



**Virtual Cookie Recipe Swap**  
Winter 2022





**Recipe Title:**

'The Cookie' (Oatmeal Cookie With Coffee-Cinnamon Frosting)

**From the kitchen of:**

Belinda Parsons (found in the Wall Street Journal in 2015)

**Cookie Yield:**

5 dozen

**Ingredients:**

- |                            |   |
|----------------------------|---|
| 2 sticks butter            | 1 cup unsweetened shredded coconut                      |
| 1 cup light brown sugar    | 1 cup pitted, chopped dates                             |
| 1 cup granulated sugar     | 1 cup chopped walnuts                                   |
| 2 eggs                     | For the frosting:                                       |
| 1 teaspoon vanilla extract | 6 tablespoons unsalted butter                           |
| 1½ cups all-purpose flour  | 2 cups confectioners' sugar                             |
| 1 teaspoon baking soda     | 2 teaspoons ground cinnamon                             |
| 1 teaspoon salt            | 2 tablespoons brewed coffee 2 teaspoons vanilla extract |

**Recipe Instructions:**

1. Make cookies: Use an electric mixer to cream butter and sugars until smooth. Mix in eggs and vanilla until combined.
2. Use a fine-mesh sieve to sift flour, baking soda and salt into a medium mixing bowl. Add flour mixture, in two parts, to butter-sugar mixture, mixing until just combined. Add remaining ingredients and mix at low speed until just combined.
3. Cover and chill dough in refrigerator at least 2 hours or overnight. (If you leave it overnight, let it sit at room temperature for about 30 minutes before baking.)
4. Preheat oven to 350 degrees. Use a tablespoon measure to scoop dough balls and place them on a baking sheet

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

Use your palm to flatten dough balls slightly. Bake until set, about 12 minutes. Take care not to over bake. Remove from oven and let cool before frosting.

5. Make frosting: Use an electric mixer to cream butter and sugar until smooth. Add remaining ingredients, mixing until incorporated.
6. Frost cookies: Use a broad butter knife to frost cookies. Let frosting set for 1 hour.

<https://www.wsj.com/articles/recipe-the-cookie-oatmeal-cookie-with-coffee-cinnamon-frosting-1449677300>



**Recipe Title:**

Cherry Bonbon Cookies

**From the kitchen of:**

Jeannine Konesko - Prospect, KY (Taste of Home - Pat Habiger, Spearville, KS)

**Cookie Yield:**

2 dozen

**Ingredients:**

1/2 cup butter, softened

3/4 cup confectioners' sugar

2 Tbls. milk

1 tsp. vanilla (or almond, you decide)

1-1/2 cups all-purpose flour

1/8 tsp. salt

24 maraschino cherries

GLAZE: 1 c. conf. sugar, 1 Tbls. melted butter, 2 Tbls. cherry juice

**Recipe Instructions:**

Preheat oven to 350 degrees. In a large bowl, cream butter and sugar until light and fluffy.

Add milk and vanilla. Combine flour and salt, gradually add to the creamed mixture.

Divide dough into 24 portions, shape each portion around a cherry, forming a ball.

Place on ungreased baking sheet. Bake 18-20 minutes until lightly browned.

Remove to wire rack to cool.

For glaze, combine sugar, butter and cherry juice until smooth, Drizzle over cookies

Dust with confectioners' sugar.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

My daughter and I both love to make this recipe. Each year when we do our cookie exchanges at work, this is our go to recipe and the one that most repeaters ask us to make. It is fairly simple, but if you want a big batch, you will need to double or even triple the recipe. Such a great recipe with a sweet surprise inside.



Recipe Title: Gingerbread Cookies

From the kitchen of: Debbie Bolton

Cookie Yield: 3 to 4 dozen

Ingredients: 1 cup dark molasses  
1/2 cup light brown sugar  
1/2 cup granulated sugar  
4 tsp ground ginger  
4 tsp ground cinnamon  
3/4 Tbsp baking soda  
1 cup unsalted butter room temp.  
2 lg eggs  
6 cups sifted all purpose flour.

Recipe Instructions: Place butter in mixing bowl. Set aside. Place molasses, sugar, ginger, cinnamon, double boiler med heat. When sugar melted add B.S. & stir. When bubbles up remove from heat add to butter in mixing bowl. Cool to 90°, then add egg and 1 c. flour at a time while mixing. Pre heat 325° F line baking sheets w parchment. Roll 1/4" thick, cut out shapes. Bake 15 to 20 minutes or until firm to touch. Cool on racks. Decorate with royal icing.

What makes this recipe fun or special (a memory or a fun ingredient, etc):

A favorite cookie since forever. This came from an old Martha Stewart Christmas <sup>1989</sup> book. Cookie swap parties ask for repeat each year and this is a cookie the grandchildren always help me decorate. Best recipe for gingerbread I have found and a no brainer for this recipe swap. Enjoy ♥



# Gluten-Free Sugar Cookies



★★★★★ 4.9 from 52 reviews

This easy recipe for gluten-free sugar cookies is great to use year round for all your holiday cookies.

