Porsche Boddicker-Young
Research analyst, Department of Community and Family Medicine

S'mores Cookie Bar

Ingredients
2/3 cup butter, softened
1 cup brown sugar, packed
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon cinnamon
2 1/4 cups flour
11 oz. dark chocolate chunks
1 1/4 cup mini marshmallows, divided
3 regular (or 2 large) sized Hershey bars, broken into pieces
2 sleeves (boxes usually come with 3) graham crackers, broken into squares

Directions
Preheat oven to 375 degrees F.

Whisk together flour, baking soda, salt and cinnamon in a medium bowl. Set aside.

In a large bowl, cream together butter and sugars with an electric mixer until fluffy, about 2-3 minutes.

Incorporate vanilla then add eggs one at a time, beating well after each addition.

Gradually beat in flour mixture. Fold in dark chocolate chunks and 1 cup of marshmallows.

Lay out graham crackers on a large rimmed baking sheet leaving no gaps between them. Using an ice cream scoop, place balls of cookie dough on the graham crackers. Press out the dough to spread it out, but don't worry about gaps as the dough will spread and fill the gaps in the oven.

Bake for 5 minutes then press Hershey pieces and 1/4 cup marshmallows on top. Bake for 5-7 more minutes.

Cool bars in pan. Cut through the cookie layer into squares, making sure to cut where the graham crackers meet. Store at room temperature in an air-tight container.

Makes approx. 30 bars. Cookie dough can be made a day ahead of time and refrigerated, but should be taken out of the fridge 1-2 hours before adding to graham crackers to ensure the dough will spread during baking.

Jill Zalewski
Residence coordinator, Housing, Dining and Residence Life

"Hot Chocolate" Sugar Cookie Cup
Sugar Cookie Recipe - Serves: 36 cookies

Ingredients
1 cup (2 sticks) butter, softened to room temperature
1½ cups granulated sugar
1 egg
2¼ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon Kosher salt
1 teaspoon vanilla
¼ cup granulated sugar for rolling cookies

Instructions
Preheat oven to 350º F. Line cookie sheets with parchment paper or a nonstick baking mat.
Cream together butter and granulated sugar until light and fluffy, about 3 minutes.
Add egg and mix until well-combined.
Stir in flour, baking powder, salt, and vanilla. Refrigerate for at least one hour.
Scoop cookie dough by the tablespoon full and roll into a ball.
Add granulated sugar to a large bowl for rolling cookie dough in before baking. Place each ball of cookie dough into the bowl of granulated sugar and roll to coat well.
Place cookie dough into a mini muffin pan. Bake for 8 to 10 minutes or until lightly browned.

Ganache

Ingredients:
2 tablespoons hot cocoa mix
1 cup semi-sweet chocolate chips
½ cup white chocolate chips

Make the chocolate ganache by bringing the whipping cream to a boil.
Stir in the hot cocoa mix.
Pour the hot cream over the semi-sweet chocolate chips and let it sit for 3 minutes.
Then, stir until the chocolate chips are melted and the ganache is smooth.

Finally break off pretzels to be the little arm of the cup. Utilize melted white chocolate to attach the pretzel to the cookie. Then pour ganache into the cookie and add mini marshmallows.

Katrina Greely
Service access nurse, Thoracic Oncology

Mexican chocolate cookie

INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon coarse salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 3/4 cups sugar
- 2 large eggs
- 2 teaspoons cinnamon
- 1/2 teaspoon chile powder (optional)

DIRECTIONS

1. Preheat oven to 400 degrees, with racks in upper and lower thirds. In a medium bowl, sift together flour, cocoa powder, cream of tartar, baking soda, and salt. In a large bowl, using an electric mixer, beat butter and 1 1/2 cups sugar on medium speed until light and fluffy, about 2 minutes. Scrape down side of bowl. Add eggs and beat to combine. With mixer on low, gradually add flour mixture and beat until combined.
2. In a small bowl, combine remaining 1/4 cup sugar, cinnamon, and chile powder (if using). Using heaping tablespoons, form balls of dough and roll in cinnamon-sugar mixture. Place, about 3 inches apart, on two parchment-lined baking sheets. Bake until cookies are set in center and begin to crack, about 10 minutes, rotating sheets halfway through. Let cookies cool on sheets on wire racks 5 minutes, then transfer cookies to racks to cool completely. (Store in an airtight container, up to 1 week.)

Store in an airtight container, up to 1 week.

Rachael Massey
Staff specialist, Department of Community and Family Medicine

Cranberry Shortbread

Ingredients

- 2 ½ cups all-purpose flour
- ½ cup sugar
- ¼ tsp salt
- 1 cup butter
- ½ cup finely snipped dried cranberries*

In a mixing bowl stir together flour, sugar, and salt. Cut in butter till mixture resembles fine crumbs. Stir in cranberries. Form a ball and knead till smooth. Divide into two equal portions.

To make wedges, on an extra-large ungreased cookie sheet, pat or roll each dough portion into an 8-inch circle. (If two 8-inch circles don't fit on one baking sheet, use two smaller sheets. Rearrange sheets halfway through baking time.) Using your fingers, press to make a scalloped edge. With a knife, cut each circle into 16 pie-shaped wedges. Leave wedges in the circle shape. Bake in a 325° oven for 25 to 30 minutes or till bottom just starts to brown and center is set. Cut circle into wedges again while warm.

