



2017 Working@Duke Holiday Cookie Contest

Recipes from the Duke employee cookie contest, including the prize winners. Each recipe is listed as it was submitted by the baker.

Grab a glass
of milk
and enjoy!

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Viennese Whirls

Ingredients:

For the jam

7 oz raspberries

9 oz jam sugar

For the biscuits

9 oz very soft unsalted butter

1 3/4 oz icing sugar

8 oz plain flour

1 oz corn flour

For the filling

3 1/2 oz unsalted butter, softened

7 oz icing sugar, plus extra for dusting

1/2 tsp vanilla extract



Directions

- For the jam, put the raspberries in a small, deep-sided saucepan and crush them using a potato masher. Add the sugar and bring to the boil over a low heat. When the sugar is melted, increase the heat and boil for a further 4 minutes. Remove from the heat and carefully pour into a shallow container (pass it through a sieve for not seeds).
- For the cookies, preheat the oven to 375F. Line 3 baking sheets with non-stick baking parchment. Using a 2in round cutter as a guide, draw 8 circles on each sheet of paper, spaced well apart. Turn the paper over so the pencil marks are underneath.
- Beat butter and icing sugar until pale and fluffy. Sift in the flour and corn flour and beat well, until thoroughly mixed. Spoon the mixture into a piping bag fitted with a medium star nozzle. Pipe 24 swirled rounds (not rosettes), inside the circles on the baking sheets.
- Bake in the center of the oven for 13-15 minutes, until a pale golden-brown. Cool on the baking sheets for 5 minutes then transfer to a wire rack to cool completely and harden.
- For the filling, measure the butter into a bowl and sift the icing sugar on top. Add the vanilla extract and beat with a wooden spoon or an electric whisk until very light and smooth. Spoon into a piping bag fitted with a large star nozzle.
- Spoon a little jam onto the flat side of 12 of the biscuits and place jam-side up on a cooling rack. Pipe the buttercream over the jam and sandwich with the remaining biscuits. Dust with icing sugar to finish.

Cranberry Orange Cookies

Ingredients:

Cookies

- 1 Cup softened butter
- 1 Cup White sugar
- 1/2 Cup Packed Brown Sugar
- 1 egg
- 1 Tsp of grated orange zest
- 2 Tbsp OJ
- 2 1/2 Cups All-Purpose Flour
- 1/2 Tsp Baking Soda
- 1/2 Tsp Salt
- 1/2 Cups chopped Pecans (optional)
- 2 Cups Chopped Cranberries



Icing

- 1/2 Tsp grated orange zest
- 3 Tbsp OJ
- 1 1/2 Cups Confectioners' sugar

Directions

- Preheat oven to 375 degrees F
- In a large bowl, cream the butter, white sugar, and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons OJ.
- Combine the flour, baking soda, and salt; stir into the orange mixture. Mix in cranberries and if using nuts, until evenly distributed. Drop dough by rounded tablespoons onto ungreased cookie sheet, separating by at least 2 inches.
- Bake for 12-14 minutes until edges are golden. Cool on wire racks.
- In a small bowl, mix 1/2 teaspoon orange zest, 3 tablespoons OJ, and confectioners' sugar until smooth. Spread over top of cooled cookies. Let stand until set.

South American Alfajores with a Dulce de Leche & Raspberry Compote Filling

Ingredients:

Dulce De Leche Filling

1 can of sweetened condensed milk

Raspberry Compote Filling

1 cup of fresh raspberries

(one can substitute any berry here)

1/2 cup cane sugar

1 whole lime or lemon

1 TSP chia seeds

Alfajores

2 3/4 cups almond flour

1 cup coconut flour

1/4 cup rice flour

1/2 TSP salt

1/2 TBSP chipotle powder

1/2 TBSP chili powder

1/2 TBSP ground cinnamon

1/2 TBSP ground curry

2 cups (4 sticks) unsalted butter, at room temperature

*If rushed, place in glass bowl and microwave for 30 seconds to soften

1 cup powdered sugar

2 TSP pure vanilla extract



Directions

- Remove label from can, pierce lid in 2-3 spots, but don't completely open or remove the lid, place in a steamer or simmering water bath (for ~3 hours), add water to the bath as necessary.
- If using a bath, fill with water just below top of can. Note, the color of milk will change from white to light brown with increased viscosity at the end. One can check periodically with a toothpick for taste and color.
- Wash raspberries vigorously and let dry in colander
- Place raspberries into sauce pan and mash until rough pulp remains
- Add in juice from 1 lime or lemon and 1/2 cup cane sugar, gently stirring
- Bring to sauce pan to simmer and stir occasionally for about 10-15 minutes

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- Remove from heat, add in 1 TSP chia seeds, and set aside to cool
- In large mixing bowl combine and whisk in all the flour (4 cups total), 1/2TSP salt, and all spices (1/2 TBSP each of chipotle, chili, cinnamon, and chili powder)
Note one can reduce to 1/4 TBSP or less if desire less spicy cookie
- In another bowl beat with an electric mixer the 2 cups (4 sticks) of softened unsalted butter (2-3 minutes) until smooth and creamy
- Add to the butter, 1 cup powdered sugar and beat with electric mixer (2-3 minutes) until all the sugar incorporated and mixture surface is smooth
- Add to the butter, the 2 TSP vanilla extract and beat with electric mixer (1-2 minutes)
- Slowly add the butter into the bowl of flour, mixing until all the flour is incorporated (5-8 minutes)
- Knead the dough into a large disc shape and wrap in a plastic cling sheet
- Place the dough in the refrigerator for at least 1 hour to rest
- Preheat the oven to 350° F
- Set out 2 silicone mats (or 2 cooking baking sheets lined w/ nonstick parchment paper)
- On lightly flour dusted surface roll out the dough with a rolling pin until a thickness of 1/4"
- Using a shot glass or circular cooking cutter (lightly sprayed with olive oil), punch cookies out of dough
- Knead up any remaining dough and reapply rolling pin to make more cookies
- Gently transfer to the silicone mats (or baking sheets)
- Place the cookies into the fridge to chill for 15 mins to help solidify them
- Place into oven for 20-25 minutes until surface develops a golden-brown hue and the cookies are semi-firm
- Remove cookies and allow to cool on counter
- Spoon the chilled filling ~1 TBSP of Dulce de Leche and ~1 TBSP of Fruit Capote to first cookie and gently place second cookie to complete cookie sandwich
- For the filling, measure the butter into a bowl and sift the icing sugar on top. Add the vanilla extract and beat with a wooden spoon or an electric whisk until very light and smooth. Spoon into a piping bag fitted with a large star nozzle.
- Spoon a little jam onto the flat side of 12 of the biscuits and place jam-side up on a cooling rack. Pipe the buttercream over the jam and sandwich with the remaining biscuits. Dust with icing sugar to finish.

