

RECIPE  LION

50 Favorite
Christmas
Cookie Recipes



50 Favorite Christmas Cookie Recipes

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com

Letter from the Editors

Dear Reader,

Christmas is fast approaching and that means it's time to start rolling out batches of your favorite Christmas cookies. Whether you are a fan of the classic decorated sugar cookie, or are looking for a new and unique Christmas cookie recipe, RecipeLion is here to help make your Christmas cookies spectacular.

We have gathered our best cookie recipes for our *50 Favorite Christmas Cookie Recipes* eCookbook. This eCookbook is full of easy cookie recipes and has everything from chocolate Christmas cookies and nutty Christmas cookies to traditional cookie recipes and fruit-filled cookie recipes.

It's never too early to start baking up batches of Christmas cookies, so get a head start now with our 50 best recipes and you're sure to be ready when the holiday rolls around. You might even find a new recipe to enter in a Christmas cookie contest – all of ours are sure winners!

For more delicious Christmas recipes, be sure to check out RecipeLion. Sign up for RecipeLion's *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Merry Christmas!

Sincerely,

The Editors of RecipeLion

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Christmas Sugar Cookies

Traditional Rolled Sugar Cookies



Description

Sugar cookies are Christmas favorites; decorate these with festive holiday colors. The buttery, creamy flavor of traditional sugar cookies is wonderfully offset by this recipe's addition of zesty grated lemon peel.

Ingredients

- $\frac{3}{4}$ cup butter, softened
- $\frac{3}{4}$ cup sugar
- 1 large egg
- 1 tablespoon grated lemon peel
- 1 teaspoon vanilla extract
- $2\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- water
- 2 large egg yolks
- food coloring

Instructions

Cookies

1. Cream butter in large mixer bowl.
2. Add sugar; beat until light and fluffy.

3. Beat in egg, lemon peel and vanilla until well blended.
4. Gradually mix in flour and salt until well blended.
5. Beat in water, a few drops at a time, only until dough starts to come away from sides of bowl.
6. Shape dough into large flat disk; wrap and refrigerate 2 to 3 hours.
7. Preheat oven to 350F degrees.
8. Roll dough on lightly floured surface to 1/8-inch thickness.
9. Cut with cookie cutters dipped in flour.
10. Place on buttered cookie sheets.
11. Paint with edible tempera color, if desired (recipe below).
12. Bake 10 to 12 minutes or until cookies begin to brown around edges.
13. Carefully remove from cookie sheets.
14. Cool completely on wire racks.

Edible Tempera Color

1. Lightly beat eggs yolks and divide evenly among 5 small containers.
2. Use liquid food coloring (adding a few drops at a time) to color each mixture as desired.
3. Apply colors with a small clean paintbrush before baking cookies.

Notes

If you prefer not to paint your cookies, simply sprinkle with colored sugar before baking.

Soft Sugar Cookies



Description

These quick and easy sugar cookies taste amazing plain or with an added candy. This recipe calls for no additional ingredients, but you can still add them on your own.

Ingredients

- 2 cup sugar
- $\frac{1}{2}$ cup margarine
- $\frac{1}{2}$ cup vegetable shortening such as Crisco
- 2 eggs
- 1 teaspoon vanilla
- 3 cup flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup buttermilk or 1 cup plain yogurt

Instructions

1. Cream together, sugar, margarine, Crisco, eggs and vanilla.
2. Combine flour, baking powder, and baking soda.
3. Add the buttermilk alternating dry ingredients with the buttermilk.
4. Drop on well-greased sheets, sprinkle with sugar and bake 8-10 minutes at 375 degrees F.

Sweetheart Cookie Puzzle



Description

This is the recipe of love. Make your sweetheart a sweetheart cookie. Adding M & M's to this recipe is one delicious treat.

Ingredients

- 1 cup margarine, softened
- 1 cup granulated sugar
- 2 teaspoon vanilla
- 2 cup rolled oats, uncooked
- 1 ¹/₄ cup unbleached flour
- 2 cup M&Ms. plain chocolate candy

Instructions

1. Preheat oven to 350 degrees F.
2. Lightly spray 2 baking sheets with cooking spray; set aside.
3. In a mixing bowl, combine margarine, sugar, and vanilla.
4. In another mixing bowl, combine oats and flour.
5. Mix wet ingredients with dry ingredients just until moistened.
6. Divide dough in half.

7. Pat each half of dough into a heart shape about 1/4" thick on prepared baking sheets.
8. To decorate, gently press M&M's into dough in a pattern or phrase of your choice.
9. With a sharp knife, cut through dough to form 10 random shapes.
10. Do not separate.
11. Bake for 18 minutes or until lightly browned.
12. Carefully cut through pieces again to separate.
13. Cool 5 minutes on baking sheet.
14. Remove and cool completely on wire rack.
15. NOTES : The serving size depends on how big you decide to cut out the shapes.
16. This recipe makes two 10" heart shaped cookie puzzles.

Basic Sugar Cookies



Description

Go back to basics this winter with these sugar cookies. These cookies are delicious with milk - and if they're good enough for Santa, they're good enough for you!

Ingredients

- 1/2 cup butter
- 1/2 cup sugar
- 1 1/2 teaspoon vanilla
- 1 egg
- 2 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

Instructions

1. Beat sugar, butter and vanilla until light and fluffy.
2. Beat in egg well. Mix in flour, powder and salt until smooth. Refrigerate in plastic at least 1 hour.
3. Preheat oven to 375F degrees.
4. Spoon cookie batter onto ungreased cookie sheet, slightly flatten with sugar-coated bottom of glass.
5. Bake for 5 to 13 minutes.

Pattern Sugar Cookies



Description

Create a pretty winter mosaic atop these Pattern Sugar Cookies. This recipe is sure to be a big hit with kids, who will love creating designs with colored sugar!

Ingredients

- 4 cup all purpose flour
- 2 teaspoon cream of tartar
- 2 teaspoon baking soda
- 1 cup butter, softened
- 1 cup solid vegetable shortening
- 2 powdered sugar
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 2 eggs
- colored candies, optional
- colored sugar, optional
- favorite frosting, optional

Instructions

1. In a medium bowl, stir together flour, cream of tartar and soda.
2. In a large bowl, beat together butter and shortening until fluffy.
3. Gradually beat in powdered sugar and extracts.

4. Beat in eggs, one at a time.
5. Gradually stir in the flour mixture until well blended.
6. Cover bowl with plastic wrap. Refrigerate at least 4 hours.
7. Preheat oven to 350 degrees F.
8. On a lightly floured surface, roll out a portion of the dough to a 1/8 inch thickness, keeping remaining dough chilled until ready to use.
9. Cut out cookies with a floured cookie cutter.
10. Place cookies 1 inch apart on ungreased or kitchen parchment paper-covered baking sheets.
11. Sprinkle with colored sugar or candies as desired or leave plain to frost.
12. Bake 8 to 11 minutes or until set but not browned. Transfer to wire racks to cool.

Brown Sugar Shortbread Puffs



Description

This recipe is simple, but it packs a punch. Give Brown Sugar Shortbread Puffs a try.

Ingredients

- 1 cup firmly packed brown sugar
- 1 ¹/₄ cup margarine or butter, softened
- 1 teaspoon vanilla
- 1 egg yolk
- 2 ¹/₄ cup all purpose flour

Instructions

1. Heat oven to 350 degrees F.
2. In large bowl, beat brown sugar and margarine until light and fluffy.
3. Add vanilla and egg yolk; blend well.
4. Add flour; stir until mixture forms a smooth dough.
5. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets.
6. Bake at 350 degrees F for 10 to 15 minutes or until lightly browned and set.

Chocolate Christmas Cookies

Winter Cat Cookies



Description

The dough for these memorably-named cookies is chilled, rolled into a log, and baked. Winter Cat Cookies are a delicious and unforgettable holiday dessert!