Or, to make strips or rounds, on a lightly floured surface, pat or roll half the dough into ½ inch thickness. Using a knife, cut into twenty-four 2x1-inch strips; or, using a 1 ½ inch round cookie cutter, cut into 24 rounds. Place 1 inch apart on an ungreased cookie sheet. Bake in a 325° oven for 20 to 25 minutes or till bottoms just start to brown. Repeat with remaining dough to make 48 strips or rounds total.
Cool on the cookie sheet for 5 minutes. Remove from cookie sheet; cool on a wire rack. Makes 32 wedges or 48 strips.

*Note: To finely snip dried cranberries, toss the cranberries in a bowl with 1 tablespoon of the flour. Place cranberries and flour in a blender container or food processor. Cover and blend for 30 seconds or till cranberries are finely "snipped"
Nutrition facts per wedge: 101 cal., 6g total fat (4g sat. fat), 15 mg chol., 75 mg sodium, 11 g carb., 0g fiber, and 1 g pro. Daily Values: 5% vit. A, 0% vit. C, 0% calcium, and 2 % iron.

Barbara Mezo
Clinical social worker, Department of Psychiatry

Coconut Balls
Makes about 60

1 cup butter, at room temperature
1/2 cup granulated sugar
2 teaspoons vanilla extract
1/4 teaspoon salt
2 cups sifted all-purpose flour
1/2 pund pecan halves, or whole almonds
shredded coconut

It is best to put mixture in refrigerator the night before and then make them the next day.

Pre-heat oven to 325 F. Beat together butter, sugar and vanilla until fluffy. Sift flour with salt and add to butter mixture; blend. Shape dough around each nut to form a 1-inch diameter ball. Roll in coconut. Place on an ungreased cookie sheet. Bake for 20 minutes. Cool and store in loosely covered can.

Rachida Guerrab
Certified medical assistant, Duke Primary Care-Morrisville

Chocolate Rounds

Ingredients:
250 g flour
200 g powdered sugar
100 g of softened margarine
100 g of finely ground almonds
100 g of roasted almonds
1 teaspoon baking powder
1 teaspoon of vanilla extract
100 g melted chocolate chips
1 egg
Filling/Cream Ingredients:
½ cup of warm milk
1 egg yolk
50 g of granulated sugar
1 tablespoon of cornstarch
1 tablespoon of vanilla extract
50 g of margarine

Directions:
Mix the margarine and powdered sugar with an electric mixer. Add the egg, vanilla extract, almonds, melted chocolate chips, flour, and baking powder. Mix until you form a dough in the shape of a ball. Cover the dough with plastic and put in the fridge for 30 minutes.

During this time, prepare the cream, beating the egg yolk with the granulated sugar and cornstarch. Pour the milk and continue to beat. Put the cream mixture in a saucepan over low heat, stirring with a wooden spatula until the cream thickens. Remove from the stove, and add/mix margarine and vanilla. Let it cool. After 30 minutes, remove the dough from the fridge. Sprinkle flour and roll the dough. Cut into 4 cm round in diameter and a thickness of about 5 mm. Place one inch apart on a cookie sheet and bake 10 minutes at 350 degrees. Remove from cookie sheet and let cool. Put cookies together in pairs using 1 teaspoon of filling in between each pair. Roll the edges of the cookie in roasted almonds (optional).

Pris Toms
Staff assistant, Office of Communication Services & HRIC

Gingerbread Men wearing tacky Christmas Sweaters

Ingredients for Gingerbread Man Cookies
3 cups Flour
2 teaspoons Ginger, Ground
1 teaspoon Cinnamon, Ground
1 teaspoon Baking soda
1/4 teaspoon Nutmeg, Ground
1/4 teaspoon Salt
3/4 cup Butter, softened
3/4 cup Brown sugar-firmly packed (Truvía® Brown Sugar Baking Blend - 75% fewer calories.)
1/2 cup Molasses
1 Egg
1 teaspoon Pure Vanilla Extract
Directions
Prep Time -20 m Cook Time -10m – 12 minutes Ready In- 4 h 30 m
1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
2. Preheat oven to 350 degrees F. Roll out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men shapes with cookie cutter. Place 1 inch apart on ungreased baking sheets.
3. Bake 8 to 10 minutes or until edges of cookies are set and just begin to brown. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely. Decorate cooled cookies as desired. Store cookies in airtight container up to 5 days.

Anna Kourouniotis
Data administration analyst, University Registrar

Greek Christmas Honey Cookies (melomakarona)

For syrup:

500 ml water
800 g granulated sugar
150 g thyme-based honey
3 cinnamon sticks
3 whole cloves
1 orange, cut in half

1st mixture:

400 ml orange juice
580 ml olive oil
50 g caster sugar
½ teaspoon ground cloves
2-3 teaspoons ground cinnamon
¼ teaspoon ground nutmeg
1 teaspoon baking soda
grated zest of 2 oranges
½ cup cognac or brandy

2nd mixture:

1 kilo all-purpose flour
200 g fine semolina

For the syrup:

Boil all of the ingredients for the syrup, apart from honey, until sugar melts. Remove from heat. Add the honey and mix till combined. Let syrup cool for 3-4 hours. It must be cold by the time the cookies come out from the oven.
You can prepare the syrup from the day before...

For the cookies:

Preheat the oven to 370*F (Fan).

To make the cookies, you need to prepare 2 separate mixtures.

For the first mixture, add all of the ingredients in a large bowl. Mix, using a hand whisk.

In a separate bowl, add all of the ingredients for the second mixture.
Combine the first and second mixture.

Mix by hand, very gently and for a very short time (10 seconds at the most). If you mix longer the mixture will split or curdle.

Mold cookie dough into oval shapes, 3-4 cm in long, 30 g each. Try to keep them as similar as possible.

Bake for about 20-25 minutes, until they are crunchy and dark golden brown.
As soon as you remove them from the oven, soak the hot cookies in the syrup for 10 seconds.

Allow them to drain on a wire rack.

Drizzle with more honey and chopped walnuts.

Erin Watkins
Clinical nurse, Intensive Care Nursery

Decorated Sugar Cookie

1c Butter, softened
1c Sugar
3oz Cream Cheese, softened
1t vanilla extract
1t almond extract
1 Egg yolk
2 3/4c flour

Cream butter, add sugar and continue creaming. Add cream cheese, extracts, and egg yolks. Combine flour. Roll dough to 1/4-inch thickness, and chill before cutting out cookies. Bake at 375 F for approximately 7 minutes, until a hint of golden appear around the edges. Frost with simple glaze or royal icing.

Leila Daly
Physician assistant, Oncology

Turtle Doves

Cookie Ingredients:
1 c. all-purpose flour
1/3 c. cocoa powder
1/4 tsp. salt
8 T. (1 stick) butter, softened
1/2 c. sugar
1 large egg, separated, plus 1 additional egg white
2 T. milk
1 tsp. vanilla extract
1 c. pecans, finely chopped

Filling Ingredients:
14 soft caramel candies
3 T. heavy cream
24 pecan halves
Sea salt

Chocolate Drizzle:
2 oz. dark chocolate
1 tsp.heavy cream

COOKIE DOUGH
1. Combine flour, cocoa, and salt; set aside.
2. Cream butter and sugar until light and fluffy, about 2 minutes. Add egg yolk, milk, and vanilla; mix until incorporated. Add flour mixture until just combined.
3. Wrap dough in plastic wrap and refrigerate until firm, 1 hour.
4. Whisk egg whites in a bowl until frothy. Place chopped pecans in another bowl. Roll chilled dough into 1-inch balls, dip in egg whites, and then roll in pecans. Place balls about 2 inches apart on a baking sheet. Using a 1/2 teaspoon measuring spoon, make an indentation in the center of each dough ball.
5. Bake at 350 degrees until bottoms slightly brown, about 10-12 minutes.

FILLING
6. Microwave caramels and cream together in a small bowl, stirring occasionally, until smooth, about 1 to 2 minutes.

ALL TOGETHER NOW
7. Once cookies are removed from the oven, gently re-press the indentations. Fill each indentation with about 1/2 teaspoon of the caramel mixture. Top with pecan half. Then sprinkle with sea salt. Cool on the pan for 10 minutes, then transfer to a wire rack to cool completely.

8. Combine chocolate with warmed cream. Whisk until smooth. Drizzle over cooled cookies. Let cool until chocolate set.
9. Eat and coo like 2 turtle doves.

Makes about 30 cookies.

George Black
Data administration analyst, Duke University Press

Santa's Chocolate Mint Latte Cookies

6 tablespoons butter, softened
1/3 cup shortening
1/2 cup packed brown sugar
1/3 cup sugar
1 large egg
2 tablespoons hot ice cream topping (chocolate and/or caramel)
1 teaspoon vanilla extract
1-1/2 cups all-purpose flour
4 teaspoons dark roast instant coffee granules
1/2 teaspoon baking soda
1/2 teaspoon salt
1-1/2 cups (9 ounces) Andes chips

Preheat oven to 350º
Cream butter, shortening, and sugar together.
Beat in egg.
Add vanilla and ice cream topping; mix well.
Sift dry ingredients together (except chips).
Gradually add dry mix to sugar mix.
Fold in chips.

Place by rounded tablespoons onto ungreased cookie sheet (parchment paper helps).
Bake for 8 to 10 minutes or until set.
Cool on pan for 2 minutes then remove to cooling racks.

Allison Lynch
Clinical pharmacist, Duke Hospital Pharmacy

Cranberry Orange Cookies

Prep: 20 minutes
Cook: 14 minutes
Ready: 34 minutes

Ingredients
1 cup butter, softened
1 cup white sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon grated orange zest
2 tablespoons orange juice
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped cranberries
1/2 cup chopped walnuts (optional)
1/2 teaspoon grated orange zest
3 tablespoons orange juice
1 1/2 cups confectioners' sugar

Directions
1Preheat the oven to 375 degrees F (190 degrees C).
2In a large bowl, cream together 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 orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in cranberries and if using, walnuts, until evenly distributed. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets. Cookies should be spaced at least 2 inches apart.
3Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from cookie sheets to cool on wire racks.
4In a small bowl, mix together 1/2 teaspoon orange zest, 3 tablespoons orange juice and confectioners' sugar until smooth. Spread over the tops of cooled cookies. Let stand until set.

Chris Meyer
Senior director of IT, Enterprise Systems and Support

Sour Cream Nut Horns

Ingredients:
3 egg yolks
½ pint sour cream
½ lb. butter, softened slightly and cut into 1 inch pieces
2 ½ cups flour
1 cake yeast, crumbled into bits. Or may use one packet quick rising yeast.
1 – 2 lb. ground walnuts
1 ½ - 3 c. white sugar
Powdered sugar, if desire.

