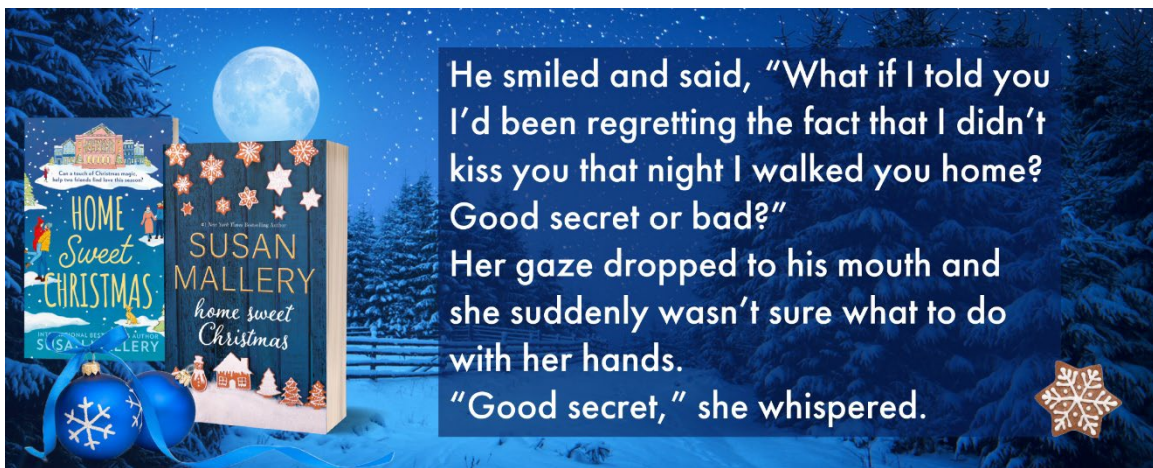
1 cup butter, softened
1 cup sugar
2 eggs
1 Tbsp milk
1 tsp vanilla, peppermint,
spearmint or lemon extract
Food coloring, if desired.
2-3/4 cups flour
1/4 tsp salt
1-1/2 tsp baking powder

Preheat oven to 400 degrees.

Cream butter and sugar until very pale. Add eggs one at a time, mixing well, then add milk, extract and food coloring, if using. Sift together the dry ingredients, then stir into the butter mixture. The dough will be sticky, but don't add more flour.

Press one-quarter of the dough at a time into a cookie press*. Press cookies onto a baking sheet lined with parchment paper. Bake for 5-6 minutes until edges are set.

*Some fun shape-color-flavor combinations include blue peppermint stars, green spearmint trees, yellow lemon-flavored circles and red vanilla four-squares.





Christmas Pecan Snowballs

Submitted by Debby Moore

When my girls were young we made all kinds of cookies with their grandma. The snowballs were one of their favorites and still is.

1 cup butter, softened
1/4 cup sugar
2-1/2 tsp vanilla
2 cups flour
2 cups pecans, chopped
Powdered sugar for rolling

Cream butter and sugar until light and fluffy. Add vanilla and mix well. Stir in flour, then fold in pecans. Refrigerate dough for 1 hour.

Preheat oven to 300 degrees.

Roll into 1-inch balls. Place on a cookie sheet and flatten the bottom slightly. Bake for 45 minutes. Remove from oven and let sit just long enough until they're cool enough to handle. Roll in powdered sugar.

Christmas Pecan Thumbprint Cookies

Submitted by Cathy Stilwill

My mother made these Pecan Thumbprint cookies every Christmas and froze them for parties and gifts with her Pecan Sandies. I'd sneak them into my room to eat after school.

1/2 cup butter, softened
1/4 cup brown sugar
1/2 tsp vanilla
1 egg yolk
1 or more egg whites, lightly
beaten
1 cup flour
1/2 tsp salt
Chopped pecans
Buttercream frosting:
2 cups powdered sugar
1/4 cup butter, softened
1 tsp vanilla
2 Tbsp heavy cream
Red and green food coloring

Preheat oven to 350 degrees.

Cream butter and brown sugar. Add vanilla and egg yolk, then mix well. Sift together flour and salt. Add dry ingredients to the butter mixture and stir to combine.

Roll dough into small balls. Dip into egg whites, then roll in chopped pecans. Place on cookie sheets lined with parchment paper.

Bake about 5 minutes. Remove from oven. Press thumb lightly in the middle of each cookie, then return to the oven and bake 5 minutes longer, until lightly browned.

Cool on wire racks. Then place a dollop of either red or green frosting into the indentation of each cookie.

Frosting:

Cream butter and sugar. Add vanilla and cream and mix well. Divide in two bowls. Color half red and half green.

Christmas Shortbread

Submitted by Patti McDearmon

My mom made these cookies and I have followed the tradition.

3 cups butter, softened
1-1/2 cups powdered sugar
4-1/2 cups flour
1-1/2 cups cornstarch
Nonpareils or candied cherries,
halved

Preheat oven to 300 degrees.

Cream butter and sugar until light and fluffy. Whisk together flour and cornstarch. Add dry ingredients gradually to the butter mixture, stirring to combine.

Dust your hands with cornstarch, then roll the dough into 1-inch balls. Place 1 inch apart on ungreased cookie sheets. Press lightly with a floured fork, then decorate with nonpareils and/or candied cherries.

Bake for 20-22 minutes, until bottoms are lightly browned. Cool on pans for five minutes, then transfer to wire racks.