Ingredients

- $\frac{3}{4}$ cup walnuts (optional)
- 1 cup chocolate chips
- $\frac{1}{2}$ cup sweetened condensed milk
- 1 tablespoon butter or margarine
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) additional butter or margarine
- 1 tablespoon vanilla extract
- $\frac{3}{4}$ cup firmly packed brown sugar
- 2 cup flour
- $\frac{1}{2}$ teaspoon salt
- 1 or 2 teaspoons milk (optional, may use water)

Instructions

1. Preheat oven to 350F degrees.
2. Chop walnuts extremely finely.
3. In a microwave or double-boiler, melt chocolate chips, condensed milk, and 1 tablespoon butter, mixing occasionally, until well mixed to a chocolate frosting consistency.

4. Add nuts, mix, and cool.
5. In a separate bowl, cream the rest of the butter with the brown sugar, then add the vanilla extract, flour, and salt. The dough should be rather crumbly. If necessary, add the milk or water to make it hold better.
6. Divide the dough into three equal parts.
7. Roll out onto waxed paper or plastic wrap, making a rectangle two to three times as long as it is wide. You may chill the dough if it makes it easier to work with.
8. Spread a third of the chocolate mixture onto each dough section, and roll into a jellyroll shape.
9. Bake at 350F for approximately 30 minutes, until light brown.
10. Cool.
11. Slice each log into slices between 1/2" and 1" in thickness.

Notes

If you want to keep them longer, don't slice the log until ready to serve.

Chewy White Chocolate Macadamia Cookies



Description

White Chocolate Macadamia Cookies are soft and delicious. Try these chewy cookies tonight.

Ingredients

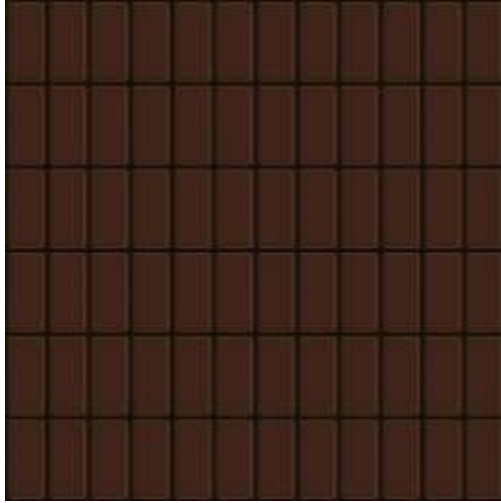
- $\frac{1}{2}$ cup butter or margarine, softened
- $\frac{2}{3}$ cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup plus 2 tablespoons flour
- $\frac{1}{2}$ teaspoon baking soda
- $3\frac{1}{2}$ ounce macadamia nuts, chopped
- 1 cup vanilla chips

Instructions

1. Preheat oven to 350F degrees.
2. In a mixing bowl, cream butter and sugar.
3. Beat in egg and vanilla.
4. Combine flour and baking soda; gradually add to creamed mixture.

5. Stir in nuts and vanilla chips.
6. Drop by heaping teaspoonfuls 2" apart onto ungreased cookie sheets.
7. Bake at 350 degrees F for 10-12 min. or until golden brown.
8. Cool for 1 minute on pans before removing to wire racks.

Chocolate Pillows



Description

The name doesn't lie; these cookies are bursting at the brim with chocolate! Kids - or anyone with an extreme sweet tooth - will love this sweet, gooey recipe.

Serves: 60

Cooking Time: 15 min

Ingredients

- 2 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1 cup unsalted butter
- 3/4 cup granulated sugar
- 1 large egg
- 2 teaspoon pure vanilla extract
- 10 individual-size Nestlé chocolate candy bars

Instructions

1. Preheat oven to 375F degrees.
2. Sift flour and salt together. Set aside.

3. Cream butter and sugar. Beat until smooth.
4. Add egg and vanilla. Beat well.
5. Stir in dry ingredients.
6. Using a cookie press with the saw-tooth plate, press dough into long strips onto ungreased cookie sheet.
7. Break up candy bars into 1-inch pieces.
8. Place 1/4-inch apart on top of dough.
9. Press another strip of dough over candy, covering completely.
10. Sprinkle with chocolate shots (optional).
11. Bake at 375F degrees for 12 to 15 minutes.
12. Cut into pieces immediately.
13. Cool cookie sheets between batches by either running hot sheets under cold water or alternating with extra sheets.

White Chocolate and Cranberry Cookies



Description

Creamy white chocolate cuts the sharp taste of cranberries in this holiday cookie recipe. White Chocolate and Cranberry Cookies are as beautiful as they are festive.

Ingredients

- 1/2 cup butter
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 1/2 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 tablespoon brandy
- 3/4 cup white chocolate chips
- 1 cup dried cranberries

Instructions

1. Preheat oven to 375 degrees F.
2. Cream together the butter, sugars and the egg.
3. Add the dry ingredients and brandy. Stir well.
4. Add white chocolate chips and cranberries.
5. Bake at 375 degrees F for approximately 9 minutes; it's best to remove cookies from the oven when they are still doughy.

Basel Chocolate-Spice Cookies (Basel Brunсли)



Description

Basel Brunсли's use of unsweetened chocolate gives it a subtler flavor than that of its rich, nut-filled counterpart, Basel Leckerli. This Swiss cookie is a delicious holiday favorite.

Ingredients

- 1 ¹/₄ cup blanched whole almonds (about 7 ounces)
- 1 ¹/₂ cup powdered sugar
- 3 ¹/₂ tablespoon unsweetened cocoa powder
- 2 ¹/₂ teaspoon ground cinnamon
- ¹/₈ teaspoon ground cloves
- 3 ounce bittersweet (not unsweetened) or semisweet chocolate, chopped fine
- ¹/₄ teaspoon (generous) almond extract
- 2 large egg whites
- 2 to 5 tablespoons confectioners' sugar for rolling out cookies

Instructions

1. Heat oven to 325 degrees F.
2. Line several baking sheets with aluminum foil.
3. In a food processor, process the almonds and 1 cup powdered sugar until the almonds are powder-fine but not oily; stop the processor and scrape down the sides several times.

4. Add the cocoa powder, cinnamon, cloves, and chocolate; continue processing until the chocolate is finely ground.
5. Add the remaining 1/2 cup powdered sugar, the almond extract, and egg whites; process until the mixture is blended and just forms a mass.
6. Set the dough aside for 5 to 10 minutes to stiffen slightly.
7. Generously dust a work surface with powdered sugar. If the dough seems too soft to roll out easily, dust it with more sugar and knead until the consistency is manageable, but avoid adding any more sugar than absolutely necessary.
8. Roll out the dough to 1/4 inch thickness, lifting it with a spatula frequently and redusting the surface and rolling pin with powdered sugar to prevent sticking.
9. Cut out the cookies using a 2 1/4-inch heart-shaped (or similar) cutter.
10. Use a spatula to transfer the cookies to the prepared baking sheets, about 1 inch apart.
11. Bake the cookies for 9 to 12 minutes or until almost firm on top and slightly puffy.
12. Let them stand on the foil lined baking sheets until completely cooled. Peel from the foil. Store airtight for 3 to 4 days. Freeze, airtight, for longer storage.

Austrian Chocolate Balls



Description

This Austrian dessert is a delightful mélange of chocolate, nuts, and vanilla. It must be stored in an airtight container, but that shouldn't be a problem because the whole batch will be gone before you know it!

Ingredients

- 2 squares chocolate
- $\frac{1}{3}$ cup margarine
- 1 cup sugar
- 1 egg
- 1 egg yolk
- 1 tablespoon vanilla
- $1\frac{1}{3}$ cup flour
- $\frac{1}{2}$ cup nuts, finely chopped
- 1 square chocolate
- 1 tablespoon margarine
- $\frac{1}{4}$ teaspoon vanilla
- 1 cup confectioner's sugar
- 2 tablespoon milk

Instructions

1. Preheat oven to 350 degrees F.
2. Melt together chocolate and margarine in medium saucepan.
3. Remove from heat stir in sugar, egg and yolk and vanilla. Mix well.

