

Cookies

Our collection of holiday cookie recipes for 2014





Cookies 2014 is a collection of our favorite holiday cookies. We hope that you will share them with friends and family during this wonderful season.

enjoy!



PB & J Pinwheels

These are cookies I have been dying to try. From an old issue of Good Housekeeping magazine, these pinwheels really add a pop to the holiday cookie tray!

INGREDIENTS

2-3/4 cup flour
1/2 tsp baking soda
1/4 tsp salt
1 cup butter, room temperature
1 cup sugar
1 egg
1 tsp vanilla
2/3 cup peanut butter (the sweetened kind is best)
1/2 tsp reaspberry extract
.25 oz. red food colouring

METHOD

In a bowl, whisk flour, baking soda and salt.

In another bowl with electric mixer, beat butter and sugar until creamy. Add egg, vanilla and 1/3 cup of peanut butter; beat until well mixed.

Add flour mixture; beat on medium-low until just combined. Transfer half of the dough to another bowl.

To one bowl of dough, add raspberry extract and red food colouring; beating until fully combined. To the other bowl add the remaining 1/3 cup peanut butter until fully combined.

Between two sheets of parchment paper, roll out peanut butter dough into a 15" by 12" rectangle. Repeat with the raspberry dough. Chill both for 10 minutes.

Remove the top sheets of parchment from both dough rectangles. Invert one onto the other so edges line up, trimming to a clean rectangle. Remove top sheet of parchment. Starting from long side, tightly roll the rectangle into a log peeling back parchment as you roll. Cut log in half, and wrap each in plastic wrap. Chill for minimum 1 hour.

Preheat oven to 350°F. Slice 1/3" thick slices and place on parchment-lined baking sheets. Bake 10-12 minutes. Cool on wire rack.



Cowboy Cookies

This old recipe has been a favourite for years. The combination of coconut and dried fruits is a perfect one. Try any combination - how about dried pineapple for a Hawaiian version?

INGREDIENTS

1/2 cup butter, room temperature
1/2 cup granulated sugar
1/2 cup brown sugar
1/2 tsp baking powder
1/4 tsp baking soda
1 egg
1 teaspoon vanilla
1-1/4 cup flour
1 cup quick-cooking oats
1 cup flaked coconut
1 cup dried fruit (eg: 1/2 cup golden raisins and 1/2 cup dried cranberries)

METHOD

Preheat oven to 375°F.

In a large mixing bowl cream butter for 30 minutes. Add sugars, baking powder and baking soda; beat until well combined. Beat in eggs and vanilla. Scrape down sides of bowl. Beat in flour.

Stir in oats, coconut and dried fruit. The batter will be very stiff.

Drop rounded teaspoons of batter on to parchment-lined baking sheets. Bake for 8-10 minutes until slightly golden and centers are set. Transfer to wire rack to cool.



Triple Chocolate Nutella-stuffed Cookies

These cookies are perfect for the chocolate lover. They are crispy and delicious. Take care not to over-bake.

INGREDIENTS

1/2 cup butter, room temperature
1/2 cup granulated sugar
1/2 cup light brown sugar
1 egg
1 Tbsp vanilla
1-1/2 cup flour
1/4 cup cocoa
1/2 tsp baking soda
1/2 cup 70% chocolate, chopped
1/2 cup macadamia nuts, chopped
1/3 cup Nutella, chilled for 1 hour

METHOD

Preheat oven to 350°F and line baking sheets with parchment paper.

In a large bowl cream butter and sugars until pale and fluffy. Add egg and vanilla, and beat to combine.

Whisk together flour and baking soda. Slowly fold into butter mixture. Once combined, add chocolate and macadamia nuts and mix through dough. Dough will be firm.

Flatten a tablespoon of dough in the palm of your hand. Spoon a little of the chilled Nutella into the centre and fold the dough closed, sealing the Nutella inside.

Place on baking sheets and press down slightly. Bake for 17-20 minutes until just set.



Chocolate-dipped Clementine Shortbread Cookies

Always a favourite, shortbread cookies are a melt-in-your mouth holiday must! With the addition of seasonal orange, these gems are sure to be pleasers with or without the chocolate dip!