Christmassy Peanut Butter Cookies

Submitted by Nina Casey

I love peanut butter cookies. They are simple to make, most ingredients are on hand, and most people enjoy them. It's a fairly recent recipe for me – I combined two different recipe ideas into one, to make them unique. What makes them different from a standard peanut butter cookie is I roll them in cinnamon sugar and make a star shape indentation, making the cookie more Christmassy.

1/2 cup sugar
1/2 cup brown sugar
1 cup peanut butter
1 egg
1 tsp vanilla
Cinnamon sugar for
rolling

Preheat oven to 350 degrees.

Beat sugars, peanut butter, egg and vanilla on medium speed until uniform.

Shape dough into 1-1/4-inch balls, then roll the balls in cinnamon sugar. Place on cookie sheets about 2 inches apart. Using a butter knife, press an 8-pointed star shape into the top of each cookie.

Bake for 10-12 minutes, until the tops are set and lightly browned. Cool for a couple minutes on the cookie sheet, then transfer to wire racks.

Cinnamon Almond Logs

Submitted by Vickie Atkins

My mom and I bake Christmas cookies every year for the holidays and this has become a favorite by all.

1 cup butter, softened
1/3 cup sugar
1/2 tsp vanilla
1-2/3 cups flour
1/2 cup finely ground blanched almonds
Topping:
1/4 cup sugar
1/4 tsp cinnamon

Preheat oven to 350 degrees.

Cream butter and sugar. Add vanilla and mix well. In a separate bowl, whisk together the flour and ground almonds. Add almond mixture to the butter mixture gradually, stirring to combine.

Shape into 1-inch balls, then into logs. Place on a cookie sheet about 2 inches apart.

Bake for 10-12 minutes, until lightly browned. Cool for a few minutes on the cookie sheet. Combine 1/4 cup sugar with cinnamon. Carefully roll the fragile cookies in the cinnamon sugar, then place on wire racks to cool completely.

Favorite Pecan Butter Cookies

Submitted by Linda Bradley

It was passed down to me by my husband's aunt. She loved baking and sharing with us when we were there to visit.

1 cup butter, softened
6 Tbsp sugar, plus more for coating the glass.
1 tsp vanilla
2 cups flour
1 cup pecan halves

Preheat oven to 350 degrees.

Cream butter and sugar until light and fluffy. Add the vanilla and mix well. Stir in the flour with a sturdy table knife.

Shape into one-inch balls and place on an ungreased cookie sheet. Dip the bottom of a glass into sugar before pressing each cookie to 1/4-inch thick. Place half a pecan atop each cookie.

Bake for 10-14 minutes, until edges begin to golden. Transfer immediately to wire racks to cool.

Fingers

Submitted by Krista Lechner

This is a family recipe that is a yeast cookie that is filled and rolled and is shaped like a fat finger. My grandmother would get tired by the end and make one big one and call it the arm! I have never in my life come across another version anywhere. In fact I have searched for anything similar over the years hoping to find the origins and can't seem to find anything. If you don't want to use the nut filling, you can substitute one can of poppy seed, prune, apricot or raspberry filling.

7 cups flour
2 cups shortening
1/4 cup butter, softened
3 eggs
1 2-oz cake yeast or 3 envelopes
of active dry yeast
1 cup cold milk
Nut filling:
1/2 cup milk
1 Tbsp butter
1 pound ground nuts
1/2 pound ground coconut
2 Tbsp sugar
1/4 tsp salt
1 tsp vanilla
Sprinkle decorations, optional

Mix together flour, shortening and butter. Add eggs and mix well. Drop the yeast into milk and mix well, then add yeast mixture to flour mixture and mix well. Put in an airtight container and refrigerate at least 5 hours.

Nut filling: Heat the milk to boiling, stirring frequently. Add butter and stir until melted. Combine the nuts, coconut, sugar, salt and vanilla in a bowl. Pour the milk and butter over the nut mixture and stir until combined. Set aside.

Preheat oven to 350 degrees.

Take about a one-inch ball of dough and roll it out about 1/4-inch thick. Spread a small amount of filling on it, then roll it up into a "finger." Brush with beaten egg and, if desired, sprinkle with decorations. (If you're using more than one filling, you can use different colors of sprinkles for each.) Let stand for 20 minutes.

Preheat oven to 350 degrees.

Place fingers with the seam-side down on a cookie sheet lined with parchment paper. Bake for 15-20 minutes, until they begin to turn golden brown. Cool on a wire rack before biting into them, as the filling will be hot.

Forever Amber

Submitted by Betty Pharr

2 cans sweetened condensed milk
2 cups coconut
1 lb orange slice candy, chopped finely
1 cup pecans, chopped
1 tsp orange flavoring
Powdered sugar

Preheat oven to 300 degrees. Grease a 9x13-inch cake pan with softened butter.

Combine all ingredients except powdered sugar and mix well. Spread in pan and bake for 30 minutes. Remove from oven and let sit until cool enough to handle. Form into balls 1 tsp at a time, roll the balls in powdered sugar and place on waxed paper to cool.



Ginger Cookies

Submitted by Yanzik DiMaggio

1-1/2 cups margarine
2 cups sugar
1/2 cup molasses
2 eggs
4-1/2 cups flour
1 Tbsp baking soda
2 tsp cinnamon
1 tsp cloves
1 tsp ginger
1/2 tsp salt
1/2 tsp nutmeg
Sugar for rolling

Cream margarine, sugar, molasses and eggs until light and fluffy. Sift together flour through nutmeg. Add dry ingredients to margarine mixture and stir well. Cover with plastic wrap and refrigerate for 1 hour.

