

## Almond Roca Cookies

4 Dozen

1 cu. butter  
1/2 cu. Sugar  
1/2 cu. brown sugar  
1 t. Vanilla  
1 egg yolk  
1 cu. Flour  
1/2 t. Salt  
2 cu. Chocolate chips—semi sweet  
1/3 to 1/2 cu. Chopped or sliced almonds

Cream butter and sugars. Add egg yolk and vanilla. Add flour and salt. Mix well. Spread evenly in ungreased 10 x 15 pan. Bake at 325° for 20 min. Sprinkle with chocolate chips and put back in warm oven to melt. Spread evenly and sprinkle with almonds. Cut while still warm.

Sharon Lyons – December 16, 2020

BENNE SEED THUMBPRINTS  
SOUTHERN LIVING MAGAZINE, DECEMBER 2020  
Made by Nancy Leventon

1 cup un-sifted powdered sugar  
¾ cup butter, softened  
1 large egg, room temperature  
1 tsp vanilla extract  
2 cups all purpose flour  
½ cup benne seeds (sesame seeds)  
½ cup jam or jelly of choice

In a medium bowl with an electric mixer, blend the powdered sugar and butter together for 2 minutes until well combined and fluffy. Add the egg and vanilla and continue beating until combined. Add flour; beat on low speed until just combined, about 1 minute, stopping to scrape down the sides of the bowl. Cover bowl with plastic wrap and refrigerate about 45 minutes.

Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper. Place benne seeds in a small shallow bowl. Using a 1 ½" cookie scoop (2 Tbs) scoop out a portion of the dough. Then shape into a ball with your hands. Roll in the seeds until covered. Place 2" apart on a baking sheet. Using your thumb or the back of a teaspoon, gently press the center of each ball to form a ½" deep indentation.

Bake in two batches in the preheated oven (middle rack) until bottoms are golden and seeds are lightly toasted, 12 to 14 minutes per batch. Remove from the oven and re-press the indentation of each cookie. Transfer to a wire rack and cool completely. **Just before serving** spoon 1 teaspoon jam into the indentation of each cookie.

My comments:

I added salt to the dough. I like sesame seeds a bit salty.

Next time, I would put more sugar in the dough. They could have been sweeter.

Next time, increase the oven temp to 375 and bake about 12 minutes.

Next time, use a slightly smaller scoop. I thought that the cookies were a tad too large.

Reduce the chilling time. The dough was very stiff and hard to scoop out and form into balls. It worked better after sitting on the counter for about 30 minutes.

I filled the depressions with lemon curd or apricot jam. I really like jelly in a thumbprint cookie, but I could not find any jelly in the store, except for mint jelly. I would not want to use that.

Don't fill them too far ahead from serving/eating. The liquid of the jam soaks into the cookie a bit if they sit too long. They should be crisp.

# Christmas Eggnog Cookies

<https://www.lordbyronskitchen.com/christmas-eggnog-cookies/>

*makes 36 cookies*

## For the Cookies:

- 1 cup butter, softened
- 3/4 cup sugar
- 1 cup brown sugar, lightly packed
- 2 large eggs
- 1/4 cup eggnog
- 1 teaspoon rum or vanilla extract
- 4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cream of tartar
- 1 teaspoon ground nutmeg
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## For the Topping:

- 8 tablespoons sugar
- 2 teaspoons ground nutmeg
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## Instructions

- In a large mixing bowl, use a hand-held mixer to cream together the butter and both sugars until light and fluffy.
- Add in the eggs, eggnog, and rum or extract. Beat well to incorporate.
- Add the flour, baking soda, baking powder, cream of tartar, and ground nutmeg. Beat until just incorporated.
- Cover bowl with plastic wrap and refrigerate dough for 1 hour.
- Preheat oven to 350°F. Line a baking sheet with parchment paper or a silicone baking mat. Set aside.
- In a small, shallow bowl, whisk together the topping ingredients and set aside.
- Portion cookie dough into tablespoons. Roll into balls and roll into the topping mixture. Set on prepared baking sheet, leaving 2 inches of space between each cookie.
- Bake for 10 minutes. Remove from oven and allow to cool for 3 minutes before transferring to a wire cooling rack to finish cooling.
- Dust with more freshly ground nutmeg, or drizzle with eggnog glaze.

Becky Nygard – December 16, 2020

# Double Chocolate Peppermint Bark Cookies

From Pinterest

## Ingredients:

- 1 cup flour
- 2/3 cup cocoa powder
- ½ tsp. baking soda
- ¼ tsp salt
- 10 T. unsalted butter, softened
- ¾ cup brown sugar
- ¼ cup sugar
- 1 large egg at room temperature
- 2 tsp. vanilla extract
- 1 ¼ cups milk chocolate or semi sweet chocolate chips
- 1 bag Hershey Candy Cane Kisses, unwrapped
- ¼ cup crushed candy canes

