

Whipped Shortbread

Ingredients

- 1 cup butter
- ½ cup sugar
- 1 ½ cup flour
- ¼ cups cornstarch
- Maraschino cherries, quartered and blotted dry (optional)

Instructions

1. Beat butter and sugar in a medium bowl for about 5 minutes until light and creamy.
2. Combine flour and cornstarch in a small bowl. Add to butter slowly, beating continuously until light and fluffy.
3. Drop using 1 tsp for each, about 2 inches apart onto ungreased cookie sheets.
4. If desired, put one cherry piece in the centre of each cookie or add sprinkles.
5. Bake in 375 F oven for about 12 minutes until edges are just golden. Let stand on cookie sheets for about 5 minutes before removing to wire racks to cool.

Makes approx. 3 dozen cookies.



Molasses Cookies

Ingredients

Cookies

- 1 cup white sugar
- 1 cup molasses
- 1 cup vegetable oil
- 1 egg
- 1 cup sour milk
- 3 ½ tsp baking soda
- 5 cups of flour
- 2 tsp ginger
- 1 tsp cinnamon
- 1 tsp cloves
- 1 tsp salt
- 1 tsp vanilla

Instructions

1. Mix first four ingredients (sugar to egg).
2. Mix baking soda in milk to sour milk.
3. Add remaining ingredients and mix well.
4. Let sit in refrigerator for 30 minutes or more.
5. Drop on cookies sheet by spoonful, flatten with a fork.
6. Sprinkle with white sugar.
7. Bake at 400 F for 12 minutes.



Oreo Cookies

Ingredients

Cookies

- 2 pkgs of chocolate cake mix
- 4 eggs
- $\frac{3}{4}$ cup of oil

Icing

- 2 tbsp margarine
- 4 oz cream cheese
- $\frac{1}{2}$ tsp vanilla
- 2 cups icing sugar
- 1 tbsp milk

Instructions

1. Combine cake mixes, eggs and oil.
2. Roll into balls the size of walnuts. Do not flatten.
3. Bake at 350 F for 8 minutes.
4. Ice when cool.



Iced Gingerbread Oatmeal Cookies

Ingredients

Cookies

- $\frac{3}{4}$ c salted butter
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 1 egg
- $\frac{1}{4}$ cup molasses
- 2 cups all-purpose flour
- 1 $\frac{1}{2}$ cups rolled oats
- 2 tsp ginger
- 1 tsp ground cinnamon
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt

Icing

- $\frac{1}{4}$ cup salted butter
- 1 tbsp vegetable shortening
- 1 $\frac{1}{2}$ cups powdered sugar
- 1 tsp vanilla (I use clear vanilla to keep icing bright white)
- 1-2 tbsp milk

Instructions

Cookies

1. Preheat oven to 350 F.
2. Using a mixer, cream together the butter, brown sugar and granulated sugar until light and fluffy in texture.
3. Scrape the sides of the bowl and add in the egg and molasses. Mix until well combined.
4. Add the flour, rolled oats, ginger, cinnamon, baking soda and salt. Mix until the dough forms.
5. Portion the dough out. For small cookies, use 1 $\frac{1}{2}$ tbsp and for larger cookies, use 3 tbsp.
6. Roll the dough into a ball. Break the dough in half and then press the two halves back together leaving the jagged edge up. This will give your cookie that classic texture on top. Arrange on a silicone or parchment paper lined cookie sheet.
7. Bake at 350 F. For small cookies, bake for 8-10 minutes. For larger cookies, bake for 9-11 minutes.
8. Allow to cool in pan for 3-5 minutes.

Icing

1. Combine the butter and shortening until smooth.
2. Add in powdered sugar, vanilla and 1 tbsp of milk. You can always add more milk if needed. The icing should be quite thick.
3. Transfer the icing to a zip top bag with the corner clipped or to a piping bag.
4. Once cookies have cooled just slightly, zig zag the icing on top of the cookies. Allow the icing to melt and then use a spoon to push the icing up all the dips in the texture on top of the cookies.
5. Allow cookies to finish cooling on pan. Store in an airtight container for 3 days or in the fridge for up to one week.



Thimble Cookies

Ingredients

- ½ cup of butter
- ½ cup of sugar
- 1 well-beaten egg yolk
- 2 tsp lemon juice
- 1 cup pre-sifted flour
- 1 slightly beaten egg white
- Coconut
- Brightly coloured jam or jelly (eg. raspberry, strawberry)

Instructions

1. Cream together butter, sugar.
2. Add egg yolk and lemon juice and beat well.
3. Add flour and combine until well blended.
4. Shape dough into balls which are 1" in diameter.
5. Dip balls in slightly beaten egg white and roll in coconut.
6. Place on greased baking sheets or baking sheet lined with parchment paper.
7. Make a fairly deep indentation on each cookie.
8. Bake for 5 minutes, then indent a second time.
9. Bake another 10-12 minutes.
10. Fill hot cookies with jam or jelly.