Rudolph Cookies

Ingredients:

Sugar Cookie (Use any recipe you have,
or even the pull apart ones!)

3/4 cups butter, softened

1/4 cups unsweetened cocoa powder

1 tsp vanilla extract

2 Tbsp coffee. More if needed

2 cups powdered sugar, more if needed

M&M's, you'll need the red and white

Nilla Wafers

1/4 cups Melted chocolate

Pretzels



Directions

- Preheat oven to 350 degrees and line pans with parchment paper.
- Make sugar cookies as directed. Let them cool completely (this step can even be done the night before!)
- Frosting: Beat butter. Add cocoa, vanilla and coffee. Slowly add in powdered sugar until you reach your desired consistency. Add more coffee to make thinner.
- To make Reindeer Eyes: Melt your chocolate (I used chips but you can use whatever you hand on hand). Use the tip of a toothpick to "dot" a glob of melted chocolate onto each white M&M.
- Assembly: frosting cookies, place Nilla wafer as nose, pretzels as antlers, then use a little frosting to stick on the red nose (red M&M) and eyes.

Holiday Hideaways

Ingredients:

3/4 cup sugar
2/3 cup butter-flavored shortening
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
1-3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 jars (10 ounces each) maraschino cherries, well drained
10 ounces white confectionery coating, divided
4 tablespoons butter-flavored shortening, divided
8 ounces dark chocolate confectionery coating
Finely chopped pecans



Directions

- In a mixing bowl, cream sugar and shortening. Add egg, milk and vanilla. Combine dry ingredients; gradually add to the creamed mixture and mix well.
- Form 2 teaspoons of dough into a ball. Flatten ball and place a cherry in the center; roll dough around cherry. Repeat with remaining dough and cherries. Place balls 2-in. apart on ungreased baking sheets. Bake at 350° for 10-12 minutes or until set and the edges are lightly browned. Cool 1 minute before removing to wire racks to cool completely.
- Grate 2 oz. white confectionery coating with remaining shortening. Dip half the cookies into white coating; place on waxed paper. Sprinkle with pecans. Dip the remaining cookies in dark coating; place on waxed paper. Sprinkle with grated white coating. Store in a covered container in the refrigerator. Yield: about 4-1/2 dozen.

World Peace Cookies

Ingredients:

- 1 1/4 cups (175 grams) all-purpose flour (see note)
- 1/3 cup (30 grams) unsweetened cocoa powder (see note)
- 1/2 teaspoon baking soda
- 1 stick plus 3 tablespoons (150 grams) unsalted butter, room temperature
- 2/3 cup (120 grams) packed light brown sugar
- 1/4 cup (50 grams) granulated sugar
- 1/2 teaspoon fleur de sel or 1/4 teaspoon fine sea salt
- 1 teaspoon pure vanilla extract
- 5 ounces (150 grams) bittersweet chocolate, chopped into chips (no pieces larger than 1/3 inch), or a generous 3/4 cup store-bought mini chocolate chips



Directions

- Stir flour briefly in the container or bag, spoon into the measuring cup until it's heaped above the rim, then level it with a straight-edged knife or spatula. If you dip the measuring cup into the container, you'll have more flour and cocoa and a drier, crumblier, more difficult dough.
- Sift the flour, cocoa and baking soda together. Working with a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the butter on medium speed until soft and creamy. Add both sugars, the salt and vanilla extract and beat for 2 minutes more. Turn off the mixer.
- Pour in the dry ingredients, drape a kitchen towel over the stand mixer to protect yourself and your kitchen from flying flour and pulse the mixer at low speed about 5 times, a second or two each time. Take a peek – if there is still a lot of flour on the surface of the dough, pulse a couple of times more; if not, remove the towel.
- Continuing at low speed, mix for about 30 seconds more, just until the flour disappears into the dough – for the best texture, work the dough as little as possible once the flour is added, and don't be concerned if the dough looks a little crumbly.
- Toss in the chocolate pieces and mix only to incorporate.
- Turn the dough out onto a work surface, gather it together and divide it in half. Working with one half at a time, shape the dough into logs that are 1 1/2 inches in diameter.
- Wrap the logs in plastic wrap and refrigerate them for at least 3 hours. (The dough can be refrigerated for up to 3 days or frozen for up to 2 months. If you've frozen the dough, you needn't defrost it before baking – just slice the logs into cookies and bake the cookies 1 minute longer.)
- Center a rack in the oven and preheat the oven to 325 °F. Line two baking sheets with parchment or silicone mats.
- Using a sharp thin knife, slice the logs into rounds that are 1/2 inch thick. (The rounds are likely to crack as you're cutting them – don't be concerned, just squeeze the bits back onto each cookie.)
- Arrange the rounds on the baking sheets, leaving about 1 inch between them.
- Bake the cookies one sheet at a time for 12 minutes – they won't look done, nor will they be firm, but that's just the way they should be.
- Transfer the baking sheet to a cooling rack and let the cookies rest until they are only just warm, at which point you can serve them or let them reach room temperature.

Persian Raisin Cookies

Ingredients:

- 1 cup flour
- 1 teaspoon baking powder
- 100g unsalted butter, room temperature
- 2 eggs, room temperature
- 1/2teaspoon vanilla
- 1 cup caster sugar (fine grained)
- 1 cup raisins

Directions

- Mix up the room-temperature butter, sugar and vanilla for a few minutes until combined, then add the eggs, one at a time, (eggs need to be at least half an hour in the room temperature), and mix until it is completely smooth (overall about 6 minutes).
- Mix the flour with baking powder and then gradually combine it with this mixture using grease until it is completely mixed.
- Coat the raisins in flour, this allows them to be evenly distributed in the mixture, and then combine them with the mixture.
- Preheat the oven to 175 C or 350 F degrees.
- Scoop out (with a small spoon) the mixture and place it on a baking paper on an oven tray, consider plenty of room between the spoon-sized mixtures as this cookie spreads out.
- Bake for 12-14 minutes or until the edges of the cookie are golden brown.
- Remove the tray from oven and allow cooling down before removing the cookies from the baking sheet.



