

Sabrina Carr, IT analyst
Trinity Technology Services

White Chocolate Peppermint Cookies

Ingredients

½ cup butter, at room temperature
⅓ cup cream cheese, at room temperature
1 cup brown sugar
½ cup sugar
2 large eggs
1 teaspoon vanilla extract
¼ teaspoon peppermint extract
2½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup white chocolate chips
1 cup peppermint crunch baking chips



Instructions

Preheat oven to 375 degrees F. Line a sheet pan with parchment paper. In the bowl of a stand mixer fitted with a paddle attachment, beat together the butter, cream cheese, brown sugar, and sugar until creamy, about 3 minutes, scraping down the bowl as needed. Add the eggs one at a time, mixing after each, followed by the vanilla and peppermint extracts. In a separate bowl, combine the flour, baking soda and salt. Add to the mixer and mix on low speed just until incorporated. Mix in the white chocolate chips and peppermint chips. Use a 3 tablespoon cookie scoop to measure out the dough and then place on the prepared sheet pan about 2 inches apart. Bake until edges just begin to turn golden, about 9-11 minutes. Let cool on the sheet pan 5 minutes, then transfer to a wire rack to cool completely. Enjoy!

Laura Lang, clinical nurse
Children's Health Center

Holiday Cookies

1 cup butter, 1 cup sugar, 1 egg, 1 teaspoon vanilla, 1/2 teaspoon butter flavoring, 2
tablespoon milk, 3 cups flour, 1/2 teaspoon salt



Amanda Hulbert, clinical pharmacist
Pharmacy

Amanda's Lemon Sugar Cookies with Cream Cheese Frosting

Lemon Sugar Cookies:

1 ¼ cups powdered sugar
1 cup of butter, softened
1 teaspoon vanilla extract
2 teaspoons lemon juice
1 tablespoon lemon zest
1 egg
2 ½ cups flour
1 teaspoon baking soda



In a large bowl, beat powdered sugar, butter, vanilla, lemon juice, lemon zest and egg. Stir in flour and baking soda. Cover and refrigerate dough for at least 2 hours.

Heat oven to 375°F. Divide dough in half and roll out on a floured surface until ¼" thick. Cut into desired shape and place on a baking sheet lined with parchment paper. Bake for 7 to 8 minutes until edges are lightly browned. Cool completely prior to icing.

Cream Cheese Frosting

8 oz cream cheese, softened
3 tablespoons vanilla coffee creamer
3 cups powdered sugar
Food coloring (optional)

In a large bowl, beat cream cheese, coffee creamer, and 1 cup of powdered sugar until smooth. Add remaining powdered sugar in 1 cup increments. Add food coloring, if desired.

Esther Granville, nutrition program manager
LIVE FOR LIFE

Pecan Cinnamon Wafers

INGREDIENTS

1/2 cup unsalted butter
3/4 cup granulated sugar,
divided
1/4 cup packed light
brown sugar
1 large egg
1 teaspoon vanilla extract
1 1/4 cups whole-wheat
pastry flour (see Note)
1 teaspoon baking
powder
1/4 teaspoon salt
1 cup finely chopped
pecans
1 1/2 teaspoons ground cinnamon



PREPARATION

Beat butter, 1/2 cup granulated sugar and brown sugar in a mixing bowl with an electric mixer on medium-high until creamy. Add egg and vanilla and beat well. Combine flour, baking powder and salt in a medium bowl and add to the butter mixture. Beat on low speed until combined. Stir in pecans. Divide the dough in half and use lightly floured hands to shape each portion into a 6-inch round log. Wrap each log in wax paper and freeze until firm, at least 1 hour. Preheat oven to 350°F. Unwrap the dough and let stand at room temperature for 5 minutes. Combine the remaining 1/4 cup granulated sugar and cinnamon on a shallow plate. Roll the logs in the sugar mixture, then slice each into 24 (1/4-inch-thick) cookies. Place the cookies about 2 1/2 inches apart on ungreased baking sheets. Bake, one batch at a time, until lightly browned, 10 to 12 minutes. Transfer to wire racks to cool.

April Dudash, writer
Office of Communication Services

Hot Cocoa & Marshmallow

Bake time: 12 minutes

Yield: 36 cookies

Recipe source: stepable.com/recipes/590/hot-cocoa-cookies-with-marshmallows

Ingredients:

1/2 cup butter

12 ounce bag semisweet chocolate chips

1 1/4 cups light brown sugar

3 large eggs

2 teaspoons vanilla extract

1/4 cup unsweetened cocoa powder

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

8 ounces semisweet baking chocolate, cut into 1 inch pieces

16 large marshmallows, cut in half

1) In a medium saucepan over medium heat, melt the butter and the 12 ounces of semisweet chocolate chips. Stir constantly until just melted. Remove from heat and let stand for 5 minutes to slightly cool.

