



## Mounds Bar Cookies

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*Christmas, Cookies, Dessert*

**Servings:** 150 cookies **Source:** Recipe Box

### INGREDIENTS

- 1 cup butter
- 3 3 oz. packages cream cheese, softened
- 2 1/4 cups sugar
- 3 egg yolk
- 2 tablespoons vanilla (or almond) extract
- 2 tablespoons orange juice
- 3 3/4 cups unsifted flour
- 2 tablespoons baking powder
- 3/4 teaspoon salt
- 15 cups flaked coconut
- 3 9 oz. packages chocolate kisses

### DIRECTIONS

1. In a large bowl cream together butter, cream cheese, and sugar.
2. Add egg yolk and beat well.
3. Add vanilla extract and orange juice.
4. Mix together flour, baking powder, and salt. Add to butter mixture and mix well. Stir in 3 cups of coconut.
5. Cover and chill at least an hour or overnight.
6. Form the dough into 1-inch balls. Roll in remaining coconut. Place on ungreased cookie sheet.
7. Bake 10-12 minutes at 350°F. Check for light browning.
8. Remove cookies to cooling rack. Press kiss in center of each one while the cookies are still warm.

### NOTES

This rich cookie is Rob's favorite.



## Snickerdoodles

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*Christmas, Cookies, Dessert*

**Servings:** 140 cookies **Source:** The Cookie Jar, pg 58

### INGREDIENTS

2 cups butter or margarine  
3 cups sugar, divided  
4 eggs  
2 teaspoons vanilla  
5 cups all purpose flour  
1 tablespoon ground cinnamon  
2 teaspoons cream of tartar  
2 teaspoons baking soda  
1/2 teaspoon salt

### DIRECTIONS

1. Preheat oven to 375°.
2. In a large bowl, cream butter and 1 1/4 cups sugar until fluffy.
3. Add eggs and vanilla; beat until smooth.
4. In a medium bowl, combine flour, 1/2 teaspoon cinnamon, cream of tartar, baking soda, and salt.
5. Add dry ingredients to creamed mixture; stir until a soft dough forms.
6. In a small bowl, combine remaining 1/4 cup sugar and a 1 teaspoon cinnamon.
7. Shape dough into 1-inch balls and roll in sugar mixture. Place balls 2 inches apart on a lightly greased baking sheet.
8. Bake 6 to 8 minutes or until bottoms are lightly browned. Transfer cookies to a wire rack to cool. Store in an airtight container.



## Molasses Crinkles



*Christmas, Cookies, Dessert*

**Servings:** 120 cookies **Source:** Duane Barber

### INGREDIENTS

- 1 1/2 cups soft shortening
- 2 cups brown sugar
- 2 egg
- 1/2 cup molasses
- 4 1/2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon cloves
- 2 teaspoons cinnamon
- 2 teaspoons ginger

### DIRECTIONS

1. Combine dry ingredients in a small bowl.
2. In a large bowl, cream together the shortening and brown sugar. Add egg and beat well. Stir in molasses. Add dry ingredients and mix well.
3. Chill the dough an hour or overnight.
4. Roll into walnut sized balls. Dip tops in sugar and place on a greased cookie sheet. Sprinkle top of cookie with water.
5. Bake 10-12 minutes at 375°F



## Chocolate Dipped Orange Melts

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*Christmas, Cookies, Dessert*

**Servings:** 110 cookies **Source:** The Cookie Jar

### INGREDIENTS

2 c. butter or margarine, softened  
2 c. sugar  
2 egg  
2 tsp. orange extract, divided  
1 tsp. vanilla extract  
4 1/2 cups all purpose flour  
2 tsp. baking powder  
1/2 tsp. salt  
sugar  
2 packages (12 ounces) semisweet chocolate chips  
2 tablespoons vegetable shortening

### DIRECTIONS

1. Preheat oven to 375 degrees.
2. In a large bowl, cream butter and 1 cup sugar until fluffy.
3. Add egg, 1/2 teaspoon orange extract, and vanilla; beat until smooth.
4. In a medium bowl, combine flour, baking powder, and salt. Add dry ingredients to creamed mixture; stir until a soft dough forms.
5. Shape teaspoonfuls of dough into balls and place 2 inches apart on an ungreased baking sheet. Flatten balls with bottom of a glass dipped in sugar.
6. Bake 5 to 7 minutes or until edges are lightly browned. Transfer cookies to a wire rack to cool.
7. In a small saucepan, melt chocolate chips and shortening over low heat, stirring constantly.
8. Remove from heat. Stir in remaining 1/2 teaspoon orange extract.
9. Dip half of each cookie into melted chocolate. Place cookies on a baking sheet lined with waxed paper.
10. Chill cookies to allow chocolate to harden. Place in single layers between sheets of waxed paper in an airtight container. Store in a cool place.



