

# CHRISTMAS COOKIE RECIPES

## Lemon Kiss Cookies

1-1/2 c. butter-softened, 3/4 c. sugar, 1 Tbs. lemon extract, 2-3/4 c. flour, 1-1/2 c. finely chopped almonds, 1 pkg. (14 oz.) chocolate candy kisses, powdered sugar, 1/2 c. semisweet chocolate chips **DIRECTIONS:** In large bowl, beat butter, sugar and lemon extract until fluffy. Lightly spoon flour into measuring cup; level off. Add flour and almonds; beat at low speed until blended. Cover and refrigerate at least 1 hour for easier handling. Heat oven to 375°. Shape a scant Tbs. of dough around each candy kiss, covering completely. Roll in hands to form a ball. Place on ungreased cookie sheets. Bake for 8-12 minutes or until set and bottom edges are light and golden brown. Cool 1 minute; remove from cookie sheets. Cool completely. Lightly sprinkle cooled cookies with powdered sugar. In small saucepan over low heat, melt chocolate chips and shortening, stirring until smooth. Drizzle over each cookie. Makes about 6 dozen.

## Date Balls

1/2 c. butter, 1-1/2 c. cut-up dates and 1 c. sugar... Melt on low heat, then stir in 1 beaten egg. Cook together until thick. Cool. Add: 2 c. Rice Krispies, 1/2 c. nuts, 1 tsp. vanilla. Cool. Then roll in balls in coconut.

## Apricot Balls

1/2 c. butter, 1 (8 oz.) pkg. cream cheese, 1/2 c. dry powdered milk, 3 c. powdered sugar, 1/2 large pkg. flaked coconut, 1 Tbs. vanilla, 1 pkg. dried apricots-cut fine **DIRECTIONS:** Cream together the butter and cream cheese. Add remaining ingredients and mix together. Chill for at least 2 hours. Form into balls. Roll in coconut and chill.

## White Velvet Cut-Outs

2 c. butter-softened, 1 pkg. (8 oz.) cream cheese-softened, 2 c. sugar, 2 eggs yolks, 1 tsp. vanilla extract, 4-1/2 c. flour **Butter Cream Frosting:** 3-1/2 c. powdered sugar-divided, 3 Tbs. butter, 1 Tbs. shortening, 1/2 tsp. vanilla, 3-4 Tbs. milk-divided, red and or green food coloring **DIRECTIONS:** In mixing bowl, cream butter and cream cheese until light and fluffy. Add sugar, egg yolks and vanilla; mix well. Gradually add flour. Cover and chill 2 hours or until firm. Roll out on a floured surface to 1/4-inch thickness. Cut into shapes; place 1 inch apart on greased cookie sheet. Bake at 350 degrees for 10-12 minutes or until set (not browned). Cool 5 minutes; remove to wire racks to cool. For frosting, combine 1-1/2 c. sugar, butter, shortening, vanilla and 3 Tbs. milk in mixing bowl; beat until smooth. Gradually add remaining sugar; beat until light and fluffy, about 3 minutes. Add enough remaining milk and food coloring until frosting reaches desired consistency. Frost cookies. Yield: about 7 dozen.

## Mini Fruit Cakes

3 eggs-well beaten, 1 can condensed milk, 1 jar (28 oz.) mincemeat, 1 c. chopped nuts, 2 c. corn flake crumbs, 1/2 c. flour, 1 tsp. baking soda, 36 candied cherries-halved **DIRECTIONS:** In large bowl, combine all ingredients, except cherries. Line cupcake pans with liners. Fill liners 2/3 full. Top each with a cherry half. Bake @ 300° for 20-25 minutes. Cool.

### **Candy Bar Cookies**

**Cookies:**  $\frac{3}{4}$  c. butter,  $\frac{3}{4}$  c. powdered sugar, 2 Tbs. milk, 2 c. flour **Caramel Topping:**  $\frac{1}{2}$  lb. caramels (about 28),  $\frac{1}{4}$  c. evaporated milk,  $\frac{1}{4}$  c. butter, 1 c. powdered sugar, 1 c. chopped walnuts **Icing:** 1 c. chocolate chips,  $\frac{1}{3}$  c. evaporated milk, 2 Tbs. butter,  $\frac{1}{2}$  c. powdered sugar **DIRECTIONS:** Cream butter with powdered sugar and milk. Blend in flour. Form into small balls. Place on cookie sheets. Flatten with a glass dipped in sugar. Bake in 325 ° oven for 12-15 minutes, or until lightly browned. Cool. To make caramel: melt caramels with evaporated milk (about 1-1/2 to 2 minutes on high in microwave). Remove from heat. Add butter, powdered sugar and nuts. Mix well. Put 1 tsp. caramel topping on each cookie. Top with glaze. To make glaze: melt chocolate chips with  $\frac{1}{3}$  c. evaporated milk. Remove from heat. Add butter and powdered sugar. Beat until smooth.

### **Cherry Winks**

$\frac{3}{4}$  c. shortening, 1 c. white sugar, 2 eggs, 2 Tbs. milk, 1 tsp. vanilla, 2- $\frac{1}{4}$  c. flour, 1 tsp. baking powder,  $\frac{1}{2}$  tsp. baking soda,  $\frac{1}{2}$  tsp. salt, 1 c. chopped pecans, 1 c. dates-pitted and chopped,  $\frac{1}{3}$  c. maraschino cherries-chopped, 2- $\frac{1}{2}$  c. crushed cornflakes cereal, 10 maraschino cherries-quartered **DIRECTIONS:** Preheat oven to 375°. Lightly grease baking sheets. Cream the shortening with the sugar. Blend in the eggs, milk and vanilla. Sift together the flour, baking powder, baking soda and salt. Add the flour mixture to the creamed mixture and mix well. Stir in the chopped pecans, chopped dates and  $\frac{1}{3}$  c. maraschino cherries. Shape teaspoonful-sized chunks of dough into balls. Roll each ball in the crushed corn flakes. Place balls on the prepared baking sheets and top each cookie with  $\frac{1}{4}$  maraschino cherry. Bake at 375° for 10-12 minutes. Let cool completely before storing in airtight container.