Preheat oven to 350 degrees.

Shape dough into 1-inch balls, then roll in sugar. Place on ungreased cookie sheets, about 2 inches apart. Bake for 8-12 minutes until cookies puff and then flatten in the oven.

Cool for one minute on the cookie sheet, then cool on wire racks.



Ginger Snaps

Submitted by Rose Haddad

3/4 cups shortening
1 cup sugar
1/4 cup dark molasses
1 egg
2 cups flour
2 tsp baking soda
1/2 tsp cloves
1/2 tsp ginger
1/2 tsp salt

Turbinado sugar for rolling*

*If you can't find turbinado sugar, you can mix equal parts brown sugar and white sugar.

Cream shortening and sugar. Add molasses and egg, then mix well. Sift together flour, baking soda, cloves, ginger and salt. Stir dry ingredients into shortening mixture. Chill dough for at least an hour.

Preheat oven to 375 degrees.

Shape dough into 1-inch balls, then roll in turbinado sugar.

Bake for 8-9 minutes. Cool on wire racks.

Gingerdoodles

Submitted by Tiffany Lovell Patten

It's kind of a Christmas compromise! I love Gingerbread but my hubs loves cookies more. Gingerdoodles!

1/4 cup butter, softened
1/4 cup applesauce
1/2 cup sugar
1/2 cup brown sugar
1 egg
1 tsp vanilla
1/4 cup molasses
2 cups flour
1 tsp baking soda
1/2 tsp cinnamon
1/2 tsp ginger
1/2 tsp salt
1/4 tsp nutmeg
1 tsp potato starch*
Sugar for rolling

*Cornstarch may be substituted

Preheat oven to 350 degrees.

Cream butter, applesauce and sugars until light and fluffy. Add egg, vanilla and molasses, and then mix well, until the mixture is light brown. Sift together flour through starch. Add dry ingredients to butter mixture and stir to combine.

Shape 2 tsp at a time into balls. If it's too sticky, stir in up to an additional half cup of flour. Roll in sugar. Place 2 inches apart onto cookie sheet lined with parchment paper.

Bake for 6-7 minutes. Cool for 5 minutes on cookie sheet, then transfer to wire rack.



"Reggie makes clothes for her dog," Lily told him. "Belle's a Great Dane, so she's hard to shop for. I wonder if she could teach us to make clothes for Tinsel."

"Tinsel's not your dog," he said for possibly the fourteenth time in the past couple of hours. "But she could be," Victoria pointed out. "If nobody claims her."

Gluten Free Gingerbread Crinkle Cookies

Submitted by Robin L Batterson

I love gingerbread anything and these are an easier option than rolled cut out cookies, but taste like the holidays.

3 cups 1:1 gluten-free flour
3/4 cup dark brown sugar,
packed
1 Tbsp cinnamon
1 Tbsp ground ginger
3/4 tsp baking soda
1/2 tsp ground cloves
1/2 tsp salt
12 Tbsp butter, chilled
3/4 cups molasses
2 Tbsp milk
1/2 cup sugar
1/2 cup powdered sugar

Mix together flour, brown sugar, baking soda, cinnamon, ginger, cloves and salt. Cut butter into cubes. Add a few pieces of butter at a time and mix on medium speed until the mixture resembles a fine meal, about 90 seconds.

Reduce speed to low and slowly add the molasses and milk. Mix well. Divide dough in half and shape into two disks. Chill in the freezer for 20 minutes or refrigerate overnight.

Preheat the oven to 350 degrees.

Working with one disk at a time, roll into tablespoon-sized balls. Roll in granulated sugar, then powdered sugar. Place on cookie sheet lined with parchment paper about 1 inch apart. Bake for 10-12 minutes, just until centers are set. Cool on cookie sheet for two minutes, then transfer to wire racks.

Grandma Bragdon's Molasses Cookies

Submitted by Christina Bradford

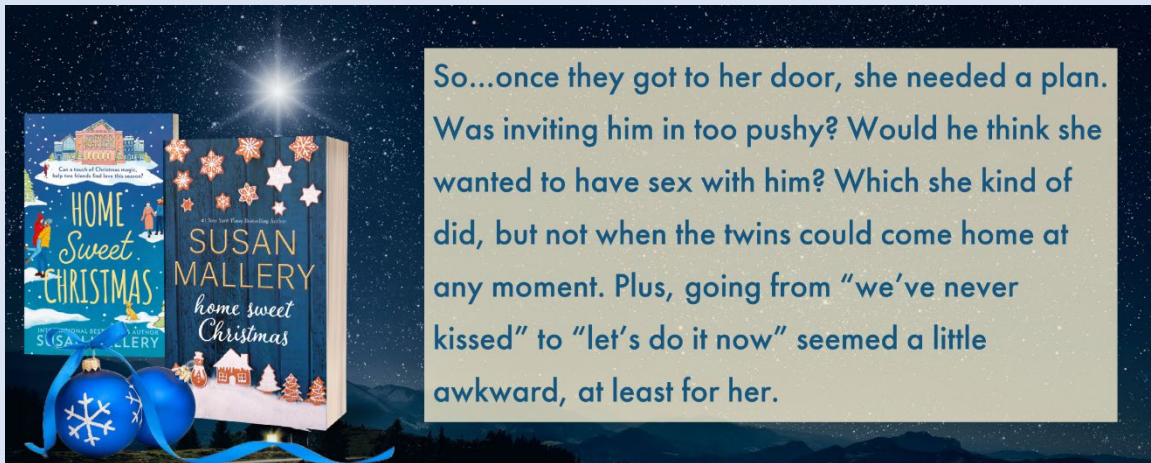
This recipe has been passed down in my family for several generations. It is a tradition to have them for holiday gatherings and compare them to when Grandma Brandon used to make them!