Grandmama's Crescent Cookies

Ingredients:

- 2 sticks butter
- 4 heaping TBSP confectioners' sugar
- 2 cups flour
- 1 cup chopped nuts
- 1 Tsp vanilla

Directions

- Mix butter and confections sugar
- Add flour, chopped nuts and vanilla
- Pinch and roll dough into crescents
- Bake at 350F for 15min
- Roll in additional confectioners' sugar while still warm



Brown Butter and Toffee Chocolate Chip Cookies

Ingredients:

1 cup (2 sticks) unsalted butter
2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon kosher salt
1 cup (packed) brown sugar
1/3 cup granulated sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
2 chocolate toffee bars (preferably Skor),
chopped into 1/4-inch pieces
1 1/2 cups chocolate wafers
(preferably 72% cacao)
Flaky sea salt



Directions

- Cook butter in a medium saucepan over medium heat, stirring often, until it foams, then browns, 5-8 minutes. Scrape into a large bowl and let cool slightly.
- Meanwhile, whisk flour, baking soda, and kosher salt in a medium bowl.
- Add brown sugar and granulated sugar to browned butter. Using an electric mixer on medium speed, beat until incorporated, about 1 minute. Add eggs and vanilla and beat until mixture lightens and begins to thicken, about 30 seconds. Reduce mixer speed to low; add dry ingredients and beat just to combine. Mix in toffee pieces and chocolate wafers with a wooden spoon or a rubber spatula.
- Let dough sit at room temperature at least 30 minutes to allow the flour to hydrate. Dough will look very loose at first, but will thicken as it sits.
- Place a rack in middle of oven; preheat to 375°. Using a 1 1/2-oz. ice cream scoop, portion out 10 balls of dough and place on a parchment-lined baking sheet, spacing about 3" apart (you can also form dough into ping pong-sized balls with your hands). Do not flatten; cookies will spread as they bake. Sprinkle with sea salt.
- Bake cookies until edges are golden brown and firm but centers are still soft, 9-11 minutes.
- Let cool on baking sheets 10 minutes, then transfer to a wire rack and let cool completely.
- Repeat with remaining dough and a fresh parchment-lined baking sheet to make 10 more cookies.
- Note: Cookie dough can be made 3 days ahead; cover and chill. Let dough come to room temperature before baking

Grinch Sugar Cookies

Ingredients:

- 1 Cup sugar
- 1/2 Cup butter
- 1 egg
- 1 Tsp grated orange rind
- 2 Cups flour sifted
- 1/3 Cup sour cream or heavy whipping cream
- 1/3 tsp baking soda

Directions

- Cream butter and sugar until fluffy.
Add orange rind and egg mixing well.
- Alternate adding the flour and whipping cream or sour cream and mix until just combined.
- Add baking soda.
- Chill the dough for at least 12 hours.
- Roll dough until thin using a minimal amount of flour to prevent sticking and cut into shapes.
- Bake at 375 degrees about 4 to 6 minutes until the cookies are barely brown.



2 Fifty Cookies

Ingredients:

- 2 cups butter
- 4 cups flour
- 2 teaspoons baking soda
- 2 cups sugar
- 5 cups blended oatmeal
- 24 ounces chocolate chips
- 2 cups packed brown sugar
- 1 teaspoon salt
- 1 (8 ounce) Hershey Bars (grated)
- 4 large eggs
- 2 teaspoons baking powder
- 2 teaspoons vanilla
- 3 cups chopped nuts (your choice)



Directions

- Measure oatmeal and blend in a blender to a fine powder.
- Cream the butter and both sugars.
- Add eggs and vanilla.
- Mix together with flour, oatmeal, salt, baking powder and soda.
- Add chocolate chips, grated Hershey Bar and nuts.
- Roll into 1 inch balls and place 2-inches apart on a cookie sheet.
- Bake for 10 minutes at 375° or until golden.

Evan Heisman, Staff Assistant, Student Affairs

President Price is Right Sugar Cookies

Ingredients:

1/2 cup butter
1 egg
1 teaspoon of water
1 teaspoon baking soda
1 and 1/2 cup flour
1 teaspoon vanilla extract
3/4 cup sugar
Various icings, decorating gel, sprinkles

Directions

- Preheat oven to 375
- Mix ingredients together
- Roll out onto flat surface
- Cut out desired shapes
- Place on baking sheet
- Cook for 5-7 minutes
- Remove and let cool
- Decorate
- Eat



Turtle Thumbprint Cookies

(Winner: Best Tasting)

Ingredients:

Cookies

- 1 cup all-purpose flour
- 1/3 cup cocoa powder
- 1/4 tsp salt
- 1/2 cup butter 1 stick
- 2/3 cup sugar
- 1 large egg separated
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup pecans finely chopped

Caramel

- 2/3 cup Werther's Soft Caramels, melted
- 1/2 teaspoon water

Chocolate Sauce

- 1/2 cup semi-sweet morsels



Directions

- Combine flour, cocoa and salt. In a separate bowl, cream together the butter and sugar until light and fluffy. Mix in the egg yolk, milk and vanilla. Stir in flour mixture, just until combined. Chill dough in the refrigerator for one hour.
- Whisk egg whites in a bowl until frothy. Place chopped pecans in another shallow bowl. Remove dough from fridge and roll into small balls (however many cookies you want--I made 20 small ones).
- Roll each dough ball in the frothy egg whites, and then roll and press in the chopped pecans. Place on a greased baking sheet.
- Use the back of a small measuring spoon to make an indentation in the center of each dough ball.
- Bake at 350 Degrees F for about 10-12 minutes, or until set.
- As the cookies come out of the oven, gently re-press the indentations with a small spoon.
- In a microwavable bowl mix the caramel bits and water. Microwave at 30-second intervals, stirring after each interval, until caramel is melted (1-2 minutes). Pour small spoonfuls of caramel into the indentations.
- Drizzle with chocolate (optional).

