

A HOLIDAY GIFT FROM THE AUTHORS OF THE WILD ROSE PRESS, INC

2020 Holiday Garden Gourmet

Christmas Cookies by

Authors of The Wild Rose Press

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Apricot Bar Cookies Eve Dew Crook www.evedewcrook.com

Ingredients

1 ¼ cups all-purpose flour ¼ cup brown sugar 6 tbs softened butter ¾ cup apricot preserves 4-6 dried apricots - optional

Directions

Preheat oven to 350 degrees.

Puree apricot preserves in blender until smooth and spreadable.

Mix flour, brown sugar, and butter together until well blended.

In 8- or 9-inch pan, firmly pat down half of the mixture.

Spread apricot preserves on top.

Sprinkle remaining flour mixture on top of preserves and pat gently.

Cut dried apricots in quarters and place one quarter on top of each bar, if desired, for garnish.

Bake 30 minutes or until golden brown. Refrigerate several hours or overnight before cutting into bars.

Also Available from Eve Dew Crook

Taking the Tumble Peril, Passion, Peru Sex, Love, & the Spacetime Pinch (As Vee Bentley)

They'd never have met without the mammoth's tusk... A Bean, a Pea, and a Mammoth Tusk eve dew crook Deerbourne Inn Brownies
Peggy Chambers
www.peggylchambers.com

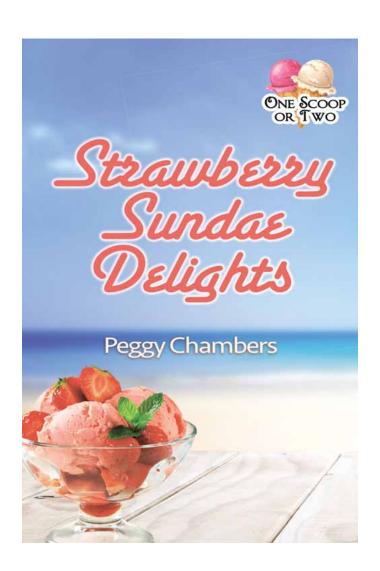
Ingredients

4 oz unsweetened cocoa (or 12 Tbsp. cocoa and 3 Tbsp. oil) 2/3 cup oil 2 cups sugar 4 eggs 1 tsp. vanilla 1 ¼ cups flour 1 tsp. baking powder 1 cup chopped nuts (optional)

Directions

Grease 13 x 9 pan. Melt chocolate with oil in large saucepan. Mix in sugar, eggs, and vanilla. Stir in remaining ingredients. Spread in pan. Bake 30 minutes at 350 degrees or until brownies pull away from side of pan. Let cool, then cut into squares. Can be iced.

Also Available from Peggy Chambers Secrets of Sandhill Island Stones of Sandhill Island Blooming Justice



Frosted Fudge Christmas Brownies Marilyn Baron www.marilynbaron.com

Ingredients

Brownies

- 8 Tbsp. butter
- 4 ounces unsweetened chocolate, chopped
- 2 eggs
- ½ tsp. salt
- 3/4 cup brown sugar
- 2 tsp. vanilla
- ½ cup all-purpose flour

Frosting

- 4 Tbsp. butter
- 1 cup powdered sugar
- 1 tsp. vanilla
- 1-2 Tbsp. milk

Directions

Preheat oven to 325F. Line an 8-inch square pan with parchment.

In a small saucepan, melt the butter. Remove from heat and stir in the chocolate.

Combine eggs and salt. Mix at high speed until frothy. Add sugar, beat 1-2 minutes. Add vanilla and chocolate, beat until smooth.

Using a spatula, mix in flour until just incorporated. Put mixture in pan.

Bake for 30 minutes.

To make frosting, mix all ingredients at high speed for several minutes until light and fluffy.

For Christmas, in the frosting a substitute ½ tsp. peppermint extract for the vanilla in the frosting and decorate with crushed candy canes.

Also available from Marilyn Baron The Saffron Conspiracy: A Novel

The Siege: A Novel

Stumble Stones: A Novel



Glazed Cinnamon Bars Linda Carroll-Bradd www.lindacarroll-bradd.com

Ingredients

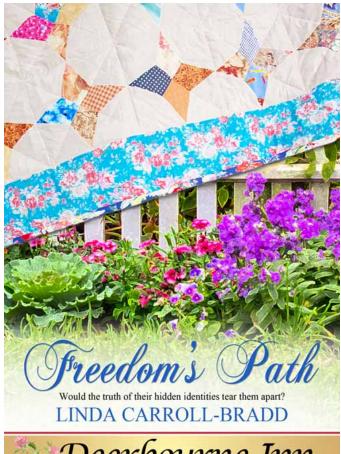
1 cup margarine or butter
1 cup brown sugar, packed
1 egg, separated
1/4 tsp. salt
1-3/4 cup white flour
1 Tbsp. ground cinnamon
1/8 tsp. ground cloves
1/2 cup unsifted powdered sugar
1/2 to 1 cup chopped walnuts or pecans

Directions

Preheat oven to 350°. Combine margarine, sugar, egg yolk, and salt. Beat with hand mixer until creamy. Stir in flour, cloves, and cinnamon. Mix well. Press thick batter into lightly greased 15"x10" pan. Beat egg white with mixer until foamy. Stir in powdered sugar, brush icing over batter. Sprinkle with chopped nuts. Bake for 30-35 minutes. While still warm, cut into desired-sized bars. (No fewer than 36) Cool on racks.

Also Available from Linda Carroll-Bradd Dreams of Gold Lone Star Angel

Stepping out of Line



Deerbourne Inn

Lemon Squares Beth Warstadt www.bethwarstadt.com

Ingredients

2 sticks of butter
2 cups all-purpose flour
1//2 cup powdered sugar
4 eggs
½ cup lemon juice
4 Tbsp. flour
1 tsp. baking powder
½ tsp. salt
2 cups sugar

Directions

Preheat oven to 350 degrees.

Melt butter in a 9"x13" pan.

Mix together 2 cups of flour and ½ cup powdered sugar.

Press in the bottom of pan to make a crust.

Bake crust at 350 degrees for 20 minutes. Cool.

Beat eggs and lemon juice.

In separate bowl, mix flour, baking powder, salt, and sugar with a wire whisk.

Add flour mixture to egg mixture; beat 2 minutes and pour over crust.

Bake at 350 degrees for 25 minutes.

Sprinkle powdered sugar over it after removing it from the oven.

Cool and cut into squares.



Macaroon Tea Squares Bill Lockwood

Ingredients

Crumb Mixture

1 ³/₄ cups all-purpose flour

½ cup sugar

3/4 cup unsalted butter, softened

½ tsp. nutmeg

Filling

1 cup sugar

2 eggs

2 Tbsp. flour

1 tsp. baking powder

½ tsp. salt

1 Tbsp. amaretto (more if you like these chewy)

1 Tbsp. vanilla

1 cup flaked coconut

1 cup toasted slivered almonds

Directions

Preheat oven to 350.

In a 1 ½ quart mixer bowl, combine all crumb mixture ingredients.

Beat at low speed, scraping sides of bowl often, until particles are fine (2 to 3 minutes).

Press crumb mixture into ungreased 13 x 9 inch baking pan.

Bake near center of 350 oven for 15 to 20 minutes or until edges are lightly browned.

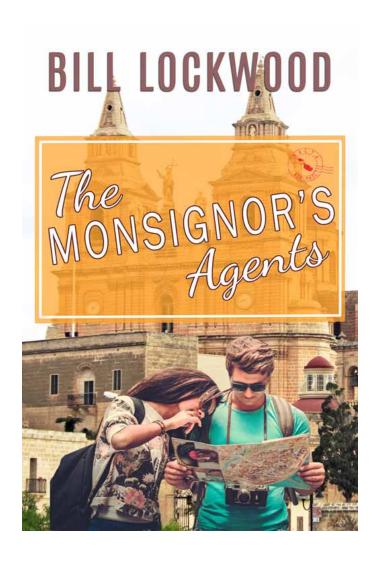
Meanwhile, in same 1 ½ quart mixer bowl, combine sugar, eggs, flour, baking powder, salt, amaretto, and vanilla.

Beat at medium speed, scraping sides of bowl often, until well mixed (1 to 2 minutes). Stir in coconut and almonds. Pour filling over hot crust.

Return to oven; continue baking 15 to 20 minutes or until lightly browned.

Cool completely. Cut into bars. Yields 3 dozen.

Also available from Bill Lockwood Ms. Anna Megan of the Mists Buried Gold



Malted Milk Ball Cookie Bars B. K. Ricotta www.wildwolfwomanwriter.com

Ingredients

1/3 cup butter
1/2 cup sugar
1 whole egg
1/2 cup instant malted milk powder
1/4 cup milk
1 tsp. vanilla extract
1 1/4 cups all-purpose flour
1 tsp. baking powder
1 cup malted milk balls, coarsely chopped
2 1/2 cups powdered sugar
1/4 cup cocoa
1/4 cup butter
1/2 tsp. vanilla extract

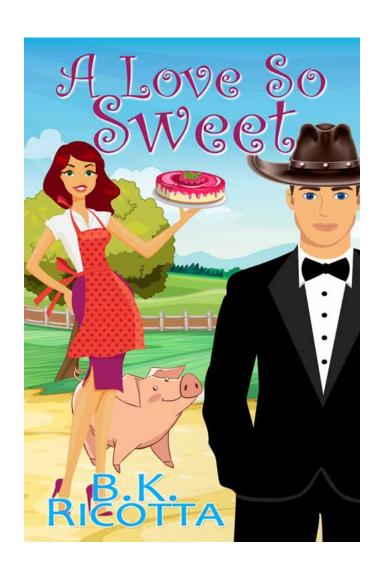
Directions

Preheat oven to 350 degrees. Spray 9 x 9 x 2-inch pan with baking spray. In a large bowl, beat butter with sugar until fluffy. Add egg, malted milk powder, and vanilla. Beat for 2-3 minutes. Stir in baking powder and mix well. Add flour and mix well. Fold in malted milk balls. Spread mixture into prepared pan.

Bake 25-30 minutes or until toothpick comes out clean.

Cool bars in pan and when cool, frost with frosting. Cut into 16 bars.

Frosting: In a mixing bowl, combine 2 ½ cups of powdered sugar and cocoa. Add butter and 3 tablespoons of boiling water. Add ½ tsp. of vanilla. Beat on low speed until smooth. Spread on cool bars. Allow to set, then cut into desired serving sizes. Store in airtight container.



Millionaire's Bar Cookies

Dana Ross

Twitter: @danarossauthor

Ingredients

Shortbread

2 sticks butter, cut into small pieces, plus extra for greasing pans (or use butter cooking spray)

2 cups all-purpose flour, plus more for coating pans 2/3 cup sugar

½ tsp. salt

Caramel Layer

2 (14-ounce) cans sweetened condensed milk

2 Tbsp. butter

Chocolate Topping

³/₄ pound good-quality milk or dark chocolate

Directions

Shortbread Layer

Probact the even to 250 degree

Preheat the oven to 350 degrees F

Grease 2 (8-inch) square nonstick pans with butter (or spray with butter cooking spray)

Coat pans with flour, tapping off excess.

Place the flour, sugar, and salt in a food processor and pulse once. Add butter and pulse until mixture resembles peas.

Press the shortbread mixture into prepared pans and

bake until golden brown around the edges, about 20 minutes.

Remove from the oven and let cool completely.

Caramel Layer:

In a heavy-bottomed saucepan over medium-low heat, combine the condensed milk and 2 tablespoons of butter. Slowly bring the mixture to a boil, stirring continuously. Continue stirring over the heat until mixture becomes thick, about 15 minutes.

Pour the caramel over the cooked shortbread and spread evenly using a spatula.

Cool to room temperature.

Chocolate Topping

In a glass bowl set over a saucepan of simmering water, melt the chocolate. Once chocolate has melted, pour it over the cooled caramel layer. Cool at room temperature for about 10 minutes. Place in the refrigerator to cool completely, allowing chocolate to slightly harden but not get hard.

Cut into 2-inch squares. Store in an airtight container, at room temperature, or in the refrigerator.



Moonjava's Zentastic Bar Cookies Wendy Kendall www.Wendywrites.org

Ingredients

½ cup softened butter
¾ cup light brown sugar
1 egg
1 tsp. vanilla
1 cup rolled oats
½ cup flour
1 ¼ cup raisins
½ cup chocolate chips
2 Tbsp. wheat germ

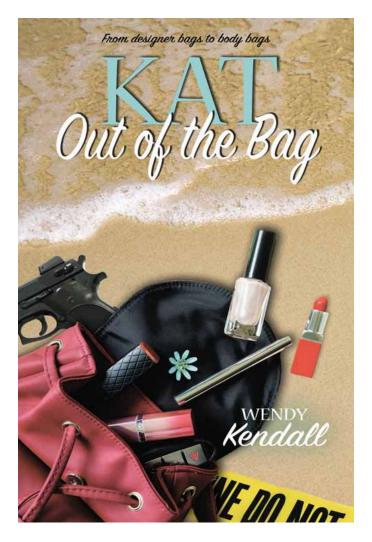
Directions

Blend butter, brown sugar, egg, and vanilla Add oats and flour and stir until well mixed Add raisins, nuts, chocolate Spread in 8" square pan Sprinkle wheat germ all over the top

Bake for 25 minutes at 350 degrees Cool in pan on wire rack Makes 16 bar cookies

Pam's Cozy Castle loose leaf tea is recommended to go with the cookies Combine 60% Apricot tea leaves + 40% cinnamon spice tea leaves

Also Available from Wendy Kendall Purse-Stachio Makes A Splash



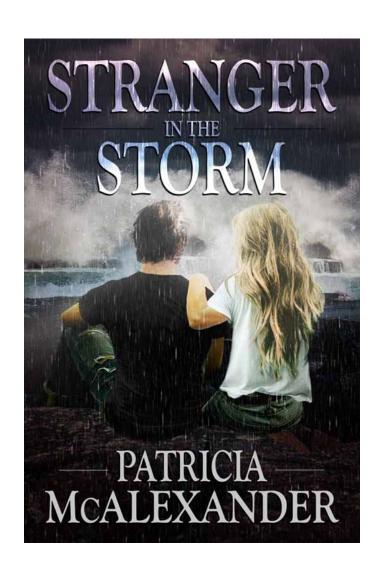
Oatmeal-Raisin Bar Cookies
Patricia McAlexander
www.patriciamcalexander.weebly.com

Ingredients

3/4 cup softened butter or margarine
1 cup packed brown sugar
1/2 cup white sugar
1 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. ground cloves
1/2 tsp. cinnamon
2 eggs
1 tsp. vanilla
1 3/4 cups flour
2 cups quick oatmeal
1 cup raisins softened in 1/4 cup warm water

Directions

Beat butter or margarine 30 seconds
Beat in sugars, baking soda and powder, spices
Beat in eggs and vanilla
Beat/stir in flour
Stir in oatmeal
Stir in the raisins and water
Put dough in lightly greased 8 x 8 pan and bake for about 25 minutes at 375 degrees



Pam's Shortbread Cookies with a Chocolate Twist Pam Binder www.pambinder.com

Ingredients

2 cups butter, softened
1 cup packed either organic brown coconut sugar or organic maple sugar
2 to 4 Tbsp. organic cacao powder to taste. The more cacao you use, the darker the cookie
4 to 4 ½ cups all-purpose flour

Directions

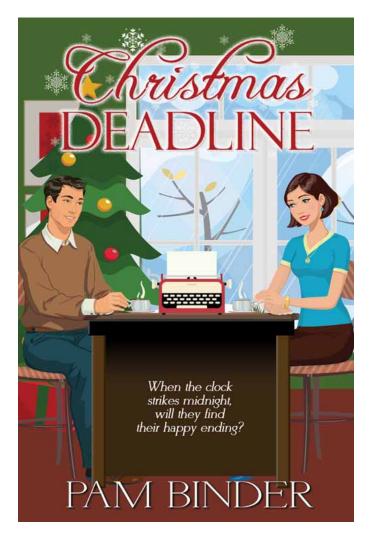
Preheat oven to 325 degrees. Cream butter and sugar until light and fluffy. Add 3-3/4 cups flour, mix well. Turn dough onto a floured surface; knead for 5 minutes, adding enough remaining flour to form a soft dough.