**Author:** MOMables

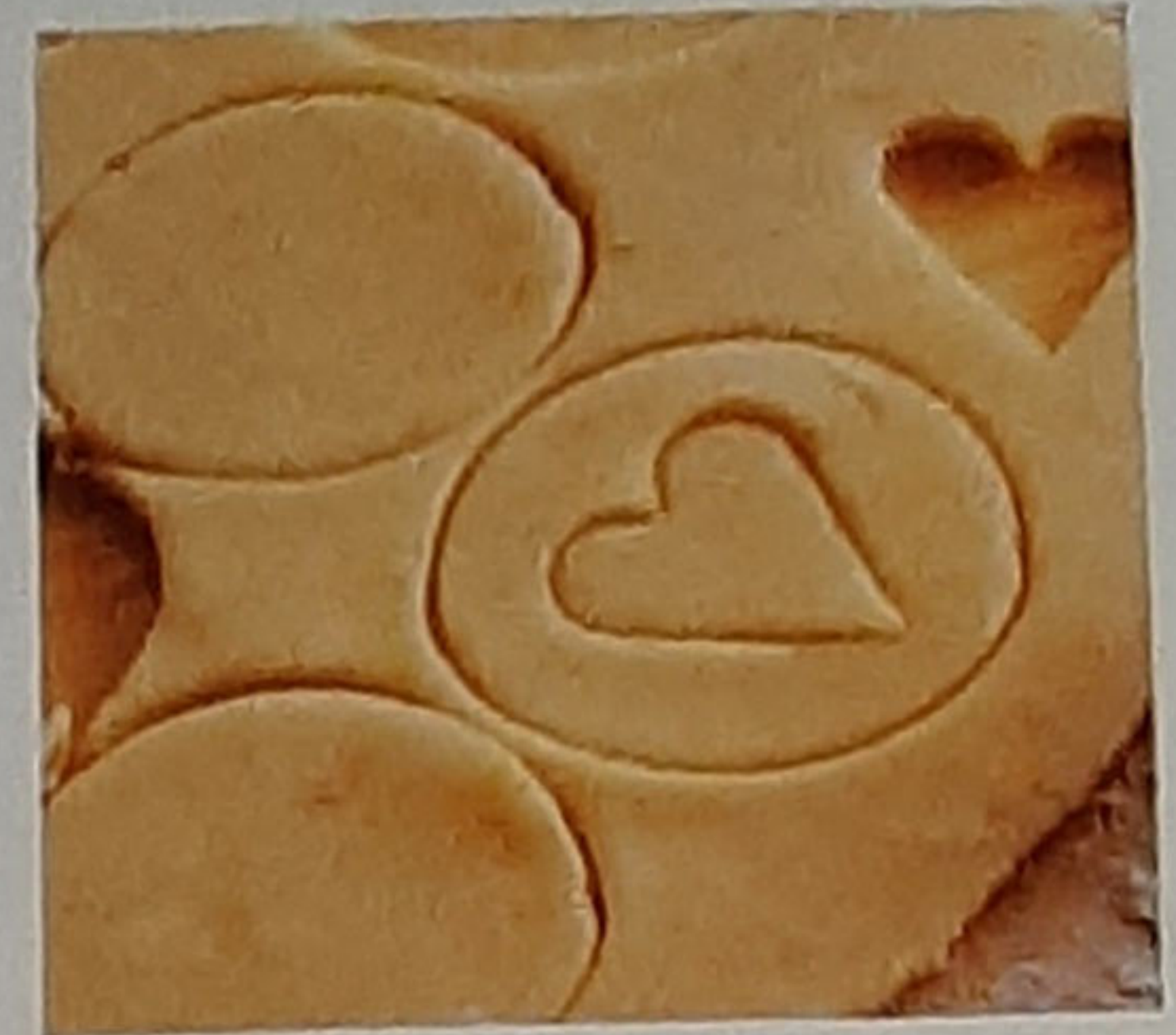
**Prep Time:** 1 hour + 15 minutes

**Cook Time:** 10 -12 minutes

**Total Time:** 1 hour + 27 minutes

**Yield:** 20-24 cookies  1x

**Cuisine:** Baking



*Double the  
Recipe  
Makes 22 thicker  
cookies.*

SCALE  1x  2x  3x

## ingredients

- 1 cup sugar
- 1/2 cup butter, softened
- 1 large egg
- 1 tablespoon water or milk
- 1 1/2 teaspoons vanilla
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon (optional)
- 1/2 teaspoon xanthan gum (omit if your all-purpose flour has it)
- 2 cups gluten-free all-purpose flour, plus more for rolling/dusting

## instructions

1. In a large bowl, cream the sugar and butter at medium speed.
2. Add the egg, water, vanilla, salt, and cinnamon (if using). Blend until mixed well.
3. Add the xanthan gum (if using) and flour. Mix at a low speed until well combined.
4. Cover and refrigerate for at least 1 hour.
5. Preheat the oven to 350F. Line a [baking sheet](#) with parchment paper and set aside.
6. Roll out the dough onto a lightly floured surface, about 1/4-inch thick.
7. Cut out the dough with selected cookie cutters, and place the cookies on the [baking sheet](#). Make sure the cookies are not touching.
8. Reform and roll out the scrap dough, then continue cutting more cookies.
9. Bake for 10 to 12 minutes. Remove from the oven, and let the cookies cool for 5 minutes on the cookie sheet before removing them to a cooling rack. Cool completely before decorating.
10. Store in an airtight container for up to 5 days.

## Nutrition

**Serving Size:** 1 cookie  
**Sodium:** 33.4mg  
**Carbohydrates:** 22.1g  
**Cholesterol:** 21.5mg

**Calories:** 136  
**Fat:** 4.8g  
**Fiber:** 0.4g

**Sugar:** 10g  
**Saturated Fat:** 2.9g  
**Protein:** 1.2g



Recipe Title: LEMON SUGAR  
COOKIES

From the kitchen of: JACKIE G.

Cookie Yield: ENOUGH ?

### Ingredients:

- 2 sticks butter
- 1/2 cups sugar
- 2 eggs
- 1/2 tsp salt
- 1 tsp vanilla
- several drops Lo-Ran's lemon oil flavor
- 3 1/2 cups flour

### Recipe Instructions:

Cream butter & sugar. Beat in eggs & flavorings.

Add flour 1/2 cup @ a time. Mix in thoroughly.

Dough should pull away from sides of mixing bowl. Add a bit more flour if needed.

Roll to 1/4" thickness. Cut/bake @ 350°.

What makes this recipe fun or special (a memory or a fun ingredient, etc):

- \* Use parchment paper on pans
- \* I like to underbake and let cool on parchment paper.





## Recipe Title:

Best Biscoff Cookies EVER! (New York Style Biscoff Cookie)

## From the kitchen of:

Karen Bochat

## Cookie Yield:

12

## Ingredients:

125g Biscoff Cookie Butter

190g COLD unsalted butter

135g EACH granulated sugar and 1t brown sugar

420g AP flour and 100g crushed Biscoff cookie crumbs

100g EACH - white chocolate chips and salted caramel chocolate chips

2 eggs

2 1/2 tsp baking powder & 1/2 tsp baking soda

1 tsp salt

## Recipe Instructions:

\*NOTE\* These cookies take a couple of days to make, so plan ahead and use a scale!

First, drop 12 tsp size rounds of Biscoff spread into a container. Cover and put in freezer for about an hour. While those are chilling, in a stand mixer, add COLD butter, both sugars and whip for a couple of minutes until nuggets form. Add both chocolate chips and mix for a minute or so.

In a separate bowl, sift flour, salt, baking powder, baking soda and Biscoff crumbs. Add flour mixture to butter mixture and mix on low until a sandy consistency forms. In another bowl, gently beat eggs and add to mixture. Mix on low until combined and a dough begins

to form. The dough won't be a wet dough, but will hold together when squeezed in your hand. Measure and roll dough into 110-120 gram balls

Before putting balls into a container use your thumb to put an indent in the center of the ball and add a frozen Biscoff cookie butter ball. Wrap & roll into ball. Freeze cookie balls overnight. Preheat oven and cookie sheet to 400 and bake 16-18 min until golden brown on bottom. ENJOY!

## What makes this recipe fun or special (a memory or a fun ingredient, etc):

These are my families favorite (non holiday) cookie. They definitely are a labor of love.



## Advent Cookies

From the Kitchen of Samantha Saporito

The Cookie Yield depends on how thick your cookies are and what kind of cookie cutter you use. I made 45 cookies.

To make my Advent Cookies, I used the Baker's Corner Great for Cutcuts Sugar Cookies Cookie Mix makes 3 dozen cookies (net wt 17.5 oz). The ingredients are 1 mix, 8 tablespoons of butter, 1 large egg, and 1 tablespoon of water.

Instructions:

Preheat the oven to 375 degrees F (or 350 degrees F for a dark or nonstick cookie sheet).

Put parchment paper on cookie sheets.

Stir the cookie mix, softened butter, egg, and water in a bowl.

Put the cookies 2 inches apart on the cookie sheet.

I used a circle cookie cutter to make the cookies.

Some of the cookies had purple and pink m&m's in a square to look like the four candles on an Advent wreath. I did purple, purple, pink, and purple. One m&m for each of the four weeks of Advent. Other cookies had a purple sprinkle mix while other cookies had pink crystals.