3/4 cup shortening
1 egg
1/4 cup molasses
1 cup sugar, plus more for rolling
2 cups flour
2 tsp baking soda
1/2 tsp salt
1 tsp ginger
1 tsp cinnamon

Preheat oven to 350 degrees.

Mix together shortening, molasses, egg and 1 cup sugar. Sift together the flour, baking soda, salt, ginger and cinnamon. Add the dry ingredients to the molasses mixture and stir well.

Shape dough into one-inch balls. Roll balls in sugar, then place on an ungreased cookie sheet. Bake for about 10 minutes, until lightly brown.



Grandma Isadore's Cookie-Press Cookies

Submitted by Darlene Campbell

This is a fragile, rich butter cookie. Grandma started making these cookies for Christmas and the recipe has been passed to four generations. They were given as gifts in tins. I received my Grandma's, Mom's and Aunt's cookie presses. Two of my daughters use one and I kept one.

1-1/2 cups butter, softened
 1 cup sugar
 2 eggs, separated and room temperature
 3-3/4 cups flour
 1/4 tsp salt
 1 Tbsp vanilla
 2 Tbsp water
 Chopped nuts, colored sugar, multicolored candies

Preheat oven to 400 degrees.

Cream butter and sugar until light and fluffy. Add egg yolks, flour, salt and vanilla. Mix well.

Fill a cookie press with dough and shape cookies onto an ungreased cookie sheet. Whisk egg whites and water and use it to brush the top of each cookie. If desired, decorate with nuts, sugar or candies.

Bake until golden brown on top, about 5-6 minutes for thin cookies, 8-15 minutes for thick cookies. Cool slightly on the cookie sheet, then transfer with a spatula to a wire rack to continue cooling.

Hot Cocoa Cookies

Submitted by Angela Hall

I started making this cookie at Christmas a few years ago after I found it online at kitchenfunwithmy3sons.com. I love these cookies because they are so pretty to look at as well as being really yummy. They remind me of cold winter nights spent cuddled with my family, watching Christmas movies, and drinking hot chocolate.

1/2 cup butter
1-1/2 cups semisweet
chocolate chips
1-1/2 cups flour
1/4 cup cocoa powder
1-1/2 tsp baking powder
1/4 tsp salt
1-1/4 cups brown sugar
3 eggs
1-1/2 tsp vanilla
12 large marshmallows,
cut in half
Icing:
2 cups powdered sugar
4 Tbsp butter, melted
1/4 cup cocoa powder
1/4 cup hot water
1/2 tsp vanilla
Christmas sprinkles

In a double boiler, melt butter and chocolate, stirring frequently. Set aside to cool. Sift together the flour, cocoa powder, baking soda and salt. Set aside. Mix the brown sugar, eggs and vanilla on medium until well combined. Add the melted chocolate and mix well. Gradually stir in the sifted flour. Cover and refrigerate dough for at least 4 hours.

Preheat oven to 325 degrees.

Roll batter into 1-1/4-inch balls. Place on cookie sheet lined with parchment paper, about 2 inches apart.

Bake for 10 minutes. Remove from oven and place half a marshmallow in the center of the cookie, cut side down. Return to oven for 3 minutes. Remove from oven and press down on the marshmallow with the back of a spoon. Cool cookies on parchment paper on a wire rack.

Icing:

Combine sugar, melted butter, cocoa and hot water in a bowl and mix well. If too thick, add a little water. If too thin, add a little powdered sugar.

Spoon icing over a few cookies, then add sprinkles. Repeat until all the cookies are done.



Italian Cookies

Submitted by Vera Cartier

Every year my children, family members and some who have requested are on my Christmas Cookie list. I ship out almost a dozen containers. It's hard to choose which one out of 3 that I make but I will choose the one passed down from my Mom.

3 cups flour
3 heaping tsp baking powder
1/2 tsp salt
3 eggs
1/2 cup butter, softened
Orange or anise flavoring to taste
Frosting (optional):
2 cups confectioner's sugar
1/2 tsp vanilla
Hot water
Decorative sprinkles

Preheat oven to 350 degrees.

In a mixing bowl, whisk together flour, baking powder and salt. Add remaining ingredients and mix well. If dough feels too dry, add a little butter. If it feels too moist, add a little flour.

Roll a ball of dough into a strip and form it into the shape of a pretzel. Bake for about 12 minutes. Cool on a wire rack. If desired, dip cookies into frosting and add sprinkles.

Kiss Me Cookies

Submitted by Carol Radford

I saw this on Facebook from Holly's Kitchen in November 2016. In addition to tasting good, They make a pretty cookie. Also good for Valentine's Day. Last year I had a hard time finding maraschino cherries.

1 cup butter, softened
1 cup powdered sugar
1/2 tsp salt
2 tsp maraschino juice
1/2 tsp almond flavoring
6 drops red food coloring
2-1/4 cups flour
1/2 cup maraschino cherries, chopped
50 Hershey Kisses

Preheat oven to 375 degrees.

Cream butter, sugar and salt until light and fluffy. Add maraschino juice, almond flavoring and red food coloring. Add flour a bit at a time, stirring to combine. Fold in cherries.

Shape into 1-inch balls. Place on cookie sheet lined with parchment paper, about 2 inches apart.