Roll to ½-inch thickness. Cut into 3x1-inch strips, or cut into shapes with cookie cutters. I use hearts and trees during Christmas. Place 1 inch apart on ungreased or parchment baking paper-lined baking sheets. Prick with fork.

Bake until cookies are lightly browned, 20-25 minutes. Cool and enjoy with Irish breakfast tea or hot cocoa.

Also Available from Pam Binder Match Made in the Highlands

Christmas Knight The Quest



Peanut Butter Bar Cookies Sherrie Lea Morgan www.sherrieleamorgan.com

Ingredients

½ cup butter
½ cup sugar
½ cup brown sugar
1 egg
⅓ cup peanut butter
½ tsp. baking soda
⅓ tsp. salt
½ tsp. vanilla
1 cup flour
1 cup rolled oats, uncooked
1 cup chocolate chips
1 cup peanut butter chips

Directions

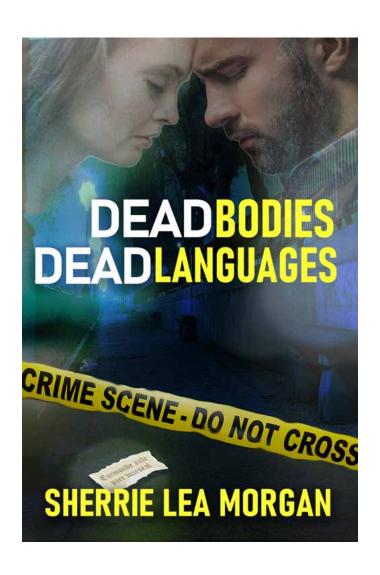
Cream butter and sugars
Blend in egg, peanut butter, baking soda, salt, and vanilla
Add in flour and rolled oats, mix thoroughly.
Spread in greased 13x9 inch pan.

Bake for 20 - 25 minutes at 350 degrees, or until light brown.

Sprinkle immediately upon removal from oven with chocolate and peanut butter chips, swirling as you spread.

Cool, then cut into squares. Enjoy!

Also Available from Sherrie Lea Morgan Ghostdrums Sweet Fatalities



Penders' Pecan Bars Rhonda Penders President/Editor-in-Chief

Every year when I do my Christmas Cookie trays that go out to friends, neighbors and for the holiday table, this is always included. It's easy to make, and they taste wonderful. You can make a couple batches in no time and have a lot of cookies.

Ingredients

1 stick butter
1 ¾ cup brown sugar
2 eggs
2 cups flour
½ tsp. butter extract
½ tsp. rum extract
1 cup chopped pecans

Directions

Melt butter on top of stove. Remove from heat. Add sugar, eggs and flour and blend well.

Add extracts and pecans.

Pour into foil-lined 9x12 pan. Bake at 350 degrees for 25 minutes.

When cooled, sprinkle with confectioners' (powdered) sugar.

Cut into bars as big or as small as preferred.

These freeze very nicely as well and can be made

ahead and frozen until needed

Raspberry Bars a la Christine Charlotte O'Shay www.charlotteoshayauthor.com

Makes approximately 40 small bars

My sister-in-law, Chris McCabe, is a superb baker, among other talents. Over the years I've learned several of her recipes. Her carrot cake is the best I've ever had.

½ cup butter (I use sweet), softened
1 cup packed brown sugar
1½ cup all-purpose flour
½ tsp. good salt
½ tsp. baking soda
1½ cup quick cooking rolled oats
¼ cup water
1 tsp. lemon juice
2/3 cup raspberry jam (extra points if it's homemade). I sometimes add a little extra jam for extra gooeyness

Cream butter and brown sugar till fluffy. Stir together flour, salt, and baking soda and combine with creamed mixture.

Add oats and water.

Mix until crumbly.

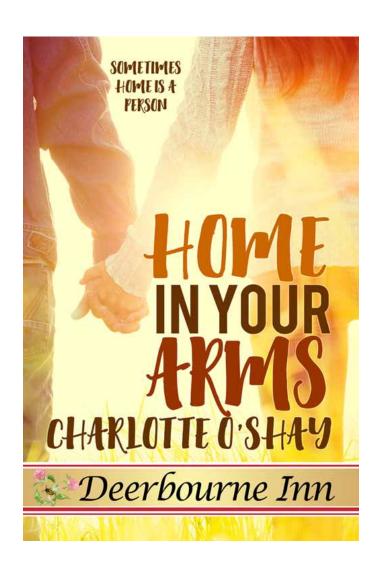
Firmly pat half the mixture into a greased 13 x 9 x 2 baking pan.

Stir lemon juice into the jam and spread over the base.

Sprinkle with remaining crumb mixture. Bake at 350 degrees for 25 minutes. Cool. Cut into bars. Serve for dessert, with breakfast, or at a party buffet.

These will stay freshest for a week in an airtight container and can be frozen. But that won't be a problem...they'll be devoured.

Also Available from Charlotte O'Shay Forever in a Moment Their No-Strings Affair The Marriage Ultimatum



Drop Cookies

- Applesauce Cookies
- Café Cookies
- Chocolate Mint Sandwich Cookies
- Chocolate Peppermint Cookies
- Coconut Krispies
- Frosted Apple Drops
- Fruity Pebbles cookies
- Gloria's Chocolate Chip Oatmeal Cookies
- Grandma Beverly's Raspberry Meringue Kisses
- Low-carb, Keto Peanut Butter, Chocolate Chip Cookies
- Mama Leone's Italian Ricotta Cookies
- Newfoundland Lassy Mogs
- Old-Fashioned Oatmeal Scotchies
- Peppermint Chocolate cookies
- Pumpkin Chocolate Chip Cookies
- Santa's Favorite at the Inn of the Three Butterflies
- Snow-Topped Pineapple Drops
- Sugar Cookies
- Take A Hike Cookies

- Thistle's Chocolate Chip Sunflower Seed Cookies
- Valley of Heart's Delight Sourdough Fruit-Nut Cookies
- Vegan Chocolate Chip Cookies
- White Chocolate Chip Cookies with Walnuts

Applesauce Cookies
Barbara Shepherd
www.barbarashepherd.com

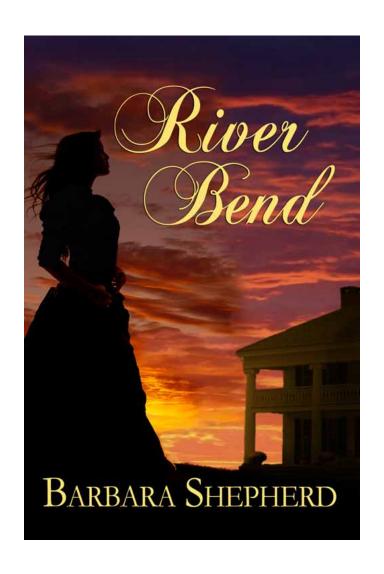
Ingredients

1 egg

3/4 cup shortening
1 cup brown sugar, packed
3/4 cup applesauce
2 1/4 cups flour
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. ground cloves (optional)
1 cup dried cranberries
1 1/2 cup walnuts, chopped

Directions

Preheat oven to 375°. Whisk together egg, shortening, and sugar in a mixing bowl; stir in applesauce. Add flour, baking soda, salt, cinnamon, (and cloves, if desired). Mix with a wooden spoon just until blended. Stir in cranberries and walnuts. Drop batter by tablespoon onto an ungreased baking sheet; bake 10-12 minutes. (Do not overbake; cookies will be soft on top.) Remove baking sheet from oven and place cookies on a cooling rack.



Café Cookies
Kathleen Buckley
www.18thcenturyromance.com

Ingredients

1 cup shortening2 cups brown sugar

2 eggs

½ cup cold strong coffee

3½ cups flour

1 tsp. baking soda

1 tsp. salt

1 tsp. cinnamon (I used a little more)

1 to 2 cups dark chocolate chips or pieces (I used about a cup of 72% cacao chocolate bits but plain old semi-sweet chocolate chips would be fine) 1½ cups chopped hazelnuts (aka filberts)

Directions

Preheat oven to 400°F.

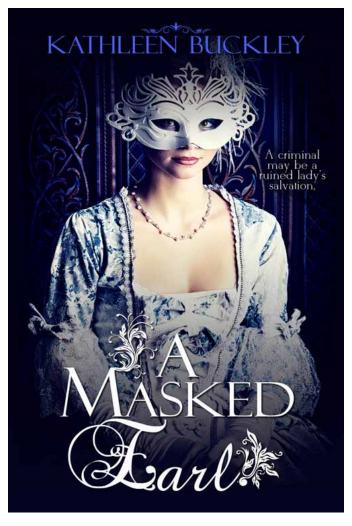
Mix shortening, sugar, and eggs thoroughly. Stir in coffee.

Stir flour, baking soda, salt, and spices together and stir it into the first mixture. Stir in chips and nuts. Chill dough for an hour.

Drop spoonsful of dough onto a greased cookie sheet.

Bake 8 to 10 minutes until almost set when touched lightly.

Also Available from Kathleen Buckley A Duke's Daughter Captain Easterday's Bargain Most Secret



Chocolate Mint Sandwich Cookies Nicole McCaffrey www.nicolemccaffrey.blogspot.com

Double this—they go fast!

350-degree oven

Ingredients

Cookie

2 boxes (18 ½ ounce) devil's food cake mixes

4 eggs, lightly beaten

2/3 cup vegetable oil

Filling

1 package cream cheese, softened ½ cup butter or margarine, softened 3-4 cups confectioners' sugar ½ tsp. peppermint extract Red or green food coloring (optional)

Directions

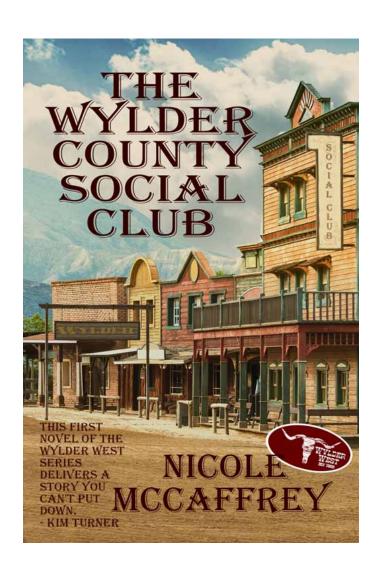
Combine cake mixes, eggs and oil in mixing bowl. Dough will be very stiff. Roll into 1-inch balls and place on ungreased cookie sheet. Flatten slightly with the back of a spoon. Bake for 8-10 minutes or until a slight indent remains when touched. Allow to cool.

When cookies have cooled, prepare filling.

Beat cream cheese and butter. Add sugar, peppermint, and food coloring (if desired). Mix until smooth.

Spread filling on bottom of one cookie. Top with another. Keep chilled until ready to eat.

Also Available from Nicole McCaffrey Northern Temptress Wild Texas Wind



Chocolate Peppermint Cookies Ilona Fridl www.ilonafridl.com

Ingredients

1 cup butter, softened

3/4 cup brown sugar, packed

3/4 cup white sugar

2 eggs

1 tsp. vanilla extract

2-1/4 cups all-purpose flour

1 tsp. baking soda

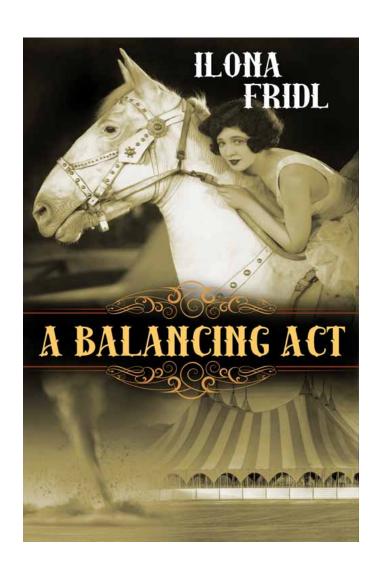
1 12-ounce package semi-sweet chocolate chips

1 cup crushed peppermint candy

Directions

Preheat oven to 350 degrees. Cream butter and sugars; add eggs and vanilla. In separate bowl, combine flour and baking soda; add to butter mixture and mix well. Stir in chips and peppermint. Drop by level tablespoonfuls onto parchment covered or greased cookie sheets. Bake for 8 to 10 minutes. Cool on wire racks. Makes about 6 dozen.

Also by Ilona Fridl That Monroe Girl Iris Rainbow Prime Catch



Coconut Krispies Iona Morrison www.ionamorrison.com

Ingredients

1 c butter softened
1 c sugar
1 c brown sugar
1 egg
1 c vegetable oil
1 T vanilla extract
1 c rolled oats
1 c Rice Krispies
1/2 c shredded coconut
1/2 chopped pecans
1 1/2 c sifted flour
1 t baking soda
1 t salt

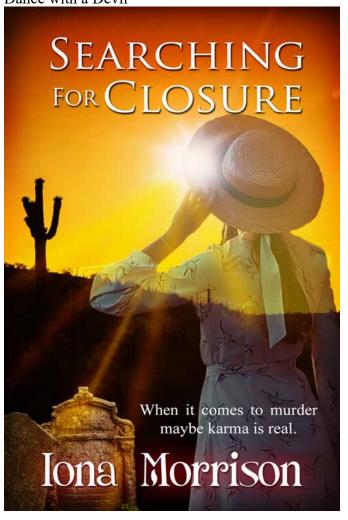
Directions

Preheat oven to 325 degrees

Cream butter, sugar, and brown sugar until fluffy. Add egg, vegetable oil, and vanilla. Mix well. Add oats, Rice Krispies, coconut, and pecans. Stir well. Add sifted flour, baking soda, and salt. Stir until blended. Drop by teaspoonfuls on a greased cookie sheet. Bake for approximately 15 minutes. Makes about 6 dozen.