Other cookies I left plain so I could put purple and pink royal icing on them the next day.

Bake until edges of the cookies are light golden brown. For me, the baking time was between 7:15 minutes and 8:30 minutes.

Let the cookies cool on the cookie sheet for 2 minutes.

Transfer the cookies to a cooling rack.

Make purple royal icing and pink royal icing on the next day. Put royal icing in piping bags. Put royal icing on the cookies.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

I made these cookies for the Columbiette's Cookie Walk. I knew I wanted to make cookies, but I did not have a theme. I did not start out planning to make purple and pink cookies, but as I was looking around the kitchen for ideas my eyes landed on the Advent candles (purple - First Sunday of Advent, purple - Second Sunday of Advent, pink - Third Sunday of Advent, and purple - Fourth Sunday of Advent).



Recipe Title: Glaphreys Ice Boy  
Cookies

From the kitchen of: Martha Bryson



Cookie Yield: 2 dozen

Ingredients: 3 eggs  
4 sticks salted butter  
1 cup white sugar  
1 cup brown sugar  
1 teaspoon soda dis in 1 tsp hot water  
1 teaspoon baking powder  
6 cups flour (AP)  
1 cup chopped nuts  
1 teaspoon cinnamon  
1 cup fruitcake  
Candied cherries  
chopped or whole

**Recipe Instructions:**

Mix all ingredients together. Make 4 rolls.  
Wrap well in waxed paper, foil or parchment.  
Can freeze or refrigerate for 24 hours.  
While still cold, roll in colored sugar.  
Slice and bake 400° for 10 to 12 minutes.  
The cherries are optional but I like the  
cherries and it makes the cookies pretty.

What makes this recipe fun or special (a memory or a fun ingredient, etc): The slices with the nuts, cherries and colored sugar make a pretty cookie and are really nice for a cookie exchange. Gives a change from plain cookies.







**Recipe Title:**

Orange Ball Cookies

**From the kitchen of:**

Sue Caballero

**Cookie Yield:**

10 dozen

**Ingredients:**

3 1/2 cups shortening

2 1/2 cups sugar

juice and zest of 1 orange

1 small bottle orange extract

5 eggs

10 cups flour

16 teaspoons baking powder

powdered sugar (for rolling cookies in )

**Recipe Instructions:**

1. In mixer, blend together shortening and sugar.
2. Mix orange juice/zest, orange extract, and eggs in separate bowl.
3. Stir together flour and baking powder and add to shortening mixture.
4. Drop by even rounded teaspoons into powdered sugar and cover completely.
5. Bake for 10-12 minutes in preheated 375 degree oven.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

This is the first big batch recipe I ever made. They are delicious!

\* If you have a small mixer you may want to half the recipe.





**Recipe Title:**

Soft Amaretti Cookies

**From the kitchen of:**

Pam Myers

**Cookie Yield:**

3 dozen

**Ingredients:**

250 grams almond flour

200 grams sugar

3 egg whites

1tsp almond extract

Lemon zest of medium lemon

**Recipe Instructions:**

Mix flour, sugar and lemon zest-set aside

Whisk egg whites to stiff peaks add in almond extract, gently incorporate into dry ingredient's

Use small scoop(1 tbsp) ,roll in sugar put on cookie sheet, lined with parchment paper

Bake for 25 minutes @ 325\*

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

We love to find Italian cookie recipes and make them yearly.





**Recipe Title:**

Chocolate-Dipped Creams

**From the kitchen of:**

Deanna Frings

**Cookie Yield:**

About 6 Dozen

**Ingredients:**

1 Cup Butter

1 Teaspoon Vanilla

1 Cup Cornstarch

1/2 Cup Powered Surgar

1/8 Teaspoon Salt

1 Cup Chocolate bits melted, chooped nuts, cocnut and jimmies (for decorating)

Powered Surgar

**Recipe Instructions:**

Cream butter

Add surgar gradually and Vanilla

Sift together salt, cornstarch and flour

Blend into creamed mixture

Chill 2 to 3 hours

Shape into balls, triangles, bars or cresents

Bake at 375 degrees about 12 minutes. Cool. Roll in powdered surgar

Dip part of cookie in chocolate and then nuts , coconut or jimmies

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

Every year my mother-in-law and I would bake christmas cookies toether

She made me my first cookie book full of recipes

This is one of my favorites from the book

I think of her every time I make them

Great and lasting memories!





**Recipe Title:**

Chocolate Chip Pudding Cookies

**From the kitchen of:**

Dinene Quick

**Cookie Yield:**

7 dozen (depending on size)

**Ingredients:**

2 1/4 cups sifted all purpose flour

1 teaspoon baking soda

1 cup softened butter

1/4 cup granulated sugar

3/4 cup firmly packed light brown sugar

1 four ounce package of vanilla instand pudding or pie filling

1 teaspoon vanilla

2 eggs and 1 twelve ounce package of chocolate chips

**Recipe Instructions:**

mix flour and baking soda. combine butter, sugar, pudding and vanilla

beat until smooth and creamy. Beat in eggs; gradually add flour mixture.

Stire in chocolate chips. drop by spoon fulls onto ungreased baking sheets about two inches apart.

cooking time = 8 - 10 minutes

temperature = 375 degrees

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

It's been a recipe my family used for many many years. It is special that it is handed down. I'll get to hand it down to my nieces.

This recipe came from a very old church cookbook.

I don't know the name of the church.





**Recipe Title:**

Easy Snickerdoodles

**From the kitchen of:**

Kristin Schreck

**Cookie Yield:**

3 Dozen Cookies

**Ingredients:**

1 pakcet of sugar cookie mix

1/2 cup butter or margarine melted

2 tablespoons all purpose flour

1 egg

1/4 cup sugar

1 teaspoon groud cinnamon

**Recipe Instructions:**

Heat oven to 375 degrees.

While oven is heating, stir cookie mix, butter, flour and egg into a large bowl until a soft dough forms.

Mix sugar and cinnamon in a small bowl.

Shape dough into 1-inch balls. I like using a mini ice cream scoop.

Roll balls into the cinnamon-sugar mixer. Coat completely.

Place balls 2 inches apart on an ungreased cookie sheet. Bake for 11 minutes.

I like adding additional cinnamon-sugar mix on top while the cookies are still warm.

Add icing details if you want-like holly leaves/berries.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

I used this recipe when my boys were little. It was something they could do.

It was quick, easy, and didn't leave a huge mess in the kitchen.

It was also inexpensive; we didn't have a lot of money back then (enlisted military & teacher salaries).

It became one of my husband's favorite cookies.





## Recipe Title:

Cowboy Cookies

## From the kitchen of:

Kelly Lawhon-Hammond

## Cookie Yield:

12

## Ingredients:

2 cups of AP flour.

2 large eggs

2 cups of old fashioned oats.

1 tsp of vanilla

1 tsp baking soda

1 1/2 cup of chocolate chips

1/2 tsp of baking powder

1/2 cup of chopped walnuts

1/2 tsp of salt

1/2 cup of chopped pecans

1 cup of unsalted butter, room temp

3/4 cup of dried cherries

3/4 cup of sugar

3/4 cup plus's 2 TBSP of brown sugar

## Recipe Instructions:

Whisk the first 5 ingredients together in a medium bowl to blend. Beat butter and both sugars until light and fluffy,

3-4 minutes. Add eggs one at a time blending well after each one, add vanilla and mix just to combine.

