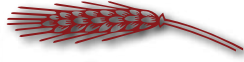


HOLIDAY  
Cookies



compiled by  
AAA Auto Club South





# Favorite Recipes



## from AAA Auto Club South Members

# HOLIDAY Cookies

Bar

Biscotti

Drop

Nut

Refrigerator/  
Cut

## Voted Top Three Recipes

Dozens of bakers entered our holiday cookie contest. With so many great recipes, our judges found it difficult to select just three winners. Try them all and you be the judge! Here are the top three winners.



Mocha Java  
Delight Cookies

### First Place

Mocha-Java  
Delight Cookies  
*Cathryn S. Holley*  
Florida City, FL

Judges comments:  
"Excellent flavor!"  
"The coffee really  
enhances the chocolate."  
"Wow, 5 stars!"



Scotcheroos

### Second Place

Scotcheroos  
*Terri Tausinger*  
Clearwater, FL

Judges comments:  
"A perfect treat."  
"Delicious a great  
combination of peanut  
butter, Rice Krispie treats  
and chocolate."



Sunset Cookies

### Third Place

Sunset Cookies  
*Joanne McKenna*  
Sarasota, FL

Judges comments:  
"Great texture and  
flavor!"  
"Love the buttery taste"  
"Beautiful, perfect for  
the holidays!"

## HOLIDAY Cookies



Adele's Mandel  
Bread

### Adele's Mandel Bread

#### Ingredients

4 cups flour  
2 teaspoons baking powder  
1½ cups sugar  
3 eggs  
1/2 lb butter

#### Directions

Combine all ingredients (sugar, butter and eggs, and then combine dry ingredients and add). Roll out into a large circle on wax paper. Smear with jam and chopped walnuts (apricot jam is the best) or any other jam with or without nuts. Fold circle into itself in thirds. Place greased cookie sheet with edge over mandel bread and turn right side up using wax paper to hold in place. Remove wax paper when right side up. Bake at 350° degrees until light brown on top.

Cut into one inch strips and cool.

*Flora Gottlieb  
Boca Raton, FL*

## HOLIDAY Cookies



Almost Candy Bars

### Almost Candy Bars

#### Ingredients

1 pkg. Pillsbury Moist Supreme Devil's Food Cake Mix  
1/2 cup margarine or butter  
1 (6 oz) pkg. butterscotch chips  
1 (6 oz) pkg. semi-sweet chocolate chips  
1 cup coconut, if desired  
1 cup chopped nuts  
1 (14 oz) can sweetened condensed milk

#### Directions

In large bowl, combine cake mix and margarine; with pastry blender or fork, cut in margarine until crumbly. Sprinkle evenly in bottom of ungreased 15 x 10 x 1 inch baking pan; press lightly. Sprinkle with butterscotch chips, chocolate chips, coconut and nuts. Pour sweetened condensed milk evenly over all ingredients. Bake at 350° for 20-30 minutes or until light golden brown. Cool completely. Cut into bars.

Makes 48 bars.

*Esther French  
Hermitage, TN*

# HOLIDAY Cookies



Cherry Bars

## Cherry Bars

### Ingredients

- 1 cup butter or margarine, softened
- 2 cups sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 2 cans (21 oz each) cherry pie filling

### Glaze:

- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 2-3 tablespoons whole milk

### Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the extracts. Combine flour and salt; add to the creamed mixture and mix until combined.

Spread 3 cups batter into a greased 15 x 10 x 1 baking pan. Spread with pie filling. Drop the remaining batter by teaspoonfuls over filling. Bake at 350° for 30-35 minutes or until a toothpick comes out clean. Cool on a wire rack.

Combine the glaze ingredients; drizzle over bars.

Makes 5 dozen.

*Amy Eichelberger  
New Port Richey, FL*

# HOLIDAY Cookies



Cherry  
Cheese Bars

## Cherry Cheese Bars

### Ingredients

- 1 cup coarsely chopped pecans (reserve 1/2 cup)
- 1 1/4 cups flour
- 1/2 cup flaked coconut
- 1/2 cup firmly packed brown sugar
- 1/2 cup margarine or butter-flavor Crisco

### Filling:

- 1 (8 oz) pkg. cream cheese, softened
- 1/3 cup white sugar
- 1 egg
- 1 teaspoon vanilla

### Directions

#### CRUST:

Combine flour, brown sugar and cut in shortening until fine crumbs form. Add 1/2 cup pecans and coconut. Remove 1/2 cup of mixture; set aside for topping. Press remaining crumbs in bottom of greased 13 x 9 x 2 inch pan. Bake at 350° for 12-15 minutes.

#### FILLING:

Beat until smooth and pour over hot crust. Return to oven. Bake 350° for 10 minutes longer. Spread 1 can cherry pie filling over the hot, baked filling. Sprinkle with the reserved 1/2 cup nuts and 1/2 cup crust mixture. Bake 15 more minutes. Makes 24 bars.

*Esther French  
Hermitage, TN*

## HOLIDAY Cookies



Cherry  
Walnut Bars

### Cherry Walnut Bars

#### Ingredients

1 (6 oz) pkg. dried cherries  
2 cups flour  
1 cup Splenda brown sugar blend, firmly packed  
3/4 cup butter, cut into cubes  
1 cup sour cream  
1 large egg, lightly beaten  
3/4 teaspoon baking soda  
1 cup chopped walnuts

#### Directions

Pour boiling water to cover over dried cherries and let stand 10 minutes; drain well and set aside. Combine flour and brown sugar blend in a large bowl; cut in butter with a pastry blender until crumbly. Press 2½ cups crumb mixture into a lightly greased 13 x 9 pan. Stir together sour cream, egg and baking soda; add to remaining crumb mixture in bowl, stirring just until dry ingredients are moistened. Stir in cherries. Pour sour cream mixture over prepared crust in pan; sprinkle evenly with walnuts. Bake at 350° degrees for 20-25 minutes or until a wooden pick inserted in center comes out clean. Let cool completely on a wire rack and cut into bars.

Makes 24 bars.

*Esther French  
Hermitage, TN*

## HOLIDAY Cookies



Chewy Noels

### Chewy Noels

#### Ingredients

2 tablespoons butter  
2 eggs  
1 cup brown sugar  
5 tablespoons flour  
1/8 teaspoon baking soda  
1 cup chopped nuts  
1 teaspoon vanilla  
1/4 cup powdered sugar

#### Directions

Use 9" square pan. Set oven temperature at 350° degrees. Put butter into pan and set in oven to melt.

Combine eggs, sugar, flour, baking soda vanilla and nuts, and pour over butter. Do not stir. Bake 20 minutes.

Turn out of pan onto rack. Cool. Cut into bars and roll in powdered sugar.

Makes 18 cookies.