Also available from Iona Morrison

Key to The Past Finding A Way Forward Dance with a Devil



Frosted Apple Drops Sydney Winward www.sydneywinward.com

Ingredients

½ cup butter or margarine, softened
1 ⅓ cups firmly packed brown sugar
1 egg
2 cups all-purpose flour
1 tsp. baking soda
1 tsp. ground cinnamon
½ tsp. salt
½ tsp. ground cloves
½ tsp. ground nutmeg
¼ cup apple juice or milk
1 cup peeled, finely chopped apples
1 cup raisins (optional)

Directions

In large bowl of an electric mixer, beat butter and sugar until creamy; beat in egg. In another bowl, stir together flour, baking soda, cinnamon, salt, cloves, and nutmeg. Add flour mixture to butter mixture alternately with apple juice, mixing well after each addition; stir in raisins and apples.

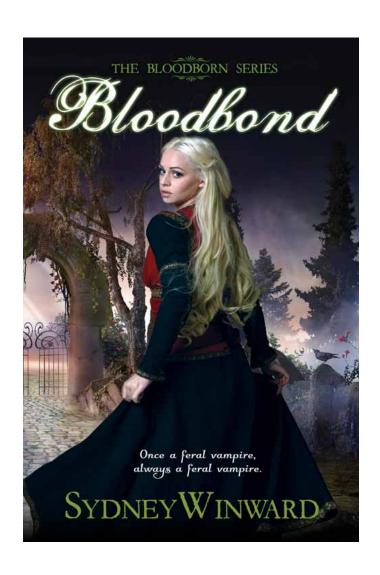
Drop dough by level tablespoonfuls onto well-greased baking sheets, spacing cookies about 2 inches apart. Bake in a 400-degree oven for about 10 minutes or until golden brown. Transfer to racks.

Prepare apple frosting and spread over cookies while they're still slightly warm. Let cool completely. Store airtight. Makes about 4 ½ dozen cookies.

Apple Frosting

In a bowl, beat 2 tablespoons butter or margarine (softened) and 1 ½ cups sifted powdered sugar until creamy. Beat in ¼ tsp. vanilla, a dash of salt, and enough apple juice or milk (about 2 tablespoons) to obtain a good spreading consistency.

Also Available from Sydney Winward Bloodborn Root Brew Float



Fruity Pebbles cookies Roni Adams www.roniadams.com

Ingredients

1 ½ sticks softened butter

1 cup sugar

2 eggs

1 tsp. vanilla

1 3 oz box instant vanilla pudding

2 cups flour

1 tsp. baking soda

2 cups Fruity Pebbles

½ bag white chocolate chips

Directions

Whisk flour and baking soda and set aside. Cream butter, sugar, and pudding until blended. Add eggs and vanilla. Slowly add flour and baking soda. Stir in cereal and chips.

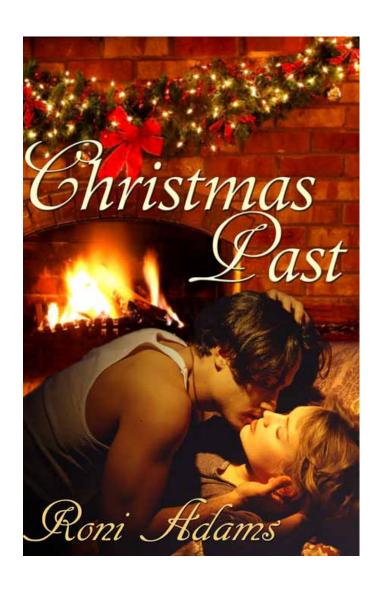
Drop by spoonful onto greased cookie sheet.

Bake at 350 degrees for 10-12 minutes.

**Can change this by using Cocoa Pebbles and use chocolate chips instead of white as well

At the holidays I try to find red and green Fruity Pebbles to use to make this festive.

Also Available from Roni Adams Cowboys of the Double B A Hero for Tonight Beauty and the Geek



Gloria's Chocolate Chip Oatmeal Cookies Gloria Joynt-Lang www.gloriajoynt-lang.com

Rumor has it that these chocolate chip oatmeal cookies are Santa's favorite. They go great with milk, hot chocolate, coffee, or Irish cream.

Ingredients

1 cup of butter, softened

3/4 cup sugar

3/4 cup packed brown sugar

2 eggs

1 tsp. vanilla extract

3 cups of quick-cooking oats

1 ½ cups of flour

1 package of instant vanilla pudding

1 tsp. baking soda

3/4 tsp. of salt

2 cups of semi-sweet chocolate chips (I prefer dark chocolate)

(note: you can also add walnuts or coconut)

Directions

Preheat oven to 375 degrees

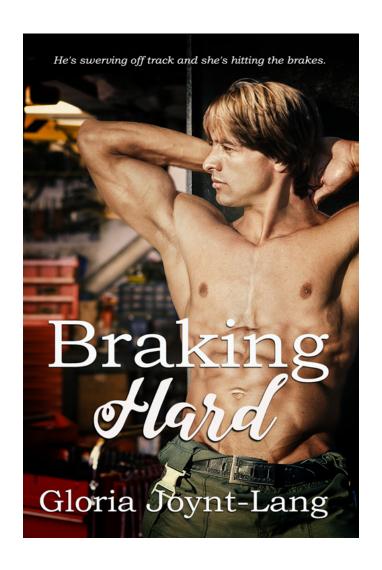
Grab a large bowl and combine the butter and sugars. Mix until light and fluffy. Beat 2 eggs with the vanilla and add to the butter-

and-sugar mixture. Mix well.

Grab another large bowl. Combine the oats, flour, pudding mix powder, baking soda, and salt. Gradually mix the first bowl into the second bowl. Once mixed well, add the chocolate chips (and optional nuts or coconut). Drop heaping teaspoonfuls of the mixture onto a cookie sheet lined with parchment paper.

Bake for 10-12 minutes (until lightly brown). Remove from oven and let sit for 5 minutes before placing on wire racks to cool.

Makes approx. 6 dozen cookies which is more than enough for Santa, the elves, and your entire family.



Grandma Beverly's Raspberry Meringue Kisses Heidi Wessman Kneale www.members.iinet.net.au/~damian/heidikneale

Ingredients

3 egg whites
1 tsp. vinegar
1/8 tsp. salt
3 Tb. red raspberry gelatin (½ small package)
3/4 cup sugar
1 cup chocolate chips (mini chips work best)

Directions

Grease 2 large cookie sheets, assuming you will fit about 18 cookies on a sheet. Adjust racks in your oven to be able to fit both sheets at the same time. You will bake the whole batch in one go.

Preheat oven to 250°F/120°C.

Beat egg whites, vinegar, and salt until you have a stiff meringue, but not dry.

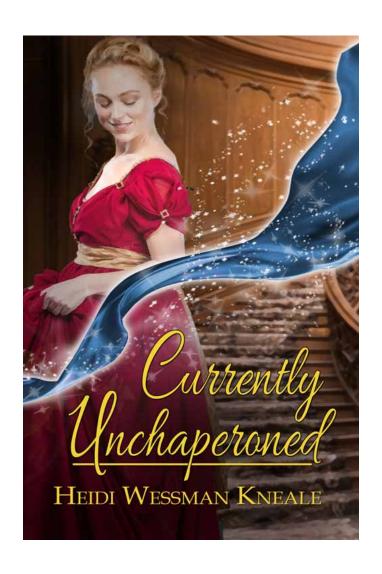
While beating slowly, gradually add raspberry gelatin and sugar. Beat meringue until shiny and stiff peaks form.

Lightly fold in chocolate chips. Drop from a tablespoon onto the greased cookie sheets to make a nice "kiss" shape.

Bake for 25 minutes. Without opening the oven door, turn off the heat and leave in the oven for 40 more minutes. The kisses should be dry. Leave them out to dry a little more, but not too long.

Store in a sealed container. Makes 3 dozen cookies. Grandma Beverly Wessman said, "They'll keep about 5 days, but they're so good they won't last that long anyway." At her house, they never did. You can also make this with other flavors of gelatin.

Also Available from Heidi Wessman Kneale The White Feather Marry Me: A Candy Hearts Romance For Richer For Poorer



Low-carb, Keto Peanut Butter, Chocolate Chip Cookies Sharon Shipley

Ingredients

Cooking spray

5 Tbs butter

5 Tbs peanut butter

½ cup Splenda, or other keto granulated sweetener

1 large egg

1 ½ cups blanched almond flour

1 tsp. baking powder

½ tsp. salt

1 tsp. vanilla

1 cup sugar-free chocolate chips

3/4 cups any chopped nuts

Directions

Preheat to 350. Grease baking sheet with cooking spray.

Combine butter and sweetener and beat until smooth.

Add flour, baking powder, salt, vanilla. Mix until well blended.

Fold in nuts and chips.

Drop 12 heaping Tbs onto greased baking sheet and flatten a bit.

Bake until firm and light gold but not brown...about 13-15 minutes.

Cool a few minutes on pan, remove and set on rack until cool. Pack in airtight tin or plastic container.

Yum!!!!

Other books by Sharon Shipley Danforth The Dragon Sary's Gold Sary's Diamonds



Mama Leone's Italian Ricotta Cookies Sarita Leone www.facebook.com/sarita.leone

Ingredients

1 cup sugar
½ cup softened butter
1 T vanilla (lemon or almond extract can be substituted)
1 egg
½ pound ricotta cheese
2 cups flour
½ t salt
½ T baking powder

Directions

Preheat the oven to 350 degrees.

Beat the sugar and butter until it's fluffy.

Add the cheese egg and vanilla and beat i

Add the cheese, egg, and vanilla and beat until well mixed.

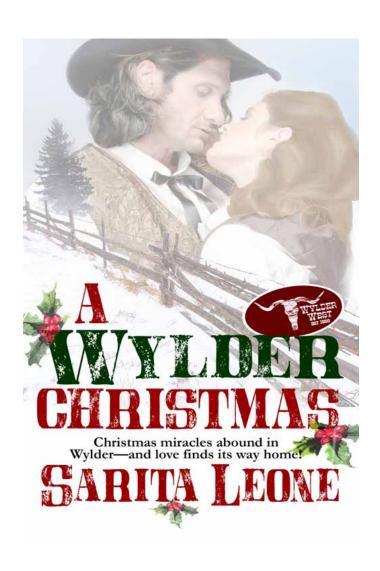
Add dry ingredients. Mix until the dough comes together.

Drop onto ungreased cookie sheets and bake for 12-14 minutes.

I've made these using lots of extracts as substitutes for vanilla. They all worked, so if you don't have vanilla, change it up and use whatever you do have. Sarsaparilla was a favorite one weekend! If desired, ice when the cookies have cooled. A good icing to try is a basic mixture of confectioner's sugar, lemon zest, and enough milk to make it easy to drizzle over the cookies.

Also, this recipe works well for large crowds so increasing by doubling the ingredients isn't an issue. No need to make separate batches—just double or triple everything and proceed as if you were making a single batch. Enjoy!

Also available from Sarita Leone Her Tie-Dyed Heart Tip-A-Canoe for Two Shelby's Ghost



Newfoundland Lassy Mogs Barbara Burke www.barbaraburkeauthor.wordpress.com

Ingredients

2 ¼ cups + 2 Tbsp. flour 1 ¼ tsp. baking soda 1 ½ Tbsp. powdered ginger 1 ½ tsp. ground cinnamon 1 tsp. ground nutmeg ½ tsp. allspice ¼ cup butter ¼ cup applesauce ½ cup brown sugar 1 egg 2/3 cup molasses 1 cup raisins

Directions

Preheat oven to 350 degrees F.

Sift together the flour, baking soda, and spices. Cream together the butter, applesauce, and brown sugar until light and fluffy. Beat in the egg.

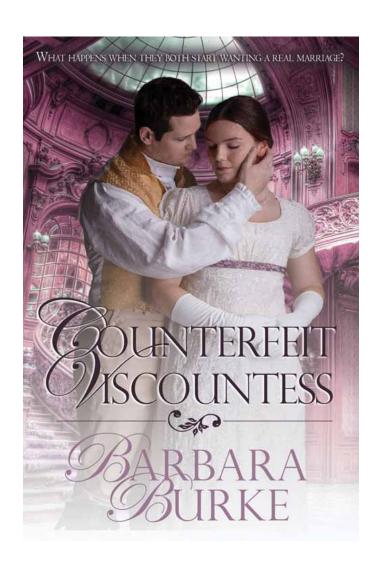
Blend in the molasses.

Fold in the dry ingredients and when almost incorporated, fold in the raisins.

Drop the dough by rounded tablespoons onto

greased cookie sheets about 2 ½ inches apart. Bake for 14 minutes and let cookies cool before transferring to a wire rack.

Also Available from Barbara Burke Recompromising Amanda Not2Nite The Key To His Heart: A Steampunk Christmas Fairy Tale



Old-Fashioned Oatmeal Scotchies Glenda Thompson www.glendathompson.com

Ingredients

1 pkg Spice cake mix
2 cups uncooked rolled oats
2 eggs
3/4 cup cooking oil
1/2 cup milk
1/4 cup dark brown sugar
Dash of cinnamon
2 cups butterscotch baking chips
1 cup chopped walnuts

Directions

Combine cake mix, rolled oats, eggs, oil, milk, brown sugar and cinnamon.

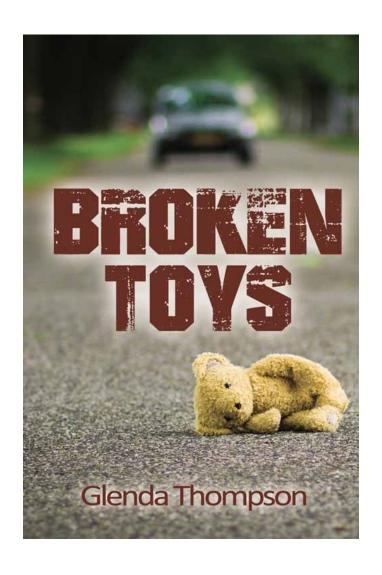
Mix well.

Add butterscotch chips and walnuts.

Drop by spoonful onto cookie sheet.

Bake at 350° F for twelve minutes

For a special treat, replace butterscotch chips with chocolate chips, raisins, dried cranberries, or a combination to taste.



Peppermint Chocolate Cookies Connie Y Harris www.connieyharris.com

Ingredients

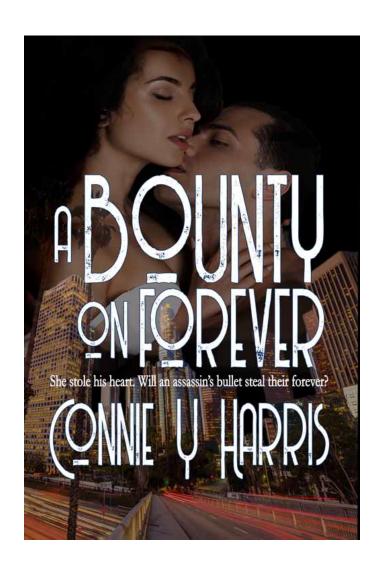
½ cup crushed peppermint pieces (5 5" peppermint sticks make about ½ cup)
½ cup butter
1 egg yolk (the larger, the chewier the cookie)
1 package Devil's Food cake mix
½ cup finely chopped walnuts
Confectioners' (powered) sugar or cocoa (optional)

Directions

Mix butter thoroughly into the egg yolk
Mix peppermint pieces and cake mix with the egg
yolk
Form 1 ¼" balls, place 2" apart on greased cookie
sheet
Bake for 10 minutes in preheated oven at 350
degrees

After baking, remove immediately to the cooling rack and sprinkle with walnuts and cocoa or powdered sugar.

