



## **Special Thanks to all the 2021 Martinsville Cookie Stroll Bakers!**

### **What is Rediscover Martinsville?**

A not-for-profit, all-volunteer organization committed to enhancing the perception, quality of life, and long-term economic growth of the entire Martinsville community through a concentrated and sustained effort to revitalize the city's downtown district. Projects that have brought noticeable change include flower beds, outdoor films and concerts, seasonal fun events, and Adopt-a-Post holiday decorations. So much more is planned!

### **Who benefits from Rediscover Martinsville?**

The entire Martinsville community! "Downtown revitalization brings exponential benefits to every resident. If merchants benefit from revitalization through growth and expansion, we benefit. Property values increase, residents have access to greater services and goods, employment increases, tax revenues increase, the cost of municipal services decreases, and the community is preserved."

### **How can you help?**

Be a part of Rediscover Martinsville's efforts to revitalize downtown Martinsville through membership, sponsorship, and volunteering for events, activities, and special projects. Your membership dues provide base-level funding. Additional sponsorships finance important projects. Volunteering makes it all happen!

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## Chewy Coconut Cookies

*"These old school cookies were Mom's favorites. They remind me of her when I catch the fragrance of them baking."*

### Ingredients

1¼ cups flour  
½ tsp baking soda  
¼ tsp salt  
½ cup butter, softened  
½ cup light brown sugar  
½ cup sugar  
1 egg, beaten  
1 tsp vanilla extract  
1 1/3 cup flaked sweetened coconut

### Directions

Preheat oven to 350° F.

Combine dry ingredients. In another bowl cream together butter and sugars. Beat in egg and vanilla. Add dry ingredients. Mix well. Fold in coconut. Drop by teaspoonful onto parchment paper lined baking sheets, 3" apart. Bake for 8-10 minutes until lightly browned. Cool on racks.

Makes 36

By: Michael Weaver

## Browned Butter Chocolate Chip Cookies

*"I have been a baker from a young age and every year this is the one cookie my family requests."*

### Ingredients

1½ cups all-purpose flour  
1 tsp salt  
¾ tsp baking soda  
1½ sticks unsalted butter, divided  
1 cup brown sugar  
¼ cup sugar  
1 large egg  
2 large egg yolks  
3 tsp vanilla extract  
8 oz. mini semi-sweet chocolate chips

### Directions

Preheat oven to 375° F.

Mix flour, salt, and baking soda in a small bowl.

Cook one stick of butter in a large saucepan over medium heat, stirring often and scraping bottom of pan, until butter foams, then browns (about 4 minutes).

Transfer butter to a large heatproof bowl and let cool 1 minute. Cube remaining butter into small pieces and add to brown butter.

Add both sugars to butter and mix well.

Add egg and egg yolks and Vanilla, stir in.

Fold in dry ingredients into mixture.

Fold in chocolate chips.

Chill in the Fridge for 10 to 15 minutes until scoops hold their shape.

Scoop cookies on to parchment-lined baking sheets and bake for 9 minutes until golden brown.

Remove with spatula and cool on cookie racks.

By: Alicia Evitts

## Peanut Butter Llama Cookies

*"This recipe is special to me because my mother and I have made these cookies for over 30 years. Now I get to add a llama twist and make cookies with my own daughter."*

### Ingredients

1 cup butter  
1 cup crunchy peanut butter  
½ cup creamy peanut butter  
1 cup white sugar  
1 cup packed brown sugar  
2 large eggs  
2½ cups all-purpose flour  
1 tsp baking powder  
½ tsp salt  
1½ tsp baking soda  
Chocolate melt for garnish  
Powdered sugar for fork dusting

### Directions

Preheat oven to 375° F.

Cream butter, crunchy peanut butter and sugars together in a bowl. In separate bowl, sift flour, baking powder, baking soda, and salt. Blend into butter mixture. Chill in fridge at least 1 hour. Roll dough into 1" balls and put onto baking sheets. Flatten each ball with a fork dusted in powdered sugar, making a criss-cross pattern. Bake for about 10 minutes until browned. Melt chocolate and pour into llama molds. Once cooled, use a little bit of creamy peanut butter to stick chocolate to cookie.

By: Donnika and Amy Hicks

## Reindeer Christmas Cookies

### Cookie Dough

1 cup salted butter, softened  
1 cup granulated sugar  
1 tsp vanilla extract  
½ tsp almond extract  
1 egg  
2 tsp corn starch  
2 cups all-purpose flour

Mix all ingredients, adding flour last and slowly while mixing. Chill dough for 24 hours.

Preheat oven to 350° F.

Use a ball jar lid or round cookie cutter to cut circles out. Bake for 7-8 minutes. Cool. Decorate.

### Icing

2½ cups powdered sugar  
1 tsp clear vanilla extract  
1½ Tablespoons light corn syrup  
2 Tablespoons milk  
Food Coloring (Use red, yellow, blue to make brown)

### Decorating Ingredients

Chocolate covered mini knot-shaped pretzels  
Red M&M's or Red Hot Candy  
Brown M&M's

Use icing to ice cookies. Let set a bit. Add two of the pretzels for the reindeers ears. Add a red M&M or Red Hot for the nose. Add two brown/black M&M's for the eyes.

By: Amy Thompson

## Chocolate Mint Cookies

### Ingredients

¾ cup butter  
1½ cups packed brown sugar  
2 tablespoons water  
2 cups semisweet chocolate chips  
2 eggs  
2½ cups all-purpose flour  
1¼ tsp baking soda  
½ tsp salt  
36 chocolate mint wafer candies

### Directions

In a large pan over low heat, cook butter, sugar and water until butter is melted. Add chocolate chips and stir until partially melted. Remove from heat and continue to stir until chocolate is completely melted. Pour into a large bowl and let stand 10 minutes to cool off slightly.

At high speed, beat eggs, one at a time into chocolate mixture. Reduce speed to low and add dry ingredients, beating until blended. Chill dough about 1 hour.

Preheat oven to 350° F.

Roll dough into balls and place on ungreased cookie sheet about 2" apart. Bake 8-10 minutes. While cookies are baking unwrap mints and divide each in half. When cookies are brought out of the oven, put ½ mint on top of each cookie. Let the mint sit for up to 5 minutes until melted, then spread the mint on top of the cookie.