4. Stir in flour and nuts.
5. Shape into 3/4 inch balls.
6. Place on ungreased cookie sheet.
7. Bake at 350 degrees F for 8-12 minutes.
8. Melt 1 square chocolate and margarine.
9. Remove from heat. Add remaining ingredients.
10. Blend well.
11. Dip cookies into glaze to cover.
12. Allow to dry completely before storing in tightly covered container with waxed paper in between layers.

Very Thin, Very Rich Chocolate Lace Cookies



Description

They say that you can never be too rich or too thin, and this recipe proves it. These chocolate wafers are just as delicious as the store-bought variety.

Cooking Time: 12 min

Ingredients

- 1 stick butter
- 2 tablespoon chocolate, unsweetened
- 1 egg, slightly beaten
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ cup flour
- 1 $\frac{1}{2}$ cup sugar

Instructions

1. Preheat oven to 325 degrees F.
2. Melt the butter and chocolate in the top of a double boiler.
3. Combine with egg and rest of ingredients.
4. Drop by scant teaspoonfuls on greased cookie sheets.
5. The finished cookies will be 3 to 4 inches in diameter, so space them accordingly.

6. Bake in preheated oven of 325 degrees F for about 12 minutes. Watch carefully to prevent burning.
7. When nearly cool, remove from the cookie sheet with spatula. (I use the metal type. Hint: press under the cookie with pressure against the sheet and they remove easily without crumbling)
8. Place on racks to cool completely, and serve.

German Chocolate Sandwich Cookies



Description

Containing a full cup of cocoa, these cookies are deliciously chocolaty, and pecan and coconut add a sweet crunch. Try German Chocolate Sandwich Cookies if you're hankering for a summer taste during the colder months.

Ingredients

- 1 3/4 cup all-purpose flour
- 1 1/2 cup sugar
- 3/4 cup butter or margarine, softened
- 2/3 cup cocoa
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 eggs
- 2 tablespoon milk
- 1 teaspoon vanilla extract
- 1/2 cup finely chopped pecans
- Coconut and Pecan Filling (recipe follows)

Instructions

1. Heat oven to 350 degrees F. Stir together flour, sugar, butter, cocoa, baking soda and salt in large bowl. Add eggs, milk and vanilla; beat on medium speed of electric mixer until blended. Dough will be stiff. Stir in pecans.

2. Shape dough into 1 and 1/4 inch balls. Place on ungreased cookie sheet; flatten slightly. Bake 9 to 11 minutes or until almost set. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

3. Prepare Coconut and Pecan Filling. Put cookies together in pairs with about 1 heaping tablespoon filling for each cookie. Serve warm or at room temperature. About 17 sandwich cookies

COCONUT AND PECAN FILLING RECIPE:

1/2 cup butter or margarine

1/2 cup packed light brown sugar

1/4 cup light corn syrup

1 cup sweetened coconut flakes, toasted

1 cup finely chopped pecans

1 teaspoon vanilla extract

Melt butter in medium saucepan over medium heat; add brown sugar and corn syrup. Stir constantly until thick and bubbly. Remove from heat; stir in coconut, pecans and vanilla. Use warm. About 2 cups filling.

Filled Chocolate Madeleines



Description

Madeleines are small, delicately beautiful French cakes. These tiny treats are sure to be a hit at your holiday party - they're filled to the brim with chocolate!

Ingredients

- 10 tablespoons unsalted butter
- 3 ounces semisweet chocolate
- 2 tablespoons unsweetened cocoa powder
- 3/4 cup sugar
- 1 1/4 cup all purpose flour, sifted
- 1/8 teaspoon salt
- 3 eggs, room temperature
- 2 egg yolks
- 1 teaspoon vanilla extract
- 2 ounces semisweet chocolate, melted
- 1/2 cup unsalted butter, room temperature
- 1 pound box powdered sugar
- 1 teaspoon vanilla extract
- 2 teaspoons milk

Instructions

1. Preheat oven to 350 degrees F.
2. Grease and flour, or spray Madeleine molds.

3. Melt butter and chocolate in saucepan over low heat; stir to blend.
4. Sift cocoa powder, sugar, flour and salt into medium bowl.
5. Beat or whisk eggs, egg yolks and vanilla in small bowl until light and fluffy.
6. Blend melted chocolate mixture and eggs into flour mixture. Stir until sugar is well incorporated (about 2 minutes).
7. Fill each mold 1/2 full. Lightly tap pan so that tops are all flat.
8. Bake in oven for 5 minutes or until centers are done. Remove to wire racks, shell side up, to cool.
9. As cakes cool, place in airtight container to prevent drying out.

Prepare Butter Cream Filling:

1. Cream butter, sugar and vanilla until well incorporated.
2. Add enough milk to make a spreadable filling.
3. Spread 1 1/2 teaspoons of filling between each pair of cakes (flat sides) and mound more to top so it gives the effect of an opened sea shell.
4. Refrigerate in a covered container to firm filling.
5. Brush melted chocolate on top side of each cookie presentation. May be frozen. Let stand about 15 minutes at room temperature.

Notes

Variation: Fill molds 2/3 full and bake madeleines about 10 minutes until centers test done. Dip narrow ends in melted chocolate or brush tops with chocolate to coat. These would also be pretty dusted with ground chocolate over the wet chocolate icing.

Giant Double Chocolate Chip Cookies



Description

Got giant appetites to please? Try Giant Double Chocolate Chip Cookies!

Ingredients

- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar, packed
- 1 egg
- $\frac{1}{2}$ cup sour cream
- $1\frac{1}{2}$ teaspoon vanilla
- 3 cup chocolate chips, divided
- $1\frac{3}{4}$ cup flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ cup walnuts, chopped

Instructions

1. Heat oven to 350 degrees F. Cream shortening with sugar. Mix in egg, sour cream, vanilla.
2. Melt $1\frac{1}{2}$ cups chocolate chips and blend with creamed mixture.

3. Stir flour with salt, baking powder, baking soda. Add dry ingredients to creamed mixture, stirring until smooth.
4. Fold in nuts and remaining chocolate chips.
5. Chill dough 1/2 hour. For giant cookies, use ice cream scoop or 1/4 cup dough for each cookie.
6. Place on 3 greased baking sheets. Flatten slightly to 3 inches. Bake for 10 to 12 minutes or until still slightly soft in the center.

Notes

Makes 16 giant cookies.

Semi Sweet Triple Chocolate Cookie



Description

These amazing triple chocolate cookies are so delicious. With semi-sweet chocolate chips, Hershey Kisses and cocoa, you can make a great batch of cookies. This recipe makes about 4 dozen cookies.

Ingredients

- 1/2 cup (1 stick) butter or margarine, softened
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 tablespoon milk
- 2 1/4 cup flour
- 1/3 cup cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semi-sweet chocolate chips
- 1 bag Hershey's Kisses (with or without almonds)

Instructions

1. Beat butter, sugar, brown sugar, and vanilla until blended.

2. Add eggs and milk; beat well.
3. Stir together flour, cocoa, baking soda, and salt; gradually add to butter mixture, blending well.
4. Stir in chocolate chips.
5. Shape dough into 1-inch balls.
6. Place on ungreased cookie sheet.
7. Bake 10-11 minutes at 350.
8. Cool 1 minute, remove to wire rack.
9. Press Kisses in center of each cookie.
10. Makes about 4 dozen cookies.

Christmas Nut Cookies

Butterscotch Pecan Nests



Description

This sweet treat is beautiful and ornate. Make Butterscotch Pecan Nests at home tonight.