Also Available from Connie Y Harris Forever in Ocala



Pumpkin Chocolate Chip Cookies Becky Moore www.BeckyMoore.net

Ingredients

1 cup granulated sugar
½ cup vegetable oil
1 tsp. milk
1 egg
1 tsp. vanilla
1 cup pumpkin (I use Libby's canned pumpkin)
2 cups all-purpose flour
½ tsp. cinnamon
½ tsp. salt
2 tsp. baking powder
1 tsp. baking soda
1½ cups semi-sweet chocolate chips (I use Ghirardelli semi-sweet, or 60% cacao chips)

Directions

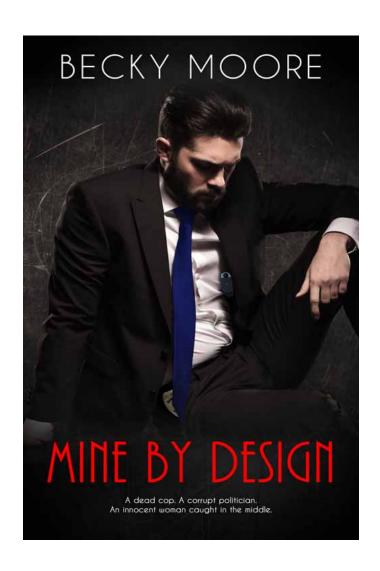
Preheat oven to 375 degrees. You don't need to chill this dough before baking.

Add wet ingredients to a large bowl and mix until smooth. Then add dry ingredients, including the chocolate chips, and stir until incorporated.

Drop by large spoonfuls onto prepared cookie sheet (line it with parchment paper).

Bake for 10 - 12 minutes.

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Santa's Favorite at the Inn of the Three Butterflies K.M. Daughters www.kmdaughters.com

Ingredients

1/2 cup butter
1/2 cup brown sugar
1/2 cup white sugar
1/2 cup Jif creamy peanut butter
1 egg
1/2 tsp. vanilla extract
1 1/4 cups flour
3/4 tsp. baking soda

½ tsp. salt

48 to 60 Rolo candies, wrappers removed

Directions

Cream together butter, both sugars, and peanut butter

Beat in egg and extract

Add remaining ingredients, EXCEPT Rolo candies; mix well.

Spray mini muffin tins with cooking spray.

Shape dough into 1" balls and place each ball into a mini muffin tin (you can also place them into paper mini baking cups, if desired).

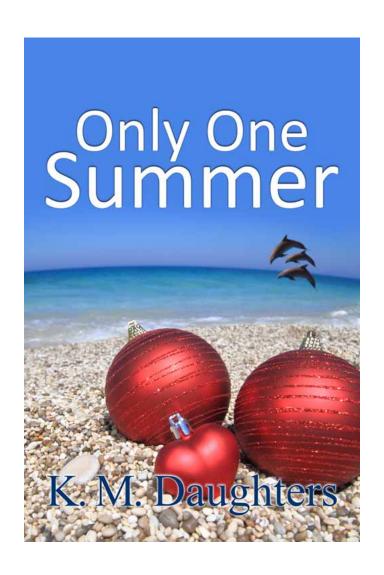
Bake at 375 for 8 to 10 minutes, until just lightly browned.

Remove tins from oven and push a Rolo into the center of each ball; bake 1 more minute.

Cool completely before storing in a covered container.

No need for refrigeration.

Also Available from K.M. Daughters Bewitching Breeze, Book 1, Sisters of the Legend Fill the Stadium The Sullivan Boys Series



Snow-Topped Pineapple Drops Renee Canter Johnson www.reneejohnsonwrites.com

Ingredients for cookies
2 cups self-rising flour
½ cup butter (softened)
¾ cup sugar
1 egg (beaten)
¼ tsp vanilla
1 (8-ounce) can crushed pineapple, drained (reserve juice for glaze)

Ingredients for Glaze
3 ounces cream cheese (softened)
1 cup powdered sugar (sifted)
3 tsp. of reserved pineapple juice
Shredded coconut (optional)

Directions

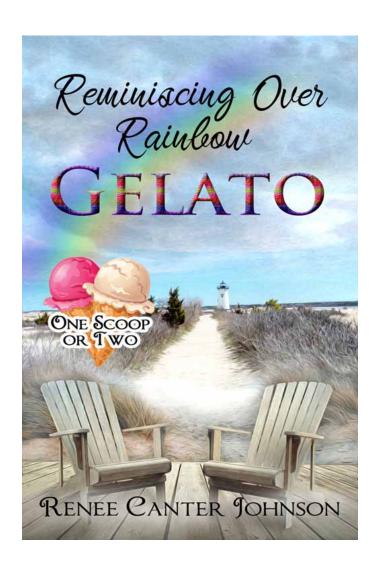
Preheat oven to 350 degrees. Line a baking sheet with parchment or spray with a nonstick cooking spray. Beat butter and sugar until light and fluffy. Add beaten egg, vanilla, and drained pineapple. Add the flour last. Mix well and use two teaspoons to drop onto a baking pan. Bake in a preheated oven for 10-12 minutes. Be careful not to overbake.

While the cookies are baking, make the glaze.

Beat cream cheese until smooth and add the sifted

powdered sugar. Add pineapple juice in teaspoon increments until the glaze is smooth but not too thin. Drizzle liberally over still-warm cookies. Sprinkle coconut over the cookies after glazing for added decoration if so desired. Makes 2 dozen

Also Available from Renee Canter Johnson Behind The Mask Herald Angels The Haunting of William Gray



Sugar Cookies Donna Kunkel

Ingredients

½ cup butter
¾ cup sugar
1 egg
2 Tbsp. milk
1 tsp. vanilla flavoring (add more)
1 ½ cups sifted flour
¼ tsp. baking powder
¼ tsp. salt

Directions

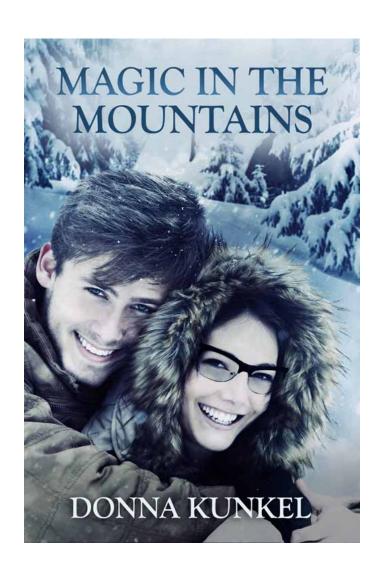
Preheat oven to 450 degrees F
Mix thoroughly butter, sugar, and egg
Stir in milk and flavoring
Sift together flour, baking powder, and salt. Stir into above mixture.

Place rounded teaspoonfuls of cookie dough about 2 inches apart on greased baking sheet - do not use parchment paper.

Sprinkle cookies with sugar Bake 5 to 9 minutes – 5 min. on the bottom in my oven.

Remove and place on cooling rack.

Makes about 2 dozen.



Take A Hike Cookies Kira Hillins www.kirahillins.com

Ingredients

1 ½ cup all-purpose flour
½ tsp. baking soda
¼ tsp. salt
1 tsp. cinnamon
1 cup unsalted butter, room temperature
1 cup brown sugar
½ cup white sugar
2 eggs
2 tsp. vanilla extract
2 1/3 cups rolled oats
1 cup dark chocolate chips
½ cup dried cranberries
¾ cup shredded coconut
½ cup chopped pumpkin seeds
¼ cup chopped walnuts or almonds (optional)

Directions

Preheat oven to 350 degrees.

Mix flour, baking soda, salt, and cinnamon in a bowl.

Beat butter, brown sugar, and white sugar in a large bowl until creamy. Beat in eggs and vanilla. Mix flour and creamed butter mixtures together until dough is combined. Fold in oats, chocolate chips, cranberries, coconut, pumpkin seeds, and walnuts into dough.

Shape dough into 1-inch balls onto the baking sheet then press to flatten.

Bake cookies until golden at the edges, about 14 minutes. Let cool on wire rack for ten minutes, and then enjoy!



Thistle's Chocolate Chip Sunflower Seed Cookies Elaine Kaye www.ElaineKaye.com

Ingredients

½ cup softened butter
6 Tbsp. white granulated sugar
6 Tbsp. packed brown sugar
½ tsp. vanilla extract
1 egg
1 cup + 2 Tbsp. flour
½ tsp. baking soda
½ tsp. salt
1 cup semi-sweet chocolate chips
½ cup roasted, salted, unshelled sunflower seeds

Directions

Pre-heat oven to 375 degrees.

Mix the butter, white sugar, and brown sugar in a large bowl until creamy.

Add the vanilla extract and egg. Mix.

Add the flour, baking soda, and salt. Mix well.

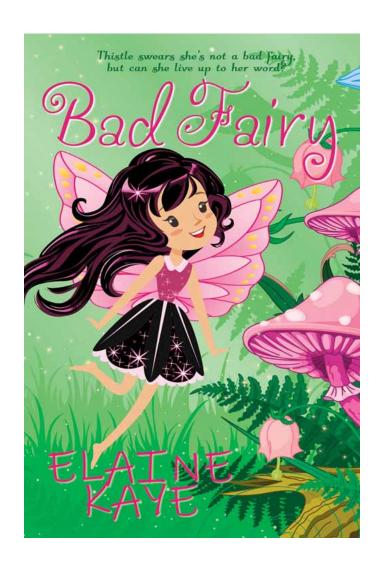
Stir in the chocolate chips and sunflower seeds.

Drop the mixture by full tablespoon onto greased cookie sheets.

Bake at 375 degrees for 10 to 12 minutes.

Let cool.

Makes about 36 cookies.



Valley of Heart's Delight Sourdough Fruit-Nut Cookies Bronwyn Long Borne www.bronwynlong.com

Ingredients

14 Tbsp. unsalted butter, softened

½ cup light brown sugar

½ cup granulated sugar

1 cup sourdough starter, unfed

1 large egg, room temperature

1 Tbsp. vanilla extract

2 cups unbleached all-purpose flour

1 tsp. salt

1 tsp. baking soda

2 tsp. Chinese Five Spice Powder

1 heaping cup chopped walnuts

1 cup chopped French prunes

1 cup chopped dried California apricots

Directions

Preheat oven to 350 degrees.

Toast walnuts for 10 minutes. Toss twice to assure even toasting.

Set aside toasted walnuts to cool completely. Can be done in advance.

Line cookie sheet with parchment paper.

In a medium bowl, sift together flour, salt, baking

soda, and Chinese Five Spice.

In a large bowl, beat the sugars and softened butter until creamy.

Add egg and beat well.

Stir in sourdough starter and vanilla. Do not overmix.

Fold the dry ingredients into the sugar mixture.

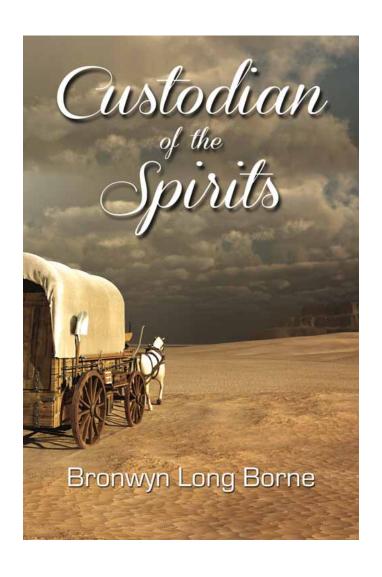
Stir in French prunes, apricots, and toasted walnuts until just combined.

Refrigerate one hour.

Drop dough by rounded tablespoonfuls onto cookie sheet.

Bake for 10-12 minutes. Do not overbake! 10-11 minutes will result in a chewy cookie. 12 minutes will result in a cake-like texture.

Transfer to a wire rack to cool.



Vegan Chocolate Chip Cookies Jane Lewis www.janelewisauthor.com

Ingredients

3 ½ cups Freshly Milled soft white flour or whole wheat pastry flour

½ tsp. salt

1 tsp. baking soda

1 tsp. baking powder

1 cup (2 sticks) Earth Balance Vegan Buttery Stick (room temperature)

1 cup Honey Granules or raw sugar

1 cup Sucanat or brown sugar

1 Tbsp. Ener-G Egg Replacer mixed with 4 Tbsp.

Water (or any brand egg replacer to make 2 eggs)

1 Tbsp. vanilla

1 cup shredded unsweetened coconut

2 cups Vegan semi-sweet chocolate chips (12 ounce bag)

1 cup chopped pecans

Directions

Preheat Oven to 350 degrees.

Wisk flour, salt, baking soda and baking powder in bowl or large measuring cup. Set aside.

With electric mixer cream Vegan Buttery Sticks.

Add sugars and beat until creamy.

Add Egg Replacer mixture and blend one minute.

Add vanilla and mix until blended.

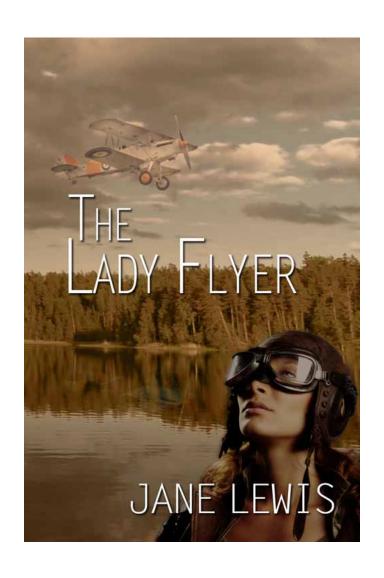
Add dry ingredients to cream mixture a little at a time and blend until all flour is incorporated. Don't overmix.

Add coconut, chocolate chips and pecans, you may have to fold these in if your mixer isn't large enough to do this for you.

Use a small cookie scoop and place 2 inches apart on ungreased cookie sheet.

Bake 10-12 minutes. Makes about 60 cookies

Also Available from Jane Lewis Love at Five Thousand Feet The Barnstormer



White Chocolate Chip Cookies with Walnuts Judy Ann Davis

Ingredients

1/3 cup shortening
1/3 cup butter, softened
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg, beaten
1 tsp. vanilla
1 3/4 cups all-purpose flour
1/2 tsp. soda
1/2 salt
1/2 chopped walnuts
1 package (six oz.) white chocolate chip pieces

Directions

Heat oven to 375 degrees.

Mix thoroughly shortening, butter, sugars, eggs, and vanilla.

Stir in remaining ingredients.

Drop dough by a rounded teaspoonful two inches apart on ungreased baking sheet.