By: Beth Sewell

## Peanut Butter Blossoms

*"The recipe for this popular cookie is shared by Kathy Alvey, a teller at Key-Bank. The soft, flavorful cookie is always at her Nana's house for Christmas and holiday gatherings."*

### Ingredients

1 cup (2 sticks) butter, softened  
1 cup granulated sugar  
1 cup brown sugar, packed  
1 cup creamy peanut butter  
2 eggs  
¼ cup milk  
2 tsp vanilla  
3½ cups flour  
2 tsp baking soda  
1 tsp salt  
Granulated sugar  
Hershey's chocolate kisses, unwrapped

### Directions

In a mixing bowl, cream together butter, sugars, and peanut butter. Add eggs, milk, and vanilla. In a separate bowl, whisk flour, baking soda, and salt together. Slowly add by spoonfuls to the creamed mixture. Chill the dough.

Preheat oven to 350° F. Shape dough into walnut-size balls and roll in sugar. Place on parchment-lined baking sheets. Bake for 8-10 minutes. Remove from oven and allow cookies to cool slightly. Press unwrapped chocolate Kiss in center of each cookie while still warm but not hot. Makes about 8 dozen cookies.

By: Jarod Turner/Key Bank Employees

## Candy Cane Cookies

(A Festive Christmas Cookie)

*"This is a recipe from my mother. As far back as I can remember, they have been a tradition at Christmas time. I made them with my mom when I was a kid; with my kids when they were young; and now, with my grandkids. Every year the Candy Cane cookies are always the first to disappear from the cookie plate. The little kids always try to eat one color of the candy cane first."*

### Ingredients

1 cup soft shortening (half butter, if desired)  
1 cup sifted powdered sugar  
1 egg  
2 tsp almond flavoring  
1 tsp vanilla  
2½ cups sifted flour  
1 tsp salt  
½ tsp red food coloring

### Directions

Preheat oven to 375° F.

Mix well shortening, sugar, egg, and flavorings. Mix flour and salt together, then stir into batter until well mixed. Divide dough in half. Blend red food coloring into one half. Then, on a lightly floured board (or piece of waxed paper), roll separately one dollop of each color of dough into a strip about 4" long. Then place the red strip and the white strip side by side. Press lightly together and twist like a rope. Place on a cookie sheet curving the top down to make the cookie into the shape of a candy cane. Bake 9 minutes or until lightly browned. Cool slightly before removing the cookies from the cookie sheet. Depending on size, makes 2 to 3 dozen cookies.

By: Anne McGown

## Russian Tea Cakes

*"Vivian Goben, a friend of my mother and Martinsville resident, wrote a cookbook in the 1970's. This recipe is from that book. It is my father's favorite."*

### Ingredients

1 cup soft butter  
½ cup powdered sugar  
1 tsp vanilla  
¼ tsp salt  
¾ cup finely chopped pecans or English walnuts

### Directions

Preheat oven to 400° F.

Mix butter, sugar, and vanilla. Blend salt and flour. Add to butter mixture. Mix in nuts. Roll into 1" balls. Bake for 9-11 minutes. Roll in powdered sugar. Roll again when cool.

By: Barbara Boys



## Peanut Butter No-Bake

*"The recipe was given to me by a nurse I worked with many years ago. Her no-bake cookies were the best. When she gave me the recipe, they started to be my go-to for any pitch-in occasion. When I had children, they loved them and they quickly became our favorite cookie."*

Mix in pan:

2 cups sugar  
¼ cup butter  
½ cup milk

Put on medium heat and cook until the mixture starts to boil. Remove from heat and add:

1 cup peanut butter  
1 tsp. vanilla extract  
1 pinch of salt

Stir until the peanut butter dissolves, then add:

2 cups quick cook oats and stir until coated. Drop by spoonful onto parchment paper and cool.

By: Bobbie Pacquin-Reese (Franciscan Health)

## Form Cookie

*"This recipe has been handed down for generations. My grandmother made them with my mom as a child -my mom with me-me with my three sons. They are family and friends favorites."*

Sift:

4½ cups sifted flour  
1 tsp baking soda  
½ tsp salt

Cream:

1¼ cups sugar  
1 cup margarine (shortening)  
3 eggs  
1 tsp vanilla extract  
½ tsp lemon extract

Mix together. Chill dough overnight.

Preheat oven to 350° F. Roll out on floured surface to 1/8" thick. Bake for 8 minutes.

Icing:

1 bag powdered sugar  
1 stick butter, softened  
1 tsp vanilla extract  
Milk to get to desired consistency

Food coloring

By: Brenda Markitan

## Rolled Ginger Cookies

*"This recipe is a very old family tradition that has been passed down for many generations. I enjoy sharing cookies with friends and family throughout the Holiday season."*

Cream together:

1 cup Parkay margarine (or similar 60% content vegetable oil content margarine)  
1 cup sugar

Add:

1 egg  
1 cup molasses  
2 Tablespoons white vinegar  
Beat until blended.

Sift together and stir in:

5 cups sifted flour  
1½ tsp soda  
½ tsp salt  
1 Tablespoon ginger + to taste  
1 tsp cinnamon + to taste  
1 tsp cloves

Chill 3 hours or more, roll on floured surface to ¼-3/8" thickness, cut, \*\*decorate, and bake on greased (or parchment paper-covered) sheet, 1" apart. Bake at 350° F. for 11 minutes, depending on thickness and oven variations. Makes approximately 24 4" to 5" cookies.

\*\*Optional: decorate with red hots, Hershey's cinnamon chips, choc. chips, raisins, etc.

By: Brenda Zody

## Snowball Cookies

*"This is a childhood favorite!"*

### Ingredients

1 cup butter  
½ cup confectioners sugar  
¼ tsp salt  
1 tsp vanilla  
2¼ cups flour  
1 cup chopped pecans  
1/3 cup confectioners sugar for dusting as noted

### Directions

Preheat oven to 350° F.

Cream the butter with ½ cup confectioners sugar and vanilla. Mix in the flour, pecans, and salt. Roll about 1 Tablespoon of dough into balls and place on ungreased cookie sheet. Bake for approximately 15 minutes or until bottoms are golden brown. While cookies are still hot, roll them in confectioners sugar. Once they are cooled, roll them again in confectioners sugar.

By: Carie Barkwell

# Vanilla Sugar Cookies with Royal Icing

## Cookie Ingredients

3 cups all-purpose flour, spooned and leveled  
1 cup powdered sugar  
½ tsp coarse Kosher salt (if using table salt, use half the amount)  
1 cup cold unsalted butter, cut into 16 pieces  
2 tsp vanilla bean paste or the seeds scraped from 1 vanilla bean (or 2 tsp vanilla extract)  
¼ cup whole milk

## Cookie Instructions

In your food processor, pulse the flour, powdered sugar and salt until combined.