Sugar Cookie Snowflakes

Ingredients:

2 sticks unsalted butter, slightly softened
1 cup granulated sugar
1 cup powdered sugar
1 cup canola oil
1 Tsp vanilla or almond extract
2 eggs unbeaten
5 cups all-purpose flour
1 Tsp salt
4 Tsp cream of tartar
1 Tsp soda
Extra sugar for pressing



Directions

- Preheat oven to 350 degrees
- Beat butter with mixer. Add granulated sugar and beat with butter until creamy and pale.
- Add powdered sugar and mix. Add oil and vanilla/almond extract and mix until well blended.
- In a large bowl, mix dry ingredients.
- Add unbeaten eggs to butter mixture.
- Slowly add flour mixture to butter mixture until dough forms.
- Form dough into balls and press with a cookie press or decorative glass bottom that has been dipped in granulated sugar.
- Bake on ungreased cookie sheet for 10 to 12 minutes.

White Chocolate Ginger Cookies

Ingredients:

2 1/4 cups all-purpose flour
1 tsp baking soda
1/2 tsp salt
2 tsp ginger
1 tsp ground cinnamon
1/4 tsp ground cloves
1/4 tsp ground nutmeg
3/4 cup unsalted butter
1/2 cup + 3 Tbsp granulated sugar, divided
1/2 cup packed light brown sugar
1 large egg
1/4 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 a 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.

Extra Spicy Gingerbread and Lemon Icing

(Winner: Best Decorated)

Ingredients:

Cookies

6 tbsp unsalted butter, room temperature
3/4 cup dark brown sugar
1 large egg
1/2 cup molasses
2 tsp vanilla
3 cups all-purpose flour
1/2 tsp salt
1 tbsp ground ginger
1 tsp ground cinnamon
1/2 tsp cayenne pepper
1/4 tsp nutmeg
1/4 tsp ground cloves
1/4 tsp black pepper
1/4 tsp allspice
1/4 tsp cardamom



Icing

3 tbsp meringue powder
4 tbsp + 2 tsp water
1 tsp lemon extract
4 cups powdered sugar

Directions

- Preheat the oven to 375 F
- Whisk the flour, salt, and spices together in a bowl. Set aside.
- In the bowl of a stand mixer, cream together the butter and sugar until they've just come together.
- Add the egg, and mix until incorporated.
- Add the molasses and vanilla. Mix until incorporated.
- Slowly mix in the flour mixture until a dough forms.
- Roll out on a lightly floured surface to 1/4" thickness. Bake on a parchment-lined baking sheet for 8-9 minutes.
- For icing, combine ingredients in mixer and whip until stiff peaks form and icing loses its sheen.
- Note: If you're not immediately making the cookies, wrap the dough in plastic wrap and refrigerate or freeze until ready to use it. Before using, bring dough to room temperature.

Hot Chocolate Cookies

Ingredients:

Cookies

- 1/2 cup (1 stick) unsalted butter
- 12 oz. semi-sweet chocolate
- 1 1/2 cups flour
- 1/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/2 cups brown sugar
- 3 eggs
- 1 1/2 teaspoons vanilla extract
- 25 large marshmallows

Icing

- 2 cups powdered sugar
- 4 tablespoons (1/2 stick) unsalted butter, melted
- 1/4 cup unsweetened cocoa powder
- 1/4 cup hot water
- 1/2 teaspoon vanilla extract



Directions

- In a medium saucepan (or in a microwave safe bowl, using 50% power), melt the butter and chocolate, stirring frequently. Once melted, set aside to cool slightly.
- In a medium bowl, whisk together the flour, cocoa powder, baking powder and salt.
- In the bowl of an electric mixer, beat the sugar, eggs and vanilla on low speed until well combined.
- Add the cooled chocolate mixture and blend until just combined.
- While mixing, add the flour mixture slowly and blend until just combined.
Scrape down the sides of the bowl, then cover the dough and refrigerate about 1 hour. If making the dough a day ahead, let sit at room temperature for 30 minutes before shaping.
- Preheat oven to 325°F. and line 2 baking sheets with parchment paper. Use a tablespoon to scoop the dough, then roll the dough in your hands to create balls.
- Arrange the balls about 2 inches apart on your baking sheets, then flatten slightly. Bake cookies about 12 minutes.
- While the cookies bake, cut the large marshmallows in half (crosswise). When the cookies have baked, remove from oven and press one marshmallow half (cut side down) into the center of each cookie. Return the cookies to the oven and bake another 2-3 minutes. Allow the pan of cookies to cool a few minutes, then transfer cookies to cooling rack.
- Prepare cookie icing by combining all ingredients in a medium bowl and mixing together with a whisk. Place wire cooling rack (with cookies on it) over a baking sheet (to catch any excess icing). Spoon a small amount of icing onto the top of each marshmallow, and use the back of the spoon to spread it a bit. After icing just a couple cookies, top with sprinkles before the icing dries.
- Allow icing to set up about 30 minutes before serving.

Pfeffernüsse

Ingredients:

Cookies

- 2 cups flour
- 1/2 cup sliced almonds, toasted and ground
- 1 tsp black pepper
- 1 tsp ground anise seed
- 1 tsp ground cardamom
- 1 tsp cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 1/4 tsp ground cloves
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1/2 cup unsalted butter
- 1/2 cup brown sugar
- 1/4 cup molasses
- 1/4 cup honey

Topping Option 1

- 2 cups powdered sugar
- Spices listed above, to taste

Topping Option 2

- 2 cups powdered sugar
- 1/4 tsp almond extract
- A few tablespoons warm water



Directions

- Sift together in a bowl the flour, ground almonds, spices, salt, and baking soda.
- In a separate bowl, beat together the butter, sugar, molasses, honey and egg, until fluffy.
- Stir dry ingredients into wet ingredients until dough forms.
- Wrap dough in plastic wrap and chill for several hours.
- When ready to bake, preheat oven to 350 degrees F.
- Roll dough into 1-2" balls and place on parchment-lined baking sheet.
- Bake for 13-15 minutes.
- Let cookies cool on baking sheet until they are firmed up and just slightly warm to touch.

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- Use preferred topping (listed below).
- Store cookies in airtight container. The flavors develop over time, so these are usually better a day or two after baking.

If using sugar topping:

- Place powdered sugar in plastic storage bag or paper sack.
- Place a few cookies at a time in bag, and gently shake bag to coat cookies.

If using icing topping:

- Combine sugar, almond extract and water, a little at a time, until a thick icing forms
- Dunk cookies in icing and place on wire rack to allow excess icing to drip off.
- Allow icing to firm slightly on cookies before storing.