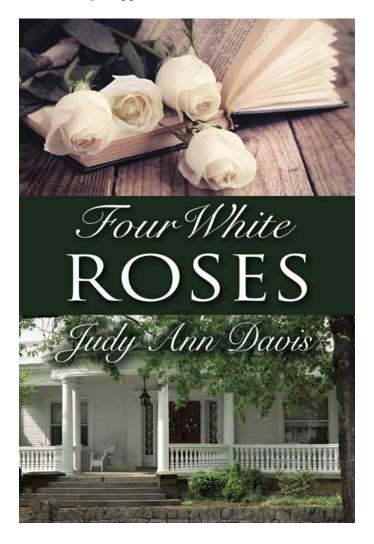
Bake 8 to 10 minutes or until light brown.

Cool slightly before removing from baking sheet.

Makes 3-4 dozen cookies.

Also Available from Judy Ann Davis Key to Love

Under Starry Skies Huckleberry Happiness



Gluten-Free Cookies

- Coconut-Orange Thumb Print Cookies
- Peanut Butter Chocolate Cookies
- Traditional Shortbread

Coconut-Orange Thumb Print Cookies (Gluten-Free)
Dalia Dupris
www.daliadupris.com

Preheat oven to 350 degrees

Ingredients
3 sticks vegan butter (room temperature)
1-cup sugar
1/4 tsp. salt
1-tsp. vanilla extract
31/2 cups of all-purpose gluten-free flour
3 egg whites beaten with 1-2 Tbsp. water
8 ounces sweetened flaked coconut
2 oranges
1/4 cup sugar

Mix together butter and sugar until creamy

Directions

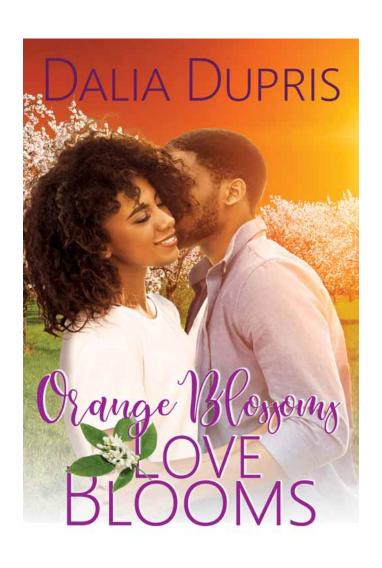
Add vanilla
Sift gluten-free flour and salt together in a separate bowl
Add flour mixture to creamed butter and sugar
Blend on low speed of blender until dough forms
Flour a flat board
Roll dough into a flat disc on the board
Wrap in plastic wrap
Chill for 30 minutes

Orange Filling

Use processor to liquefy peeled oranges Simmer oranges and sugar together for 15 minutes over a low heat Set aside to cool

Roll dough into 1 inch balls
Dip balls into egg wash before dipping into coconut
Place balls on ungreased cookie sheet
Do not use baking sheet paper. It will cause dough
to stick
Press small indentation, with a rounded ¼ teaspoon,
in the top of each cookie
Place ¼ teaspoon of orange filling in each cookie
Bake 20-25 minutes until the coconut is golden
brown.

Also Available from Dalia Dupris A Whirl With My Mocha-Chocolate Swirl



Peanut Butter Chocolate Cookies Gluten, Dairy, and Egg Free (Vegan) Marilyn Barr www.marilynbarr.com

Ingredients

1 cup All-purpose Gluten-Free Flour Blend (I use Glutino)

2 Tbsp. water

2 tsp. baking powder

1 tsp. vegetable oil

½ tsp. baking soda

1/4 table salt

½ cup granulated sugar

1/4 cup brown sugar

5 Tbsp. room-temperature butter (I use Earth Balance dairy and soy free)

¹/₄ cup peanut butter (I use Earth Balance blended with coconut oil)

1 tsp. pure vanilla extract

1 cup of dairy-free chocolate chips or 20 fancy dairy free chocolates

Directions

Preheat oven to 375 degrees Fahrenheit and line cookie sheets with parchment paper. In a large mixing bowl, combine dry ingredients: flour blend, baking soda, salt, and sugar. Mix well before adding brown sugar and working to break up any lumps. Set aside.

In a small bowl, combine water, baking powder, and vegetable oil and whisk until frothy. Set aside. In a small saucepan, stir peanut and regular butter over medium heat until melted and smooth. Create a well in the middle of dry ingredients and pour peanut butter mixture into it.

Mix to combine wet and dry ingredients before adding vanilla and then egg substitute (from small bowl).

Dough will come together but will be sandy in texture.

Press dough into 20 balls of equal size and place them approximately 2-inches apart on cookie sheet. Place sheet on a center rack in the oven for 11 minutes or until balls have flattened with cracked tops.

Remove cookies from oven and add chocolate pieces (approximately 8 chips per cookie or 1 fancy piece).

Allow cookies to rest on cookie sheet for 10 minutes before transferring to a cooling rack. Enjoy!

Also Available from Marilyn Barr Bear with Me



Traditional Shortbread Nancy Fraser www.nancyfraser.ca

Ingredients

1 cup softened unsalted butter ½ cup firmly packed brown sugar (may use equivalent brown sugar substitute) 2 ¼ cups almond flour 1 tsp. vanilla extract

Directions

Pre-heat oven to 350 degrees
Line an 8x8 or 9x9 baking dish with parchment
paper

Cream together butter and brown sugar until smooth Gradually add in flour, ½ cup at a time, until fully mixed

Press dough into baking pan and pat firmly to spread evenly

Bake for 20-22 minutes until the edges of the shortbread is lightly browned

Cool in pan for 10 minutes

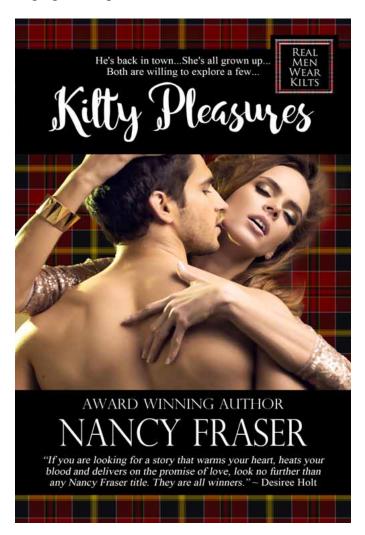
Using the parchment to lift, transfer to a rack to cool completely

Cut into squares to serve

Store in airtight container for up to one week

Also Available from Nancy Fraser Time and Again

Only Yours Paging Dr. Cupid



No-Bake Cookies

- Chocolate Drops
- Christmas Candy Cane No-Bake Oatmeal Cookies
- EJ's Booze Balls
- Eva's Pumpkin Balls!
- Francesca's Chocolate Snowballs
- Grandma Grace's No-Bake "Everything But the Kitchen Sink" Oatmeal Cookies
- Haystacks
- Holiday Chocolate/Peanut Butter No-bake Cookies
- Marshmallow Mountain No-Bake Cookies
- No-bake cookies
- Peanut Butter Chocolate Cookies

Chocolate Drops Jana Richards www.janarichards.com

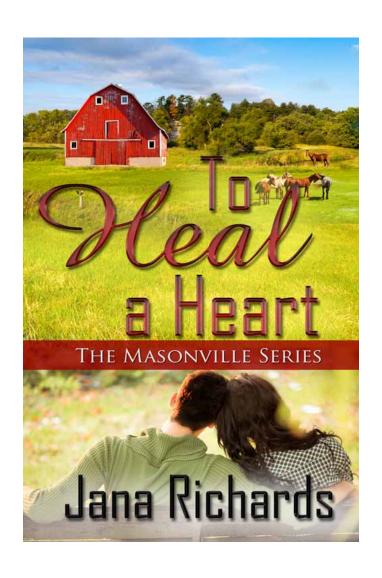
Ingredients

½ cup milk ½ cup butter 6 Tbsp. cocoa 2 cups white sugar 3 cups rolled oats 1 cup fine coconut

Directions

Bring first 4 ingredients to a boil. Remove from heat. Add rolled oats and coconut. Drop by teaspoon full onto wax paper. Cool and enjoy.

Also available from Jana Richards Child of Mine One More Second Chance Flawless



Christmas Candy Cane No Bake Oatmeal Cookies C. Becker

www.cbeckerauthor.wixsite.com/cbeckerauthor

Ingredients

2 sticks butter (1 cup)

½ cup milk
2 cups sugar

¾ cup Hershey Special Dark Cocoa
3 cup Quick Oatmeal (1-minute Oats)

¼ cup peanut butter

¼ cup crushed candy canes

Directions

In medium saucepan, combine butter, milk, sugar, and cocoa.

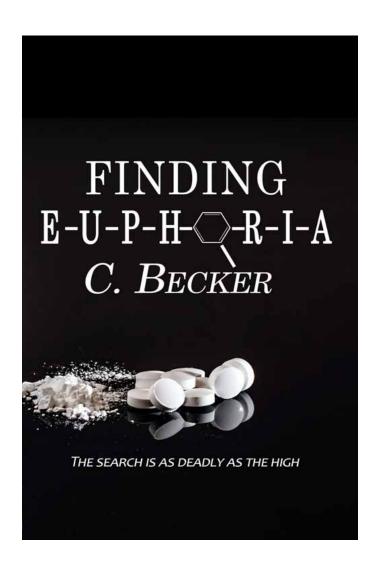
Bring to a rolling boil while stirring mixture.

Turn heat to med-high and continue boiling for 5 minutes, stirring occasionally.

Remove from heat.

Stir in the oatmeal, peanut butter, and crushed candy canes.

Drop mixture on waxed paper in 2" cookies.



EJ's Booze Balls Cassie Laelyn www.cassielaelyn.com

This holiday season, EJ invaded the kitchen in the Guardian mansion to combine his love of cocktails and Hailee's brownies! This recipe is so fun and simple even he can make it!

Ingredients

Leftover brownies (or lamingtons)
Good quality bourbon
Desiccated coconut
Mixed dried fruit (if you're feeling heathy!)

Directions

Mash the leftover brownies (or lamingtons) using a fork

Add mixed fruit (if desired)

Add a generous splash of bourbon

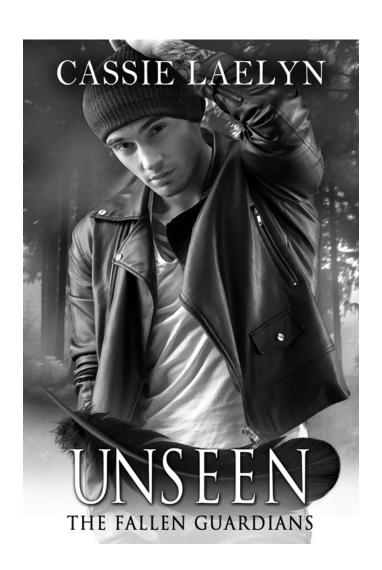
Mix ingredients until combined

Wet hands and roll mixture into tablespoon-sized balls

Coat the balls in coconut

Place in the refrigerator or freezer (where no one can find them) until firm

Also Available from Cassie Laelyn Unforsaken, The Fallen Guardians Book 1 Unforgotten, The Fallen Guardians Book 2



Eva's Pumpkin Balls! Shirley Goldberg www.midagedating.com

Pumpkin protein balls with white chocolate drizzle, to be exact.

Made in 15 minutes and no baking needed.

The daughter of a very dear friend gave me this recipe. She is a nutritionist, partial to healthy-ish desserts.

These pumpkin balls are my fave no-bake cookies for the holidays.

Ingredients

½ cup peanut butter (crunchy or smooth)
 ½ cup pumpkin purée
 ¼ cup softened coconut oil
 ¼ cup maple syrup or runny honey
 1 scoop vanilla or plain protein powder
 ½ tsp. cinnamon
 ½ cup coconut flour

For topping: ½ bar white chocolate (or chocolate of choice). About 50 grams

Directions

Stir together wet ingredients. Add dry ingredients and stir well. Once you add the coconut flour, the

batter will become thick enough to roll into bitesized balls.

Freeze for 10 minutes. Melt your chocolate in the microwave in 20 second intervals and stir in between. Coat balls by dipping them in the chocolate or drizzling the chocolate on top—my preference.

*Tip: If you are drizzling chocolate on top, place the balls on a wire rack and drizzle half the chocolate on them. Freeze for 5 minutes, turn them over and drizzle the remaining chocolate on the other side.

Because the chocolate ratio needs to be balanced of course.

Note from Shirley: The cretannutritionist is on Instagram if you'd like to check her out. FYI, I lived in Crete and she grew up there.



Francesca's Chocolate Snowballs Joanne Guidoccio www.joanneguidoccio.com

One holiday season in the early 1970s, my mother placed a dish on the table and said, "Help yourself to a snowball."

Delicious and easy-to-prepare, Francesca's Chocolate Snowballs became part of our family's Christmas tradition.

Ingredients

4 ounces Kraft Philadelphia cream cheese, softened

2 Tbsp. milk

2 cups icing sugar

2 squares unsweetened chocolate

1/4 tsp. vanilla

Dash of salt

3 cups Kraft miniature marshmallows

2 cups coconut (amount may vary)

Directions

Combine softened cream cheese and milk until well blended.

Gradually add sugar.

Melt chocolate and add to mixture.

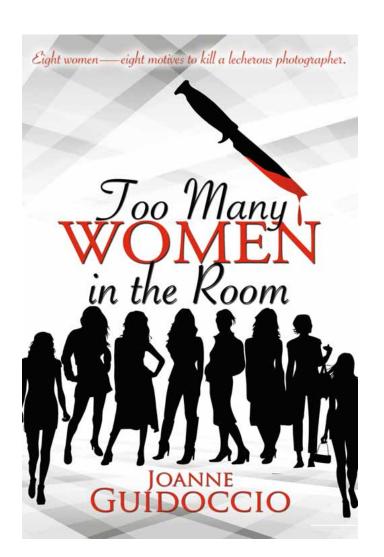
Stir in vanilla and salt.

Fold in marshmallows.

Drop rounded teaspoons of the mixture in coconut

and toss until well covered. Place on baking sheet. Chill for 24 hours or until firm. Makes 36 snowballs

Also Available from Joanne Guidoccio A Season for Killing Blondes A Different Kind of Reunion



Grandma Grace's No-Bake "Everything But the Kitchen Sink" Oatmeal Cookies Nancy Brashear www.nancybrashear.com

Ingredients

2 cups granulated sugar

1/4 cup unsweetened cocoa powder

1 cup (2 sticks) butter

3/4 cup milk

1 cup creamy peanut butter

1 Tbsp. wheat germ

1/4 cup coconut*

1/4 cup. chopped walnuts*

1/4 tsp. cinnamon

1/4 tsp. salt

Dash of pepper

1 tsp. vanilla

5 cups quick 1-minute oats

*Bakers may modify ingredients to taste, although Grandma Grace used all of the ingredients—and more!

Directions

Line baking sheets with wax or parchment paper. Heat butter and milk over medium heat. Mix sugar, cocoa powder, and salt together and pour into butter/milk mixture in pan.

