

Kate & Co. Home for The Holidays 2021 Cookie Recipes



Kate & Her Granddaughters

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Forward From Kate

“I want to thank everyone for participating in this year’s First Annual Kate & Co Home for The Holidays Cookie Recipe Contest. Congratulations to our winner Juanita Murray pictured here with me receiving her prize. Juanita submitted -Thimble Cookies.”

Fun Facts about Cookies:

- Did you know December 22 is National Cookie Exchange Day and the glorious occasion when festively decorated cookie tins and boxes appear at cookie exchange parties.
- According to some culinary historians, our modern-day idea of cookies may have been a happy by-product of cake-baking. The earliest modern cookies could have been dollops of cake batter used to test if the oven was hot enough. Technically, a cookie is any kind of hand-held sweet cake, crisp or soft.
- Cookies were uniquely influenced by American geography once they arrived in the country. Oranges from the West coast and coconuts from the South gradually became included in cookie recipes as railroads were laid to connect the nation. In the 1930s, iceboxes gave way to icebox cookies. The 1930s saw the accidental advent of the ever-famous chocolate chip cookies, when the Toll House Restaurant owner, Ruth Graves Wakefield, thought the chocolate chips would melt into the batter when baked.



In conjunction with our 2021 Cookie Recipe Contest a donation was made to The Humane Society of Kawartha Lakes from Kate & Co. Home.

That’s it for 2021

Happy Baking. Till next Year

Kate

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Thimble Cookies – ** Recipe Draw Winner **



- 1 cup butter
- ½ cup white sugar
- 2 eggs, separated
- 2 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1/3 cup finely chopped nuts
- Red jelly or raspberry jam

1. Cream butter and sugar well.
2. Beat in egg yolks and vanilla.
3. Blend in flour.
4. Shape into small balls.
5. Dip into unbeaten egg whites and roll in finely chopped nuts.
6. Place on a lightly greased cookie sheet. Make a depression in the centre of each using a thimble or the end of a wooden spoon handle.
7. Bake at 325 degrees F for 12 minutes or just until firm. Do not overbake.
8. Fill centres with jelly or jam.
9. Makes about 60

Juanita Murray

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Oatmeal Shortbread Cookies



- 1 cup butter, softened
 - ½ cup brown sugar
 - 1 tsp. vanilla
 - 1 tsp. baking soda
 - 2 cups rolled oats
 - 1 ¼ cup all-purpose flour
1. Cream butter and sugar.
 2. Add vanilla and beat.
 3. Stir in flour, baking soda and oats.
 4. Scoop with a 1" cookie scoop
 5. Flatten with a fork.
 6. Bake in 350 degrees F oven 9-11 minutes

Jo-Anne Burridge

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Cranberry Orange White Chocolate Chip Cookies



- 1/2 cup butter, room temperature
 - 1/2 cup brown sugar, packed
 - 1/3 cup granulated sugar
 - 1 large egg
 - 1 teaspoon pure vanilla extract
 - 5-10 drops wild orange essential oil (or 1 tsp. orange extract)
 - 1 tablespoon freshly grated orange zest
 - 1 3/4 cups flour (plus more if necessary)
 - 1/2 teaspoon baking soda
 - 1/4 teaspoon salt
 - 3/4 cup white chocolate chips
 - 1/2 cup dried cranberries
1. Preheat your oven to 325 degrees F. Line baking sheets with silicone mats or parchment paper.
 2. Beat butter and sugars until fluffy. Add egg, vanilla, orange essential oil or extract and orange zest, and mix well.
 3. Add one cup of the flour along with the baking soda and salt and mix well. Add remaining 3/4 cups flour and mix until incorporated. Pinch the dough. If it doesn't stick to your fingers, it is ready. If it does, add more flour (start with 2 tablespoons) until dough does not stick to your fingers.
 4. Add the white chocolate chips and dried cranberries and mix until evenly distributed.
 5. Using a large cookie scoop, place the dough two inches apart on your baking sheets. Re-shape the dough so that it is taller than it is wide. The dough should look like small pillars.

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6. Bake for 12 minutes, just until the edges start to brown. Remove from the oven and let continue baking on the hot cookie sheet for ten minutes before transferring to a wire rack to cool.

