

Thumbprint Cookies

COOKIES – Sunset Creative Cooking Library – 1994

1 cup butter, softened
½ cup firmly packed brown sugar
2 eggs, separated
½ tsp. vanilla
2 ½ cups all-purpose flour
¼ tsp. salt
1 ½ cups finely chopped walnuts
3 to 4 tbsp. red current jam or raspberry jam

In a large bowl, beat butter and sugar until creamy. Separate eggs. Place whites in a small bowl, lightly beat, and set aside; then beat yolks and vanilla into butter mixture. In another bowl, stir together flour and salt. Add to butter mixture; blend thoroughly. With your hands, roll dough into 1-inch balls.

Dip each ball in egg whites, then roll in walnuts. Place on greased baking sheet or baking sheet lined with parchment paper.

With your thumb or the tip of a spoon, make an indentation in center of each ball. (I used the end of a cow magnet I purchased at The Farm Store in Chehalis. It is the right size and shape.)

Neatly fill each indentation with about ¼ tsp. red currant jelly or raspberry jam.

Bake in a 375 degree oven for 12 to 15 minutes or until lightly browned. Let cool on baking sheets for about a minute, then transfer to racks and let cool completely. Store airtight.

Kristi Nelson – 2021 Cookie Exchange – December 15, 2021

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.

Jeanne Nygard – 2021 Cookie Exchange – December 15, 2021

RUSSIAN TEACAKES
Recipe from Betty Crocker Cookbook

1 cup butter, softened
½ cup powdered sugar
1 tsp vanilla extract
2 ¼ cups all purpose flour
¼ tsp salt
¾ cup finely chopped nuts

Heat oven to 400 degrees. Mix thoroughly butter, sugar and vanilla. Work in flour, salt and nuts until the dough holds together. Shape dough into 1 inch balls. Place on ungreased baking sheets. Bake 10-12 minutes until set but not brown.

While still warm, roll in powdered sugar. Cool completely. Roll in sugar again.

Makes about 4 dozen cookies.

Variation: Ambrosia Balls: omit nuts, add 1 cup of finely cut coconut and 1 Tbs grated orange peel with the flour.

Made for Christmas cookie exchange by Nancy Leventon, December 15, 2021.

Christmas is not Christmas without Russian Teacakes!

Rolo Cups

From *Pinterest*

Ingredients:

- 2 ¼ c. flour
- 1 tsp. Baking soda
- 1 tsp. salt
- 1 c. butter
- ¾ c. granulated sugar
- ¾ c. packed brown sugar
- 1 tsp. vanilla extract
- 2 large eggs
- 12 oz. mini chocolate chips
- 60 Rolo Candies, unwrapped

Instructions:

1. Preheat oven to 350 degrees. Spray mini cupcake cookie tins with non-stick cook spray.
2. In a small bowl, combine the flour, baking soda, and salt.
3. Beat butter, sugars and vanilla extract in large mixer bowl until creamy.
4. Add eggs, one at a time, beating well after each addition.
5. Gradually beat in flour mixture. Stir in chocolate chips.
6. Make 1" balls of dough and put in prepared cupcake tins.
7. Bake 9-11 minutes, until the edges turn golden color.
8. As soon as the "cups" are out of the oven, press one Rolo candy into the center of each.
9. Let cool completely in pans before removing.

Jeanne Nygard – 2021 Cookie Exchange – December 15, 2021

CRANBERRY-ORANGE WHITE CHOCOLATE DROPS

Bake – 12 – 14 minutes

Yield – 50 cookies

Ingredients:

1 cup of unsalted butter
1 cup of brown sugar
¾ cup of white sugar
1 tsp. Salt
2 tsp. Vanilla
1/8 tsp. Orange oil or zest of 1 orange
1 large egg
½ tsp. Baking soda
2 ¾ cups sifted flour
1 ½ cups white chocolate chunks or pieces
1 ½ cups dried cranberries
1 cup chopped pecans or walnuts

Instructions:

1. Preheat oven to 375 degrees and lightly grease or cover with parchment baking pans
2. Combine softened butter with the sugars, salt, vanilla and orange flavoring
3. Add egg and beat until well blended
4. Add baking soda and flour and mix
5. Stir in chunks or chips, cranberries and nuts
6. Scoop rounded tablespoons of dough onto baking sheets. Flatten into discs.
7. Bake cookies for 12 -14 minutes until lightly browned
8. Remove cookies from oven, let rest on pan for five minutes before putting them on cooling rack.