Bring mixture to a full boil over medium heat, stirring occasionally.

Continue to boil fully for 1 more minute.

Add peanut butter and stir until melted; remove pan from heat.

Add coconut, chopped walnuts, raisins, and wheat germ into mixture.

Slowly stir in oats, one cup at a time, blending until oats are completely moistened.

Let sit five minutes before dropping mixture by the tablespoon onto baking sheet.

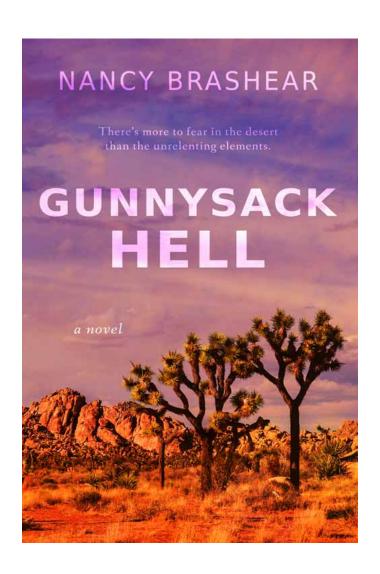
Allow to set for about 2 hours at room temperature; speed up process in the refrigerator.

Store tightly covered, and there's no need to refrigerate.

Makes approximately 7 dozen cookies

These cookies will stay fresh for several days although family and friends may not let them last that long!

This recipe inspired the no-bake oatmeal cookies prepared by Gracie at the homestead cabin in Gunnysack Hell.



Haystacks Wendi Dass www.wendidass.com

Ingredients

1 cup butterscotch chips 1 cup chocolate chips 1 cup chow mein noodles ½ cup salted peanuts ½ mini marshmallows Decorating sprinkles

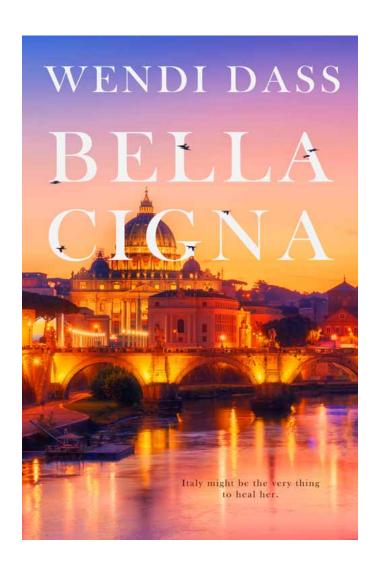
Directions

Line a baking sheet with parchment or wax paper. Melt chips in the microwave or on the stove over low heat, mixing frequently.

Add the chow mein noodles, peanuts, and marshmallows and stir until all ingredients are coated with chocolate.

Scoop a heaping teaspoon onto the prepared baking sheet. Top the haystacks with your winter-themed sprinkles.

Refrigerate until firm, approximately half an hour. Makes 12 haystacks.



Holiday Chocolate/Peanut Butter No-bake Cookies Robert Herold www.robertheroldauthor.com

Ingredients

3 cups old-fashioned rolled oats
1 cup peanut butter
2 cups sugar
½ cup milk
1 stick butter
¼ cup unsweetened cocoa powder
1 Tbsp. vanilla extract

Directions

Cover a baking pan with wax paper or parchment paper

Combine milk, sugar, butter, and cocoa in a saucepan and bring to a boil on medium heat, stirring periodically, then boil for a minute more, stirring constantly.

Remove from heat and add the peanut butter, oats, and vanilla to mixture. Stir.

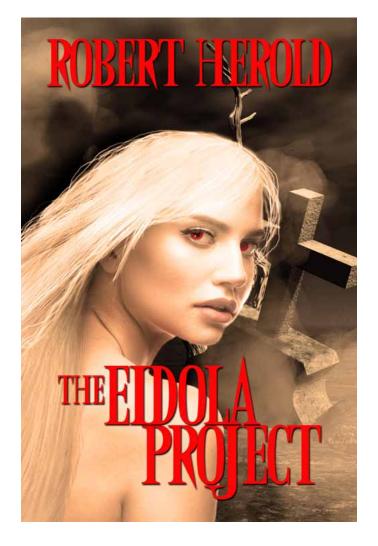
Drop tablespoon-sized amounts of the mixture on to the wax paper.

Sprinkle top with Holiday Nonpareil Sprinkles (the round sprinkles in holiday colors).

Let pan of cookies sit at room temperature or place in the fridge until cool and hardened.

Store in cool airtight container

Also Available from Robert Herold Australia Burns, vol. 3 Moonlight Becomes You



Marshmallow Mountain No-Bake Cookies Maureen L. Bonatch www.maureenbonatch.com

Ingredients

2 cups Rice Krispies
1 cup marshmallows
1 bag of white chocolate chips
½ cup of peanut butter

Optional

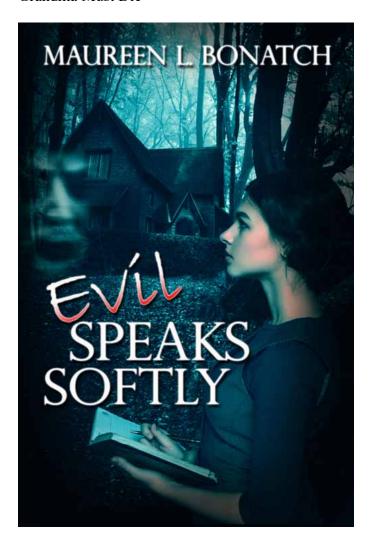
1 cup miniature chocolate chips Sprinkles Additional marshmallows to preference Can substitute milk chocolate chips for white chocolate chips

Directions

Melt chocolate chips. Stir in peanut butter until combined. Stir in Rice Krispies. Allow the mixture to cool until lukewarm then add and stir marshmallows to coat. If using optional ingredients of sprinkles and/or miniature chocolate chips, add those ingredients now and stir. Drop by the spoonful onto wax paper. Cookies will harden as they cool.

Also Available from Maureen L. Bonatch Not a Chance

Destiny Calling Grandma Must Die



No-bake cookies Liv Arnold www.livarnold.com

Ingredients

1½ cups oats
½ cup honey
¼ cup all-natural peanut butter
¼ cup coconut oil
¼ cup water
¼ cup dark chocolate
1 tsp. vanilla extract
Pinch of sea salt

Directions

In a large bowl, combine the oats, peanut butter, vanilla extract, and sea salt.

In a small saucepan, combine the coconut oil, dark chocolate, honey, and water, and bring the mixture to a boil. When the edges of the mixture start bubbling, let the mixture boil for three minutes without stirring.

Immediately, pour the saucepan's contents into the oat mixture and stir well.

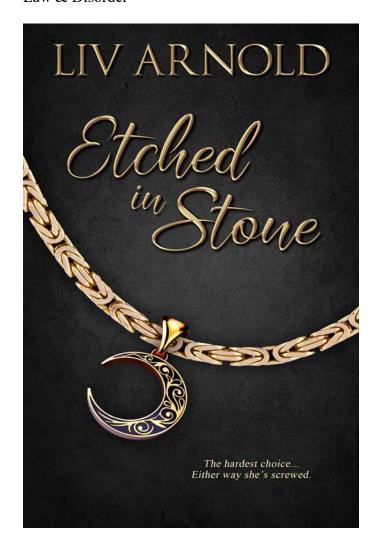
Scoop the dough with a tablespoon onto a baking tray lined with parchment paper. Use the back of the spoon to flatten the cookies.

Let the cookies cool at room temperature, in the fridge, or freezer.

Store the cookies in an airtight container in the

fridge or freezer.

Also Available from Liv Arnold Law & Disorder



No-Bake Peanut Butter Chocolate Cookies Anna Kittrell www.annakittrellauthor.com

Ingredients

2 cups sugar
½ cup milk
1 stick (8 Tbsp.) unsalted butter
¼ cup unsweetened cocoa powder
3 cups old-fashioned rolled oats
1 cup smooth peanut butter
1 Tbsp. pure vanilla extract
1 large pinch of kosher salt

Directions

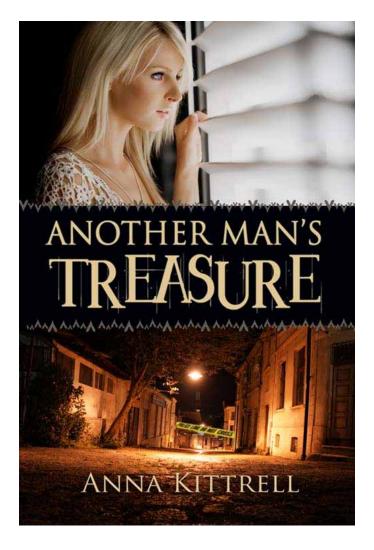
Line a baking sheet with parchment or wax paper.

In a medium saucepan, bring the sugar, milk, butter, and cocoa to a boil over medium heat, stirring occasionally. Let boil for one minute. Remove from heat. Add the oats, peanut butter, vanilla, and salt. Stir to combine.

Drop teaspoonfuls of the mixture onto the prepared baking sheet and let sit at room temperature for around 30 minutes, until cookies are cooled and hardened. Refrigerate in an airtight container for up to 3 days.

Also Available from Anna Kittrell

Skinbound



Refrigerator Cookies

- Christmas Refrigerator Cookies
- Darlene's Sugar Cookies
- Heritage Refrigerator Cookies
- Morgan's Molasses Cookies
- Nutty Shortbread Cookies

Christmas Refrigerator Cookies KyAnn Waters www.kyannwaters.com

Ingredients

1/2 cup butter
1/3 cup sugar
2/3 cup brown sugar (packed)
1 egg
1 tsp. pure vanilla extract
1 1/2 cups all-purpose flour
1/4 tsp. cream of tartar
1/4 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. clove
1/2 tsp. cinnamon

Directions

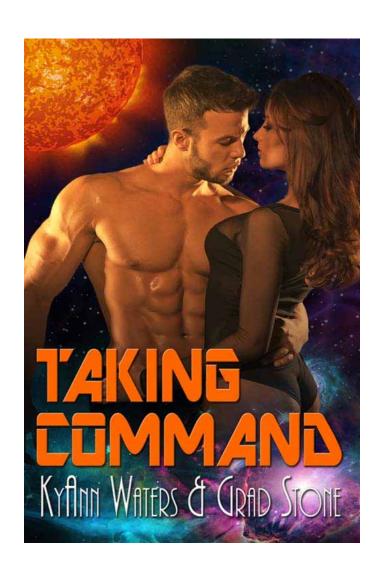
Cream butter and sugars
Beat in egg and vanilla
Mix dry ingredients and add to cream mixture until
well blended.

Divide dough in half. Form each half into rolls approx. 2 inches in diameter.

Wrap in foil and refrigerate overnight. Dough can be kept in refrigerator for up to a week.

To bake Preheat oven to 400 Slice log into ¼ inch slices
Bake on parchment paper-lined baking sheet
Bake 8 minutes or until edged are lightly browned.
Do not overbake or the cookies will be hard.
Perfect cookie with a cup of coffee.

Also Available from KyAnn Waters Johnny Loves Krissy Born Into Fire Going Down Hard



Darlene's Sugar Cookies Darlene Deluca www.darlenedeluca.com

Ingredients

Combine in one bowl:

3 ½ cups flour

1 tsp. soda

2 tsp. cream of tartar

Combine in second bowl:

1 ½ cups sugar

1 cup butter or margarine (softened)

2 eggs

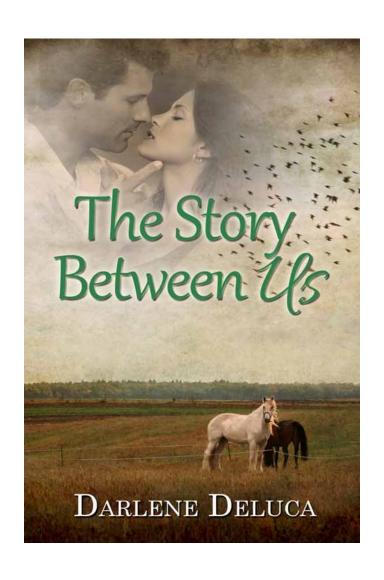
1 tsp. vanilla

Directions

Blend together wet ingredients until creamy. Slowly add dry mix. Refrigerate at least one hour before rolling.

Once firm, roll dough and cut as desired.

Bake for 5-7 minutes at 375 degrees Frost with Royal icing, fondant, or frosting of your choice.



Heritage Refrigerator Cookies Cj Fosdick www.cjfosdick.com

Ingredients

1 cup soft butter

3/4 cup sugar
2 cups flour

1/2 tsp. baking soda

1/2 cup almonds, walnuts or pecans, chopped fine
1 Tbsp. Karo or maple syrup

Directions

Stir all ingredients together in a large bowl, mixing with hands if needed.

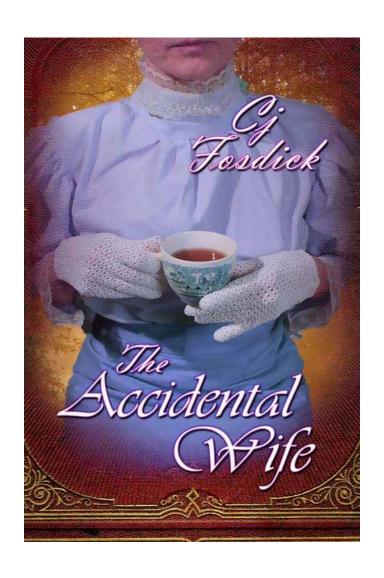
Divide dough in half. Roll each portion into a wax paper log. Freeze overnight.

Slice and bake at 350 15-20 min. on greased or parchment-covered cookie sheet.

Let cool a minute before rolling in powdered sugar. Makes 5-6 doz.

(A very old Christmas cookie from my late grandmother.)

Also available from Cj Fosdick The Accidental Stranger The Accidental Heiress Hot Stuff



Morgan's Molasses Cookies Mary Morgan www.marymorganauthor.com

Ingredients

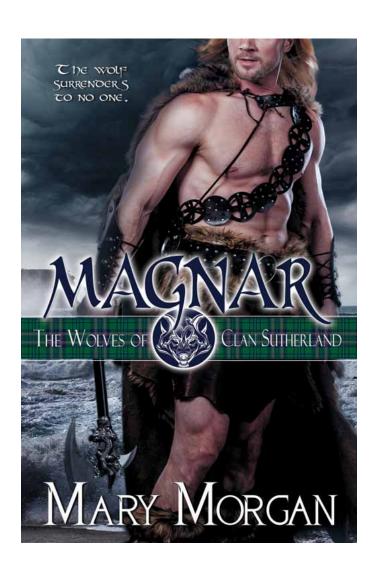
3/4 cup shortening (or half butter and half shortening)
1 cup sugar, plus additional for rolling cookies
1/4 cup molasses (dark or light—your choice)
1 egg
2 tsp. baking soda
2 cups all-purpose flour
1/2 tsp. ginger
1/2 tsp. cloves
1 tsp. cinnamon
1/2 tsp. salt

Directions

Melt shortening over low heat; let cool. Add sugar, molasses, and egg—beat well. Sift together flour, baking soda, ginger, cloves, cinnamon, and salt. Add to molasses mixture and mix well. Chill overnight or for at least eight hours.