With the processor running, drop in the pieces of butter, one at a time, pulsing a few times until the butter is evenly distributed, and the dough is moistened and crumbly.

Add the vanilla and the milk, then process until the dough starts to stick together.

Dump the dough out onto a clean counter and use your hands to finish bringing the dough together, kneading in any stray bits of flour. The dough should be soft, smooth and supple.

Shape the dough into a flat disk, wrap in plastic wrap, and refrigerate for 20 minutes.

Prepare two baking sheets by lining them with sheets of parchment paper.

On a lightly floured surface, place the disk of dough, and dust the top of the dough with flour, too. Roll out to an even thickness of about ¼" thick.

Use any size/shape cookie cutters to cut as many cookies as you can, placing the cut cookies 2" apart on the parchment lined baking sheets.

Gather up the scraps of dough, roll them out again, and continue cutting as many cookies as you can.

Place the baking sheets with the cut cookies in the refrigerator and chill for 1 hour – chilling the cut cookies helps to ensure they don't spread and hold their shape perfectly while baking.

Preheat oven to 350° F.

Bake the chilled cookies on the center oven rack for about 11½– 12 minutes. The tops should be a very pale golden with no dark browning, and you should see tiny flaky layers around the edges.

Cool the cookies for 5 minutes on the pan, then very gently transfer them to a cooling rack to cool completely.

Sugar cookies are delicate when warm, so handle with care.

## Royal Icing Ingredients

2 lb. bag of powdered sugar  
5½ Tablespoons meringue powder  
3 tsp vanilla extract  
½-¾ cup warm water

## Royal Icing Instructions

Add your sugar and meringue powder to your mixer and combine on low using the paddle attachment.

While the sugar is mixing, add your extract to ½ cup of warm water.

With the mixer on Low-Medium, gradually add your water, scraping the sides. You want the mixture to reach a honey-like consistency, and can add up to another ¼ cup warm water to get it there. Make sure you don't get it too runny!

Once your icing is goopy and honey-like, turn the mixer up to medium-high and whip it for 2-3 minutes!

Use immediately or store in an airtight container for up to 2 weeks.

By: Cyndi Willis

## Snickerdoodles

### Ingredients

2¾ cups flour  
2 tsp cream of tartar  
1 tsp baking soda  
¼ tsp salt  
1½ cups sugar  
1 cup butter, softened  
2 eggs  
1 tsp vanilla

### Directions

In a medium-size bowl whisk together the 2¾ cups flour, 2 tsp cream of tartar, 1 ts baking soda, and salt together. Set aside.

In a large mixing bowl cream together the 1½ cups sugar and 1 cup softened butter until light and fluffy, about 3-5 minutes. Add the 2 eggs one at a time and mix well. Add the 1 tsp vanilla and blend well.

Add dry ingredients to the wet ingredients and mix well. Chill for at least 1 hour.

Preheat oven to 350° F.

Mix the ¼ cup sugar and 1 Tablespoon cinnamon together in a small bowl. Shape the dough into 1" balls and roll in the cinnamon-sugar mixture to coat evenly. Place 2" apart on a parchment-lined baking sheet.

By: Danielle Corrin

## Toasted Coconut Butterscotch Cookies

### Ingredients

1 stick of butter  
½ cup sugar  
½ cup brown sugar  
1 egg  
½ cup salad oil  
1 tsp coconut flavoring  
2½ cups flour  
1 tsp baking soda  
1tsp cream of tartar  
¼ tsp salt

### Directions

Cream butter and sugars until fluffy.

Slowly add next 3 ingredients (egg, salad oil, and flavoring).

Measure dry ingredients together (flour, baking soda, cream of tartar and salt).

Add to batter and mix well.

Chill for ½ hour.

Preheat oven to 350° F.

Roll into balls about the size of a walnut, flatten slightly.

Bake for 14 minutes, let cool on cookie sheet for several minutes. Makes 3½ dozen.

Enjoy!

By: Darlene Parkhurst

## Chocolate Brownie Drop Cookies

### Ingredients

1 1/3 cups margarine, softened  
2 Tablespoons vanilla extract  
1 cup granulated sugar (plus extra in which to roll cookies)  
1 cup firmly packed brown sugar  
2 1/3 cups unbleached all-purpose flour  
2 tsp baking powder  
1 tsp baking soda  
2/3 cup plus 1 teaspoon cocoa powder  
4 Tablespoons milk  
1 Tablespoon vegetable oil  
1-2 cups semisweet chocolate chips

### Directions

Preheat oven to 350° F.

In a large bowl, stir softened margarine, vanilla, sugars, baking powder, baking soda, cocoa, milk, oil and mix thoroughly until smooth. Stir in flour and then fold in chocolate chips.

Roll rounded teaspoonfuls of dough in granulated sugar and drop sugar-coated dough onto ungreased baking sheet 2 1/2" apart. Bake for 10 minutes. Cool 2 minutes on baking sheet. Remove and place on wire racks to cool completely.

By: Debbie and Jack Kresse

## Chocolate Crinkles

From the Betty Crocker "Cooky Book" published 1963

*"My mom had (and still has!) this cookbook. I can remember it from my earliest childhood. These chocolate cookies were one of our favorites around Christmas time. They can be a little tricky to tell when they are done because you can't see them browning. I touch them lightly when I think they're done to see if they spring back a little or if my finger leaves an imprint."*

### Ingredients

1/2 cup vegetable oil  
4 squares (4 ounces) unsweetened chocolate , melted  
2 cups granulated sugar  
4 eggs  
2 tsp vanilla  
2 cups flour  
2 tsp baking powder  
1/2 tsp salt  
1 cup powdered sugar

### Directions

Preheat oven to 350° F.

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add Vanilla. Stir Flour, baking powder, and salt into oil mixture. Chill several hours or overnight.

Drop teaspoonfuls of dough into powdered sugar. Roll in sugar; shape into balls. Place about 2" apart on greased cookie sheet. Bake 10 - 12 minutes. Do not overbake! Makes about 6 dozen cookies.

By: Eric Hooker

## Peanut Butter Blossoms

### Ingredients

½ cup granulated sugar  
½ cup Brown sugar, packed  
½ cup peanut butter, creamy  
1 egg  
1 tsp vanilla  
½ tsp salt  
1½ cups Gold Medal all-purpose flour  
¾ tsp baking soda  
½ cup granulated sugar  
Unwrapped Hershey Kisses

### Directions

Combine ½ cup sugar, brown sugar, and peanut butter in bowl. Beat at medium speed until light and fluffy. Add egg, vanilla and salt; continue beating until well mixed. Add flour and baking soda; beat at low speed, scraping bowl often, until well mixed. Cover with plastic food wrap; refrigerate 30 minutes.