2) In a large bowl, combine the brown sugar, eggs and vanilla. Beat with an electric hand-mixer on medium speed just until blended. Beat in the cooled chocolate mixture just until combined.

3) Add the cocoa powder, flour, baking powder and salt. Mix on low speed just until combined. Cover bowl with saran wrap and refrigerate for 2 hours.



4) Preheat oven to 325 degrees F. Line two cookie sheets with parchment paper. Scoop and drop the cookie dough by the tablespoon, onto the prepared cookie sheets. You should fit 12 cookies per sheet, and making sure to space them at least 2 inches apart. Bake cookies for 12 minutes.

5) Remove cookies from oven and place one piece of chocolate on the center top of each cookie.

6) Cut marshmallows in half, then top each chocolate with one half marshmallow. Place cookies back in oven and bake another 4 minutes so the marshmallows melt.

7) Remove pan from the oven and let cookies cool at least 5 minutes before eating.

Lucy Hart Peaden Taylor, HR specialist
Pharmacology & Cancer Biology

Velvet (Red, Green, and Santa's Favorite - Duke Blue)

(adapted from Betty Crocker's Red Velvet Rich and Creamy Cookies)

Prep Time: 1 HR 10 MIN

Total Time: 1 HR 10 MIN

Servings: 18-20 cookies

Ingredients

1 pouch (1 lb 1.5 oz) sugar cookie mix

1/3 cup unsweetened cocoa

1/4 cup butter or margarine, softened

1/4 cup sour cream

1 tablespoon food color of your choice

1 egg

3/4 to 1 cup cream cheese frosting

1/4 cup chopped nuts (i.e. pecans, walnuts)

Sprinkles

Directions

1 Heat oven to 375°F. In large bowl, stir cookie mix, cocoa, butter, sour cream, food color, and egg until soft dough forms.

2 Roll dough into 1½-inch balls; place 2 inches apart on ungreased cookie sheet.

3 Bake 8 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.

4 Frost cooled cookies with frosting. Top with nuts and sprinkles. Store tightly covered at room temperature.



Susan Kauffman, director of communications
Office of Undergraduate Education

Almond surprise cookie

Ingredients

1 cup (2 sticks) butter or margarine, softened
36 HERSHEY'S KISSES Brand Milk Chocolates with Almonds
1/2 teaspoon almond extract (optional)
1 cup powdered sugar for rolling
1 teaspoon vanilla extract
1-3/4 cups all-purpose flour
1-1/4 cups finely chopped slivered almonds
1/2 cup granulated sugar



Directions

1. Heat oven to 375°F. Remove wrappers from chocolates.
2. Beat butter, granulated sugar and vanilla in large bowl until fluffy. Add flour, almonds and almond extract, if desired; beat on low speed of mixer until well blended.
3. Using about 1 tablespoon dough for each cookie, shape dough around each chocolate piece; roll in hand to make ball. (Be sure to cover each chocolate piece completely.) Place on ungreased cookie sheet.
4. Bake 10 to 12 minutes or until cookies are set but not browned. Cool slightly; remove from cookie sheet to wire rack. While still slightly warm, roll in powdered sugar. Cool completely. Store in tightly covered container. Roll again in powdered sugar just before serving.

Jessica Burgess, marketing manager
Carolinas Cord Blood Bank

Peppermint Cream Cheese Sugar Cookies

Cookie:

3 cups all-purpose flour
2 teaspoons baking powder
1 c sugar
2 sticks (salted) butter, cold & cut into chunks
1 egg
3/4 tsp pure vanilla extract

Instructions:

Preheat oven to 350.

Combine the flour and baking powder, set aside. Cream the sugar and butter. Add the egg and extracts and mix. Gradually add the flour mixture and beat just until combined, scraping down the bowl, especially the bottom.



The dough will be crumbly, so knead it together with your hands as you scoop it out of the bowl for rolling.

Roll on a floured surface to about 1/4" to 3/8" thick, and cut into shapes. Place on parchment lined baking sheets (I recommend freezing the cut out shapes on the baking sheet for 5 minutes before baking) and bake for 10-12 minutes. Let sit a few minutes on the sheet, then transfer to a cooling rack.

Peppermint Cream Cheese Frosting:

4 oz. cream cheese, softened
4 tbsp. unsalted butter
2 ½ c powdered sugar
½ tsp. peppermint extract
peppermint bits (buy already crushed or crush own peppermints)

Combine cream cheese and butter until well combined and fluffy. Add extract then gradually add powdered sugar to mixture. Mix all until well combined.