Add dry ingredients and mix until blended. Stir in chocolate chips, nuts and dried cherries. Cover and chill for 1 hour. Pre heat oven to 350 degrees. Using 2 cookie sheets, measure out cookie dough with a 1/4 cup measuring cup, roll into a ball then flatten with the palm of your hand.

Place cookie sheets on the 2 center racks and bake for 10 minutes, rotate cookie sheets and bake an additional 4 minutes. Let cookies sit on cookie sheet for 5 minutes before removing.

& roll into ball. Freeze cookie balls overnight. Preheat oven and cookie sheet to 400 and bake 16-18 min until golden brown on bottom. ENJOY!

## What makes this recipe fun or special (a memory or a fun ingredient, etc):

These are my families favorite (non holiday) cookie. They definitely are a labor of love.

This is the most requested cookie from everyone I know. It's should be it's own food group, just like bacon!





**Recipe Title:**

Maple Nut Cookies

**From the kitchen of:**

Becky Maynard (originally from FatDadFoodie.com)

**Cookie Yield:**

3 dozen

**Ingredients:**

1 cup of butter, softened

2 cups of white chocolate chips

3/4 cup of sugar

1 cup of chopped pecans

3/4 cup of brown sugar

2 large eggs

**Maple Glaze Ingredients:**

1 teaspoon of maple extract

1/3 cup of butter

2 1/2 cups of flour

1 3/4 cup confectioner's sugar

1 teaspoon of baking soda

1/3 cup of maple syrup

1 teaspoon of salt

1/4 teaspoon of maple extract

**Recipe Instructions:**

Preheat oven to 350 degrees. Prep cookie sheet with parchment paper. In mixer, cream together the butter and sugars in large bowl until fluffy. Add eggs and beat until mixed. Add in maple flavoring. In separate bowl, whisk together flour, baking soda, and salt. Add dry mixture to the ingredients in large bowl and slowly beat until combined. Stir in white chocolate chips and chopped pecans. Scoop out cookie batter and roll into dough balls and place on prepared cookie sheet. Leave space between dough balls as cookies will expand in oven. Bake for 10-12 minutes or until tops are golden brown. Remove from oven and let cool for 5-10 minutes. Make the glaze by melting butter and slowly combining other ingredients.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

I bake cookies for the welcome center at my church every week. This is one of the three most requested cookies.





**Recipe Title:**

Peanut Butter Crisscrosses

**From the kitchen of:**

Lisel Powell (originally from the 1951 Better Homes & Gardens New Cookbook)

**Cookie Yield:**

8 dozen

**Ingredients:**

1 cup shortening

1 cup granulated sugar

1 teaspoon vanilla

2 beaten eggs

1 cup peanut butter

3 cups flour

2 teaspoons baking soda

Dash salt

**Recipe Instructions:**

Preheat oven to 375F.□

Thoroughly cream shortening, sugars, and vanilla.

Add eggs; beat thoroughly.

Stir in peanut butter.

Sift dry ingredients (I totally don't sift, just whisk them together); stir into creamed mixture.

Form into tiny balls; place on ungreased cooky sheet.

Press with back of a fork to make a crisscross (dip fork in granulated sugar before pressing).

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

This was my dad's favorite cookie and I have fond memories of him making them. Every time I make them I think of him.



Chocolate Brownie Cutout Cookies  
From the Kitchen of Mary Fontenot

Yield 25-30 cookies

2 1/2 cups all purpose flour, plus extra for rolling (300 grams)  
2/3 cup unsweetened cocoa powder (65 grams)  
1/2 teaspoon baking powder (2.5 grams)  
2 sticks unsalted butter, softened to room temperature  
(1cup or 227 grams)  
1 1/2 cups granulated sugar (300 grams)  
1/2 teaspoon salt (2.85 grams)  
1 tsp espresso powder  
2 large eggs  
1 teaspoon vanilla extract (4.2 grams)

## INSTRUCTIONS

1. In a medium bowl, whisk together the flour, cocoa powder, and baking powder. Set aside.
2. In a stand mixer fitted with a paddle attachment, beat the butter, sugar, and salt until light and fluffy. Add the eggs one at a time, mixing until each one is fully incorporated. Add the vanilla. Gradually add the dry ingredients to the creamed mixture. Mix until a dough forms, but don't overmix.
3. Transfer the dough to a lightly floured surface. Press gently into a flat disc shape. Cover the disc in plastic wrap, and chill in the refrigerator for about 30 minutes.
4. When ready to roll and cut, preheat the oven to 350°F. Take out the chilled dough from the refrigerator.
5. Dust a clean countertop or table with flour. Remove the dough from the plastic wrap and place on the prepared surface. Roll it from 1/8-inch thickness to 1/4-inch thickness. Cut into your desired shapes. Transfer the cookies to sheet pans lined with parchment paper or a silicone mat, being sure to leave about 1/2 inch between each cookie.
6. Bake for 6 to 8 minutes, depending on the thickness. The edges will be slightly firm, and the center slightly soft and puffed. Remove from the oven. Let the cookies cool for about 5 minutes of the baking sheet before carefully transferring to a cooling rack to cool completely. Decorate and serve!

Some of the first Christmas cookies I made with my granddaughter were brownies cut into Christmas tree shapes and decorated. This cookie recipe reminded me of the fun we had back when she was little (she's 15 now and not so interested in baking with her granny). I added the espresso powder to give these cookies a little kick.



# Date Nut Cookies from Judy Regi

## Filling:

1/2 cup chopped dates

1/2 cup water

1/4 cup sugar

Cook until thickened

Cool and add 1/4 cup chopped nuts

## Cookie dough

1/2 cup butter

1/2 cup brown sugar

1/2 cup sugar

1 egg

1/2 tsp baking soda

2 cups flour

Mix dough then roll out into a rectangle.

Spread with filling

Roll up like jelly roll and chill.

Slice and bake 350 degrees for approx 10 min or golden brown.

They are a bit sticky. Use parchment paper for easy clean up.





**Recipe Title:**

Ginger-nut Cookies

**From the kitchen of:**

Katy Kuchno

**Cookie Yield:**

30-40 (depending on size you cut)

**Ingredients:**

2 sticks Butter

1 teaspoon Ginger (ground)

3/4 cup White Sugar

1 cup Filberts or Almonds (chopped)

2/3 cup Syrup (favorite brand)

1 teaspoon baking soda

2-3 tablespoons Cinnamon

2 cups Flour

1 teaspoon Cardamon

**Recipe Instructions:**

In Large pan, melt butter over medium heat. Add sugar, syrup, spices, baking soda, choice of nut and 3 1/2 cups of flour and stir until combined. Move dough onto floured board and knead until smooth, gradually working in 1/2 cup reserved flour.

Roll dough into 2" diameter logs and wrap in plastic wrap.\* Chill in refrigerator overnight.

Next day, preheat oven 350 degrees. Slice logs into thin cookies (~1/4 inch, thicker the cut softer the cookie) and place onto greased baking sheets. Bake 10-12 minutes.

Cookies will slightly harden once out of the oven.