INGREDIENTS

1 cup unsalted butter, room temperature
1/2 cup confectioner's sugar
2 tsp grated orange rind (clementine or navel)
1 tsp natural orange oil
1/4 tsp salt
2 cups flour
3 Tbsp cornstarch
3/4 cup chopped dark chocolate or chips

METHOD

Preheat oven to 325°F.

In a large bowl, beat butter, sugar, orange rind, orange oil and salt until fluffy. Stir in flour and cornstarch to make a smooth dough.

Divide dough in half. Form into two logs. Wrap each log in plastic wrap and chill for 1 hour.

Slice logs into 1/3" slices. Place on parchment-lined baking sheets and bake for 15-18 minutes. Let cool.

Dip: In a double boiler, melt chocolate over simmering water. Dip half of the cooled cookies into the chocolate. Place on wax paper-lined baking sheets and chill for 30 minutes until firm.



The Perfect Gingersnap

Everybody needs a fool-proof recipe for gingersnaps - a classic, right? This recipe is the one. Soft, but not too soft. Chewy, but not too chewy. Just right!

INGREDIENTS

4 cups all-purpose flour
2-1/2 tsp baking soda
2 tsp ground ginger
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp salt
3/4 cup unsalted butter, room temperature
2 + 1/2 cups sugar, divided
3 eggs
1/2 cup molasses
1 tsp vanilla

METHOD

Preheat oven to 350°F. In a bowl whisk together flour, baking soda, ginger, cinnamon and salt; set aside.

In a stand mixer with paddle attachment, cream butter and 2 cups sugar on medium until light and fluffy. Scrape down sides of bowl.

Add eggs, one at a time, beating briefly after each addition. Add molasses and vanilla. Continue to mix on high until mixture is well combined and a pale colour.

Turn down to low and add dry ingredients; mix until fully combined.

In a small bowl add the remaining 1/2 cup of sugar.

Scoop out tablespoon-sized portions of dough, forming into balls. Roll each ball around in the sugar to fully coat all sides. Place on a parchment-lined baking sheet and use a fork to slightly flatten.

Bake for 12-15 minutes or until firm on the edges and slightly soft in the centre. Remove from oven, allow to cool one minute and then transfer to wire rack to cool completely.



Cheesecake-stuffed Chocolate Chip Cookie Bars

One of our **Christmas in July Cookie Contest** winners, this cookie comes to us from Angie Wright, author of the blog **Friday Night Cake**.

INGREDIENTS

COOKIE LAYER

1/2 cup butter, softened
1 cup brown sugar
3 Tbsp sugar
1 egg
1 tsp vanilla
1 3/4 cups flour
1/2 tsp salt
1/2 tsp baking powder
1/2 tsp baking soda
1 cup chocolate chips

CHEESECAKE LAYER

1 (8oz) package cream cheese
1/4 cup sugar
1 egg
1/2 tsp vanilla

METHOD

Preheat the oven to 350°F.

FOR THE COOKIE LAYER:

Cream the butter and sugars. Add vanilla and egg, mix until combined. Add dry ingredients to butter mixture and mix until incorporated. Stir in chocolate chips.

FOR THE CHEESECAKE LAYER:

Combine cream cheese and sugar. Beat until light and fluffy. Add the vanilla and egg, mix until combined.

TO ASSEMBLE:

Press half the cookie batter into an 8-inch baking dish. Pour the cheesecake batter evenly over top. Gather the remaining cookie batter and roll or pat out small pieces and place gently on top of the cheesecake layer.

Bake for 35-40 minutes. Cool and store in the refrigerator until ready to serve.



No-Bake Samoa Cookies

One of our **Christmas in July Cookie Contest** winners, this cookie comes to us from Ashley Fehr, author of the blog **The Recipe Rebel**.

INGREDIENTS

TOPPINGS

3/4 cup sweetened shredded coconut, for toasting
1/2 cup chocolate chips
1 tsp butter or margarine

FOR THE COOKIES

2 cups sugar
1/2 cup butter
2/3 cup milk
1 (3.4 oz) box instant butterscotch pudding
2-1/2 cups quick cooking oats
1 cup sweetened shredded coconut
1 tsp vanilla

METHOD

TO TOAST COCONUT: place coconut in a small, dry pan. Heat over medium heat, stirring occasionally (stir more frequently towards the end), until coconut is light golden brown.

