

Mr. Food
TEST KITCHEN

12 Days of Christmas Cookies II

More Festive Christmas Cookie Recipes You'll Love



"OOH IT'S SO GOOD!!®"



12 Days of Christmas Cookies II: More Festive Christmas Cookie Recipes You'll Love

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Dear Friend,

We hope you're starting to get into the Christmas spirit. With the holidays just around the corner, we're ready to start spreading some holiday cheer the best way we know how... cookies! Whether we're bringing in treats for our coworkers or making sweets for our family to munch on with a side of eggnog, we simply can't get over how much we love making Christmas cookies!

Since we couldn't decide what cookies to make, we decided to ask for your help! You submitted your favorite original Christmas cookie recipes, and boy, we were blown away by how creative you all were. After much debate, we chose our top twelve recipes and left it up to you to pick your favorite. We were so happy to see that you loved Rosemary's **Ricotta Almond Cookies** (page 1) as much as we did! It took a lot of self-control to take the time to frost them 'cause we just wanted to gobble 'em down right out of the oven.

We loved the rest of the Christmas cookies you submitted so much that we knew we had to put 'em together into an eBook, so we could make them all! We've got a great variety to choose from, too. Embrace your favorite holiday spices with recipes like our **Ginger Crinkles** (page 3) and **Spice It Up Cookies** (page 7). You can have fun with decorating with recipes like the **Best Christmas Cookies** (page 4) and **Karen's Buttery Sugar Cookies** (page 2). You can even bake some tasty fruit cookies with recipes like **Christmas Cherry Winks** (page 5) and **Chocolate- and Pistachio-Dipped Cranberry Shortbreads** (page 10). Plus, there are so many more to choose from that we think it's about time you dove right in to get a sample of that...



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Kelly Howard Patty



P.S. Enjoy this eBook filled with 12 festive Christmas cookies. Remember, our *12 Days of Christmas Cookies II* eBook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Table of Contents



Voted #1! Ricotta Almond Cookies	1
Karen's Buttery Sugar Cookies.....	2
Ginger Crinkles.....	3
Best Christmas Cookies.....	4
Christmas Cherry Winks.....	5
Cowboy Cookies.....	6
Spice It Up Cookies.....	7
Frosty Cherry Cookies.....	8
Sand Tarts.....	9
Chocolate- and Pistachio-Dipped Cranberry Shortbreads.....	10
Grandma's Dressed-Up Molasses Cookies.....	11
Christmas After-Dinner Cookies.....	12



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Ricotta Almond Cookies



After finding this handwritten recipe from her mother, Rosemary, from Schenectady, New York gave it a shot and her family and friends have since enjoyed these cookies which she won first place for at a local Little Italy Festival!

Makes: 4 dozen

Cooking Time: 11 min

What You'll Need:

4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 eggs
2 cups granulated sugar
1 pound whole milk ricotta cheese
1 stick butter-flavored shortening
2 teaspoons almond extract, divided
1 cup chopped almonds
1 cup confectioners' sugar
3 teaspoons water
1/4 cup sliced almonds for garnish



What To Do:

1. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, sift together flour, baking soda, and salt; set aside.
3. In another large bowl, with an electric mixer, beat together eggs, sugar, ricotta cheese, shortening, and 1 teaspoon almond extract, until smooth. Alternately add flour mixture and chopped almonds to ricotta mixture, and beat until well blended. Drop mixture by tablespoonfuls onto prepared baking sheets.
4. Bake 11 to 13 minutes, or until the bottoms of the cookies are golden. Remove to a wire rack and let cool completely before frosting.
5. Meanwhile, in a medium bowl, combine confectioners' sugar, remaining almond extract, and water; mix well until smooth. Drizzle cooled cookies with frosting and sprinkle with sliced almonds.



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Karen's Buttery Sugar Cookies



Karen, from Blue Lake, California explains that the best part of this recipe is being able to personalize the cookies however you like. You can make them fruity, add some chocolate or sprinkles -- whatever you like!