## Instructions

1. In a medium bowl whisk together flour, cocoa powder, baking soda, and salt. In a large bowl beat together butter, brown sugar, and sugar until light and fluffy. Mix in egg and vanilla until blended.
2. Gradually mix in the dry ingredients on low speed until just incorporated, don't over mix. Stir in the chocolate chips by hand. Cover tightly and chill for 2 hours or overnight.
3. Preheat oven to 350 degrees.
4. Roll cookie dough into balls (1-2 T.) Break each ball in half and place one half on the baking sheet. Top with second half of the dough ball and press down to flatten slightly. (I thought this was dumb and just flattened each ball!) Place on a lightly greased or silicone baking sheet two inches apart.
5. Bake for 10-12 minutes until the tops of the cookies are just set. Allow to cool on baking sheet for 5 minutes before transferring to a cooling rack to cool completely.
6. Once cookies are cooled, place peppermint candies in a microwave safe bowl and microwave on 50% power for 2 minutes. Stir, return to microwave at 50% power in 20 second increments stirring after each time until melted and smooth.
7. Dip cookies into melted candy, place on parchment or wax paper lined baking sheet and immediately sprinkle with crushed candy canes. Allow to cool until hardened. Store in airtight container.

Makes 16 cookies.

Jeanne Nygard – December 16, 2020

## Small Quantity Lemon Curd

Zest of one lemon

Juice of the same lemon

1 whole egg

3/8 cup sugar

2 Tbs butter

Pinch of salt

Put everything in a smallish heavy saucepan and heat over medium heat until it starts to thicken. Stir constantly. When it coats a spoon and reaches 175 degrees remove from heat. Adjust the heat so that it never comes to a boil or the egg scorches. Makes enough for moderate use on muffins or w fruit.



## Miniature Christmas Fruitcakes

★★★★☆

*I've found that people who normally won't eat fruitcake make an exception when they sample these. Using mini muffin pans for baking creates fun, single-serving cakes. — Libby Over, Phillipsburg, Ohio*

**TOTAL TIME:** Prep: 25 min. + cooling

Bake: 25 min./batch + cooling

**YIELD:** about 5 dozen.

### Ingredients

1/2 cup light molasses

1/4 cup water

1 package (15 ounces) raisins

1 pound candied fruit, chopped

1 teaspoon vanilla extract

1/2 cup butter, softened

2/3 cup sugar

3 large eggs, room temperature

1 cup plus 2 tablespoons all-purpose flour

1/4 teaspoon baking soda

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1/4 teaspoon ground allspice

1/4 teaspoon ground cloves

1/4 cup whole milk

1 cup chopped nuts

### Directions

1. In a small saucepan, combine molasses and water; add raisins. Bring to a boil. Reduce heat; simmer for 5 minutes. Remove from heat; stir in candied fruit and vanilla. Cool.

2. Meanwhile, in a large bowl, cream butter and sugar until light and fluffy. Add 1 egg at a time, beating well after each addition. Combine the flour, baking soda and spices; add to the creamed mixture alternately with milk, beating well after each addition. Add fruit mixture, mixing well. Fold in nuts.

3. Fill paper-lined miniature muffin cups almost full. Bake at 325° for 22-24 minutes or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from pans to wire racks to cool completely. Store in airtight containers.

I used organic molasses which was very dark in color. Light molasses would be much better.

I halved the recipe which still made about 3 dozen of the mini cupcakes.

# Oatmeal Cranberry Cookies

From Pinterest

1 cup butter, room temperature  
1 cup brown sugar  
1/2 cup granulated sugar  
2 eggs  
1 t vanilla  
1 1/2 cup flour  
1 t baking soda  
1 t cinnamon  
1/2 t salt  
3 cups old fashioned oats  
1 cup fresh cranberries quartered  
1 cup chopped pecans  
1 cup white chocolate chips

1. Preheat oven to 350F.
2. In a large mixing bowl, cream the butter and sugars together until creamy. Mix in eggs one at a time, then mix in the vanilla.
3. In a separate bowl, whisk together the flour, baking soda, cinnamon and salt.
4. Add flour mixture to the butter/sugar mixture and stir until well combined.
5. Stir in oats, cranberries, pecans and white chocolate chips.
6. Drop about a tablespoon of dough onto ungreased cookie sheet for each cookie leaving 2 inches of space between each mound of dough.
7. Bake for approximately 10-12 minutes or until cookies start to brown around the edges. Cool on a cooling rack.

Suzy Johns – December 16, 2020

## Royal Icing

This is the icing Barbie Coleman used on her cookies. Below is brief description, a picture of some Meringue Powders available through Amazon, and a link to the recipe Barbie used.

Sugar cookies are delicious on their own, but they are even better when decorated with a tasty royal icing. If you have never used royal icing before, it is an icing that dries hard. It can be used to create beautifully decorated sugar cookies, gingerbread houses, cakes, and more. Based on the amount of water added to the icing, it can be used to pipe designs that need to hold their shape (e.g., words, image outlines, etc.) or to flood an already outlined design so the icing will create a smooth layer. Using this icing takes a little practice.