Susan's Super Sugar Cookies

Ingredients:

- 1 cup butter
- 1 1/2 cup sugar
- 6 yolks or 3 eggs, beaten
- 1 Tsp vanilla extract
- 1/2 Tsp each of orange and lemon extracts
- 2 1/2 cups flour
- 1 Tsp baking soda
- 1 Tsp cream of tartar

Directions

- Cream together butter and sugar
- Add eggs and extracts, then beat well.
- Add mixed dry ingredients
- Refrigerate if too soft then shape into 1" balls and roll in sugar
- Place well enough apart on ungreased cookie sheets.
- Bake in preheated 350-degree oven for 12-15 minutes or until lightly brown.
- Cool on racks



Madelyn Wheeler, Program Coordinator, Athletics

Chocolate Sandwich Cookies

Ingredients:

2/3 cup butter softened
1/2 cup brown sugar
1/2 cup maple syrup
1 3/4 cups all-purpose flour sifted
1/4 cup Dutch cocoa powder sifted
1 tsp baking soda sifted
7 oz dark chocolate 70% cocoa

Directions

- In the bowl of a stand mixer combine the butter, sugar and golden syrup and beat until pale and creamy, approximately 10 minutes.
- Add the sifted flour, cocoa and baking soda and mix until a smooth dough begins to form. Scrape down the sides of the bowl and mix again. Add the chocolate and mix until combined.
- Cover the bowl and refrigerate for 30 minutes, or until firm.
- Preheat the oven to 350 Fahrenheit and take tablespoons of the dough and roll into balls and place on a baking tray lined with baking paper. Flatten the balls slightly and bake for 10 to 12 minutes or until the tops of the cookies begin to crack.
- Remove from the oven and leave on the tray for 2 minutes to firm up before placing on wire racks to cool.
- Once the cookies are cooled they are ready to ice. Use any type of frosting you would like and decorate with sprinkles on the side!



Goosey Butter Cookies

Ingredients:

- 8 oz cream cheese
- 1/4 Tsp butternut flavoring
- 1/2 cup butter softened
- 1 (8.25 oz) package yellow cake mix
- 1/4 cup powder sugar
- 1 egg

Directions

- Preheat oven to 350 degrees Fahrenheit
- In a medium bowl, cream the butter and cream cheese
- Stir in the egg and flavoring. Add cake mix and stir until well blended
- Roll into 1 inch balls and roll the balls in the sugar
- Place 1 inch apart onto an ungreased cookie sheet
- Bake for 10 to 13 minutes and cool on wire rack



Citrus Shortbread Stars

Ingredients:

2 1/2 cups King Arthur Flour, unbleached, all-purpose
6 Tbsp granulated sugar
1 Tbsp fresh grapefruit zest
1 Tbsp fresh orange zest
1 cup unsalted butter, cut into small pieces
Private Selection Mango, Guava & Passion
Fruit preserve
Sparkling White Sugar for sprinkling (optional)



Directions

- Place oven rack in lower third of oven. Preheat oven to 325 degrees. Line baking sheets with parchment paper.
- Combine flour, sugar, zests in a mixing bowl. Add butter and mix at a low speed until dough is the consistency of fine crumbs. Knead the dough until it forms into a ball and stays together.
- On parchment paper, roll the dough until about 1/2 inch thick. Using a 1 1/2 - 2 inch star shaped cookie cutter, cut into shapes and place about 1-2 inches apart on prepared baking sheets.
- Bake for approximately 16 minutes or until bottom of cookie becomes golden.
- Allow cookies to completely cool on wire rack before decorating with the jam. Allow the jam to set for a few hours and then sprinkle with sparkling white sugar if desired.

Spicy Santa Cookies

Ingredients:

- 12 Tablespoons Butter softened
(one and a half sticks)
- 1/2 cup confectioner's sugar
- 1/2 cup sugar
- 1 egg
- 1 1/2 teaspoons vanilla extract
- 1 teaspoon fresh orange zest
- 2 cups flour
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground allspice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 egg white, 2 cups sweetened flake coconut, 2 Tablespoons sugar (for beard) mixed together
- 30 candied cherries, cut in half



Directions

- Preheat oven to 350 degrees.
- In a large bowl with an electric mixer cream butter until fluffy
- Add confectioner's sugar and sugar; beat until well combined
- Add egg, orange zest, and vanilla, beat until smooth
- Add flour, cardamom, allspice, cinnamon, and salt; beat, but just until mixed in
- Gather dough into ball, chill for an hour or more
- Roll out dough to 1/8 or so thickness and cut into 2 1/2 " circles. Place on ungreased cookie sheet (save in-between pieces for noses, eyes and brows)
- Roll the in-between scraps into tiny balls for eyes, slightly larger balls for noses, and little crescents for eyebrows. Place on each cookie.
- Press 2 cherry halves in place for each cheek
- With fork, place some of the coconut at the bottom of each cookie to form beards
- Bake 10. to 12 minutes until cookies are slightly browned

Hot Chocolate Cookie Cups

Ingredients:

3/4 cup unsalted butter, softened
1/2 cup sugar
1/2 cup brown sugar
1/4 cup milk
1 large egg
1/2 tsp pure vanilla extract
2 1/2 cups all-purpose flour
1 tsp. baking soda
1/4 cup cocoa
1/4 tsp. kosher salt
10 oz. mini marshmallow

Topping

1/3 cup semi-sweet chocolate chips
1 cup chocolate-covered pretzels
Red, green, and white nonpareils



Directions

- Preheat oven to 350° and grease a mini cupcake pan with cooking spray.
- Cream butter and sugars until light and fluffy, 3 to 4 minutes. Add milk, egg, and vanilla and mix until combined.
- In another bowl, whisk together flour, baking soda, cocoa and salt, then add to wet ingredients and mix until combined. Make tablespoon balls and press into bottom of each mini muffin cup. Press down centers to make indentation. (You want each cup to be 3/4 full.)
- Bake until edges look set but centers still look a little undercooked, 6 to 7 minutes.
- Remove cookie cups from oven and press marshmallows into centers. Return cookies to oven until marshmallows puff and melt, 1 to 2 minutes.
- Remove from oven and let cool 15 to 20 minutes, then transfer to a cooling rack to cool completely. Once cookies are cool, melt chocolate chips in microwave.
- Break off pieces of pretzels and use melted chocolate to stick them to sides of cookie cups. Let set.
- Drizzle chocolate over the tops of marshmallows and garnish with sprinkles. Store in an airtight container for up to 3 days.

