

# Holiday Cookie Recipes



**To:**

**From:**

# Colorful Candy bar Cookies Recipe



*No one will guess these sweet treats with the candy bar center start with store-bought dough. Roll them in colored sugar...or just dip the tops for even faster assembly. Instead of using miniature candy bars, slice regular size Snickers candy bars into 1-inch pieces for the centers. —Taste of Home Test Kitchen*

## ***Ingredients***

- 1/2 tube refrigerated sugar cookie dough, softened
- 1/4 cup all-purpose flour
- 24 miniature Snickers candy bars
- Red and green colored sugar

## ***Directions***

1. In a small bowl, beat cookie dough and flour until combined. Shape 1-1/2 teaspoonfuls of dough around each candy bar. Roll in colored sugar.

2. Place 2 in. apart on parchment paper-lined baking sheets. Bake at 350° for 10-12 minutes or until edges are golden brown. Remove to wire racks. Yield: 2 dozen

# Gingerbread Sandwich Trees Recipe

## *Ingredients*

**¾ cup butter, softened**

**1 cup packed brown sugar**

**1 Eggland's Best Egg**

**¾ cup molasses**

**4 cups all-purpose flour**

**3 teaspoons pumpkin pie spice**

**1-1/2 teaspoons baking soda**

**1-1/4 teaspoons ground ginger**

**1/4 teaspoon salt**

**M&M's minis**

**¾ cup vanilla or chocolate frosting**

**Green food coloring, optional**



## *Directions*

1. In a large bowl, cream butter and brown sugar until light and fluffy. Add egg and molasses. Combine the flour, pumpkin pie spice, baking soda, ginger and salt; gradually add to creamed mixture and mix well. Cover and refrigerate for 2 hours or until easy to handle.
2. On a lightly floured surface, roll dough to 1/8-in. thickness.
3. Cut with a floured 3-in. tree-shaped cookie cutter. Place 2 in. apart on ungreased baking sheets. Gently press M&M's into half of the cookies.
4. Bake at 325° for 8-10 minutes or until edges are firm. Remove to wire racks to cool completely.
5. If using vanilla frosting, tint green if desired. Spread frosting over the bottoms of plain cookies; top with decorated cookies. Store in an airtight container.

**Yield: 2 dozen.**

# Christmas Mice Cookies Recipe

## *Ingredients*

- 2/3 cup semisweet chocolate chips
  - 2 cups chocolate wafer crumbs, *divided*
  - 1/3 cup **Daisy Brand® Sour Cream**
  - 36 red colored sugar bead
  - 1/4 cup sliced almonds
  - 18 pieces black shoestring licorice (2 inches each)
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## *Directions*

1. In a microwave, melt chocolate chips; stir until smooth. Stir in 1 cup wafer crumbs and sour cream. Refrigerate, covered, 1 hour or until firm enough to shape.
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2. Place remaining wafer crumbs in a shallow bowl. For each mouse, roll about 1 tablespoon crumb mixture into a ball; taper one end to resemble a mouse. Roll in wafer crumbs to coat. Attach nonpareils for eyes, sliced almonds for ears and licorice pieces for tails. Store in an airtight container in the refrigerator.
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Yield: 1-1/2 dozen.

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# Gingerbread People Recipe

## *Ingredients*

- 6 tablespoons butter, softened
  - 3/4 cup packed dark brown sugar
  - 1/2 cup molasses
  - 1 egg
  - 2 teaspoons vanilla extract
  - 1 teaspoon grated lemon peel
  - 3 cups all-purpose flour
  - 3 teaspoons ground ginger
  - 1-1/2 teaspoons baking powder
  - 1-1/4 teaspoons ground cinnamon
  - 3/4 teaspoon baking soda
  - 1/4 teaspoon salt
  - 1/4 teaspoon ground cloves
  - Decorating icing and assorted candies
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## *Directions*