Makes: 5 dozen

Chilling Time: 1 hr

Cooking Time: 10 min

What You'll Need:

5-1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/2 teaspoon salt
2 sticks butter, softened
1 cup shortening
1 cup vegetable oil
2-1/2 cups confectioners' sugar
2 eggs
2 teaspoons vanilla extract
1/2 cup fruit preserves for filling (see Note)



What To Do:

1. In a large bowl, combine flour, baking soda, cream of tartar, and salt; set aside.
2. In a large bowl, with an electric mixer, cream butter and shortening until light and fluffy, about 1 minute. Beat in oil, sugar, eggs, and vanilla. Gradually add dry ingredients and continue to beat until well combined and fluffy. If dough is too wet to roll into balls with your hands, add flour until dry enough. Cover and chill at least 1 hour.
3. Preheat oven to 350 degrees F.
4. Form dough into 1-inch balls. Place on ungreased baking sheets 1 inch apart. Press thumb into center of each cookie ball to make an indentation. Fill each "imprint" with about 1/4 teaspoon each of preserves.
5. Bake 10 to 12 minutes, or until edges begin to brown. Immediately remove to a wire rack to cool completely.



The amount of preserves you'll use will depend upon the size of your thumbprints! And be sure to use preserves 'cause jams and jellies tend to liquefy while baking.

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Ginger Crinkles



These Ginger Crinkles come from Kristen in Chattanooga, Tennessee, whose mom has tweaked the recipe to perfection. They're a constant request every year at Christmas cookie exchanges and no one can believe there's no butter in them!

Makes: 4 dozen

Cooking Time: 10 min

What You'll Need:

2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
2/3 cup vegetable oil
1-1/2 cups sugar, divided
1 egg
1/4 cup molasses



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine flour, salt, baking soda, cinnamon, and ginger; set aside.
3. In another large bowl, with an electric mixer, combine oil and 1 cup sugar and mix briefly. Add egg and mix until fully incorporated. Stir in molasses. Gradually add flour mixture and continue to stir until well combined. (Dough will be sticky.)
4. Place remaining sugar in a shallow dish. Form dough into 1-inch balls and roll in sugar. Place on ungreased baking sheets 2 inches apart.
5. Bake 10 to 12 minutes, or until lightly browned. Remove to a wire rack to cool completely.



For an extra fancy touch, dip cooled cookies halfway into melted white chocolate and sprinkle with colored sugars.

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Best Christmas Cookies



This recipe was handed down to Mary Jane, from New Holstein, Wisconsin from her mother who originally received it from an elderly neighbor over 100 years ago!

Makes: 3 dozen

Chilling Time: 8 hr

Cooking Time: 10 min



What You'll Need:

2 sticks butter, softened
2 eggs
Pinch of salt
1 teaspoon vanilla extract
2 cups confectioners' sugar
1 teaspoon baking soda
1 tablespoon sour milk (see Note)
3-1/2 cups cake flour



What To Do:

1. In a large bowl, combine all ingredients; mix well. Cover and refrigerate overnight.
2. Preheat oven to 375 degrees F. On a lightly floured work surface, use a rolling pin to roll dough to 1/4-inch thickness. Using cookie cutters, cut out cookies and place on ungreased baking sheets.
3. Bake 10 to 12 minutes, or until golden around edges. Remove to a wire rack to cool completely.



To make sour milk, stir together 1 cup milk with either 1 teaspoon vinegar or lemon juice. Let mixture sit 10 to 15 minutes. The milk should begin to curdle slightly. You now have sour milk for your baking needs!

Once cool, decorate with your favorite icing.

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Christmas Cherry Winks



Linda from Norwich, Connecticut started making these cookies with her mom and dad when she was younger and has continued to make them around Christmastime every year since!

Makes: 30 cookies

Cooking Time: 10 min

What You'll Need:

1 stick butter, softened
1/2 cup brown sugar
1 egg yolk
1/2 teaspoon vanilla extract
2 teaspoons orange rind
2 teaspoons lemon rind
1 cup all-purpose flour
1/2 teaspoon salt
1/2 cup chopped walnuts
1 (16-ounce) can vanilla frosting
3 to 4 drops green food color
15 maraschino cherries, drained on paper towel, cut in half



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine butter, brown sugar, egg yolk, vanilla, orange rind, and lemon rind. Gradually add flour, salt, and walnuts until well combined. Shape into 1-inch balls and place 2 inches apart on ungreased baking sheets.
3. Bake 8 to 10 minutes, or until bottoms are golden. Remove to wire rack to cool.
4. In a small bowl, combine frosting and food color; mix until well blended, adding more, if necessary, to reach desired color. Frost each cookie then top with a cherry half.