Preheat oven to 375° F.

Shape dough into 1¼" balls. Roll balls in ½ cup sugar. Place 2" apart onto ungreased cookie sheets.

Bake 8-10 minutes or until very lightly golden brown. Immediately press 1 chocolate candy piece in center of each cookie. Remove to cooling racks.

By: Jana Manley

## Chocolate Peanut Butter No-Bake Cookies

*"This recipe is special to me because my grandmother and I used to make these together."*

### Ingredients

¼ cup unsalted butter  
1½ cups sugar  
½ cup milk  
¼ cup unsweetened cocoa powder  
2/3 cup peanut butter  
1 Tablespoon vanilla  
3 cups oats  
1/8 tsp salt

### Directions

Combine milk, butter, sugar and cocoa and bring to a boil. Stir constantly for 2 minutes.

Combine remaining ingredients with boiled mixture and quickly stir all together.

Drop cookies onto parchment or wax paper and allow to cool completely

By: Mollie Hitchcock

## Angel Cookies

*"This recipe is special to me because it is a family recipe which has been passed down to four generations. Started from the family 'Walls' from Mooresville, Indiana."*

### Ingredients

2 cups white flour  
1 tsp baking soda  
1 tsp. cream of tartar  
¼ tsp salt  
½ cup butter (sticks)  
½ cup shortening  
½ cup brown sugar  
½ cup white sugar  
1 egg  
1 cup chocolate chips  
1 tsp vanilla  
½ cup nuts

### Directions

Preheat oven to 350° F. Mix dry ingredients. Set aside. Mix or cream together butter, shortening, sugars, eggs, vanilla.

Gradually add dry ingredients to butter mixture. Add chips and nuts. Roll into balls and then in sugar. Bake for 12-15 minutes.

By: Jackson Junk/Jessica and Sadie Jackson

## Christmas Butter Cookie

*"This is my mother's recipe. She used to make it with my daughter and me."*

### Ingredients

1½ cups butter  
2 eggs  
3 cups flour  
1 tsp baking soda  
1 tsp vanilla  
1½ cup sugar  
Decorator Sugar  
Gum Drops (optional)

### Directions

Preheat oven to 400° F.

Combine sugar, butter, and eggs in large bowl. Beat at medium speed until creamy. Reduce speed to low; add all remaining ingredient. Mix well. Shape rounded teaspoonfuls of 1" balls into decorator sugar. Bake 7 - 10 minutes 2" apart.

By Melissa Kaserman-Morris

## Coconut-Cranberry-Chip Cookies

*"This is one addictive cookie. These tasty rounds are everything a Christmas cookie should be—my favorite for anytime."*

### Ingredients

3 sticks butter at room temperature  
2 cups sugar  
2 Tablespoons fresh orange zest, grated fine  
2 tsp pure vanilla  
3 cups all purpose flour  
1 tsp baking powder  
¼ tsp salt  
1½ cups raisins  
1½ cups flaked coconut  
12 oz. Ghirardelli white chocolate chips

### Directions

Preheat oven to 350° F.

In large bowl with stand mixer on medium speed, beat butter until light and fluffy. Add sugar, orange zest, and vanilla. Beat until smooth.

In medium bowl, mix flour, baking powder, and salt. Add to butter mixture. Stir to mix then beat on low speed until dough comes together, about 5 mins. The mix will look dry until it comes together as dough. If it is too crumbly to form balls, the dough needs to be mixed longer. It should be a smooth, homogenous mass. Mix in cranberries, coconut and chips.

Shape dough into 1" balls and place 2" apart on parchment paper lined cookie sheets. If baking 2 sheets on upper and lower racks at same time, switch positions halfway through baking. Bake for total 8-10 minutes. Bottoms of cookie should be light brown. Watch carefully. Makes 6 dozen. Can be frozen in airtight container.

By: Jo Ann Wetzel

## Classic Spritz Cookies

### Ingredients

1 cup butter, softened  
½ cup sugar  
2¼ cup Gold Medal all-purpose flour  
¼ tsp salt  
1 egg  
¼ tsp almond extract or vanilla

*If Desired:*

food color  
currants, raisins, candies  
colored sugar  
finely chopped nuts  
Candied Fruit/fruit peel

### Directions

Preheat oven to 400° F.

Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt, egg, almond extract and a few drops of food color.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants, fruit, colored sugar, nuts, etc. if desired.

Bake 5-8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies. Makes 72 cookies.

By: JoAnn Fischer



## Amish Sugar Cookies

*"My Mama made this cookie a lot. When she passed away, my mom and I started baking for The Cookie Stroll. This recipe just reminds me of days gone by and fond memories."*

### Ingredients

4½ cups (576g) all-purpose flour  
1 teaspoon baking soda  
1 teaspoon McCormick Cream of Tartar  
1 cup (2 sticks) salted butter, room temperature  
1 cup (8 oz.) vegetable oil  
1 cup granulated sugar  
1 cup confectioners sugar  
2 large eggs, room temperature  
2 tsp McCormick Pure Vanilla Extract

### Directions

Preheat oven to 375° F. and line a few baking sheets with parchment paper. (I bake them at 350° F. in a convection oven.)

In a large bowl, whisk together the flour, baking soda, and cream of tartar. Set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, oil, and sugars on medium-high speed until light and fluffy, scraping the sides as necessary. Reduce speed to medium and add the eggs, one at a time, mixing just until combined. Add the vanilla and mix until combined. Reduce speed to low and add the flour in three additions, scraping down the sides as necessary. Using a scoop that holds 2 tablespoons of dough, drop batter onto the baking sheet, spacing at least an inch apart. Bake for 8 to 10 minutes, just until the edges begin to darken. Let cool on baking sheet.

By: Emma Messmer

## Chocolate Chip Cookies

*"This recipe has been in my family for three generations and the symbolism behind it is that there is always enough for another person. It's a large family recipe."*

### Ingredients

1 lb. Margarine  
1½ lbs. brown sugar  
1½ cups white sugar  
5 cups flour  
1 tsp baking soda  
2 eggs  
2 tablespoons vanilla  
12 oz. chocolate chips  
Nuts

### Directions

Preheat oven to 350° F. Mix ingredients together. Drop by teaspoon onto cookie sheet. Bake for 10 minutes.

