



2018 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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Colleen Bauer

Program Coordinator, Duke Institute for Brain Sciences

Almond Swirls

Ingredients

- 1 cup butter, softened
- 1 1/2 cups granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 large egg
- 1 teaspoon almond extract
- 2 1/2 cups flour
- red food coloring
- sprinkling sugar



Directions

- In a large mixing bowl, beat butter on medium to high speed for 30 seconds. Add sugar, baking powder and salt and cream together, scraping the sides of bowl as needed until combined. Beat in egg and vanilla.
- Beat in as much flour as you can with the mixer. Use a wooden spoon or sturdy spatula to stir in any remaining flour.
 - *Hint: If you are not using a stand mixer, don't even bother trying to beat in the flour. It will just turn to a crumbly mess if you use a hand mixer to beat in some of the flour. Stir it all in by hand, in batches. If you do use a stand mixer, swap out your beater before adding the flour. Instead of using the wire beater attachment, use the paddle attachment. You want to get all the flour incorporated and create a cohesive dough that you can roll out.*
- Divide dough into 2 even balls. I just take the whole dough ball and cut it in with a dough blade. Now, take one of those halves and cut it in half again. Form those two smaller pieces into flat discs and wrap, separately, in plastic wrap. Chill for about an hour.
- Working on a cutting board or something else to protect your counter top, take the rest of your dough and flatten it a bit. Place a few drops of food coloring into the center and start kneading the dough to distribute the color evenly throughout the dough. This takes a while and red is a tough color, so keep adding coloring until you get the depth of color you want.
 - *Hint: If you know you're going to want two batches, make one batch of dough all plain. Then on your second batch, add the food coloring to the creamed mixture before adding flour. The flour will lighten the intensity of the color, so add a little more than you think you need. This will save you the step of kneading the color.*
- As you did with the uncolored dough, cut your dough in half, flatten into discs and wrap, separately, in plastic wrap. Chill for about an hour.

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- To make your spirals, after chilling, roll each disc into a rectangle of about 1/4 inch thickness.
 - *Hint: I roll the dough out between pieces of waxed paper. This is important because you can't add flour to the dough for easy rolling (you'll alter the color) and you need the waxed paper to build your swirls.*
- Using your waxed paper as a guide, roll each of your dough balls to 1/4 inch thickness in roughly the same size and shape. I tend to take mine right to the edge of the width of the waxed paper, and therefore try to keep the length about the same. Make sure you constantly turn the dough and even flip it over. The waxed paper may bunch underneath, so you'll want to smooth out any lines.
- Once you have 4 roughly even rolled out pieces, take one plain piece and while still covered in waxed paper, lay it on top of one red piece. Shift it around until you have a reasonably good match in terms of shape.
- Carefully remove the top piece of waxed paper from the red dough. If some of the dough peels with the paper, gently tap it back into place and press together any seams. Now, carefully remove the bottom piece of waxed paper from the plain dough in the same process. Carefully flip the plain dough onto the red dough. You've pretty much only got one chance at this, so do it slowly and carefully. But really, if you mess up, it's not the end of the world. Peel the top piece of waxed paper off the plain dough.
- Smooth out any lines and if you have any overhang, you can "relocate" plain dough to where there is none to even out your shape.
- Starting at the bottom, gently and tightly roll the dough, jelly-roll style, removing the waxed paper from the bottom as you go.
- Wrap the whole roll in either waxed paper or plastic wrap and chill for 4 hours or until firm enough to slice. I've left mine in the refrigerator (in a sealed bag) for up to a week without issue. Or you could put in a sealed bag and freeze for up to a month (be sure to thaw overnight in refrigerator before slicing). Repeat with other pieces of dough.
- Remove one roll from the refrigerator and using your sharpest knife, cut the dough crosswise into 1/4 inch slices. I like to cut the whole roll in half, and then work from the inside out. Wipe the knife occasionally to remove any excess dough
- Place on an ungreased or parchment/silicone lined cookie sheet. Sprinkle with sugar, sanding sugar, or crystals.
- Bake in a 375 degree F oven for 8-10 minutes. You want to catch these cookies just before the edges turn brown because you don't want that to impact the pretty color. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking. Cool on cookie sheet for a few minutes, then move to complete cooling on rack.
- Makes 4 1/2 dozen

Alpha Esser

IT Tech Trainer, Duke Clinical Research Institute

Rainbow Cookies

Ingredients

- 8 ounces almond paste
- 1 cup butter, softened
- 1 cup white sugar
- 4 eggs, separated
- 2 cups all-purpose flour
- 6 drops red food coloring
- 6 drops green food coloring
- 1/4 cup seedless red raspberry jam
- 1/4 cup apricot jam
- 1 cup semisweet chocolate chips, melted



Directions

- Preheat oven to 350 degrees F (175 degrees C). Line three 9x13 inch baking pans with parchment paper.
- In a large bowl, break apart almond paste with a fork, and cream together with butter, sugar, and egg yolks. When mixture is fluffy and smooth, stir in flour to form a dough. In a small bowl, beat egg whites until soft peaks form. Fold egg whites into the dough. Divide dough into 3 equal portions. Mix one portion with red food coloring, and one with green food coloring. Spread each portion into one of the prepared baking pans.
- Bake 10 to 12 minutes in the preheated oven, until lightly browned. Carefully remove from pan and parchment paper, and cool completely on wire racks.
- Place green layer onto a piece of plastic wrap large enough to wrap all three layers. Spread green layer with raspberry jam, and top with uncolored layer. Spread with apricot jam, and top with pink layer. Transfer layers to a baking sheet and enclose with plastic wrap. Place a heavy pan or cutting board on top of wrapped layers to compress. Chill in the refrigerator 8 hours, or overnight.
- Remove plastic wrap. Top with melted chocolate chips, and refrigerate 1 hour, or until chocolate is firm. Slice into small squares to serve.