Preheat oven to 350 degrees. Remove chilled cookie dough, and form into 1-inch balls and roll in sugar. Place on greased cookie sheets (or parchment paper) 2 inches apart. Bake for 8-10 minutes.

Also Available from Mary Morgan To Weave A Highland Tapestry Destiny of Warrior Dragon Knight's Sword



Nutty Shortbread Cookies Marion L. Cornett www.facebook.com/marioncornettauthor

Ingredients

2 sticks unsalted butter, room temperature ½ cup granulated sugar
1 tsp vanilla extract
1 ¾ cups flour
¼ cup cornstarch
1 cup nuts (broken pistachios, pecans, peanuts, or cashews) (Note: Leave some whole for decorating, if desired)
Optional: ½ cup mini-chocolate chips

Optional: Buttercream frosting, thinned to a light slurry in order to dip baked cookie in. If frosted, place a whole pistachio, pecan, peanut, or cashew at center top, if desired.

Directions

In a large bowl, cream together butter and sugar, add vanilla and mix.

In a medium bowl, whisk together flour and cornstarch, then add to first mixture and blend until a stiff dough ball forms. (Note: Blending may take a while so hang in there!)

Fold in 1 cup of nuts of choice. You can even throw in a few mini-chocolate chips for additional flavor.

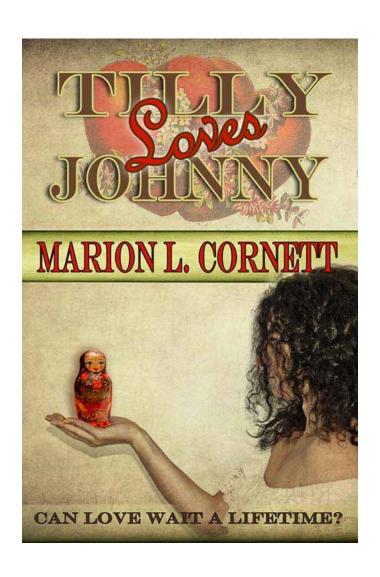
Form into a 9-10" roll. (Note: I like to make square cookies so I flatten the roll to form a square log by dropping roll on counter, turning to form each of the four sides.)

Wrap in plastic wrap and refrigerate 3-4 hours or overnight.

Remove from refrigerator and immediately cut into ¹/₄" slices.

Place cookies on parchment paper or cooking stone.

Bake at 350 degrees for 10-12 minutes. Do not overcook or the cookies will be too dry.



Rolled, Shaped, and Pressed Cookies

- Chocolate Pixies
- Chocolate Swirl Cookies
- Christmas Cut-out Cookies
- Coffee Kisses
- Egg-Nog Rum Cookies
- Gram Bickle's Cheese Cookies
- Grandma Kay's Russian Bears
- Lemon Dots
- Mary Beesley's Sugar Cookies
- Matt McCrae's Christmas Sugar Cookies
- Old-Fashion Peanut Butter Cookies with a Kiss
- Orange Bliss Cookies
- Orange Clove Shortbread Cookies
- Soft Ginger Snaps
- Spicy Peanut Butter Cookies
- Super Easy Christmas Ice Cream Cookies

Chocolate Pixies
Virginia Barlow
www.virginia-barlow.com

Ingredients

1/4 cup butter

4 squares (1 oz each) unsweetened chocolate

2 cups all-purpose flour

2 cups sugar

4 eggs

1 t vanilla extract

2 t baking powder

½ t salt

½ cup chopped pecans

Powdered sugar

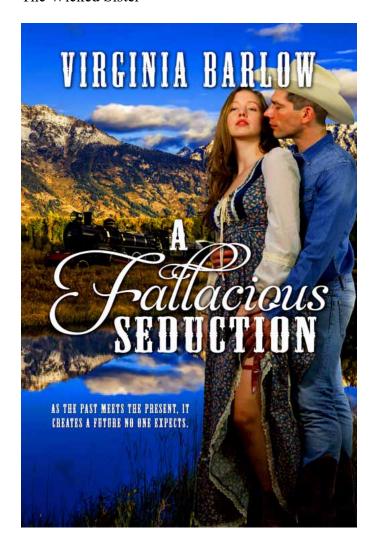
Directions

In a small saucepan over low heat, melt butter and chocolate, stirring. Cool. In a large bowl, add chocolate mixture, 1 cup of the flour, sugar, eggs, vanilla, baking powder and salt. Mix well. Stir in remaining 1 cup flour and chopped nuts. Cover.

Refrigerate until firm. Shape teaspoonfuls of dough into 1-inch balls. Roll in powdered sugar. Place 2 inches apart on greased cookie sheet. Bake in preheated oven at 300 degrees for 12 to 15 minutes or until firm to touch. Cool on wire racks.

Also Available from Virginia Barlow

The Wicked Sister



Chocolate Swirl Cookies
L. M. Gonzalez
www.lmgonzalez.wordpress.com

Prep Time 15 minutes
Bake Time 10-15 minutes

Ingredients

2 cups flour
3 tsp. baking powder
½ tsp. salt
½ cup sugar
½ cup cocoa
⅓ cup shortening
¾ cup milk (more if needed for consistency of dough)

Directions

Preheat oven to 425 degrees F.

In a large mixing bowl, sift together flour, baking powder, cocoa, sugar, and salt. Cut in shortening with fork or pastry blender until mixture resembles coarse crumbs.

Pour milk into flour mixture while stirring with a fork. Mix in milk until dough is soft, moist, and pulls away from the side of the bowl.

Turn dough out onto a lightly floured surface and toss with flour if sticky. Roll dough out into a ½-

inch thick sheet.

Cut a strip of dough 6 inches long by 1/2 inch wide with a butter knife.

Roll the strip into a log.

Place on ungreased baking sheet and swirl the dough around.

Press together unused dough and repeat rolling and cutting procedure.

Bake in preheated oven about 10-15 minutes.

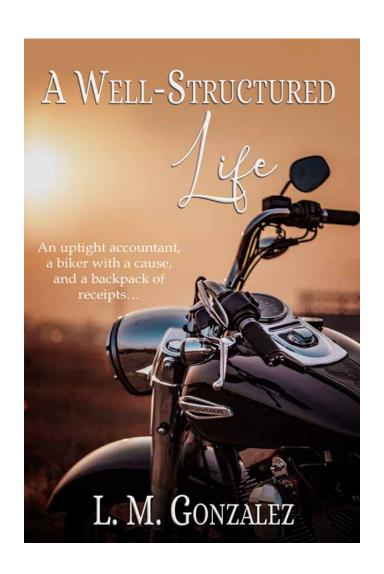
Suggested toppings:

While still warm, place a Hershey's kiss on top of each cookie.

Prepare a mixture of 1/8 cup cinnamon and ½ cup sugar and sprinkle on top of each cookie.

For Christmas, may omit cocoa and sprinkle top of cookies with red & green sprinkles.

Also Available from L. M. Gonzalez Love's Second Bloom No Accounting for Love Too Late for Romance



Christmas Cut-out Cookies (Frosted) Helen C. Johannes www.helencjohannes.blogspot.com

Ingredients

2/3 cup shortening

1 1/4 cups sugar

2 eggs

3 cups flour

1 ½ tsp. salt

2 tsp. baking powder

Grated rind of one orange

1 Tbsp. orange juice

1 can of cream cheese frosting

Grate orange peel and set aside.

Squeeze orange juice and set aside.

Cream shortening, sugar, and eggs together until light and foamy.

Sift flour, salt, and baking powder together and add to first mixture.

Add orange rind and juice. Mix until smooth.

Cover and chill for 10 min.

Roll handfuls of dough to ¼ inch thick on slightly floured board.

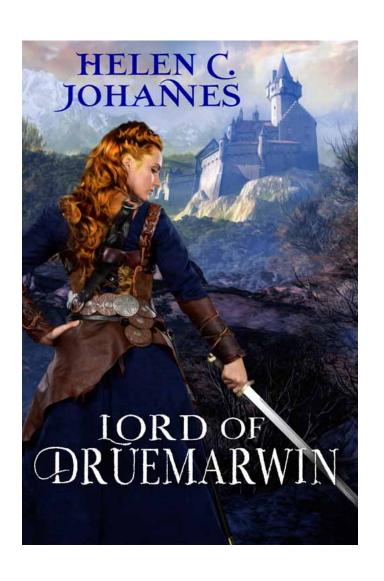
Cut with cookie cutter and place on parchment paper.

Bake at 350 F for 8-12 minutes, depending on thickness and size of cookies.

Cookies are done when edges brown.

Remove from pan. Cool completely before frosting and decorating. Makes about 60 cookies.

Also Available from Helen C. Johannes The Prince of Val-Feyridge Bloodstone



Coffee Kisses
Beth Merwood
www.bethmerwood.wixsite.com/write

Ingredients

6 oz self-rising flour
3 oz sugar
3 oz unsalted butter
1 egg, beaten
2 dessert spoons of coffee essence
(or two dessert spoons of instant coffee mixed with a little boiling water)

Butter cream filling 2 oz icing sugar 1 oz unsalted butter Coffee essence to taste

Directions

Pre-heat the oven to 350 degrees
Mix the flour and sugar and rub in the butter
Stir in the egg and coffee
Mix until the ingredients come together
Form into small balls the size of walnuts
Put onto greased baking sheets, leaving space
between for them to increase in size

Bake for 15 to 20 minutes Leave for a few minutes then transfer to a wire rack to cool Whisk the filling ingredients until smooth Sandwich two cookie pieces together with a filling of butter cream Dust with icing sugar



Egg-Nog Rum Cookies Carol Henry www.carolhenry.org

Ingredients

1 cup butter (softened, not melted)
1 cup sugar
1 egg
1 cup egg nog
2 Tbsp. rum (if desired)
3 ½ cups flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt

Bake in 350° F oven, 10 - 12 minutes, do not overbake

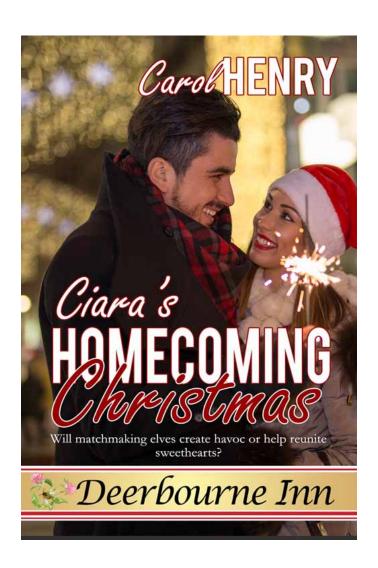
Directions

Whip butter, sugar, and egg until smooth, add egg nog and rum. Add dry ingredients and mix until incorporated. Form into small balls (desired size), and roll in the following topping mixture before baking:

In small bowl combine: ½ cup sugar 1 tsp. cinnamon 1 tsp. nutmeg

Place on lightly greased cookie sheet, and bake. Let cool on cookie sheet before removing.

Also Available from Carol Henry Juelle's Legacy Breakfast With Santa Nora's Redemption



Gram Bickle's Cheese Cookies Margot Johnson Facebook: Margot Johnson Author

Ingredients

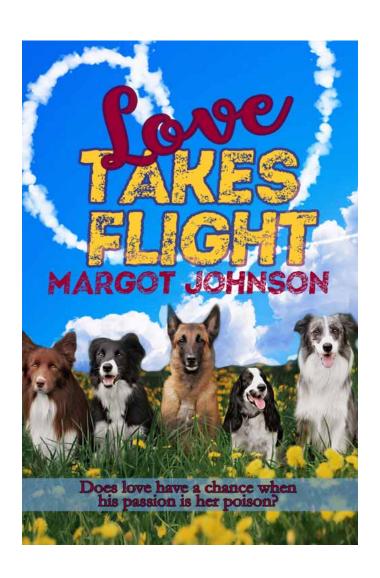
1 cup butter
½ cup icing sugar
2 cups flour
2 cups grated sharp cheddar cheese
Apricot jam

Directions

Preheat oven to 350 degrees
Cream together butter and icing sugar
Add flour and cheese
Mix and roll flat under wax paper
Using a glass or round cookie cutter, cut in circles
Place 1 tsp. of apricot jam in the center
Fold in half like a turnover and seal edges
Prick top with a fork

Bake at 350 degrees for 12 minutes.

Also Available from Margot Johnson Love Leads the Way



Grandma Kay's Russian Bears (we called them Snowballs) Tina Lynn Stout www.tinalynnstout.weebly.com

Ingredients

1 cup butter
½ cup powdered sugar
and reserve ¼ to ½ cup of powdered sugar
2 ¼ cups flour (sifted)
¼ tsp. salt
1 tsp. vanilla
¾ cup ground walnuts or pecans

Directions

Preheat oven to 400 degrees

Cream butter adding sugar gradually and cream both well.

Add sifted flour and salt, mix thoroughly by hand.

Blend vanilla and nuts.

Chill slightly.

Roll dough into 1" balls and place on lightly greased cookie sheet.

Bake at 400 for 15 minutes.

While still warm, roll balls into reserved powdered sugar - cool and roll again.

Store in a can with loose cover.

My Gram made these every year. The recipe shows the date of 1952. Before my time.

Lemon Dots Vanessa Westermann www.vanessa-westermann.info

Ingredients
1 ³/₄ cups all-purpose flour
1/₄ cup cornstarch
1 cup unsalted butter, softened
3/₄ cup icing sugar
1/₄ cup lemon curd

Directions

Preheat oven to 350°F (180°C) In a bowl, sift together flour and cornstarch. Set aside.

In a separate bowl, cream together butter and sugar until light and fluffy.

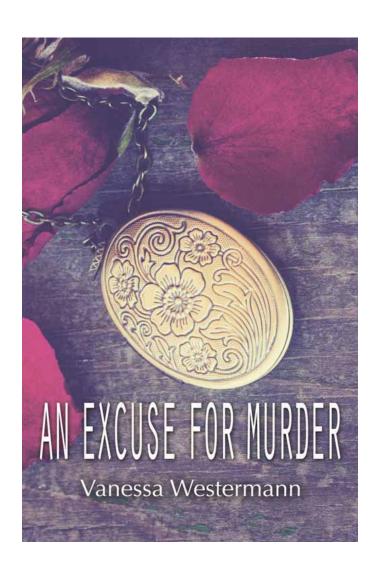
Gradually beat in dry ingredients.

Roll 1 tablespoon of dough at a time into small balls. Flatten slightly by lightly pressing cookies with a fork.

Using your thumb, make an indent in the middle of each cookie.

Place the cookies on cookie sheets ½-inch apart. Bake for 10 to 12 minutes, or until creamy colored but still slightly soft.

Leave on cookie sheet for 5 minutes (they will harden slightly), then remove to wire racks. Place lemon curd in the indentation of each cookie.



