



... Fresh from the kitchens of our members — December 2016

Thank you to all of our members and guests for making our Annual Holiday Cookie Swap a marvelous success. There were many cookies swapped, stories shared, and happy memories made - a perfect recipe to start the holiday season!

Whether you bake for yourself, family and friends, coworkers, or neighbors, there is something about sharing our favorite cookies, recipes, and traditions that make this season just a little extra special.

Cappuccino Biscotti | Shared by Maria Armstrong

Recipe by Isabelle Boucher, via CrumbBlog.com/coffee-break-cappuccino-biscotti

Ingredients:

2 cups flour
½ cup sugar
½ cup brown sugar
1 tsp baking powder
1 tsp instant coffee granules
½ tsp ground cinnamon
½ tsp salt
¼ cup cold butter, cut into small cubes
1 cup milk chocolate chips
½ cup chopped toasted walnuts
3 eggs, lightly beaten
2 tsp coffee liqueur (optional)
Egg wash (1 egg, lightly beaten, with 2 tbsp milk)

Directions:

1. Preheat oven to 350 degrees. Line two large baking sheets with parchment.
2. In a large mixing bowl, combine flour, sugar, brown sugar, baking powder, coffee granules, cinnamon, and salt. Using a pastry cutter or two knives, cut in the butter until the mixture is fine and crumbly.
3. Stir in chocolate chips, walnuts, eggs, and coffee liqueur (optional) until the dough is just barely moistened. Turn out onto a lightly-floured surface and knead lightly until the dough is soft and slightly sticky, about 8-10 times.
4. Using floured hands, divide the dough into quarters. Shape each quarter into a 9" in long roll. Place two rolls 4 inches apart on each of the prepared cookie sheets, gently flattening each one into a 2-inch wide slab. Brush the top and sides of each log with egg wash.
5. Bake in preheated oven for 30 minutes, or until the top of the slabs feel firm and dry. Remove from the oven, but do not turn off the heat. Set the slabs on a wire rack to cool for 10 minutes.
6. Once the slabs are cool enough to handle, cut crosswise into ½-inch thick slices. Place slices upright, ¼ inch apart, on cookie sheets.
7. Place the slices on the baking sheet, cut sides down, and return to the oven for 10 minutes. Turn the cookies over and continue baking for another 10 minutes (the cookies should be just a bit soft in the center – don't worry; they'll harden up once they cool). Transfer to a wire rack to cool completely, then store in airtight containers.

Italian Christmas Cookies | Shared by Anne Rarich

Makes: about 4 dozen

Ingredients:

1 cup sugar
¾ cup flour
1 ½ tsp cinnamon
1 tbsp orange rind
1 tsp. baking powder
1 tbsp rum
4 ounces sweet chocolate, melted
1 egg beaten
8 ounces toasted chopped hazelnuts or filberts

Directions:

1. Mix first 5 ingredients in large bowl
2. Add rum, chocolate and beaten egg.
3. Blend or knead well as dough is stiff and add toasted nuts.
4. Form in to rolls about 1 ¾ inches in diameter and wrap and refrigerate. Chill several hours.
5. To bake, cut 1/2 inch slices from roll and bake on ungreased cookie sheet for about 10 minutes in 350 degree oven. Cookies are light, dry but chewy.

Buttery Pecan Rounds | Shared by Cathy Bruno

Martha Stewart

Ingredients:

1 cup all-purpose flour
½ tsp coarse salt
1 cup (2 sticks) unsalted butter, softened
¾ cup packed dark-brown sugar
1 large egg yolk
2/3 cup finely-chopped toasted pecans (about 2 ounces)
Pecan halves for decorating

Directions:

1. Preheat oven to 325 degrees. Sift together flour and salt into a small bown; set aside. Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment: mix on medium speed until smooth, about 3 minutes.
2. Mix in egg yolk until combined. Reduce speed to low. Add flour mixture; mix until combined. Mix in chopped pecans.
3. Using a 1 ¼ inch ice cream scoop, drop batter onto baking sheet lined with parchment paper, spacing about 3 inches apart. Press 1 pecan half into the center of each. Bake cookies, rotating sheets halfway through, until golden brown, 12-15 minutes. Let cool completely on sheets on wire racks.