\*Option: Form into disks and chill overnight, roll out and cut into favorite themed shapes.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

These are my mom's favorite holiday cookies (she loves to dip them in her coffee).

I always just called them the Filbert cookies, not knowing Filbert's were the hazelnuts that were used in the cookies. Ironically we rarely used Filberts and my favorite were actually the almond ones.



# OATMEAL TOFFEE COOKIES

Djuana Hamner

1 cup of butter, softened  
2 cups of packed light brown sugar  
2 tsp vanilla  
1  $\frac{3}{4}$  cup all purpose flour  
1 tsp baking soda  
1 tsp cinnamon

$\frac{1}{2}$  tsp salt  
2 eggs  
3 cups quick cooking oats  
10 oz toffee bits  
1 cup sweetened coconut flakes (optional)

Heat oven to 375 degrees. Lightly grease cookie sheet. Beat butter, eggs, brown sugar, and vanilla until blended. Add flour, baking soda, cinnamon and salt and blend. Stir in with a spoon the oats, toffee bits, and coconut. Drop full teaspoons 2 inches apart on sheet. Bake 8 - 10 minutes. Makes 4 dozen.

\* Not sure the original owner - I have modified

Recipe Title: LEMONADE SUGAR COOKIES

From the kitchen of: (MIL) Anna-Marie Levy (The Cookie Haven, LLC) \*

Cookie Yield: 24

Ingredients:

- 1 cup Butter unsalted (softened)
- $\frac{1}{2}$  cup Sugar
- $1\frac{1}{4}$  Powdered Lemonade Pink or Reg. Lemonade
- 1 egg large
- 1 tsp clear vanilla extract
- $2\frac{1}{4}$  tsp Baking Soda
- $\frac{1}{2}$  Lemon for zest

Recipe Instructions: Heat oven 350 degrees. In large mixing bowl, cream butter, sugar, &  $\frac{1}{2}$  cup lemonade mix until well combined & fluffy. Beat in vanilla extract & lemon zest until combined. In a small bowl, mix together the flour & baking soda. Add to the dry ingredients & stir until completely combined. Refrigerate. ~~Use~~ Use cookie cutters you prefer. Freeze prior to baking. 350° 10-12 minutes.

What makes this recipe fun or special (a memory or a fun ingredient, etc):

I use this recipe for family Mmas who prefer plain cookies w/ no Royal icing. I love these cookies w/ coffee or tea. I have added Royal icing but great w/ out.

FLOUR BOX Recipe Swap



Recipe Title:

Ginger-Molasses Biscoff Cookies

From the kitchen of:

Jennifer Peters (recipe from King Arthur Baking Company)

Cookie Yield:

2 dozen 2" sandwich cookies

Ingredients:

For the filling: 1/4 c (57g) water, 1/2 c (85g) white baking chips or morsels (not white chocolate! I use Hershey's premier white chips), 3/4 c Biscoff Cookie Butter (216g), crunchy or smooth (I prefer smooth)

For the cookies: 2 c (226g) flour, 1 tsp baking soda, 2/3 c (142g) dark brown sugar - packed, 1/2 c (99g) vegetable oil, 1/2 tsp salt, 1/4 tsp ginger, 1/4 tsp cinammon, 1 large egg, 1/4 c (85g) molasses

For the garnish (optional): swedish pearl sugar, coarse sparkling sugar, and/or jingle pop sprinkles (or any sprinkles!)

Recipe Instructions:

To make the Biscoff cookie filling: Place all the ingredients in a medium heat-proof bowl. Fill a small saucepan with 1" to 2" of water. Bring the water to a boil on the stovetop. Once the water is boiling, turn off the heat and place the bowl on top of the pot. Allow the steam from the water to gently melt the filling ingredients. Stir with a spatula until the mixture is smooth; set aside to cool and thicken to a scoopable consistency while you make the cookies. If it is warm in your kitchen, cover the filling and transfer it to the refrigerator to firm up.

To make the cookies: Preheat the oven to 325°F. Lightly grease two baking sheets, or line them with parchment. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a medium bowl, whisk together the flour and baking soda. Set aside. In a large mixing bowl or a stand mixer fitted with the flat beater attachment, combine the sugar, oil, salt, and spices until smooth. Add the egg and mix until smooth. Stir in the molasses. Add the dry ingredients to the mixing bowl and stir until well combined. Use a spoon or a teaspoon cookie scoop to portion 1" balls of dough and place onto the prepared baking sheets, leaving about 1 1/2" between them on all sides; they'll spread as they bake. Bake the cookies for 11 to 13 minutes, until they're puffed and their edges are set. Remove the cookies from the oven and allow to cool completely on the pans.

What makes this recipe fun or special (a memory or a fun ingredient, etc):

To assemble the cookies: Once the cookies have completely cooled and the filling is firm, place a heaping teaspoon of filling (again, a teaspoon cookie scoop works well here) onto the bottom side of one cookie, and top with another cookie, flat-side down. Roll the edges of the sandwich cookie in sugar or sprinkles, if desired.

Storage information: Store any leftover sandwiched Biscoff cookies, well wrapped, at room temperature for several days; freeze for longer storage.

Note from JLP: Anything with cookie butter is a winner!





## Recipe Title:

Italian Ricotta Cookies

## From the kitchen of:

Bethanne Weiss as handed down by grandmother, Mary Trivelli (Abruzzo, Italy)

## Cookie Yield:

48-50

## Ingredients:

Cookie: 3 1/2 cups of all purpose flour; 2 1/2 tsp. baking powder, 3/4 tsp. salt, 1 cup of unsalted butter (softened); 1 3/4 cups granulated sugar, 1 tsp lemon zest, 1/2 tsp orange zest; 15 oz. whole milk ricotta cheese; 1 Tbsp. vanilla extract, 1/2 Tbsp. almond extract; 2 eggs;

Glaze: 1 Tbsp. melted butter (salted or unsalted) and 3 3/4 cups powdered sugar

\*you can add lemo, almond or vanilla (1 tsp of any), along with water

Dip the cooled cookie in the glaze and add sprinkles for some additional fun!

## Recipe Instructions:

Mix flour, baking powder and salt - set aside; with electric mixer whip together butter, sugar, lemon/orange zest until fluffy; Mix in ricotta and extract(s) then eggs

Slowly add in flour mixture until well combined. Cover bowl with plastic wrap

and chill 2 hours or up to 2 days. Scoop chilled dough out 1 Tbsp at a time and

shape into balls; drop onto lined baking sheet. Bake in preheated oven 12-14

minuters; cool well before adding glaze; immediately add sprinkles if using.

Once glaze set, store in airtight, single layer container.

## What makes this recipe fun or special (a memory or a fun ingredient, etc):

These were always made by my grandmother the day before Christmas Eve.

Biting into one of these is like being transported back a few decades to

memories of her and of childhood. Plus, they are super yummy!

Note: Glaze should be heavy enough not to drip

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Recipe Title: KOLACZKI

From the kitchen of: EMILY HOWARD

FROM MY GRANDMA ANNA BUTCALICE

Cookie Yield: 50-60 DEPENDING ON THICKNESS OF DOUGH.