Peppermint Meringue Cookies

Ingredients:

Dough

- 2 egg yolks
- 2 1/2 cups flour
- 1 tsp salt
- 1/2 tsp baking powder
- 3/4 cup shortening
- 1/4 cup milk
- 1 tsp vanilla

Meringue

- 2 egg whites
- 1/4 tsp salt
- 1/2 cup sugar
- 1/2 tsp vanilla
- 1/2 tsp vinegar
- 6 oz. chocolate chips
- 1 cup crushed peppermint candy



Directions

- Combine dough. Blend well. Chill while making meringue.
- Meringue: Beat egg whites with salt until soft mounds form. Gradually add sugar. Continue beating until stiff peaks form. Fold in other ingredients. Shape dough in balls, on ungreased sheet. Flatted dough with glass dipped in sugar. Then top dough with the meringue.
- Bake at 325 degrees for 20-25 minutes.

Nutty Oat Florentine Sandwich Cookies with Orange and Dark Chocolate

Ingredients:

- 1 cup ground toasted oats
- 3/4 cup ground toasted hazelnuts
- 1/2 cup ground toasted almonds
- 1/2 cup unsalted butter
- 1/2 cup light brown sugar (packed)
- 1/3 cup granulated sugar
- 3 tablespoon all-purpose flour
- 1/4 teaspoon salt
- 2 tablespoons heavy cream
- 2 tablespoon light corn syrup
- 2 teaspoon vanilla extract
- Zest of 2 oranges (about 2 tablespoons)
- 8 ounces dark chocolate
- (I used 2 oz. Lindt Intense Orange + 6 oz. 60% cacao bittersweet)
- 2 tablespoon chocolate hazelnut spread
- Optional: white chocolate, food coloring, and sprinkles for decoration



Directions

- Toast the hazelnuts, almonds, and oats. Process nuts and oats in a food processor until they are the consistency of coarse sand, but not a paste. (Note that measurements for oats and nuts are after they are ground.)
- Pulse ground oats and nuts together with flour, salt, and orange zest to combine.
- Preheat oven to 350°F. Line baking sheet with parchment paper.
- Melt butter in a pan over medium heat. Cook over low heat, stirring occasionally, until the solids are browned.
- Add sugars, corn syrup, and heavy cream and cook while whisking until sugar is dissolved and butter no longer appears separated, about 2 minutes. Whisk in dry ingredient mix and cook for 1 more minute. Remove from heat and stir in vanilla extract. Let cool about 20 minutes until batter can be handled.
- Scoop rounded teaspoons of batter, form into balls, and flatten slightly on baking sheet. Ensure there is at least 2-3 inches of space between cookies to allow spreading.
- Bake for 10-11 minutes, rotating the baking sheet half-way through baking. Let cool 3 minutes until no longer flexible, then carefully transfer to a wire cooling rack or paper towels with a thin spatula. Repeat with remaining batter.
- While cookies are cooling, melt together the dark chocolate and chocolate hazelnut spread.
- Using a small offset spatula, spread melted chocolate mixture on bottom of one cookie, then top with another cookie to form sandwiches. Let cookies rest until chocolate is set.
- Optional: melt white chocolate, add (oil-based) food coloring, and decorate cookie sandwiches using a piping bag and sprinkles as desired.

Crisp Salted Oatmeal Chocolate Chip Cookies

Ingredients:

- 1 cup all-purpose flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon table salt
- 14 tablespoons (1 3/4 sticks)
unsalted butter, slightly softened
- 1 cup sugar
- 1/4 cup packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/2 cups old-fashioned rolled oats
- 6 ounces good-quality dark or semi-sweet chocolate chips
- 1/2 teaspoon flaky/coarse sea salt for sprinkling on top



Directions

- Preheat oven to 350 degrees. Line baking sheet with parchment paper or Silpat. Whisk flour, baking powder, baking soda, and table salt in a medium bowl.
- Beat butter and sugars until light and fluffy. Scrape down bowl with rubber spatula, then add egg and vanilla and beat until incorporated. Scrape down bowl again. Add flour mixture gradually and mix until just incorporated and smooth. Gradually add oats and chocolate chips and mix until well incorporated.
- Divide dough into 24 equal portions, each about 2 tablespoons. Roll between palms into balls, then place on lined baking sheets about 2 1/2 inches apart. Using fingertips, gently press down each ball to about 3/4-inch thickness.
- Sprinkle a small pinch of sea salt on each cookie
- Bake until cookies are deep golden brown, about 13 to 16 minutes, rotating baking sheet halfway through. Transfer baking sheet to wire rack to cool.

Cranberry Oatmeal Drops

Ingredients:

Cookies

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup margarine or butter
- 3/4 cup packed brown sugar
- 1 egg
- 1/4 cup milk
- 1 teaspoon finely shredded orange peel
- 1 1/2 cups quick-cooking rolled oats
- 3/4 cup chopped cranberries
- 1/4 cup chopped walnuts or pecans

Orange icing

- 1 cup powdered sugar
- 1/2 teaspoon finely shredded orange peel
- 1/4 teaspoon vanilla
- 1-2 tablespoons of orange juice



Directions

- In a medium mixing bowl, stir together the flour, baking powder, cinnamon and nutmeg. Set aside.
- In a large mixing bowl beat together the margarine/butter with an electric mixer on medium to high speed about 30 seconds or till softened
- Add the brown sugar and beat until fluffy. Then add the egg, milk and orange peel. Beat till thoroughly combined, scraping the sides of the bowl occasionally. Add the flour mixture and beat till well mixed. Stir in the oats, cranberries and walnuts/pecans.
- Drop dough by tablespoons 2 inches apart onto greased cookie sheets. Bake in a 375-degree oven for 10-12 minutes or till lightly browned.
- Remove cookies and cool on wire racks.
- Mix icing ingredients and drizzle on cookies.