Marla Jordan

Safety Surveillance Associate, Duke Cancer Institute Safety Surveillance

Chocolate-Tahini Linzer Cookies

Ingredients

- 1 1/2 cups all-purpose flour
- 3/4 cup Dutch-process cocoa powder
- 3/4 tsp. baking powder
- 1 tsp. kosher salt, plus more
- 1 cup granulated sugar
- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 1 large egg
- 1 tsp. vanilla extract
- White sanding sugar (for sprinkling)
- 1/2 cup white, milk, or dark chocolate chips or wafers (disks, pistoles, fèves)
- 2 Tbsp. tahini
- Special Equipment: Assorted 2"-3" and 1"-1 1/2" cookie cutters



Directions

- Whisk flour, cocoa powder, baking powder, and 1 tsp. salt in a medium bowl to combine. Beat granulated sugar and butter in the bowl of a stand mixer fitted with paddle attachment on medium-high speed until light and fluffy, about 4 minutes. Add egg and vanilla and beat to incorporate, about 1 minute. Reduce speed to low and add dry ingredients. Beat just until dough comes together. Divide in half and pat each into a disk; wrap tightly in plastic. Chill just long enough that dough is rollable and no longer sticky, about 30 minutes.
- Working one at a time, roll out dough between 2 sheets of parchment paper until 1/8 thick. Slide onto baking sheets, still sandwiched between parchment, and chill until very firm, about 1 hour.
- Place racks in upper and lower thirds of oven; preheat to 350°. Carefully peel away top sheets of parchment from dough and punch out cookies with larger cutters. Punch out centers of half of cookies with smaller cutters. Carefully transfer whole cookies with a spatula to a parchment lined baking sheet, spacing 1" apart. Sprinkle remaining cut-out cookies with sanding sugar, then transfer to another parchment-lined baking sheet. Bake cookies until edges are set, 7-10 minutes. Let cool on baking sheets. Repeat process with scraps (chill dough again before punching out shapes).
- Melt chocolate and tahini in a bowl in a microwave in 20-second bursts, stirring after each, until chocolate is melted (or melt in a heatproof bowl set over a saucepan of simmering water; do not let bowl touch water). Stir to combine and season with salt. Spread filling over whole cookies; top with cut-out cookies.
- Do Ahead: Cookies can be assembled 5 days ahead. Store airtight at room temperature.

Bryan M. Wilson

Pharmacy Tech, Duke Compounding Facility

“The one that did Santa in”

Ingredients

- 1 pkg of Sugar cookie (store bought dough or homemade)
- 1/2 cup of raspberry jam
- 4 strips of bacon (chopped after cooking)
- 4 oz. pkg of Ghirardelli baking chocolate
- 1 tsp of shortening (if chocolate dries out use sparingly to “re-wet” the chocolate)
- 1/4 powdered sugar (or enough to sprinkle on top of final product)

Directions

- Cook bacon until crispy texture is achieved.
- Once cooled chop bacon and put in a sauce pan. Allow bacon to sweat then add raspberry jam. Stir mixture until incorporated, then allow to cool.
- Bake cookies according to package. While cookies are still warm place the bacon jam on the flat side of a cookie, then place another cookie on top to make a sandwich.
- While the cookie sandwich is cooling melt the chocolate (stovetop or double broiler). Once the chocolate is melted add your sandwich cookie and coat to your desire (whole or just the top of the cookie).
- Allow the chocolate cookie sandwich to cool and sprinkle powder to your desired preference. Enjoy!



Allison Hunter Coleman

Medical Lab Technician, Duke Regional Hospital Chemistry

Marzipan

Ingredients

- 1 cup butter
- 1/2 cup sugar
- 2 1/2 cup flour
- 1/2-1 t almond extract
- Food coloring

Directions

- Cream butter and sugar together. Stir in flour and flavoring until coarse crumbs divide dough and tint dough.
- Shape dough into fruit shapes use cloves for stems and blossom bottoms.
- Brush with diluted dye for accent.
- Refrigerate for 30 min on ungreased cookie sheet.
- Bake for 30 min, do not brown.

Cool on wire rack



Peppermint Mocha Sandwich Cookies

Ingredients

For the cookies

- 1 cup unsalted butter, room temperature
- 1 cup granulated sugar
- 3/4 packed light brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 tablespoon instant coffee dissolved in 1 tablespoon hot water
- 2 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder (I use Hershey's Special Dark)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chips

For the filling

- 2oz cream cheese, softened
- 8 tablespoon butter, softened
- 1/8 teaspoon peppermint oil (or more to taste)
- 2 cups powdered sugar
- 2 teaspoons milk
- 1/3 cup of crushed candy canes or peppermint candy



Directions

For the cookies

- Preheat oven to 350 degrees F. Line baking sheets with parchment paper and set aside.
- In a large bowl with an electric mixer, cream together butter and sugars until smooth. Beat in the eggs one at a time, then stir in the vanilla and instant coffee mix.
- In a medium bowl, whisk together the flour, cocoa, baking soda and salt. Gradually stir the flour mixture into the creamed mixture until just combined. Fold in the chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven, until cookies are set. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

For the filling

- Pulse peppermint candies in a food processor until they are finely crushed.
- In a bowl with an electric mixer, cream the butter and cream cheese. Mix in the milk, peppermint oil, and powdered sugar until well combined.
- Fold in the crushed candy cane pieces.
- Spread on the filling mixture with a knife or pipe onto half of completely cool cookies, and top with the remaining half.