Directions:
1. Dough: Sift flour twice. Break up and mix yeast into flour. In food processor add butter and pulse till mixed as dry crumbs. Add egg yolks to sour cream and mix; add to flour mixture and pulse with food processor till dough forms. Dough will be soft and sticky. Divide into 6 equal balls and wrap each in plastic wrap. Flatten into a 1-inch-thick round disk and refrigerate overnight or at least 12 hours.
2. Filling: In food processor grind the nuts fine. Add sugar and pulse till mixed well.
3. Making the Cookie: Next day remove one ball dough from the refrigerator and let sit at room temperature for ½ hour till a little softened. On a pastry board spread a cup of filling thinly. Unwrap the dough and lay on sugar-walnut mixture. Place a palm-full of the sugar-walnut filling on top of dough and gently roll disk of dough out and flip and continue evenly coating with sugar-walnut mixture until disk is 12-inch round. Add additional sugar-walnut mixture to disk without pressing it into dough. Cut into 8 - 12 equal wedges, like cutting a pizza or crescent rolls. Roll each wedge (starting from the wide end) into a crescent roll, with the narrow end in center of the crescent. Then bend the 2 ends slightly into crescent shape. Continue with other 5 balls of dough.
4. Baking the Cookie: Place on parchment-covered cookie sheets about 2 inches apart and let raise in a warm place for 15 minutes. Bake at 350 degrees about 15-20 minutes or until lightly brown. Cool and dust with powdered sugar, if desire. Makes about 48 to 72 cookies, depending on the size crescent you cut.

Heather Mabry
Application analyst, Duke Health Technology Solutions

Salted Caramel Shortbread

Ingredients:
1 ½ sticks unsalted butter, softened
½ cup sugar
1 ½ cups all-purpose flour

Topping:
28 pieces of caramels, unwrapped (approximately 11oz bag)
2 tablespoons half and half
2 oz semisweet chocolate chips (¼ cup)
Coarse sea salt

Directions:
1. In a large mixing bowl, beat butter on high speed until creamy. Beat in sugar.
2. On low speed, beat in flour until blended.
3. Place dough in fridge about 20min to get firm.
4. Flour table and roll dough to 1/4-inch thickness. Cut with a round cookie cutter. Place cutouts about 2 inches apart on an ungreased cookie sheet. Place cookie sheet in refrigerator for at least 2hrs to allow dough to harden.
5. Preheat oven to 350 degrees. Remove pan from refrigerator and bake 22-24 minutes or until set and just barely light golden (do not overbake). Remove from cookie sheets to cooling racks; cool completely.
6. In microwavable bowl, microwave caramels and milk uncovered on High in 30 second intervals, stirring after each interval until melted and smooth. Frost each cookie with caramel mixture. Sprinkle generously with salt
7. In microwavable bowl, melt chocolate uncovered on High in 30 second intervals, stirring after each interval until melted and smooth. Drizzle chocolate over caramel on each cookie. Let stand until set.

Andrew Ashcraft
IT analyst, Duke Health Technology Solutions

Almond Mice Cookies

1c butter (nat margarine!)
1c sugar
1 egg
2t almond extract
1t vanilla
3 1/2 c flour
mini M&ms, peanuts, licorice laces (we use Twizzlers Pull-n-peels)

Beat butter and sugar. Add egg and extracts, then flour. Cover and chill for at least one hour. Divide into 40 pieces, and shape like a mouse. Add eyes (mini M&Ms, or tiny pieces of raisins, if you want to be healthy) and ears (peanut halves), and poke a hole in the butt using a tooth pick. Bake at 325 on an ungreased cookie sheet for 10-12 minutes. Insert tails while still hot.

Kathleen Ashcraft
Senior research associate, Radiation Oncology

Chocolate Peppermint Biscotti

1/2 cup unsalted butter (softened)
1 1/4 cup granulated sugar
3/4 cups cocoa powder
2 eggs
1/2 teaspoon salt
1 teaspoon baking soda
2 cups all purpose flour
1 1/2 cup semi sweet chocolate chips

4oz white chocolate
2 candy canes (crushed)

Biscotti
Preheat oven to 350. In a large mixing bowl cream the butter and sugar. Mix in the cocoa powder. Mix in the eggs until well combined. Add salt and soda and mix well. Add flour and mix until combined. Stir in chocolate chips.
Form dough into a loaf shape about 12x4" and bake on a silicone baking mat or parchment cookie sheet for 30 minutes.
Slice the loaf into 3/4-1" slices and bake for 5 more minutes with the cut side down. Flip the cookies and bake 5 more minutes. Let cool.

For the topping: Drizzle the the top of each biscotti with the melted white chocolate and sprinkle with crushed candy canes. Allow to set up before storing in a sealed container.

Kait Walko
Staff assistant, Trinity College of Arts & Sciences - Dean's Office

Winter Delight Sugar Cookies (vegan)

Dry ingredients -
2 1/2 cups unbleached white flour
Teaspoon baking soda
Teaspoon baking powder
Pinch of salt

Wet ingredients:
1/2 cup refined coconut oil
1/2 cup vegan butter (such as Earth Balance spread)
1 cup white organic sugar
Teaspoon of maple or vanilla flavoring
3 - 5 tablespoons of water

Cream oil, butter, flavoring, and sugar together with handmixer on medium speed. Sift together the dry ingredients in a separate bowl, then slowly add the dry ingredients to the wet in small batches until a crumbly dough forms. Add a tablespoon of water at a time until the dough combines to desired texture. It should scoop and combine easily (not too crumbly, not too wet).