Three Chocolate Cookies

Ingredients:

- 1 teaspoon salt
- 2 teaspoons baking soda
- 3 3/4 cups all-purpose flour
- 1 teaspoon vanilla extract
- 3 large eggs
- 1 3/4 cups firmly packed brown sugar
- 3/4 cup sugar
- 1/2 cup vegetable shortening
- 1 cup butter, softened
- 1 (12 ounce) package semisweet chocolate morsels
- 1 cup milk chocolate morsels
- 3 (1 ounce) squares bittersweet chocolate, chopped
- 1 cup almond brickle chips



Directions

- Preheat oven to 375 degrees. Lightly grease baking sheets or use non-stick foil.
- With an electric mixer, beat butter and shortening at medium speed until creamy, gradually add sugars, beating until fluffy. Add eggs and vanilla, beating well.
- In a small bowl, combine flour, baking soda and salt; gradually add to butter mixture, beating until blended. Stir in chocolate morsels and almond brickle chips. Drop cookies by 1/4 cups about 3-inches apart onto prepared baking sheets.
- Bake for 11-12 minutes, or until lightly browned. Let cool for 2-3 minutes on baking sheets. Remove to wire racks to cool.

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Ingredients:

1 lb Cream Cheese
1 lb Butter
4 cups All-Purpose Flour
1 lb Walnuts, chopped
1 cup Sugar
2 Tbsp Milk
Powdered Sugar



Directions

- Mix cream cheese and butter in mixer until yellow and fluffy
- Add flour and hand knead until slightly sticky
- Form into ball and chill overnight
- 4. Roll dough to 1/4" thickness
- Cut into 2" squares
- In a separate bowl, mix walnuts with sugar and milk
- Fill squares with 1 tsp of walnut mixture
- Roll square from corner to corner, place on baking sheet
- Bake at 375F degrees for 10-15 min
- Let cool completely, then roll in powdered sugar.

Dark Chocolate Peppermint Meringues

Ingredients:

3 egg whites
1/4 Tsp cream of tartar
1/2 Tsp salt
1 cup granulated sugar
1/8 tsp peppermint extract
3 oz dark chocolate

Directions

- Preheat the oven to 300°F. Line a cookie sheet with parchment paper. Begin whipping 3 room temperature egg whites in a stand mixer fitted with a whisk attachment on low speed. When the whites start to look wet and frothy, add 1/4 tsp cream of tartar and 1/2 tsp salt and allow it to dissolve with the mixer still on low speed.
- With the mixer on low, add 1/4 cup granulated sugar, one tablespoon at a time. Increase the speed to medium and add an additional 3/4 cup sugar as the mixer runs, adding very gradually, one tablespoon at a time.
- Continue to whisk on medium speed until the meringue is thick and glossy and holds firm peaks. Turn mixer to low, add 1/8 tsp peppermint extract and mix until incorporated, ~ 30 seconds.
- Transfer meringue to a piping bag fitted with a round tip, and pipe a circular base, 2 inches in diameter, onto the parchment. Sprinkle a mound of chopped good quality dark chocolate into the center of the base, then pipe meringue around the chocolate to seal it in. Pipe the rest of the meringues, spaced 1 inch apart. I needed about 3 oz chocolate for 3 eggs whites-worth of meringue.
- Bake until the meringues hard on the outside and are only slightly moist on the inside, about 1 hour. To test for doneness, remove one meringue, allow to cool at room temperature for 5 minutes, then break open to check texture. The center should only be slightly moist at this point. Let meringues cool on parchment for 10 minutes, then remove from parchment onto wire rack to cool completely.



Browned Butter Toffee Cookies

Ingredients:

1 cup (2 sticks) unsalted butter
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon kosher salt
1 cup (packed) dark brown sugar
1/3 cup granulated sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
2 chocolate toffee bars (preferably Skor),
chopped into 1/4-inch pieces
1 1/2 cups chocolate wafers (disks,
pistoles, fèves; preferably 72% cacao)
Flaky sea salt



Directions

- Cook butter in a medium saucepan over medium heat, stirring often, until it foams, then browns, 5-8 minutes. Scrape into a large bowl and let cool slightly.
- Meanwhile, whisk flour, baking soda, and kosher salt in a medium bowl.
- Add brown sugar and granulated sugar to browned butter. Using an electric mixer on medium speed, beat until incorporated, about 1 minute. Add eggs and vanilla and beat until mixture lightens and begins to thicken, about 30 seconds.
- Reduce mixer speed to low; add dry ingredients and beat just to combine. Mix in toffee pieces and chocolate wafers with a wooden spoon or a rubber spatula. Let dough sit at room temperature at least 30 minutes to allow the flour to hydrate. Dough will look very loose at first, but will thicken as it sits.
- Place a rack in middle of oven; preheat to 375°. Using a 1 1/2-oz. ice cream scoop, portion out 10 balls of dough and place on a parchment-lined baking sheet, spacing about 3" apart (you can also form dough into ping pong-sized balls with your hands). Do not flatten; cookies will spread as they bake. Sprinkle with sea salt.
- Bake cookies until edges are golden brown and firm but centers are still soft, 9-11 minutes. Let cool on baking sheets 10 minutes, then transfer to a wire rack and let cool completely. Repeat with remaining dough and a fresh parchment-lined baking sheet to make 10 more cookies.

Chocolate "Buckeye" Cookies

Ingredients:

- 1 box fudge brownie mix (I used Ghirardelli Dark Chocolate mix)
- 3.25 tablespoons butter, melted
- 3.25 oz. cream cheese, softened
- 1 egg
- 1 cup powdered sugar
- 1 cup creamy peanut butter
- .5 cup semi-sweet chocolate chips

Directions

- Preheat oven to 350 degrees F. In a medium bowl, beat the brownie mix, butter, cream cheese, and egg. The dough will be sticky. Spray cookie scoop with cook spray then scoop the dough onto an ungreased cookie sheet, making about 18-24 cookies (depending on the size of your scoop). Smooth the edges of each to form a round cookie.
- In a separate bowl, mix the powdered sugar and the peanut butter until it is completely combined. Form the mixture into about 1 inch balls. Make sure you have one ball for each cookie. Set aside.
- Bake for the cookie dough 12-13 minutes, keeping an eye out to make sure the cookies don't overcook or undercook.
- As soon as the cookies come out of the oven, press a peanut butter ball lightly into the center of each cookie. The peanut butter mixture will soften slightly. Let the cookies cool for 5 minutes, then transfer them to a wire rack to cool completely.
- Melt the chocolate chips in a microwavable bowl for 45 seconds. Stir the chocolate and melt for additional 15 seconds or until the chocolate is completely melted. Spoon about 1/2 a tablespoon of melted chocolate on top of each cookie so it covers the peanut butter ball. Let the chocolate set.



