

Holiday Cookie Book

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Swedish Butter Cookies

This old Swedish family recipe is winning rave reviews from our audience. They're great with or without decoration.

Estimated time:

1 hour to make. 1 hour to chill. 6 to 8 minutes to bake.

Number of cookies:

4 dozen

Ingredients:

1/2 lb. butter
1 cup sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. baking powder
Salt (pinch)

Directions:

Preheat oven to 375.

Cream the butter and sugar. Beat in eggs and vanilla. Add flour, baking powder, and salt, and mix thoroughly.

Put dough in the refrigerator to chill for one hour.

Cover work area with waxed paper and sprinkle with flour. Cover rolling pin in flour and roll out dough in batches, working very fast so dough is kept on the hard side. Keep remainder of dough in refrigerator until ready to roll it out.

Use cookie cutters to cut different shapes. Add sprinkles, colored sugar, hearts, etc. to decorate (kids love this part!). Transfer cookies from wax paper to cookie sheet.

Cook until hard, but not brown, about 6 to 8 minutes. Watch the first batch closely!

Spritz Holiday Cookies

These simple but beautiful press cookies are perfect for sharing with special people. You'll need a cookie press.

Estimated time:

35 or more minutes to make. 6 to 9 minutes to bake.

Number of cookies:

4 to 5 dozen

Ingredients:

1 cup margarine or butter (softened)
1/2 cup sugar
2-1/4 cups flour
Salt (pinch)
1 egg
1 tsp. vanilla extract

Directions:

Preheat oven to 400.

Cream sugar and butter. Mix in the remaining ingredients.

Place dough in a cookie press. Press out onto cookie sheet. Sprinkle with jimmies or colored sugar (let the kids do this part!).

Watch closely while baking, and don't brown them.

Other suggestions and comments:

Put the dough in the refrigerator for 5 or 10 minutes to help with its consistency in the cookie press.

If you want to make chocolate cookies, add 2 oz. melted, cooled, unsweetened chocolate to the butter mixture.

Christmas Whoopie Pies

Kids go crazy over these sandwich cookies with colored marshmallow filling.

Estimated time:

30 minutes to make. 6 to 7 minutes to bake. 20 minutes to “assemble.”

Number of cookies:

18 whoopie pies

Ingredients:

1/2 cup marshmallow fluff	1/2 cup margarine (softened)
1/2 cup shortening	1 cup granulated sugar
3/4 cup powdered sugar	1 egg
1-1/3 cups milk	1/2 cup cocoa
2 tsp. vanilla	2 cups flour
Salt (pinch)	1-1/2 tsp. baking soda

Directions:

Preheat oven to 425.

For filling: Combine marshmallow fluff, shortening, powdered sugar, 1/3 cup milk, 1 tsp. vanilla, and pinch of salt. Mix well and set in refrigerator for 30 minutes, until the filling is slightly stiff but still spreadable. Split the mixture into two bowls. Mix red food coloring in one bowl for red filling and green food coloring in the other bowl for green filling.

For cookies: Cream margarine, granulated sugar, egg, and cocoa. Add flour, baking soda, and pinch of salt. Add remaining milk and vanilla, and mix well.

Drop from teaspoon onto ungreased cookie sheet. Bake at 425 for 6 to 7 minutes. Cool.

To assemble: Take red, green, or white filling, spread on one cookie, and cover the filling with a second cookie, just like an Oreo.

Other suggestions and comments:

Wrap each one up individually in a small lunch bag with a green or red ribbon, for an extra-special presentation.

Snow-Top Cookies

Crisp, chewy, chocolatey, and delicious -- these are great to make with kids.

Estimated time:

20 minutes to make. 3 to 4 hours or overnight to chill. 10 to 12 minutes to bake.

Number of cookies:

5 dozen

Ingredients:

1/2 cup shortening
4 squares chocolate
2 cups sugar
4 eggs
2 cups flour (sifted)
2 tsp. baking powder
Salt (pinch)
Powdered sugar

Directions:

Melt shortening and chocolate. Add sugar, then eggs. Add flour, baking powder, and salt, and mix well.

Chill until firm – about 3 to 4 hours in the refrigerator or overnight.

Preheat oven to 350.

Take dough out of refrigerator and shape into walnut-sized balls. Roll in powdered sugar.

Bake on ungreased cookie sheet for 10 to 12 minutes.

Apricot Rugelach

Here's a special treat. It takes a little extra effort, but you'll find it's worth it!

Estimated time:

25 minutes to make. 1 hour to chill. 20 to 25 minutes to bake.

Number of cookies:

3 dozen

Ingredients:

2 cups flour	6 Tbsp. mini semi-sweet chocolate chips
1 cup butter	1/3 cup sliced almonds
3/4 cup sour cream	2 Tbsp. sugar
6 Tbsp. apricot preserves	2 Tbsp. butter (melted)

Directions:

Measure flour into large bowl. Cut in 1 cup butter until dough looks like peas. Stir in sour cream until dough holds together. Divide into 3 pieces and wrap each one in plastic wrap.

