



## Holiday Recipes

*tsp: teaspoon; Tbsp: tablespoon*

***1 stick of butter = 8 Tbsp or 1/2 Cup***

### Everything Christmas Cookies

1 ½ cups flour  
1 tsp baking powder  
½ cup cocoa powder  
¾ tsp salt  
¾ cup toasted shredded coconut  
¾ cup semi-sweet chocolate chips  
¾ cup white chocolate chips  
¾ cup red and green M&M candies  
½ cup chopped cashews  
1 ¼ cups sugar  
1 ½ sticks butter (6 oz)  
2 egg  
1 tsp vanilla extract

Preheat oven to 350° F.

Combine flour, baking powder, cocoa powder, salt, coconut, chips, candies and cashews in a bowl and set aside.

Mix butter and sugar in stand mixer on medium until creamy. Add eggs and vanilla and incorporate into mixture.

Turn mixer to low. Add the dry ingredients ½ cup at a time, scraping the sides of the bowl occasionally.

Form dough into 2" balls and arrange on a parchment lined cookies sheet 2 inches apart.

Bake 12 – 15 minutes, rotate cookie sheets after 8 minutes for even baking. Cool on rack. Makes approximately 2 dozen cookies.

## Oatmeal Raisin Cookies

2 cups all-purpose flour  
3 tsp Allspice  
1 tsp baking soda  
1 tsp salt  
1 cup unsalted butter, softened  
1 cup white sugar  
1 cup packed brown sugar  
2 large eggs  
1 tsp vanilla extract  
3 cups quick cooking oats  
zest of 1 large orange  
1 cup yellow or regular raisins  
2 Tbsp water  
2 Tbsp white sugar, or as needed

Preheat oven to 375° F.

Whisk flour, allspice, baking soda, and salt together in a medium bowl until well combined.

Beat butter, 1 cup white sugar, and brown sugar in stand mixer until creamy, at least 2 to 3 minutes. Beat in eggs, one at a time, then mix in vanilla. Gradually mix in dry ingredients until well combined. Add oats and mix until thoroughly incorporated. Add orange zest (optional: add juice too) Cover the bowl and chill dough in the refrigerator for at least 1 hour.

Place water in a small bowl and 2 tablespoons sugar in another small bowl.

Roll chilled dough into walnut-sized balls, and place 2 inches apart on the parchment lined cookie sheets. Dip a large fork in water, then in sugar, and use to flatten each cookie, rewetting and re-sugaring as necessary.

Bake in the preheated oven until light golden brown around the edges and centers are nearly set, 8 to 10 minutes, rotating cookie sheets halfway through. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

## Toffee

1 cup chopped pecans  
 $\frac{3}{4}$  cup packed brown sugar  
 $\frac{1}{2}$  cup butter  
3 Hershey milk chocolate bars broken into small pieces

Coat a 9"X9"x2" cake pan with butter. Spread pecans in pan. In small saucepan combine sugar and butter over medium to medium-high heat until boiling softly. Stirring constantly continue to boil for 7 minutes (be exact about the time). Pour

over pecans in cake pan and sprinkle with chocolate pieces over hot mixture. Cover with a cookie sheet for 10 minutes then spread melted chocolate over mixture evenly. Cut into desired size pieces while hot then place in fridge to chill.

## **Big Chocolate Chip Cookies**

Makes 18 – 20 cookies

½ lb unsalted butter, softened (two sticks)

¾ cup + 1 Tbsp granulated sugar

¾ cup packed light brown sugar

2 large eggs

1 ¼ tsp vanilla extract

¼ tsp freshly squeezed lemon juice

2 ¼ cups flour

½ cup rolled oats

1 tsp baking soda

1 tsp baking powder

1 tsp salt

¼ tsp of cinnamon

Pinch of nutmeg

12 oz semi-sweet chocolate chips (I prefer Ghirardelli but Nestle works too)

1 c chopped walnuts

Preheat oven to 300°.

Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for 2 minutes

Reduce speed of mixer to low. Add eggs one at a time, vanilla extract and lemon juice. Continue blending on low for about a minute, scraping down the sides of the mixing bowl with spatula. Turn off mixer

Sift together in a separate bowl flour, baking soda, baking powder, salt, cinnamon and nutmeg. Add rolled oats and mix to incorporate oats in dry mixture.

With stand mixer on low slowly add dry mixture. Don't overmix. Add chocolate chips and walnuts to mixer and combine – takes about 10 seconds or you can mix by hand.

Transfer mixture to a bowl and cover. Refrigerate overnight for best results.

Let refrigerated cookie dough set out for about 2 hours. Preheat oven to 300°. Form dough into 2" balls and place on parchment paper lined cookie sheet – 6 cookies to a sheet. They will get big so be sure to leave at least 2 inches of space between cookies.

Bake cookies for 22 - 28 minutes. At 15 minutes turn the cookie sheets and change racks for optimal even cooking. Let sit on cookie sheet for 20 minutes before transferring to a cooling rack.