### Ingredients:

8 OZ. CREAMED CHEESE

1 1/2 CUPS BUTTER

3 CUPS FLOUR

1/2 TSP. SALT

1/2 - 2 CUPS FILLING, NUT, POPPYSEED FILLING (SOLO) FRUIT JAM OR PRESERVES

### Recipe Instructions:

CREAM THE CREAMED CHEESE AND BUTTER UNTIL LIGHT AND FLUFFY

STIR IN FLOUR AND SALT

SECTION DOUGH, ROLL IN SARAN WRAP, CHILL NO LESS THAN 1.5 HOUR

PREHEAT OVEN TO 350°

ROLL OUT DOUGH TO 1/8 OR 1/4 INCH, ON SURFACE DUSTED WITH GRANULATED SUGAR, AND CUT TO 2 INCH SQUARES

PLACE A TSP OF FILLING IN THE CENTER OF EACH SQUARE, FOLD OVER OPPOSITE CORNERS, SEAL WELL, BAKE FOR 15 MIN, COOL ON RACK, DUST WITH POWDERED SUGAR.

What makes this recipe fun or special (a memory or a fun ingredient, etc):

MY GRANDPA LEFT POLAND AT THE AGE OF 14, SAILED TO THE USA ALL ALONE. WHEN HE MET ANNA, MY GRANDMA, HE TOLD HER ABOUT HOW HIS MOTHER IN POLAND WOULD BAKE THESE FOR HOLIDAYS, AND THEY WERE HIS FAVORITE. THEY MARRIED, HAD 17 CHILDREN. GRANDMA WAS ALWAYS COOKING AND BAKING. WHEN WE TRAVELLED TO KINGSTON, PA FOR CHRISTMAS, THE GATHERINGS WERE ENORMOUS, FUN AND THERE YOU COULD FIND, WHAT SEEMED LIKE, HUNDREDS, FRESH KOLACZKI, ALWAYS MADE WITH LOVE. ENJOY!







**Recipe Title:**

Coconut Macaroon

**From the kitchen of:**

Sunset Magazine - December 1998

**Cookie Yield:**

11 (2.5 in wide), I make mine smaller

**Ingredients:**

4 large egg whites

1-1/2 tsp vanilla

2/3 cup granulated sugar

1/4 cup all purpose flour

3-1/2 cups lightly packed sweetened flaked dried

**Recipe Instructions:**

In a bowl or a mixer, beat egg whites until frothy. Add vanilla, granulated sugar, and all-purpose flour. Beat until well mixed. Stir in lightly packed flaked dried coconut.

Drop dough in 1/4 cup portions about 3 inches apart onto buttered, floured 12 by 15 inch baking sheets.

Bake in a 325 degree oven until macaroons are golden, about 25 minutes; if using more than 1 pan in 1 oven, switch pan positions halfway through baking. With a wide spatula transfer macaroons to racks to cool.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

Our family loves coconut. My husband is from the islands and it reminds him of home.





**Recipe Title:**

Shortbread Chocolate Chip Cookies

**From the kitchen of:**

Samantha McKee

**Cookie Yield:**

A lot!

**Ingredients:**

2 cups powdered sugar

1 lb butter (4 sticks)

1/2 tsp salt (if using unsalted butter)

2 tsp vanilla extract

4.5 cups flour

1 bag milk chocolate chips

**Recipe Instructions:**

Cream powdered sugar and butter until smooth. Add salt and vanilla. Slowly add flour until you have a dough that is on the dryer side. Stir in the chocolate chips. Bake for 9-10 min.

Do not over bake! Cookies will still be light colored when done! Remove to a wire rack to cool.

Oven: 350 degrees

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

These cookies were (and are!) brought to many family get togethers. They are easy to make and soooo good. The dough is really yummy to eat too! In my opinion, you can never go wrong with a shortbread cookie!



Recipe Title: Nut Cups

From the kitchen of: Janet Lindstrom

Cookie Yield: 90~108

Ingredients: Dough: 12 oz cream cheese

1 lb butter

4 cups flour

Filling: 3 cups ground walnuts

2 cups brown sugar

4 tbsp. melted butter

4 eggs

1/2 tsp. salt

2 tsp. vanilla

Recipe Instructions:

Dough: Cream cheese and butter. Add flour

Filling: Combine all ingredients

Roll dough into individual balls and put into mini muffin pan (mold dough in each 'well'). Fill each about 3/4 full with mixture.

Bake @ 350° for 22-25 minutes. Remove and cool.

Sprinkle with powdered sugar

What makes this recipe fun or special (a memory or a fun ingredient, etc):

Every Christmas I would go to my mom's house and we would make these for hours.







**Recipe Title:**

Pillowy Pumpkin Cookies with Caramel Glaze

**From the kitchen of:**

Tomi Gross

**Cookie Yield:**

approximately 3 dozen

**Ingredients:**

**Dough:**

2 cups Sugar	2 tsp Baking Powder
2 cups Shortening	2 tsp Cinnamon
1 - 16 oz can Pumpkin	1 tsp Baking Soda
2 Eggs	1 tsp Salt
2 tsp Vanilla	1 tsp Nutmeg
4 cups flour	1/2 tsp All Spice

Caramel Glaze - see 2nd recipe card.

**Recipe Instructions:**

Combine all ingredients in large mixing bowl and mix at low-medium speed until combined well.

Drop by rounded tablespoon onto un-greased cookie sheet (I use a tablespoon size scoop and bake on a baking stone about 2 inches apart)

Bake in 350 degree pre-heated oven for 12 - 15 minutes.

Cookies should be soft and puffy, rebound to touch when done

You could also poke with a toothpick and should come out clean or with dry crumbs.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

A friend got this recipe while tail-gating at a college football game with a large group, then brought them to an office food-day. I've been making them ever since. Add the caramel glaze (separate recipe card) and they are like nothing you've ever had anywhere else. :)





**Recipe Title:**

Caramel Glaze/Icing

**From the kitchen of:**

Tomi Gross

**Cookie Yield:**

Enough for 1 batch of 3 dozen Pillowy Pumpkin Cookies

**Ingredients:**

1 stick butter

1/2 cup light brown sugar

1/2 cup dark brown sugar

1/4 cup milk

2 cups powdered sugar

1 tsp vanilla

**Recipe Instructions:**

Place butter and brown sugars in a large, heavy sauce pan over medium heat. Stir until boil. Remove from heat and transfer to a large mixing bowl. Add vanilla and powdered sugar and beat until smooth. Working quickly while still warm, spoon over cooled pumpkin cookies. It should spread slightly over the top of the cookie and set up smooth like a glaze. Return to the pan to re-warm if gets too cool to spread.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

This caramel taste pair so well with the pumpkin of the cookies! I've also used it as a glaze over a chocolate cake with some nuts and it was like a favorite chocolate candy bar. :)



**Recipe Title:** Mimi's Butter Crisps



**From the kitchen of:** Tracey Costa

**Cookie Yield:** Two to three dozen

### Ingredients:

1 1/4 cups soft butter  
1 1/4 cups powdered sugar  
1 egg  
1/4 teaspoon salt  
3 cups cake flour  
1 cup chopped pecans  
1 Tablespoon vanilla extract

### Recipe Instructions:

Cream butter and powdered sugar together. Add 1 cup flour. Then add the egg and beat well. Add the remaining flour, vanilla and pecans. Shape into logs and wrap in wax paper. Chill in refrigerator for at least 1 hour. Slice into rounds and bake at 375° for 10-12 mins.