Holiday Cheer Chocolate Espresso Tinsel Cookies

Ingredients:

Cookies

- 2 sticks (1 cup) unsalted butter softened
- 1 cup granulated sugar
- 1 egg
- 2 teaspoons vanilla extract
- 1 tablespoon instant espresso powder
- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 1/2 teaspoons kosher salt
- 1 tablespoons heavy cream, optional

Chocolate Ganache

- 8 ounces semi-sweet or dark chocolate chopped
- 1/3 cup heavy cream
- 1 teaspoon vanilla extract
- 1 teaspoons instant espresso powder



Directions

- Preheat the oven to 350 degrees F. Line two baking sheets with parchment paper.
- In a large bowl using an electric mixer, beat together the butter and sugar until light and fluffy. Add the egg, vanilla, and coffee powder and beat until incorporated. Add the flour, cocoa powder, and salt, beating until just combined. Add 1 tablespoon heavy cream.
- Roll the dough into 2 teaspoon size balls and place 1 inch apart on the prepared baking sheets. Using your thumb, press gently in the center of each to create an indentation.
- Transfer to the oven and bake, rotating sheets halfway through, until cookies are just set, about 7-8 minutes. If the indentations lose their definition, gently press the centers in again. The bottom of a round measuring spoon works well at this point. Cool slightly on baking sheet and then transfer cookies to wire racks, and let cool completely.
- Meanwhile, in a microwave safe bowl, combine the chocolate and cream. Microwave on 30 second intervals until melted and smooth. Stir in the vanilla and coffee powder until dissolved. Spoon the ganache into the center of each cookie. Decorate as desired with sprinkles or edible gold leaf. Keep cookies stored in an airtight container for up to 1 week.

Mint Chocolate Cutout Cookies with Royal Icing

(Winner: Best Overall)

Ingredients:

- 1/2 cup cold unsalted butter,
cut into small cubes
- 1 Tbsp canola oil
- 2/3 cup granulated sugar
- 1 tsp vanilla extract
- 1/2 tsp kosher salt
- 1 large egg
- 1/4 cup cornstarch
- 1/2 cup unsweetened cocoa powder
- 1 1/4 to 2 cups all-purpose flour
- 1 tsp peppermint extract



Directions

- Cream the butter, oil, sugar, vanilla and salt in the bowl of a stand mixer fitted with a paddle attachment, just until the mixture is smooth. Add the egg and mix just until incorporated. Add peppermint extract. Mix in the cornstarch, cocoa powder, and 1 1/4 cups of the flour. Continue adding flour until the dough gathers itself into a ball and pulls away cleanly from the sides of the bowl.
- Preheat the oven to 375 degrees. Roll the dough to a thickness of 3/8 inch between two sheets of parchment paper. Cut shapes using a cookie cutter. Bake on parchment lined baking sheets for 9-12 minutes, or until cookies look dry on the surface, and feel firm around the edges and set in the middle. Cool completely then decorate with royal icing.

Salted Caramel Chocolate Thumbprints

Ingredients:

1 egg, divided
1/2 c butter, room temperature
2/3 c sugar
2 Tbsp milk
1 Tbsp vanilla
1 cup flour
1/2 cup unsweetened cocoa powder
1/4 tsp salt
16 salted caramels
3 Tbsp heavy whipping cream
1 1/4 cups chopped pecans
1/2 c semi-sweet chocolate chips



Directions

- Beat butter with an electric mixer for 30 seconds. Add sugar and continue beating until combined and creamy. Add egg yolk, milk, and vanilla and beat until well combined.
- Sift flour, cocoa powder, and salt together in a separate bowl. Add flour mixture to the butter mixture a little at a time {trying to avoid a cocoa cloud - quite messy!} and beat until well combined.
- Wrap the cookie dough in plastic wrap and chill for a couple hours.
- Chop the pecans pretty fine.
- Heat unwrapped caramels and whipping cream in a small saucepan over low heat until nice and smooth.
- Preheat oven to 350 degrees. Shape the dough into 1-inch balls and roll the balls in slightly beaten egg white. Then roll in pecans until coated.
- Place balls on a lightly greased cookie sheet about one inch apart. Use your thumb to press in the center.
- Bake for 10 minutes or until edges are set. If the indentation has disappeared during baking, use a measuring spoon to re-create the indentation.
- Spoon caramel mixture into the center of the cookies and remove to a wire rack and let cool. (If the caramel has thickened too much, just reheat on low until it reaches a thinner consistency.)
- Be careful not to overfill the cookies.
- Once the cookies have cooled, melt chocolate chips in microwave by heating in 15 second intervals, stirring in between.
- Drizzle the chocolate over the tops of the cookies and get ready to enjoy!

Alfajores de Maizena

Ingredients:

Cookies

- 250 gr butter, cubed and at room temperature
- 150 gr sugar
- 4 egg yolks
- 2 tablespoon lemon juice
- 1 tablespoon cognac
- 1 tablespoon vanilla
- 300 gr cornstarch
- 200 gr flour
- 1 teaspoon baking powder

Filling

- 400 grams dulce de leche
- Toasted coconut & crumbled toffee mixture (chef used Chapel Hill Toffee)



Directions

- In a bowl, cream together butter and sugar until fluffy and creamy. Add the egg yolks one at a time, blending in between. Add the lemon juice, cognac, and vanilla. In a separate bowl, mix together dry ingredients. Sift into wet ingredients little by little, blending in between each addition. Mix until smooth dough forms. Wrap the dough in plastic film and chill at least one hour.
- Roll out the dough until 4mm thick and cut into small circles. Make cookies no larger than 5 cm in diameter. Place cookies on greased cookie sheet, and bake in preheated 350-degree oven for 10 minutes. Be sure to not overcook. The cookies should be slightly browned on bottom, and white colored on top. Remove from oven and place on cooling rack.
- Once room temperature, use piping bag to place dulce de leche on one cookie bottom, and then make a sandwich with another cookie. Do this carefully as cookies are very delicate. Roll edge of cookies in coconut/toffee mixture. (I use Chapel Hill Toffee company). Drizzle top with chocolate if desired.