Frost one cookie at a time with cream cheese frosting and then sprinkle with peppermint bits. Be sure to sprinkle peppermint bits while frosting is still wet.

Darin Sujjavanich, clinical trials coordinator
Duke Clinical Research Institute

Sugar Almond Cookies

Note: These cookies don't spread out like a traditional sugar cookie. The finished shape is more of a mound than a flat cookie. If you want a traditional sugar cookie shape, you can flatten the dough balls to desired shape with a glass covered in powdered or granulated sugar. Yield: approximately 36 cookies.



1 cup shortening
1/2 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons almond extract
1 teaspoon vanilla extract
3 1/2 cups regular flour
2 teaspoons baking powder
1/2 teaspoon salt
granulated and powdered sugar for finish, no more than 1/4 cup of each.

- 1) Cream the butter, shortening, and sugar (at least 3 minutes).
- 2) Stir in eggs, almond extract, and vanilla.
- 3) In a different medium bowl, combine the flour, baking powder, and salt - stir thoroughly.
- 4) Stir dry mixture, in thirds, into the creamed butter/shortening, until dough pulls together.
- 5) Preferably using small cookie scoop to portion, gently roll a small ball (a little bigger than a ping-pong ball).
- 6) Drop ball into powdered sugar. Roll it around.
- 7) Place on cookie sheet (ungreased) at least an inch apart. Bake in 350 degree F oven for 10-12 minutes, until bottom is very slightly browned.
- 8) Remove from oven. Rest for 5 minutes.
- 9) Transfer cookies to cool on wire rack.
- 10) Sprinkle granulated sugar over cookies to finish.

Debrah Suggs, senior IT analyst
Office of Information Technology

Browned Butter Maple

Cookies

1/2 cup unsalted butter
1 1/2 cups flour
1 tsp cornstarch
1/4 tsp salt
1/4 cup sugar
1/4 cup light brown sugar
1 large egg yolk
1/4 cup maple syrup
Royal icing



Cook butter in a heavy saucepan over medium heat, stirring constantly until it foams, turns clear, and then turns a deep brown, about 6 minutes. Pour browned butter into a glass measuring cup and chill in the freezer until solid, about 45 minutes to an hour. Remove from freezer to soften slightly.

Whisk together flour, cornstarch, and salt in a medium bowl. Beat solidified brown butter and sugars in a large mixer bowl at medium speed until fluffy. Beat in egg yolk and maple syrup until combined. Reduce speed to low and gradually add flour mixture; beat just until incorporated. Wrap dough in plastic and flatten slightly to form a disc. Chill in the refrigerator at least 2 hours (or up to 2 days).

Preheat oven to 325°F and line two baking sheets with parchment paper. Roll dough out to 1/4-inch thickness on a lightly floured board and use a 3-inch maple leaf cutter to cut out cookies; place 1 inch apart on baking sheets. Chill in the freezer for 15 minutes. Bake for 13 minutes, until edges are firm and lightly golden. Cool for 5 minutes on baking sheets, then transfer to a wire rack to cool completely. Repeat with remaining dough, re-rolling scraps as needed.

Royal icing

3 tablespoons Meringue Powder
4 cups (about 1 lb.) confectioners' sugar
5 tablespoons warm water

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer). For stiffer icing, use 1 tablespoon less water.

Decorate using royal icing or other candies. Store leftover cookies in an airtight container in the refrigerator; serve at room temperature.

Source: <http://tutti-dolci.com/2013/11/frosted-maple-leaf-cookies/>

Heather Mabry, application analyst
Duke Health Technology Solutions

Peanut Butter Caramel “Reindeer” Cookies

Ingredients:

- 1 cup unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 3/4 cup packed light brown sugar
- 2 large eggs, room temperature
- 1 cup creamy peanut butter (can you crunchy-but we prefer creamy)
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/3 cup granulated sugar, for rolling



Directions:

1. Cream the softened butter and sugars together on medium speed until smooth. Add the eggs and mix on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the peanut butter and mix on high until combined.
2. In a separate bowl, toss the flour, baking soda, baking powder, and salt together. Add to the wet ingredients and mix on low until combined. Dough will be thick, yet very sticky. Cover dough tightly and chill for at least 3 hours (and up to 2 days) in the refrigerator.
3. Preheat oven to 350F degrees. Line two large baking sheets with parchment paper (or silicone mat)
4. Roll balls of dough (about a tablespoon) and coat with granulated sugar. Place 2 inches apart on the baking sheets. Bake for 11 minutes or until very lightly browned on the sides. Remove from the oven. (The centers will look very soft and undone. The cookies will set on the baking sheet while cooling)
5. While cookies are baking, unwrap rolo's (for nose) and break mini pretzels in half (for antlers)
6. While cookies are cooling, press a rolo into the middle of each cookie. Take half of a pretzel and press into either side of the cookie. Lastly, add a red M&M to the middle of the rolo.
7. Let cookies cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.
8. Makes about 5 dozen.

