



2019
Working@Duke
Holiday
Cookie
Contest

Grab a glass
of milk
and enjoy!

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Recipes from the Duke Holiday Cookie Contest.
Each recipe is listed as it was submitted by the baker.

Kelsey Liddle

Student Records Coordinator, Pratt School of Engineering

Abstract Art Cookies

Ingredients

For the Cookies:

- 2 1/2 cups/320 grams all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1 cup/225 grams unsalted butter (2 sticks), softened
- 3/4 cup/150 grams granulated sugar
- 1 large egg, at room temperature 1
- 1 teaspoon vanilla extract
- 1 teaspoon chopped rosemary
- Zest of 1 lemon

For the Glaze:

- 1-pound/455-gram box confectioners' sugar (3 3/4 cups), plus more if needed
- 3 tablespoons light corn syrup
- 2 teaspoons fresh lemon juice
- 3 to 4 tablespoons warm water, plus more as needed

For the Decorations:

- 1/4 cup finely chopped raw (not roasted) pistachios
- 2 tablespoons crushed freeze-dried raspberries
- 2 tablespoons dried edible rose petals
- 1/4 cup pomegranate seeds, blotted dry
- 2 teaspoons pomegranate juice
- 3 tablespoons confectioners' sugar

Directions

For the Cookies:

- Combine flour, baking powder and salt in a medium bowl, and whisk to combine. Set aside.
- In the bowl of a stand mixer fitted with the paddle attachment, cream together butter and granulated sugar on medium-high speed until light and fluffy, 2 to 3 minutes. Add egg and vanilla, and beat on medium speed until well combined, scraping the bowl as needed.
- Add flour mixture and beat on low speed just until combined. Scrape the bowl and fold a few times to make sure everything is well combined. Wrap dough in plastic wrap, flatten into a disk, and chill until firm, at least 1 hour.



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- Heat oven to 350 degrees. Roll out dough 1/4-inch thick. Use 3-inch floured cutters to cut out cookies, and transfer to two parchment- or silicone mat-lined baking sheets, spacing the cookies about 1 1/2 inches apart. Re-roll scraps as needed, chilling as needed until firm before rolling and cutting again. Freeze until very firm, about 10 minutes.
- Bake until golden brown at the edges, 12 to 14 minutes.
- Let cool a few minutes on the baking sheets, then transfer to wire racks to cool completely. Cookies will keep in an airtight container at room temperature for up to 2 weeks or frozen up to 3 months.

For the Glaze and Decorations:

- Prepare the glaze: Add box of confectioners' sugar, corn syrup, lemon juice and 3 tablespoons warm water to a medium bowl. Stir with a fork to combine well, slowly adding water as needed to achieve the desired consistency. You should have 2 cups of glaze. Test the glaze on a cookie as you go: If it doesn't spread out on its own to a smooth finish within 10 seconds, it is too thick and needs more water. If it runs off the edge of the cookie, it's too thin and needs more confectioners' sugar.
- Let glaze sit, tightly covered until ready to use, stirring occasionally. The glaze will keep for at least a week in a small airtight container like a glass jar.
- Decorate the cookies: Pour the glaze into a medium bowl. Holding a cookie by the edges, with the top-side down, dip into the glaze, moving the cookie around a bit to make sure the glaze coats the whole surface. Gently shake the cookie from side to side to let the excess drip off.
- Use a small offset spatula to stop the flow of icing, gently scrape the cookie against edge of bowl, and flip the cookie over. Use the spatula to spread the icing to pop any air bubbles, and make sure it goes all the way to the edges. It should quickly smooth out on its own. If not, thin out the glaze a bit until it does. Use your fingers to wipe away any icing on the outside edges.
- Place on a cooling rack set over a parchment- or wax paper-lined baking sheet. Coat cookies a few at a time. While the icing is still wet, sprinkle the cookies as desired with the pistachios, raspberries, rose petals and pomegranate seeds. Repeat until all the cookies are coated and decorated.
- Scoop out 1/4 cup of the remaining cookie glaze and transfer to a small bowl. Add the pomegranate juice and 3 tablespoons confectioners' sugar (which will thicken it). Using a small spoon, drizzle the pink icing all over the cookies. Let dry completely. Cookies will keep at room temperature in an airtight container for 2 days, or up to 1 week without the pomegranate seeds.

Sara Roy

Clinical Research Coordinator, Pediatrics

Bourbon & Toffee Brown Butter Chocolate Chip Cookies

Ingredients

- 1 cup unsalted butter
- 3 1/2 cups flour
- 1/2 tsp salt
- 1 1/4 tsp baking soda
- 1 1/2 tsp baking powder
- 1 1/2 cup light brown sugar
- 3/4 cup sugar
- 2 tsp vanilla
- 1/4 cup bourbon (Jim Beam)
- 2 eggs
- 1 1/2 cup chocolate chips
- 1 bag of toffee bits



Directions

- Brown the butter (don't burn it!) and cool for 1-2 hours in the fridge. Remove from the fridge to soften.
- Mix flour, baking soda, baking powder and salt.
- In a separate bowl beat together the sugar and browned butter until crumbly.
- Add in eggs one at a time.
- Add vanilla and bourbon. (Consistency will be like frosting).
- Add flour mixture slowly (half a cup at a time).
- Fold in chocolate chips and toffee.
- Wrap dough in plastic wrap to chill for at least 2 hours or overnight.
- Place rounded tablespoons of dough on cookie sheet with parchment paper. 2 inches apart.
- Bake at 350 F for 11-13 minutes until edges are golden brown.
- Cool on cookie sheet for 2 minute before transferring.