*Lenny Gemski  
St. Augustine Beach, FL*

## HOLIDAY Cookies



Chocolate  
Cinnamon Bars

### Chocolate Cinnamon Bars

#### Ingredients

- 1 1/3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup brown sugar
- 1/2 cup butter
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup chocolate chips
- 1 teaspoon cinnamon

#### Directions

Preheat oven to 350°. Lightly grease a 9 x 9 inch pan. Sift flour, baking soda, salt and cinnamon together, set aside. Beat butter, brown sugar, egg and vanilla until smooth. Stir in flour mixture and chocolate chips, combine. Spread in pan, bake for 25-30 minutes until a toothpick inserted in the center comes out clean. Cool slightly, but while still warm, cut into bars.

Jessilyn Wojcik  
Orlando, FL

## HOLIDAY Cookies



Chocolate  
Nut Bars

### Chocolate Nut Bars

#### Ingredients

- 1 cup flour
- 1/2 teaspoon baking powder
- pinch of salt
- 1/2 cup of melted butter
- 3 eggs beaten
- 1/2 cup of coarsely chopped pecans
- 1/2 cup mini chocolate chips
- 1 cup of white sugar

#### Directions

Melt butter, allow it to cool. Combine the butter and the sugar, then add the eggs. Next combine the flour, baking powder, salt, pecans and chocolate chips. Pour into a rectangle (11 x 17 approx.) pan. Bake at 350° degrees for about 20 minutes or until set. Put a toothpick in it to test to see if it is done. The toothpick should pull a little of the dough out, then you will know it is just right, otherwise it will overcook. Cool, cut into bars.

Karin Adinolfi  
Nashville, TN

# HOLIDAY Cookies



Cranapple Spice  
Cream Bars

## Cranapple Spice Cream Bars

### Ingredients

1 box spice cake mix  
8 oz of cream cheese (room temperature or softened in microwave)  
3 eggs  
1 box of 10X powdered sugar  
1/2 cup of butter (room temperature)  
3/4 cup of chopped walnuts  
3/4 cup of dried cranberries  
1 large granny smith apple, peeled, cored and finely chopped  
1 teaspoon of cinnamon (separated into 1/2 teaspoons)  
1/2 teaspoon of nutmeg  
1/2 teaspoon of allspice

### Directions

Pre-heat oven to 350° degrees.  
Pour boiling water over cranberries and soak.  
In mixing bowl add cake mix, 1 egg, all butter and chopped walnuts. Mix at low speed until cookie dough consistency.

Spread dough evenly in ungreased 9 x 13 cake pan, using your fingers to bring a slight lip along the inside border of the pan.

Thoroughly drain the cranberries after they have soaked for about 10-15 minutes. Toss cranberries and finely chopped apple with 1/2 teaspoon of cinnamon, nutmeg and allspice. Spread over the cookie dough.

In a mixing bowl, add box of powdered sugar (less 3 tablespoons you reserve for serving), 2 eggs and cream cheese. Mix at medium high speed till thoroughly blended and creamy. Gently pour over the apples and cranberry covered cookie dough. Bake at 350° degrees for 35-40 minutes, until the creamy part starts to lightly brown.

Cool thoroughly in pan. Mix 3 tablespoons of powdered sugar with the remaining 1/2 teaspoon of cinnamon. Using shaker or fine mesh strainer, sift or shake powder mixture over the bars. Cut and serve. Refrigerate or freeze unused bars. Bring to room temperature to serve.

Makes 24 bars (2.3" x 2.3")

*JoAnne Leone  
Blairsville, GA*

# HOLIDAY Cookies



Cranberry  
Holiday Bars

## Cranberry Holiday Bars

### Ingredients

1 1/2 cups graham cracker crumbs  
1/3 cup sugar  
1/2 cup unsalted butter, softened  
1/2 cup white chocolate chips  
1/2 cup semi-sweet chocolate chips  
1/2 cup pecans, chopped  
1/2 cup dried cranberries  
1 cup shredded coconut  
14 oz sweetened condensed milk

### Directions

Combine graham cracker crumbs, sugar and butter. Press into a 9 x 13 pan.

Combine chocolate chips, pecans, cranberries and coconut. Spread evenly over crust. Drizzle milk on top.

Bake at 350° for 25-30 minutes. Cool before slicing.

*Amy Bell  
Arlington, TN*

# HOLIDAY Cookies



Leigh's Brownies

## Leigh's Brownies

### Ingredients

Melt together over hot water  
(or in microwave):  
2 squares unsweetened chocolate  
1/3 cup butter  
Beat in 1 cup sugar and 2 eggs

Sift together and stir in:  
3/4 cup flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
Add 1/2 cup broken nuts

### Directions

Spread in 8" square pan.  
Bake at 350° for 30 to 35 minutes or  
until top has dull crust.

*Flora Gottlieb  
Boca Raton, FL*

# HOLIDAY Cookies



Marvelous  
Munch Bars

## Marvelous Munch Bars

### Ingredients

1 cup butter  
2 cups packed brown sugar  
2 eggs  
1 tablespoon vanilla  
2½ cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
3 cups oatmeal

12 oz chocolate chips  
(prefer milk chocolate chips)  
1 can sweetened condensed milk  
2 tablespoons butter  
1/4 teaspoon salt  
2 teaspoons vanilla

### Directions

Mix in order first eight ingredients.  
Pat 2/3 mixture in bottom of 9 x 13  
inch pan. Save 1/3 for topping.

Melt chocolate chips, sweetened  
condensed milk, butter, salt and  
vanilla in saucepan.

Spread on first layer. Put remaining  
mixture on top. Bake at 350° degrees  
for 25-30 minutes.

*Carolyn Van Hosen  
Roswell, GA*

## HOLIDAY Cookies



Knock Your  
Socks Off Bars

### Knock Your Socks Off Bars

#### Ingredients

- 1 (18½ oz) package German chocolate cake mix
- 1 cup chopped pecans
- 1/3 cup plus 1/2 cup evaporated milk, divided
- 3/4 cup butter, melted
- 60 vanilla caramels, unwrapped (one 14 oz package)
- 1 cup semisweet chocolate chips

#### Directions

In a large mixing bowl, combine dry cake mix, pecans, the 1/3 cup evaporated milk and melted butter. Press half of the batter into the bottom of a greased 13 x 9-inch glass baking dish. Bake in a preheated 350° degree oven for 8 minutes.

In the top of a double boiler over simmering water, melt caramels with remaining 1/2 cup evaporated milk. When caramel mixture is well mixed, pour over baked layer. Cover with chocolate chips. Pour remaining batter on top of morsels. Return to preheated 350° degree oven and bake for 18 minutes. Let cool before cutting into squares.

Makes 16 to 20 bars.

*Karen Richter  
Orlando, FL*

## HOLIDAY Cookies



Raspberry Jam Bars

### Raspberry Jam Bars

#### Ingredients

- 1 package prepared sugar cookie dough
- 1 cup raspberry jam
- 1½ cups nuts, toasted and chopped (try hazelnuts, walnuts or almonds)
- 1 cup white chocolate chips or chopped chocolate

#### Directions

Preheat the oven to 350° degrees. Spread the cookie dough out on a cookie sheet to 1/4-inch thickness (about 9 inches by 12 inches) using your fingertips. Bake for 25 minutes. Let cool.