By: Edith Lundin

Submitted by: Lori Reams

## Baker's Peanut Butter Chocolate Chip Cookies

### Ingredients

½ cup margarine or butter, softened  
¾ cup firmly packed brown sugar  
1 cup peanut butter  
¾ granulated sugar  
1 tsp vanilla  
2 eggs  
1½ cups all-purpose flour  
1 tsp baking soda  
¼ tsp salt  
1 pkg. (12 oz.) Baker's Semi-Sweet Real Chocolate Chips  
1 cup chopped nuts (optional)

### Directions

Preheat oven to 375° F. Cream margarine, peanut butter, sugar, vanilla, and eggs together. Slowly add dry ingredients. Once mixed, add chocolate chips and nuts.

Bake for 9-11 minutes. Cool on Cutting board after taking out of oven. Store in air tight container.

By: Katia Voshell

## Snickerdoodle Cookies

*"Snickerdoodle Cookies were my favorite growing up to eat and make with my family."*

### Ingredients

1 cup butter, softened  
1½ cups sugar  
2 large eggs  
2¾ cups flour  
2 tsp cream of tarter  
1 tsp baking soda  
¼ tsp salt  
3 Tablespoons sugar  
3 tsp cinnamon  
1 tsp vanilla extract

### Directions

Mix softened butter, 1½ cups sugar, 1tsp of vanilla extract and eggs thoroughly in large bowl. Combine flour, cream of tarter, baking soda and salt in separate bowl.

Blend dry ingredients into butter mixture. Chill dough for 10-15 minutes in fridge.

Preheat oven to 350° F.

Mix 3 Tablespoons sugar and 3 tsp of cinnamon in small bowl. Scoop 1" globs of dough into sugar/cinnamon mixture. Coat by gently rolling balls of dough in mixture. Place on ungreased cookie sheet and bake for 10 minutes. Remove immediately from pan.

By: Katie Baughn Hobbs

## Music Note Sugar Cookies

*"This is a family favorite of Lauri Wood from Woodridge Music Academy."*

### Directions

1 cup shortening  
1 egg  
2 tsp lemon or orange juice  
½ cup milk  
4 cups flour  
1½ cups sugar  
1 Tablespoon soda  
1 tsp salt

### Ingredients

Preheat oven to 375° F.

Mix dry ingredients together. Add shortening with pastry blender. In a 1 cup measuring cup, add egg, citrus juice and fill remainder with milk (may take more than ½ cup). Blend all together in large bowl. Roll ½" thick with rolling pin on floured surface. Use desired cookie cutter and place on ungreased cookie sheet. Bake 10 minutes until cookies become white and slightly brown on bottom. When still warm, brush with lemon or orange juice and sprinkle with sugar.

By: Kelly Mitchell

## Chocolate Chip Cookies

*"This is my Grandma's recipe. She has her own cookbook."*

### Ingredients

2¼ cups flour  
1 tsp Baking soda  
1 tsp Salt  
1 cup butter  
¾ cup brown sugar  
1 tsp vanilla  
2 eggs  
12 oz. chocolate chips

### Directions

Preheat oven to 375° F.

Mix flour, soda, and salt. Cream butter, sugar, vanilla, and eggs. Gradually add flour mixture. Stir in chips and nuts as desired. Drop by teaspoon onto ungreased baking sheet. Bake for 9-11 minutes. Remove from sheet and cool.

By: Laura England

## Holiday Sprinkle Cookies

### Ingredients

16 Tablespoons salted butter  
1 cup brown sugar  
½ cup white sugar  
2 eggs  
4 tsp vanilla  
3 1/3 cups flour  
2 tsp baking soda  
1 tsp salt  
2 cups white chocolate chips  
½ cup sprinkles

### Directions

Preheat oven to 350° F. Combine and mix brown sugar, white sugar, melted butter in mixing bowl. Beat in egg and vanilla. Add flour, salt, and baking soda, mixing well. Add chips and sprinkles.

Use round stainless steel scoop to put onto cookie sheet. Bake for 11 minutes. Cool and store. Enjoy!

By: Julia Ewing

## Oatmeal White Chocolate Cranberry Cookies

*"I have always loved chewy oatmeal cookies and my daughter loves white chocolate and cranberries. So these cookies were perfect for us to share."*

### Ingredients

1 cup unsalted butter, softened  
1 cup packed brown sugar  
¼ cup granulated sugar  
2 large eggs  
1 Tablespoon vanilla extract  
1 Tablespoon molasses  
1½ cups all purpose flour  
1 tsp. baking soda  
1½ tsp ground cinnamon  
½ tsp salt  
3 cups old-fashioned rolled oats  
6 oz. dried cranberries  
2/3 cup white chocolate chips

### Directions

Cream softened butter, brown sugar and granulated sugar until combined.  
Add eggs and mix until combined.  
Add vanilla and molasses and mix until combined.  
In separate bowl, mix together flour, baking soda, cinnamon and salt. Add to the wet ingredients and mix until combined.  
Mix in oats, cranberries and white chocolate chips.  
Refrigerate dough for 30 minutes.  
Preheat oven to 350° F.  
Drop by rounded tablespoon full onto cookie sheet.  
Bake for approximately 10-12 minutes.  
Makes approximately 24-30 cookies.

By: Lori Stroll

## Molasses Sugar Cookies

*"This recipe is a Christmas Classic and Family Favorite."*

### Ingredients

¾ cup shortening  
1 cup sugar  
¼ cup molasses  
1 egg  
2 tsp baking soda  
2 cups flour  
½ tsp ground cloves  
½ tsp ground ginger  
1 tsp cinnamon  
½ tsp salt

### Directions

Preheat oven to 375° F.  
Melt shortening and let cool. Add sugar, molasses and egg. Beat well. Sift together dry ingredients and add. Mix well and chill. Form into 1" balls, roll in sugar and place on greased cookies sheets, 2" apart.  
Bake for 8-10 minutes.

By: Mary Ann Frame, Nancy Maxwell, and Adam Maxwell

# Cookies & Cream Cookies

## Ingredients

1 cup butter softened  
½ cup brown sugar  
½ cup sugar  
1 4.2 oz pkg. Oreo Cookies & Cream pudding mix  
2 eggs  
1 tsp vanilla extract  
2¼ cups flour  
1 tsp baking soda  
1 cup white chocolate chips (optional)  
15 Oreo cookies coarsely crushed (you want big chunks!)

## Directions

Preheat oven to 350° F.

Using a hand mixer, cream the butter and sugars. Add the pudding mix and mix until well blended. Add the eggs and vanilla and mix well. Add the flour and baking soda and continue mixing. Stir in the white chocolate chips and Oreo cookie chunks.