Read More Here: [https://windycitybaker.com/royal-icing/?utm\\_source=email&utm\\_medium=S](https://windycitybaker.com/royal-icing/?utm_source=email&utm_medium=S)

Barbie Coleman – December 16, 2020

		
<p>Wilton 8 oz. Meringue Powder Egg White Substitute, 3-Pack ★★★★★ ~ 6,825 \$21<sup>83</sup> (\$0.91/Oz) <del>\$28.09</del> FREE Delivery for Prime members</p>	<p>Chefmaster Deluxe Meringue Powder for Baking &amp; Decorating, Certified Kosher Meringue Powder for Buttercream, Royal... 5 Ounce (Pack of 1) ★★★★★ ~ 607 \$8<sup>99</sup> (\$1.80/Ounce) Save more with Subscribe &amp; Save FREE Delivery for Prime members</p>	<p>Judee's Meringue Powder Mix (11.4 Oz): Make Cookies, Pies, and Royal Icing. Complete Mix: Just Add Water. USA Made in a... 11.4 Ounce (Pack of 1) ★★★★★ ~ 679 \$9<sup>99</sup> (\$0.88/Ounce) FREE Delivery for Prime members Climate Pledge Friendly</p>

# Soft Amaretti Cookies

From Pinterest

## Ingredients

- 2 ½ cups almond flour
- 1 cup sugar
- Lemon zest of one medium lemon
- 3 egg whites
- 1 tsp bitter almond extract
- extra granulated sugar – approx.. ½ cup on a dinner plate

## Instructions

1. Preheat oven to 325 degrees. Position rack in the center.
2. Prepare one large baking sheet – parchment paper, silicone sheet, etc.
3. In a large bowl, whisk almond flour and sugar together.
4. Add grated lemon zest and whisk a few more times. Set aside.
5. In separate bowl, whisk egg whites to a soft peak stage. Add almond extract.
6. Gently incorporate the egg whites to the dry ingredients. Once the dough is completely moist you are done.
7. Make balls of approximately 1 – 2 T. of dough.
8. With slightly damp hands press your palms into the plate of sugar.
9. Roll each ball of dough with your sugar coated hands and then in the sugar on the plate.
10. Place on prepared baking sheet. Bake for 25 minutes or until the bottoms are gold brown in color.
11. Cool before storing at room temperature in airtight container. Will keep for 3-4 days.

Jeanne Nygard – December 16, 2020

## Note:

1. I didn't have Bitter Almond Extract so I used regular Almond Extract. The flavor was ok but when making them again I might use more of the regular extract if I still don't have Bitter Almond Extract.
2. This cookie gets 5\*\*\*\*\* in my estimation. For some reason the recipe seemed daunting before starting but I quickly realized it was a very easy and quick recipe.

# Speculaas

From *Of Dutch Ways* by Helen Colijn

## Ingredients

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup butter or margarine, softened
- 2 eggs, beaten
- 2 tsp. vanilla
- 3 ½ cup flour
- 2 tsp. baking soda
- ¼ tsp. ground cloves
- ¼ tsp. allspice
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- ¼ tsp. salt

## Instructions

1. Cream the sugars with the butter and vanilla. Blend in the eggs and beat well.
2. Sift the flour with the rest of the dry ingredients and beat into the butter mixture.
3. Divide the dough into 2 equal portions and shape into long oval-shaped rolls about 2 ½ by 1 ½ inches in diameter.
4. Wrap in waxed paper or foil and chill in refrigerator overnight.
5. Cut into 1/8 – 1/4 inch slices and place ½ inch apart on a greased cookie sheet.
6. Bake in preheated 350 oven 10-15 minutes depending on the thickness of the cookies. The thin cookies will be crisp and the thicker ones a bit chewy. Barb has found that baking from 7-10 works for her.

Makes at least 6 dozen cookies.

Barb Selis – December 16, 2020

# Ultimate Magic Bars

## Ingredients:

### For the crust

- 1 cup unsalted butter at room temperature
- ½ cup light brown sugar
- 1 tsp. Vanilla
- 2 ½ cups all-purpose flour

### For the bars:

- 14 oz. can sweetened condensed milk
- 1 ½ cups coarsely chopped pecans
- 1 ½ cups shredded coconut
- ¼ cup caramel sauce (microwaved for 15 seconds)
- 1 cup semisweet chocolate chips
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## Directions:

1. Preheat oven to 350 degrees. Line 9 x 9 inch square baking pan with parchment paper, allowing it to hang over all sides.
2. Using an electric mixer, beat butter with brown sugar on medium heat until light and fluffy for about 3 minutes. Add vanilla and mix to combine. Reduce speed to low and add flour slowly. Dump mix into prepared pan and press into even layer. Bake until edges are golden brown (15 minutes)
3. Remove from the oven, sprinkle with pecans. Top with coconut and pour condensed milk over all. Then drizzle caramel sauce on top and cover with chocolate chips. Return to oven until edges are light golden brown (20 – 25 minutes)
4. Place pan on wire rack to cool completely, then refrigerate for at least 30 minutes before cutting into squares. (I cut them into small squares, as these are very rich) The bars can be kept at room temperature or in an airtight container for up to 5 days.

Jan Leth – December 16, 2020