Spread the marmalade over the cookie. Sprinkle with nuts. In a double boiler over very lightly simmering water, melt the chocolate. Dip a spoon in the melted chocolate and drizzle on top of the cookie. Let cool. Cut the cookie into 12 bars or squares. Serve or store in an airtight container.

*Cheri Hite  
Homosassa Springs, FL*

## HOLIDAY Cookies



Raspberry  
Snow Bars

### Raspberry Snow Bars

#### Ingredients

3/4 cup Crisco (or other shortening)  
1/4 cup sugar  
1/4 teaspoon salt  
1/4 teaspoon almond extract  
2 eggs separated  
1 1/2 cups sifted all-purpose flour  
1 cup red raspberry preserves  
1 cup flaked coconut  
1/2 cup sugar

#### Directions

Preheat oven to 350°. Cream Crisco, salt and 1/4 cup sugar until fluffy, blend in almond extract, and egg yolks. Mix in flour. Pat dough into ungreased 13 x 9 x 2-inch baking pan. Bake 15 minutes. Spread hot crust with preserves, top with coconut. Beat egg whites until foamy, gradually beat in 1/2 cup sugar until stiff peaks form. Spread over the coconut, bake 25 minutes. Cool completely on rack. Cut into 2 dozen bars.

Janice Daniels  
Spring Hill, FL

## HOLIDAY Cookies



S'mores Bars

### S'mores Bars

#### Ingredients

3/4 cup butter  
2/3 cup sugar  
1 egg  
1 teaspoon vanilla  
18 whole graham crackers, crushed (about 3 cups)  
1/2 cup all-purpose flour  
1/2 teaspoon salt  
8 milk chocolate bars (about 1 1/2 oz each)  
3 1/2 cups miniature marshmallows

#### Directions

Heat oven to 350°. Beat butter and sugar with electric mixer on medium speed until light and fluffy. Beat in egg and vanilla. Stir in crushed graham crackers, flour and salt. Reserve 2 1/2 cups of the graham cracker mixture and press remaining mixture over the bottom of a greased 13 x 9 x 2-inch baking pan.

Arrange a single layer of chocolate bars over graham cracker mixture in the pan. Sprinkle with marshmallows. Top with reserved 2 1/2 cups graham cracker mixture over the marshmallows.

Bake for 25 to 30 minutes or until golden brown. Cool in pan on wire rack for 10 minutes. Cut into bars and cool completely.

Makes about 2 dozen bars.

Patsy Martin  
Nashville, TN

## HOLIDAY Cookies



Scotcheroos

### Scotcheroos

#### Ingredients

- 6 cups of rice krispies
- 1 cup sugar
- 1 cup peanut butter
- 1 cup Kayo light syrup
- 1 cup butterscotch chips
- 1 cup chocolate chips

#### Directions

In a small sauce pan mix syrup and sugar together on warm heat until dissolved then add in peanut butter. Put rice krispies in an 8X10 baking pan. Stir in the warm mixture and spread out in pan.

In a double boiler melt the butterscotch and chocolate chips. When melted spread on top of the rice krispie mixture. Let cool and enjoy.

*Terri Tausinger  
Clearwater, FL*

## HOLIDAY Cookies



Triple Chocolate  
Cranberry  
Toffee Bars

### Triple Chocolate Cranberry Toffee Bars

#### Ingredients

- Crust:**
- 2/3 cup flour
  - 2 tablespoons sugar
  - 1/4 teaspoon fine sea salt
  - 4 tablespoons butter, chilled and cubed
  - 1-2 tablespoons whole milk
- Toffee:**
- 6 tablespoons unsalted butter
  - 1/2 cups brown sugar
  - 2 tablespoons corn syrup
  - 1 tablespoon heavy whipping cream
  - 1 teaspoon fine sea salt
  - 1 1/2 cup toasted almonds, chopped
  - 3/4 cup dried cranberries
  - 1 teaspoon vanilla
- Topping:**
- 1 oz milk chocolate, chopped
  - 1/2 oz white chocolate, chopped
  - 1/2 oz semi-sweet chocolate, chopped

#### Directions

**For the crust:** Sift together flour, sugar and salt. Cut in butter until it resembles wet sand. Lightly stir in milk until it just begins to hold. Press into an 8 x 8 pan. Bake at 350° for about 10 minutes, or until lightly browned.

**For the toffee:** In a medium pan, combine butter, sugar, corn syrup, whipping cream and salt. Bring to a boil, stirring constantly. Cook until sugar is dissolved and mixture thickens, about 3 minutes. Add nuts, cranberries and vanilla. Pour over crust and spread evenly. Bake at 350° for about 20 minutes, or until golden and bubbly. Cool slightly.

**For the Topping:** Sprinkle chocolate over the top as soon as the pan comes out of the oven. When melted, run a knife over the top to give a marbled look. Cool completely, then cut into squares. Store in an airtight container at room temperature for up to a week.

*Amy Bell  
Arlington, TN*

# HOLIDAY Cookies



White Chocolate  
Macadamia Cookie  
Squares

## White Chocolate Macadamia Cookie Squares

### Ingredients

2 sticks unsalted butter, softened  
 1 cup packed light brown sugar  
 1/2 cup granulated sugar  
 2 large eggs  
 2 cups plus 2 tablespoons all-purpose flour  
 1 teaspoon baking soda  
 1/2 teaspoon salt  
 1½ teaspoons pure vanilla extract  
 1½ cups white chocolate chips  
 1 cup chopped macadamia nuts  
 1 can white or chocolate decorator icing

### Directions

Preheat the oven to 375° degrees. Spray a 13 x 9 baking pan with cooking spray.

In a large bowl, cream the butter and sugars. Add the eggs, beating well after the addition of each.

In a bowl, combine the flour, baking soda and salt and mix with a whisk. Add to the butter mixture, mixing to incorporate and add the vanilla extract. Fold in the white chips and the nuts. Spread across the bottom of the prepared pan and bake until the edges are golden and the cookie is set but the center is still slightly soft, 20 to 25 minutes. Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Cut into bite-size squares and top with a star of decorator canned icing.

Mary LaBarre  
 Buford, GA

# HOLIDAY Cookies



Biscotti

## Biscotti

### Ingredients

3½ cups flour  
1 cup sugar  
1 teaspoon baking powder  
½ teaspoon salt  
1 cup chopped pecans  
1 cup oil  
4 eggs  
2 tablespoon vanilla extract  
¾ cup chocolate chips

### Directions

Mix dry ingredients. Make a well and add eggs, oil and vanilla. Add nuts and chocolate chips. (You can use a mixer or mix everything by hand.) Line a cookie sheet with foil and make 3 loaves of the batter and bake 30 minutes at 350° degrees. Cool 10 minutes and slice the loaves into ½-inch wide pieces and then put them back in the oven for 10 minutes.