Sarah Hoskinson

Research Technician, Orthopaedics

Candy Cane Cookies

Ingredients

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1 1/2 tsp vanilla
- 1 1/2 tsp almond extract
- 2 1/2 cup flour
- 1/2 tsp salt



Directions

- Mix all ingredients together in a mixer, or by hand
- Separate the dough in half, store one half away in a bowl, and cover with cling wrap/foil
- Take the other half of the dough and add red food coloring, mix well, until desired red color, store in a bowl and cover
- Place both halves in fridge for at least 4h; overnight is best
- Spread some flour over counter when ready to bake
- Preheat oven to 350 degrees
- Take one teaspoon of "white" dough and roll into a ball, then roll into a long snake-like log, about 6 inches
- Repeat with "red" dough
- Entwine the two colors over and over until they are completely folded onto each other and shape into a hook shape
- Bake in oven for at least 12 minutes, then check for slight browning on sides of cookie
- Prepare sugar coating by pouring sugar onto a plate
- Once cookies are done baking, allow to cool for 5 minutes, then flip cookies over into the sugar coating, and then place cookie right side up onto wax or parchment paper
- Enjoy!

Katryna Robinson

Executive Assistant, Duke University Libraries

Cajeta y Alfajores (Cornstarch Cookies)

Ingredients

Cajeta:

- 1 quart cow's milk
- 1 quart goat's milk
- 3 cups sugar
- 1/2 teaspoon baking soda
- 2 tablespoons vanilla bean paste

Alfajores:

- 2 sticks of butter at room temperature
- 1/2 cup sugar
- 1 egg plus one yolk
- 1 teaspoon vanilla
- 2 cups flour
- 1 cup cornstarch
- 1 teaspoon baking powder
- 1-2 cups cajeta (see above)

Royal Icing:

- 4 cups (480g) confectioners' sugar, sifted
- 3 Tablespoons meringue powder
- 9-10 Tablespoons room temperature water

Directions

Cajeta:

- Combine half a cup or so of the milk and the baking soda in a cup and set aside. Combine all of the rest of the ingredients in a LARGE saucepan (almost double the size of the ingredients) and bring to the boil over medium heat.
- Once the mixture is boiling, whisk in the soda mixture. It will foam up a lot, so be ready for that. Keep the pot at a steady boil for about half an hour, whisking it briefly every few minutes to prevent anything from sticking at the bottom.
- At that point you'll probably notice the mixture starting to turn brown. Keep boiling for at least another half an hour, stirring more frequently, until the mixture is about as thick as heavy cream, a total of about 3 and a half cups. Add in the vanilla bean paste. Remove from the heat and allow to cool.



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- The finished cajeta will have a sauce-like consistency but firm up as it cools. It will keep at room temperature for weeks and in the refrigerator for months.

Alfajores:

- In the bowl of a stand mixer, cream the butter and the sugar. Add in the egg plus yolk and vanilla and beat over medium speed until incorporated. In a separate bowl, mix the flour, cornstarch and baking powder together. Add the flour mixture to the butter mixture and continue mixing until it forms a consistent dough.
- Remove the dough from the mixer and divide the dough into two balls. Wrap the balls in plastic wrap and refrigerate for at least half an hour or overnight.
- Preheat the oven to 350 degrees F. Unwrap the dough and roll it out (it will be cold and stiff at first) onto a floured surface. Roll the dough out to about 1/4 inch thickness, then cut with a small round cutter or cutter of your choice. Repeat the rolling and cutting until you have used all the dough. Place the cookies on a parchment-paper lined cookie sheet, and bake for 15 minutes, just until the edges start to brown.
- Let the cookies cool completely, and then place a generous dollop of cajeta on one cookie, topping with another cookie to make a sandwich. Press gently together. Cover in sifted powdered sugar, if desired.

Royal Icing:

- In a large bowl (cleaned with lemon juice or vinegar to remove grease) using a hand mixer or a stand mixer fitted with a whisk attachment, beat all of the icing ingredients together on high speed for 5 minutes. For piping consistency icing, when lifting the whisk up off the icing, it should drizzle down and smooth out within 25 seconds. If it's too thick, spritz some water in a little at a time. If it's too thin, add a little more sifted confectioners' sugar.
- Place royal icing in a piping bag or Ziploc bag with a small hole cut out of the corner. Pipe and decorate as desired. Royal icing will hold at room temperature for a few weeks.

Kelly Preussner

Program Coordinator, Duke Athletics

Chocolate Truffle Cookies

Ingredients

- 2 Cups mini semisweet chocolate chips, divided
- 4 oz unsweetened chocolate, chopped
- 1/3 cup butter, cubed
- 1 cup sugar
- 3 large eggs
- 1.5 teaspoon vanilla
- 1/2 cup flour
- 2 Tablespoons cocoa
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt powdered sugar



Directions

- In microwave, melt 1 cup chocolate chips, unsweetened chocolate and butter. Stir until smooth, cool 10 minutes
- In a larger bowl, beat sugar and eggs 2 minutes. Beat in chocolate mixture and vanilla. In another bowl whisk flour, cocoa, baking powder and salt--gradually beat into chocolate mixture. Stir in remaining chocolate chips. Refrigerate covered for at least 3 hours.
- Preheat oven to 350-with lightly floured hands, shape dough into 1 in balls and place on greased baking sheet. Bake until lightly puffed and set, 10-12 minutes. Cool on pans 3 minutes and remove to wire racks to cool. Dust with powdered sugar.