Yields: 60

Cooking Time: 12 min

Ingredients

- 1 cup shortening
- 1 cup packed brown sugar
- 1 egg yolk
- 1 teaspoon vanilla
- 1 ³/₄ cup flour
- 1 teaspoon baking powder
- ¹/₂ teaspoon salt
- 1 egg white
- 1 teaspoon water
- 2 cup finely chopped pecans
- butterscotch chips

Instructions

1. Preheat oven to 375F degrees.

2. Cream together shortening and brown sugar.
3. Beat in egg yolk and vanilla.
4. Stir in flour, baking powder and salt.
5. In a separate bowl, combine 1 egg white and 1 teaspoon water.
6. Shape dough into 1" balls.
7. Dip balls in egg white mixture and roll in 2 cups finely chopped pecans.
8. Place on greased baking sheets.
9. Make indentation in center of each ball with thumb.
10. Fill each with a few butterscotch chips.
11. Bake at 375F degrees for 10-12 minutes.

Basel Honey-Spice Cookies



Description

These honey cookies hail from Switzerland. Loaded with cinnamon, almonds, and other wintery flavors, they are perfect to serve during the holidays.

Yields: 60

Cooking Time: 16 min

Ingredients

- $\frac{2}{3}$ cup clover honey
- $\frac{2}{3}$ cup granulated sugar
- 1 tablespoon Kirsch (cherry brandy) or orange juice
- $2\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- finely grated peel (yellow part only) of one large lemon
- $\frac{1}{4}$ cup finely chopped candied lemon peel
- $\frac{1}{4}$ cup finely chopped candied orange peel
- $\frac{2}{3}$ cup finely chopped blanched slivered almonds
- $2\frac{1}{4}$ cup all-purpose or unbleached white flour (or more)
- $1\frac{1}{2}$ cup powdered sugar
- $\frac{1}{8}$ teaspoon vanilla extract

Instructions

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1. Preheat the oven to 350F degrees.
2. Generously grease two 10-by-14-inch or larger baking sheets.
3. Stir together the honey, sugar, and kirsch in a medium-sized saucepan over medium heat.
4. Heat the mixture, stirring, until the sugar completely dissolves and the mixture is hot but not boiling.
5. Remove from the heat and stir in the spices, lemon peel, candied peels, and almonds until completely incorporated.
6. Stirring vigorously, gradually add 2 1/4 cups of flour to the pan; the mixture will become very stiff. If the mixture feels sticky and too soft to roll out, stir or knead in a bit more flour, but be careful not to over-flour.
7. Set the mixture aside until cooled to barely warm.
8. Sprinkle a work surface generously with flour.
9. Divide the dough in half.
10. Roll out half of dough into an 8 1/2 by 13 inch rectangle, frequently running a spatula under the dough and dusting the work surface. As needed, also dust the top of the dough and the rolling pin with flour.
11. Transfer the dough to a prepared baking sheet.
12. Repeat with the second half of the dough.
13. Prick the dough lightly all over with the tines of a fork.
14. Stagger the baking sheets on racks in the center third of the oven; switch positions halfway through the baking to ensure even browning.
15. Bake for 13 to 16 minutes or until the dough top is just tinged with brown and slightly darker on the edges; avoid over-baking, as cookies will become crunchy and hard.
16. Carefully run a spatula under the dough rectangles to loosen them from the pans.
17. When just cool enough to handle, transfer the rectangles to a cutting board and cut away any uneven, dry edges using a large serrated knife.

18. Deeply score the rectangles, but do not cut completely through the surface, lengthwise and crosswise, to yield 1-by-2 1/2-inch bars.
19. Return the scored rectangles to the baking sheets.
20. In a small saucepan, stir together the powdered sugar, vanilla, and 3 tablespoons of water until thoroughly blended.
21. Bring the mixture to a boil, stirring. Boil, stirring, for 20 to 30 seconds, until smooth, very fluid, and translucent.
22. Divide the mixture between the rectangles, pour over the top and quickly spread the glaze over the entire surface.
23. Let stand until the glaze sets and turns white again, about 1 hour.
24. Bend the rectangles to break apart or cut through the score marks to separate into bars. Let stand until the glaze is dry and hard. Pack airtight. Store for up to 3 weeks.

Pineapple, Date and Nut Drops



Description

Pineapple lends a spike of summer flavor to this otherwise typically wintry cookie. These tiny, adorable cookies make a perfect snack for a holiday party.

Ingredients

- $\frac{3}{4}$ cup crushed pineapple, well drained
- $\frac{1}{2}$ cup finely chopped dates
- $\frac{1}{3}$ cup chopped nuts (your choice)
- 1 cup flour
- $\frac{1}{2}$ teaspoon baking powder
- 1 pinch salt
- 2 tablespoon butter
- $\frac{1}{3}$ cup brown sugar
- 1 tablespoon white sugar
- 1 egg yolk
- $\frac{1}{4}$ teaspoon baking soda

Instructions

1. Preheat oven to 350F degrees.
2. Sift flour, baking powder and salt together.
3. Cream butter and sugars until light and fluffy.
4. Beat in egg yolk.

5. Add the pineapple combined with the baking soda.
6. Stir in dates and flour.
7. Drop teaspoon lots on to greased baking trays; top with chopped nuts.
8. Bake in a moderate oven for about 20 minutes.

Amaretti by Amy



Description

I love almonds, so I was really excited to make these wonderful cookies. My recipe is really easy, and my family and friends eat them up like there's no tomorrow - you will too.

Yields: 36

Preparation Time: 15 min

Cooking Time: 25 min

Ingredients

- 3 cup blanched, slivered almonds
- 1 1/2 cup white sugar
- 3 egg whites
- 1 teaspoon almond extract

Instructions

1. Preheat oven to 300F degrees.
2. Line baking sheets with parchment paper.
3. In a food processor, grind the almonds into a fine meal.
4. Add the sugar and continue to process for another 15 seconds.

5. Finally, add egg whites and almond extract, continue to process until a smooth dough forms around the blade.
6. Using a teaspoon, place well rounded spoonfuls of dough onto prepared baking sheets.
7. Cookies should be at least 1 1/2 inches apart.
8. Bake in preheated oven for 20 to 30 minutes. Cookies should be golden.
9. Allow cookies to cool completely on the paper before removing.
10. Store in a dry place.

Spiced Carrot Chews



Description

If you like carrot cake then you'll love these spiced carrot chews. They have just the right amount of raisins and nuts to make this a great cookie.

Ingredients

- 1 cup margarine
- 1 cup firmly packed light brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- 2 cup rolled oats
- 2 cup shredded carrots
- $\frac{3}{4}$ cup chopped nuts
- $\frac{1}{2}$ cup raisins

Instructions

1. Makes about 6 dozen 2-1/2" cookies.
2. Preheat oven to 350 degrees Fahrenheit.
3. In large mixer bowl, blend until fluffy margarine and brown sugar.

4. Add egg and vanilla and blend.
5. Add and combine just until mixed the flour, baking powder, cinnamon, nutmeg, cloves, oats, carrots, nuts and raisins.
6. Drop rounded tablespoons of the mixture on greased baking sheets and bake for 13-15 minutes.
7. Cool for 5 minutes on the baking sheet and then transfer to a wire rack to cool completely.

NOTE: I used the full cup of margarine in the recipe, but after tasting the resulting product I believe that one could reduce it by at least half (possibly more), perhaps substituting applesauce for the remainder to provide the adequate liquid in the mixture.

Black Walnut and Oatmeal Cookies



Description

These winter cookies have it all - they're soft, hearty, and very easy to prepare. Black Walnut and Oatmeal Cookies are a sophisticated change of pace from sugar and chocolate chip cookies.