*Dorothy Cohen  
University Park, FL*

# HOLIDAY Cookies



Pistachio Biscotti

## Pistachio Biscotti

### Ingredients

1 stick (½ cup) unsalted butter, softened  
1 cup light brown sugar  
6 tablespoons granulated sugar  
1 teaspoon vanilla extract  
¾ teaspoon orange zest, finely grated  
1 large egg  
1½ cups unbleached, all-purpose flour  
⅔ cup ground almonds  
1 teaspoon baking powder  
½ teaspoon cinnamon  
¼ teaspoon salt  
1 cup pistachios, shelled, unsalted and coarsely chopped

### Directions

Line a large, heavy baking sheet with parchment paper. In large mixing bowl, cream butter, sugars, vanilla extract and orange zest until creamy. Beat in the egg. Combine in small bowl all dry ingredients, including ground almonds. Add to butter mixture and finally stir in pistachios. Form dough into two 12 inch logs and wrap in waxed paper. Refrigerate until chilled, about 2 hours or overnight. Preheat oven to 325°. Unwrap logs and set on prepared baking sheet at least 3 inches apart. Bake for 35 minutes until golden and dry to the touch. Cool on counter for 30 minutes, then cut logs on the diagonal into ¾ inch thick slices. Line baking sheet with fresh parchment (or use a Silpat liner) and arrange biscotti without touching each other. Bake another 25 minutes until golden. Cool on rack. Store in covered cookie tin for up to 5 days, or freeze in ziplock bags. Makes 2 dozen.

*Fran Baker  
Rockledge, FL*

## HOLIDAY Cookies



Black Forest  
Cookies

### Black Forest Cookies

#### Ingredients

8 oz package semi-sweet baking chocolate squares (8 squares)  
16 oz can of dark sweet cherries  
2¾ cups flour  
¾ cup sugar  
¾ cup milk  
⅓ cup shortening  
1 tablespoon lemon juice  
½ teaspoon baking soda  
½ teaspoon almond extract  
1 teaspoon shortening

#### Directions

Heat 2 squares of chocolate until melted and smooth. Chop 4 squares of chocolate. Drain the cherries, reserving ¼ cup liquid. Chop the cherries and pat dry. Mix the melted chocolate, reserved cherry liquid, flour, sugar, ⅓ cup shortening, milk, lemon juice, baking soda and almond extract. Beat at low speed until smooth. Stir in the chopped cherries and chopped chocolate.

Drop by level tablespoons onto greased cookie sheets and bake at 400° degrees for 10-12 minutes. When the cookies are cool, heat the remaining two squares of chocolate and the 1 teaspoon shortening until smooth. Drizzle over the cookies.

Makes approximately 40 cookies.

*Deborah Becquer  
Miami, FL*

## HOLIDAY Cookies



Butterballs

### Butterballs

#### Ingredients

2 cups chopped walnuts  
2 cups flour  
½ cup powdered sugar  
½ pound real butter, salted/softened  
1½ teaspoons vanilla  
1 box or bag powdered sugar

#### Directions

Heat oven to 325° degrees. Cream together butter and ½ cup powdered sugar. Add flour and vanilla. Mix until it becomes dough, then add nuts. Mix together. Roll the cookies in the palm of your hand to about the size of a dime or nickel. (You want them round, not flat.) Do not make them any bigger. Bake for 35-45 minutes in oven or until they are light golden brown. While the cookies are baking, take remaining powdered sugar and place in a deep bowl or dish. Lay out wax paper to put cookies on. Once out of the oven, immediately put cookies into the powdered sugar, about 5 at a time. Roll in sugar until completely covered in sugar and remove. Be careful, cookies are HOT! Once the entire sheet of cookies has been rolled in the sugar, roll them again in the sugar. After the cookies have completely cooled, roll once more in the sugar.

*Jill Omel  
Brandon, FL*

## HOLIDAY Cookies



Chocolate Chocolate  
Chip Cookies

### Chocolate Chocolate Chip Cookies

#### Ingredients

2 sticks butter  
1½ cups granulated sugar  
1 cup packed brown sugar  
2 eggs  
1 tablespoon vanilla extract  
2¾ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ cup unsweetened cocoa powder  
2 cups chocolate chips

#### Directions

Preheat oven to 350°. Sift together flour, baking soda, baking powder and cocoa powder, set aside. Beat together butter, sugar, brown sugar, eggs and vanilla until light and fluffy. Slowly beat in the flour mixture, mix until blended. Stir in chocolate chips. Place rounded tablespoon-sized cookies on ungreased cookie sheet two inches apart. Bake for 10-12 minutes.

Jessilyn Wojcik  
Orlando, FL

## HOLIDAY Cookies



Chocolate Covered  
Cherry Cookies

### Chocolate Covered Cherry Cookies

#### Ingredients

1½ cup flour  
½ cup butter  
½ cup cocoa  
1 cup sugar  
¼ teaspoon salt  
1 egg  
¼ teaspoon baking powder  
1½ teaspoon vanilla  
¼ teaspoon baking soda  
1 (10 oz) jar maraschino cherries  
1 (6 oz) package chocolate chips  
½ cup condensed milk

#### Directions

In a large bowl, stir flour and next 4 ingredients. In another bowl, beat together butter and sugar on low speed until fluffy. Add egg and vanilla, beat well. Gradually add dry ingredients to creamed mixture; beat until well blended. Shape dough into 1/2-inch balls. Place on ungreased cookie sheet. Press down center of dough with thumb. Drain cherries, reserving juice. Place cherry in center of each cookie. In small sauce pan, combine chocolate pieces and condensed milk. Heat until chocolate pieces are melted. Stir in 4 teaspoons cherry juice. Spoon about 1 teaspoon frosting over each cherry, spreading to cover cherry. Frosting may be thinned by adding more juice, if necessary. Bake 350° for 10 minutes.

Deborah Osman  
Homosassa, FL

## HOLIDAY Cookies



Coconut Macaroons

### Coconut Macaroons

#### Ingredients

1/2 cup sweetened condensed milk  
2 cups shredded coconut  
1 teaspoon vanilla

#### Directions

Mix coconut and condensed milk. Add vanilla. Drop by spoonfuls on a well-buttered pan about 1" apart. Bake at 350° until a delicate brown.

Makes 2 dozen of the most delectable confections.

*Ann Wilson  
Orange Park, FL*

## HOLIDAY Cookies



Cowboy Cookies  
with a Twist

### Cowboy Cookies with a Twist

#### Ingredients

3 cups all-purpose flour  
1 tablespoon baking powder  
1 tablespoon baking soda  
1 tablespoon ground cinnamon  
1 teaspoon salt  
1½ cups (3 sticks) butter, room temperature  
1½ cups granulated sugar  
1½ cups packed light brown sugar  
3 eggs  
1 tablespoon vanilla  
3 cups semi-sweet chocolate chips  
3 cups old-fashioned rolled oats  
3 cups dried cranberries

#### Directions

Heat oven to 350°. Mix flour, baking powder, baking soda, cinnamon and salt in a bowl. Beat butter on medium speed until smooth and creamy. Gradually beat sugars, beat to combine 2 minutes. Add eggs, one at a time, beating after each. Beat in vanilla. Stir flour mixture in until just combined. Stir in chocolate chips, oats and cranberries. Drop 2 tablespoons on a ungreased cookie sheet. Bake for 14-16 minutes.