Rachel Kaufmann

Project Planner, DCRI

Dark Chocolate Cranberry Orange Slice and Bake Cookies

Ingredients

- 4 ounces unsalted butter, softened to room temperature
- 1 teaspoon orange zest, finely grated
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 large egg, at room temperature
- 1 and 1/2 cups all-purpose flour
- 1 cup dried cranberries
- 8 ounces dark chocolate,
- Chopped Turbinado sugar, optional



Directions

- In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, combine the butter, orange zest, and sugar and beat on medium-high speed until pale and fluffy. Add in the vanilla. Add in the egg and beat until combined. Add in the flour and dried cranberries and beat until just combined. Your dough should be stiff.
- Sprinkle 2 Tablespoons of flour over a clean work surface. Scrape the cookie dough onto the surface and gently knead it for 30 seconds. Divide the dough in half, then roll each portion of cookie dough into a log that's roughly 2" in diameter. Roll each log in turbinado sugar, if using. Then wrap each log tightly in plastic wrap and refrigerate for at least 2 hours (or up to 5 days).
- When you're ready to bake, preheat the oven to 350 degrees (F). Line a large baking sheet with parchment paper or a Silpat baking mat.
- Remove the dough from the fridge and place it on a cutting board. Using a sharp knife, slice the logs of cookie dough into 1/4" rounds.
- Place the cookies 1/2" apart on the prepared baking sheet, and bake for 10 to 12 minutes, or until lightly golden.
- Remove the oven and place the pan on a cooling rack. Cool for at least 15 minutes before removing.
- In the meantime, make the chocolate coating.
- Melt the chopped chocolate in a double boiler or in the microwave. If using the microwave method, place the chopped chocolate in a medium heat-proof bowl. Melt in the microwave, on low power, in 15 second increments, stirring after each increment until completely melted and smooth.
- Dip each cookie halfway into the chocolate then return to the lined baking sheet.
- Sprinkle with turbinado sugar or additional orange zest, if desired.
- Allow the chocolate to set before serving. To speed this up, place the baking sheet into the refrigerator.
- Once set, serve and enjoy!

Johanna Bernhardt

Staff Assistant, Biology

Decorated Sugar Cookies (Best Tasting)

Ingredients

For the Sugar Cookies:

- 2 1/2 cups/320 grams all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1 cup/225 grams unsalted butter (2 sticks), softened
- 3/4 cup/150 grams granulated sugar
- 1 large egg, at room temperature
- 1 teaspoon vanilla extract

For the Glaze:

- 1 (1-pound/455-gram) box confectioners' sugar (3 3/4 cups), plus more if needed
- 3 tablespoons light corn syrup
- 2 teaspoons fresh lemon juice
- 3 to 4 tablespoons warm water, plus more as needed

For the Cookies and Decorating:

- 1 recipe Basic Sugar Cookies, (see above) dough flavored with 1 teaspoon chopped rosemary and zest of 1 lemon, cut into 3-inch squares and cooled
- 1/4 cup finely chopped raw (not roasted) pistachios
- 1/4 cup pomegranate seeds, blotted dry
- 2 teaspoons pomegranate juice
- 3 tablespoons confectioners' sugar

Directions

For the cookies:

- Combine flour, baking powder and salt in a medium bowl, and whisk to combine. Set aside.
- In the bowl of a stand mixer fitted with the paddle attachment, cream together butter and granulated sugar on medium-high speed until light and fluffy, 2 to 3 minutes. Add egg and vanilla, and beat on medium speed until well combined, scraping the bowl as needed.
- Add flour mixture and beat on low speed just until combined. Scrape the bowl and fold a few times to make sure everything is well combined. Wrap dough in plastic wrap, flatten into a disk, and chill until firm, at least 1 hour.



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- Heat oven to 350 degrees. Roll out dough 1/4-inch thick. Use 3-inch floured cutters to cut out cookies, and transfer to two parchment- or silicone mat-lined baking sheets, spacing the cookies about 1 1/2 inches apart. Re-roll scraps as needed, chilling as needed until firm before rolling and cutting again. Freeze until very firm, about 10 minutes.
- Bake until golden brown at the edges, 12 to 14 minutes.
- Let cool a few minutes on the baking sheets, then transfer to wire racks to cool completely. Cookies will keep in an airtight container at room temperature for up to 2 weeks, or frozen up to 3 months

For the glaze and decorating:

- Prepare the glaze: Add box of confectioners' sugar, corn syrup, lemon juice and 3 tablespoons warm water to a medium bowl. Stir with a fork to combine well, slowly adding water as needed to achieve the desired consistency. You should have 2 cups of glaze. Test the glaze on a cookie as you go: If it doesn't spread out on its own to a smooth finish within 10 seconds, it is too thick and needs more water. If it runs off the edge of the cookie, it's too thin and needs more confectioners' sugar.
- Let glaze sit, tightly covered until ready to use, stirring occasionally. The glaze will keep for at least a week in a small airtight container like a glass jar.
- Decorate the cookies: Pour the glaze into a medium bowl. Holding a cookie by the edges, with the top-side down, dip into the glaze, moving the cookie around a bit to make sure the glaze coats the whole surface. Gently shake the cookie from side to side to let the excess drip off.
- Use a small offset spatula to stop the flow of icing, gently scrape the cookie against edge of bowl, and flip the cookie over. Use the spatula to spread the icing to pop any air bubbles, and make sure it goes all the way to the edges. It should quickly smooth out on its own. If not, thin out the glaze a bit until it does. Use your fingers to wipe away any icing on the outside edges.
- Place on a cooling rack set over a parchment- or wax paper-lined baking sheet. Coat cookies a few at a time. While the icing is still wet, sprinkle the cookies as desired with the pistachios and pomegranate seeds. Repeat until all the cookies are coated and decorated.
- Scoop out 1/4 cup of the remaining cookie glaze and transfer to a small bowl. Add the pomegranate juice and 3 tablespoons confectioners' sugar (which will thicken it). Using a small spoon, drizzle the pink icing all over the cookies. Let dry completely. Cookies will keep at room temperature in an airtight container for 2 days, or up to 1 week without the pomegranate seeds.

Akemi Huynh

Patient Service Associate, Radiology

Frosted Egnog Cookies

Ingredients

For the Cookies:

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground nutmeg, plus more for topping
- 1/2 tsp ground cinnamon
- 3/4 cup unsalted butter at room temperature
- 1/2 cup granulated sugar
- 1/2 cup packed light-brown sugar
- 2 large egg yolks
- 1 tsp vanilla extract
- 1/2 cup eggnog

For the Frosting:

- 1/2 cup unsalted butter at room temperature;
- 3 Tbsp eggnog
- 3 cups powdered sugar

Directions

- In a medium mixing bowl, whisk together flour, baking powder, salt, nutmeg, and cinnamon until combined. Set aside.
- Using an electric stand mixer or handheld mixer, whip together butter, granulated sugar, and brown sugar until mixture becomes pale and fluffy. Add in egg yolks one at a time, blending just until combined after each addition. Mix in vanilla extract and eggnog.
- At low speed, slowly add in dry ingredients and mix just until combined.
- Preheat oven to 350°F. Scoop dough out by heaping tablespoonfuls (my cookies weighed about 26-30 grams each) and drop onto parchment paper-lined baking sheets, spacing cookies 2-inches apart.
- Bake for 10-11 minutes.
- You can immediately transfer cookies to a wire rack to cool.

For the Frosting:

- Use an electric stand mixer or handheld mixer to whip butter until pale and fluffy. Add in 3 tablespoons eggnog and mix in powdered sugar. Add additional eggnog by the tablespoon to reach desired consistency.
- Once the cookies have cooled completely, apply Eggnog Frosting and sprinkle tops lightly with nutmeg.



Marek Kasprisin

IT Analyst, Fuqua School of Business

Gingerbread Cookies

Ingredients

- 500 grams all-purpose flour
- 2 eggs
- 125 grams butter (softened)
- 125 grams honey
- 190 grams powdered sugar
- 1 tsp. ground cinnamon
- 1 tsp. baking soda
- Melted chocolate and almonds for decorating



Directions

- In a large bowl, mix together the dry ingredients: flour, baking soda, powdered sugar, and cinnamon
- Add 2 eggs, melted butter, honey, and continue to mix until well blended. Wrap the dough in plastic and let stand in the refrigerator for at least 2 hours (or up to 8 hours).
- Return to room temperature before using it.
- Preheat oven to 375 degrees. Prepare baking sheets by lining with parchment paper.
- Place the dough on a lightly floured surface sprinkle flour over the dough and rolling pin. Roll the dough out to 1/4 inch thickness. Cut out cookies with desired cutter (the bell, shoe, and angels are our favorite)
- Space cookies 1 1/2-inches apart.
- Bake 1 sheet at a time for 7-9 minutes (until golden brown).
- Remove the cookie sheet from the oven and allow the cookies to stand until they are firm and cold enough to move.
- After cookies are cool you may decorate them any way you like.

Marla Jordan

Safety Surveillance Associate, Duke Cancer Institute

Gingerbread Cutouts

Ingredients

For the Cookies:

- 3 cups all-purpose flour
- 1 1/2 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon ground ginger
- 1 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 6 tablespoons unsalted butter, room temperature
- 3/4 cup dark brown sugar
- 1 large egg
- 1/2 cup molasses
- 2 teaspoons vanilla extract
- 1 teaspoon finely grated lemon zest (optional)

For the Royal Icing:

- 1 egg white
- 1 1/2 cups pure confections sugar, approximately
- Food coloring of your choice

Directions

- In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.
- In a large bowl (KitchenAid is great for this) beat butter, brown sugar, and egg on medium speed until well blended.
- Add molasses, vanilla, and lemon zest and continue to mix until well blended. Gradually stir in dry ingredients until blended and smooth.
- Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.
- Preheat oven to 375 degrees. Prepare baking sheets by lining with parchment paper. (Dough can be stored in the refrigerator for up to 4 days, but in this case it should be refrigerated. Return to room temp before using.)