Yields: 36

Cooking Time: 10 min

Ingredients

- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- $1\frac{1}{4}$ cup butter
- 1 teaspoon vanilla
- $1\frac{1}{2}$ cup flour
- $1\frac{1}{4}$ teaspoon cinnamon
- 1 egg
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{3}$ teaspoon nutmeg
- 3 cup oatmeal
- 1 cup black walnuts
- $\frac{1}{2}$ cup raisins or chocolate chips, optional

Instructions

1. Preheat oven to 350F degrees.
2. Mix sugars, egg, butter and vanilla together.

3. Stir in remaining ingredients. Drop by spoonfuls onto cookie sheets.
4. Bake at 350F degrees for 10 minutes.
5. Cool and serve.

Yugoslav Kifle



Description

Kifle is popular throughout Eastern Europe and the countries of the former Yugoslavia. This recipe makes a sugary filled pastry, but the dish is also often left unsweetened and served as a savory sandwich roll.

Cooking Time: 25 min

Ingredients

- 2 cup sifted flour
- 1 cup cake yeast
- $\frac{1}{2}$ cup margarine
- 2 egg yolks
- $\frac{1}{2}$ cup dairy sour cream

Instructions

1. Sift flour into mixing bowl.
2. Crumble in yeast.
3. Cut in margarine until mixture is crumbly.

4. Add egg yolks and sour cream. Mix well.
5. Form into a ball and knead till smooth.
6. Divide into three parts. Chill 1 hour.
7. Preheat oven to 375F degrees.
8. On board sprinkled with confectioner's sugar, roll ball into 8 inch circle.
9. Cut circle into 8 wedges.
10. Fill wide end of each with 1 tablespoon filling (recipe below).
11. Roll up from wide end.
12. Place on a greased baking sheet and form into a crescent.
13. Bake at 375 degrees F for about 25 minutes.
14. Dust with confectioners' sugar.

Filling:

- 1 cup finely chopped nuts
 - 1/2 cup sugar
 - 1 teaspoon vanilla
 - 2 egg whites
1. Combine the nuts, sugar and vanilla.
 2. Beat two egg whites till stiff.
 3. Fold in nut mixture. You could add chopped apricots or apricot jam to the filling mixture, if you wish.

Buttery Frosted Cashew Cookies



Description

Go nuts with cashew-filled cookies. Try Buttery Frosted Cashew Cookies tonight!

Ingredients

- 2 cup all purpose flour
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter or margarine, softened
- 1 cup packed light brown sugar
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{3}$ cup sour cream
- $1\frac{3}{4}$ salted cashew halves plus 40 cashew halves for tops
- $\frac{1}{2}$ cup butter (no substitute)
- $\frac{1}{4}$ teaspoon vanilla extract
- 2 cup powdered sugar, sifted
- 3 teaspoon half and half or milk

Instructions

1. Preheat oven to 375 degrees F. Line baking sheets with kitchen parchment paper or grease lightly.

2. In a medium bowl, stir together flour, baking powder, soda and salt. In a large bowl, beat together butter and brown sugar until fluffy. Beat in egg, vanilla and sour cream.
3. Add flour mixture to butter mixture, 1/2 cup at a time, stirring just enough to blend. Add nuts with the last addition of flour.
4. Drop by level measuring tablespoonfuls onto prepared baking sheets. Bake 8-10 minutes or until set and very lightly browned (do not over-bake). Transfer to wire racks to cool. Prepare icing and ice when cool.
5. Top each cookie with a cashew half. Makes 3 1/2 dozen cookies. In a small saucepan over medium heat, lightly brown butter, stirring often to prevent burning.
6. Remove from heat and cool for a few minutes. Add vanilla and gradually add sugar, beating until smooth after each addition. Stir in just enough half-and-half to make an icing that can be spooned over the cookies.

Brittle Peanut Cookies



Description

Peanuts and more peanuts! This winter recipe is for nut-lovers only.

Ingredients

- 1 1/2 cup raw peanuts
- 1/2 cup water (scant)
- 1/2 cup brown sugar
- 2 cup rolled oats
- 1/2 cup oil
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Instructions

1. Blend 1 cup peanuts in water until fine (or grind with fine blade) reserving 1/2 c. to chop in medium pieces.
2. Combine all ingredients. Drop on oiled sheet, press dough together and flatten with side of spoon.
3. Bake at 325 degrees F, very lightly browned.
4. Reduce heat, let dry. Loosen with spatula and let cool on cookie sheet.

Almond Bark Drop Cookies



Description

These sweet treats are reminiscent of the crispy rice and marshmallow treats so many of us loved as children. This quick and easy recipe is a natural for children to help make - no baking required!

Yields: 48

Preparation Time: 15 min

Ingredients

- 2 1/2 pound white chocolate almond bark
- 1 cup peanut butter
- 3 cup marshmallows
- 3 cup crisped rice cereal
- 3 cup salted peanuts

Instructions

1. Melt white chocolate almond bark and peanut butter together over low heat until smooth, stirring frequently.
2. Stir in marshmallows, crisped rice cereal, and peanuts.
3. Drop by teaspoonfuls onto waxed paper and cool.

Almond Crisps with Amaretto-Glazed Almonds



Description

Hey almond lovers! Here is a quick recipe for delicious sugar cookies that pack a huge almond flavor punch in every bite!

Yields: 30

Cooking Time: 9 min

Ingredients

- 1 1/2 teaspoon unsalted butter
- 3/4 cup slivered almonds
- 1 1/2 tablespoon Amaretto liqueur
- 1 cup flour
- 1 pinch salt
- 1/2 cup unsalted butter, room temp
- 1/2 cup sugar
- 1 small egg, room temperature
- 2 teaspoon Amaretto liqueur
- 1 cup sugar
- powdered sugar, optional

Instructions

1. Preheat oven to 350 degrees F.
2. Melt butter in heavy small skillet over medium heat.

3. Add almonds and Amaretto and stir until almonds are golden brown, about 5 minutes, then cool on paper towels.
4. Lightly grease 2 large baking sheets.
5. Sift 1 cup flour with salt into small bowl.
6. Using electric mixer, cream butter with 1/2 cup sugar in large bowl until light and fluffy.
7. Blend in egg and Amaretto. Add flour and mix until dough binds. (Dough will be sticky.)
8. Divide dough into 30 pieces. Roll each between palms into balls, dusting hands with flour if necessary.
9. Set on baking sheets, spacing 2 inches apart.
10. Fill small bowl with water. Mound sugar on plate.
11. Dip bottom of 2-1/2" round glass into water and then into sugar. Press glass down onto 1 dough ball, flattening into 2-1/2- to 3-inch round. Repeat with remaining dough.
12. Sprinkle rounds lightly with sugar.
13. Gently press several glazed almond slivers into each round in flower pattern.
14. Bake until edges of cookies are golden brown. Cool on rack.
15. Just before serving, dust cookies with powdered sugar if desired.

Almond Diamonds



Description

Impress your guests with almond diamonds - an elegant take on the eternally yummy almond cookie.

Yields: 48

Ingredients

- 1 cup shortening (butter flavor)
- 1 cup sugar (granulated)
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 egg (beaten)
- 1 teaspoon almond extract
- 3 cup flour
- 1 tablespoon canned milk (or less)

Instructions

1. Preheat oven to 375 degrees F.
2. In separate bowl combine flour, salt and soda.
3. Cream shortening and sugar, beat in egg and almond extract.
4. Fold in dry ingredients.

5. Add just enough canned milk to make a smooth dough. Chill a while.
6. Working with small portions of dough at a time, roll out to 1/4" thick pieces and cut into diamond shapes.
7. Bake for 5-7 minutes.
8. Transfer to wax paper covered countertop and cool.

Notes

Variations: Sprinkle lightly with sugar before baking if desired. After cool, apply light glaze and top with sliced almonds.

Almond Wafers



Description

For a flaky and delicious dessert, try these almond wafers that pair well with an after-dinner cup of coffee or atop a heavenly ice cream sundae!