Jan Leth – 2021 Cookie Exchange - December 15, 2021

Chewy Chocolate Ginger Molasses Cookies

Ingredients:

- ¾ c. butter, melted
- 1/3 c. dark brown sugar, packed
- 1/3 c. granulated sugar, plus extra for rolling
- 1/3 c. molasses
- 1 ½ T. grated fresh ginger
- 1 large egg
- 1 tsp. vanilla extract
- 1 ½ c. all-purpose flour
- ½ c. cocoa powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. ground ginger
- ½ tsp. fine sea salt
- 1 c. chocolate chips and/or chopped nuts

Instructions:

1. Whisk melted butter, sugars, and molasses in a large bowl. Whisk in fresh ginger, egg, and vanilla. Sift the dry ingredients into the bowl and stir until combined (dough will be soft). Stir in chocolate chips and/or nuts. Chill dough for a least 2 hours or overnight.
2. Preheat oven to 350 F. Grease 2 baking trays or line with parchment paper.
3. Portion 1 T. of dough and shape into a ball. Roll each cookie in granulated sugar to coat and place on the baking trays, 2 inches apart. Bake 10-12 minutes, until they crinkle and feel set at the edges when gently press. Cool cookies on the trays for 10 minutes before removing. Makes about 30 cookies.

Jan Snider – 2021 Cookie Exchange – December 15, 2021.

Lemon Shortbread Cookies

Crisp lemon shortbread cookies dipped in white chocolate and topped with pistachios. A pretty spring cookie bursting with flavor.

Prep Time 1 hr Cook Time 10 mins Chilling Time 2 hrs Total Time 1 hr 10 mins
Servings: 30 Author: Julie Clark

Lemon Shortbread Cookies <https://www.tastesoflizzyt.com/lemon-shortbread-cookies/>

Ingredients

- 1 cup unsalted butter (softened)
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ teaspoon lemon extract
- $\frac{1}{2}$ teaspoon salt
- zest of $\frac{1}{2}$ lemon
- 2 cups white flour
- 1 $\frac{1}{4}$ cups white chocolate chips
- 1 teaspoon shortening (optional)
- $\frac{1}{4}$ cup chopped pistachio nuts

Instructions

1. In a stand mixer fitted with a paddle attachment cream together the butter and sugar. Add in the lemon extract, salt and zest. Lastly add in the flour, mixing on low until the dough comes together. Shape the dough into a disk and wrap in plastic wrap. Cover and refrigerate for at least 2 hours up to overnight.
2. Preheat oven to 350 degrees.
3. Roll the dough to $\frac{1}{4}$ inch thick. Cut out with fluted square cutter, or other desired shapes. Place the cookies on a parchment lined baking sheet and bake for 10-11 minutes or until very lightly browned on the edges.
4. Transfer the baked cookies to a cooling rack. Allow to cool completely.
5. Melt the white chocolate chips and shortening together in the microwave. Heat for 30 seconds at a time, stirring in between, until completely smooth. The shortening makes the melted chips a little thinner and easier to dip, but it is completely optional.
6. Dip half of each cookie in the melted chocolate. Immediately sprinkle with pistachios. Place the finished cookies on a cookie sheet lined with a piece of waxed paper or parchment to finish drying. The process can be sped up by putting the cookies in the refrigerator until the chocolate hardens.

Prepared by Renae Seegmiller Dec 5, 2021. Changes made: instead of Lemon, made one batch with almond extract with dark chocolate and chopped almonds, another batch with peppermint extract with white chocolate and crushed candy cane.

Renae Seegmiller – Cookie Exchange – December 15, 2021

Butterscotch Cookies

Mix with hands -

½ lb. butter

½ c. brown sugar

2 c. flour

Make balls and press down fairly thin.

Press a pecan half on top of each

Bake in 350 degree oven for about 8+ minutes.

Let stand about 2 minutes before removing from pan

Makes 30 cookies

Suzy Johns – Cookie Exchange – December 15, 2021