Double Ginger Molasses Cookies | Shared by Isabelle Chesak

Makes: 36 cookies

Ingredients:

2 1/4 cups all-purpose flour
2 tbsp unsweetened cocoa powder
1-2 tsp instant espresso powder
1 1/2 tsp ground ginger
1 tsp ground cinnamon
1/4 tsp ground cloves
1/2 tsp baking soda
1/2 tsp fine sea salt
1 1/2 sticks butter, softened, cut into chunks
1/3 cup granulated sugar
1/3 cup packed light brown sugar
1 large egg yolk at room temperature
1/2 cup unsulfured molasses
1/2 tsp vanilla
1/3 cup chopped candied ginger
7 ounces semi-sweet chocolate-chopped
Coarse sugar

Directions:

1. In a bowl combine flour, cocoa, espresso powder (if desired) and spices, baking soda and salt. In a large mixing bowl beat butter and sugars with an electric mixer on medium low speed-about 3 minutes until combined, scraping sides of bowl as needed. Add the yolk and beat 1 minute. Add molasses and vanilla, beat until smooth. Add the dry ingredients all at once, beating on low speed until flour is almost combined. Stir in candied ginger and chocolate until evenly distributed, being sure to incorporate any dry ingredients at the bottom of the bowl. Shape into a disk and wrap in plastic. Refrigerate for at least 2 hours.
2. Position racks to divide oven into thirds. Preheat to 350 degrees. Line 2 baking sheets with parchment paper. Spoon some coarse sugar into a shallow bowl.
3. For each cookie shape a level medium cookie scoop or rounded tablespoon of dough into a ball. Roll in sugar to coat. Place 2 inches apart on baking sheet. Press to flatten to about 1/2 inch thick.
4. Bake cookies about 13 minutes (rotate pans top to bottom and front to back after 7 minutes) or until lightly set around the edges but soft in the center. Let stand on baking sheets 15 minutes. Remove, cool on wire rack.

Sugar Cookie Recipe & Royal Icing | Shared by Maggie Peterson

Cookies

Ingredients:

2 sticks of butter
1 cup sugar
1 egg
2 tsp vanilla
3 cups flour
½ tsp salt

Directions:

1. Preheat oven to 350 degrees
2. Cream butter and sugar. Add egg and beat until incorporated. Add vanilla and salt. Mix in.
3. Gradually add flour.
4. Roll into a long log and slice into three equal sections. Flatten and wrap in plastic.
5. Refrigerate for roughly 2 hours before rolling to ¼ thick.
6. Cut cookies into preferred shapes. Bake 8-10 minutes, or until golden.



Royal Icing

Ingredients:

1 2-lb bag of powdered sugar
¼ cup + 2 tbsp CK meringue powder
4 tsp vanilla
¾ cup hot water

Directions;

1. Combine all ingredients and stir together. Beat on high until icing turns white and forms peaks.
2. The icing that comes off the mixer should be piping consistency. Thin with water to achieve flood consistency.

Citrus Biscotti | Shared by Rachel Elias

Recipe by Giada de Laurentiis

Ingredients:

2 cups all-purpose flour
¾ cup fine yellow cornmeal
1 ½ tsp baking powder
1 tsp salt
1 cup sugar
3 large eggs
1 tbsp grated orange zest (from about 1 orange)
1 tsp grated lemon zest (from about 2 lemons)
½ cup coarsely-chopped shelled pistachios

Directions:

1. Preheat the oven to 325 degrees. Line a large baking sheet with parchment paper or a Silpat baking mat.
2. In a large bowl, whisk together the flour, cornmeal, baking powder, and salt.
3. In another large bowl, beat the sugar and eggs with an electric mixer until pale yellow and fluffy, about 3 minutes. Add the orange and lemon zests to the dry ingredients. Add the flour mixture to the eggs and sugar and beat just until blended (the dough will be soft and sticky). Stir in the pistachios and let stand for 5 minutes.
4. Using a rubber spatula, transfer the dough to the prepared baking sheet, forming two equal mounds spaced evenly apart.
5. Moisten your hands with water and shape the dough into two 11 x 4-inch logs.
6. Bake until the logs are lightly browned, about 35 minutes. Cook for 5 minutes.
7. Using a serrated knife, cut the logs crosswise into ½-inch-thick diagonal slices.
8. Arrange the biscotti cut side down on the same baking sheet, and bake until the cookies are pale golden, about 25 minutes. Let cool before serving.