Yields: 50

Ingredients

- 4 ounce unsalted butter
- $\frac{1}{2}$ cup caster sugar
- $\frac{1}{2}$ cup plain flour
- 4 egg whites, lightly beaten
- $3 \frac{1}{2}$ tablespoon flaked almonds

Instructions

1. Preheat oven to 350 degrees F.
2. Beat the butter and sugar together in a mix master until pale and well creamed, or try it by hand, it's a hell of a workout.

3. Fold in the flour and egg whites by hand until thoroughly combined.
4. Set aside in the refrigerator for an hour or 2 (the mixture will keep well refrigerated for several weeks).
5. Bring the mix to room temperature and line a baking tray with non-stick or silicone paper.
6. Using a small palette knife or the back of a dessert spoon, spread the mix out into small even discs, about 4 inches in diameter and about 2 millimeters thick.
7. Sprinkle each wafer with about 9 or 10 flaked almonds and bake for about 10 minutes.
8. Check to see if the tray needs to be turned as some ovens have hot spots.
9. As each wafer becomes golden, remove to a wire rack to cool with a spatula. The thicker wafers may need a few minutes more.

Notes

Try adding a dash of vanilla extract or grated citrus zest to the mixture

Christmas Fruit Cookies

Buffalo Chips



Description

Buffalo Chips feature a sumptuous and unique blend of seasonal flavors - summery coconut and warm, wintry oatmeal and pecans. However, the recipe is delicious all year around!

Cooking Time: 15 min

Ingredients

- 1 cup margarine
- 1 cup shortening
- 2 cup white sugar
- 2 cup brown sugar
- 2 teaspoon vanilla
- 4 eggs
- 2 teaspoon baking powder
- 2 teaspoon baking soda
- 4 cup flour
- 1 cup pecans
- 1 cup coconut
- 2 cup oatmeal
- 1 cup raisins
- 12 ounce chocolate chips
- 2 cup corn flakes

Instructions

1. Preheat oven to 350F degrees.

2. Cream together margarine, shortening, and sugars. Add vanilla and eggs.
3. Sift in the baking powder, baking soda, and flour.
4. Add the pecans, coconut, oatmeal, raisins, chocolate chips, and corn flakes as desired.
5. Dip with a 1/4 cup measure or ice cream scoop, 6 cookies to a baking sheet.
6. Slightly flatten and bake 15 to 20 minutes at 350F degrees. When cool, cookies should be chewy, not brittle.

Ambrosia Cookies



Description

In ancient Greek mythology, ambrosia was the food of the gods. What could be more fit for a deity than these hearty-yet-sweet, fruit-filled cookies?

Serves: 48

Cooking Time: 12 min

Ingredients

- 1 cup butter or margarine
- 1 cup sugar
- 1 cup brown sugar, firmly packed
- 2 eggs, well beaten
- 1 teaspoon vanilla extract
- 2 all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 cup flaked coconut
- 1 $\frac{1}{2}$ cup quick-cooking or regular oats, uncooked
- 1 cup pecans, chopped
- 2 cup dates or raisins, chopped
- 1 tablespoon lemon rind, grated
- 1 teaspoon orange rind, grated

Instructions

1. Cream butter in a large mixing bowl; gradually add sugar, beating well. Add eggs, beating well; stir in vanilla.
2. Combine flour, baking powder, baking soda, salt, coconut, oats, pecans, dates, lemon rind, and orange rind in a medium mixing bowl; mix well. Add to creamed mixture; blend well.
3. Drop dough by teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake at 375 degrees F for 10 to 12 minutes.
4. Remove to wire racks to cool. Store in airtight containers.

Soft Pineapple Cookies



Description

Pineapple and vanilla are two sweet ingredients I would love to put together. This is a great cookie recipe that your guests will love. It makes three to four dozen cookies.

Cooking Time: 15 min

Ingredients

- 2 cup sugar
- 1 cup shortening
- 4 eggs
- 1 teaspoon vanilla extract or 1 tsp coconut extract
- 1 cup crushed pineapple well drained
- 4 ¹/₂ cup flour
- 2 teaspoon baking soda
- ¹/₂ teaspoon salt
- ¹/₂ cup finely chopped nuts or 1/2 cup shredded coconut

Instructions

1. Cream sugar and shortening.
2. Add eggs one at a time to blend.

3. Add drained pineapple and nuts.
4. Combine dry ingredients and add to creamed mixture.
5. Blend into a stiff mixture.
6. Drop by tablespoonfuls onto a lightly greased cookie sheet a few inches apart.
7. Bake 350 about 15 minutes or until browned at edges and appears set.
8. Remove to racks to cool.

Cherry Oatmeal Cookies



Description

A classic winter flavor meets a classic summer taste in Cherry Oatmeal Cookies. Try this sweet treat tonight!

Yields: 36

Ingredients

- 1 cup dried tart or sweet cherries, chopped
- 1 cup vegetable shortening
- $\frac{1}{2}$ cup granulated sugar
- $1\frac{1}{2}$ brown sugar, packed
- 2 large eggs
- $1\frac{1}{2}$ teaspoon vanilla
- $1\frac{1}{2}$ tablespoon freshly grated orange rind
- $1\frac{3}{4}$ cup all-purpose flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon cinnamon
- 3 cup rolled oats
- 4 tablespoon hot water

Instructions

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1. Preheat oven to 350F degrees.
2. Soak dried cherries in 1/2 cup hot water for 10 minutes.
3. Drain well.
4. Cream shortening with the granulated sugar and brown sugar until light and fluffy.
5. Beat in the egg, vanilla and orange rind until combined well.
6. Sift together the flour, baking soda, and cinnamon. Blend well.
7. Combine the rolled oats and 4 tablespoons of hot water.
8. Stir cherries and oats into batter.
9. Drop by rounded tablespoonfuls onto lightly greased baking sheets.
10. Bake in a preheated 350 degree F oven for 12-15 minutes, or until edges are golden.

Stuffed Monkeys



Description

Add a little sultanas to this cookie recipe. These white grapes are what tops it all off. Stuffed monkeys are cookies I've never heard of. Makes an interesting conversation starter!

Ingredients

- 1/2 pound butter
- 1 pound self rising flour
- 1/2 pound brown sugar
- cinnamon, to taste
- 2 eggs
- 2 ounce almonds
- 2 ounce raisins
- 2 ounce currants
- 1/4 pound sultanas
- mixed candied peel, to taste
- 1/4 cup sugar
- cinnamon and spices, to taste
- white of an egg

Instructions

1. Rub butter into flour; add brown sugar and a little cinnamon.
2. Beat 2 eggs and add make into a paste.
3. Roll rather thin and cut into rounds using 2 sizes of cutters, one a little smaller than the other.

4. Put some of this mixture on the larger one: 2 ounces each: almonds, raisins, currants, ¼ pound sultanas and some mixed peel, all chopped finely.
5. Add 1/4 cup sugar and a little cinnamon and spice.
6. Moisten with the white of an egg.
7. Cover with smaller piece and pinch round, press into ball and bake in moderate oven until a nice brown.

Holiday Fruit Pizza



Description

Make a delicious and beautiful sweet pizza using cookie dough! Garnish with the fruits of your choice - we like seasonal green-and-red kiwi and cherry.

Ingredients

- 1 cup margarine/butter
- 1 ¹/₄ cup brown sugar
- 1 egg
- 1 cup flour
- 1 baking powder
- ¹/₂ baking soda
- 1 vanilla
- 1 cup flaked coconut
- 1 ¹/₂ cup rolled oats

Instructions

1. Preheat oven to 350 degrees F.
2. Beat together margarine, sugar, and egg; then add flour, baking powder and soda. Mix well.
3. Add vanilla, coconut and oats. Mix well. Use about 3/4 of the batter (use the rest for cookies).
4. Spread on an ungreased pizza pan (moisten fingers to work).
5. Bake at 350 degrees F for 10-15 minutes. NOTE - this is like a cookie batter and tends to expand out of the pan and all over the bottom of your oven. Make sure you only use about 3/4 of the batter and cover the rack below with something to catch any drippings!