### **Peanut Butter Dreams**

1- $\frac{1}{2}$  c. brown sugar, 1 c. creamy peanut butter,  $\frac{1}{3}$  c. water, 1 egg, 1 tsp. vanilla, 1- $\frac{1}{2}$  c. flour, 3 c. oatmeal (uncooked),  $\frac{1}{2}$  tsp. baking soda, 1- $\frac{1}{2}$  c. chocolate chips,  $\frac{1}{3}$  c. chopped peanuts, 4 tsp. shortening **DIRECTIONS:** Preheat oven to 350°. Beat sugar, baking soda, brown sugar, peanut butter and butter until fluffy. Blend in water, egg and vanilla and mix together. Add the dry ingredients; mix well. Shape dough into 1" balls. Place on an ungreased cookie sheet and flatten to  $\frac{1}{4}$ " thickness with bottom of a glass dipped in white sugar. Bake 8-10 minutes. Cool. In a saucepan melt chocolate pieces and vegetable shortening. Stir until smooth. Top each cookie with  $\frac{1}{2}$  tsp. chocolate; sprinkle with chopped peanuts. Chill until set.

### **Cherry Nut Nuggets**

1 c. butter, 1 (3 oz.) pkg. cream cheese, 1 c. sugar, 1 egg, 1 tsp. almond extract, 2- $\frac{1}{2}$  c. flour,  $\frac{1}{4}$  tsp. baking soda,  $\frac{1}{2}$  tsp. salt, 1- $\frac{1}{3}$  c. finely chopped pecans, maraschino cherries, drained and halved **DIRECTIONS:** Cream the butter and cream cheese; adding the sugar until light and fluffy. Add egg and almond extract, beating well. Combine all dry ingredients, except nuts and stir into creamed mixture. Chill dough for 1 hour. Shape dough into 1" balls; roll in pecans and place on ungreased cookie sheet. Gently press a cherry half into center of cookie. Bake @ 350° for 16-18

### **Turtle Thumbprints**

**Cookie:** 2/3 c. butter-softened, 1/2 c. sugar, 2 egg yolks, 1 tsp. vanilla, 1-1/2 c. flour

**Filling:** 20 caramels-unwrapped, 2 Tbs. whipping cream, 48 pecan halves **Drizzle:** 1 c. semi-sweet chocolate chips, 1 Tbs. shortening **DIRECTIONS:** Combine butter, sugar, egg yolks and vanilla in large bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low; add flour. Beat until well mixed. Cover; refrigerate until firm (at least 1 hour). Heat oven to 375°. Shape dough into 1" balls. Place 1-inch apart onto ungreased cookie sheets. Make indentation in center of each cookie. Bake for 7-10 minutes. Cool completely. For the filling combine caramels and whipping cream in medium microwave-safe bowl. Microwave on HIGH for 1 minute, stir. Continue to microwave until melted; stir until smooth. Spoon about 1/2 tsp. caramel mixture into center of each cookie; top with pecan half. Next place chocolate chips and shortening in small microwave-safe bowl. Microwave on HIGH 1 minute, stir. Continue to cook until melted and smooth. Drizzle over cooled caramel. Let stand until set about 2 hours.

Arrange cookies between layers of waxed paper in container with tight fitting lid. Store at room temperature for 1-2 days or freeze for up to 2 months.

### **Holiday Sandies**

1 c. butter-softened, 1/2 c. powdered sugar, 1 tsp. vanilla, 2 c. flour, 1 c. finely chopped dried cranberries, 2 tsp. finely shredded lemon peel, red or green coarse decorating sugar **DIRECTIONS:** Preheat oven to 350°. Line cookie sheets with parchment paper, set aside. Beat butter on medium speed 30 seconds. Add powdered sugar; beat until combined, scraping bowl often. Beat in vanilla. Beat in as much flour as you can. Stir in cranberries, lemon peel and remaining flour (work in flour with hands if mixture is crumbly). Shape dough in small balls; roll in sugar. Arrange on cookie sheets. Bake approximately 10-13 minutes or until bottoms are lightly browned. Transfer to wire rack to cool. Store in airtight container at room temperature up to 5 days. Freeze up to 2 months.

### **Coconut Macaroons**

4 egg whites, 1 tsp. vanilla, 1/4 tsp. cream of tartar, 1/8 tsp. salt, 1-1/3 c. sugar, 1 (14 oz.) pkg. flaked coconut **DIRECTIONS:** Preheat oven to 325°. Line two large cookie sheets with parchment paper. In large mixing bowl beat egg whites, vanilla, cream of tartar and salt with mixer on high speed until soft peaks form. Add sugar, 1 Tbs. at a time, beating until stiff peaks form (tips stand straight). Fold in coconut. For small cookies drop dough by teaspoonfuls onto cookie sheets. Place in oven. Bake for 20 minutes. Turn off oven let cookies dry in oven 30 minutes. Transfer to wire rack to cool. Store in airtight container in single layer at room temperature up to 3 days. Freeze up to 3 months.