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- Place 1 portion of the dough on a lightly floured surface. Sprinkle flour over dough and rolling pin.
- Roll dough to a scant 1/4-inch thick.
- Use additional flour to avoid sticking.
- Cut out cookies with desired cutter. The gingerbread man is our favorite.
- Space cookies 1 1/2-inches apart.
- Bake 1 sheet at a time for 7-10 minutes (the lower time will give you softer cookies).
- Remove cookie sheet from oven and allow the cookies to stand until the cookies are firm enough to move to a wire rack.
- After cookies are cool you may decorate them any way you like.

David Eagle

Assistant Research Professor of Global Health, Duke Global Health Institute

Holiday Macarons

Ingredients

For the cookie:

- 100 grams egg whites room temperature
- 140 grams almond flour 130 g powdered sugar
- 90 grams granulated sugar, finely ground in food processor

For the filling:

- 3 egg yolks
- 60 grams sugar
- 1/4 cup water
- 1/2 cup unsalted butter, cut into 1 tbsp pieces
- 1/4 tsp espresso coffee powder
- 1.5 tsp vanilla 1/8 tsp salt
- 70 grams dark 60% chocolate

For the topping:

- 168 grams white chocolate
- 2 candy canes, crushed



Directions

For the Cookie:

- Sift the confectioners' sugar and almond flour into a bowl. Whiz in the food processor and repeat two more times. Discard the larger particles, don't try to press them through the sieve. Set aside
- Add the room temperature egg whites into a very clean mixer bowl. Using an electric mixer, whisk egg whites. Once they begin to foam add the cream of tartar. Whisk to soft peaks, then SLOWLY add the granulated sugar. Continue to beat until stiff peaks form. Mix by hand with a large whisk until the meringue starts to fill the whisk.
- Fold in 1/3 of the dry ingredients into the whites. Don't worry about being too rough here. Add the remaining dry ingredients and fold carefully. Press out some of the bigger bubbles. The final mixture should look like flowing lava and be able to fall into a figure eight without breaking. Don't over mix. The mixture will loosen when added to the piping bag and piped. Fold the batter and then use the spatula to GENTLY press the batter against the bowl. You want to remove some of the bubbles but not to many... Continue this until it reaches a thick "lava" consistency. It should slowly fall off the spatula in ribbons and be able to form a figure eight without breaking.
- Spoon into a piping bag with a medium round piping tip (#12) and you're ready to start piping.

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- Pipe one inch dollops onto a baking sheet lined with parchment paper (this should be glued down with dabs of batter). Hold piping bag perpendicular to sheet and twist to finish.
- Tap on counter several times to release air bubbles. Allow to sit for about 40 minutes before placing in oven - shouldn't stick to your finger when touched. A fan speeds things up. Bake at 300F for 15-20 minutes, rotate tray after 7 minutes. Allow to cool completely before removing from baking sheet. You want them to not stick to the parchment paper.

For the Filling:

- Whisk egg yolks for 10 minutes, until fluffy and light. Place water and sugar in a small saucepan and simmer over medium heat, washing down the sides of the pan with a wet pastry brush. Simmer until syrup reaches 240F.
- Pour small amount of syrup in eggs and whisk. Repeat, working quickly until all syrup is combined. Beat for 5 minutes until cool. Add butter, one piece at a time, espresso powder, salt and Vanilla. Beat until smooth. Add room temperature chocolate and beat until fluffy. Transfer to a piping bag when ready to assemble.

For Assembly:

- Pipe filling onto the back of half the shells. Form a sandwich and repeat.
- Place macarons on a baking sheet and freeze for 20 minutes.
- Melt the white chocolate in the microwave at 50% power.
- Dip half of each cookie into chocolate, stand on edge, sprinkle with crushed candy cane. Allow to harden and then place on a tray in the fridge overnight.

Markus Mozgovicz

Research Scholar, Biomedical Engineering

Mantecaditos (Puerto Rican Cookies)

Ingredients

- 300 grams unbleached all-purpose flour
- 100 grams icing sugar
- 3 egg yolks
- 200 grams unsalted butter, softened
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cardamom

For the icing:

- 2 teaspoons unsalted butter, melted
- 150 grams icing sugar
- 3 teaspoons hot water
- 1 teaspoon vanilla extract

For the chocolate:

- 250 grams dark chocolate
- 50 grams butter
- 1 tablespoon vegetable oil
- 1 teaspoon cinnamon



Directions

- Preheat the oven to 180C/350F/Gas 4. Lightly grease two baking trays lined with baking parchment.
- Measure the butter and sugar into a bowl and beat together until light and fluffy. Beat in the egg yolk. Sieve in the flour and spices. Bring together, using your hands, to make a soft dough.
- Halve the mixture and chill in the fridge for minimum one hour
- Knead it lightly on a lightly floured work surface. Roll out to a thickness of about 5mm/1/4in. Cut out shapes
- Place on the prepared baking trays. Sprinkle with caster sugar. Bake in the preheated oven for 7 minutes, or until pale golden-brown. Keep a careful eye on the biscuits - it doesn't matter if you open the oven door to check. Lift onto a wire rack to cool.
- For the icing ,melt the butter, add the sugar, vanilla and water and combine until you have a relatively stiff but smooth icing. Add a splash of water if necessary.
- Divide the icing into separate bowls and mix in food colorings of your choice into the separate bowls of icing, until you achieve the desired shade. Spoon a little icing into a piping bag and pipe your decorations onto the biscuits. For a smooth finish, you can pipe the outline of your design in the firmer icing, then slacken it down a bit by mixing in a little more water, giving the icing more of a runny consistency, and use this to fill in the designs.
- For the chocolate: Melt the chocolate over a water bath (temp. should not be above 107 °F), add the butter, cinnamon and oil and stir until combined. Place the cooled cookie on a fork and gently dip the cookies into the chocolate. Let set and cool on a baking parchment.