### What makes this recipe fun or special (a memory or a fun ingredient, etc):

This recipe is from a very special woman. She was my 3rd grandma you could say. She had the sweetest smile and the kindest heart ♡ I smile every time I bake these.  
Enjoy





Recipe Title: Nana's Anise Biscotti

From the kitchen of: Mary Seibert

**Cookie Yield:** 50+

**Ingredients:**

- 2 cups sugar
  - 1 cup unsalted butter
  - 4 lg eggs
  - 4 1/2 c all purpose flour
  - 4 tsp baking powder
  - 1 tsp salt
  - 1/3 cup brandy
  - 1 1/2 tsp anise extract + 1 tsp vanilla
  - 1 cup coarsely chopped almonds  
toasted
  - 2 TBS anise seed
- } combine
- } combine

**Recipe Instructions:** Preheat oven to 350° + line 2 sheets w/ parchment baking pans. Beat sugar + butter until light & fluffy. Add eggs one at a time, mix well. Add dry ingredients (flour) + wet (extract/brandy) w/ butter mixture, alternating w/ dry starting & ending. Stir in almonds & anise seed. Drop dough by spoonfuls onto baking pans and form 2 logs on each sheet approximately 2" w x 13" L. Moisten finger tips to smooth dough. Bake about 40 until golden + firm to touch. Let cool. Using a serrated knife, slice each log into 3/4" thick slices on the diagonal. Reduce oven to 300° + bake slices lying flat until dry, turning every 10 min.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):** You have to like anise! About 5 min to  
My mother found this recipe in Bon Appetit years ago + it became a Christmas tradition. Great for giving!





**Recipe Title:**

Oatmeal Brownie Cookies

**From the kitchen of:**

Robin Macherey via Pinterest

**Cookie Yield:**

24

**Ingredients:**

1 box brownie mix prepared per box instructions

1cup rolled oats

**Recipe Instructions:**

pre-heat oven to 350 degrees

combine prepared brownie batter and oats

Drop by heaping tablespoons 2-inches apart on baking sheets lined with parchment paper or silicone baking sheets.

Bake 12 -15 minutes or until just set in centers.

Cool cookies 2 minutes on pan before transferring to a wire rack to cool completely.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

These are so easy and delicious. They are my go to when I need to bake cookies for fellowship hour.





**Recipe Title:**

Rainbow Cookies

**From the kitchen of:**

Lorraine Macholz

**Cookie Yield:**

So Many Delish Cookies

**Ingredients:**

1 pkg Almond Paste 8 oz

1 Cup Butter

1 Cup Sugar

2 Cups Flour

4 Eggs Separated

20 drops of Red food coloring

12 drops Green food coloring

1/4 Cup each raspberry and apricot preserves

1pkg 12 oz semi sweet chocolate morsels for both sides.

Grease 3 13x9x2 in pans I use Baker's Joy

Bake at 350 degrees for 10-12 mins until golden brwn, Let Cool!

**Recipe Instructions:**

Beat egg whites until very stiff. Set Aside. Break up Almod paste add butter sugar and egg yolks beat until smooth. Add flour then egg whites. Remove 1 1/2 Cups of batter and add red food coloring. Remove 1 1/2 Cups of batter and add green food coloring. Leave the last 1 1/2 Cups of batter plain.

After cooled spread raspberry jam on green layer cover with plain layer and spread apricot jam on plain then cover with red layer. Cover with wax paper and refridgerate over night. Next day melt chocolate and let cool do both sides if you like cool and cut into squares.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

This recipe is from a family friend and I have been making these cookies 40 years this year! They never last because they are so delicious. Enjoy!





Recipe Title: Rugelach Thumbprints

From the kitchen of: Sue Hill

Cookie Yield: ~ 3 dozen

### Ingredients:

8 oz cream cheese  
3/4 c. butter  
3/4 c. powdered sugar  
1/4 c. brown sugar  
1 t. vanilla  
1 t. cinnamon  
1 c. chopped raisins  
1 c. chopped walnuts

Any flavor jam you prefer  
(apricot is one traditional  
flavor.) You'll need between  
1/2 - 1 c. jam.

### Recipe Instructions:

Beat the cream cheese, butter, and sugars on medium speed with an electric mixer. Add vanilla. Mix in dry ingredients; fold in raisins + walnuts. Chill dough for at least one hour.

Roll into 1 inch balls; create a well in the center with your thumbs. Bake @ 325° 15-18 minutes. When cool, fill w/ jam.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

My dad loved rugelach but I find them fussy to make. So, I decided to make a rugelach thumbprint recipe. It tastes like rugelach, so I make them in my dad's memory. They are delicious!

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## Cinnamon Roll Rolled Cookie Recipe



Yield: 3 dozen cookies, approximately (3" rolled at 1/4" thickness)

### Ingredients:

- 1 cup (2 sticks) (219 grams) SALTED butter, COLD (sliced), divided (you will mix 1 bar (8 tablespoons) plus 6 tablespoons with the sugar. In other words, from the 2 bars of salted butter, reserve 2 tablespoons and put aside
- ½ cup (118 grams) granulated sugar
- ½ cup (125 grams) light brown sugar, packed
- ¼ cup (45 grams) Coombs Family Farms Organic Pure Maple Sugar (Amazon)
- 1 teaspoon of cinnamon
- 1 teaspoon of pure vanilla extract
- 2 teaspoon of butter-vanilla extract (Lorann)
- 1 tablespoon of Cinnamon Roll Frosting Flavored Powder ([www.firehousepantrystore.com](http://www.firehousepantrystore.com))
- 2 tablespoons of Cream Cheese Powder ([www.firehousepantrystore.com](http://www.firehousepantrystore.com))
- ½ teaspoon salt
- 1 large egg, COLD
- 2 ¾ cups (440 grams) all-purpose flour

### Instructions:

1. Melt 2 tablespoons of butter. Add the maple sugar and cinnamon. Set aside.
2. Using your paddle attachment, beat your butter for a minute or so. You are not creaming it – just breaking it up a bit.
3. Add the granulated sugar and brown sugar, salt, cinnamon roll powder, and cream cheese powder to your butter. Mix until fully incorporated. Again, you are not creaming the butter and sugar mixture. You are only mixing it until you no longer see large clumps of butter. Small chunks are okay.
4. Add the extracts and egg. Mix until incorporated.
5. Add flour. Mix until the dough separates from the mixing bowl.
6. Grab your dough, place on top of parchment paper, lay another sheet of parchment on top, and roll into a ¼" thick rectangle (like if you were going to roll dough to cut shapes). The dough needs to be even and flat (very important).
7. With a pastry brush, brush your rolled dough with the cool melted butter, maple sugar, cinnamon mixture. Please keep it thin and even. The same process as making real cinnamon rolls from scratch.