1. In a large bowl, cream butter and brown sugar until light and fluffy. Beat in molasses, egg, vanilla and lemon peel. In another bowl, whisk flour, ginger, baking powder, cinnamon, baking soda, salt and cloves; gradually beat into creamed mixture. Divide dough in half. Shape each into a disc; wrap in plastic wrap. Refrigerate 30 minutes or until easy to handle.
  2. Preheat oven to 350°. On a lightly floured surface, roll each portion to 1/4-inch thickness. Cut with a floured 4-in. gingerbread boy cookie cutter.
  3. Place 2 in. apart on greased baking sheets. Bake 7-9 minutes or until edges are firm. Remove from pans to wire racks to cool completely. Decorate as desired. Yield: 2-1/2 dozen.
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# Chocolate Reindeer Recipe

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## *Ingredients*

1 cup butter, softened

1 cup sugar

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1/2 cup packed brown sugar

1 Eggland's Best Egg

1 teaspoon vanilla extract

2-1/4 cups all-purpose flour

1/2 cup baking cocoa

1 teaspoon baking soda

44 red-hot candies

Icing (Optional)

1-1/2 cups confectioners' sugar

2 to 3 tablespoons milk

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## *Directions*

1. In a large bowl, cream butter and sugars until fluffy. Beat in egg and vanilla. Combine the flour, cocoa and baking soda; add to creamed mixture and mix well. Cover and refrigerate for at least 2 hours or until easy to handle.
  2. On a lightly floured surface, roll dough to 1/8-in. thickness. Cut with a reindeer-shaped cookie cutter. Place on greased baking sheets.
  3. Bake at 375° for 8-9 minutes. Immediately press a red-hot onto each nose. Cool for 2-3 minutes; remove from pans to wire racks.
  4. If desired, combine confectioners' sugar and milk until smooth. Cut a small hole in the corner of a heavy-duty re-sealable plastic bag; fill with icing. Pipe around edges of cookies and add a dot for the eye.
- Yield: about 3-1/2 dozen.
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# Yummy Cracker Snacks Recipe

## *Ingredients*

- 96 butter-flavored crackers
- 1 cup creamy peanut butter
- 1 cup marshmallow crème
- 2 pounds milk chocolate candy coating, melted
- Holiday sprinkles, optional



## *Directions*

1. Spread half of the crackers with peanut butter. Spread remaining crackers with marshmallow crème; place crème side down over peanut butter crackers, forming a sandwich.
2. Dip sandwiches in melted candy coating, allowing excess to drip off. Place on waxed paper-lined pans; refrigerate for 15 minutes or until set. If desired, drizzle with additional candy coating and decorate with sprinkles. Store in an airtight container.

Yield: 4 dozen.

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# Snickerdoodles Recipe

## *Ingredients*

- 1/2 cup butter, softened
- 1 cup plus 2 tablespoons sugar, *divided*
- 1 egg
- 1/2 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1 teaspoon ground cinnamon



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## *Directions*

1. In a large bowl, cream butter and 1 cup sugar until light and fluffy. Beat in egg and vanilla. Combine the flour, baking soda and cream of tartar; gradually add to the creamed mixture and mix well. In a small bowl, combine cinnamon and remaining sugar.
  
2. Shape dough into 1-in. balls; roll in cinnamon-sugar. Place 2 in. apart on ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

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Yield: 2-1/2 dozen.

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# Zelda's FAMOUS Walnut/Chocolate