Kimberly Collins

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Kolaczki (Polish Filled Cookies)



- 8 oz. cream cheese
 - 1 1/2 cups butter
 - 3 cups flour
 - 1/2 tsp. salt
 - 1- 1 1/2 cups filling (fruit preserves or jam)
1. Cream cheese and butter until light and fluffy.
 2. Stir in salt and flour.
 3. Wrap and chill for 1 hour.
 4. Preheat oven to 350 degrees F
 5. Roll out dough by first dusting the surface (mat or countertop) with granular sugar
 6. Roll to 1/4 inch and cut into 2-inch squares. I used a fluted pastry cutter to get the zigzag along the edge of the cookies.
 7. Place a teaspoon of filling diagonally along the centre of each square.
 8. Fold over opposite corners and seal well.
 9. Bake for 15 minutes or until corners just begin to turn brown. Cool on a wire rack and dust with powdered sugar.

Kate Westcott

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Christmas Crack Cookies



- 1 cup salted butter, room temperature
 - 1 cup brown sugar, packed
 - 1 teaspoon pure vanilla extract
 - 12 oz. milk chocolate chips
 - 40 soda crackers
1. Line cookie sheet with tin foil
 2. Cover it with soda crackers.
 3. In a saucepan over medium heat, bring butter and brown sugar to a boil.
 4. Stir constantly for 2 minutes. Should be very bubbly
 5. Remove from heat, stir in vanilla.
 6. Pour over crackers.
 7. Bake at 400 degrees F for approximately 6 minutes.
 8. Sprinkle with milk chocolate chips, allow to soften, then spread evenly over crackers.
 9. Add sprinkles or salt and allow to cool. Break into multiple pieces. Enjoy!

Emma Northey

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Easy Ginger Snap Cookies



- 3/4 cup shortening
 - 1 cup granulated sugar
 - 1/4 cup molasses
 - 1 egg
 - 2 cups all-purpose flour
 - 2 tsp. ginger
 - 3 tsp. baking powder
 - 1 tsp cinnamon
 - 1/2 tsp. ground cloves
 - 1/3 cup white sugar for topping
1. Mix shortening, granulated sugar and molasses together until creamy.
 2. Add egg and mix until well combined.
 3. Mix flour and dry ingredients together, except for final 1/3 cup white sugar.
 4. Add flour mixture 1/3 at a time to blend well.
 5. Bake at 350 degrees F for 20 minutes.
 6. Remove from oven and sprinkle with white sugar.
 7. Let cool.

Kate

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Brazil Nut Cookies



- 1 cup butter, room temperature
 - 1 cup granulated sugar.
 - 2 large eggs
 - 1 1/2 tsp. pure vanilla extract
 - 2 1/4 cups all-purpose flour
 - 1/2 teaspoon baking soda
 - 1/4 teaspoon salt
 - 2 cups finely chopped brazil nuts
 - 1/2 cup sweetened shredded coconut
1. Preheat your oven to 350 degrees F. Line baking sheets with silicone mats or parchment paper.
 2. In a large bowl cream butter and sugar until fluffy.
 3. Add eggs one at a time, beating well after each addition.
 4. Beat in vanilla.
 5. Combine the flour, baking soda and salt.
 6. Gradually add creamed mixture and stir until well mixed.
 7. Blend in nuts and coconut.
 8. Drop by tablespoonfuls 3 inches apart onto ungreased cookie sheet.
 9. Bake at 350 degrees F for 10-12 minutes or until bottom of cookies are lightly browned.
 10. Remove to wire racks and cool.
 11. Bake for 12 minutes, just until the edges start to brown. Remove from the oven and let continue baking on the hot cookie sheet for ten minutes before transferring to a wire rack to cool.

Unknown

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M & M Cookie Bars



- 1 cup butter room temperature
 - 3/4 cup granulated sugar
 - 1 cup brown sugar lightly packed
 - 2 large eggs
 - 2 tsp. vanilla extract
 - 3 cups all-purpose flour
 - 1 tsp. baking soda
 - 1 tsp. salt
 - 1 cup semi-sweet chocolate pieces
 - 1 cup M & M candies
1. Cream butter, granulated sugar, brown sugar
 2. Add eggs, one at a time and mix well.
 3. Add vanilla extract.
 4. Mix flour with baking soda and salt.
 5. Add to moist mixture 1/3 at a time. Mix well.
 6. Stir in M & M candies and semi-sweet chocolate chips
 7. Pat into a 9 x 12 baking pan.
 8. Bake 40 minutes at 350 degrees F.
 9. Cool for 10 minutes then cut into squares.