Pizzelles | Shared by Lynne Gassiraro

Family recipe from the Kitchen of Lynne Gassiraro

Makes: About 30 (recipe is half the original amount)

Approx. 68 calories per cookie

Ingredients:

- 3 large eggs
- $\frac{3}{4}$ cup sugar
- 1 stick margarine/butter
- 1 $\frac{3}{4}$ cup flour
- 2 tsp baking powder
- 1 tbsp anise extract
- 1 tbsp Sambuca liqueur
- 1 tbsp vanilla extract



Directions:

1. Beat eggs, adding sugar gradually. Beat until smooth and light in color (2m or so)
2. Add melted margarine, Sambuca and extracts and beat until combined.
3. Sift flour and baking powder and add to egg mixture.
4. Mix until smooth (batter will be sticky).
5. Using two teaspoons drop about a tablespoon size of batter onto hot, greased, pizzelle maker.
6. Bake until golden, about 10-20 seconds.

Chocolate Version

- Add $\frac{1}{4}$ c. cocoa, $\frac{1}{4}$ c sugar, and $\frac{1}{4}$ tsp. baking powder to flour mixture.
- Can add 1c finely chopped nuts

Vanilla Version

- Omit anise & Sambuca and increase vanilla to 3 Tb

Mom's Notes:

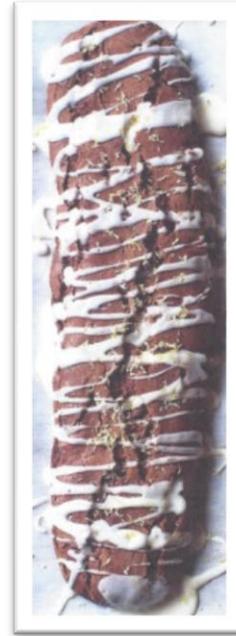
- **Make sure pizzelle maker is preheated until HOT!*
- *Use cooking spray to grease the press, wipe excess with paper towel*
- *May need to respray if they start to stick*
- *The first batch will be too dark, just toss.*
- *DO NOT wash the plates. Just let it cool and wipe it down with a damp paper towel (can wash the exterior, especially the bottom)*
- *Chocolate ones tend to stick- best for non-stick machines!*

Remove cooked cookies to waxed paper or parchment. When cooled dust with powdered sugar.

Spicy Hermit Bars | Shared by Sally LaRhette

Ingredients:

¼ lb (1 stick) unsalted butter, at room temperature
1 cup light or dark brown sugar, lightly packed
1 extra-large egg, at room temperature
¼ cup unsulphured molasses
2 cups plus 2 tbsp all-purpose flour
2 tsp baking soda
2 tsp ground ginger
1 ½ tsp ground cinnamon
1 ½ tsp ground cloves
½ tsp kosher salt
½ cup golden raisins
½ cup minced crystallized ginger (not in syrup)
1 cup sifted confectioners' sugar
Dark rum, such as Mount Gay
Grated Lemon Zest



Directions:

1. Preheat oven to 375 degrees. Line a sheet pan with parchment paper
2. Place the butter and brown sugar in the bowl of an electric mixer fitted with the paddle attachment and beat on medium speed for 2 minutes, until light and fluffy. With the mixer on low, add the egg, scrape down the bowl, and then mix in the molasses.
3. Sift together the flour, baking soda, ground ginger, cinnamon, cloves, and salt. With the mixer on low, slowly add the dry ingredients to the butter mixture, mixing just until combined. Mix in the raisins and crystallized ginger.
4. Cover the bowl with plastic wrap and refrigerate for 30 minutes.
5. Turn the dough out onto a very lightly-floured board. Form into a disk with lightly-floured hands and cut in half. Roll each half into a log 12 inches long and place them 3 inches apart on the prepared sheet pan.
6. Bake for 20 minutes, the logs will still be soft in the center.
7. Meanwhile, whisk the confectioners' sugar with 5 to 6 teaspoons rum to make a pourable glaze. While the logs are still warm, drizzle the glaze back and forth across the logs with a teaspoon and sprinkle them with the lemon zest.
8. Allow to cool. Cut each log crosswise into 1 ½-wide bars.