TO PREPARE DRIZZLE: In a small bowl, melt together chocolate and margarine. I microwaved mine at 50% power for 25 seconds. If it's too thick, add a tiny bit of milk. Pour chocolate into a Ziploc bag to use for drizzle later.

In a large pot, bring sugar, butter and milk to a boil. Boil for 2 minutes. Turn off the heat and add in the pudding mix, oats, coconut and vanilla.

Scoop onto wax-paper lined cookie sheets. Snip a tiny piece of the bag's corner and drizzle with melted chocolate. Sprinkle with toasted coconut.



Chia Tea Cookies

*One of our **Christmas in July Cookie Contest** winners, this cookie comes to us from Carol Nelson Brown, author of the blog **The Yum Yum Factor**.*

INGREDIENTS

2 cups all-purpose flour, more for dusting
2 Tbsps ground chai tea
1/2 tsp kosher salt
1 cup room temp butter
1/2 cup confectioner sugar
1/2 tsp vanilla
1/2 cup finely chopped pistachios (optional)

METHOD

Grind the chai tea to a powder using a mini food processor and when it's almost totally ground up, I add 1/4 cup of the flour and pulse a few times.

Grind spices in a spice grinder or use pestle and mortar.

Cream butter and sugar in a stand mixer with paddle attachment on medium speed for about 3 minutes until creamy. Add the vanilla and reduce speed to low. Add flour and spices, mix until it's just incorporated.

Lay a piece of parchment on the counter and put half of the dough onto the parchment and roll into a 1-inch wide rectangular log. Wrap the whole log up in the parchment and repeat with the other half. Put both parchment-wrapped logs in the freezer for an hour. If rolling in the nuts, take it out after about half an hour and carefully unwrap and press one side of the square log into the nuts, rewrap and return to the freezer.

Preheat the oven to 350°F. Take logs out of freezer and let them sit for a few minutes to soften. Cut into 1/4" slices. Space them an inch apart on a parchment-lined baking sheet and bake till the edges just golden, about 13-15 minutes.

Let them cool for a few minutes on the sheet before transferring them to a wire rack to cool completely.



Parmesan Chocolate Chip Cookie Bites

One of our **Christmas in July Cookie Contest** winners, this cookie comes to us from the blog **The Radiant Rachels**.

INGREDIENTS

1/2 c coconut oil
1 Tbsp honey
1 egg
1 egg yolk
1 tsp vanilla
1 1/2 cup all purpose flour
1/4 tsp salt
1 tsp baking powder
1/2 tsp salt
1 1/2 tsp cornstarch
1 cup parmesan cheese
1/2 cup dark chocolate chunks

METHOD

In a large bowl, cream your coconut oil and honey together until smooth. Add in egg, egg yolk and vanilla. Cream mixture together until fluffy and light in colour, about one minute.

Add flour, salt, baking powder, salt, and cornstarch. Mix until dough forms. Stir in parmesan and chocolate chips.

Roll dough into round cookie dough balls, around 3-4 cm in diameter. Place cookie dough balls on a parchment-lined cookie sheet, 1-2 inches apart, and transfer to the fridge for 30 minutes.

Preheat your oven to 350°F. After 30 minutes of chilling, transfer the cookies to the oven and bake for 22-24 minutes. Once baked, transfer to wire rack to cool.



Orange Creamsicle Cookies

One of our **Christmas in July Cookie Contest** winners, this cookie comes to us from Anna Nienhuis, author of the blog **Hidden Ponies**.

INGREDIENTS

1/2 cup salted butter, softened
3/4 cup lightly packed brown sugar
1/4 cup granulated sugar
1 large egg
1 tsp vanilla extract
1 tsp almond extract
2 Tbsp cream or milk
Zest of one large orange (about 2 Tbsps)
2 cups all-purpose flour
2 tsp corn starch
1 tsp baking soda
1/4 tsp salt
1 cup white chocolate chips, regular or mini

METHOD

With electric mixer, cream butter, sugars, egg and vanilla on medium speed until pale and fluffy, 4-5 minutes. Add the cream and orange zest, and beat for an additional minute.