Chocolate Crinkle Cookies

Ingredients

- 1 cup of neutral oil (*see note)
- 1 ½ cup of light or dark brown sugar
- ¾ cup granulated sugar
- 3 eggs, at room temperature
- 3 tsp vanilla bean paste or vanilla extract
- 1 ½ tsp kosher salt
- ¾ cup cocoa powder
- 3 ¼ cups of flour
- ¾ tsp of baking soda
- Powdered or granulated sugar for icing

Instructions

1. Preheat oven to 325 F. Line 1-3 sheet pans with parchment paper.
2. IN a medium bowl, using a hand-held electric mixer (or you can use a stand mixer fitted with the whisk attachment), combine the oil, brown sugar, granulated sugar, egg and vanilla. Mix on high speed for about a minute, until the mixture is well combined.
3. Stir together the salt, cocoa powder, flour and baking soda and fold in by hand using a rubber spatula. The dough will seem a little oily and may take a little work to come together.
4. Place a little granulated sugar in a small bowl and sifted powdered sugar in a second small bowl.
5. Using a cookie scoop, scoop 2 tbsp balls of dough and place them into the bowl of granulated sugar (work with one at a time). Roll the ball of dough in the granulated sugar to coat, shape gently into a ball, then place into the bowl of powdered sugar and coat generously (I do this by shaking the bowl and turning the dough ball).
6. Transfer the powdered sugar coated dough ball to the prepared baking pan. It may flatten off a little as it is quite a soft dough, but do not flatten any further.
7. Repeat with remaining balls of dough until you fill the tray. Leave the remaining dough un-scooped until you are ready to bake.
8. Bake the cookies for 12-13 minutes, until they are puffed up and set around the edges.
9. Let cool on pan for 10 minutes, then transfer to a wire rack to cool completely.
10. Store cookies in an airtight container at room temperature for up to five days.

*Note: Neutral oil means neutral tasting so something like extra light olive oil, rice bran oil, grapeseed oil canola oil, etc. will work!

Makes 2-3 doz



Blossom Cookies

Ingredients

Base Blossom Cookie Dough

- 3 cups all purpose flour
- 1 tsp baking soda
- 1 tsp kosher salt
- 3/4 cup unsalted butter, room temp
- 1 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 2 large eggs
- 2 tsp vanilla extract
- Chocolate Hershey's kisses

Peanut Butter Blossom Cookie Dough

- 1/4 cup creamy peanut butter
- 2 tbsp all purpose flour
- Granulated sugar, for rolling

Chocolate Blossom Cookie Dough

- 2 1/2 tbsp process cocoa powder
- 1 tbsp milk
- Chocolate sprinkles, for rolling

Sugar Blossom Cookie Dough

- 1 1/2 tbsp flour
- Sprinkles, for rolling

Gingerbread Blossom Cookie Dough

- 1 1/2 tbsp molasses
- 3 tbsp all purpose flour
- 1/2 tsp ground ginger
- 1/4 tsp ground cinnamon
- Demerara or raw sugar, for rolling

Instructions

Base Blossom Cookie Dough

1. Preheat the oven to 350F and line a large baking sheet with parchment paper. Also fill four small dishes with each of the cookie dough rolling ingredients (granulated sugar, chocolate sprinkles, red and green sprinkles, and raw sugar).
2. In a medium bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In a large mixing bowl using a hand or stand mixer with the paddle attachment, mix together the butter and sugars until light and fluffy.
4. Then mix in the eggs and vanilla until smooth.
5. Pour in half of the dry ingredients and mix. Pour in the other half and mix until combined. The dough will appear thick and crumbly at first, but keep mixing and it will come together.
6. Evenly divide the dough between four bowls. If you would like to weigh for precision, each should weigh about 245g.
7. Add the ingredients to the respective bowls with peanut butter, chocolate, sugar, and gingerbread all in separate bowls.
8. Using a regular spoon, mix each dough until well combined. Some doughs will be tougher than others so a little elbow grease will help!

9. Scoop the cookie dough out onto a large plate or pan. For peanut butter, scoop a heaping tablespoon and the others scoop a true tablespoon.
10. Roll each dough ball smooth between your hands and then coat in their respective coating. For the sugar cookie, if the sprinkles don't stick, dampen your hands and then roll the balls smooth before rolling in the sprinkles.
11. Place the cookie dough on the large baking pan, each spaced about 2.5 inches apart. Bake for 8-10 minutes.
12. While they bake, unwrap the Hershey's kisses. When the cookies are done, immediately press a kiss into the center of each cookie. The peanut butter blossoms should crackle when pressed which is what we want!
13. Transfer the cookies to a cooling rack and continue to bake the rest of the batch.
14. Enjoy the cookies warm or at room temperature.

Notes

Storage – Allow the cookies to cool completely and the kisses to firm up. Store in an air tight container at room temperature and they will keep for up to 5 days.

Candy Cane – For ANOTHER flavor, press candy cane kisses into half of the sugar cookies



Melting Moments

Ingredients

- $\frac{3}{4}$ cup brown sugar
- 1 cup melted butter
- 1 egg
- 1 tsp vanilla
- 1 $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ tsp cream of tartar
- $\frac{1}{2}$ tsp baking soda

Instructions

1. Cream together sugar, butter, egg and vanilla.
2. Sift together dry ingredients.
3. Work well together.
4. Make into small balls, place a cherry in center (sprinkle with nuts – optional)
5. Bake till nicely browned.

Makes 4 doz



Church Window Cookies

Ingredients

- 2 cups semisweet chocolate chips
- ½ cup butter, cubed
- 1 package (10 oz.) pastel miniature marshmallows
- ½ cup chopped walnuts, toasted
- 2 cups flaked coconut

Instructions

1. In a large saucepan, melt chocolate chips and butter over low heat; stir until smooth. Cool slightly. Stir in marshmallows and walnuts.
2. Divide mixture into three portions; place each portion on a piece of waxed paper. Using waxed paper, shape each into a 10-in.-long roll; roll in coconut. Wrap tightly in waxed paper; refrigerate 2 hours or until firm. Cut crosswise into 1/2-in. slices.

Makes 5 doz



Peanut Butter Ritz Sandwiches Dipped in Chocolate

Ingredients

- Ritz Crackers
- Peanut Butter
- Chocolate to melt

Instructions

1. Spread peanut butter on Ritz crackers, creating a sandwich.
2. Melt chocolate of choice.
3. Dip Ritz sandwich in chocolate.
4. Let cool.