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Cowboy Cookies



These deliciously chewy Cowboy Cookies were shared with us by Jean, from Hadley, Pennsylvania who originally got this recipe from a woman in her Sunday school class. Wash them down with a tall glass of milk and you're in business!

Makes: 3 dozen

Cooking Time: 15 min

What You'll Need:

2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup shortening
1 cup granulated sugar
1 cup firmly packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups rolled oats
12 ounces semi-sweet chocolate chips



What To Do:

1. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
2. In a medium bowl, sift together flour, baking soda, baking powder, and salt; set aside.
3. In a large bowl, cream shortening, sugars, eggs, and vanilla until light and fluffy. Add flour mixture and mix well. Stir in oats and chocolate chips. Drop mixture by teaspoonfuls onto prepared baking sheets.
4. Bake 12 to 15 minutes, or until lightly browned. Remove to wire rack to cool completely.



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Spice It Up Cookies



Annie from Spring Lake, New Jersey shared her recipe for Spice It Up Cookies with the Test Kitchen and explained that the Chinese Five Spice makes these cookies truly stand out and leaves your kitchen smelling festive!

Makes: 2-1/2 dozen

Cooking Time: 12 min

What You'll Need:

- 1 (18.25-ounce) package white cake mix
- 1 egg
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 teaspoon vanilla extract
- 1 tablespoon Chinese Five Spice powder
- 1 cup granulated sugar



What To Do:

1. Preheat oven to 350 degrees F. Cover a baking sheet with parchment paper or non-stick aluminum foil.
2. In a large bowl, mix first 5 ingredients until well combined, dough will be sticky. Place sugar in a shallow bowl.
3. Using a teaspoon coated with cooking spray, scoop dough and form into 1-inch balls. Roll each ball in the sugar and place on prepared baking sheet.
4. Bake for 10 to 12 minutes. Remove cookies from oven and let cool for 10 minutes. Remove cookies to a wire rack and let cool completely.



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Frosty Cherry Cookies



Every Christmas, Susan from Merrimac, Wisconsin gets together with her friend to bake all day long. This recipe is one of her favorites, and she's been making it for 15 years!

Makes: 6 dozen

Cooking Time: 8 min

What You'll Need:

1 stick butter, softened
1-1/2 cups sugar, divided
1 egg, slightly beaten
1/2 teaspoon almond extract
1-1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 cup crushed oven toasted rice cereal
1/2 cup candied red cherries, cut into quarters



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine butter and 1 cup sugar. Stir in egg and almond extract. Stir in flour, salt, baking soda, and baking powder; mix well. Add cereal and cherries and mix well.
3. Place remaining sugar in a shallow dish. Shape dough into 3/4-inch balls. Roll in sugar to coat and place 2 inches apart on ungreased baking sheets.
4. Bake 8 to 10 minutes, or until bottoms of cookies are lightly browned. Remove to a wire rack to cool completely.



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Sand Tarts



Growing up, Sarah made these cookies with her mother every year for Christmas. Because they're so easy to make, she was able to do most of the work herself. Today, her granddaughter always requests these cookies, and Sarah happily obliges.

Makes: 3 dozen

Cooking Time: 20 min

What You'll Need:

2 sticks butter
1-1/4 cups confectioners' sugar, divided
2 teaspoons vanilla extract
1 teaspoon water
2 cups all-purpose flour
1-1/2 cups chopped pecans



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, with an electric mixer, cream butter and 1/4 cup sugar. Add vanilla and water; mix well. Gradually add flour and continue to mix until well combined. The dough will be a little stiff. Add pecans and mix well. Using about 1 tablespoon of dough per cookie, shape into small crescents or short rolls.
3. Bake on ungreased baking sheets 18 to 20 minutes.
4. Place remaining sugar in a shallow dish. Remove cookies from oven and when cool enough to handle, roll in confectioners' sugar. Handle these gently, as they can break or crumble easily.



Chocolate- and Pistachio-Dipped Cranberry Shortbreads



Courtney, from Columbus, Ohio developed these cookies with a recipe in mind that everyone could agree on. The zest of the orange with the crunch of the pistachio and sweetness of the chocolate is a combination that will surely bring everyone together!