In small bowl, combine flour, corn starch, baking soda and salt. Add to butter mixture and mix just until combined. Stir in white chocolate chips. Let dough chill for 30 minutes (or longer) before proceeding.

When ready to bake, preheat oven to 350°F and lightly grease or line a baking sheet with parchment paper.

Scoop dough by heaping tablespoons onto cookie sheet about 2" apart. Roll each scoop into a nice ball and bake for 8 minutes, until just set but still soft in the centre. Let rest on cookie sheet for 5 minutes before transferring to racks to cool completely. Repeat with remaining dough.



Pumpkin Ginger Cookies with Cinnamon Chips

*One of our **Christmas in July Cookie Contest** winners, this cookie comes to us from Meg Robins de Haan, author of the blog **Sweet Twist of Blogging**.*

INGREDIENTS

1/2 cup unsalted butter
1/3 cup granulated sugar
1/2 cup brown sugar
1 large egg
1 Tbsp molasses
1 tsp pure vanilla extract
1/3 cup pure pumpkin
1-1/2 cups unbleached all-purpose flour
1-1/2 tsp ground ginger
1 tsp cinnamon
3/4 tsp baking soda
1/2 teaspoon salt
1/2 cup cinnamon chips
1/3 cup granulated sugar for rolling

METHOD

In a medium bowl combine flour, ginger, cinnamon, baking soda and salt.

In a large bowl or mixer bowl, beat together butter and both sugars until light and fluffy. Add egg and vanilla; beat to combine. Mix in pumpkin and molasses.

Add dry mixture, beating on low until almost combined. Add cinnamon chips until just combined and flour is fully incorporated.

Cover the mixture and place in the fridge for a minimum of 20 minutes. If longer than a few hours leave the dough out a 5-10 minutes before baking.

Preheat the oven to 350°F. Line a baking sheet with parchment or silpat. Add 1/3 cup of granulated sugar to a plate or bowl. Scoop out heaping tablespoon rounds and roll in sugar. Place on parchment-lined baking sheet. Bake for about 13-15 minutes.

Cookie will be lightly browned. Remove from oven, let cool for a few minutes on the baking sheet, then move to wire rack to cool completely. Store in an airtight container.



Piped Lemon Nutmeg Cookies

*One of our **Christmas in July Cookie Contest** winners, this cookie comes to us from Jacquee Stephens, author of the blog **I Sugar Coat It**.*

INGREDIENTS

3 cups butter, soft
a pinch of salt
2 tsp pure vanilla extract
3 cups confectioner's sugar
zest of one lemon
1 Tbsp freshly grated nutmeg
6 eggs
2/3 cup milk
5 cups pastry flour
5 cups all-purpose flour

TOPPINGS

1/2 cup raspberry jam
2 cups coating chocolate
Chocolate vermicelli

METHOD

With the paddle attachment of your stand mixer, cream the butter, salt, vanilla and sugar on medium until light and fluffy. Scrape the sides and bottom of the bowl.

Zest the lemon and grated nutmeg directly onto the batter. Mix. Add eggs one at a time until incorporated. Scrape bowl. Slowly add the milk and mix until blended. Scrape the bowl.

Sift and add the flours to the above and mix until just incorporated. Remove bowl from mixer and scrape the bowl, ensuring all ingredients are well blended.

Prepare a large piping bag with a #6 star tip. Pipe cookies onto lined baking trays. The batter should fill 4 -5 baking trays depending on size. To ensure cookies bake evenly, pipe cookies that are similar in size onto one sheet. Leave enough space between each cookie (approx. 1.5") for expansion and to allow even heat distribution.

Bake at 375°F for 8-0 minutes until light brown. Let cookies cool.

TO DECORATE COOKIES: sandwich the smaller cookies together with raspberry jam, dip half the hearts in melted chocolate and sprinkle with vermicelli, or drizzle with chocolate.



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