Cassandra Mendez

Clinical Services Nurse, Oncology Infusion Clinic

Sugar Cookie with Royal Icing

Ingredients

- 1 1/2 cups of butter, softened
- 2 cups of white sugar
- 4 eggs, at room temperature
- 5 cups of all-purpose flour
- 2 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt

Directions

- Preheat the oven to 400 degrees.
- In a large bowl, cream together butter and sugar until smooth. Beat in eggs one at a time and stir in the vanilla. Mix together dry ingredients, and then add to the wet ingredients. Cover and chill the dough at least one hour.
- Roll the dough on a floured surface to about 1/4 inch thick. Cut into shapes with cookie cutter, and place on ungreased cookie sheet at least one inch apart. Bake for 6-8 minutes. Allow to cool completely before decorating.



Valerie Jarrett

Population Health Specialist, Population Health Management Office

Dad's Hot Chocolate Pixies!

Ingredients

- 4 1oz squares-unsweetened chocolate, melted
- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 2 cups sugar
- 4 eggs
- 2 teaspoons vanilla
- 1 teaspoon ancho chili powder (more or less depending on how spicy you like it)
- 1 teaspoon cinnamon
- 1 cup powdered sugar Melt chocolate (I chop the chocolate and put it in a glass bowl and put it in the microwave at 30 second bursts until it is melted)



Directions

- Sift flour, baking powder and salt together in one bowl
- Combine melted chocolate, oil and sugar
- Add one egg at a time to the chocolate mixture
- Add vanilla and spices
- Add sifted dry ingredients to chocolate mixture until well blended
- Cover and chill several hours or overnight
- Preheat oven to 350 degrees;
- Drop teaspoons of chocolate mixture in powdered sugar, roll into a ball; put on lightly greased baking sheet. Bake for 8-10 minutes.
- Makes enough to feed a crowd or one Dad!

Classic Rugelach

Ingredients

Cream Cheese and Sour Cream Dough

- 2 1/4 cups unbleached all-purpose flour
- 1 1/2 tablespoons granulated sugar
- 1/4 teaspoon table salt
- 1/2 pound unsalted butter (2 sticks), chilled and cut into 1/4-inch pieces
- 8 ounces cream cheese, chilled and cut into 1/2-inch chunks
- 2 tablespoons sour cream

Fruit Filling

- 1 cup granulated sugar
- 1 tablespoon ground cinnamon
- 2/3 cup apricot preserves, processed briefly in food processor to break up large chunks
- 1 cup raisins, preferably golden
- 2 1/4 cups walnuts, chopped fine (about 2 cups)

Egg Yolk and Milk Glaze

- 2 large egg yolks
- 2 tablespoons milk



Directions

- For the dough: Pulse flour, sugar, and salt to combine in food processor fitted with steel blade. Add butter and cream cheese pieces and sour cream; pulse until dough comes together in small, uneven pebbles the size of cottage cheese curds, about sixteen 1-second pulses. Turn mixture onto work surface, press into 9-inch-by-6-inch log, divide log into four equal portions and press each into 4 1/2-by-3/4-inch disk. Place each disk between two sheets plastic wrap; roll out to form 8 1/2-inch circle. Stack dough circles on plate; freeze 30 minutes (or up to 1 month if stored in zipper-lock freezer bag). Meanwhile, mix sugar and cinnamon in small bowl; set aside with other filling ingredients.

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- Working with one dough round, remove from freezer and spread 2 1/2 tablespoons preserves, 1/4 cup raisins, 2 tablespoons cinnamon sugar, and 1/2 cup walnuts, in that order, over dough; pat down gently with fingers. Cut dough round into eight wedges. Roll each wedge into crescent shape and place at 2-inch intervals on parchment paper-lined heavy rimmed baking pans, with the point underneath. Freeze crescents at least 15 minutes. (Frozen crescents, if well-wrapped, can be frozen in a zipper-lock bag up to 6 weeks.) Repeat with remaining dough rounds.
- Adjust oven racks to upper- and lower-middle positions and heat oven to 375 degrees. Whisk egg yolks and milk in small bowl until smooth. Brush top and sides of frozen crescents with egg-milk mixture. Bake crescents, turning baking pans from front to back and top to bottom halfway through baking time, until pale gold and slightly puffy, 21 to 23 minutes. Immediately sprinkle each cookie with scant teaspoon cinnamon sugar; carefully transfer hot, fragile cookies to cooling rack using thin-bladed spatula. (Can be stored in an airtight container up to 4 days.)