Chelsea Scriven

Clinical Associate, Department of Ophthalmology

Maple Brown Sugar Cookies

Ingredients

For the Cookies:

- 2 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cups unsalted butter at room temp
- 1 cup dark brown sugar
- 1 large egg at room temp
- 1/3 cup pure maple syrup
- 1 teaspoon maple extract
- 1 teaspoon pure vanilla extract
- 1 cup chopped pecans (optional)

For the Icing:

- 2 T unsalted butter
- 1/3 C pure maple syrup
- 1 C powdered sugar pinch
- Salt to taste



Directions

For the Cookies:

- Whisk flour, baking soda and salt together, set aside. Cream butter and brown sugar together for 1-2 min, add egg and beat on high 30sec. Add maple syrup, vanilla extract and maple extract and beat on high until combined.
- Pour dry ingredients into wet ingredients and mix on low until combined. Add pecans and beat on low until combined.
- Chill dough in fridge for at least 30 min.
- Roll into 1.5 tablespoon balls.
- Bake on 350 for 12-13 min, until lightly browned on sides. Remove from oven and gently tap baking sheet on counter to create cracks and to deflate cookies if they are puffy.
- Cook on sheets for 5 min then transfer to wire rack to cool completely.

For the Icing:

- In small saucepan over low heat, melt butter and maple syrup together, whisking occasionally. Once butter has melted, remove from heat and whisk in powdered sugar.
- Add a pinch of salt if desired. Drizzle over cooled cookies. Icing will set after 1 hour.

Peggy Luu

Application Analyst, Duke Health Technology Solutions

Mint-Kissed Chocolate Chip Cookie Sandwiches

Ingredients

For the Cookies:

- 1 stick butter (1/2 cup), softened
- 1 cup brown sugar
- 3 Tbsp granulated sugar
- 1 large egg 2 tsp vanilla
- 1 and 1/2 tsp coffee
- 1 and 3/4 cup flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 and 1/2 cup dark chocolate and mint chips

For the Filling and Toppings:

- 1 tsp unflavored gelatin
- 1 Tbsp cold water
- 1 cup heavy cream
- 1 tsp vanilla
- Powdered sugar to taste
- Chocolate chips

Directions

For the Cookies:

- Preheat oven to 300F.
- Cream butter with both sugars using an electric mixer. Beat in egg, vanilla, and coffee. In separate bowl, sift together dry ingredients. Beat dry ingredient into the butter mixture. Stir in chocolate chips.
- Scoop cookies onto cookie sheet, spaced 3 inches apart. Using the back of a spoon, gently press down on the dough to form a 2-inch circle.
- Bake for 20 minutes.
- Let the cookies completely cool before making sandwiches.

For the Filling:

- Place gelatin and water in a microwave-safe dish. Mix, then leave alone for about 5 minutes.
- Heat in microwave for 7 seconds, or until gelatin is completely liquid (one additional second at a time). Let cool.
- Whip heavy cream, vanilla, and powdered sugar in mixer until starting to get stiff. Slowly add gelatin while still mixing until stiff peaks form.
- Create cookie sandwiches. Drizzle chocolate and garnish with crushed mint chips.



Polly Becker

Staff Specialist, Nearly New Shoppe

Orange You Glad It's Snowing Snowmen

Ingredients

- 1/2 cup sugar
- 2 tsp. orange zest
- 2/3 cup butter, softened
- 3 oz. cream cheese, softened
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 3 Tbsp. milk
- 1 tsp. vanilla
- 2 1/4 cups all-purpose flour



Directions

- In a small bowl combine sugar and orange peel. Press the zest into the sugar with the back of a spoon until the sugar is fragrant and begins to turn orange; set aside.
- In a large bowl beat the butter and cream cheese with a mixer on medium for 30 seconds. Add sugar mixture, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Divide dough in half. Cover and chill 1 hour or until dough is easy to handle.
- Preheat oven to 350F. On a lightly floured surface, roll one portion of dough at a time until 1/8 inch thick. Using cookie cutters, cut dough into desired shapes. Place cutouts 1 inch apart on an un-greased cookie sheet.
- Bake 7-9 minutes or until tops are set. Remove and cool on wire racks.
- Decorate: first melt white chocolate in the microwave, and gently coat each cookie in white chocolate using a spoon. After the white chocolate has set, add an orange sprinkle for the nose. Melt dark chocolate in the microwave and draw on the buttons, eyes, and a smile with a toothpick.
- Makes 36 cookies

Renee Tamming

Postdoctoral Associate, Biochemistry

Salted Caramel & Chocolate Cheesecake Cookie

Ingredients

For the Cheesecake Filling:

- 6 ounces cream cheese, room temperature
- 3 tablespoons granulated sugar
- 3/4 teaspoon vanilla

For the Cookies:

- 1 1/4 cup + 2 tablespoons all-purpose flour
- 1/4 cup + 2 tablespoons cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup (4 ounces) butter, room temperature
- 1/2 cup granulated sugar, plus extra for rolling the dough
- 1/2 cup brown sugar
- 1 egg + 1 egg yolk
- 1/2 teaspoon vanilla

For the Salted Caramel:

- 1 cup (200g) granulated sugar
- 6 Tablespoons (90g) salted butter, room temperature cut up into 6 pieces
- 1/2 cup (120ml) heavy cream
- 1 teaspoon salt

Directions

For Cheesecake Filling:

- With an electric mixer, beat the cream cheese, sugar, and vanilla together until smooth. Cover and place in the fridge for at least an hour.

For the Cookies:

- Preheat oven to 375 degrees F.
- In a mixing bowl, mix flour, cocoa powder, baking soda, and salt; set aside.
- In the bowl of a standing electric mixer, cream butter and sugar together on medium-high speed until light and fluffy, about 2 minutes. Beat in the egg, yolk, and vanilla. Add in the flour mixture a little at a time and mix until combined.



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- Place about 1/4 cup sugar in a bowl; set aside.
- Portion out the dough into 1.5-2 Tbsp scoops. Use your hands to form the ball of dough into a flat round circle.
- Place a teaspoon of the cream cheese mixture in the center of each circle and then fold up the dough around, sealing the cream cheese in.
- Roll the dough into a ball and then roll it in the bowl of sugar. Place on a cookie sheet and repeat with the remaining dough.
- Space the balls of dough 2 inches apart (I put 8 on a standard cookie sheet). Use the bottom of a glass or a measuring cup to gently press down on each ball of dough to slightly flatten.
- Bake for 9-11 minutes or until cracks begin to form on top. Let cook on pan for 2 minutes and then move to a wire rack to cool completely.

For the Caramel:

- Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.
- Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.
- Stir the butter into the caramel until it is completely melted, about 2 minutes. If you notice the butter separating, remove from heat and vigorously whisk to combine it again. (If you're nervous for splatter, wear kitchen gloves.)
- Very slowly drizzle in 1/2 cup of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble when added. Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.
- Remove from heat and stir in 1 teaspoon of salt. Allow to slightly cool down before using. Drizzle over your cookies! Caramel will last up to 1 month in the refrigerator.

Amy Seaver Leale

IT Analyst, Duke Health Technology Solutions

Salted Chocolate Toffee Reindeer

(Best Overall)

Ingredients

- 2 1/4 sticks butter
- 2 cups sugar
- 2 large eggs
- 1 tablespoon vanilla
- 3/4 cup Dutch process cocoa power
- 2 1/2 cup flour
- 2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup salted almond
- 1/2cup toffee bits Caramel squares
- Pretzel twists, broken in pieces to look like antlers
- Red mini M&M's
- Edible candy eyes



Directions

- Cream the butter and sugar and add the eggs and vanilla.
- Sift the dry ingredients and add it to the butter mixture in two batches until combined.
- Turn out the dough and form it into a log. Roll the log in parchment paper and saran wrap to prevent it from drying out. Refrigerate it for at least an hour.
- When ready to bake the cookies, crush the almonds and toss it with the toffee bits. Slice a 1" cookie from the log, press an indent into the middle and press the indented side into the almonds and toffee bits.
- Slice a caramel square in half and push it down to form a circle. Press the caramel circle into the indent in the cookie.
- Bake at 350 for 9-11 minutes.
- Press the pretzels into the cookie to look like antlers, add the red M&M's and put the eyes in place while the cookie is still warm.

Stefanie LoSavio

Clinical Associate, Department of Psychiatry and Behavioral Sciences

'Tis the Season Oatmeal Ganache Cookies

(Working@Duke Honorable Mention)

Ingredients

For the cookie:

- 1 cup unsalted butter (2 sticks)
- 2 cups packed brown sugar
- 2 teaspoons vanilla
- 2 eggs
- 2 1/2 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups quick rolled oats

For the Ganache:

- 8 ounces of semi-sweet chocolate, chopped
- 1 cup heavy cream
- 2 tablespoons light corn syrup
- 1 teaspoon vanilla

For the toppings:

- 1/4 cup raw pistachios, finely chopped
- 1/4 cup crushed freeze dried raspberries
- 1 teaspoon edible gold dust

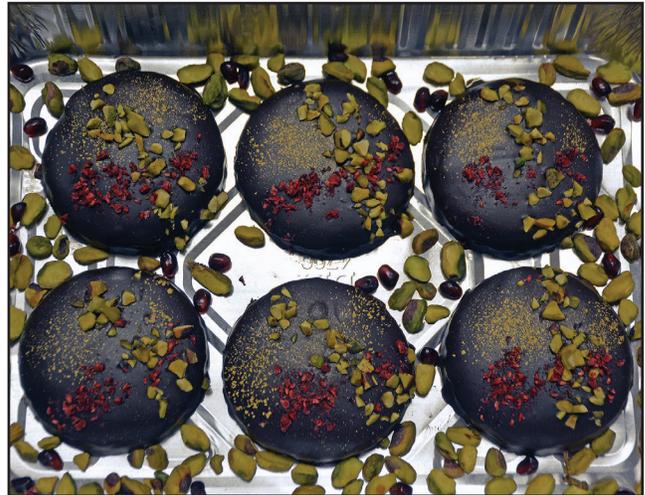
Directions

For the cookie:

- Preheat oven to 350 degrees.
- Cream butter and brown sugar.
- Beat in vanilla and eggs.
- In a separate bowl, combine the flour, baking soda, and salt. Add oats to flour mixture. Combine egg and flour mixtures.
- Bake on a greased cookie sheet until just set with your preferred cookie cutter shape.