Drop cookies by rounded teaspoonfuls (I use a cookie scoop) onto a greased cookie sheet. Bake for 10 minutes.

By: Matthew Harakal

# Lemon Ricotta Cookies

## Cookies

### Ingredients

2½ cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 stick unsalted butter, softened  
2 cups sugar  
2 eggs  
1 (15-ounce) container whole milk ricotta cheese  
3 tablespoons lemon juice  
1 lemon, zested

### Directions

Preheat the oven to 375° F.

For Cookies: In a medium bowl combine the flour, baking powder, and salt. Set aside. In the large bowl combine the butter and the sugar. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, 1 at a time, beating until incorporated. Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients. Line 2 baking sheets with parchment paper. Spoon the dough (about 2 Tablespoons for each cookie) onto the baking sheets. Bake for 15 minutes, until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes.

## Glaze

### Ingredients

1½ cups powdered sugar  
3 tablespoons lemon juice  
1 lemon, zested

### Directions

Combine the powdered sugar, lemon juice, and lemon zest in a small bowl and stir until smooth. Spoon about ½ teaspoon onto each cookie and use the back of the spoon to gently spread. Let the glaze harden for about 2 hours. Pack the cookies into a decorative container.

By: Matthew Harakal

## Italian Christmas Cookies

### Ingredients

4 eggs  
1 cup sugar  
½ cup butter  
2 tsp Vanilla  
3½ cups flour  
4 tsp Baking powder

### Icing

2 cups powdered sugar  
2 tsp vanilla  
6 tsp water

### Directions

In a bowl, sift together flour and baking powder. Set aside. In large mixing bowl, cream together butter and sugar. Add eggs one at a time, mixing well. Mix in vanilla. Add flour. Knead until dough is firm and not sticky, adding flour if necessary. Refrigerate one hour.

Preheat oven to 375° F. Cut off small amount of dough and roll on floured surface into a small ball. Bake for 8-10 minutes. Tops should remain light with bottoms lightly browned. Remove and cool on a wire rack completely before glazing. Add sprinkles, if desired.

By: Melissa Phillips

## Chocolate Chip Cookies

*"Chocolate chip was always my family's go-to growing up and continues to be a family favorite now."*

### Ingredients

2¼ cups flour  
½ tsp baking soda  
1 tsp salt  
1 cup butter  
¾ cup granulated sugar  
¾ cup brown sugar  
1 tsp vanilla  
2 large eggs  
2 cups chocolate chips

### Directions

Preheat oven to 375° F.

Combine dry ingredients in small bowl. In large bowl, cream butter and sugars. Beat in eggs, one at a time. Add vanilla. Slowly mix dry ingredients to butter/sugar mixture. Stir in morsels. Drop on baking sheet. Bake 11 minutes until bottoms turn lightly golden.

By Michelle Scott

## No-Bake Cookies

"This is a favorite recipe to my great grandma and grandma. "

### Ingredients

½ cup milk  
½ cup unsalted butter  
2 cups white sugar  
¼ cup cocoa  
½ cup peanut butter  
3 cups quick oats  
1 tsp vanilla  
½ tsp salt

### Directions

Combine milk, butter, sugar and cocoa and bring to a boil. Stir constantly for 2 minutes. Combine remaining ingredients with boiled mixture and quickly stir all together. Drop cookies onto parchment or wax paper and allow to cool completely

By: Jessica Britt

## Bakery-Style Chocolate Chip Cookies

### Ingredients

1½ cups soft butter  
¾ cup white sugar  
1½ cups packed brown sugar  
2 Tbsp vanilla  
2 large eggs  
4½ cups all-purpose flour  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
2½ cups semi-sweet chocolate chips

### Directions

Preheat oven to 375° F.

Mix flour, soda, powder, and salt; set aside. Mix butter and both sugars until creamy, about 3 minutes. Add vanilla and eggs and beat 2 more minutes. Add flour mixture and mix only until combined; do not over mix. Stir in chocolate chips. Use a 1/3 or ¼ cup measuring scoop (depending on desired size) to scoop dough and drop onto a cookie sheet lined with parchment paper. Chill cookies on cookie sheet in refrigerator for 10 minutes or so just before baking. Bake 15 minutes or until golden brown. Cool on pan for another 15 minutes after removing from oven before transferring to wire rack.

By: Monica Gallien

## Ultimate Chocolate Chip Cookies

### Ingredients

¾ cup butter flavor Crisco  
1¼ cups packed brown sugar  
2 Tablespoons milk  
1 egg  
1 Tablespoon vanilla  
1¾ cups flour  
¾ tsp baking soda  
1 tsp salt  
1 cup chocolate chips  
1 cup chopped pecans

### Directions

Preheat oven to 375° F.

Combine Crisco, sugar, milk and vanilla. Beat on medium speed until blended. Add egg and beat. Combine flour, salt and soda. Mix into creamed mixture. Stir in the chips and nuts.

Drop by rounded tablespoons onto ungreased baking sheet 3" apart.

Bake for 8-10 minutes for chewy, 11-13 minutes for crispy.

By: Nancy Arnold

## Toll House Chocolate Chip Cookies

"My family loves to eat, and they love desserts more! So, after I got married, I started baking chocolate chip cookies to bring to the family dinners. They LOVED them!! If I ever didn't bring them, there was trouble. Then when everyone had kids, the kids would almost make themselves sick eating them. The last few years, they would eat the rest of the desserts and take home my cookies. And, it had better be an equal distribution.

"When we are deciding now who is bringing what, they always say, 'And of course your cookies.'

"I use the regular Toll House Cookie recipe, but I take them out of the oven a little earlier so that they are soft. My nephew, who is a chef, tried to duplicate mine, but couldn't. I guess I just have the touch."

### Ingredients

2¼ cups of all-purpose flour  
1 tsp baking soda  
1 tsp salt  
1 cup (2 sticks) butter, softened  
¾ cup sugar  
¾ cup packed brown sugar  
1 tsp vanilla  
2 large eggs  
2 cups (12 oz.) Nestle toll House Semi-Sweet Chocolate Morsels

### Directions

Preheat oven to 375° F.

In Kitchen Aid mixer, beat butter, both sugars, vanilla, and then eggs.

Add the baking soda, salt, and flour until combined.

Add chocolate chips.

Drop onto ungreased baking sheet by rounded tablespoon. Bake for 9 to 11 minutes. Take off of cookie sheet immediately onto wire rack. Allow to cool completely.

