

# Holiday Cookies

## 2012



"Big Red" in the snow  
- Missoula, MT c. 1970



My very own tree

*My gift to you...*

*Please enjoy this sample of some of my family's favorite recipes*

*Carmen*

## Pumpkin Pie Cookies with Cinnamon Cream Cheese Frosting

9news.com (modified)

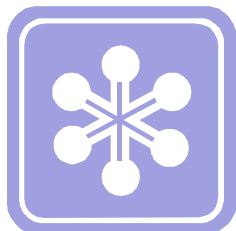
- 2-1/2 cups All Purpose Flour
- 2-1/2 cups Whole Wheat Flour
- 1 Tbsp. & 1/2 tsp. Baking Powder
- 1 Tbsp. & 1/2 tsp. Baking Soda
- 3 Tbsp. Pumpkin Pie Spice
- 1/2 Tbsp. Kosher Salt
- 1 cup Butter, softened
- 1-1/2 cups Brown Sugar
- 1-1/2 cups White Sugar
- 1 can Pumpkin Puree
- 2 Eggs
- 1 Tbsp. Vanilla

Heat oven to 350 degrees. Combine flour, baking powder, baking soda, salt and pumpkin pie spice and set to side. In a mixing bowl, with paddle attachment, cream the butter and sugar until fully combined. Add the eggs, pumpkin and vanilla and beat until creamy. Mix in the dry ingredients. Using a scoop, drop dough onto sprayed parchment paper on cookie sheet. Bake for 12 to 18 minutes, top should be lightly browned and spring back upon touch. Frost after cookies have cooled.

Frosting:

- 8 oz. Cream Cheese (I use low fat)
- 1/2 cup Powdered Sugar
- 1 Tbsp. Cinnamon, ground

Allow cream cheese to soften then mix in remaining ingredients until smooth and fluffy in texture. Refrigerate after use.



## Starbucks Copycat Cranberry Bliss Bar

Todd Wilbur (Top Secret Recipes)

3/4 cup butter, softened  
1 1/4 cups light brown sugar, packed  
3 eggs  
2 tablespoons crystallized ginger, minced  
1 1/2 teaspoons vanilla  
1/4 teaspoon salt  
1 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
3/4 cup dried cranberries, diced  
4 ounces white chocolate, cut into chunks (or use chips)  
4 ounces cream cheese, softened  
3 cups powdered sugar  
4 teaspoons lemon juice  
1/2 teaspoon pure vanilla extract  
1/4 cup dried cranberries, diced  
1/2 cup powdered sugar  
1 tablespoon milk  
2 teaspoons vegetable shortening

Preheat oven to 350 degrees. Make cake by beating butter and brown sugar with an electric mixer until smooth. Add eggs, vanilla, ginger, and salt and beat well. Gradually mix in flour until smooth. Mix 3/4 cup diced dried cranberries and white chocolate into the batter by hand. Pour batter into a well-greased 9x13-inch baking pan and spread evenly across the pan. Bake for 35 to 40 minutes or until cake is light brown on top. Allow cake to cool. Make frosting by combining softened cream cheese, 3 cups powdered sugar, lemon juice and vanilla extract in a medium bowl with an electric mixer until smooth. When the cake has cooled, spread frosting over the top of cake. Sprinkle 1/4 cup of diced cranberries over the frosting on the cake. Whisk together 1/2 cup powdered sugar, 1 tablespoon milk, and shortening. Drizzle icing over cranberries in a sweeping motion or use a pastry bag with a fine tip. Or you could even put the icing in a zip topped bag trim a corner off the bottom and use it as you would the pastry bag. Cover the cake and let it chill for at least two hours, then slice the cake lengthwise (the long way) through the middle. Slice the cake across the width three times making a total of eight rectangular slices. Slice each of those rectangles diagonally creating 16 triangular slices.

## Super Duper Sugar Cookies

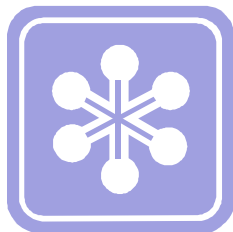
1 cup butter, softened  
1 cup canola oil  
1 cup sugar  
1 cup confectioners' sugar  
2 eggs  
2 Tbsp butter flavoring (optional)  
1 Tbsp freshly grated orange peel  
1 Tbsp vanilla extract  
5 ½ cups all-purpose flour  
1 ½ tsp baking soda  
1 tsp salt  
1 tsp cream of tartar  
1 tsp cinnamon  
Additional granulated sugar

In a large bowl, beat butter, oil and sugars until well blended. Add eggs, one at a time, beating well after each addition. Beat in butter flavoring (if using), orange peel and vanilla.