You can cook without refrigerating overnight but the cookies will be flat. They will still taste great but won't be as thick as they are when the dough gets to sit overnight.

Variations: Add ½ cup dried cherries or cranberries – chop to desired size pieces

## **Snowballs**

2 ¼ cups flour

¾ cup walnuts finely chopped

½ tsp salt

1 cup butter unsalted, softened

1 tsp vanilla

½ cup powdered (confectioners) sugar plus extra for dusting

Preheat oven to 375°F. Line a baking sheet with parchment paper.

Combine flour, walnuts and salt in a small bowl. Set aside.

Beat butter, vanilla, and powdered sugar with a mixer until creamy. Keep mixer low to avoid a shower of powdered sugar.

Add flour mixture until combined. Form dough into 1" balls and place on prepared pan.

Bake 8-10 minutes or until bottom edges of cookies are lightly browned.

Cool a few minutes until you're able to handle the cookies. Roll in powdered sugar and place on a rack to cool completely.

## **Sugar Cookies**

1 1/2 cups powdered sugar

1 cup butter, softened

1 tsp vanilla

1 egg

2 ½ cups flour

1 tsp baking soda

1 tsp cream of tartar

## **Frosting**

3 cups powdered sugar

3 to 5 Tbsp milk

¼ tsp vanilla

Colored sprinkles and icing

Heat oven to 375°F.

In large bowl, beat 1 1/2 cups powdered sugar, the softened butter, 1 tsp vanilla, the almond extract and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and cream of tartar. Divide dough in half; shape dough into 2 disks, and wrap in plastic wrap. Cover and refrigerate at least 2 hours.

Roll each disk on lightly floured surface until 1/4 inch thick. Cut with 2- to 2 1/2-inch cookie cutters into desired shapes. On ungreased cookie sheets, place cutouts at least 2 inches apart.

Bake 7 to 8 minutes or until edges are light brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely.

Decorate with icing and sprinkles.

## **Peanut Blossoms**

1¾ cups all-purpose flour  
1 tsp baking soda  
½ tsp salt  
4 ounces (1 stick) butter, at room temperature  
½ cup smooth peanut butter (or other creamy nut butter)  
½ cup granulated sugar, plus more for rolling  
½ cup light brown sugar  
1 large egg  
1 Tbsp milk  
1 tsp vanilla extract  
5 dozen (one 11-ounce package) chocolate kisses

Preheat oven to 375° F. Remove foil wrapping from chocolate kisses

Combine flour, baking soda and salt; set aside. In stand mixer, cream together butter, peanut butter, ½ cup granulated sugar and light brown sugar. Add egg, milk and vanilla; beat until well blended. Gradually add flour mixture, mixing thoroughly. If the dough is very soft, refrigerate for about 1 hour.

Roll dough into 1" balls. Roll cookies in sugar and place 2" apart on parchment lined cookie sheet.

Bake 10 to 12 minutes, rotating cookie sheets after 5 minutes for even baking. Immediately press candy kiss into center of each cookie. Remove from cookie sheet onto cooling rack.

## **Red Velvet Cookies**

1 box Red Velvet cake mix  
2 eggs  
1/3 cup vegetable oil  
1 container cream cheese icing

Preheat oven to 375° F.

Combine one (1) box of Duncan Hines Red Velvet cake mix, two (2) eggs and one-third (1/3) cup vegetable oil using a hand blender or wire whisk.

Form teaspoon sized balls and place on a lightly greased cookie sheet or baking pan about one inch (1") apart. Slightly pat down the top of each cookie ball.

Cook for 8-10 minutes (the top of the cookie will crack).

Cool on rack. Ice with prepared cream cheese icing. Dip iced cookies frosting side down in holiday sprinkles.

## **Snickerdoodles**

1 cup butter softened (2 sticks)  
1½ cups sugar plus ⅓ cup for cinnamon-sugar  
2 eggs  
1 tsp vanilla extract  
2¾ cups flour  
1½ tsp cream of tartar  
1 tsp baking powder  
2 tsp cinnamon plus 2 teaspoons for cinnamon sugar  
½ tsp salt

Preheat oven to 375° F.

In a stand mixer with paddle attachment, beat butter and sugar together until the mixture is soft and fluffy. Add eggs, one at a time and vanilla. Beat again until smooth.

Add the rest of the ingredients and mix until fully incorporated. Chill dough for 1 to 2 hours.

While dough is chilling, make cinnamon sugar mixture and line baking sheets with parchment paper. Form cookie dough into 1½ balls. Roll the balls in cinnamon sugar and place 2 inches apart on a baking sheet.

Bake for 10 minutes. Sprinkle with cinnamon-sugar while still hot, if desired. Lightly press down the top of each cookie with a spoon.

Let cool on the pan for 10 minutes and then transfer to a wire rack to cool completely. Enjoy!