By: Nancy Trammell

## Galaxy Cookies

*"As varied as the stars. So easy, so delicious are these cookies that look like bonbons and there's a surprise center in each!"*

### Ingredients

½ cup of butter or margarine, softened  
¼ cup confectioners sugar  
1 tbsp vanilla  
1½ cup flour  
1/8 tsp salt  
Chocolate chips

### Directions

Preheat oven to 350 F.

Mix butter, sugar, vanilla thoroughly. Work in flour and salt until dough holds together (if dough is dry, mix in 1 to 2 tablespoons light cream). Mold dough by tablespoonfuls around chocolate pieces, nuts, dates or cherries. We will ONLY use chocolate chips! Place cookies about 1" apart on ungreased baking sheet. Bake 12 to 15 minutes or until set but not brown. Cool and dip tops of cookies into icing. If desired, decorate with coconut, nuts, colored sugar, candies or chocolate shavings. We will use sprinkles and colored sugar only.

Makes 20 to 25 cookies.

Do not use self rising flour.

### ICING

Mix 1 cup confectioners sugar, 2½ tablespoons of light cream, and 1 teaspoon vanilla until smooth. Add food coloring if you like.

By: Thomas Power



## Sugar Cookies

*"This recipe is special to me because an old friend sent me the recipe."*

### Ingredients

3 cups all-purpose flour  
¾ tsp baking powder  
¼ teaspoon salt  
1 cup unsalted butter, softened  
1 cup sugar  
1 egg, beaten  
1 Tablespoon milk  
Powdered sugar, for rolling out dough

### Directions

Sift together flour, baking powder, and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.

Preheat oven to 375° F.

Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, and roll out dough to ¼" thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold cookie sheet on top for 10 minutes to chill. Cut into desired shape, place at least 1" apart on greased baking sheet, parchment, or silicone baking mat, and bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time. Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack. Makes about 3 dozen cookies. Serve as-is or ice as desired. Store in air-tight container for up to one week.

Submitted by: Penny Buhr

Original recipe courtesy of Alton Brown's *Good Eats*, "The Cookie Clause" Episode

## Peanut Butter and Jelly Thumbprint Cookies

*"This is my favorite peanut butter cookie recipe. It is from the Prince of Peace Lutheran Church recipe book, and was submitted by Penny Rinehart. At Christmastime, I make this recipe into thumbprints with jelly. You can't beat the peanut butter and jelly combination! I don't let them bake too long so they are softer."*

Beat together in a large bowl with an electric mixer, adding eggs last:

1 cup peanut butter  
1 cup shortening  
1 cup brown sugar  
1 cup sugar  
2 eggs

Sift together in a separate bowl and add gradually to the above mixture, stirring by hand.

3 cups flour  
2 tsp baking soda  
½ tsp salt  
1 tsp vanilla

Preheat oven to 350° F.

Line cookie sheets with parchment paper. Roll into heaping teaspoon-sized balls, and then in a separate bowl, roll in an additional ¼ cup of sugar and ¼ cup of finely chopped peanuts (optional). Place on lined cookie sheet and carefully press halfway through each one with flour-covered thumb or finger into the center of each cookie. Fill with ¼ tsp of jelly. Bake for 8-10 minutes, rotating pans a half turn in the last four minutes. Cool on a wire rack.

By: Rena Sheldon

## Gingerbread Cookies

*"This recipe is one I have made for at least 30 years. Often I poke a hole in the dough and hang cookies on the Christmas tree as decorations. The kids always love them!"*

### Ingredients

¾ cup brown sugar  
½ cup butter, softened  
2 eggs  
¼ cup molasses  
3¼ cups flour  
2 tsp ginger  
1½ tsp baking soda  
½ tsp allspice  
½ tsp cinnamon  
½ tsp nutmeg  
½ tsp salt

### Directions

Beat sugar and butter. Add eggs and molasses. Add remaining ingredients. Chill for one hour.

Preheat oven to 350° F. Roll dough on floured board to 1/8" thick. Cut out and bake on greased cookie sheet for 10 minutes. Ice and decorate when cooled.

By: Susan Brubeck

## Nanny Jones' Chocolate Jumbles

*"This is a 17<sup>th</sup>-century recipe from Germany brought to upstate New York by German immigrants, where my step-mother grew up. It is a special Christmas cookie for her, and she has shared it with me."*

### Ingredients

¼ lb. unsweetened chocolate  
1 cup molasses  
½ cup granulated sugar  
½ cup Crisco  
½ tsp cinnamon  
½ tsp cloves  
½ tsp allspice  
¼ tsp salt  
1 tsp baking soda  
¼ cup hot water  
2 eggs  
3½ cups flour

### Directions

Melt chocolate and add Crisco. Add sugar and molasses, then salt and spices. Add eggs. Mix water and soda and add to the above mixture. Slowly add flour. Refrigerate 2 hours.

Preheat oven to 400° F. Roll out. Cut into circles with hole in the middle. Bake for about 8 minutes. Frost with Royal Icing.

By: Suzi Horan

## Jingle Bells Cookies

### Ingredients

1 lb. butter  
1½ cups brown sugar  
2 eggs  
1 tsp vanilla  
3 cups flour  
1 tsp soda  
1 tsp cinnamon  
1 cup walnuts  
1 cup pecans  
1 cup macadamias  
1½ lb. dates (chopped)  
½ lb. each red and green candied cherries

### Directions

Preheat oven to 325° F.

Cream together butter, sugar, eggs, and vanilla. Sift in flour, soda and cinnamon. In another bowl, sift ½ cup extra flour over nuts and fruits. Add nuts and fruits to dough, mixing by hand. Bake for 15-20 minutes.

By: Tura LaMar

## Cinnamon Cream Cheese Cookies

### Ingredients

½ cup (1 stick) unsalted butter, softened  
4 oz. cream cheese, softened  
1½ cups powdered sugar  
1 egg  
½ tsp baking powder  
1 tsp vanilla bean paste or extract  
Pinch Kosher salt  
1¾ cups all-purpose flour  
¼ cup granulated sugar  
1 Tablespoon ground cinnamon

### Directions

In large bowl, cream together butter and cream cheese with hand mixer until smooth. Slowly add powdered sugar until combined. Add egg, baking powder, vanilla and salt. Mix to combine. Add flour slowly until fully incorporated, scraping the sides of bowl as needed. Place in fridge for one hour to rest. Do not skip this step.

Preheat oven to 375° F. In small bowl, mix together cinnamon and sugar. Set aside.

Roll dough into 1" balls, about 2 tsp of dough. Roll until coated in cinnamon-sugar mixture. Place on parchment-lined cookie sheet about 2" apart.