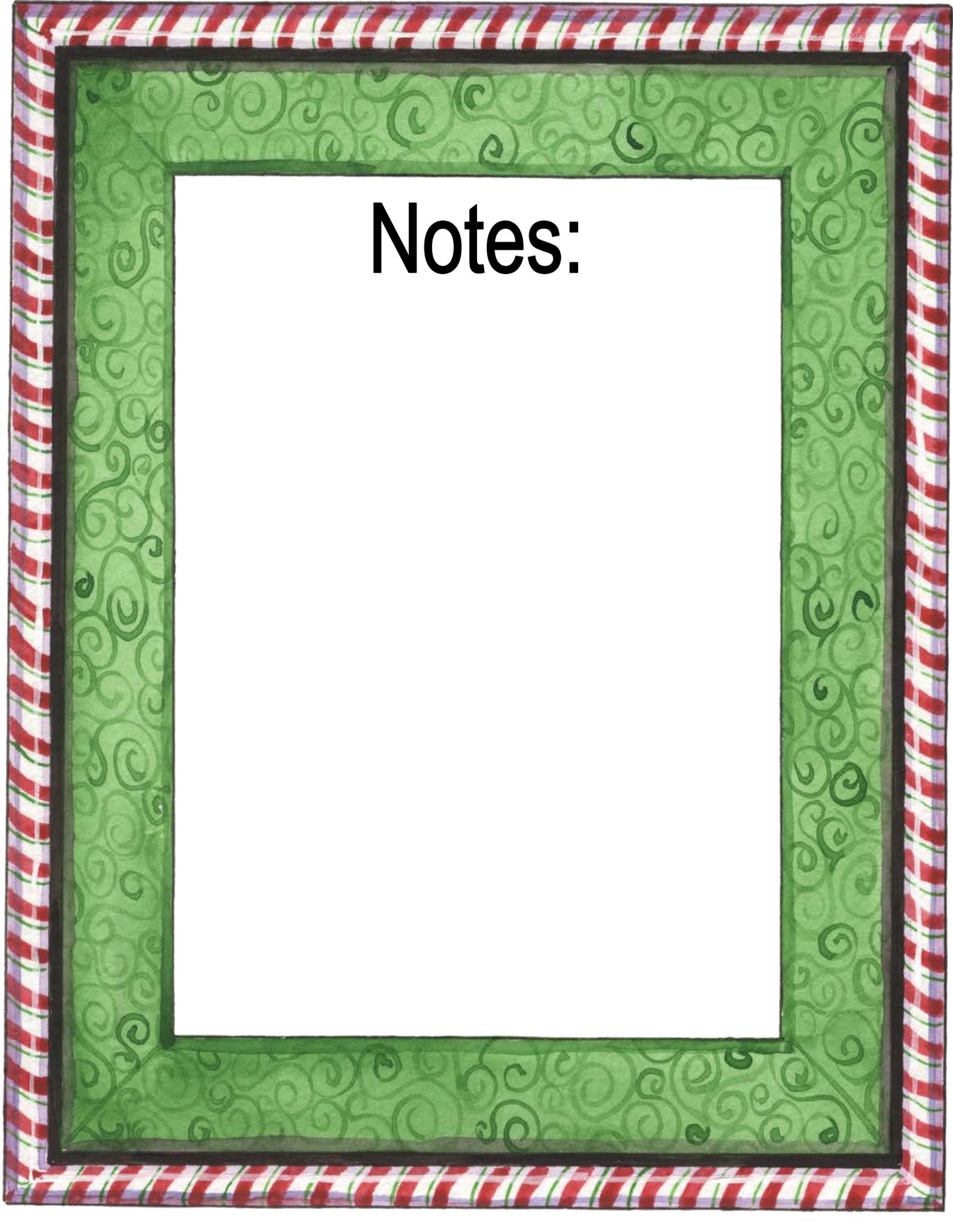
## Chip Cookies

- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt (optional)
- 1 cup (2 sticks) margarine or butter
- 1 cup firmly packed light brown sugar
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 cups Quaker Oats (uncooked)
- 2 cups Chocolate Chips
- One 6 oz. package Walnuts



1. Heat oven to 350°F.
2. (In a large bowl) combine flour, baking soda, cinnamon, & salt. (Set aside)
3. (In a separate bowl) Beat together margarine and sugars until creamy.
4. Add eggs and vanilla to margarine & sugar mixture; beat well.
5. Add combined flour mixture. Mix well.
6. Stir in Oats. Mix well.
7. Stir in Chocolate Chips and Walnuts. Mix together.
8. Drop by rounded tablespoonfuls onto ungreased cookie sheet.
9. Bake 12 to 14 minutes or until golden brown.
10. Cool 1 min. on cookie sheet and remove. Yield: 2-1/2 dozen





**Notes:**