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Hot Cocoa Fudge



- 3 cups milk chocolate chips
 - 14 oz. sweetened condensed milk
 - 1 TBSP. unsweetened cocoa powder
 - 2 tsp. vanilla extract
 - 1 cup marshmallow bits
1. Line a 9" x 9" pan with aluminum foil
 2. Over medium low heat, add the sweetened condensed milk to a small saucepan then whisk in the cocoa powder
 3. Stir in the chocolate chips and stir constantly until well combined. Stir in vanilla extract.
 4. Pour into the pan, and add the marshmallow bits, gently pressing them into the fudge. You may not need all of them.
 5. Refrigerate for at least 4 hours, covered, before removing the fudge from the pan by lifting the aluminum foil, peeling it off the fudge, and cutting the fudge into servings.
 6. Store in an airtight container at room temperature for up to 2 weeks.

Lisa Longley

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Tiger Butter Fudge



- 1 1/2 tsp. softened butter
 - 2 2/3 cups vanilla or white chocolate chips
 - 1 cup creamy peanut butter, divided
 - 2 TBSP. shortening, divided
 - 2 2/3 cups milk chocolate chips
1. Line a 9" x 9" pan with foil. Lightly butter
 2. In a heavy saucepan melt white chocolate chips, ½ cup peanut butter and 1 TBSP shortening.
 3. Cook over low heat, stirring constantly until smooth.
 4. Pour into prepared pan.
 5. In another heavy saucepan, melt milk chocolate chips, ½ cup peanut butter and 1 TBSP. shortening over low heat.
 6. Cook until smooth stirring constantly.
 7. Drizzle over white chocolate layer.
 8. Swirl with a knife.
 9. Refrigerate for 30 minutes or until firm.
 10. Using the foil, remove from pan, gently peel off foil and cut into 1" squares.

Peg Kipp

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Brazil Nut Balls



- 7/8 cup butter & shortening mix
 - 5 TBSP. white sugar
 - 2 ½-3 cups finely sifted all-purpose flour
 - 1 tsp. vanilla extract
 - 1 TBSP. cold water
 - 1 cup ground brazil nuts
 - Fruit sugar for coating
1. Mix all ingredients together to form a soft dough.
 2. Place 1 teaspoon of dough into your palm and roll into a ball approximately 1 ½" long.
 3. Place on a parchment covered cookie sheet about 2" apart
 4. Cook in a 300 degree F oven for 20 minutes.
 5. While still warm roll in fruit sugar

Kate Westcott

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Cherry Hideaway Cookies



- 1 cup softened butter
- 1/4 cup icing sugar
- 2 cups all-purpose flour
- 1/4 tsp. salt
- 1 cup ground almonds
- Chocolate chips optional
- 6 oz. maraschino cherries dried on a paper towel
- Fruit sugar for coating

1. Mix butter, icing sugar, flour, salt, and almonds together to form a smooth dough
2. Place a rounded teaspoon of dough into your palm and flatten
3. Place a maraschino cherry in the middle and roll in palms to cover with dough
4. Put 12 inches apart on a parchment lined cookie sheet
5. Cook at 325 degrees F for 25 minutes.
6. When still warm, roll in fruit sugar

Kate Westcott

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Chocolate Crinkle Cookies



- 2 oz. unsweetened baking chocolate (2 whole squares)
 - 1 cup granulated sugar
 - 1/4 cup vegetable oil
 - 2 large eggs
 - 2 tsp. vanilla extract
 - 1 cup flour
 - 1 tsp. baking powder
 - 1/2 tsp. salt
 - 1/2 cup powdered (icing) sugar
1. In a large microwave safe mixing bowl, melt baking chocolate according to package instructions. Cool slightly.
 2. Add granulated sugar and oil. Mix by hand until well combined.
 3. Add flour, baking powder and salt. Mix by hand until no flour streaks can be seen. Do not overmix. Cover with plastic wrap and refrigerate at least 2 hours, or until dough is completely chilled.
 4. When dough is ready, preheat oven to 350 degrees F. Line a cookie sheet with parchment paper. Set aside.
 5. Put powdered sugar in a small mixing bowl. Lightly dust your hands with the sugar.
 6. Using a teaspoon scoop a small amount of dough into your hand, about a tablespoon full, and roll it into a ball. It should be no larger than 1 inch.
 7. Drop ball of dough into the powdered sugar and roll until covered.
 8. Place on parchment about 2 inches apart.

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9. Bake 10-12 minutes, or until edges are set. Cookies will appear slightly soft in the centers. Don't overbake.
10. Cool on baking sheet for 5 minutes then transfer to a wire rack to finish cooling.

Melissa Graham