Bake for 8-9 minutes, until just set. Do not overbake; it is hard to tell when cookies are ready. They will puff up, but won't brown. Let cool on baking sheet for 10 minutes. Transfer to wire rack and let cool completely.

By: April Kissner

## Brown Butter Chocolate Chip Cookies

*"These are recipes we have perfected and share at all our family and friend gatherings. Everything is better when made with love!"*

### Ingredients

2 sticks butter  
1 cup packed brown sugar  
½ cup granulated sugar  
1 egg  
2 egg yolks  
2 tsp vanilla extract  
2¼ cups flour  
1 tsp baking soda  
1 tsp salt  
1½ - 2 Cups semi-sweet or dark chocolate chips (depending on how much chocolate chips you like in your cookies)

### Directions

Read entire recipe before beginning!

In medium saucepan, start melting the butter over medium heat. Once it starts boiling, gently stir with wooden spoon, or gently swirl the pan to continuously stir it. After a couple of minutes, the butter will change color, going from light yellow to deep golden yellow, similar to honey. There will be bubbles on top, so continue stirring to see the color change.

Once small brown bits begin to form and a nutty smell comes from the butter, you will know it is ready. The butter can burn very quickly once it starts smelling nutty, so don't walk away from it.

Immediately transfer melted, browned butter to a heatproof bowl and cool in fridge for about an hour. You want the butter to solidify for perfect chocolate chip cookies.

Once the brown butter is solid, transfer to stand mixer bowl. Add in sugars, and cream for about 2 minutes. Add in egg, egg yolks, and vanilla, and mix one more time to get well incorporated.

Add in flour, baking soda and salt, stirring until just combined. Avoid over-mixing the dough! Add in chocolate chips and fold to evenly distribute them.

Preheat oven to 350° F.

Using a large cookie scooper or a ¼ cup measuring cup, scoop cookie dough and place on parchment- or silicone mat-lined baking sheet.

Bake for 12-14 minutes, until edges are lightly golden. Once baked, pull from oven and let cool on baking sheet for 10 minutes, then transfer to cooling rack.

Enjoy with a large glass of milk.

By: April Kissner

## Salted Caramel-Pretzel Thumbprints

### Ingredients

1½ cups broken thin pretzel sticks  
2 sticks unsalted butter, at room temperature  
2/3 cup sugar  
2 large egg yolks  
2 Tablespoon honey  
2 tsp pure vanilla extract  
½ tsp fine salt  
1¾ cups all-purpose flour  
½ cup dulce de leche or caramel sauce  
Flaky sea salt, for sprinkling

### Directions

Put ¼ cup pretzels in resealable plastic bag. Crush into coarse crumbs with rolling pin.

Beat butter and sugar in large bowl with mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Whisk in egg yolks, honey, vanilla and fine salt in medium bowl, then add to the butter mixture and beat until combined, scraping bowl as needed. Reduce mixer speed to low; add flour and pretzel crumbs and beat until just combined.

Put remaining 1¼ cups pretzels in resealable bag and roughly crush with rolling pin. Spread pretzel crumbs on rimmed baking sheet. Drop tablespoonfuls of dough on top and roll into balls, pressing to the pretzels adhere. Refrigerate until firm, about 30 minutes.

Position racks in the upper and lower thirds of oven; preheat to 325° F. Line 2 baking sheets with parchment paper. Arrange cookies about 1½" apart on pans. Make deep indentation in center of each cookie with thumb or back of a teaspoon.

Bake, switching pans halfway through, until cookies are light golden, 15 to 18 minutes. Re-indent with back of teaspoon, if necessary. Transfer pans to racks and let cool 3 minutes, then remove cookies to racks to cool completely. Fill each indentation with dulce de leche and sprinkle with sea salt.

By: Theresa Joy Sewell

## Cookies & Cream Christmas Rice Krispie Treats

*"These are delicious and something unique from normal Christmas cookie recipes."*

### Ingredients

1 package Oreo cookies  
1/3 cup butter  
1 package small marshmallows  
6 cups Rice Krispies  
1 cup white chocolate chips  
Red food coloring

### Directions

Crush Oreos and mix with Rice Krispies. Melt butter and marshmallows over low heat in large saucepan. Slowly add Rice Krispie-Oreo mixture until well coated. Pour into greased baking dish and press down. Melt chocolate chips in microwave and add food color. Drizzle melted chocolate over treats in baking dish.

By: Wesley Parsley

## Peanut Butter Cookies

*"My family makes these every year—the kids love to help!"*

### Ingredients

1 1/3 cups all-purpose flour (scoop and level to measure)  
3/4 tsp baking soda  
1/2 tsp baking powder 1/4 tsp. salt  
1/2 cup unsalted butter, softened  
1/2 cup granulated sugar  
1/2 cup packed light brown sugar  
3/4 cup creamy peanut butter  
1 large egg  
1 1/2 tsp vanilla extract

### Directions

Preheat oven to 350° F. Line two 18" x 13" baking sheets with silicone baking liners or parchment paper.

In medium mixing bowl, whisk together flour, baking soad, baking powder, and salt. Set aside.

In bowl of an electric stand mixer fitted with paddle attachment, cream together butter, granulated sugar, and brown sugar until combined.

Mix in peanut butter then blend in egg and vanilla. With mixer set on low, slowly add in flour mixture and mix just until combined.

Scoop out dough and shape into balls (approximately 2 Tablespoons) then place on baking sheets, spacing 2" apart.

Using long-pronged fork, flatten cookies slightly then turn 90 degrees and flatten again, creating a criss-cross pattern.

Bake cookies one sheet at a time for about 9 minutes. Cookies may appear pale and under-baked, but will continue to cook as they cool.

Let cool on baking sheet 5 minutes then transfer to wire rack to cool completely. Store in an airtight container.

By: Ryan and Danielle Ferguson

## Candy Cane Cookies

*"Ever since I can remember, my mom made these candy cane cookies. She taught my sister and me to make them. I have been making them for several Christmas seasons now."*

### Ingredients

1/2 cup shortening  
1/2 cup butter  
1 cup powdered sugar  
1 egg  
1 tsp almond extract  
1 tsp vanilla extract  
2 1/2 cups flour  
1 tsp salt

### Directions

Cream shortening, butter and sugar. Add egg and flavorings, then add flour and salt. Divide dough in two portions. Color one portion dough with red food coloring. Chill both dough portions for 2 hours.

Preheat oven to 350° F.

Roll 2 colored doughs together to form candy cane. Bake for 11 minutes. Coat with sugar.

By: Angie Shockney