Pistachio-Cranberry Biscotti | Shared by Jen Wolcott

Ingredients:

2 cups all-purpose flour
1 ½ tsp baking powder
¾ cup sugar
½ cup (1 stick) unsalted butter, room temperature
1 tsp grated lemon zest
¼ tsp salt
2 large eggs
¼ cup raw almonds, chopped
½ cup pistachios, chopped
¾ cup dried cranberries

Directions:

1. Preheat the oven to 350 degrees.
2. Line a heavy, large baking sheet with parchment paper. Whisk the flour and baking powder in a medium bowl to blend. Using an electric mixer, beat the sugar, butter, lemon zest, and salt in a large bowl to blend. Beat the eggs in 1 at a time. Add the flour mixture and beat just until blended. Stir in the almonds, pistachios, and cranberries.
3. Form the dough into a 13-inch long, 3-inch wide log on the prepared baking sheet. Bake until light golden, about 40 minutes. Cool for 30 minutes.
4. Place the log on the cutting board. Using a sharp serrated knife, cut the log on a diagonal into ½ to ¾ inch thick slices. Arrange the biscotti, cut side down, on the baking sheet. Bake the biscotti until they are pale golden, about 15 minutes. Transfer the biscotti to a rack and cool completely.
5. The biscotti can be made ahead. Store them in an airtight container up to 4 days, or wrap them in foil and freeze in resealable plastic bags up to 3 weeks.

Cardamom Walnut Cookies

Ingredients:

1 ½ cups granulated sugar
2 ½ tsp ground cardamom
1 ½ cup powdered sugar
1 cup (2 sticks) unsalted butter, room temperature
2 tsp vanilla extract
1 tsp grated lemon peel
¼ tsp salt
2 cups all-purpose flour
1 ½ cups walnuts, toasted, finely chopped

Directions:

1. Mix 1 cup granulated sugar and ½ teaspoon cardamom in large bowl. Mix ½ teaspoon cardamom and powdered sugar in medium bowl. Set mixtures aside.
2. Combine remaining ½ cup granulated sugar, 1 ½ teaspoons cardamom, butter, vanilla extract, lemon peel, and salt in another large bowl. Using electric mixer beat at medium-high speed until well-blended. Add flour and chopped nuts. Beat until smooth dough forms, scraping down sides of bowl occasionally. Gather dough into ball and wrap in plastic; chill 1 hour.
3. Preheat oven to 350 degrees. Line 2 large baking sheets with parchment. Using hands and generous 1 tablespoon dough for each cookie, roll dough into forty-eight ¾ inch balls; transfer to baking sheets. Bake cookies until golden, about 25 minutes. Let cool 5 minutes on sheets.
4. Add 12 warm cookies to large bowl of granulated sugar and cardamom. Toss gently to coat. Repeat with 13 more cookies. Let remaining 24 cookies cook completely on sheet. Shift powdered sugar and cardamom mixture over. Recipe can be made 3 days ahead. Store in airtight container.

Chocolate-Dipped Coconut Macarons | Shared by Corinne Meyer

2 2/3 cups flake coconut, firmly packed
2/3 cup sugar
¼ cup unbleached flour
4 egg whites, unbeaten
1 cup sliced almonds (optional)
1 tsp vanilla extract
1 tsp almond extract (optional)
8 ounces semi-sweet (or bittersweet) chocolate, coarsely chopped

1. Preheat the oven to 325 degrees.
2. Combine coconut, sugar, and flour. Stir in egg whites, almonds (optional), vanilla extract, and almond extract (optional). Form balls from rounded tablespoonfuls; place 2 inches apart on lightly greased cookie sheets.
3. Bake 20-25 minutes or until golden. Remove from pans; set aside to cool.
4. Meanwhile, melt chocolate in a double boiler, stirring until nearly melted. Remove pan from heat and continue stirring until completely melted (Corinne recommends melting a few bars of Ghirardelli milk chocolate – available in the baking section of the grocery store – in the microwave instead of a bowl for easier cleanup).
5. Dip one edge of each cookie into melted chocolate. Set on waxed paper while chocolate sets.