Mary Beesley's Sugar Cookies Mary Beesley www.marybeesley.com

Cookie Ingredients

2 ¼ cups (11 ¼ ounces) all-purpose flour 1 tsp. baking powder ½ tsp. baking soda ½ tsp. salt 1 ½ cups (10 ½ ounces) sugar 2 ounces cream cheese 6 Tbsp. butter, melted

1/3 cup grapeseed oil or other flavorless oil

1 large egg

1 Tbsp. milk

2 tsp. vanilla extract

Frosting Ingredients

2 Tbsp. butter, very soft 3 Tbsp. whole milk 1 tsp. vanilla tiny pinch of salt 16 oz powdered sugar

Directions

The final dough will be slightly softer than most cookie doughs. For the best results, handle the dough as briefly and gently as possible when shaping the cookies. Overworking the dough will result in flatter cookies. I use an ice cream scoop to measure out the dough into my hands before rolling into balls and placing on the tray.

Adjust oven rack to middle position and heat oven to 350 degrees. Line 2 rimmed baking sheets with parchment paper. Whisk flour, baking powder, baking soda, and salt together in medium bowl; set aside.

Place 1 ½ cups sugar and cream cheese in large bowl. Pour melted butter over sugar and cream cheese and whisk to combine (some small lumps of cream cheese will remain but will smooth out later). Whisk in oil until incorporated. Add egg, milk, and vanilla and whisk until smooth. Add flour mixture and mix with rubber spatula until soft, homogeneous dough forms.

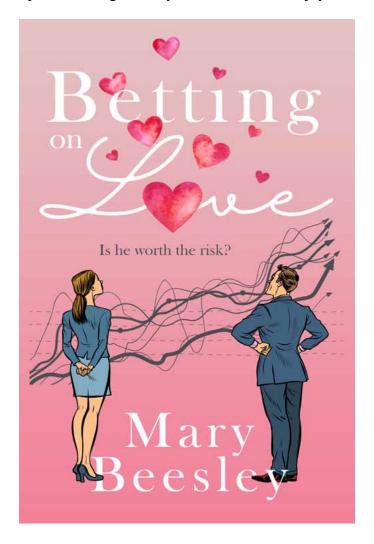
Roll dough by hand into 24 equal balls, about 2 tablespoons each and evenly space on prepared sheets, 12 balls per sheet.

Bake cookies 1 sheet at a time until edges are set and just beginning to brown, 11 to 13 minutes, rotating sheet halfway through baking. Let cookies cool on sheet for 5 minutes or more before frosting.

Meanwhile make the frosting by beating together the ingredients for the frosting with a hand mixer until smooth and fluffy, if it's too thick, add a drizzle of milk until you have the consistency you prefer. Alternately you can add a bit more powdered

sugar to thicken frosting.

Spread frosting liberally over cookies and enjoy.



Matt McCrae's Christmas Sugar Cookies Roxanne Dunn www.roxannedunn.com

Ingredients

- 2 cups sugar
- 2 cups butter, room temperature
- 4 eggs, room temperature
- 5 cups flour
- 2 tsp. soda
- 4 tsp. cream of tartar
- 1 tsp. salt
- 1 tsp. nutmeg

Directions

Cream butter and sugar together.

Add the eggs one at a time, stirring after each one to combine.

Fluff the flour with a whisk or fork before measuring, then place it in a separate bowl.

Add remaining dry ingredients and stir to combine with flour.

Add dry ingredients in 4 or 5 increments, stirring well after each addition.

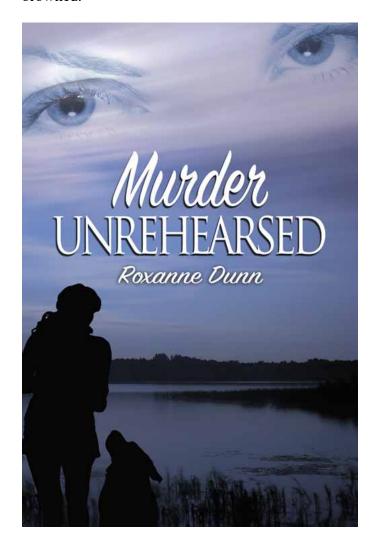
Refrigerate for at least one hour or until firm.

Roll out, one-third at a time, on a floured board or silicon mat.

Cut to desired shapes, and if desired, sprinkle with

sugar tinted red or green with food coloring.

Bake at 350 degrees for 8 minutes or until lightly browned.



Old-Fashioned Peanut Butter Cookies with a Kiss Tena Stetler www.tenastetler.com

Ingredients

3/4 cup of creamy peanut butter
1/2 cup all vegetable shortening
1 1/4 cups firmly packed golden brown sugar
3 Tbsp. milk
1 Tbsp. vanilla extract
1 3/4 cups all-purpose flour **
3/4 tsp. baking soda
3/4 tsp. salt
1 large egg

Directions

Heat oven to 375 degrees. Combine peanut butter, shortening. brown sugar, milk and vanilla in a large bowl. Beat with electric mixer on medium speed until well blended. Add egg, beating just until blended.

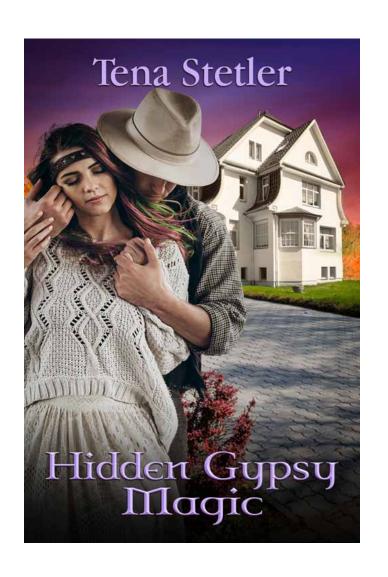
Combine flour, baking soda, and salt. Add to creamed mixture at low speed, mixing just until blended. Drop by rounded tablespoonful 2 inches apart onto baking sheet. Flatten slightly in a crisscross pattern with fork tines.

Bake 7 to 8 minutes or until set and just beginning to brown. Remove from oven and add an

unwrapped Hershey's kiss to the center of each cookie while warm, push down gently. Cool on baking sheet 2 minutes. Remove to wire rack to cool completely.

**For high altitudes over 4,000 feet above sea level, use high-altitude flour and add ¼ cup flour to original recipe.

Also Available from Tena Stetler A Witch's Holiday Wedding Charm Me Again A Demon's Witch



Orange Bliss Cookies Kimberly Baer www.kimberlybaer.com

Ingredients

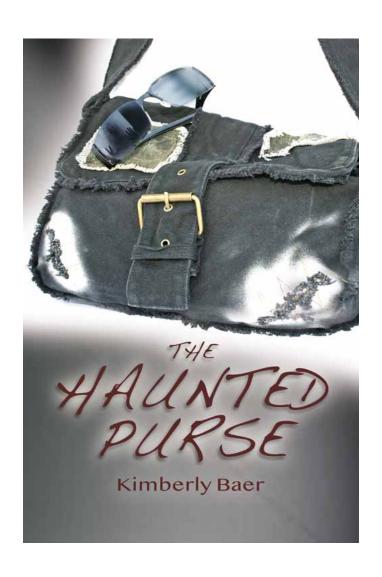
1 ¼ cups all-purpose flour
1 cup quick-cooking oats
1 ⅓ cups finely cut-up orange slice candies,
separated
⅓ cup finely chopped walnuts
⅓ tsp. baking powder
⅓ tsp. baking soda
⅓ tsp. salt
2 sticks (1 cup) butter or margarine (not spread), at
room temperature
1 cup packed brown sugar
1 tsp. orange extract
1 large egg

Directions

Heat oven to 325°. Lightly grease cookie sheets. In a large bowl, mix flour, oats, 1 cup of the orange slice candies, the walnuts, baking powder, baking soda, and salt until blended
In another large bowl, beat butter, sugar, and orange extract with electric mixer until fluffy. Beat in egg until blended. With mixer on low speed, gradually beat in flour mixture until just blended.
With floured hands, roll slightly rounded teaspoonfuls of dough into ¾-inch balls. Place on

prepared cookie sheets 2 inches apart. Decorate tops with remaining ½ cup cut-up orange slice candies. Bake 12 to 15 minutes or until golden brown. Cool 5 minutes before removing to a wire rack to cool completely. Store airtight up to 2 weeks or freeze.

Makes 72. Prep time 25 minutes



Orange Clove Shortbread Cookies Laura Strickland www.laurastricklandbooks.com

Ingredients

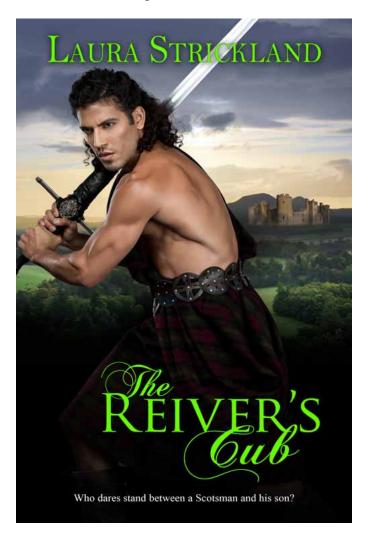
1½ cups flour
¾ cup confectioner's sugar
1 Tbsp. grated orange peel (orange zest)
1/8 tsp. ground cloves
½ pound butter
Castor sugar for dusting

Directions

Preheat oven to 325 F.

Sift together flour, confectioner's sugar, grated orange peel, and ground cloves. Cut in butter with pastry blender or knife. Rub gently between fingers until it resembles coarse grain, then blend until it can be rolled out on lightly floured board or waxed paper. Roll out to approximately ¼ inch thick and cut with your favorite cookie cutter. Prick with toothpick so cookies will bake evenly. Bake in pre-heated oven for about 20 minutes, watching carefully. Baking time will depend on size and thickness of cookies. Remove when just beginning to brown, onto cooling racks. While still warm, sprinkle generously with white castor sugar. These keep well in a cookie tin.

Also Available from Laura Strickland The Berserker's Bride His Wicked Highland Ways Honor Bound: A Highland Adventure



Soft Ginger Snaps
Darlene Fredette
www.darlenefredette.blogspot.com

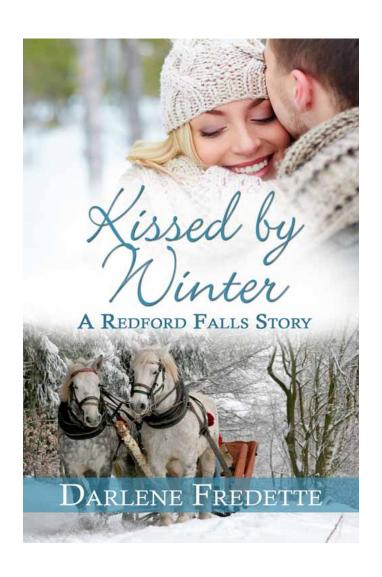
Ingredients

1/2 cup margarine
3/4 cup white sugar
1 egg
1/2 cup syrup and molasses (combined)
2 cups of flour
1/2 tsp. ginger
1/2 tsp. salt
1 1/2 tsp. baking soda
1 tsp. baking powder

Directions

Mix all ingredients together until smooth. Roll into balls and dip into sugar. Flatten slightly on a greased cookie sheet. Bake for 10 minutes at 350F.

Also Available from Darlene Fredette His Candy Christmas – A Redford Falls Story Under the Apple Blossoms – A Redford Falls Story Hershey's Choice



Spicy Peanut Butter Cookies Amber Daulton www.amberdaulton.wordpress.com

Ingredients

1 cup creamy peanut butter 1 cup white sugar (substitute brown sugar for extra sweetness)

1 egg

1 tsp. cayenne pepper (use more for extra heat)

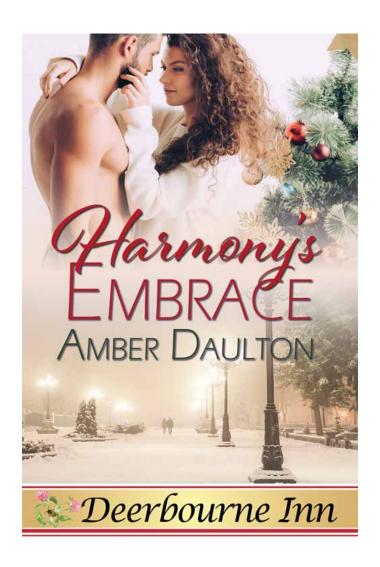
Directions

Mix all ingredients. Roll into small one-inch balls, place on ungreased baking sheet, and gently press each ball with a fork.

Bake for 10 minutes at 350 degrees. Cool for two minutes.

Yield – approximately 24 cookies

Also Available from Amber Daulton Lyrical Embrace Arresting Jeremiah Arresting Mason



Super Easy Christmas Ice Cream Cookies jj Keller www.romancewithjjkeller@wordpress.com

Ingredients

1/3 cup butter
1 cup light brown sugar
2/3 cup white sugar
2 eggs
1 ½ tsp. baking soda
1 tsp. vanilla extract
1 Tbsp. maple syrup
1 cup creamy peanut butter
3 cups quick 1-minute oats
2/3 cup white chocolate chips

Ice cream purchased from DQ or store (vanilla) Red sprinkles to roll on the outside

Directions

Preheat the oven to 350 degrees. Cream together the butter and sugars. Add the eggs, vanilla, syrup and baking soda.

Add the peanut butter and then the oats. Stir well to combine and then add the white chocolate chips, use your arms to get it to mix.

Use a scoop to make sure all the sizes are the same, place dough onto a parchment-lined cookie sheet. You can roll each ball to make it round or I like the homemade appearance.

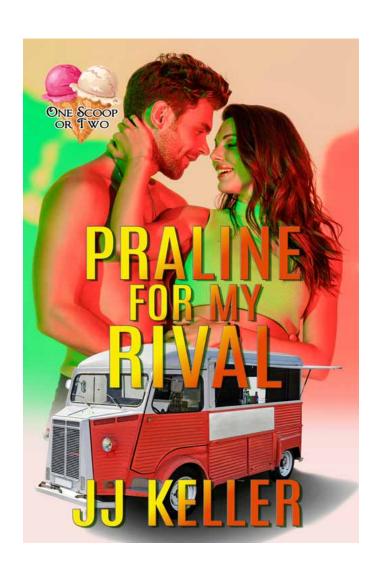
Bake for approximately 12 minutes, do not overbake. The cookies should be barely brown around the edges and just past looking wet on top. Cool on sheet for 1 minute and then remove to wire rack.

Putting the Christmas cookie together:

When the cookies are completely cool, using the same scoop as cookie, place 1/3 cup of store-bought ice cream onto one cookie. Then top with a second cookie and press gently to spread the ice cream evenly between the cookies. Roll the outside wheel in red sprinkles or holiday candy to decorate for the holiday.

Fill all the cookie sandwiches and then place the ice cream sandwiches on a large tray in the freezer until firm. I wrap each in wax paper or foil and place in an airtight container or plastic bag. Protect the sweet jewels from freezer burn.

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