Cookies stay fresh covered at room temperature for up to 1 week.

Hilary Campbell, legal fellow
University Counsel

Winter Mint Crinkles

Ingredients:

2 cups all-purpose flour
1 cup unsweetened baking
cocoa
2 teaspoons baking powder
½ teaspoon salt
2 cups granulated sugar
½ cup vegetable oil
4 large eggs
1 teaspoon vanilla
1 teaspoon peppermint
extract
½ cup powdered sugar
4oz (approx.) Guittard
Smooth 'n Melty Christmas
Petite Mints



Decorations (optional); I used nonpareils and Wilton Silver Stars Edible Accents™

Directions:

1. In medium bowl, mix flour, baking cocoa, baking powder and salt; set aside.
2. In large bowl, beat granulated sugar, oil and eggs with whisk until well mixed. Beat in vanilla and peppermint extract.
3. Stir dry ingredients into wet ingredients until just combined. Cover bowl with plastic wrap, and refrigerate at least 2 hours.
4. Heat oven to 350°F. Line cookie sheets with cooking parchment paper. Place powdered sugar in small bowl. Shape dough into slightly larger than tablespoon-size balls; roll in powdered sugar. Place on cookie sheets about 1 1/2 inches apart, and use your finger to slightly indent the centers.
5. Bake 9-10 minutes, until cookies crackle and dough is just starting to look less raw on top. When cookies are done, immediately place 3-5 Petite Mints in the center of each cookie, pressing down lightly to keep them from rolling off.
6. Wait 1-2 minutes, until the Petite Mints are warm and take on a “wet” look. Use the tip of a butter knife to gently swirl the mints so they combine into a melted pool in the center of each cookie.
7. Decorate as desired while the mint topping is still warm.
8. Cool on cookie sheet 2 minutes. Remove to cooling rack; cool completely until the mint topping is set and store in a covered container.

Mint crackle base adapted from Betty Crocker Mint Crinkles; recipe available here:
<http://www.bettycrocker.com/recipes/chocolate-mint-crinkles/2a41a240-9acb-4b9d-84c5-2ab428d44ddd>

Mint topping inspired by Better Homes and Gardens Chocolate Mint Creams; recipe available here: <http://www.bhg.com/recipe/cookies/chocolate-mint-creams/>

Jaye Eland, grants and contracts manager
Psychiatry

Aunt Ruth's Fruit Cookies

- 1 lb candied pineapple (chopped)
- 1.5 lbs chopped dates
- 1 lb candied cherries (chopped)
- 2 lbs chopped nuts
- 1 lb jar pineapple preserves
- 4 ½ cups self rising flour
- 3 eggs
- 1 lb box brown sugar
- 1 lb butter
- 3 Tbs sweet milk
- 1 tsp baking soda
- 1 tsp vanilla
- Dash of salt

Mix first 5 ingredients in bowl (easiest to mix with hands).

In second bowl, beat together butter and brown sugar. Add sweet milk, eggs and vanilla.

Sift flour and baking soda together – slowly beat in with mixture.

Combine two bowls and mix together (easiest to do with hands).

Bake in slow oven at 325o for 18-20 minutes. Cover cookie sheets with parchment paper for cooking. (TIP: If don't want cookies to flatten out, put completed mixture in fridge.)

To avoid cookies sticking together, separate layers of cooled cookies in containers with parchment or wax paper.

NOTE: One recipe makes 10-12 dozen doubling recipe is not advised. If do decide to double, complete one batch and while baking those, mix second batch.