Makes: 2 dozen

Chilling Time: 30 min



Cooking Time: 25 min

What You'll Need:

2 sticks unsalted butter, at room temperature
2 teaspoons salt
3/4 cup granulated sugar
2 cups plus 1 tablespoon all-purpose flour
3/4 cup sweetened dried cranberries, chopped
Zest from one orange
2 teaspoons fresh orange juice
8 ounces semisweet chocolate chips
1/2 cup pistachios, rough chopped



What To Do:

1. In a large bowl with an electric mixer on medium-high speed, beat butter, salt, and sugar about 3 to 4 minutes, or until creamy. Add the flour and beat on medium speed until a soft dough forms. With mixer on low speed, add cranberries, orange zest and orange juice.
2. Line 2 baking sheets with parchment paper. Shape the dough into 1-inch balls and place on baking sheets. Flatten cookies into 1-inch-thick rounds with bottom of a small glass, dipping in sugar to prevent sticking.
3. Place pans in freezer 30 minutes before baking (see Note). Preheat oven to 300 degrees F.
4. Bake 20 to 25 minutes, or until edges are very light brown. Allow cookies to cool on baking sheets.
5. Melt chocolate chips in the microwave, stirring at 30 second intervals until smooth. Place chopped pistachios in a small bowl. Line baking sheets with wax paper.
6. Once cookies are cooled, dip halfway into melted chocolate; shake off excess, sprinkle with pistachios, and place on wax paper-lined baking sheets to set.



Do not skip freezing the cookies before baking; otherwise the cookies will spread too far.

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Grandma's Dressed-Up Molasses Cookies



Connie, from Mobile, Alabama was given the original molasses cookies recipe from her Grandma and over the years, has tweaked it a bit to be a little more "dressed up." She makes them every year around the holidays!

Makes: 5 dozen

Cooking Time: 12 min

What You'll Need:

- 1-1/2 cups butter-flavored shortening
- 2 cups granulated sugar
- 1/2 cup dark molasses
- 2 eggs, at room temperature
- 4 cups all-purpose flour, sifted
- 4 teaspoons baking soda
- 4 teaspoons pumpkin pie spice
- 1 teaspoon salt
- 1 cup turbinado sugar
- 3/4 pound vanilla-flavored coating



What To Do:

1. In a large saucepan, melt shortening over low heat. Remove from heat and allow to cool. Once cooled, add sugar, molasses, and eggs, beating well.
2. In a separate bowl, combine flour, baking soda, pumpkin pie spice and salt. Add dry ingredients to shortening mixture all at once and stir until well combined. Refrigerate until chilled.
3. Preheat oven to 350 degrees F. Cover baking sheets with parchment paper.
4. Place turbinado sugar in a shallow bowl. Form dough into walnut-sized balls, roll in sugar, and place on prepared baking sheets.
5. Bake 10 to 12 minutes, or until slightly browned around the edges and slightly soft in the middle. Remove to a wire rack to cool completely.
6. Melt vanilla-flavored coating according to package directions. Dip cookies halfway into melted chocolate; shake off excess and place on wax paper-lined baking sheets to set.



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Christmas After-Dinner Cookies



Robin, from Chino Valley, Arizona shared her recipe for Christmas After-Dinner Cookies that her mom has been making since she was little. The mint adds a refreshing taste to this cookie that is a perfect way to end a meal.

Makes: 5 dozen

Chilling Time: 1 hr

Cooking Time: 10 min

What You'll Need:

2 cups semisweet chocolate chips
1-1/2 sticks butter
1-1/2 cups packed light brown sugar
2 tablespoons water
2 eggs
2-1/2 cups all-purpose flour
1-1/4 teaspoons salt
1 teaspoon baking soda
2 (4.67-ounce) packages chocolate mint wafer candies (each one cut in half)



What To Do:

1. In a small saucepan over medium heat, melt chocolate chips and butter.
2. In a large bowl, combine chocolate mixture, brown sugar, and water; cool slightly. Beat in eggs. Gradually add flour, salt, and baking soda. Beat with an electric mixer on low speed until well combined. Cover and chill at least 1 hour.
3. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
4. Shape into 1-inch balls and place 2 inches apart on prepared baking sheets.
5. Bake 8 to 10 minutes, or until bottoms of cookies are lightly browned; remove from oven. Place half a mint on top of each warm cookie. Remove to wire rack and cool one minute. Gently spread melted mint over tops of cookies and cool completely.



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