For the Ganache:

- Place chopped chocolate in a bowl and add corn syrup. Bring heavy cream to a boil and pour over chocolate. Stir until smooth.
- Add vanilla.
- Pour ganache mixture over cooled cookies.
- Sprinkle toppings on cookies while ganache is setting in preferred design. Get creative!



Valerie Jarrett

Population Health Specialist, Pediatric Complex Care Service

Triple Ginger Cookies

Ingredients

- 2 1/2 cups all-purpose flour
- 1/3 cup minced crystallized ginger
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 3/4 cup unsalted butter, at room temperature
- 1 cup brown sugar
- 1 large egg, at room temperature
- 1/4 cup molasses
- 1 1/2 teaspoon finely grated fresh ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1 1/2 teaspoon ground ginger
- 1/2 cup sugar for topping
- 1 Tablespoon white pepper



Directions

- Preheat oven to 350
- Whisk flour, crystallized ginger, baking soda and salt in medium bowl. Using electric mixer, beat butter, brown sugar
- Add egg, molasses, fresh ginger, ground ginger, cinnamon and cloves. Add flour mixture in 2 additions
- Cover and chill for at least an hour
- Mix 1/2 cup sugar and white pepper in small bowl
- Measure 1 T of dough and roll into ball with hands then roll in sugar mixture to coat and place on parchment covered baking sheet; bake 13-14 minutes.

Anna Thirakul

Clinical Research Coordinator, Neurosurgery

White Chocolate Ginger Cookies

Ingredients

- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 3/4 cup unsalted butter , softened
- 1/2 cup + 3 Tbsp granulated sugar , divided
- 1/2 cup packed light-brown sugar
- 1 large egg
- 1/4 cup molasses
- 2 tsp vanilla extract
- 3 cups white chocolate chips
- 3 Tbsp shortening
- Red and green candy melts (or tinted royal icing)*



Directions

- In a mixing bowl whisk together flour, baking soda, salt, ginger, cinnamon, cloves and nutmeg for 20 seconds, set aside.
- In the bowl of an electric stand mixer fitted with the paddle attachment, cream together butter, 1/2 cup granulated sugar and brown sugar until well blended.
- Mix in egg, then blend in molasses and vanilla. With mixer set on low speed, slowly add in dry ingredients and mix until combined. Cover bowl with plastic wrap and chill 1 hour. Preheat oven to 350 degrees during last 10 minutes of chilling.
- Scoop dough out about 1 1/2 Tbsp at a time, shape into balls then roll in remaining 3 Tbsp granulated sugar.
- Transfer to Silpat or parchment paper lined baking sheets, spacing cookies 2 inches apart (keep dough chilled that is not currently baking), flatten tops just slightly (to evenly level). Bake in preheated oven 8 - 10 minutes.
- Cool on baking sheet several minutes then transfer to a wire rack to cool completely.
- In a microwave safe bowl, melt 1 cup white chocolate chips with 1 Tbsp shortening at a time in microwave on HIGH power in 10 second intervals, stirring between intervals, until melted, smooth and fairly runny (I did batches of it because it will cool as your dipping, plus it's easy to burn so you don't want to work with too much of it at a time. Then once you've used it up melt more, you may not need all 3 cups). Dip half of each cookie in melted white chocolate mixture then run bottom of cookie slightly along edge of bowl to remove excess, then return to Silpat or parchment paper to set at room temperature.
- If doing the holly decoration, melt candy melts according to directions on package (I worked in small batches because it sets quickly, maybe 9 chips at a time, plus you won't need much). Pour into a piping bags fitted with a #4 tip and pipe decorations. Allow to set a room temperature. *You can also use the holly sprinkles that some grocery stores and craft stores carry around the holidays.

Karen Courtney

Associate Dean of Executive MBA Programs, Fuqua School of Business

Winter Wonderland Snow Globe (Best Decorated)

Ingredients

- 3 cups all-purpose flour, plus more for surface
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 tablespoon milk



Directions

- In a large bowl, whisk together flour, baking powder, and salt and set aside.
- In another large bowl, beat butter and sugar until fluffy and pale in color. Add egg, milk, and vanilla and beat until combined, then add flour mixture gradually until totally combined.
- Shape into a disk and wrap in plastic. Refrigerate 1 hour.
- When ready to roll, preheat oven to 350° and line two baking sheets with parchment paper. Lightly flour a clean work surface and roll out dough until 1/8" thick. Cut out shapes and transfer to prepared baking sheets. Freeze 10 minutes (so your shapes hold while baking!).
- Bake cookies until edges are lightly golden, 8 to 10 minutes.
- Let cool, then frost and decorate as desired.
- I used a Royal Icing to decorate the cookies.

