



WRL
**Cookie
Exchange**
2020



Cranberry Orange Shortbread Cookies

Submitted by Jessica Backer

Ingredients

1/2 cup dried cranberries Craisins
3/4 cups sugar divided
2 1/2 cups all purpose flour - *spooned and leveled not scooped*
1 cup butter cubed (and cold)
1 tsp almond extract
zest of 1 orange
1 to 2 tbsp of fresh orange juice optional
additional sugar to coat cookies before baking if desired

Instructions

1. Line a baking sheet with parchment paper and set aside.
2. Combine cranberries and 1/4 cup of sugar in a food processor and process just until the cranberries are broken down into smaller pieces. Set aside.
3. Combine flour and remaining sugar in a large bowl.
4. Use a pastry cutter to cut in butter. You want very fine crumbs.
5. Stir in extract, cranberries and sugar mixture, orange zest and orange juice (optional).
6. Use your hands to knead the dough until it comes together and forms a ball. Work the dough until it comes together. If the dough is still crumbly, add orange juice, one tablespoon at a time until the dough comes together.
7. Shape dough into a log about two inches in a diameter and wrap in plastic wrap. Refrigerate for two hours or up to 72 hours.
8. Preheat oven to 325F.
9. Cut slices of cookie dough about 1/4 inch thick.
10. Place about a half a cup of sugar in a bowl and coat the cookie slices with sugar.
11. Place cookies on baking sheet and bake for 12 to 15 minutes or just until cookies are set. **Do not over bake.** I pull mine at 12 minutes.
12. Let cookies cool for several minutes on baking sheet before removing to cooling rack. Let cool completely.
13. Store in airtight container for 3 days or freeze for up to 3 months.

White Chocolate Macadamia Nut Cookies

Submitted by Evelyn Gilstrap

Ingredients

1/2 cup butter
3/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
8 ounces chopped White chocolate (or white chocolate chips)
4 ounces chopped Macadamia nuts

Instructions

1. Preheat the oven to 375 degrees Fahrenheit.
2. In a medium bowl or mixer, cream together butter and sugar. Stir in the eggs and vanilla. Combine flour, baking soda, and salt; stir into the creamed mixture. Finally, stir in the white chocolate and macadamia nuts. Drop cookies by the heaping teaspoonfuls onto an ungreased cookie sheet, about two inches apart.
3. Bake for eight to ten minutes in the heated oven until lightly browned. Cool on a wire rack and store in an airtight container.

Double Crunchers

Submitted by Mary Irene Katsibas

Ingredients

1 Cup flour
1/2 tspn baking soda
1/4 tspn salt
1/2 cup butter
1/2 cup granulated sugar
1/2 cup light brown sugar
1 egg
1/2 tspn vanilla extract
1/2 cup crushed corn flakes
1/2 cup rolled oats
1/2 cup coconut

Instructions

1. Sift together flour, baking soda, and salt.
2. In large bowl cream butter, and sugars until light and creamy. Blend in egg and vanilla.
3. Add flour mixture, corn flakes, oats, and coconut. Mix well.
4. Remove 1/3 of dough.
5. Shape remaining 2/3 into small balls. Place on greased cookie sheet, flatten with bottom of glass dipped in flour. Use little less than 1 Tablespoon dough. Don't flatten too much.
6. Shape reserved dough into smaller balls (same number as larger balls) and put on cookie sheet
7. Bake 6 to 8 minutes at 350.
8. Cool on rack.

Filling

6 oz chocolate chips
1/2 cup confectioners sugar
1tablespoon water
3 oz. cream cheese

Melt chocolate, sugar, and water over hot water in double boiler. Blend in cream cheese and beat until we'll blended.

Spread over larger cookies and put smaller ones on top.

Scandinavian Almond Bars

Submitted by Colleen Dabney

Ingredients

1 cup sugar
½ cup butter, softened
1 egg
½ teaspoon almond extract
1-3/4 cups all purpose flour
2 teaspoons baking powder
¼ teaspoon salt
1 tablespoon milk
½ cup sliced almonds
ICING:
1 cup confectioners sugar
¼ teaspoon almond extract
1 to 2 tablespoons milk

Instructions

1. In a mixing bowl, cream sugar and butter; beat in egg and extract.
2. Combine dry ingredients; add to creamed mixture and mix well.
3. Divide dough into fourths; roll into 12 in x 3 in rectangles 5 in. apart on greased baking sheets. Brush with milk; sprinkle with almonds.
4. Bake at 325 for 18-20 minutes or until firm to the touch and edges are lightly browned.
5. Cool on pans for 5 minutes, then cut diagonally into 1-in. slices.
6. Remove to wire racks to cool completely.
7. Combine icing ingredients; drizzle over bars.