Filling and Forming Rugelach

- Cut the dough into even quarters. Press each quarter into a round, at disk about 4 1/2 inches in diameter for crescents; or an 8-inch by 4-inch rectangle for roulades.
- Place each disk between two pieces of plastic wrap and roll it into an 8 1/2-inch disk, or an 11-inch by 7-inch rectangle. Leave in the plastic wrap and stack on top of each other on a large plate.
- Remove the dough from the freezer, place it on a work surface, peel off the top layer of plastic wrap, and cover the dough with preserves, raisins, cinnamon sugar, and walnuts.
- For crescents, cut the dough into eight pie-shaped wedges. Starting with the wide side opposite the point, roll up the wedges to form crescents. Freeze them for 15 minutes, then bake as directed.
- For roulades, starting from the long side, roll the dough tightly into a cylinder, taking care not to squeeze any filling out the sides as you roll.
- Cut off a 1/4-inch section from each end of the cylinder and discard it. Cut the roll into 1-inch pieces. Place them seam side down on parchment paper-lined baking pans or cookie sheets. Freeze them for 15 minutes, then bake as directed.

Karen Courtney

Assistant Dean of Executive MBA Programs, Fuqua School of Business

Ginger Patchwork Holiday Surprise (Best Overall)

Ingredients

- 2/3 cup unsalted butter, softened to room temperature
- 3/4 cup packed light or dark brown sugar
- 2/3 cup unsulphured molasses (Grandma's Molasses)
- 1 large egg, at room temperature
- 1 tsp. pure vanilla extract
- 3 1/2 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 Tablespoon ground ginger
- 1 Tablespoon ground cinnamon
- 1/2 tsp. allspice
- 1/2 tsp. ground cloves



Directions

- In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and molasses and beat on medium high speed until combined and creamy looking. Scrape down the sides and bottom of the bowl as needed. Next, beat in egg and vanilla on high speed for two full minutes. Scrape down the sides and bottom of the bowl as needed. The butter may separate, that is ok.
- In a separate bowl, whisk the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves together until combined. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be quite thick and slightly sticky. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill discs for at least three hours and up to three days. Chilling is mandatory for this cookie dough.
- Preheat oven to 350 degrees. Line 2-3 large baking sheets with parchment paper or silicone baking mats.
- Remove one disc of chilled dough from the refrigerator. Generously flour a work surface, as well as your hands and the rolling pin. Do not be afraid to continually flour the work surface as needed - this dough can be sticky. Roll out disc until 1/4 inch thick. Cut into shapes. Place shapes 1 inch apart on prepared baking sheets. Re-roll dough until all the dough is shaped. Repeat with remaining disc of dough.
- Bake cookies for about 9-10 minutes. If cookie cutters are smaller than 4 inches, bake about 8 minutes. If larger than 4", bake about 11 minutes. Rotate once during baking!
- Allow cookies to cool for 5 minutes on the cookie sheet.
- Make Ahead Tip: Cookies stay fresh at room temperature for up to one week. Bake and decorated (or not decorated) cookies freeze well - up to three months. Unbaked cookie dough discs (just dough prepared thru step 2) freeze well up to three months. Thaw overnight in fridge, then continue with Step 3. NOT strong enough for gingerbread houses!

Kelly Strawberry

Executive Assistant, Duke University Health System Corporate Finance

Mr. & Mrs. Claus Cookies

Ingredients

- 1 cup(two sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 egg
- 1 1/2 tsp vanilla extract
- 1 1/2 tsp almond extract
- 1 tsp salt
- 3 cups all-purpose flour

Directions

- Cream together butter and sugar in mixer until well incorporated.
- Add egg, salt, and extracts. Mix until well incorporated.
- Add flour, one cup at a time, and mix until dough comes together.
- Chill dough for 30 minutes before rolling and cutting out cookie shapes.
- Place cookies on a parchment-lined baking sheet and bake at 375 degrees for 7 minutes.
- Remove cookies from oven and leave on pan for 10 minutes before moving to a cooling rack.
- Let cookies cool for several hours before decorating with Royal Icing.



Tracy Tubb

IT Analyst, Duke Health Technology Solutions

Chocolate Ginger Cookies

Ingredients

- 1 1/2 cups flour
- 1 1/4 ground ginger
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1 tsbp cocoa powder
- 1 tsp baking soda
- 1 stick butter, unsalted
- 1 tbsbp grated fresh ginger
- 1/2 cup packed brown sugar
- 3 tsbp molasses
- 1 tsbp maple syrup
- 1 pinch salt
- 1/2 cup mini chocolate chips
- 1/4 turbinado sugar
- Pinch ground ginger
- Pinch ground nutmeg



Directions

- Preheat oven to 350.
- Sift dry ingredients together.
- In mixer, cream butter and fresh ginger. Add sugar, molasses, and maple syrup. Beat until fluffy. Mix in dry ingredients, stir until mixed. Stir in chocolate chips.
- Roll dough into balls. Roll balls in turbinado sugar mixture.
- Bake for 9-12 minutes. Enjoy!

Rachel Gordon

Head of Access & Collection Services, Duke University School of Law Library

Pistachio Pepita Wreaths

Ingredients

- 8 oz / 226 g raw unshelled pistachios
- 1.7 oz / 75 g unshelled pepitas (salted or unsalted)
- 4.8 oz / 135 g sugar
- 4.8 oz / 135 g blanched sliced almonds
- 2.6 oz / 74-75 g egg whites (about 3 large egg whites)
- 1/2 tsp vanilla For Bows:
- 1 bag white chocolate chips
- 2 candy canes
- Crushed Peppermint oil, to taste, optional (be sure it is oil, not extract, which will make chocolate clump)