Use a tablespoon to scoop portions of dough for each cookie; roll between hands to shape into individual cookies. Place about 1 - 2 inches apart on baking sheet lined with aluminum foil.

Bake at 350 degrees for 8 - 10 minutes until soft and just slightly hard - don't over-bake as that will make the cookies too chewy. Allow cookies to cool completely, then frost as desired.

Vegan coconut glaze icing:
16 oz organic powdered sugar
1/4 cup refined coconut oil (alternatively could use vegan butter spread)
Non-dairy milk - 3 to 5 tablespoons

Empty entire 16 oz of powdered sugar into large bowl. Add coconut oil and small amount of non-dairy milk and beat with handmixer on low to medium speed. Continue to add non-dairy milk a tablespoon at a time until desired frosting consistency is reached.

Kyle Munn
Program coordinator, Center for the Advancement of Social Entrepreneurship

Almond Snowballs

1/2 cup (1 stick) butter, softened
1 cup granulated sugar
3 tsp almond extract
1 egg
1/4 teaspoon salt
1/4 teaspoon baking powder
1/8 teaspoon baking soda
1 1/4 cup all-purpose flour
1/4 cup almond meal
1/4 cup granulated sugar
1/2 cup powdered sugar

Preheat the oven to 350°F. Line a baking sheet with parchment paper.
In a large bowl, cream butter and sugar until light and fluffy. Whip in almond and egg. Scrape sides and continue mixing.
Stir in salt, baking powder, baking soda, flour, and almond meal until just combined.
Pour granulated sugar and powdered sugar into a bowl. Roll a heaping teaspoon of dough into a ball, and then roll in the granulated sugar, then powdered sugar. Place on baking sheet and repeat with remaining dough.
Bake for 9-11 minutes. The bottoms will just begin to turn a light brown, and the cookies shouldn't look shiny or doughy in the centers.
Remove from the oven and cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Keely Fagan
Publications coordinator, University Registrar

Chai Spiced Sugar Cookie with Eggnog Icing

Cookie
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground ginger
1/2 teaspoon cinnamon
1/4 teaspoon ground cardamom
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/4 teaspoon freshly ground black pepper
1 1/2 cups sugar
2 ounces cream cheese, softened
6 tablespoons unsalted butter, melted and warm
1/3 cup vegetable oil
1 large egg
2 tablespoons milk
1 teaspoon vanilla extract

Topping
1/4 cup sugar
1 teaspoon cinnamon
pinch of cardamom

Preheat the oven to 350 degrees F. Line two baking sheets with parchment paper.

In a small bowl, whisk together the flour, baking powder, soda, salt, ginger, cinnamon, cardamom, cloves, allspice and pepper.

In a large bowl, add the sugar, cream cheese and butter. Beat until light and fluffy, 1 to 2 minutes. Beat in the oil until combined. Add the egg, milk and vanilla extract untiled combined and smooth. Add the flour in two additions, scraping down the sides if needed and beating until just combined.

Mix together the topping ingredients (sugar, cinnamon, cardamom) in a bowl. Take the cookie dough and divide it into 24 equal pieces, rolling each into a smooth ball. Roll each ball in the topping and place it on a baking sheet, keeping the cookies about 2 inches apart. Use the bottom of a drinking glass to gently press the cookie balls into flattened pieces of dough. Sprinkle the tops with any extra cinnamon sugar mixture.

Bake the cookies for 11 to 12 minutes, turning once during cook time. Let the cookies cool for 5 minutes, then transfer to a wire rack to completely cool before serving.

Icing
8 tablespoons unsalted butter (1 stick), at room temperature
1 1/2 cups powdered sugar
1/4 cup eggnog
1/2 teaspoon vanilla extract
1/4 teaspoon freshly grated nutmeg
Pinch ground cinnamon
Pinch fine salt

Add the butter to large bowl and beat on medium speed until light and fluffy, about 2 minutes. Scrape down the sides of the bowl with a rubber spatula.

Turn the mixer to medium low, gradually add the powdered sugar, and beat until combined, about 2 minutes.

Add the remaining ingredients and beat until the frosting is very airy and thoroughly mixed, about 2 minutes. Use immediately to frost cookies or cupcakes, or store covered in the refrigerator until ready to use.

Cassandra Mendez
Clinical services nurse, Cancer Center 4-1, Oncology Treatment Center

Holiday Bon Bons

Ingredients:
18 dates, cut in half
2 Tbsp Sherry
Pecan halves
1/2 cup softened butter
3/4 cup confectioners sugar
2 tsp vanilla extract
1 1/2 cup flour
1/2 tsp salt

Combine the dates with the sherry and allow to sit overnight. Then stuff each date half with a piece of pecan. For the dough, cream together butter, sugar, and vanilla. Sift together the flour and salt and then add to the dough. Take about a tablespoon of dough and wrap it around the date/pecan piece. Back in a 350 degree oven for 10-12 minutes.

FOR THE GLAZE: Combine 1 cup of confectioners sugar, 1 tablespoon of sherry, and 1 tablespoon of heavy cream. If needed, add additional heavy cream to thin to a glaze consistency.