8. Once you have “painted” your dough, with the help of the bottom parchment paper, start rolling your dough from the short side. Keep tightening the roll as you go. You need it nice and tight. (like when they make sushi).
9. By now you should have a nicely rolled tight log. See below **Exhibit “A”**.
10. Place your “log” in the fridge inside a freezer bag for minimum an hour (best overnight).
11. When you are ready to roll your dough to cut your shapes, cut “slices” from your log and lay the circles touching each other. Cut them a bit thicker than what you normally roll your dough so there are no gaps after rolling the dough. See below **Exhibit “B”**. The circles can overlap each other to avoid the little gaps between the circles or fill in with little pieces of dough. See below **Exhibit “C”**.
12. Roll your dough between parchment paper. I tested this recipe rolling my cookies ¼” thickness. You can flip your dough to see if the other side is prettier. LOL See below **Exhibit “D”**.
13. Dip your cutters in flour prior cutting.
14. Cut desired shapes.
15. Bake on parchment-lined baking sheet at 320 degrees for 13 minutes – rotating the pan after 7 minutes.  
Remember when I told you to brush your cookies lightly with the butter/sugar/cinnamon mixture? You will now why now – if its not lightly done, you could have a bit of sugar oozing from your cookies. It’s not much – like a drop here or there. That is why it’s very important to keep it even and light. Rolling the “log” very tight avoids this issue. The cookies are baked that low since sugar starts melting at 320 degrees. If you follow my instructions, you will have this beauty - see below **Exhibit “E”**.
16. Let the cookies cool on the tray, on the parchment. Use a spatula to transfer to your cooling racks and let to cool completely.
17. Once cooled, lay your cookies on sheets of paper towels so they can absorb some of the butter oil and avoid the dreadful butter bleed.

#### **NOTES:**

- ✓ I do not sift the sugars nor the flour. The way I “measure” my flour is by scooping it out to bag with the measuring cup called for in the recipe. I shake it side to side to level it.
- ✓ The butter and eggs need to be cold.
- ✓ The reason I cut up or slice the butter is just to avoid straining the mixer.
- ✓ This recipe was created using a KitchenAid mixer with the paddle attachment.
- ✓ I roll my dough between sheets of parchment paper (one on the top of the dough and one under the dough). If you roll your dough on a floured surface, inadvertently you are adding additional flour to the dough, which will affect the finished product.



- ✓ I bake my cookies in the same sheet of parchment used to roll the dough. I use new sheets for every tray of cookies. I do this to avoid moving around the cookies and avoiding distorted shapes.
- ✓ The all purpose flour and butter used for this recipe were Walmart brand.
- ✓ You do not need to chill the dough before cutting, after rolling, or before baking. Should you want to, its up to you (personal preference).
- ✓ The amount of cookies your recipe will yield depends on the size of your cutters and how thick you roll your dough. I didn't test any other thickness – just ¼".
- ✓ Please, please, please – if you make substitutions and don't like your end product, I will appreciate if you don't state that the recipe wasn't "good". I promise you the recipe is amazing if baked with the ingredients listed and using the method indicated above. Thank you!
- ✓ Please feel free to reach out to me if you have any questions: Sol I. Cruz ([solcruz55@gmail.com](mailto:solcruz55@gmail.com)) or via Facebook or Messenger.
- ✓ One last thing, I will truly appreciate if you don't share this recipe. This is my hard work. It took a few batches to achieve this recipe. Hugs.

**Exhibit "A"**



**Exhibit "B"**





**Exhibit "C"**



**Exhibit "D"**





**Exhibit "E"**







**Recipe Title:**

Classic Pizzelle

**From the kitchen of:**

Mary Ann King & King Arthur Baking Company

**Cookie Yield:**

About # dozen

**Ingredients:**

3 large eggs

3/4 cup sugar

3/8 teaspoon vanilla

1 3/4 cups flour

2 teaspoons baking powder

8 tablespoons melted butter

3 teaspoons Anisette (or to your taste)

Anise seeds are optional

**Recipe Instructions:**

1. Beat the eggs, sugar, salt, vanilla and anisette until well combined.
2. Stir in the flour & baking powder mixing until smooth.
3. Add the melted butter until smooth, The batter will be thick & soft.
4. Grease and heat your pizzelle iron. Place about a teaspoon for each pizzelle on the iron.  
Bake to your level of goldenness or brownness.
5. Remove pizzelle from iron and cool on baking rack. Trim ragged edges.

**What makes this recipe fun or special (a memory or a fun ingredient, etc):**

Being from Italian heritage, my maternal grandmother and paternal aunt made pizzelles on an old fashioned pizzelle iron. I use a Cuisinart electric pizzelle iron. Now I make for my grandchildren and other relatives who so much appreciate them.



Recipe Title: Anise Cut Out Cookies



From the kitchen of: Lucy Pawlaczyk

Cookie Yield: 100 medium cookies

### Ingredients:

1 lb. butter, roomtemp (unsalted)	2 tsp. baking soda
1 lb. powdered sugar	2 tsp. cream of tartar
3/4 tsp salt	1 <u>box</u> Soft-a-silk cake flour
6 eggs (large)	4 cups all purpose flour
1 tsp. vanilla	
* 2 tsp Anise oil	
1 pint sour cream	

Recipe Instructions: Preheat oven to 350°

Cream butter, powdered sugar and salt until combined. Add eggs one at a time, until fully combined. Add vanilla, anise oil and sour cream. (Mixture may look curdled.) In large bowl, combine the flours, baking soda and cream of tartar. Whisk to combine. Add flours slowly to wet mixture. Once fully combined, cover with plastic wrap + chill for 1 hour. Roll and cut out. Bake at 350° for 8-10 minutes.

What makes this recipe fun or special (a memory or a fun ingredient, etc):

\* This recipe uses Anise oil. I usually have to purchase from my pharmacy. Do NOT substitute extract - you will lose the flavor in baking. This recipe was given to my mother by her friend, Lucy Pawlaczyk. My mother made these every year.

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**Recipe Title:** Chocolate Chip "Surprises"  
(the surprise is what my hubby ADDS to them)  
**From the kitchen of:** Tammie Defur

**Cookie Yield:** 2-3 dozen (depending on size) we add  
mim's sometimes too!

**Ingredients:**

2 1/4 C flour	2 eggs
1 tsp. baking soda	1 tsp. vanilla
1/2 tsp. " powder	1/2 tsp. pecan flavor
1/2 tsp salt	2 C. chocolate chips
1 Cup oil	-OR-
1 1/2 C. brown sugar	1 C. chocolate chips
1/2 C sugar	1 C. Heath bits (the chocolate covered are the BEST!) :)

**Recipe Instructions:**

Preheat @ 350°

Combine - flour, baking soda, baking powder & salt.  
In mixing bowl - cream together oil, brown sugar,  
white sugar. then Beat in eggs one at a time. Then  
Add the extracts.

Blend in dry ingredients & fold in Chips & Heath  
pieces. Bake 8-9 mins.

(batter will be thick!)

**What makes this recipe fun or special (a memory or a fun**

**ingredient, etc):** I found this recipe about 8 years ago  
when I was looking for a good cookie recipe that did  
not use butter. (we LOVE butter but is sometimes expensive!!)  
This recipe was in an old church recipe book. My  
husband is the one who started adding the  
Heath bits & everyone loves them.



We also make buttercream frosting sandwich cookies  
with these at times. (depending on \$\$\$ of butter! :))!! LOL!!