Directions

- Preheat oven to 325°F. Line a baking tray with parchment paper.
- In a food processor, combine the first measure of pistachios, almonds and the sugar. Process until the nuts are ground (with no large chunks left). Transfer the ground nuts and sugar into a clean dry bowl. 3
- Mix in the measured egg whites (and vanilla if using, this is optional) with the ground nuts and sugar, and mix with a wooden spoon until you get a slightly sticky ball of dough. You will need to mix well to make sure the dough comes together. If needed, add extra egg whites (1 tsp at a time).
- Round cookies - Using a round cookie cutter, cookie scoop, or wet hands, portion out the cookie dough to make round cookies (with a diameter of about 1 inch), and use your finger to hollow out the middle into a wreath shape
- Place these cookies on a prepared cookie baking tray.
- Bake them in the preheated oven for about 10 - 12 minutes, until they just start to turn brown at the edges.
- Remove from the oven and let them cool down completely. The cookies will be soft when warm, so they must be cooled down before being moved.
- Make bowls (I used Wilton candy mold.)
- Melt chocolate in double boiler or microwave (in 30 second increments, stirring in between).
- Mix in peppermint oil if desired.
- Use a knife to spread melted chocolate in molds.
- Freeze until chocolate hardens.
- Remove from mold.
- Microwave for ~10 seconds to melt chocolate slightly.
- Sprinkle with peppermint candy.

Heather Jacobson

Strategic Services Associate, Duke Population Health Management Office

Chocolate Pistachio Thumbprints

Ingredients

Cookies

- 1/3 cup powdered sugar
- 1 cup margarine or butter, softened
- 1 teaspoon vanilla
- 3/4 teaspoon almond extract
- 1 package instant pistachio pudding and pie filling mix
- 1 egg
- 2 cups Pillsbury Best All Purpose or Unbleached Flour
- 1/2 cup miniature or regular semi-sweet chocolate chips
- 3/4 to 1 1/4 cups finely chopped nuts

Filling

- 1 1/2 cups powdered sugar
- 2 tablespoons margarine or butter, softened
- 1 teaspoon vanilla
- 1 to 3 tablespoons milk

Glaze

- 1/2 cup miniature or regular semi-sweet chocolate chips
- 2 teaspoons shortening

Directions

- Heat oven to 350 F and lightly grease cookie sheets
- In large bowl, beat 1/3 cup powdered sugar, 1 cup margarine, 1 teaspoon vanilla, almond extract, pudding mix and egg until well blended. Lightly spoon flour into measuring cup; level off.
- By hand, stir in flour and 1/2 cup chocolate chips until well blended. Shape into 1-inch balls; roll in nuts.
- Place 2 inches apart on greased cookie sheets. With thumb, make an indentation in center of each cookie.
- Bake at 350 F for 10-14 minutes or until edges are light golden brown. Let cool 1 minute before removing from cookie sheets; cool.
- In small bowl, combine all filling ingredients, adding enough milk for desired filling consistency; blend until smooth. Spoon scant teaspoon filling in center of each cookie.
- In small saucepan over low heat, melt 1/2 cup chocolate chips and shortening, stirring constantly.
- Drizzle about 1/2 teaspoon glaze over each filled cookie. Allow filling and glaze to set before storing cookies.



Heather Mabry

Nursing Informatics System Specialist, Duke Health Technology Solutions

Puppy Chow Cookies (Best Tasting)

Ingredients

- 1/2 cup butter, room temperature
- 1 cup creamy peanut butter
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 1 egg (room temperature)
- 1 tsp baking soda
- 1 tsp salt
- 1 1/4 cup flour CHOCOLATE COATING
- 1 1/2 cups semisweet chocolate chips (we prefer Nestle)
- 1/3 cup creamy peanut butter (we prefer Jif)
- 1/4 cup butter
- 2 cups powdered sugar Instructions



Directions

Cookies

- Preheat oven to 350°F
- Line a baking sheet with parchment, set aside.
- In bowl of stand mixer cream butter and peanut butter together until smooth. Add both sugars and beat for 2 minutes.
- Add in egg, baking soda and salt. Mix until combined.
- Turn mixer to low and add in flour.
- Scoop out tablespoon of dough. Roll into a ball and then flatten with the back of a spatula to approximately 1/2 inch thick. Place on baking sheet about 2 inches apart.
- Bake for 8-9 minutes or until golden at the edges.
- Remove from oven and transfer cookies to a wire rack to cool completely.

Coating

- In microwave safe bowl combine chocolate chips, peanut butter and butter. Heat on high for 1 minute and then stir until smooth.
- Place powdered sugar in a separate bowl.
- Dip each cookie in chocolate and using a fork remove cookie, tapping off excess chocolate. You don't need a lot of chocolate coating on the cookies. (if you can't dip the cookie in chocolate, we spread it on like icing)
- Immediately dip the cookie into the powdered sugar and toss to coat completely.
- Place back on cooling rack to until chocolate is set. Repeat for all cookies. Makes about 3 dozen cookies and can be stored in an airtight container for up to 3 days.

