

Christmas Cookie Recipes

shared by the Church of St. Mark and All Saints



429 S. Pitney Rd., Galloway, NJ 08205

<https://www.smasnj.org>

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by Contributor

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Raspberry Pistachio Thumbprints

Marie Beall

1 cup butter or margarine, softened
½ cup powdered sugar
2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon vanilla
1 cup finely chopped roasted pistachio nuts
1 (12 oz) jar red raspberry jam
2 tablespoons powdered sugar

Heat oven to 325

In large bowl beat butter and ½ cup powdered sugar with electric mixer on medium speed until creamy. Stir in flour, salt, vanilla and nuts.

Shape dough into 1 and ¼ inch balls. On ungreased cookie sheet, place balls about 1 inch apart. Press thumb into center of each cookie to make indentation, but do not press all the way to the cookie sheet.

Bake 15 to 17 minutes or until set, but not browned. Quickly remake indentation with end of wooden spoon handle if necessary. Remove from cookie sheet to cooling rack; cool completely, about 30 minutes.

Fill each thumbprint with about 1 rounded teaspoonful of jam. Sprinkle 2 tablespoons powdered sugar over jam-filled centers.

(You may substitute strawberry jam or your favorite flavor for the raspberry.)

Chocolate Cream Cheese Brownies

Marie Beall

1 package (4 ounces) German sweet chocolate
3 tablespoons butter (no substitutes)
2 eggs
3/4 cup sugar
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1/2 cup chopped nuts

FILLING:

2 tablespoons butter
1 package (3 ounces) cream cheese, softened
1/4 cup sugar
1 egg
1 tablespoon all-purpose flour
1/2 teaspoon vanilla extract

In a saucepan, melt chocolate and butter over low heat, stirring frequently. Set aside.

In a bowl, beat the eggs. Gradually add sugar, beating until thick.

Combine flour, baking powder and salt; add to egg mixture. Stir in melted chocolate, extracts and nuts.

Pour half of the batter into a greased 8-in. square baking pan; set aside.

For filling, beat butter and cream cheese in a mixing bowl until light. Gradually add sugar, beating until fluffy. Blend in egg, flour and vanilla; mix well. Spread over batter in pan. Dollop remaining batter over filling. With a knife, cut through batter to create a marbled effect.

Bake at 350° for 35-40 minutes or until brownies test done. Cool. Store in the refrigerator. Yield: about 2 dozen.

Lemonade Biscotti

Marie Beall

½ cup butter or margarine, melted
¼ cup frozen (thawed) lemonade concentrate
2 teaspoons grated lemon peel
2 eggs
1 pouch (1 lb, 1.5 oz) Betty Crocker sugar cookie mix
1 ½ cups all-purpose flour
½ cup chopped dried cherries

Heat oven to 350°F.

Line large cookie sheet with foil.

In large bowl, stir butter, lemonade concentrate, lemon peel, lemon extract, and eggs until well mixed. Add remaining ingredients; stir until soft dough forms.

Divide dough in half. On cookie sheet, shape each half of dough into a 12x2-inch log.

Bake 25 to 30 minutes or until edges are golden brown. Cool 15 minutes.

Carefully lift foil to move cookie logs to cutting board. With serrated knife, carefully cut each log crosswise on a slight diagonal into ¾-inch slices. Place slices cut side down on cookie sheet.

Bake 15 to 20 minutes, gently turning cookies over once during baking.

Cool 2 minutes; remove from cookie sheet to cooling rack.

Mocha Crinkles

Marie Beall

1 1/3 cups firmly packed light brown sugar
1/2 cup vegetable oil
1/4 cup low-fat sour cream
1 egg
1 teaspoon vanilla
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
2 teaspoons instant espresso or coffee granules
1 teaspoon baking soda
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/2 cup powdered sugar

Beat brown sugar and oil in medium bowl with electric mixer. Mix in sour cream, egg and vanilla. Set aside.

Mix flour, cocoa, espresso, baking soda, salt and pepper in another medium bowl. Add flour mixture to brown sugar mixture; mix well. Refrigerate dough until firm, 3 to 4 hours.

Preheat oven to 350°F. Pour powdered sugar into shallow bowl. Set aside. Cut dough into 1-inch pieces; roll into balls. Roll balls in powdered sugar.

Bake on ungreased cookie sheets for 10 to 12 minutes, or until tops of cookies are firm to touch. (Do not overbake.) Cool on wire racks.

Makes 6 dozen.