Makes 6 dozen small cookies.

*Deborah Godwin  
Lutz, FL*

## HOLIDAY Cookies



Easy Chocolate  
Chewies

### Easy Chocolate Chewies

#### Ingredients

- 1 package (18.25 oz.) devil's food cake mix
- 1/2 cup vegetable shortening
- 2 large eggs, lightly beaten
- 1 tablespoon water
- 1/2 cup sifted powdered sugar

#### Directions

Combine first four ingredients in a large bowl, stirring until smooth. Shape dough into 1-inch balls, and roll in powdered sugar. Place 2 inches apart on lightly greased cookie sheets. Bake at 375° degrees for 10 minutes. Cool 10 minutes on baking sheets; remove to wire racks to cool completely.

Makes 4 dozen cookies.

*Karen Miller  
Sarasota, FL*

## HOLIDAY Cookies



Easy PB Kisses

### Easy PB Kisses

#### Ingredients

- 1 (18 oz) jar Jiff peanut butter
- 1 1/4 cups granulated sugar
- 2 large eggs
- 48 chocolate kisses (9 oz bag)

#### Directions

Heat oven to 350° degrees. Stir peanut butter, sugar and eggs in a medium-sized bowl until thoroughly blended. Dough will be sticky. With floured hands, roll into approximately 1 inch balls. Place 1 to 2 inches apart on ungreased cookie sheets. Bake 12 to 14 minutes until cookie appears dry and tops have crackled. Remove from oven and immediately place kiss in the center of each and press slightly. Leave on cookie sheet 2 minutes, then remove to wire racks to cool completely. To hurry cooling process, place on a plate and put in fridge for an hour to help harden the chocolate faster. Store in covered container.

*Pat Merrill  
Ellenton, FL*

## HOLIDAY Cookies



Ginger Snaps

### Ginger Snaps

#### Ingredients

3/4 cup butter  
1 cup sugar  
1/4 cup molasses  
1 egg beaten  
2 cups flour  
1/4 teaspoon salt  
1 teaspoon cloves  
2 teaspoons baking soda  
1 teaspoon cinnamon  
1 teaspoon ginger

#### Directions

Cream butter and sugar, add molasses and egg and beat well. Sift dry ingredients together, add to mix and beat well. Roll into small balls and dip in sugar. Place 2" apart on ungreased cookie sheet and bake at 375° for 10 minutes.

Makes 5-6 dozen.

*Penny Cull  
Bradenton, FL*

## HOLIDAY Cookies



Heavenly Coconut  
Macaroons

### Heavenly Coconut Macaroons

#### Ingredients

14 oz shredded (sweetened) coconut  
2/3 cup sugar  
6 tablespoons flour  
1/4 teaspoon salt  
4 egg whites  
1 teaspoon almond extract  
1 cup candied cherries, chopped  
dipping chocolate (such as Bakers or Dolce Vita)

#### Directions

Mix coconut, sugar, flour and salt in large bowl. Stir in chopped cherries. Add egg whites and almond extract and mix until well blended. Drop by tablespoonfuls onto greased and floured cookie sheets. Bake at 325° degrees for 20 minutes or until edges of cookies are golden brown. Remove from cookie sheets immediately and cool on wire racks. Cool completely. Melt chocolate according to package directions and dip bottoms of each cookie. Allow to set, chocolate side up, on wax paper.

*Angela Mello  
Groveland, FL*

# HOLIDAY Cookies



Holiday Kitchen Sink

## Holiday Kitchen Sink

### Ingredients

3/4 cup sugar  
 3/4 cup brown sugar, firmly packed  
 1 cup butter  
 2 eggs  
 1 teaspoon vanilla  
 1½ cups flour  
 1 teaspoon baking soda  
 1/2 teaspoon salt  
 2 cups oats  
 1/2 cup butterscotch morsels  
 1/2 cup white chocolate morsels  
 1/2 cup raisins  
 1/4 cup flaked coconut (optional)  
 1/4 cup chopped walnuts (optional)  
 holiday M&M's (to press on top of cookies before baking)

### Directions

Sift together flour, baking soda and salt. Set aside. Cream butter and sugar together until light and fluffy. Add eggs and vanilla, and beat until mixed. Stir in flour. Add oats and stir until mixed. Add butterscotch morsels, white chocolate morsels, raisins, coconut and chopped walnuts. Stir until well blended. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Press a red and green M&M into the top of each cookie. Bake at 375° degrees for 10-12 minutes until lightly browned. Let cool before removing the cookies from the cookie sheet.

Makes about 5 dozen cookies.

*Susan Hartley  
 Jacksonville, FL*

# HOLIDAY Cookies



Iced Buttersweets

## Iced Buttersweets

### Ingredients

14 oz shredded (sweetened) coconut  
 2/3 cup sugar  
 6 tablespoons flour  
 1/4 teaspoon salt  
 4 egg whites  
 1 teaspoon almond extract  
 1 cup candied cherries, chopped dipping chocolate (such as Baker's or Dolce Vita)  
 1 cup powdered sugar  
 1 cup butter, softened  
 1/2 teaspoon salt  
 2 teaspoons pure vanilla extract  
 2 cups flour

#### Filling:

1 cup powdered sugar  
 2 tablespoons flour  
 1 teaspoon pure vanilla extract  
 1 package (3-oz) cream cheese, softened  
 3 drops each red and green food coloring (optional)

#### Glaze:

1/2 cup white or chocolate chips  
 2 tablespoons water  
 2 tablespoons butter  
 1/2 cup powdered sugar

### Directions

Preheat oven to 350°.  
 For cookie: In a large bowl, with hand mixer, cream powdered sugar, butter, salt and vanilla until light and fluffy. Blend the flour into the creamed mixture. Shape into balls, using a teaspoon of dough. Place dough 2 inches apart on a cookie sheet. With your thumb, make an imprint in center of each cookie. Bake 12 to 16 minutes or until lightly browned on edges. Immediately remove from cookie sheet.  
 For filling: In a small bowl cream, with hand mixer, cream powdered sugar, flour, vanilla and cream cheese until light and fluffy. Leave filling white or for Christmas divide filling in half and tint with red and green food coloring. Fill each warm cookie with 1/2 teaspoon filling.  
 For glaze: In a small saucepan melt chocolate for white filling or white chocolate for Christmas with water and butter, stirring constantly. Remove from heat: add powdered sugar and blend until smooth. Drizzle in a lace pattern over cooled cookies.  
 Store in a tightly sealed container in refrigerator or freeze up to 3 months. Makes 5 dozen cookies.

*Sandi deLaurier  
 Sarasota, FL*

## HOLIDAY Cookies



MaMa's Soft  
Molasses Cookies

### MaMa's Soft Molasses Cookies

#### Ingredients

4 cups all-purpose flour  
1/2 teaspoon salt  
2 1/4 teaspoons baking soda  
2 teaspoons ground ginger  
1 1/4 teaspoons ground cloves  
1 1/4 teaspoons cinnamon  
1 stick (1/2 cup) butter, softened  
1/2 cup vegetable shortening  
3 1/2 cups white sugar  
1/2 cup molasses  
2 large eggs

#### Directions

Preheat oven to 325° degrees. Lightly grease 2 large baking sheets. In a large bowl, whisk together flour, salt, baking soda, ginger, cloves and cinnamon.