Chocolate Chocolate Chip Candy Cane Cookies

Ingredients

- 2 cups all-purpose flour
- 1/2 cup Dutch-processed cocoa powder sifted
- 1 tsp baking soda
- 1/2 tsp sea salt
- 1 cup unsalted butter room temperature
- 1/2 cup granulated sugar
- 1 cup dark brown sugar packed
- 2 large eggs room temperature
- 1 tsp peppermint extract optional
- dark chocolate chips, as desired
- 1 bag white candy melts, melted
- Crushed candy canes



Directions

- In a medium bowl, whisk together flour, cocoa powder, baking soda, and salt. Set aside.
- In the bowl of a stand mixer, beat butter and sugars on med-high until light and fluffy (approx. 2-3mins). Reduce speed and add egg and peppermint extract. Beat until well combined. Add flour mixture and mix until just combined.
- Chill dough for at least 1 hour or overnight.
- Preheat oven to 350°F and line baking sheets with parchment paper or silicone mats.
- Using a cookie scoop, place dough on cookie sheet. Bake for approximately 10 mins, or until the middle is set. Cookies will deflate and crinkle a bit upon cooling.
- Cool on pans for 5 mins then transfer to a wire rack to cool completely.
- Dip in melted candy melts and sprinkle with crushed candy canes. Allow to set on wire rack.

Evan Heisman

Staff Assistant, Dean of Students Office

Severe Weather Policy Extended Peanut Butter Iced Chapel Sugar Cookies (Best Decorated)

Ingredients

Cookies

- 1 1/2 cup sugar
- 1 cup butter, room temperature
- 2 eggs
- 1/2 teaspoon baking powder
- 1/2 cup 1% milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 4 1/2 cups flour

Peanut Butter Icing

- 1 cup of softened butter
- 1/2 cup of creamy peanut butter
- 1 teaspoon vanilla extract
- 1 pinch of salt
- 4 cups of powdered sugar
- 1/4 cup of 1% milk

Decorations

- Chocolate sprinkles

Directions

Cookies

- Preheat oven to 400 degrees
- Put out two baking sheets
- Cream together sugar and butter for 3 minutes
- Add eggs, salt, baking powder, 1/4 cup of 1% milk, 2 1/2 cups of flour, remaining 1/4 cup of 1% milk, remaining 2 cups of flour
- Sprinkle surface with powdered sugar and roll out dough
- Cut out large shapes and place on baking sheets
- Cook in oven for 10 minutes
- Once out of oven, gently cut the final shape before the cookies cool

Peanut Butter Icing

- Blend and place in bowl for spreading

Decorating

- Gently place each individual sprinkle by hand in place and use a toothpick to adjust to desired location



Shortbread candy canes with dark chocolate ganache

Ingredients

- 3/4 pound unsalted butter, at room temperature
- 1 cup sugar, plus extra for sprinkling
- 1 teaspoon pure vanilla extract
- 3 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 6 to 7 ounces very good semisweet chocolate, finely chopped

Directions

- Preheat the oven to 350 degrees F.
- In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and 1 cup of sugar until they are just combined. Add the vanilla. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.
- Roll the dough 1/2-inch thick and cut with a 3 by 1-inch finger-shaped cutter. Place the cookies on an ungreased baking sheet and sprinkle with sugar. Bake for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature.
- When the cookies are cool, place them on a baking sheet lined with parchment paper. Put 3 ounces of the chocolate in a glass bowl and microwave on high power for 30 seconds. (Don't trust your microwave timer; time it with your watch.) Stir with a wooden spoon. Continue to heat and stir in 30-second increments until the chocolate is just melted. Add the remaining chocolate and allow it to sit at room temperature, stirring often, until it's completely smooth. Stir vigorously until the chocolate is smooth and slightly cooled; stirring makes it glossier.
- Drizzle 1/2 of each cookie with just enough chocolate to coat it.



Coffee Butter Snaps

Ingredients

- 4 teaspoons instant coffee powder
- 1 teaspoon hot water
- 3/4 cup butter
- 1 egg
- 1 teaspoons vanilla
- 2 cups flour
- 1/4 teaspoon salt
- 1 1/2 teaspoon baking powder

Directions

- In a small bowl dissolve the coffee powder in the hot water.
- In a larger bowl beat together butter and sugar, add egg then add vanilla
- Add coffee mixture In a separate bowl, mix flour, salt and baking powder
- Add flour mixture to butter mixture until blended
- Chill until firm
- Roll out to 1/8 inch thickness and go mad with cookie cutters
- Bake @ 375 degrees on parchment papered cookie sheet for 8 to 10 minutes or until edges are golden
- Cool on rack-decorate or not! Makes 30 cookies and will keep for 2 weeks in air tight container. Enjoy!



Coconut and Chocolate Dream Cookies

Ingredients

- 1 cup butter room temperature
- 1 cup brown sugar tightly packed
- 1/2 cup sugar
- 2 large eggs
- 1 1/2 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 3 1/2 cups unsweetened coconut flakes*
divided
- 10 oz dark chocolate melting wafers**

Directions

1. Beat butter in the bowl of a stand mixer (or using an electric beater) for about 30 seconds. Add sugars and beat until light and fluffy (pause to scrape down sides and bottom of bowl, if needed).
2. Add eggs, one at a time, beating until combined.
3. Stir in vanilla and coconut extract.
4. In a separate bowl, whisk together flour, cornstarch, baking soda, and salt.
5. Gradually add flour mixture to butter mixture until completely combined. Be sure to scrape the sides and bottom of the bowl so ingredients are well-mixed.
6. Gradually stir in 3 cups coconut flakes until completely combined.
7. Chill dough in refrigerator for 30 minutes.
8. Preheat oven to 375F and prepare cookie sheets by lining with parchment paper.
9. Drop cookie by rounded 2-3 Tablespoon-sized ball onto parchment paper, spacing at least 2" apart (for very round cookies, briefly roll between your hands to form into smooth balls).
10. Bake on 375F for 10-12 (edges should be slightly browned, centers may still be slightly under baked but shouldn't be raw, they'll bake completely as they cool).
11. Allow cookies to cool completely on cookie sheet before dipping in dark chocolate (if using).
12. If dipping in chocolate: Prepare melting wafers according to package instructions, heating until melted.
13. Dip cookies about 1/2-way into the chocolate and transfer to wax paper. Sprinkle with remaining 1/2 cup coconut (if using) and allow chocolate to set before serving.