Bake 8-10 minutes, until bottoms are light brown. Remove from oven and place a chocolate kiss in the center of each cookie. Cool for 2 minutes on the cookie sheet before transferring to a wire rack.

Malted Milk Buttons

Submitted by Debby Simonton

Tastes just like my favorite candy – malted milk balls, and it's not something you find on most cookie trays. You can find malted milk powder in the baking aisle at the grocery store. I use Carnation. These freeze very well.

2 cups butter, softened
1-1/3 cups sugar
2 tsp salt, divided
3 egg yolks
2 tsp vanilla
4-3/4 cups flour
4 cups malted milk powder,
divided
12 oz semisweet chocolate chips

Preheat oven to 350 degrees.

Cream butter, sugar and 1 tsp salt. Beat in egg yolks and vanilla. Add flour a little at a time, mixing between additions. Split the dough in half. To each half, add 2 cups of malted milk powder and 1/2 tsp salt. Cover half with a kitchen towel so it doesn't dry out too much.

Shape small balls in your hand and place 1 inch apart on a cookie sheet lined with parchment paper. Bake for 13-15 minutes, until bottoms are golden brown. Repeat with the other half of the dough. Cool on wire racks lined with parchment or waxed paper.

After they're cool, melt the chocolate and dip the buttons into the melted chocolate. Set on parchment paper to harden.





Mexican Wedding Cakes

Submitted by Robyn Sneed

Passed down in my family, my father's favorite...melt in your mouth! This is a recipe from my great grandmother, written in her own handwriting. It's not Christmas without this cookie.

1 cup butter, softened
1/2 cup powdered sugar, plus
more for rolling
1 tsp vanilla
2 cups flour
1/4 tsp salt
3/4 cup ground almonds
(optional)

Preheat oven to 400 degrees.

Cream butter and sugar until smooth. Add vanilla, flour, salt, and ground almonds, if using. Mixture will be stiff.

Form balls of dough and place on a cookie sheet lined with parchment paper. Bake for 8-9 minutes. Immediately roll in powdered sugar. Cool on wire racks. When cool, roll in powdered sugar a second time for a melt-in-your-mouth experience.

My Grandma's Pizzelles

Submitted by Susan Ammon

This cookie is special to me because it was passed down from my grandmother. She used to make the anise and vanilla version every year on Christmas and for wedding receptions. I make these cookies every year, but have added some new flavors, like chocolate, lemon, and almond.

3 eggs
3/4 cups sugar
1/2 cup butter, melted
1 Tbsp vanilla*
1-3/4 cups flour
2 tsp baking powder
*You can substitute any other
extract for different flavors.

Beat eggs and sugar until thick. Add the melted butter and vanilla and mix well. Sift together the flour and baking powder. Add the dry ingredients to the egg mixture and mix until smooth.

Heat the pizzelle iron. Brush with a small amount of oil. Drop about one Tbsp of batter onto each circle on the iron. Bake until steam stops, about 20-45 seconds. Remove cookies from the iron carefully. Cool completely.



Norwegian Wreaths

Submitted by Deborah L. Dubois

It's the most "Christmassy" cookie my mom and I baked together when I was growing up.

1 cup butter, softened
1-1/2 cups powdered sugar
1 egg
1 tsp vanilla
2-1/4 cup flour
2 tsp orange zest
Red and green candied cherries
1 egg white, lightly beaten
Sugar for sprinkling

Preheat oven to 375 degrees. Cut candied cherries into quarters.

Cream butter and sugar. Add egg and vanilla and mix well. Stir in flour and orange zest.

Shape dough by rounded teaspoon into a strip about 5 inches long and 1/4-inch wide. Form into a wreath, overlapping the ends. Place on an ungreased cookie sheet, 2 inches apart. Brush the top with egg white, then sprinkle with sugar. Press one red and two green candied cherries into the dough where it overlaps.

Bake for 8-10 minutes, just until cookie sets but does not brown.

Nut Butter Ball Cookies

Submitted by Alicia Kullas

My Mom would make these right after Thanksgiving every year. She would store them in a huge tightly sealable glass jar with extra confectionery sugar sprinkled over the cookies in the jar. She would store the jars in our cold front hall. Out of sight and out of mind for the safety of the cookies, too! They would then be ready for celebrating at Christmas!

1 cup butter, softened
1/2 cup powdered sugar
2 tsp vanilla
1 tsp almond extract
1/2 tsp salt
2 cups flour
1-1/4 cups walnuts or pecans, chopped
Powdered sugar for rolling

Cream butter and sugar. Add salt, extracts, and flour and mix well. Chill dough overnight.

Preheat oven to 350 degrees.

Shape dough into small logs about the size of a small thumb.

Bake for 12-15 minutes. Remove from oven and immediately roll in powdered sugar. Cool, then place in an airtight container, sprinkling more powdered sugar over each layer of cookies in the jar. Let the cookies rest for at least a week before eating.



Peanut Butter Christmas Mice

Submitted by Kimberley A Renoll

They are always on my cookie trays I give away to friends and family. They peek out under other cookies.

1/2 cup butter, softened
 1 cup peanut butter
 1/2 cup brown sugar
 1/2 cup sugar
 1 egg
 1 tsp vanilla
 1-1/2 cups flour
 1/2 tsp baking soda
 For decorating:
 Peanut halves for ears
 Shoestring red licorice for tail
 Red cinnamon dots or chocolate chips for eyes and nose

Cream butter and peanut butter. Add sugars and whip until fluffy. Add egg and vanilla and mix well. Sift together flour and baking soda. Add dry ingredients to peanut butter mixture. Cover and chill for at least 1 hour.