Giant Ginger Cookies

Submitted by Mary Jo Cooper

Ingredients

2-1/4 c. flour
2 t. ground ginger
1 t. baking soda
3/4 t. ground cinnamon
1/2 t. ground cloves
1/8 t. salt
3/4 c. butter or shortening
1 c. sugar
1 egg
1/4 c. molasses
2 T. coarse or regular sugar

Instructions

1. In a medium bowl, combine the first six ingredients; set aside.
2. In a large mixing bowl, beat butter or shortening with a mixer on low speed for 30 seconds. Gradually add the 1 cup sugar; beat until fluffy. Add the egg and molasses; beat well. Stir the flour mixture into the egg mixture.
3. Shape the dough into 1-1/2 inch balls (1 heaping tablespoon dough each). Roll balls in the 2 T. sugar and place on ungreased cookie sheets about 2-1/2" apart.
4. Bake in a 350 degree oven about 10 minutes or until light brown but still puffed. (Do not overbake.) Let stand on cookie sheets for 2 min; transfer to a wire rack and let cool.

Makes about 24 cookies. They freeze well.

Molasses Cookies

Submitted by Meredith Gilstrap

Ingredients

3/4 cup shortening
1 cup granulated sugar
1 egg
4 tablespoons molasses
1/4 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1 teaspoon cinnamon
3 teaspoon baking soda
2 cups flour

Instructions

1. Preheat oven to 350 degrees. Cream shortening, sugar, and egg. Add the other ingredients.
2. Chill the dough for about an hour. You can roll the dough into balls and dip in granulated sugar, then place on a greased cookie sheet. Or, instead of rolling and dipping in sugar, you can use a large cookie scoop and skip the sugar and put on the greased cookie sheet. They are delicious either way.
3. Press down lightly if you like them a little more crisp. Bake at 350 degrees for 9-10 mins. Enjoy!

Lily Mamula's Shortbread

Submitted by Jen Harman

Ingredients

2 to 3 cups of flour

1/2 lb. butter

1 cup sugar

1 tsp. vanilla

Instructions

Cream butter, mix in sugar, then mix in flour and vanilla. Work it with your hands until it forms a ball. Press into two 8" or 9" diameter circles.

Press dough into greased or lined 8" or 9" pie or cake pans. Prick it all over with a fork. Bake 25 min. at 325.

Notes: Good idea to score it before baking. If using 2 cups of flour, bake at 300 for 30 min.

Flour-Free Peanut Butter Kiss Blossoms

Submitted by Allison Norfolk

Ingredients:

1 cup white sugar
1 cup creamy peanut butter
1 egg
approx. 18 Hershey's Kisses

Instructions

1. Preheat oven to 350 degrees.
2. Combine sugar, peanut butter and egg.
3. Shape into balls (roll in more white sugar if desired), place on ungreased cookie sheet.
4. Bake for 10 minutes. Remove cookies from oven.
5. Press an unwrapped Kiss into center of each warm cookie.
6. Remove cookies to wire rack to finish cooling.

Pecan Pie Cookies

Submitted by Patricia Crowe

Ingredients

1 cup butter or margarine
½ cup sugar
½ cup corn syrup
2 eggs, separated
2 ½ cups sifted flour
Pecan filling

Instructions

1. Stir butter or margarine and sugar on low speed in large bowl. Add corn syrup and egg yolks; beat until thoroughly blended. Stir in flour gradually. Chill.
2. Beat egg whites slightly. Roll 1 tablespoon of dough into a ball. Brush with egg white, place on grease sheet. Leave 2 inches between each cookie.
3. Bake at 350 for 5 mins; remove from oven.
4. Roll ½ tsp filling into a ball and firmly press into center of each cookie. Return to oven for 5-7 minutes more or until lightly browned.
5. Cool 5 min. on cookie sheet. Remove. Cool.

Pecan filling:

½ cup powdered sugar
¼ cup butter or marg.
3 Tablespoons corn syrup
½ cup chopped pecans

Combine sugar, butter and corn syrup in pan, stir. Cook over medium high heat, stirring until mixture reaches a boil. Remove from heat; stir in nuts; chill.

Holiday Sugar Cookies

Submitted by Katie Brazier

Ingredients:

2 cups all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
2/3 cup unsalted butter, softened
2/3 cup granulated sugar
1 large egg
3-4 tbsp. low-fat milk, divided
1 tsp. vanilla extract
1 3/4 cup confectioners' sugar
28 tsp. colored sugar or sugar pearls (9 tbsp. + 1 tsp.)

