



“Christmas Cookies & Champs” Party

Cookie Recipes

Rudolph’s Christmas Sugar Cookies Recipe submitted by Denise Diez



Makes 24 Cookies

Ingredients:

- 1 1/2 cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 36 pretzel twists
- 36 semisweet chocolate mini morsels
- 18 red cinnamon candies

Prep:

- In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight).
- Preheat oven to 400 degrees F (200 degrees C). Roll dough to a 1/4-inch thickness on a floured surface. Cut dough with a 3-inch round cutter,

and place 2 inches apart on ungreased baking sheets. Using thumb and forefinger, pinch opposite sides of each slice about two-thirds of the way down to shape face. Break curved sides away from center of each pretzel twist to form antlers. Press bottom of 1 set of antlers on each side at top of each reindeer face.

- Place cookies 1 inch apart on ungreased cookie sheets.
- Bake 6 to 8 minutes in preheated oven. Remove from oven; press in 2 chocolate mini morsels for eyes and 1 red cinnamon candy for nose. Let cool 1 minute on baking sheets. Remove to wire racks; cool 20 minutes or until completely cool.

Cracked Sugar Cookies Recipe submitted by Leslie Harter



I choose this recipe for its simplicity and universal appeal for ANY holiday. It's so easy to make, requires no refrigeration or rolling and the kiddos can participate. (And trust me when I say quick - I made these 2x for my son's Halloween party at school. The night before our lab ate the entire first batch of cookies, while I searched

the UWS for mini pumpkins for the party, and I came home to a couple crumbs! The second batch was made over breakfast Halloween morning and carefully hidden from the pup until taken to preschool - though she was drooling for another cookie!)

Ingredients:

1 1/4 c. white sugar (*could consider a bit less if you are adding sugar crystals to outside)
1 c. butter
3 egg yolks
1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
1/2 tsp. cream of tartar
*I also added 1/2 tsp. salt

Prep

- Preheat oven to 350 degrees. Lightly grease 2 cookie sheets.
- Cream together sugar and butter. Beat in egg yolks and vanilla.
- Add flour, baking soda and cream of tartar. Stir.
- Form dough into walnut size balls** (or a bit bigger) and place 2 inches apart on a cookie sheet. Don't flatten. Bake 10 to 11 minutes, until tops are cracked and just turning color.

**To make the cookies festive (for any holiday), you may roll the dough balls in colored sugar crystals. (Fairway has a great sugar crystal selection in a variety of colors.) Make sure you roll the entire ball in the crystals to have sufficient coverage on top of the cookie when it begins to flatten. You could also frost these cookies and decorate.

Brown Butter Salted Caramel Snickerdoodles Recipe submitted by Annie Weir



Ingredients

2 1/2 cups all-purpose Gold Medal flour
1 teaspoon baking soda
2 teaspoons cream of tartar
1/2 teaspoon ground cinnamon
1/2 teaspoon sea salt
1 cup unsalted butter, sliced
1 1/4 cup dark brown sugar

1/2 cup granulated sugar
1 large egg
1 egg yolk
1 tablespoon vanilla extract
1 tablespoon plain Greek yogurt
1 cup caramel squares, cut into 1/4's
1/4 cup granulated sugar
2 teaspoons ground cinnamon
Coarse Sea salt

Directions

- In a medium sized bowl, mix the flour, baking soda, cream of tartar, cinnamon, and set aside.
- To brown the butter, heat a medium saucepan to medium high heat. Add the sliced butter, whisking frequently. You will notice the butter starting to become frothy on the top and brown specks will start to form along the bottom. You have to watch it closely because the turn happens quickly and you don't want it to burn. You will start to smell a nutty aroma and once it turns to a brown color, remove from heat and let it cool to room temperature.
- While the butter is cooling, cut the caramel squares into 1/4's.
- In a stand mixer, combine the brown butter and brown sugar, and 1/2 cup granulated sugar. (The 1/4 cup sugar will be used for rolling in the cookies). Mix until blended and smooth.
- Beat in egg, yolk, vanilla and yogurt and mix until combined. Slowly add the dry ingredients until combined.
- Form the dough into a ball and cover with plastic. Chill in the refrigerator for at least 30 minutes or overnight.
- Once you are ready to bake preheat the oven to 350 degrees. Measure about 2 tablespoons of dough and roll into a ball. Flatten the ball and place 1-2 caramel squares inside, wrap the cookie dough over the caramel and roll back into a ball. Make sure it is completely covered so that the caramel won't stick to the pan.
- Mix 1/4 cup sugar and cinnamon in a small bowl and roll each cookie in the mixture. Place on a cookies on a parchment lined cookie sheet 2 inches apart. Sprinkle lightly with sea salt. (I used course sea salt)
- Bake for 8-10 minutes, or until the edges turn lightly brown. The centers will be soft. Allow to cook for 2-3 minutes, and transfer to a wire cooling rack to cool completely.

Sandies

Recipe submitted by Claire Paul



Ingredients

- 1 cup butter
- 1/3 cup sugar
- 2 tsp water
- 2 tsp vanilla
- 2 c sifted all purpose flour
- 1 c chopped pecans

Directions

- Cream butter and sugar; add 2 tsp water and vanilla and mix well.
- Blend in flour and nuts; chill 4 hours.
- Shape in balls.
- Bake on ungreased cookie sheet at 325 degrees about 20 minutes.
- Remove from pan; cool slightly; roll in confectioners sugar.