Marissa Rosen
Staff assistant, Duke Center for International Development

Snowflakes (Galettes- French Waffles)

Ingredients
1 lb room temperature butter
2 cups brown sugar
2 cups white sugar
2 tbls honey
2 tbls vanilla
5 1/2 cups clour
1 dozen eggs
1 cup powdered sugar

Steps
1. Beat butter and all sugars together until well mixed
2. Add eggs in one at a time and mix thoroughly
3. Stir in honey and vanilla
4. Fold in flour
5. Place batter in fridge overnight
6. Pour ice cream scoop-sized globs onto hot waffle iron
7. Cool and sprinkle with powdered sugar

Makes six dozen

Natasha Patel
Health administration resident, Duke Hospital Administration

Natasha's Homemade Cinnamon Sugar Cookies

Ingredients

Cookies

- 3/4 cup (1 1/2 sticks) salted butter
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 2 teaspoons vanilla
- 1 large egg
- 2 cups unbleached all-purpose flour
- 2 teaspoons cinnamon

Icing/Glaze for One Dozen Sugar Cookies:

- 1/2 cup powdered sugar
- 1 tablespoon half n' half (plus a few drops if needed for consistency)
- 2-3 drops of vanilla (or other flavoring like almond or peppermint)
- few drops coloring (if desired) – follow package instructions to achieve desired colors

Preparation

<u>Cookies</u>

In an electric mixer cream butter and add sugar and salt. Add vanilla and egg. Add flour and mix. Dough will be sticky-ish. Gather dough and pat smooth. Cover and allow dough to chill for 1/2 hour in the freezer or 1 hour in the refrigerator. If refrigerated overnight, take out and allow to thaw for 1-2 hours prior to rolling out.

Lightly flour board and rolling pin. The less flour you use the more delicate your cookies will be. Place dough on board. Roll out dough to 1/4 inch thick. Cut into shapes. Place cookies on baking sheet. Bake in a preheated 325(f) oven for 10-12 minutes. Cookies will be pale on top and slightly golden on the bottom. Allow to cool before icing.

<u>Icing</u>

In a mixing bowl, run whisk through powdered sugar to remove lumps. Add half n' half to powdered sugar. Whisk vigorously (no lumps!). Add coloring of choice, vanilla (if desired) and whisk again. Use a piping bag to carefully ice cookies. Add sprinkles for some extra bling.

NOTES

- Keep baked and decorated cookies fresh in an air-tight container at room temperature for up to one week.
- Cookie dough can be refrigerated for two weeks or frozen up to a month.

Lauren Pacek
Postdoctoral associate, Psychiatry and Behavioral Sciences

Eggnog Cookies with Bourbon Eggnog Glaze

For the cookies –

- 2 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp ground nutmeg
- 1/4 tsp cinnamon
- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 cup brown sugar, packed
- 1 tsp salt
- 2 tsp bourbon
- 1 egg
- 1/2 cup eggnog

For the glaze –

- 2 cups powdered sugar
- 2 tsp bourbon
- 2 tbs eggnog
- freshly grated nutmeg and/or colored sanding sugar, for garnish (optional)

In a medium-sized bowl, whisk together the flour, baking soda, salt, nutmeg, and cinnamon. Set the bowl aside.

In the bowl of a stand mixer, cream together the butter and sugars until light and fluffy. Add the bourbon, egg, and eggnog. Beat until combined. Scrape the sides of the bowl as necessary.

Bit by bit, add the flour mixture and mix until combined. Again, scrape down the sides of the bowl as needed.

Refrigerate the cookie dough for at least 3 hours. I scooped the dough, using a ~1.5 tbs cookie scoop, onto parchment paper-lined baking sheets before tucking them into our chest freezer.

Preheat the oven to 350 degrees F. Line baking sheets with parchment paper. Transfer the chilled cookie dough to the prepared baking sheets.

Bake 9-11 minutes or until the cookies are golden around the edges. Remove the cookies from the oven and allow them to cool on the baking sheets for 5 minutes before removing them to a wire rack to finish cooling completely.

To make the glaze, combine the powdered sugar, bourbon, and eggnog in a small bowl. Stir until the glaze comes together. Drizzle over the cooled cookies and top with some freshly grated nutmeg and/or colored sanding sugar, if desired.

Caslin Gilroy
Graduate student, Biomedical Engineering

Sugar cookie

Cookies

Cream:
1/2 cup butter
1/2 cup sugar
1/2 cup powdered sugar

Add:
1/2 cup oil
1 eggs
1/2 Tbs vanilla

Mix together, then add to wet ingredients:
1/2 tsp salt
1 tsp baking soda
1/2 Tbs cream of tartar
2 cups + 2 Tbs flour

Chill overnight. Roll to 1/4 inch thickness, with plenty of flour, and cut out. Place on baking sheet lined with parchment.

Bake at 350 for 8-12 minutes.

Frosting

Beat with mixer:
1/2 cup butter
2 Tbs half-n-half
2 tsp vanilla paste
Pinch salt
Powdered sugar until desired consistency for piping

Stefanie LoSavio
Clinical associate, Department of Psychiatry

Stained Glass Sugar Cookies

Ingredients

3 cups of all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt
1 cup unsalted butter, softened
1 egg, beaten
1 tablespoon milk
Plenty of powdered sugar, for rolling dough out
Hard candies, separated into colors and smashed into a powder (about 15-20 total; cinnamon and butterscotch are recommended, but you can also use Jolly Ranchers for other color/flavor options).

Directions

Sift together flour, baking powder, and salt. Set aside.

Place butter and sugar in large bowl of electric stand mixer and beat until light in color.

Add egg and milk and beat to combine.

Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl.

Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.
Preheat oven to 375 degrees F.

Sprinkle surface where you will roll out dough with powdered sugar.

Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, and roll out dough to 1/4- to 1/8-inch thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold cookie sheet on top for 10 minutes to chill.