Jennifer Cash, marketing specialist
Duke Metabolic and Weight Loss Surgery

Sugar Cookie Cutouts with Royal Icing

Ingredients

4 cups sifted all-purpose flour, plus more for dusting
vv 1 teaspoon baking powder
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature vv
2 cups sugar
2 large eggs
2 teaspoons pure vanilla extract



Directions

1. Sift flour, baking powder, and salt into a bowl.
2. Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy. Mix in eggs and vanilla. Reduce speed to low. Gradually mix in flour mixture. Divide dough in half; flatten each half into a disk. Wrap each in plastic. Refrigerate until firm, at least 1 hour or overnight.
3. Preheat oven to 325 F. Let one disk of dough stand at room temperature just until soft enough to roll, about 10 minutes. Roll out dough on a lightly floured surface to just under 1/4 inch thick, adding more flour as needed to keep dough from sticking. Cut out cookies with cookie cutters, transferring shapes to lined (with parchment paper or silicone baking mat) baking sheets. Roll out the scrap, and repeat. Repeat with remaining disk of dough.
4. Bake, switching positions of sheets and rotating halfway through, until edges turn golden, 8 to 12 minutes (depending on size of cookies). Let cool before decorating. To decorate, flood tops of cookies with icing. While wet, sprinkle sanding sugar if desired. After icing cookies, let them set before storing. Cookies can be stored in an airtight container at room temperature up to 1 week.
Makes about 2-dozen 4-inch cookies.

Ingredients

Royal Icing

1 pound (3 3/4 cup) confectioners sugar vv 5 tablespoons meringue powder
1/2 cup water

Directions

1. Combine confectioners sugar and meringue powder in the bowl of an electric mixer fitted with the paddle attachment.

2. Mix on low speed until smooth, about 7 minutes. Gradually add in water while mixing. If icing is too thick, add more water; if too thin, beat icing 2 to 3 minutes more or add more confectioners sugar a tablespoon at a time.

3. Use icing immediately, or store in an airtight container up to 2 days (icing hardens quickly when exposed to air). Beat well with a rubber spatula before using.

Makes 2 1/2 cups.

Joanna Cole, clinical data specialist
Duke Clinical Research Institute

Lemon White Chocolate Delights

Ingredients

6 cups flour
3 tsp. baking powder
2 cups unsalted butter
2 cups sugar
2 eggs
2 tsp. vanilla extract or desired flavoring
1 tsp. salt
Juice from half lemon
1 TBS. lemon zest (if desired)

Instructions

Cream butter and sugar until light and fluffy. Add eggs, vanilla and lemon juice. Mix well. Mix dry ingredients and add a little at a time to butter mixture. Mix until flour is completely incorporated and the dough comes together.



Chill for 1 to 2 hours (or see Hint below)

Roll into desired thickness and cut into desired shapes.

Bake on ungreased baking sheet at 350 degrees for 8 to 10 minutes or until just beginning to turn brown around the edges. This recipe can make up to 5-dozen 3" cookies. When thoroughly cooled you can dip or brush with white chocolate and add other decorations as desired.

HINT: Rolling Out Dough Without the Mess - Rather than wait for your dough to chill, take the freshly made dough and place a glob between two sheets of parchment paper. Roll it out to the desired thickness then place the dough and paper on a cookie sheet and pop it into the refrigerator. Continue rolling out your dough between sheets of paper until you have used it all. By the time you are finished, the first batch will be completely chilled and ready to cut. Reroll leftover dough and repeat the process!

Kathleen Hannon, technical director of Vascular Lab services
Vascular Surgery

Hannon's peanut butter balls adopted from Food.com

1 1/2 cups peanut butter
1 (1 lb) box confectioners' sugar
1 cup butter
1 1/2 cups graham cracker crumbs
chocolate almond bark

Directions

1. Mix peanut butter, sugar, butter and graham cracker crumbs together until they can be formed into balls. (If the peanut butter mixture is too sticky, add more graham cracker crumbs). Roll into small balls. Melt chocolate almond bark (melt it in the microwave) Dip peanut butter balls into chocolate & cover them. Put them out on wax paper to harden. Keep refrigerated until serving.



Pat Marson, executive assistant to Kyle Cavanaugh, Duke's vice president of administration

White Chocolate Lemon Cookies

Ingredients:

10 ounces high-quality white chocolate, chopped
2 tablespoons unsalted butter
6 tablespoons heavy cream
1 teaspoon corn syrup
1 drop lemon extract or pure lemon oil
the zest of half a lemon
white sanding sugar for coating

Directions:

Add white chocolate and butter to a bowl, then microwave on medium power for 30 seconds. Stir a few times, then microwave for 20 more seconds.

Add heavy cream and corn syrup to a small saucepan and heat over medium heat just until bubbles appear on the edges. This will happen quickly! Immediately pour the cream over the melted chocolate and butter, stirring well

for a few minutes until combined. Stir in the drop of lemon oil and lemon zest, mixing to combine. Place in the fridge (or even the freezer) for 1-2 hours. Remove from fridge and scoop out teaspoon-size balls of chocolate with a melon scooper or small spoon. Roll them into balls and dip in the sanding sugar, coating completely. These hold up great at room temperature but I tend to store them in the fridge.