Chewy Molasses Cookies

Recipe submitted by Claire Paul



Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1½ teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¾ teaspoon ground cardamom
- ½ teaspoon kosher salt
- 1 large egg
- ½ cup (1 stick) unsalted butter, melted
- ⅓ cup granulated sugar
- ⅓ cup mild-flavored (light) or robust-flavored (dark) molasses
- ¼ cup (packed) dark brown sugar
- Coarse sanding or raw sugar (for rolling)

Directions

- Place racks in lower and upper thirds of oven; preheat to 375°. Whisk flour, baking soda, cinnamon, ginger, cardamom, and salt in a small bowl. Whisk egg, butter, granulated sugar, molasses, and brown sugar in a medium bowl. Mix in dry ingredients just to combine.
- Place sanding sugar in a shallow bowl. Scoop out dough by the tablespoonful and roll into balls (if dough is sticky, chill 20 minutes). Roll in sugar and place on 2 parchment-lined baking sheets, spacing 2" apart.
- Bake cookies, rotating baking sheets halfway through, until cookies are puffed, cracked, and just set around edges (overbaked cookies won't be chewy), 8–10 minutes. Transfer to wire racks and let cool.

***DO AHEAD: Cookie dough can be made and rolled into balls 2 weeks ahead. Freeze on a baking sheet; transfer to resealable plastic bags. Let sit at room temperature 30 minutes before rolling in sugar.

Gingerbread Cutouts

Recipe submitted by Ashley Slaughter



Ingredients

- 2 1/2 cups all-purpose flour, plus more for dusting
- 1 teaspoon ground ginger
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground allspice
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 sticks unsalted butter, at room temperature
- 1/3 cup molasses
- 1/3 cup superfine sugar
- 1 cup confectioners' sugar

Directions

- Whisk the flour, ginger, cinnamon, baking soda, allspice, salt and pepper in a medium bowl. Beat the butter, molasses and superfine sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Reduce the mixer speed to low; add the flour mixture in 2 batches and beat until just incorporated. Divide the dough in half, wrap in plastic wrap and refrigerate until firm, at least 30 minutes or overnight.

- Position racks in the upper and lower thirds of the oven and preheat to 375 degrees F. Working with 1 piece of dough at a time, roll out the dough on a lightly floured surface until about 1/8 inch thick. Cut out shapes using 3-inch cookie cutters and arrange on 2 ungreased baking sheets. Gather the scraps and refrigerate until firm; reroll once to cut out more cookies. Refrigerate the cutouts until firm, about 10 minutes.
- Bake the cookies, switching the position of the pans halfway through, until the edges are just browned and set, 12 to 15 minutes. Let cool 2 minutes on the baking sheets, then transfer to racks to cool completely.
- Meanwhile, make the icing: Whisk the confectioners' sugar with 1 tablespoon boiling water in a small bowl; add 1 teaspoon water if the icing is too thick. Transfer to a resealable plastic bag; snip off a small corner and pipe the icing onto the cookies. Let set, about 30 minutes.

Ina Garten's Chocolate Chunk Cookies

Recipe submitted by Liz Toolan



Ingredients

- 1/2 pound unsalted butter, at room temperature
- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 2 teaspoons pure vanilla extract
- 2 extra-large eggs, at room temperature
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 1/2 cups chopped walnuts
- 1 1/4 pounds semisweet chocolate chunks

Directions

- Preheat the oven to 350 degrees.
- Cream the butter and two sugars until light and fluffy in the bowl of an electric mixer fitted with the paddle attachment. Add the vanilla, then the eggs, one at a time, and mix well. Sift together the flour, baking soda, and salt and add to the butter with the mixer on low speed, mixing only until combined. Fold in the walnuts and chocolate chunks.
- Drop the dough on a baking sheet lined with parchment paper, using a 1 3/4-inch-diameter ice cream scoop or a rounded tablespoon. Dampen your hands and flatten the dough

slightly. Bake for exactly 15 minutes (the cookies will seem underdone). Remove from the oven and let cool slightly on the pan, then transfer to a wire rack to cool completely.

Peanut Butter- Chocolate Thumbprint Cookies

Recipe submitted by Carleigh Gill



Ingredients

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter
- 1/4 cup butter or margarine, softened
- 1/4 cup shortening
- 1 egg
- 1 1/2 cups Gold Medal® all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- Granulated sugar
- 3 dozen milk chocolate stars or hersheys kisses

Directions

- Heat oven to 375°F. Stir together 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg. Stir in flour, baking soda and baking powder.
- Shape dough into 1-inch balls; roll in granulated sugar. Place about 2 inches apart on ungreased cookie sheet.
- Bake 8 to 10 minutes or until edges are light brown. Immediately press 1 chocolate star firmly in each cookie; cool on wire rack.



Ina Garten's Chocolate White Chocolate Chunk Cookies

Recipe submitted by Dawn Cassidy

Ingredients

1/2 pound unsalted butter at room temperature
1 cup light brown sugar, packed
1 cup granulated sugar
2 teaspoons pure vanilla extract
2 extra-large eggs at room temperature
2/3 cup good unsweetened cocoa
2 cups flour
1 teaspoon baking soda
1 teaspoon kosher salt
1 1/2 pounds good white chocolate, coarsely chopped

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Directions

- Preheat the oven to 350 degrees F.
- Cream the butter and both sugars until light and fluffy in the bowl of an electric mixer fitted with the paddle attachment. Add the vanilla, then the eggs, 1 at a time, and mix well. Add the cocoa and mix again. Sift together the flour, baking soda, and salt and add to the chocolate with the mixer on low speed until just combined. Fold in the chopped white chocolate.
- Drop the dough on a baking sheet lined with parchment paper, using a 1 3/4-inch ice cream scoop or a rounded tablespoon. Dampen your hands and flatten the dough slightly. Bake for exactly 15 minutes (the cookies will seem underdone). Remove from the oven and let cool slightly on the pan, then transfer to a wire rack to cool completely.