Cut into desired shapes, then cut out a center section with a smaller cookie cutter.

Place about 1-inch apart on a parchment- or aluminum foil-lined baking sheet.
Carefully spoon some of the crushed hard candies into the middle of each cookie.

Brush any that lands on the dough towards the middle.

Bake for 7 to 8 minutes or until cookies are just beginning to turn brown around the edges.

Cool for a few minutes on baking sheet, then move to cooling rack to finish cooling.

Mark Dudley
Admissions officer, Undergraduate Admissions

Brown Butter Salted Snickerdoodles a la Mark
Prep time: 30 mins
Bake time: 8 mins
Serves: 24

Ingredients

For the dough:
2½ cups flour
1 teaspoon baking soda
2 teaspoons cream of tartar
2 teaspoons ground cinnamon
½ teaspoon sea salt
1 cup unsalted butter, sliced
1¼ cup dark brown sugar
½ cup granulated sugar
1 large egg
1 egg yolk
1 tablespoon vanilla extract
1 tablespoon plain Greek yogurt

For the toppings:
¼ cup granulated sugar, set aside
3 teaspoons ground cinnamon
Coarse sea salt

Instructions
In a medium sized bowl, mix the flour, baking soda, cream of tartar, cinnamon, and set aside.

To brown the butter, heat a medium saucepan to medium high heat. Add the sliced butter, whisking frequently. You will notice the butter starting to become frothy on the top and brown specks will start to form along the bottom. You have to watch it closely because the turn happens quickly and you don't want it to burn. You will start to smell a nutty aroma and once it turns to a brown color / the foam dies down, remove from heat and let it cool to room temperature.

In a stand mixer, combine the brown butter and brown sugar, and ½ cup granulated sugar. Mix until blended and smooth.

Beat in egg, yolk, vanilla and yogurt and mix until combined. Slowly add the dry ingredients until combined.

Form the dough into a ball and cover with plastic. Chill in the refrigerator for at least 30 minutes or overnight.

Once you are ready to bake preheat the oven to 350 degrees. Measure about 2 tablespoons of dough and roll into a ball.

Mix the ¼ cup sugar and cinnamon in a small bowl and roll each cookie in the mixture. Place on a cookies on a parchment lined cookie sheet 2 inches apart, flatten the ball to a disk shape roughly 1cm thick. Sprinkle lightly with coarse sea salt and lightly press the top of the cookie to secure the salt.

Bake for 8 minutes or until the edges begin to crack and are slightly brown. The centers will be soft. Transfer to a wire cooling rack to cool completely.

Rita Chambers
Administrative coordinator, Department of Dermatology

Butterscotch Yummies

Ingredients
1 cup of butter (Land of Lakes if my preference)
2 1/2 cups of all purpose flour
1 teaspoon of baking soda
1 teaspoon of course sea salt
1 1/2 cups of light brown sugar
2 eggs
2 teaspoons vanilla
3/4 cups or more (your choice of) butterscotch chips
3/4 cups or more (your choice of) semi-sweet chocolate chips
1 cup coarsely chopped pretzels

Instructions:
In a saucepan - melt the butter over a medium/high heat. bring it to a boil (it will look like it is foaming) that is what you want. stir this constantly until it starts to turn an amber color. remove from the heat and let it cool for about 20 minutes.

While the butter is cooling, ix the dry ingredients in a bowl, set aside. In another bowl mix the wet ingredients together and then add the butter. Mix well. (the mixture will get stiff - that is ok) mix in the dry ingredients. Then add the chips (Both) then add the pretzels.

Place on cookie sheet and bake at 350 degrees. Cook for 10-12 minutes.
let cool.

Kelsey Liddle
Staff specialist, University Registrar

Vanilla Macarons with White Chocolate Peppermint Buttercream

Vanilla Bean Macarons

- 90 grams aged egg whites
- 110 grams almond flour
- 200 grams powdered sugar
- 1 vanilla bean
- 25 grams while granulated sugar

White Chocolate Peppermint Buttercream

- ½ cup butter, softened,
- 1 ½ cups powdered sugar
- 3 oz. good quality white chocolate (no chips), chopped, melted, and cooled to room temperature
- 1 tbsp milk
- 1 tsp vanilla extract
- 1 tbsp peppermint extract
- ¼ cup crushed soft peppermint candies

Simple Syrup and Decorations

- ¼ cup sugar
- ¼ cup water
- Red edible glitter
- White edible glitter

Directions

For the macarons:

1. Up to 5 days before making macarons, separate the egg whites, cover loosely with a paper towel, and store in the refrigerator. The night before making macarons, set them out on the counter to come to room temperature.

2. The next morning, place almond flour, powdered sugar, and the contents of a vanilla bean into a food processor and process until fully combined. Move to a large bowl and whisk in one teaspoon of cocoa powder for chocolate macarons, or one teaspoon of powdered food coloring for colored macarons. Leave plain for vanilla macarons. Whisk to combine, then sift and set aside.

3. With a mixer, whisk the egg whites on medium-high speed until foamy. Add in granulated sugar and continue whisking until the the egg whites have stiff peaks. Add the egg whites to the flour and fold to incorporate until the mixture is just smooth, using no more than 50 strokes. Fit a pastry bag with a large round tip, and fill with macaron batter. Pipe approximately 1-inch circles onto a baking sheet lined parchment paper. Let the batter rest on the pan at least 30 minutes before baking, to form a strong skin to help keep the macarons from cracking in the oven.