*1/2 cup of this coconut is for toasting, which is optional. You can add untoasted coconut or no coconut on top at all (there's plenty inside the cookies!)



Chocolate, Cinnamon, and Hazelnut Cookie

Ingredients

- 1/2 cup plus 2 tablespoons hazelnuts (2.5 ounces)
- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 2 1/4 teaspoons ground cinnamon, divided
- 1 cup granulated sugar
- 1 1/4 cups (2 1/2 sticks) unsalted butter, room temperature, divided
- 2 large eggs
- 1 tablespoon vanilla extract
- 1/2 cup sanding or pure cane sugar
- 4 ounces semisweet chocolate, chopped (about 1 cup)



Directions

- Position racks in upper and lower thirds of oven; preheat to 350°F. Toast hazelnuts on a rimmed baking sheet on upper rack, tossing occasionally, until golden brown, 10-12 minutes. Wrap hazelnuts in a towel and let steam 1 minute. Rub hazelnuts in towel to remove loose skins (don't worry about skins that don't come off) and let cool.
- Grind 1/2 cup hazelnuts in spice mill or food processor until finely ground. Transfer to a large bowl. Add flour, cocoa powder, baking soda, salt, and 1 1/4 tsp. cinnamon.
- Using an electric mixer on medium speed, beat granulated sugar and 1 cup butter in another large bowl until pale and fluffy, about 2 minutes. Add eggs and vanilla and beat until combined. Reduce mixer speed to low, add dry ingredients, and beat until just combined.
- Combine sanding sugar and remaining 1 tsp. cinnamon in a small bowl. Roll 1/2 Tbsp. rounds of dough into balls, then roll in sanding sugar. Place dough on parchment-lined baking sheets at least 2 inches apart. Press dough with the back of a spoon to flatten it a bit. Bake cookies, rotating sheets halfway through, until puffed and set but still moist, about 7-8 minutes.
- Remove baking sheets from oven. Transfer cookies on parchment to wire racks and let cool completely.
- Finely chop remaining 2 Tbsp. hazelnuts and set aside. Heat chocolate and remaining 4 Tbsp. butter in a small bowl in 10-second intervals in microwave, stirring often, until melted. Dip cookies in chocolate and sprinkle with the reserved hazelnuts. Let cookies stand until chocolate sets, about 20 minutes.

Stefanie LoSavio

Clinical Associate in the Department of Psychiatry and Behavioral Sciences

Holiday Sparkle and Spice: Brown Sugar and Cinnamon Shortbread Snowflake Cookies

Ingredients

Cookie

- 1 cup unsalted butter, room temperature
- 1/2 cup light brown sugar, packed
- 2 tsp cinnamon
- 2 cups all-purpose flour
- 1/4 tsp salt

Frosting

- 2 lbs of confectioner's sugar
- 6 T meringue powder
- 1 tsp cream of tartar
- 3/4 cup warm water (plus more as needed)
- 1 T vanilla



Directions

Cookie

- Beat the butter and sugar until well combined and fluffy
- Beat in the cinnamon then add the flour and salt and beat until combined
- When combined, use your hands to mix the dough together to form a ball. Flatten the dough into a disc, seal with plastic wrap, and refrigerate for 45-60 minutes
- Preheat the oven to 325 degrees
- Roll out the dough and cut into desired shapes using cookie cutters. Place on greased baking sheet or parchment paper
- Bake about 15-20 minutes, until just cooked and starting to brown
- Cool on wire racks before frosting

Frosting

- Using standing mixer with a paddle attachment, combine dry ingredients
- Add combined water and vanilla
- Continue to beat on medium about 5 minutes until it forms stiff peaks
- Use as is or add additional water to desired consistency for icing

Rye Gingerbread Cookies

Ingredients

Cookies

- 5 1/2 oz sugar
- 1 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 1 tsp cinnamon
- 2 tsp ground ginger
- 1/8 tsp ground clove
- Four cracks of a black pepper mill
- Zest of 1 orange
- 1 Tbs vanilla
- 3 oz molasses
- 1 1/2 sticks unsalted butter, room temp
- 6 oz rye flour
- 6 oz whole wheat flour

Frosting

- 4 oz cream cheese, room temperature
- 4 Tbs butter, room temperature
- 2 tsp vanilla paste
- Pinch of salt
- Powdered Sugar

Directions

- Combine sugar, soda, kosher salt, cinnamon, ground ginger, ground clove, black pepper Add: orange zest, vanilla, molasses, butter
- Mix with paddle attachment in standing mixer on medium for 3 minutes.
- Combine rye flour and whole wheat flour. Add to butter mixture on low speed until incorporated.
- Form dough into two separate disks and chill overnight (this allows plenty of time for the flours to hydrate).
- Allow a disc to come to room temperature while preheating oven to 350F. Roll disc out on floured surface to 12 x 12 inch square.
- Cut shapes and bake on parchment covered cookie sheet for 12 minutes. Let cool on cookie sheet.
- Frosting: combine cream cheese, butter, vanilla paste, salt
- Beat in standing mixer with paddle attachment until homogenous. Add powdered sugar until desired consistency is achieved.