Preheat oven to 350 degrees.

Shape dough into 1-inch balls, then pinch on one end to make a teardrop shape. Flatten the bottom onto a cookie sheet lined with parchment paper. Repeat with other cookies, allowing about 2 inches between. Carefully place peanut halves in place for ears.

Bake for 8-10 minutes, until bottom begins to brown. Immediately after removing from the oven, place eyes and nose. Then use a toothpick to make a hole in the backside. Insert the licorice tail into this hole. Cool on wire racks.

Pecan Puffs

Submitted by Eileen Miller

This is a recipe my mother and grandmother made every Christmas. When I was old enough, I was allowed to help, too. I continue making them each year. They are similar to Russian tea cakes and Mexican wedding cookies but we only ever knew them as pecan puffs. (They freeze well—we still have a few in the freezer from Christmas 2019—the last ones my mom ever made.)

1 cup butter, softened
4 Tbsp sugar
1 tsp vanilla
2 cups flour
1 cup ground pecans
Powdered sugar for rolling

Preheat oven to 325 degrees.

Cream butter and sugar. Mix in the remaining ingredients. Roll into one-inch balls. Place on cookie sheet lined with parchment paper.

Bake for 30 minutes. Roll in powdered sugar when hot and then again when cool.

Pfeffernusse

Submitted by Gabrielle Mazerolle

It is a traditional German Christmas cookie that is probably my favourite cookie. My hubby asks for it year round, but for me, it is pure Christmas. I normally double or triple this recipe because I gift so many to neighbours, friends, the letter carrier, etc. They are a huge hit.

1/2 cup light molasses
1/3 cup butter
1 egg, beaten
1-3/4 cups flour
1/3 cup sugar
1 tsp cinnamon
1 tsp ginger
1/2 tsp baking soda
1/4 tsp cloves
1/4 tsp nutmeg
1/4 tsp black pepper
Powdered sugar for rolling

Preheat oven to 375 degrees.

In a large pot, heat molasses and butter over medium heat, stirring constantly, until butter melts. Remove from heat and let cool for a few minutes. Add egg and mix well. Sift together the flour through pepper. Add dry ingredients gradually to the molasses mixture, stirring to combine.

Shape into one-inch balls. Place on ungreased cookie sheet.

Bake for 10-12 minutes, until cookies are set. Remove from oven and immediately roll in powdered sugar. Cool on a plate.

Pizzelles

Submitted by Phyllis Souder

Family tradition every Christmas.

6 eggs, room temp
1-3/4 cups sugar
1 cup butter, melted and cooled
2-1/2 Tbsp Madagascar vanilla
3-1/2 cups flour
4 tsp baking powder

Preheat pizzelle iron.

Combine eggs and sugar and mix until smooth. Blend in cooled butter and vanilla. Sift together flour and baking powder, then stir into the egg mixture. Do not overmix.

Immediately drop by full teaspoonful onto hot iron. Cook 25-30 seconds. If you prefer a crispy cookie, cook until the whole thing is light golden brown. For chewier cookies, cook until brown around the edges only. Move immediately to wire rack. Cool. Sprinkle with powdered sugar.

Russian Tea Cakes

Submitted by Zina K Ojanpera-Lynch

These were the first cookies I ever made as a kid, they are one of my favorites at Christmas. And easy to sneak a few into a napkin and into a sweater pocket for snacking later. If you want it more sugar free or Keto replace the powdered sugar with Truvia powdered sugar or another sugar free brand. You can also substitute almond or coconut flour for the all-purpose flour.

1 cup butter, softened
1/2 cup powdered sugar
1 tsp vanilla
2-1/4 cups flour
1/4 tsp salt
3/4 cups walnuts or pecans,
finely chopped
Powdered sugar for rolling

Cream butter and sugar until light and fluffy. Add vanilla and mix well. Sift flour and salt. Add dry ingredients to butter mixture, then stir to combine. Fold in nuts. Cover and refrigerate for 1-2 hours.

Preheat oven to 350 degrees.

Roll dough into 1-inch balls and place on cookie sheet lined with parchment paper, about 2 inches apart.

Bake for 12-13 minutes. Cool for 3 minutes, then roll in powdered sugar. Cool completely on wire rack. Once cool, you can roll them in powdered sugar again, if desired.

Russian Tea Cakes

Submitted by Kate Baxter

Have loved this cookie since childhood when my paternal grandmother baked them during the holidays.

1 cup butter
1/2 cup powdered sugar (plus additional for rolling in after baking)
1 teaspoon vanilla
2-1/4 cups flour
1/4 teaspoon salt
3/4 cup finely chopped nuts (pecans are best but walnuts can be used if necessary)

Cream butter, sugar and vanilla. Add flour and salt and stir. Fold in nuts. Chill.

Preheat oven to 400 degrees.

Roll dough into 1-inch balls and place on ungreased cookie sheet. Bake for 10-12 minutes. While still warm, roll in powdered sugar, and then do so again after they've cooled.

Sandies

Submitted by Barbara J Miller

From the first time I ever tried these cookies back in the early 70s, I fell in love with them. They're not too sweet, but they are delicious.

1 cup butter, softened
1/3 cup sugar
2 tsp water
2 tsp vanilla
2 cups flour
1 cup chopped pecans
Powdered sugar for rolling

Cream the butter and sugar until light and fluffy. Add the water and vanilla, then mix well. Add the flour and nuts and stir to combine. Chill dough for at least four hours.