4. Bake the macarons at 280 degrees F for 15-20 minutes directly in the middle of the oven. To test for doneness, gently touch the top of a macaron to make sure it's dry. Then gently try to lift the macaron from the parchment paper. If it comes away pretty easily, they're done. If it doesn't come up and the top breaks away, they need to cook longer. Keep checking on them every two minutes until the bottom is dry. Once removed from the oven, allow the macarons to rest on the pan for 10 minutes to finish cooking before trying to remove. Cool completely before frosting.

For the white chocolate peppermint buttercream:

Place the butter, sugar, melted white chocolate, milk, vanilla extract, and peppermint extract in a large mixing bowl. Beat on medium speed until smooth and creamy, about 3-5 minutes. Add crushed peppermint and beat until fully combined.

For the simple sugar:

Bring the sugar and water to a boil until the sugar dissolves. Remove from heat and cool. Brush over the tops of the macaron shells with a pastry brush and sprinkle with glitter.

Paul Figuerado
Publications specialist, Office of Communications Services

Pralines Thumbprint Cookies

1 cup butter, room temp.
½ cup firmly packed brown sugar
½ cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
½ cup finely chopped pecans
Pecan halves

Cream the butter then gradually add the sugars, mix well.
Add the egg and vanilla, mix well.
Combine the flour, soda and salt, mix well.
Then stir in the pecans.
Chill dough for 30 minutes.

Shape dough into 1-inch balls, place on ungreased cookie pan.
Bake at 350 for 10-12 min.
After taken it out of the oven and while hot, press the center of the cookies with the spoon.
Then let the cookies cool on the wire rack.

Pralines Top

1 cup firmly packed brown sugar
½ cup half and half
1 tablespoon butter
1 ½ cups of sifted powdered sugar

Combine brown sugar and half/half in saucepan. Cook over medium heat till it come to a boil. Boil 4 minute. Remove from the heat. Add butter and powdered sugar. Electric mixer, beat at medium speed until smooth. Drop the pralines into the hole of the cookie then add pecan while is warm.

Casey Farin
House staff, Neurology

Red Velvet Crinkle Cookies

Ingredients for cookies:
1 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspooon baking soda
1 1/4 cups granulated sugar
4 tablespoons (1/2 stick) unsalted butter, melted
1 tablespoon buttermilk
1 teaspoon red food coloring
1 teaspoon vanilla extract
2 large eggs
Confectioners' sugar, for coating

Ingredients for filling:
1 cup confectioners' sugar, sifted
1 8 oz package cream cheese, softened
4 tablespoons (1/2 stick) unsalted butter, softened
1/2 teaspoon vanilla extract

For the cookies: Sift together the flour, cocoa powder, baking powder, salt and baking soda in a medium bowl, then set aside. Whisk together the granulated sugar, butter, buttermilk, food coloring, vanilla and eggs in another bowl. Fold the flour mixture into the sugar mixture with a rubber spatula until smooth. Cover the bowl with plastic wrap and refrigerate until chilled, about 30 minutes (it will still be soft).

Preheat the oven to 375 degrees F; line 2 baking sheets with parchment.

Put some confectioners' sugar in a shallow bowl. Scoop the chilled dough with a tablespoon and drop into the confectioners' sugar to completely coat. Transfer to one of the prepared baking sheets and position the dough balls about 3 inches apart; they will spread to about 3 inches in diameter once done. Bake until the cookies are slightly firm to the touch with no dark spots and dry on top, 12 to 14 minutes. Let cool on the baking sheet about 10 minutes; the bottoms should just barely lift off the baking sheet and the cookies will still be slightly soft.

While the first batch of cookies are baking, scoop and coat another batch of dough and transfer to the second baking sheet. Bake the second batch while the first batch is cooling. Repeat with the remaining dough.

For the filling: Using a stand mixer with the paddle attachment, cream the confectioners' sugar, cream cheese, butter and vanilla extract until no lumps remain and the filling is smooth.

When the cookies are cool, spread 1 tablespoon of cream cheese filling on the bottom (flat sides) of half of the cookies. Top each with one of the remaining cookies, bottom (flat side) facing in.

Erica Kitchen
Director of development communications and donor relations, Duke Health Development and Alumni Affairs

Chewy Ginger Cookies

Ingredients

2/3 cup firmly packed dark brown sugar
1/2 cup shortening
1 large egg
1/4 cup unsulphured molasses
2 teaspoons finely grated peeled fresh ginger
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons pumpkin pie spice
1/4 teaspoon table salt
1/8 teaspoon freshly ground black pepper
2/3 cup or 1 (4-oz.) container gold sanding sugar
Parchment paper

Preparation

Hands-on: 15 Minutes
Total: 1 Hour, 25 Minutes

1. Preheat oven to 350°. Beat dark brown sugar and shortening in a medium bowl at medium speed with an electric mixer until creamy. Add egg, molasses, and ginger; beat 30 seconds. Sift flour with next 4 ingredients in a small bowl. Add flour mixture to butter mixture, and beat at low speed until combined.

2. Place sanding sugar in a small bowl. Drop dough by level spoonfuls into sanding sugar, using a 1 1/2-inch cookie scoop; roll to coat. Place coated cookies 3 inches apart on 2 parchment paper-lined baking sheets.

3. Bake, in batches, at 350° for 10 to 12 minutes or until cookies are fragrant and browned around edges. Cool on pans 5 minutes; transfer to a wire rack, and cool completely (about 30 minutes).