## Spicy Mexican Hot Chocolate Cookies



*Christmas, Cookies, Dessert*

**Cook Time:** 55 min **Servings:** 2 dozen cookies **Source:** [Cookingchanneltv.com](http://Cookingchanneltv.com)

### INGREDIENTS

- 1 stick (4 ounces) unsalted butter
- 4 ounces good-quality unsweetened chocolate, coarsely chopped
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 tablespoon ground cinnamon
- 1 teaspoon chili powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/4 teaspoon cayenne pepper
- 1 cup semisweet chocolate chips

### DIRECTIONS

Preheat the oven to 325 degrees F.

In a heatproof bowl set over simmering water, melt the butter and chocolate together, whisking until glossy and smooth. Alternately, the butter and chocolate can be melted in the microwave (in a microwave-safe bowl) in 25-second increments, whisking between each interval. Cool the chocolate mixture to room temperature.

In the bowl of a stand mixer fitted with the paddle attachment (or a hand-held mixer), beat the brown sugar, granulated sugar, vanilla extract and eggs on low speed until well combined. Pour in the cooled chocolate and continue to mix until the ingredients are evenly distributed.

In a medium bowl sift together the flour, cocoa powder, cinnamon, chili powder, baking soda, salt and cayenne pepper. Add the dry ingredients to the chocolate batter and mix on low speed until just combined and no visible flour remains. Fold in the chocolate chips with a rubber spatula or wooden spoon.

Working in two batches, scoop 12 balls of dough (preferably using a small ice cream scoop with a spring handle, about 1 1/2 tablespoon size) onto a parchment-lined sheet pan, leaving at least 1 1/2 inches of space between each cookie. Bake the cookies, one pan at a time, for approximately 14 minutes, rotating the pan halfway through cooking time. The cookies should be puffy and still fairly soft when removed from the oven.

Immediately slide the cookies, still on the parchment paper, onto a wire cooling rack. Cool just a bit before serving, 5 to 10 minutes. Cookies can be stored in airtight container for up to three days, but I prefer them on the day they are baked.



## Classic Spritz Cookies

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*Christmas, Cookies*

**Difficulty:** Easy **Servings:** 8 dozen cookies **Source:** wilton.com

### INGREDIENTS

3 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 1/2 cups butter softened  
1 cup granulated sugar  
1 egg  
2 tablespoons milk  
1 teaspoon clear vanilla extract  
1/2 teaspoon no-color almond extract

### DIRECTIONS

Preheat oven to 350°F.

In bowl, combine flour and baking powder. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add egg, milk, vanilla and almond extract; mix well. Gradually add flour mixture to butter mixture; beat until combined. Do not chill. Fill cookie press with dough and with desired disks, press cookies onto ungreased cookie sheet.

Bake 10-12 minutes or until edges are light golden brown. Cool 2 minutes on cookie sheet on cooling rack. Remove from sheet; cool completely.

### NOTES

Classic Spritz Cookies are an easy way to add variety to a tray of cookies. A cookie press lets you change disks to produce many different shapes. Serve them plain, sprinkled with decorations or sugars, frosted or dipped in melted candy!



## Sugar Plum Cookies

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*Christmas, Cookies*

**Servings:** About 40 1-inch cookies **Source:** [Houstonchronicle.com](http://Houstonchronicle.com)

### INGREDIENTS

#### Recipe:

½ cup shortening

½ cup butter, softened

¾ cup granulated sugar

1 egg

1 teaspoon vanilla

1/8 teaspoon salt

½ teaspoon baking powder

2 ½ cups flour

48 hazelnuts

Sugar sprinkles for decoration

#### GLAZE

2 cups confectioners' sugar

3 tablespoons water or lemon juice

### DIRECTIONS

Instructions: Heat oven to 375 degrees.

In a large bowl, blend shortening, butter, sugar and egg until fluffy. Add vanilla to combine. Add salt, baking powder and flour and mix to form a smooth dough.

To assemble cookies, take about a tablespoon (about the size of a 1-inch ball) and press a single hazelnut into each. Pat dough around to form an even ball. Place 2 inches apart on ungreased cookie sheets and bake about 12 minutes. Cool.

Make the glaze combining confectioners' sugar and water. Dip each cookie into the glaze and sprinkle with colored sugars if desired. Store in covered container with wax paper between layers.

### NOTES

Note: The balls hold their shape when baked. The cookie itself isn't too sweet, but the glaze and sprinkles make it a holiday treat. Use lemon juice in the glaze instead of water to enhance the flavor.