Megan Bell

Financial Services Specialist, Duke Credit Union

Date-Nut Pinwheels

Ingredients

Pinwheels

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 2/3 cup butter, room temperature
- 1 cup sugar
- 1 egg
- 1 1/4 tsp vanilla

Filling

- 2 cups chopped dates
- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup of finely chopped walnuts
- 2 tsp grated lemon peel
- 1/4 tsp ground cloves



Directions

Pinwheels

- In a medium bowl, sift together the flour, baking powder, salt, cinnamon, nutmeg, and ginger.
- In a large bowl, beat the butter on medium speed until light. Slowly add the sugar, a little at a time. Add the egg and vanilla and continue mixing until the mixture is fluffy.
- Turn the mixer to low speed and slowly add half of the flour mixture. Once blended, mix the rest of the flour in by hand until a stiff dough forms.
- Cover the dough tightly with saran wrap and refrigerate for one hour

Filling

- Mix the dates, sugar, and water in a small saucepan over medium heat until the sauce thickens. Remove from heat.
- Stir in the walnuts, lemon peel, and cloves. Cool completely.

continue next page

- Take the dough and divide it in half. On a lightly floured surface, roll each half into 8x10 inch rectangles.
- Divide the mixture, spreading it over each rectangle but leave one edge of the rectangle uncovered.
- Starting with the covered end, roll the dough and press the uncovered end to seal the roll.
- Wrap the rolls tightly with saran wrap (seam side down) and refrigerate the rolls for 6 to 8 hours or overnight.

Baking

- Pre-heat the oven to 375°.
- Cut the dough into ½ inch slices and place the slices on a lightly greased cookie sheet.
- Bake for 8-10 minutes until lightly brown. Place the pinwheels on a wire rack and cool completely.
- Refrigerate any unused dough for up to one week.

Renee Morell

Nurse Manager, Duke Ambulatory Surgery Center

White Chocolate Dipped Gingersnaps

Ingredients

Cookie

- 2 cups sugar
- 1 1/2 cups vegetable oil
- 2 eggs
- 1/2 cup molasses (dark)
- 4 cups all-purpose flour
- 4 tsp baking soda
- 1 Tbsp. ground ginger
- 2 tsp ground cinnamon
- 1 tsp salt

Dip

- 4 pkg vanilla baking chips (I use Ghirardelli white chocolate)



Directions

Cookies

- In a mixing bowl, combine sugar and oil, mix well
- Add eggs, one at a time, blending well after each addition
- Combine dry ingredients, gradually add to creamed mixture and mix well
- Shape into 3/4" balls and roll in sugar. Place 2" apart on ungreased baking sheets
- Bake at 350 for 10-12 minutes or until cookie springs back when touched lightly.
- Remove to wire racks to cool.

Dip

- Melt 1/2 the baking chips in a bowl in the microwave. Melt in microwave for 30 seconds then stir.
- Repeat at 30 seconds, stir, then only heat for 15 seconds at a time until chocolate is smooth.
- Dip 1/2 of cookie in chocolate then place on waxed paper lined baking sheet to harden.

Renee Morell

Nurse Manager, Duke Ambulatory Surgery Center

Pecan Tassies

Ingredients

Cookie

- 3 OZ Cream Cheese
- 1/2 cup butter
- 1 cup all-purpose flour

Filling

- 1 egg
- 3/4 cup brown sugar
- 1 Tbsp. soft butter
- 1 tsp vanilla
- Dash of salt
- 2/3 cup coarsely broken pecans

Directions

Cookie

- Let cream cheese and butter soften to room temperature, blend together.
- Stir in flour.
- Chill about 1 hour.
- Shape into 2 dozen 1" balls, place in ungreased mini muffin pan.
- Press dough against bottom and sides of pan.

Filling

- Beat together egg, brown sugar and 1 Tbsp. butter, vanilla and salt until smooth.
- Divide half of pecans among pastry lined pans.
- Add egg mixture then top with remaining pecans.
- Bake in 325 oven for 25 minutes or till filling is set.
- Cool then remove from pans.



Decorated Sugar Cookies

Ingredients

Cookie

- 1 1/2 cup white sugar
- 1 1/2 cup butter, softened
- 3 Tablespoons package cream cheese, softened
- 1 egg, 2 egg yolks
- 1/2 teaspoon almond extract
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 tsp Kosher salt
- 1 tsp baking powder
- 2 tsp cream of tartar

Icing

- 4 cups sifted powdered sugar
- 6 Tablespoons whole milk
- 6 Tablespoons artificial maple syrup
- 1/2 tsp almond extract
- Color(s) of choice-gel best

Directions

- In a large bowl, combine the sugar, butter, cream cheese, and mix 5 minutes. Add salt, almond and vanilla extracts, and egg and egg yolk. Beat until smooth. Stir in flour with baking powder, salt, and cream of tartar until well blended. Chill the dough for at least 2 hours, or overnight.
- Preheat oven to 375 degrees F (190 degrees C).
- On a lightly floured surface, roll out the dough 1/3 at a time to 1/4 inch thickness, refrigerating remaining dough until ready to use. Cut into desired shapes with lightly floured cookie cutters. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain for frosting, or brush with slightly beaten egg white and sprinkle with candy sprinkles or colored sugar.
- Bake for 7 to 10 minutes in the preheated oven, or until light and golden brown. Cool cookies completely.
- Frost with icing