German Cinnamon Stars (Zimtsterne)

Epicurious

Ingredients:

1 ½ cups (about 8 ounces) hazelnuts or blanched almonds, finely ground

1 tsp ground cinnamon

¾ tsp grated lemon zest

¼ cup egg whites (about 2 large eggs)

Pinch of salt

1 ½ cup confectioners' sugar

About ½ cup additional confectioners' sugar for rolling

Directions:

1. Preheat the oven to 350 degrees. Line a large baking sheet with parchment paper or aluminum foil.
2. Combine the nuts, cinnamon, and zest. Beat the egg whites on low speed until foamy, about 30 seconds. Add the salt, increase the speed to medium-high, and beat until soft peaks form (1 to 2 minutes). Gradually add the confectioners' sugar and beat until stiff and glossy (5 to 8 minutes). Reserve 1/3 of the meringue (about 1/3 cup) and fold the nut mixture into the remaining meringue.
3. Place a large piece of waxed paper on a flat surface and sprinkle with additional confectioners' sugar. Place the nut mixture on the sugar, lightly sprinkle with more confectioners' sugar, top with second piece of waxed paper, and roll out ¼ inch thick. Remove the top piece of waxed paper. Using a cookie cutter dipped in water, cut into 2-inch star shapes or use a sharp knife to cut into diamonds. Reroll and cut any scraps. Place on the prepared baking sheet.
4. Bake until set, 10 to 12 minutes. Spread the reserved meringue over the top of the cookies and bake until the tops are lightly colored; about 5 minutes. Transfer to a rack and let cool. Zimtsterne taste best if allowed to stand for 24 hours. Store in an airtight container at room temperature for up to 3 week.

Date Twirls | Shared by Alanna Nelson

Based on the Vegan Sugar Cookie recipe by the Minimalist Baker.
(<http://minimalistbaker.com/1-bowl-vegan-sugar-cookies/>)

For cookies:

Ingredients:

½ cup softened vegan butter (e.g. Earth Balance)
½ cup organic cane sugar
¼ cup pumpkin puree
1 tbsp rose water
1 ¾ cups unbleached all purpose flour (+ more for rolling into shapes)
½ tsp cornstarch or arrowroot powder (for thickening/binding)
1 tsp baking powder
½ tsp baking soda
1-2 tsp almond milk

Directions:

1. Add softened butter to a large mixing bowl and cream with a mixer.
2. Add sugar, brown sugar, rose water, pumpkin puree, and beat for 1 minute.
3. Set your sifter over something that will catch fall out and add dry ingredients (flour, cornstarch, salt, baking soda and baking powder). Use a spoon to briefly stir, then sift over butter and sugar mixture.
4. Mix until until incorporated, being careful not to over mix. Then add almond milk and mix until a soft dough is formed. Switch to a wooden spoon if it gets too thick. If it appears to wet, mix in a bit more flour.
5. Cover and refrigerate dough overnight..
6. Preheat oven to 350 degrees F and position a rack in the center of the oven.

For filling:

Ingredients:

1 ¼ cups chopped dates (Alanna recommends Deglet Noor)**
**(If you do not like dates, you may substitute with a thin raspberry jam)
1/3 cup maple syrup
1 cup water
½ cup chopped nuts (optional)

Directions:

1. Place dates, maple syrup and water in a small saucepan and bring to almost a boil, stirring constantly.
2. Add nuts, turn off burner and stir until well blended.
3. Once dough is thoroughly chilled, roll half out into a rectangle on a well floured surface.

4. Spread half of the filling over the rectangle and roll up along the long side of the rectangle.
5. Repeat with other half of dough and filling
6. Wrap each roll separately in cling film and place in the freezer for 20 minutes.
7. Preheat oven to 350 degrees F and position a rack in the center of the oven.
8. Pull dough out of the freezer.
9. Slice rolled up dough about 1/2 inch thick and place on cookie sheet.
10. Bake for 10 minutes.