6. Cool, and spread with 8-oz pack of cream cheese beaten with 1/4 cup white sugar.
7. Arrange your favorite fruits over cheese mixture in circles.
8. Make glaze (recipe below), and drizzle over pizza.
9. Chill pizza for several hours before serving.

Glaze:

- 1/2 cup sugar
- 1/2 cup orange juice
- 1/2 cup water
- 2 1/2 tbsp cornstarch
- dash salt

Mix and heat all ingredients over medium heat until bubbly and fairly thick.

Christmas Cranberry Cookies



Description

Cranberry Cookies are a perennial holiday favorite. These cookies are delicious because they are sweet without tasting too buttery or cloying, unlike many greasy, gooey winter desserts.

Yields: 48

Ingredients

- 1 1/2 cup flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup vegetable shortening
- 3/4 cup powdered sugar
- 3 tablespoon milk
- 1 teaspoon Amaretto
- 3/4 cup cranberries, fresh or dried, chopped fine
- 1/2 cup flaked coconut

Instructions

1. Combine flour, baking powder and salt.
2. In a large bowl, cream shortening and powdered sugar.
3. Beat in the milk and Amaretto and fold in the cranberries.
4. Gradually blend in the dry ingredients.

5. Divide the dough in half.
6. Form each half into a log 1½ inches in diameter and roll in coconut.
7. Wrap in waxed paper and chill for 8 hours.
8. Preheat oven to 375F degrees.
9. Cut the logs into ¼-inch thick slices and place each slice 1 inch apart on ungreased baking sheets.
10. Bake for about 15 minutes, until lightly colored.
11. Transfer to wire racks to cool.

Notes

If using dried cranberries, cover cranberries with boiling water and plump for 10 minutes before chopping.

Festive Fig Cookies



Description

The warm, sugary taste of figs makes them a perfect holiday dessert. Add some Mediterranean flavor to your Christmas table this year with Festive Fig Cookies.

Yields: 48

Cooking Time: 10 min

Ingredients

- 1 cup chopped figs (about 1/2 lb)
- $\frac{1}{3}$ cup water
- 1 cup butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar, firmly packed
- 1 egg
- 1 teaspoon vanilla
- 2 cup sifted flour
- 2 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

Instructions

1. Heat oven to 375 degrees F.
2. Cook figs with water, stirring frequently, until thickened (about 5 minutes). Set aside to cool.
3. Beat butter with sugar and brown sugar until light and fluffy.

4. Beat in egg and vanilla. Blend well.
5. In a separate bowl, sift together flour, baking powder, and salt; mix into the creamed mixture.
6. Stir in the cooled figs.
7. Drop by teaspoons onto lightly greased cookie sheets.
8. Bake 375 degrees F approximately 10 minutes, until lightly browned.
9. Remove cookies and cool on wire racks.

Pure Fruit Cookies



Description

Baking 20-25 minutes you can have these golden brown pure fruit cookies ready to serve. Fruits and walnuts make it one delicious treat.

Ingredients

- 3 medium-size ripe bananas
- $\frac{1}{3}$ cup cooking oil
- 1 tablespoon vanilla
- $\frac{1}{8}$ tablespoon salt
- 1 cup rolled oats
- $\frac{1}{2}$ cup uncooked oat bran
- 1 $\frac{1}{2}$ cup coarsely chopped mixed dried fruits (such as dates, apricots, raisins)
- $\frac{1}{2}$ cup chopped walnuts, almonds or pecans

Instructions

1. Preheat oven to 350 degrees.
2. Grease 2 large cookie sheets.
3. Mash bananas in large bowl until smooth.
4. Stir in oil, vanilla and salt.
5. Add oats, oat bran, mixed fruits and nuts; stir well to combine.
6. Drop by rounded measuring tablespoonfuls onto prepared cookie sheets, about 1 inch apart.

7. Flatten out slightly with back of spoon.
8. Bake for 20-25 minutes or until bottom and edges of cookies are lightly browned.
9. Transfer cookies onto wire rack to cool completely.
10. Store in refrigerator.

Classic Christmas Cookies

Black Walnut and Oatmeal Cookies



Description

These winter cookies have it all - they're soft, hearty, and very easy to prepare. Black Walnut and Oatmeal Cookies are a sophisticated change of pace from sugar and chocolate chip cookies.

Yields: 36

Cooking Time: 10 min

Ingredients

- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup white sugar
- $1 \frac{1}{4}$ cup butter
- 1 teaspoon vanilla
- $1 \frac{1}{2}$ cup flour
- $1 \frac{1}{4}$ teaspoon cinnamon
- 1 egg
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{3}$ teaspoon nutmeg
- 3 cup oatmeal
- 1 cup black walnuts
- $\frac{1}{2}$ cup raisins or chocolate chips, optional

Instructions

1. Preheat oven to 350F degrees.

2. Mix sugars, egg, butter and vanilla together.
3. Stir in remaining ingredients. Drop by spoonfuls onto cookie sheets.
4. Bake at 350F degrees for 10 minutes.
5. Cool and serve.

Abernethy Biscuits



Description

Make these simple, tasty cookie biscuits and enjoy with a nice cup of tea. Now that is a recipe for relaxation!

Serves: 10

Cooking Time: 20 min

Ingredients

- 5 ounce flour
- 4 ounce butter
- 3 tablespoon sugar
- 1 teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon bicarbonate of soda
- 1 tablespoon milk
- 1 pinch salt

Instructions

1. Preheat oven to 350F degrees.
2. Sift flour, salt, bicarbonate of soda, and cream of tartar together.
3. Rub in butter until mixture looks like bread crumbs.

4. Dissolve sugar in milk and stir into flour/butter mixture to form into a stiff dough.
5. Roll dough out to a thickness of 1/4 inch.
6. Cut into squares; prick all over.
7. Bake at 350F degrees for 20 minutes.

Whipped Shortbread for the Holidays



Description

These yummy shortbread cookies are perfect for any holiday. Just vary the sprinkles according to the season: Red and green mixture for Christmas, red and white mixture for Valentine's Day, orange and chocolate for Halloween, etc. So easy, and so good!

Cooking Time: 12 min

Ingredients

- 1 pound butter (not margarine)
- 1 cup cornstarch
- 1 cup powdered sugar
- 3 cup flour
- colored sprinkles

Instructions

1. Preheat oven to 350F degrees.
2. Beat butter until fluffy.
3. Beat in cornstarch and sugar, then blend in flour.
4. Form dough into walnut-sized balls and roll in colored sprinkles.
5. Place on ungreased cookie sheet and flatten slightly with fingers or bottom of glass.
6. Bake at 350F degrees for 12 minutes, but not until brown.

Savory Holiday Oatcakes



Description

These oatcakes are native to the U.K. Unsurprisingly, they are loaded with buttery and creamy taste! This rich and filling dish is a Christmas meal unto itself.

Ingredients

- 1 pound oatmeal, plus extra for dusting
- $\frac{1}{2}$ teaspoon baking soda
- 1 ounce bacon fat, lard or margarine
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ pint hot water

Instructions

1. Preheat oven to 325F degrees.
2. Melt fat with the hot water.
3. Add baking soda and salt to the oatmeal.
4. Make a well in the centre of the oatmeal, pour in the melted fat and water and mix to a fairly moist dough.
5. On a board that has been well dusted with oatmeal, roll out the dough as thinly as possible to an even round. Dust with oatmeal during the rolling to prevent sticking, and rub in more oatmeal with the palm of your hand.
6. Cut in farls (Scotch for quarters) or rounds with a pastry cutter.

7. Place on a baking-sheet, ungreased, and bake in a moderate oven, turning several times to prevent steaming.
8. Bake for approximately 20 minutes, until the oatcakes are crisp and faintly golden.

Peppermint Pattie Cookies



Description

Remember your childhood days with the Peppermint Patties? Well now you can make your own Peppermint Pattie cookies. This is a great cookie for the Christmas holiday.