In another large bowl with an electric mixer beat together butter, shortening and 3 cups sugar until light and fluffy and then beat in molasses. Beat in eggs, 1 at a time, beating well after each addition. Gradually beat in the flour mixture and combine well.

In a small shallow bowl put remaining 1/2 cup sugar. Form dough into 2-inch balls and roll in sugar. On baking sheets arrange balls about 4 inches apart and flatten slightly with bottom of a glass dipped in sugar.

Bake cookies in middle of the oven 15 minutes, or until puffed and golden. (Cookies will be soft.) Transfer cookies with a metal spatula to racks to cool.

Makes about 25 cookies.

*Patsy Martin  
Nashville, TN*

## HOLIDAY Cookies



Peanut Butter Swirls

### Peanut Butter Swirls

#### Ingredients

1/2 cup shortening  
1 1/2 cups sugar  
1/2 cup chunky style peanut butter  
1 egg  
1 tablespoon milk  
1 1/4 cup sifted flour  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
6 oz package of semi-sweet chocolate chips

#### Directions

Cream shortening and sugar until light in color. Add peanut butter, egg and milk. Sift together flour, salt and baking soda. Add to creamed mixture. Place dough on lightly floured waxed paper, roll out in a large circle to about 1/4 inch thick.

Melt chocolate and spread over dough. Roll like a jelly roll, rolling from both sides. Cut between the two rolls and smooth edges. Wrap in waxed paper and chill 1/2 hour. Slice 1/4-inch slices and bake on greased cookie sheet at 375° degrees for 8-10 minutes.

Makes 5 dozen cookies.

*Cathy Rostad  
Orlando, FL*

# HOLIDAY Cookies



Sesame Seed  
Cookies

## Sesame Seed Cookies

### Ingredients

1 cup (2 sticks) butter, softened  
 1/4 cup granulated sugar  
 1/2 teaspoon salt  
 1 teaspoon almond extract  
 2 cups unbleached, all-purpose flour

Sesame seeds  
 Strawberry jelly

### Directions

Cream margarine and sugar in large mixing bowl with electric mixer and beater paddle. Add extract, salt, flour and blend well. Chill several hours in the refrigerator, wrapped in ziplock bag. Form into small balls and roll in sesame seeds. Make indentation with thumb in center and spoon in 1/4 teaspoon red jelly.

Bake on ungreased cookie sheets at 400° degrees for 12 minutes.

Makes 4 dozen cookies.

*Fran Baker  
 Rockledge, FL*

# HOLIDAY Cookies



Snowflakes

## Snowflakes

### Ingredients

1 cup butter  
 1/2 cup sugar  
 1/2 teaspoon vanilla  
 2½ cup flour  
 3/4 cup crushed potato chips

### Directions

Cream together butter, sugar and vanilla. Mix flour and potato chips and add to creamed mixture. Bake 10 minutes at 350°. Sprinkle with powdered sugar.

*Karen Richter  
 Orlando, FL*

## HOLIDAY Cookies



Swedish Cookies

### Swedish Cookies

#### Ingredients

1/2 lb butter  
1/2 cup powdered sugar  
1 3/4 cups flour (sift after measuring)  
1 cup walnuts (chopped)  
1 teaspoon vanilla

#### Directions

Cream butter and add sugar slowly. Add flour, chopped nuts and vanilla. Chill for a couple of hours at least (Very Important). Roll into small balls about the size of a quarter. Place on ungreased cookie sheet and flatten slightly. Dent top of cookie with thumb. Bake for 13 minutes in 350° degree oven. When cooled, cover complete cookie with confectioners' sugar.

Makes about 6 dozen cookies.

*Norma Schudy  
Hobe Sound, FL*

## HOLIDAY Cookies



Swedish Coconut  
Cookies

### Swedish Coconut Cookies

#### Ingredients

1 cup Crisco or margarine  
1 cup butter  
2 cups white sugar  
Mix well

Sift and add:  
3 1/2 cups flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
Mix all together well

Add 1 cup flaked coconut and mix by hand. Drop by teaspoonful onto greased cookie sheet and flatten with a fork.

#### Directions

Bake 375° degrees for 5 minutes. I like to bake mine for about 9 minutes. They are better the next day.

*Nancy DeArriba  
Riverview, FL*

## HOLIDAY Cookies



AAA+++ Cookies

### AAA+++ Cookies

#### Ingredients

1/4 cups all-purpose flour  
 1 teaspoon baking soda  
 1/2 teaspoon ground cinnamon  
 1/4 teaspoon salt  
 3/4 cup (1 1/2 sticks) butter or margarine, softened  
 3/4 cup packed brown sugar  
 1/3 cup granulated sugar  
 1 large egg  
 1 1/2 teaspoon vanilla  
 2 tablespoons milk  
 1 1/2 cups rolled oats (quick or old fashioned)  
 3/4 cups chocolate chips  
 1/2 cup raisins  
 1/2 cup sweetened flaked coconut  
 1/2 cup coarsely chopped walnuts

#### Directions

Makes About 3 1/2 dozen (2 1/2 inch) cookies  
 Preheat the oven to 350°  
 In a small bowl, combine flour, baking soda, cinnamon and salt; mix well.  
 In a large bowl, beat butter and sugars until creamy. Add egg, vanilla and milk; mix only until incorporated. Gradually beat in the flour mixture and oats. Stir in chips, raisins, coconut and walnuts. Drop by rounded tablespoonfuls onto ungreased or parchment-lined baking sheets. Bake 12 to 15 minutes or till the edges are crisp and browned but the centers are still soft. Do not over bake. Cookies should be very brown on the outside but still chewy in the center. Let cool on baking sheets for 5 minutes. Remove to wire racks; let cool completely.

*Priscilla Ford  
 Jacksonville, FL*

## HOLIDAY Cookies



Christmas Holiday  
 Fruit Cookies

### Christmas Holiday Fruit Cookies

#### Ingredients

1 cup butter (2 sticks)  
 1 1/2 cups sugar  
 3 eggs  
 pinch of salt  
 1 box raisins  
 1 1/2 chopped pecans (6 cups)  
 3 cups plain flour  
 1 teaspoon pure vanilla  
 1 teaspoon soda  
 1 teaspoon cinnamon  
 1/2 lb candied pineapple  
 1/2 lb candied cherries  
 1/2 lb candied dates

#### Directions

Add 1/2 cup or more brandy or rum\*\* to fruit and nuts, let set overnight before baking.  
 \*\* Alcohol optional

Cream butter and sugar, add eggs, one at a time. Sift dry ingredients, then add gradually to cream mixture. Sprinkle a little flour over fruit. Add chopped fruits and nuts and vanilla. Drop from teaspoonful onto greased cookie sheet. Bake at 350° for 30 minutes or until done. Ovens and bake dishes vary, so cookies may take 15 or 20 minutes.