Instructions

1. In a medium bowl, combine flour, baking powder, and salt; set aside.
2. In a large bowl, with an electric mixer on medium-high speed, cream together butter and granulated sugar until light and fluffy. Add egg, 1 tablespoon milk, and vanilla; beat well. With mixer on low speed, add flour mixture to egg mixture, a little at a time, just until blended.
3. Divide dough into 4 equal balls and shape each into a disk; wrap each with plastic wrap and refrigerate until firm, at least 4 hours or overnight.
4. Preheat oven to 350 F. Line 2 large baking sheets with parchment paper (or use 4 baking sheets and cook all at once).
5. Unwrap 1 disk of dough (keep remaining dough refrigerated). Between 2 sheets of lightly floured wax paper, roll out dough to 1/8-inch thickness; remove top wax paper. Cut into cookies with 2-inch round cookie cutter; freeze raw cookies on wax paper until firm. Place cookies on baking sheets and bake until edges of cookies turn light golden, about 10 minutes. Transfer to wire rack and let cool; repeat with remaining dough, rerolling scraps to yield 56 cookies.
6. Meanwhile, make icing; in a small bowl, whisk together confectioners' sugar and enough of the remaining 2-3 tablespoons milk to make icing smooth and of drizzling consistency. Decorate each cookie as desired with 1/2 teaspoon icing and 1/2 teaspoon colored sugar or sugar pearls. Let icing set before serving.

Makes 56 Servings (1 cookie per serving)

Sweet Dreams Cookies

Submitted by Cindy McClintock

Ingredients

1 cup (2 sticks) unsalted butter, softened
1.5 cups light brown sugar, firmly packed
1 egg, room temperature
1 teaspoon vanilla
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon ground ginger
½ teaspoon salt
1 package (12-oz) semi-sweet chocolate chips
1 cup walnuts
1 cup powdered sugar

Instructions

1. In a large bowl, cream butter and brown sugar until smooth. Beat in egg and vanilla.
2. Combine flour, baking soda, cinnamon, ginger, and salt; blend into butter mixture.
3. Fold in chocolate chips and walnuts.
4. Refrigerate at least one hour or overnight.
5. Preheat oven to 375 degrees. Scoop out 2-ounce portions of dough; shape into balls and roll in powdered sugar. Do not flatten. Arrange rounds on greased baking sheets, spacing 2 inches apart. Bake 5 minutes; rotate pan so cookies bake evenly. Bake about 5 more minutes, or until edges begin to brown.
6. Let cookies sit 2-3 minutes; transfer to racks to cool. Store in airtight container.

Makes 3 dozen cookies.

Gingerbread People

Submitted by Katie Brazier

Ingredients

Cookies:

3 1/1 cups all-purpose flour
1 1/2 tsp. ground cinnamon
1 tsp. ground ginger
1 tsp. baking soda
1/2 tsp. ground cloves
1/2 tsp. salt
2/3 cup packed dark brown sugar
1/4 cup canola oil
3 tbsp. unsalted butter, softened
1/2 cup dark molasses
1 large egg
1 tsp. grated orange or lemon zest

Icing:

1 1/2 cups confectioners' sugar
3 tbsp. hot water
1/8 tsp. vanilla, orange, or lemon extract
1-2 drops food coloring (optional)
Makes 48 Servings (1 cookie per serving)

Instructions

1. To prepare the cookies, in a large bowl, combine the flour, cinnamon, ginger, baking soda, cloves, and salt; set aside.
2. In a medium bowl, with an electric mixer on medium speed, beat the brown sugar, oil and butter until fluffy, 2 minutes. Beat in the molasses, egg, and zest. Gradually add in the flour mixture until combined.
3. Divide the dough into 3 sections; flatten each into a disc. Wrap each in plastic wrap and chill thoroughly, at least 2 hours and up to 2 days.
4. Preheat the oven to 375 F. Spray 2 baking sheets with nonstick spray.
5. Working one disk at a time and keeping the remaining dough in the refrigerator, roll the disk on a lightly floured counter to 1/4-inch thickness. Cut the dough with a 3-inch gingerbread man cutter into 16-inch cookies. Place on prepared baking sheet, 1 inch apart, and bake until just barely dark, about 8 minutes. Repeat with the remaining 2 disks of dough. Cool on a rack.

6. To prepare the icing, in a medium bowl, stir together the confectioners' sugar, hot water, and flavored extract until smooth. If the icing is too thick, add a few more drops of water. Tint with the food coloring, if desired. Decorate the thoroughly cooled gingerbread people with the icing.

Pecan Sandies

Submitted by Melissa Simpson

Ingredients

1 cup butter, softened
1 ½ cup powdered sugar
1 Tablespoon water
1 teaspoon vanilla
2 cups all-purpose flour
1 ½ cup chopped pecans

Instructions

1. Preheat oven to 325F. Beat butter and ½ cup powdered sugar with electric mixer on medium speed until combined. Beat in vanilla and water. Add flour and continue beating. Mix in pecans until all blended.
2. Shape dough into 1-inch balls. Place 1-inch apart on ungreased cookie sheet. Bake about 15 minutes or until bottom is lightly browned. Transfer to wire rack to cool.
3. Place 1 cup powdered sugar in a plastic bag; gently shake cookies in the bag to coat.