Combine flour, baking soda, salt, cream of tartar and cinnamon. Gradually add to butter mixture and mix well. Cover and refrigerate for 1 hour or until easy to handle.

Roll into 1 inch balls; roll cookies in additional sugar. Place 2 inches apart on ungreased baking sheets. Flatten with a glass dipped in additional sugar.

Bake at 350 degrees for 10-12 minutes or until edges begin to brown. Remove to wire racks to cool.



## Mrs. K's Famous Chocolate Chip Cookies

These won the chocolate chip cookie "bake off" when I worked as a teacher's aide. The 5<sup>th</sup> graders were the judges. It might have helped that I had a 5<sup>th</sup> grader of my own

1 cup butter, softened  
1/2 cup butter flavored Crisco  
2 1/2 cups dark brown sugar, packed  
4 Tbsp milk  
2 Tbsp good vanilla  
2 eggs  
4 cups flour  
2 tsp salt  
1 1/2 tsp baking soda  
3 cups semi-sweet chocolate chips (If baking for 5<sup>th</sup> graders, use half milk chocolate chips)

Preheat oven to 375 degrees. Beat butter, Crisco and sugar. Add milk, vanilla and egg. Combine flour, salt and soda; add to butter mixture. Add chips last. Bake at 375 degrees for 8 to 10 minutes. I slightly underbake them, just so they aren't shiny on the top any more.

Freeze balls of this dough on a cookie sheet, then transfer to freezer bags. You can thaw out a dozen to bake fresh whenever you want to be a hero.

## Martha's Brownies

4 large eggs  
1 cup butter, melted  
2 cups sugar  
1/2 cup good cocoa powder  
2 tsp real vanilla  
1/2 tsp salt  
1 1/2 cups unsifted flour  
1 1/2 cups chopped nuts (optional)

Preheat oven to 350. Grease and "flour" (using cocoa) a 9" x 13" pan. Cream together the butter and sugar, then add the eggs and vanilla. Mix together the dry ingredients in a separate bowl, then slowly add them to the creamed mixture. Finally, fold in the nuts if using. Bake for 30 minutes or just until a toothpick comes out clean. Don't over bake these fudgy delights!

## Giant Double Chocolate Chip Cookies

*This recipe came off the giant size bag of Ghirardelli Semi-Sweet chocolate chips. These are the cookies most requested by my youngest son.*

1/2 cup shortening  
1 cup packed brown sugar  
1 egg  
1/2 cup sour cream  
1/2 tsp real vanilla  
3 cups semi-sweet chocolate chips (divided)  
1<sup>3</sup>/<sub>4</sub> cups unsifted flour  
1/2 tsp salt  
1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 cup chopped pecans (optional)

Preheat oven to 350. Cream shortening and brown sugar. Add egg, sour cream and vanilla. Melt 1<sup>1</sup>/<sub>2</sub> cups of chocolate chips and blend with creamed mixture. Combine dry ingredients in a separate bowl, then add to creamed mixture, stirring until smooth. Fold in remaining chips and nuts. Chill dough 1/2 hour. For giant cookies, use an ice cream scoop or 1/4 cup measure to scoop dough for each cookie. Place 3 at a time in a greased cookie sheet (I use a silpat or parchment paper) and flatten slightly to 3". For smaller cookies, use a heaping teaspoon. Bake for 10 to 12 minutes or until still slightly soft in the center. Don't over bake!

## Saltine Toffee Bars

4 ounces saltine crackers  
1 cup butter  
1 cup dark brown sugar  
2 cups semisweet chocolate chips (my boys prefer milk chocolate)  
3/4 cup chopped nuts (pecans rock!)

Preheat oven to 400 degrees. Line jellyroll pan with aluminum foil and spray with cooking spray. Line the prepared pan with saltine crackers in a single layer. In a saucepan combine the sugar and the butter. Bring to a boil and boil for 3 minutes. Immediately pour over saltines and spread to cover crackers.

Bake for 5 to 6 minutes until it's all bubbly. Remove from oven and sprinkle chocolate chips over the top. Let sit for 5 minutes or until soft. Spread melted chocolate and top with chopped nuts. Cool completely and break into pieces. Devour. Make a second batch for your guests.