Filled Mincemeat Cookies

Ruth Ann Handley (from her Aunt Mattie Hayes)

1 cup butter
5 ½ cups flour
2 cups sugar
½ teaspoon baking soda
4 Tablespoons evaporated milk
1 teaspoon salt
2 teaspoons vanilla
4 eggs
1 jar mincemeat

Cream butter, sugar, and eggs. Add evaporated milk and vanilla.

Mix together the dry ingredients and then add to the wet ingredients. Chill dough at least one hour.

Roll and cut. You will need to flour the surface, the rolling pin and the dough a bit. Dough is moist and sticky.

Add one teaspoon mincemeat to bottom of cookie. Then add the top of cookie. Match edges and press lightly.

Bake at 375 for 10 minutes on lightly greased cookie sheet. (Look for some golden edges.)

Makes about 60.

Peanut Butter Balls

MaryEllen Mehler

1 cup of crunchy peanut butter
¼ cup butter (softened)
2 cups Rice Krispies
1 cup confectioner's sugar
1 (12 oz.) bag of chocolate chips
2 Tablespoons of Crisco

Combine Peanut Butter and Butter

Add Rice Krispies and Sugar

Roll into balls and set aside

Melt Chocolate chips and Crisco in a double boiler (large saucepan over a smaller saucepan with 2 cups of water. Place chips in large saucepan, place over smaller saucepan containing the water and bring water to boil. This will melt the chips without burning the chocolate).

When chips are smooth and melted, dip each peanut butter ball and coat evenly.

Place on parchment lined sheets to harden. (Can be left in cool room or placed in refrigerator for quicker hardening.)

Baklava

MaryEllen Mehler

1 (16 oz) package Phyllo Dough (found in your grocer's freezer section)
1 pound chopped nuts (I use walnuts but you could use pecans or even pistachios.)
3 sticks butter
1 tablespoon cinnamon
1 cup water
1 cup of granulated sugar
2 teaspoons of vanilla extract
½ cup honey

Preheat oven to 350 degrees F. Butter the bottom and sides of a 9x13" pan.
Chop nuts and toss with cinnamon. Set aside.

Unroll Phyllo dough carefully and place on cookie sheet and cover with dampened cloth to keep from drying out as you work.

Melt butter

Place 2 sheets in pan and butter thoroughly using a pastry brush. (I use a silicone brush as I found this easier than a traditional brush). Repeat 3 times.

Sprinkle 2-3 tablespoons of nut mixture on top. (I have to say I am slightly more generous with this mixture as I love nuts!)

Top with 2 sheets of dough, butter, nuts, layering as you go. When you get to the last 8 sheets, use only butter between them as this creates the top of the pastry.

IMPORTANT: Using a sharp knife, cut the pastry into diamonds or squares. (I prefer squares as they are easier to serve and you can make them smaller. But diamonds make for a pretty presentation.) Make sure to cut through all layers before baking.

Bake in oven for 50 minutes until Baklava is golden and crisp.

While Baklava is baking, boil sugar and water until sugar is melted. Add vanilla and honey. Simmer for about 20 minutes. Set aside to use when Baklava is done baking.

Remove Baklava from oven and immediately spoon sauce over it evenly. Allow to cool. Remove from pan and serve in cupcake papers.

IMPORTANT: Leave uncovered as Baklava will get soggy if it is wrapped up. A simple layer of plastic wrap or parchment is okay as long as it is not airtight.

Cut Out Cookies

Stadlmeir Family

¾ cup soft shortening (part butter)
1 cup sugar
2 eggs
1 tsp. flavoring (vanilla or lemon)
2 and ½ cups flour
1 tsp. baking powder
1 tsp. salt

Mix well: shortening, sugar, eggs, flavoring.

Sift together: flour, baking powder, salt and stir into above. Chill at least 1 hour.

Heat oven to 400°.

Roll out ¼ of dough at a time, 1/8" thick on lightly floured board. Keep rest of dough chilled.

Use cookie cutters to cut in desired shapes. Place on ungreased baking sheet.

Decorate with sugar sprinkles, nonpareil sprinkles, or rainbow jimmies.

Bake 6 to 8 minutes, until set but not brown. Makes about 4 dozen.

Christmas Bell Cookies

Stadlmeir Family

1/2 cup soft shortening (part butter)
1/2 cup sugar
1 egg
1 tsp. vanilla
1 and 1/2 cups sifted flour
1/4 tsp. soda
1/2 tsp. salt

Mix well shortening, sugar, egg, vanilla. Sift together flour, soda, salt and stir in.

Color 2/3 of dough either red or green. Mold just the colored dough into 10 x 1½" roll. