

Hot Cocoa Cookies

Ingredients

Cookies

- 1 cup melted butter (2 sticks)
- ½ cup cocoa powder
- 1 cup brown sugar
- ½ cup white sugar
- 2 large eggs
- 1 tsp vanilla extract
- ½ tsp salt
- 1 tsp baking soda
- 2 ¼ cups flour
- 14 marshmallows (not miniature)

Chocolate Glaze

- 8 oz. semisweet chocolate chips
- 3 Tbsp butter
- 4 tsp milk
- 4 tsp honey (or corn syrup)

Instructions

Cookies

1. Melt 1 cup of butter in the microwave. Combine melted butter and cocoa powder in a large mixing bowl and stir until smooth.
2. Mix brown sugar and white sugar into the butter/cocoa mixture.
3. Add vanilla and eggs.
4. Mix in salt, baking soda and flour.
5. Cover bowl with plastic wrap and chill for 45 min to 1 hour.
6. Preheat oven to 350 degrees.
7. Scoop dough onto parchment paper lined cookie sheets using a medium cookie scoop (2 Tbsp). Bake cookies for 10 minutes.
8. While cookies bake, cut marshmallows in half with scissors. Place a marshmallow half (sticky side down) onto each hot cookie. Place cookies back in oven and bake an additional 2-3 minutes (marshmallows should be slightly puffed). Do not overbake marshmallows.
9. Press each marshmallow down with the back of a spoon.
10. Let cool on a cookie sheet for a few minutes then transfer to a wire rack to cool completely.

Glaze

1. Heat glaze ingredients in a microwave bowl for 30 seconds. Stir. Heat for an additional 15-20 seconds. Stir until smooth and creamy. If additional time is needed, do it in 10 second increments. Note: You can use a double boiler or small saucepan instead.
2. Drizzle glaze over cookies. Add sprinkles if desired.
3. Allow glaze to set up. Placing cookies back in refrigerator for 15-20 minutes will speed this up.



Chocolate Peppermint Snowflake Cookies

Ingredients

Cookies

- 1 ½ cups of flour
- ½ cup cocoa powder
- ½ tsp of baking powder
- ½ tsp of baking soda
- ½ tsp of salt
- 8 Tbsp of unsalted butter
- 1 cup white sugar
- 1 large egg
- 1 egg yolk
- 1 tsp vanilla extract
- 1 tsp of peppermint extract

White Chocolate Drizzle

- ¾ cup white chocolate chips
- Crushed peppermint flavoured candy canes

Instructions

Cookies

1. In a medium bowl, whisk together flour, cocoa powder, baking soda, baking powder and salt. Set aside.
2. Cream together butter and sugar until fluffy, about 3 minutes. Add egg, egg yolk and both extracts and beat until combined.
3. Add dry ingredients and mix until dough just comes together. Divide dough into two pieces and wrap each in plastic wrap and refrigerate for 1 hour.
4. Preheat oven to 350 degrees. Lightly flour a clean work surface. Line two cookie sheets with parchment paper.
5. Take out one ball of dough and roll out to ¼ inch thick. Cut out as many cookies as possible, transferring with a spatula to the prepared cookie sheets. Repeat with remaining dough, re-rolling scraps.
6. Bake cookies until just dry on top, about 15 minutes. Let cool 5 minutes on cookie sheets, then transfer to a wire rack to cool completely.

White Chocolate Drizzle

1. Melt white chocolate chips in the microwave in 25 second increments.
2. Pour melted chocolate into a pastry bag (with Wilton tip #3) or a small plastic bag (cut off a small corner).
3. Starting at the top of the cookie, drizzle the melted chocolate over the cookies. If desired, add coarse sugar, crushed peppermint candy canes or sprinkles while chocolate is still wet.



Snickerdoodle Cookies

Ingredients

- 1 ½ cups of sugar
- 1 cup of butter
- 2 eggs
- 2 ¾ cups of flour
- 2 tsp of cinnamon
- 2 tsp of cream of tartar
- 1 tsp of baking soda
- ¼ tsp of salt
- ¼ cup of sugar

Instructions

1. Heat oven to 400 degrees.
2. Mix 1 ½ cups of sugar, butter and eggs in a large bowl.
3. Gradually mix in flour, cream of tartar, baking soda and salt.
4. Shape into 1 ¼ inch balls.
5. Mix ¼ cup of sugar and cinnamon in a small bowl.
6. Roll balls in sugar mixture.
7. Bake 7-8 minutes.



Mudpie Cookies

Ingredients

- 2 cups of sugar
- 2 Tbsp cocoa powder
- ½ cup of butter
- ½ cup of milk
- ½ tsp of salt
- 1 tsp of vanilla
- 1 cup coconut
- 3 cups rolled oats

Instructions

1. Place first five ingredients into a pot and bring to a rolling boil for 2 minutes.
2. Immediately take off the heat and add the last three ingredients.
3. Drop by the spoonful onto a parchment paper. Allow to set.



Peppermint Candy Cane Cookies

Ingredients

- 1 cup of butter (softened)
- 1 cup of icing sugar
- 1 beaten egg
- 1 ½ tsp peppermint extract
- 2 ½ cups of flour
- 1 tsp baking powder
- 1 tsp of salt
- Red food colouring

Instructions

1. Preheat oven to 350 degrees.
2. Cream together butter, icing sugar, egg and peppermint extract.
3. Mix in flour, baking powder and salt. Knead into a ball.
4. Divide the ball into two portions and add red food colouring to one half.
5. Take one teaspoon of dough and roll into a 5 inch rope. Repeat with a teaspoon of the other colour of dough.
6. Twist the two colours into a candy cane shape and lay on a cookie sheet.
7. Bake for 8-10 minutes.



Pistachio Pudding Cookies

Ingredients

- 1 cup of salted butter, softened
- 1 cup of white sugar
- 1 package of instant pistachio pudding mix
- 2 eggs
- ½ tsp almond extract
- 2 cups of flour
- 1 tsp of baking soda
- 1 cup white chocolate chips
- ½ cup chopped almonds (or pistachios or pecans)

Instructions

1. Preheat oven to 350 degrees.
2. Using a stand mixer, beat butter, sugar and pudding mix until creamy.
3. Beat in eggs and almond extract.
4. In a separate bowl, whisk together flour and baking soda. Slowly add the flour mixture to the butter mixture, mixing until dough just comes together.
5. Fold in white chocolate chips and chopped nuts.
6. Form cookie dough into tablespoon sized balls. Place on a baking sheet lined with parchment paper (space cookie dough balls about 1 inch apart).
7. Bake for 9-12 minutes (or until bottoms of cookies are slightly browned).
8. Cool for about 5 minutes on the baking tray before transferring to a cooling rack.

Makes 2-3 doz



Eggnog Cookies

Ingredients

Cookies

- 2 ½ cups of all-purpose flour
- 1 ¼ cups of cake flour
- 2 tsp of cornstarch
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- ¾ tsp nutmeg
- ¾ tsp cinnamon
- 1 cup unsalted butter, cold and cubed
- 1 cup white sugar
- ¼ cup brown sugar, tightly packed
- 2 large eggs
- 1 egg yolk
- 1 tsp rum extract
- ½ cup eggnog (full fat)

Eggnog Cream Cheese Frosting

- 8 oz cream cheese, softened
- 4 Tbsp unsalted butter, room temp.
- 2 Tbsp eggnog (full fat)
- ½ tsp rum extract
- Pinch of cinnamon, nutmeg, salt
- 3 cups powdered sugar

Instructions

Cookies

1. Preheat oven to 375 degrees.
2. In a large bowl, whisk together the two flours, cornstarch, baking powder, baking soda, salt, nutmeg and cinnamon. Set aside.
3. Cream together butter and sugars. Add eggs, egg yolk, rum extract and eggnog.
4. Gradually add dry ingredients and mix until just combined.
5. Roll dough into balls with lightly floured hands.
6. Place balls about 2 inches apart on a parchment paper lined baking sheet.
7. Bake for 10-12 minutes, until lightly browned edges.
8. Allow to cool on baking sheet for 10 minutes before transferring to rack to cool completely.

Eggnog Cream Cheese Frosting

1. Cream together cream cheese and butter.
2. Mix in eggnog, rum extract, and spices.
3. Add sugar and mix until fully incorporated.
4. Spread or pipe onto fully cooled cookies. Frosted cookies must be kept in refrigerator.

ALTERNATIVE TO FROSTING: Roll dough balls in white sugar before baking.



Coconut Clouds Cookies

Ingredients

Cookies

- ¼ cup butter, softened
- ¼ cup shortening
- 1 cup white sugar
- ½ cup brown sugar, packed
- 2 large eggs
- 1 tsp coconut extract
- 1 tsp vanilla extract
- 1 cup sour cream
- 2 ¾ cups flour
- 1 tsp salt
- ½ tsp baking soda
- 1 cup flaked coconut, toasted

Browned Butter Frosting

- 1/3 cup butter, cubed
- 3 cups confectioners sugar
- 3 Tbsp evaporated milk (or half & half)
- 1 tsp coconut extract
- 1 tsp vanilla extract
- 2 cups flaked coconut, toasted

Instructions

Cookies

1. Preheat oven to 375 degrees.
2. Cream butter, shortening and sugars until fluffy.
3. Beat in eggs and extracts. Stir in sour cream.
4. In another bowl, whisk flour, salt and baking soda. Gradually beat into creamed mixture.
5. Stir in coconut.
6. Drop by tablespoonfuls (2 inches apart) onto lightly greased baking sheets.
7. Bake 8-10 minutes, until set.

Browned Butter Frosting

1. In heavy saucepan, heat butter over medium heat for 5-7 minutes until golden, stirring constantly. Transfer to a bowl.
2. Slowly beat in confectioners sugar, milk and extracts.
3. Spread over cookies. Dip into coconut.
4. Let stand until set and store in an airtight container.

TO TOAST COCONUT: Cook in a skillet over low heat until golden brown, stirring occasionally.

Makes 3-4 doz