Refrigerate 1 hour. On floured surface, roll out 1 piece of dough into 11" round (keep the other dough refrigerated until ready to repeat this step).

Spread on 2 Tbsp. of apricot preserves and sprinkle with 2 Tbsp. of mini chocolate chips. Cut the round into 12 wedges (like a pie). Starting with the outside, roll up the wedge (like crescent rolls). Place point side down, then place wedges 1-1/2 inches apart on cookie sheet.

Preheat oven to 375.

In a small saucepan, melt 2 Tbsp. butter. In a small bowl, combine the sliced almonds and 2 Tbsp. sugar. Brush the cookies with the melted butter and sprinkle with the almond mixture.

Bake for 20-25 minutes. Repeat above steps with remaining refrigerated dough.

Other suggestions and comments:

Make sure to spread the preserves thin and more towards the center of the round, and concentrate the chocolate chips towards the center, as well. This will make it easier to roll up the cookies, and will keep the filling from oozing out while they bake.

Snowflakes

These classic cookie-press cookies are crispy and fun to make. You'll need a cookie press.

Estimated time:

45 minutes to make. 12 to 15 minutes to bake.

Number of cookies:

4 to 5 dozen

Ingredients:

2-1/2 cups flour
Salt (pinch)
1/4 tsp. cinnamon
1 cup shortening
13 oz. cream cheese
1 cup sugar
1 egg yolk
1 tsp. vanilla extract
1 tsp. finely grated orange rind (optional)

Directions:

Preheat oven to 350.

Sift flour, salt, and cinnamon together, then add shortening, cream cheese, sugar, egg yolk, vanilla, and orange rind. Mix well and refrigerate until chilled. Put through cookie press and place on lightly greased cookie sheet. Kids can decorate with sprinkles or colored sugar.

Bake 12 to 15 minutes, until set.

Candy-Cane Cookies

Shaped like a candy cane, with red and white stripes, these cookies are perfect at Christmastime.

Estimated time:

Approximately 1 hour.

Number of cookies:

4 dozen

Ingredients:

1/2 cup butter or margarine (softened)
1/2 cup shortening
1 cup confectioners' sugar
1 egg
1-1/2 tsp. almond extract
1 tsp. vanilla extract
2-1/2 cups flour
1 tsp. salt
1/2 tsp. red food coloring

Directions:

Preheat oven to 350.

Mix butter, shortening, confectioners' sugar, egg, and flavorings. Blend in flour and salt. Divide dough in half. Blend food coloring into one half. Shape 1 tsp. of dough from each half into 4-inch rope. For smooth, even ropes, roll back and forth on lightly floured board. Place ropes side by side. Press together lightly and twist. Make cookies one at a time, and place on ungreased baking sheet. Curve top of cookie down to form handle of cane.

Bake about 10 minutes, or until very light brown.

Other suggestions and comments:

To make your cookies "sparkle," you may want to mix 1/2 cup crushed peppermint candy and 1/2 cup granulated sugar. Sprinkle cookies with candy mixture immediately after removing them from oven, while still warm.

No-Bake Christmas Krispies

Made with coconut, white chocolate, Rice Krispies®, and more, these sweets are a great no-bake, no-mess alternative to more complicated recipes -- and the kids will love 'em!

Estimated time:

30 to 40 minutes.

Number of servings:

35 squares

Ingredients:

3 cups Rice Krispies

1 cup dried/desiccated coconut

3/4 cup powdered milk

1/2 cup powdered sugar

60 g (2 oz) mixed candied fruit, chopped

60 g (2 oz) red and green candied cherries, chopped

1/4 cup raisins

125 g (4.5 oz) white vegetable shortening

125 g (4.5 oz) white chocolate chips

Directions:

Brush 9" x 13" pan with oil. Line base and sides with parchment paper. Combine Rice Krispies, coconut, powdered milk, powdered sugar, and all fruit in a large bowl.

Chop up shortening and put it with the chocolate in the top of a double boiler over simmering water. Stir until mixture is melted and smooth. Combine chocolate and Rice Krispie mixture.

Press into prepared pan and refrigerate until set. Remove from pan and allow to stand for 10 minutes. Cut into squares with sharp knife.

Sugar Cookies

Here's a classic cookie that's perfect for frosting or decorating with colored sugar.

Estimated time:

1-1/2 to 2-1/2 hours

Number of cookies:

5 to 8 dozen

Ingredients:

1 cup butter (softened)

1-1/2 cups sugar

2 tsp. vanilla

2 eggs

3 cups flour

2-1/2 tsp. baking powder

1/2 tsp. salt

Directions:

Preheat oven to 400.

Beat butter, sugar, vanilla, and eggs until light and fluffy. Stir in flour, baking powder, and salt. Refrigerate 1-2 hours. Roll out and cut out. (If you use mini cookie cutters, just reduce cooking time.)

Bake at 400 degrees for 5-8 minutes.

Other suggestions and comments:

Instead of frosting the cookies, make them look festive by sprinkling on a little colored sugar before putting them in the oven.