## **Lemon Squares**

1 cup all-purpose flour  
¼ cup confectioners' sugar  
4 Tbsp butter (1/2 stick)  
1 cup white sugar  
2 Tbsp all-purpose flour  
½ tsp baking powder  
2 large eggs  
3 Tbsp lemon juice  
1 Tbsp lemon zest  
⅓ cup confectioners' sugar for dusting

Preheat the oven to 350° F.

Mix 1 cup flour and 1/4 cup confectioners sugar in a medium bowl. Melt butter and stir into flour mixture. Press evenly into an 8x8-inch baking dish.

Bake in the preheated oven for 20 minutes.

While crust bakes, make topping: Mix 1 cup white sugar, 2 tablespoons flour, and baking powder in a large bowl. Beat eggs and add to mixture, stirring well. Add lemon juice and zest; mix well. Pour over crust.

Bake in the preheated oven for 25 minutes. Cool slightly, then cut into squares while warm. Dust with confectioners' sugar.

## **Easy Christmas Cupcakes**

Cake mix of your choice. Follow instructions for cupcakes. Prepared frosting of your choice. Frost cupcakes and dip frosting side into a bowl of holiday sprinkles.

## **Spicy Chocolate Bark with Dried Cherries and Pecans**

7 Tbsp butter  
1/2 cup brown sugar  
2 cups pecan pieces  
3/4 tsp salt

1/4 tsp Cayenne pepper (more can be added to taste)  
1/8 tsp ground nutmeg  
1/8 tsp ground cinnamon  
2 – 12 oz bags semisweet chocolate chips  
2 – 12 oz bags milk chocolate chips  
2 – 12 oz bags white chocolate chips  
2 cups dried cherries chopped

Preheat the oven to 400 degrees F.

In a pan, melt 4 tablespoons of butter. Add the brown sugar and stir until the sugar dissolves and is bubbly. Add the pecans. Season the pecans with salt, cayenne, nutmeg, and cinnamon. Continue to cook, stirring constantly, until the sugar starts to caramelize and coat the pecans evenly. Cook for about 4 minutes. Remove the pan from the heat and spread the pecans over a parchment lined baking sheet. Place the pan in the oven and roast the pecans for about 6 minutes. Remove the pan from the oven and cool completely. Break the pecans into small pieces.

Melt each chocolate separately in microwave. Check chocolate and stir every 1 minute to prevent burning the chocolate.

Layer each chocolate on a lined cookie sheet. Add cherries and pecans on the chocolate. Take a butter knife and gently mix the chocolate, cherries, and pecans to create a marble texture. Let cool completely then break into pieces and serve.

## **Pretzel Turtles**

40 Mini twist pretzels or Snyder's of Hanover Pretzel Snaps (these are square checkerboard pretzels)

40 Rolo Chocolate Caramels

40 Salted Pecan Halves

Preheat oven to 325° F.

Arrange pretzels on parchment lined cookie sheet. Top each pretzel with Rolo Chocolate Caramel. Bake for 2 minutes. Remove from oven and immediately lightly press pecan half on each. Let cool. Enjoy!

## **Coffee Cake Muffins**

FOR COFFEE CAKE

1 1/2 cups all-purpose flour  
1/2 cup Imperial Sugar Light Brown Sugar  
2 tsp baking powder  
1 tsp cinnamon  
1 tsp lemon zest (orange zest may be substituted)  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
3/4 cup milk  
1/3 cup canola oil  
2 large eggs

FOR CRUMB TOPPING

1/3 cup Imperial Sugar Extra Fine Granulated Sugar  
1/3 cup Imperial Sugar Light Brown Sugar  
1 teaspoon cinnamon  
1/4 teaspoon salt  
1/2 cup 1 stick unsalted butter, melted  
1 1/4 all-purpose flour  
1/2 cup chopped pecans  
1/2 cup old fashioned oats

FOR THE GLAZE

1/2 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
2 teaspoons milk

Preheat oven to 375° F. Prepare muffin tin with liners or nonstick spray.

Crumb topping: combine sugars, cinnamon and salt in a medium bowl. Whisk in melted butter. Add flour and stir using a rubber spatula just until moist.

Coffee cake: In a large bowl, combine flour, sugar, baking powder, cinnamon, baking soda and salt. In a large glass measuring cup or another bowl, whisk



together milk, canola oil and eggs. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.

Scoop the batter evenly into the muffin tray. Top generously with crumb topping, gently pressing the crumbs into the batter. Place into oven and bake for 20-23 minutes, or until a tester inserted in the center comes out clean.

To make the glaze, combine confectioners' sugar, vanilla and milk. Whisk until smooth. If the glaze is too thin, add more confectioners' sugar as needed.

When the muffins are done, cool for 10 minutes and drizzle the glaze on each muffin.

Allow glaze to set before serving. Makes 12 muffins.