Ingredients

- $\frac{2}{3}$ cup butter or margarine
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla
- $1\frac{1}{2}$ cup flour
- $\frac{1}{3}$ cup cocoa
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon milk
- 12 to 14 small (1 1/2-inch) peppermint patties

Instructions

1. Beat butter and sugar; add vanilla and egg, blending well.
2. In a separate bowl mix together dry ingredients.
3. Add to butter mixture alternately with milk, blending well.
4. Refrigerate dough about an hour or until firm enough to handle. (Dough will be a little soft.)
5. Lightly grease cookie sheet.

6. Heat oven to 350 degrees F.
7. Shape small portion of the dough around unwrapped peppermint patties, completely covering candy.
8. Place on prepared cookie sheet; flatten slightly and crimp with tines of a fork around the edges, if desired.
9. Bake at 10-12 minutes or until set.
10. Cool 1 minute, remove from cookie sheet to wire rack.
11. Cool completely.

Soft Gingerbread Cookies



Description

Gingerbread cookies are great for the winter months and softer gingerbread cookies are even better. The smell of cinnamon and allspice remind me of the great Christmas times with family.

Ingredients

- 1 1/2 cup dark molasses
- 1 cup packed brown sugar
- 2/3 cup cold water
- 1/3 cup shortening
- 7 cup all-purpose flour
- 2 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground allspice
- 2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves

Instructions

1. Mix molasses, brown sugar, water and shortening.
2. Mix in remaining ingredients.
3. Cover and refrigerate at least 2 hours.
4. Heat oven to 350 degrees F.

5. Roll dough 1/4 inch thick on floured board.
6. Cut with floured gingerbread cutter or other favorite shaped cutter.
7. Place about 2 inches apart on a lightly greased cookie sheet.
8. Bake until no indentation remains when touched, 10 to 12 minutes; cool.
9. Decorate with Decorators frosting, if desired.

Unique Christmas Cookies

Billy Goats



Description

Cinnamon, spice, walnuts, dates...it's beginning to smell a lot like Christmas! These memorably-named cookies are a delicious treat in the winter months.

Ingredients

- 1/2 cup vegetable shortening
- 1 cup sugar
- 2 eggs
- 2 teaspoon vanilla extract
- 1/4 cup sour cream
- 2 cup flour
- 2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoon cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 2 cup chopped walnuts
- 2 cup finely chopped dates

Instructions

1. Preheat the oven to 375°F and grease some cookie sheets.
2. Cream the shortening and sugar together.
3. Add the eggs and vanilla and beat until smooth and blended, then beat in the sour cream.

4. Combine the flour, baking powder, baking soda, salt, cinnamon, cloves, and allspice, then stir and toss them together.
5. Add to the first mixture and beat until completely mixed.
6. Add the nuts and dates and mix well.
7. Drop heaping teaspoonfuls of the dough about 2 inches apart on the prepared cookie sheets.
8. Bake for about 12 minutes, until the cookies are delicately browned around the edges.
9. Transfer to racks to cool completely.

Notes

Many West Coast regional cookbooks have recipes for these thick, soft date-and-nut cookies. In other parts of the country they used to be called “rocks,” a reference to their shape, not their texture!

Anise Seed Cookies



Description

It's easy to get bored with the old sugary, tried-and-true holiday desserts; why not try Anise Seed Cookies this Christmas? This savory dessert features a bold flavor similar to fennel.

Ingredients

- $\frac{3}{4}$ cup shortening
- $1\frac{1}{2}$ sticks soft butter
- 2 cup sugar
- 2 large eggs
- 2 teaspoon vanilla extract
- 4 cup flour
- $1\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ teaspoon baking powder
- 4 teaspoon anise seed

Instructions

1. Heat oven to 350 degrees F.
2. Combine ingredients in order given.
3. Roll into balls and push down center with thumb.

Bake at 350 degrees F for 10 minutes.

4. Let cool and serve immediately.

Cranberry Jalapeno Cookies



Description

Everybody loves cranberries around the holidays, but jalapenos?! Make these cookies for a holiday experience you won't soon forget!

Ingredients

- 2 cup flour
- 1 8-oz package cream cheese, softened
- 2 sticks butter (8 oz total), softened
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup white vinegar
- 3 or 4 jalapeno peppers, chopped
- 1 $\frac{1}{2}$ cup sugar
- 1 12-oz package fresh cranberries
- confectioners' sugar, to taste

Instructions

1. Place flour in bowl of food processor. With processor running, drop in chunks of the cream cheese and butter.
2. Process until dough is formed. (Alternatively, mix the cream cheese and butter in a large mixing bowl by hand or with electric beater. Slowly blend in flour until dough is formed.)
3. Wrap dough in wax paper or plastic wrap. Chill for at least one hour.

4. While the dough is freezing, make the cranberry mixture. Place the water and vinegar in a 3-quart saucepan. Bring to a boil and let boil 5 minutes. Add the jalapeno peppers and the sugar. Return to a boil and let boil 5 minutes. Mix in the cranberries. Return to a boil and let boil 5 minutes.
5. Remove from the heat and pour onto jelly roll pan. Chill for at least one hour.
6. Dust work surface with confectioners' sugar. Working with a small chunk of dough, roll dough to about 1/4" thick.
7. Cut dough into 2" squares. You can re-use the dough scraps. Place dough squares on cookie sheet sprayed with vegetable oil spray (do not *grease* the pan or you'll have a real mess!). Put about 1 t cranberry-jalapeno relish in the center of each dough square.
8. Bring 2 corners of the dough-square up and seal well. Bake 12 minutes at 350 degrees F. If cookies unfold during baking, press them back into shape while warm. Cool on rack. Dust lightly with confectioners' sugar.

Scandinavian Gilded Butter Cookies



Description

The name is no exaggeration. These cookies are actually brushed with gold dust! This dessert is truly like no other you have ever tried.

Ingredients

- 1 cup unsalted butter, at room temperature
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon salt
- 1 large egg yolk
- $2\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup confectioners' sugar
- 2-3 teaspoons vodka or water
- Gold dust
- A few drops of vodka

Instructions

1. Cream butter, sugar, salt and egg yolk until smooth. Mix in the flour to make a smooth dough. Form dough into a ball and flatten; wrap in plastic and refrigerate, covered, overnight or for up to four days, so that flavors can develop.
2. Divide chilled dough into four equal pieces.
3. On a lightly floured surface, roll one piece of dough to $\frac{1}{8}$ inch thickness. Cut into shapes using a 2-inch cookie cutter, or cut into rectangles or squares using a pastry wheel.
4. Place on baking sheets covered with parchment paper or baking paper. Bake at 350 degrees F until cookies are very lightly browned on the edges, 9 to 12 minutes.

5. Remove cookies on their paper onto countertop to cool. Mix confectioners' sugar with enough liquid to make a thin glaze.
6. Brush tops of cookies with the glaze. Mix a very small amount of gold dust (1/8 teaspoon or so), with about 3 drops of vodka. Lightly brown the edges of the cookies with the gold to gild.

Unbaked Caramel Cookies



Description

Caramel, pudding mix and oats are three great ingredients that help put these caramel cookies together. This is a quick and easy recipe for you to make your baking friends.

Ingredients

- 2 cup sugar
- $\frac{3}{4}$ cup butter
- 6 ounce can ($\frac{2}{3}$ cup) evaporated milk
- 4 ounce pkg. instant butterscotch pudding mix
- $3\frac{1}{2}$ cup quick cooking rolled oats

Instructions

1. In a large saucepan combine sugar, butter and evaporated milk.
2. Bring to rolling boil, stirring frequently.
3. Remove from heat and add pudding mix and oats.
4. Mix thoroughly.
5. Cool 15 minutes.
6. Drop by rounded teaspoonfuls onto a waxed paper lined tray.

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