*Sheila Martin  
 Hernando, FL*

## HOLIDAY Cookies



Cornflake Crunch  
Cookie

### Cornflake Crunch Cookies

#### Ingredients

1 cup butter or 1/2 butter and 1/2 Crisco  
1/2 cup chopped walnuts or pecans  
1 cup sugar  
3 1/2 cups flour  
1 cup brown sugar  
1 teaspoon baking soda  
1 egg  
1 teaspoon salt  
1 cup salad oil 1 cup rolled oats  
1 teaspoon vanilla  
1 cup cornflakes  
1/2 cup shredded coconut

#### Directions

Preheat oven to 350°. Cream butter, sugar, brown sugar and vanilla until fluffy. Add egg, mix well. Add oil and mix. Add oats, cornflakes, coconut and nuts and mix well. Add flour and baking soda and salt and mix well. Form into balls the size of small walnuts. Place on an ungreased cookie sheet. Flatten with fork dipped into water. Bake 12 minutes.

Linda Sioli  
Miami, FL

## HOLIDAY Cookies



Easy Mandel  
Bread Cookie

### Easy Mandel Bread Cookie

#### Ingredients

1 cup oil  
1 cup sugar  
3 eggs beaten  
3 cups flour  
1 teaspoon baking powder  
2/3 cup sliced almonds  
1/2 cup Frango mint chocolate candy (cut in chunks) or you can use mint-flavored semi-sweet chocolate chips  
1 teaspoon vanilla  
1 cup cinnamon and sugar mixed together

#### Directions

Preheat oven to 350° degrees

Blend oil and sugar then add eggs. Combine flour, baking powder, add almonds and chocolate. Stir into egg mixture, add vanilla. Shape into 3 loaves on ungreased cookie sheet. Sprinkle with cinnamon and sugar. Bake 20 minutes. Cut into 1/2 inch slices. Roll in cinnamon and sugar mixture, then return to oven set at 400° degrees for 4-5 minutes.

Makes approximately 3 dozen cookies.

Erna Levine  
Lake Worth, FL

## HOLIDAY Cookies



Gramma's Cookies

### Gramma's Cookies

#### Ingredients

Makes a very sticky dough. Please do not add any extra flour or else you will get golf balls!

3 eggs  
2 cups brown sugar  
1 cup chopped figs  
1 cup chopped dates  
1 cup chopped nuts  
1 teaspoon baking soda  
pinch salt  
1 teaspoon cinnamon  
1/2 teaspoon ground cloves  
2 1/2 cup flour

#### Directions

Mix the nuts, figs and dates together with a half handful of flour to coat and keep separate. Mix eggs and sugar in a mixer. Sift together flour, cinnamon, cloves, soda and salt. Add to mixer. Add fruit/nuts to mixer.

Bake at 375° for 9 minutes. Let cool several minutes on the cookie sheet before putting on a rack to thoroughly cool.

Ice with a mixture of confectioners' sugar and lemon juice. Can use orange juice or lime juice as well. It only takes a little of the juice; frosting should be kind of thick but still drip off the spoon.

Jess Elliott  
Aspen, CO

## HOLIDAY Cookies



Italian Rum  
Butter Balls

### Italian Rum Butter Balls

#### Ingredients

1 cup soft butter  
1/4 cup light brown sugar  
2 tablespoon light rum  
2 1/4 cups flour  
Melted butter, chopped walnuts,  
cinnamon, sugar

#### Directions

Cream the butter and brown sugar until fluffy. Add rum and blend well. Sift flour and gradually add to the butter mixture, blending in enough to form a smooth ball. Chill one hour. Take pieces of dough the size of a walnut and roll into small balls. Drop in melted butter and roll in a mixture of chopped nuts, cinnamon and sugar. Bake at 350° for 15-20 minutes.

Jane Daniel  
Spring Hill, FL

## HOLIDAY Cookies



Mexican  
Pecan Crescents

### Mexican Pecan Crescents

#### Ingredients

- 1/2 lb. softened butter
- 2 cups of flour
- 4 level teaspoons sugar
- 1 teaspoon of brandy
- 1/2 cup chopped pecans or walnuts
- 1 teaspoon of vanilla
- 1/2 - 1 cup confectioners' sugar

#### Directions

Cream butter in a deep bowl. Blend in sugar, and flour. Mix well. Add brandy, nuts and vanilla, mixing well. Take one teaspoon of dough, form into a crescent shape and place on a cookie sheet about one inch apart. Bake at 350° degrees for 15-20 minutes or until slightly browned. Remove from oven, and while still warm, roll in confectioners' sugar.

Makes approximately 60 cookies.

*Diane Schleich  
Port St. Lucie, FL*

## HOLIDAY Cookies



Mocha Java  
Delight Cookies

### Mocha Java Delight Cookies

#### Ingredients

- 4 cups all-purpose flour
- 1 cup cocoa powder
- 1 teaspoon baking soda
- 4 tablespoons instant espresso coffee
- 2 teaspoons pure vanilla extract
- 2 tablespoons water
- 1½ cups (3 sticks) unsalted butter, softened
- 2 cups packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs, plus 2 large egg yolks
- 16 oz large bittersweet chocolate baking chips
- 3/4 cup toasted coconut
- 3/4 cup coarsely chopped pecans

#### Directions

Preheat oven to 325°. Line 2 baking sheets with parchment paper; set aside. In a small bowl stir together espresso, vanilla and water; set aside. In a medium bowl, combine flour, cocoa powder, salt and baking soda with a wire whisk; set aside. Cream butter and sugars together in the bowl of an electric mixer using the beater or paddle attachment until light and fluffy, for approximately 5 minutes on medium speed. Add eggs and yolks; mix until incorporated. Add espresso mixture; mix well, scraping the sides of bowl with a spatula. At low speed, add flour mixture in small amounts, mixing until just combined. Remove bowl from mixer, and stir in chocolate chips, coconut and pecans.

Using an ice-cream scoop or tablespoon, scoop heaping balls of dough and place 3 inches apart on prepared baking sheets. Bake cookies about 18-20 minutes. Remove from oven; let cool completely before removing cookies.

*Cathryn S. Holley  
Florida City, FL*

## HOLIDAY Cookies



My Christmas Cookie

### My Christmas Cookie

#### Ingredients

Mix together:

1½ cups light brown sugar  
3 eggs  
1/2 lb butter or oleo

Add:

1/2 tablespoon vanilla  
1/3 cup whiskey

Sift together:

3 cups flour  
1 teaspoon baking soda  
1/4 teaspoon salt  
Add to first mixture

Add:

1 lb chopped dates  
1 lb chopped nuts  
1/2 lb white raisins  
Mix well.

#### Directions

Drop by teaspoonful on ungreased cookie sheet. Decorate with 1/4 maraschino cherry on top. Bake at 375° 12-15 minutes. Makes 7 to 8 dozen cookies.