Preheat oven to 325 degrees.

Shape the dough into balls and place on an ungreased cookie sheet. Bake for 18-20 minutes, until set and just beginning to brown. Cool on wire racks until cool enough to handle, then roll in powdered sugar.

Snickerdoodles

Submitted by Devon Stokes

My recipe is from my great aunt Yvette. She taught me you can put anything in a cookie with this recipe!

1 cup vegetable shortening
1-1/2 cups sugar
2 eggs
2-3/4 cups flour
2 tsp cream of tartar
1 tsp baking soda
1/2 tsp salt
Any additions you like
Cinnamon sugar or colored sugar
for rolling.

Preheat oven to 400 degrees.

Beat shortening, sugar and eggs until smooth. Sift together flour, cream of tartar, baking soda and salt. Add dry ingredients to the shortening mixture and stir well. Add anything you like--chocolate chips, nuts, dates, raisins. If desired, divide dough in portions and put different additions in each portion. Roll into two-inch balls and roll in cinnamon sugar or colored sugars and place on ungreased cookie sheet.

Bake until lightly golden but still soft, about 9-11 minutes. Cool on wire racks.



Spritz Butter Cookies

Submitted by Amy Buelo

I made this as a child and brought the recipe, memories, and tradition with me when I married. My kids love the cookie and helped make them as they grew up. I included the recipe in their cookbooks I gave them as they were each married. It was always a special treat to make for my parents when they would visit!

1 cup butter, softened
2/3 cup sugar
1 tsp almond extract
1 egg
1/8 tsp salt
2-1/2 cups flour

Preheat oven to 375 degrees.

Cream butter and sugar. Add almond extract and egg, then mix well. Sprinkle salt over the butter mixture, then stir in flour a bit at a time.

Pack dough into a cookie press. Press shapes onto a cool cookie sheet. Chill dough if it's too sticky. Add decorations to the cookies, if desired.

Bake for 6-8 minutes. Cool on wire racks.

Spritz

Submitted by Gayle Roller

I remember my parents baking these cookies as a child. It was a treat because it was made of real butter! If I don't make these cookies each Christmas, I hear grumbling from my two sons until I bake them some. Even my great-grandkids are interested in learning how to make these cookies.

1 cup butter, softened
1/2 cup sugar
1 egg
1/2 tsp salt
1 tsp. almond extract or vanilla
2-1/4 cups flour

Preheat oven to 400 degrees.

Cream butter and sugar. Add egg, salt and almond or vanilla flavoring and mix well. Stir in flour until thoroughly combined.

Using one-quarter of the dough at a time, fill a cookie press. Press cookies onto ungreased baking sheets.

Bake for 6-9 minutes until set but not brown.



The Messy Ones

Submitted by Amy LaTour

This is a family favorite growing up. They got the nickname the messy ones because they are very messy to make. Mom and I would be covered in chocolate after finishing these cookies but they taste so good that the mess is worth it.

1 cup butter, softened
1/2 cup powdered sugar, plus
more for rolling
1 tsp vanilla
1 cup cornstarch
1 cup flour
1 cup chocolate chips
Sugar sprinkles, coconut, and
chopped nuts for decorating

Cream butter and sugar. Add vanilla and mix well. Whisk together cornstarch and flour, then add to butter mixture and mix well. Chill dough for at least two hours.

Preheat oven to 375 degrees.

Shape chilled dough into crescents, balls or logs. Place on greased cookie sheets about 2 inches apart. Bake for 15-20 minutes. Allow to cool for two minutes, then roll in powdered sugar, careful not to break them. Cool completely on wire racks. Roll in powdered sugar again.

Melt chocolate chips in microwave or double boiler. Dip half of the cookie in chocolate, then sprinkle with sugar sprinkles, coconut, or nuts.

Vanilkove Rohlicky (Czech Vanilla Crescents)

Submitted by Renee Peskar

My grandma always made these at Christmas. She stored them on her screened in front porch and would know when we opened the canister to snatch one. She taught me how to make them and I taught my sons and now granddaughter. The recipe came from her mother and the "old country." Whenever I eat them it takes me back to my childhood and wonderful memories of my grandparents.

1 cup butter, softened
1/4 cup sugar
1 tsp vanilla
2-3/4 cups cake flour
3 oz blanched almonds, ground
Powdered sugar for rolling

Preheat oven to 350 degrees.

Cream butter and sugar. Add vanilla and mix well. Whisk together the flour and ground almonds. Add dry ingredients to the butter mixture and stir just until combined.

Shape 2 tsp at a time into a small crescent. Place on cookie sheets lined with parchment paper.

Bake for 15-20 minutes, until bottom is lightly browned. While still warm, roll in powdered sugar.



Slice-and-Bake Cookies

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Chocolate Pinwheel Cookies

Submitted by Kathleen Berton McGowan

The Berton Family had many Christmas cookies, but these were a favorite that my mother began making for us in the early 1960's. It's adapted from a recipe in Women's Day magazine.

1/2 cup butter,
softened
3/4 cup sugar
1 tsp vanilla
1 egg
1-1/4 cups flour
1/4 tsp baking
powder
1/4 tsp salt
1 square
unsweetened
chocolate, melted

Cream butter and sugar. Mix in vanilla and egg. Sift together flour, baking powder and salt. Stir dry ingredients into butter mixture. Set aside half the dough. Mix melted chocolate into half the dough. Shape dough into two small rectangles, wrap in plastic and refrigerate for at least an hour.

Roll each half of dough on lightly floured waxed paper into a 9x12-inch rectangle, just larger than a standard piece of copy paper. Invert the chocolate dough onto the top of the white dough, lining up the edges. Press lightly with the rolling pin to seal together. Roll tightly from the long end to form a pinwheel tube. Wrap the log in waxed paper. Chill overnight.

Preheat oven to 350 degrees. Slice cookies a scant 1/4-inch thick. Bake on ungreased cookie sheet for about 10 minutes, until edges are set.



Cinnamon Bun Swirl Shortbreads

Submitted by Debbie Reid

Just a family favourite, we all love the cinnamon flavour!

1 cup butter, softened

1 cup sugar

1 egg

2 tsp vanilla

2-1/2 cups flour

1/2 tsp salt

1/4 tsp baking soda

Filling:

2 Tbsp butter, melted

1/4 cup sugar

1 Tbsp cinnamon

1/2 cup powdered sugar

Water

Cream together butter and sugar until fluffy. Add egg and vanilla and mix well. Sift together flour, salt and baking soda. Add to butter mixture and mix on low speed just until combined. Knead gently, flatten into a rectangle and freeze for 20 minutes.

With a floured rolling pin, roll dough on a piece of parchment paper into a rectangle about 10x14 inches. Stir together the sugar and cinnamon. Brush the dough with melted butter, then sprinkle with cinnamon sugar. Starting at the long end, roll the dough into a tight log. Freeze for 30 minutes.

Preheat oven to 325 degrees.

Slice the log 1/4-inch thick. Place pinwheels 1 inch apart on baking sheet lined with parchment paper. Bake 13-15 minutes until bottoms are pale golden. Cool on wire racks.

Combine powdered sugar with 1 tsp of water at a time and whisk until desired consistency. Drizzle over the cooled cookies.

Santa's Favorite Oatmeal Cookies

Submitted by Fonda L Davis

When my girls were growing up, this was the cookie we had to bake for Santa at Christmas time.

1/2 cup butter, softened
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 tsp vanilla
3/4 cup flour
1/2 tsp salt
1/4 tsp baking soda
1-1/2 cups quick-cooking oats
1/3 cups walnuts, chopped

Cream butter and sugars. Add egg and vanilla and mix well. Sift together flour, salt and baking soda. Add dry ingredients to butter mixture and mix until smooth.

Divide dough in half. On a lightly floured board, roll into tubes that are about two inches in diameter. Wrap tubes in waxed paper and refrigerate at least two hours.

Preheat oven to 375 degrees.

Cut cookies about 1/3-inch thick. Place 1 inch apart on ungreased cookie sheet. Bake 8-12 minutes, until golden brown.



Tutu's Icebox Cookies

Submitted by Patricia Peters

My mom's recipe that she loved to make. Us kids not only loved the cookies but snuck into the freezer to cut off some of the dough to eat. It's an old family favorite. I made some for my brother recently when he was sick. They were his favorite.

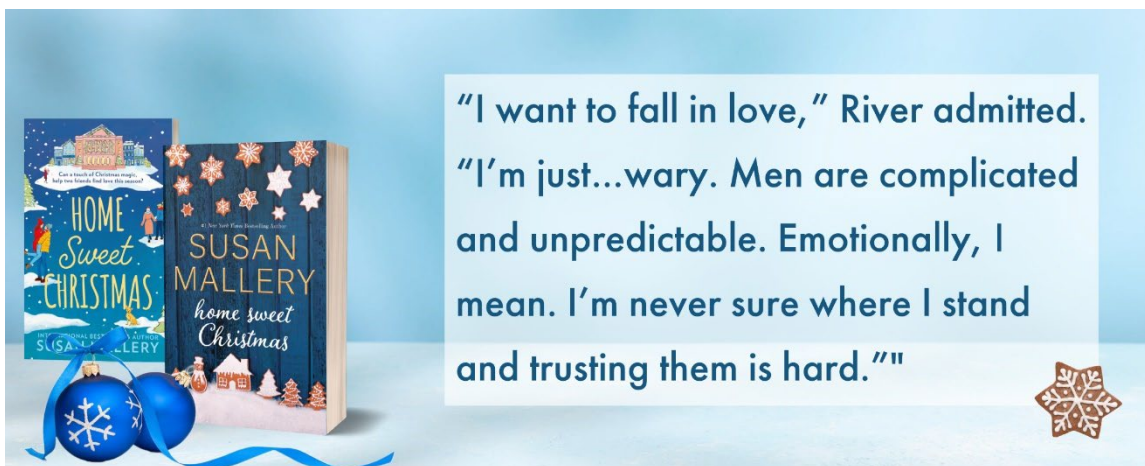
1-1/2 cup brown sugar
1-1/2 cup sugar
1-1/2 cup butter, softened
3 eggs
1-1/2 cups walnuts, chopped
3 tsp cinnamon
1-1/4 tsp salt
1-1/2 tsp vanilla
1-1/2 tsp baking soda
1/2 tsp nutmeg
6 cups flour

Cream butter and sugars until light and fluffy. Add eggs, walnuts, cinnamon, salt, vanilla, baking soda and nutmeg and mix well. Stir in the flour until thoroughly combined.

Roll into two logs about 1-1/2 inches wide. Wrap with waxed paper and freeze.

Preheat oven to 350 degrees.

Slice logs 1/8-inch thin. Place on cookie sheets lined with parchment paper. Bake for 8-10 minutes.



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