Colleen Ludwig  
Auburndale, FL

## HOLIDAY Cookies



Potato Chip Cookies

### Potato Chip Cookies

#### Ingredients

1 cup shortening  
1 cup brown sugar  
1 cup white sugar  
2 eggs  
2 cups plain flour  
1/2 teaspoon salt  
1 teaspoon soda  
1 teaspoon vanilla flavor  
2 cups slightly crushed potato chips  
1 cup nuts (pecans)

#### Directions

Cream shortening and sugar together. Add eggs and vanilla flavor. Beat well. Add flour, salt, soda and stir until well mixed. Add potato chips and nuts. Drop onto ungreased cookie sheet and bake for approximately 12 minutes at 350° degrees.

Grandvera Bryant  
Ocala, FL

## HOLIDAY Cookies



Alice Knapp's  
Christmas Cookies

### Alice Knapp's Christmas Cookies

#### Ingredients

1 cup of unsalted butter, softened  
1 cup sugar  
1 egg  
2½ cups all-purpose flour  
1 teaspoon baking powder  
2 tablespoons milk  
1 teaspoon almond extract

#### Directions

In a 3 quart mixing bowl, cream butter, sugar and egg until light and fluffy. Beat in flour, baking powder, milk and almond extract until smooth and well combined. Chill 2 to 3 hours or until firm enough to be rolled. Roll dough, 1/2 at a time, on a well-floured surface to 1/8 to 1/4 inch thickness. Cut out with cookie cutters. Place on ungreased cookie sheet. Bake near center at 400° degrees for 6-10 minutes. Cool on wire rack. Frost or decorate using egg white and sprinkles.

Makes 6 dozen 2 inch cookies

*Alice Knapp  
The Villages, FL*

## HOLIDAY Cookies



Cinnamon Nut  
Refrigerator Cookies

### Cinnamon Nut Refrigerator Cookies

#### Ingredients

3½ cups sifted flour  
1½ teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2 teaspoons cinnamon  
1¼ cups butter  
1 cup white sugar  
1 cup firmly packed brown sugar  
3 eggs  
1 cup chopped nuts

#### Directions

Preheat oven to 400° degrees. Add baking powder, baking soda, salt and cinnamon to sifted flour, and sift all together three times. Set aside. Cream butter until it is light, then gradually cream in white and brown sugars until the mixture is fluffy and spongy. Beat eggs well and stir into the creamed ingredients. Add sifted dry ingredients and nuts. Stir together until well combined. Shape the stiff dough into round rolls about 1½ inches in diameter. Wrap in waxed paper and chill overnight in refrigerator.

Cut rolls into thin slices with a sharp knife and place slices on greased cookie sheets. Bake for about 10 minutes.

Makes 8 dozen cookies.

*JoAnne McKenna  
Sarasota, FL*

## HOLIDAY Cookies



Ischler Cookies

### Ischler Cookies

#### Ingredients

2½ cups unsifted all-purpose flour  
3 oz (1/2 cup) blanched almonds, finely ground  
1 teaspoon ground cinnamon  
10 oz (2 1/2 sticks) unsalted butter, room temperature  
2/3 cup granulated sugar

#### Decoration:

1 cup unsifted powdered sugar  
1 cup raspberry jam

#### Directions

Dough: In a medium bowl, blend the flour, ground almonds and cinnamon briefly with a wire whisk; set aside. In the large bowl of an electric mixer, cream the butter at medium-low speed until smooth, about 1 minute. Beat in the sugar at medium speed until well combined and slightly fluffy. Gradually add the dry ingredients and mix just until the mixture is thoroughly combined. Refrigerate approx. 2 hours.

Adjust rack to lower third of oven and preheat oven to 325° degrees. Roll out the dough to 1/8 inch thickness. Using a 1½-inch round cutter, cut out circles in the dough. Using the narrow end of a 3/8-inch plain pastry tip as a cutter, cut out one small hole in 1/2 of these circles in order to sandwich the cookies later. Space the cookies 1/2 inch apart on a greased baking sheet. Bake for 13 to 15 minutes, or until the cookies are pale golden and feel slightly firm. Place baking sheet on wire rack to cool 5 minutes. Lift the cookies from the baking sheet to a rack to cool.

**Decoration:** Using a sieve, dust the powdered sugar just over the tops of the cookies with holes.

Spoon about 1/2 teaspoon raspberry jam on each plain circle. Center a sugared circle on top of a jellied bottom and gently press so the jelly fills in the hole. Repeat with the remaining cookies.

Store cookies in a single layer in a covered foil-lined container, such as a cake box, at room temperature up to 10 days.

*Sonja Younginer  
Stockbridge, Ga*

## HOLIDAY Cookies



Pignoli (pine nut)  
Treats

### Pignoli (pine nut) Treats

#### Ingredients

##### For shells:

2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1½ sticks (or 3/4 cup) unsalted butter  
(I like to use high grade butter such as Plugra or extra creamy butter)

1 cup sugar  
1 large egg  
1/2 teaspoon salt

##### For filling:

2/3 cup firmly packed light brown sugar  
2 tablespoons butter, melted and cooled  
1 large egg, lightly beaten  
1 teaspoon vanilla  
1/2 teaspoon salt  
1¾ cups pignoli (pine nuts)

#### Directions

Whisk together flour, baking powder and salt and set aside. Cream butter and sugar until very light and fluffy. Beat in egg and vanilla. Slowly beat in dry ingredient mixture until just combined (do not overmix). Divide the dough in half, wrapping each half in plastic wrap and refrigerate 2 hours.

Divide first half of the dough into approximately 24 pieces (approx 1½ teaspoons each) and roll each piece into small ball. Press each ball into the bottom and sides of an ungreased mini-muffin or cupcake tin and refrigerate while filling is prepared. Preheat oven to 375°.

Whisk together brown sugar, butter, egg, vanilla and salt until well blended. Stir in nuts. Remove shells from refrigerator and fill each shell with approximately 2 teaspoons filling. Bake until filling is lightly browned and bubbling, approximately 12-15 minutes. Run a sharp knife around the edge of each pastry to loosen and let cool, in pan, for 10-15 minutes on cookie rack. Remove from pan and let cool completely. Repeat process with remaining dough and filling.

*Maria Lepore  
Newberry, FL*

# HOLIDAY Cookies



Sunset Cookies

## Sunset Cookies

### Ingredients

1/2 pound butter  
1/4 cup + 2 tablespoons sugar  
2 1/4 cups flour  
1 teaspoon vanilla  
red sugar

### Directions

Preheat oven to 400° degrees. Cream butter; add sugar and blend thoroughly. Add vanilla, blend in flour. Form into a roll 1 1/2 inches in diameter. Roll in red sugar, wrap in waxed paper and refrigerate overnight. Cut into 1/4 inch slices, place on lightly buttered baking sheets, and bake for approximately 15 minutes. Watch carefully—do not allow them to get brown or they will have a burned flavor. Remove immediately from baking sheets to cool on wire rack.

*Joanne McKenna  
Sarasota, FL*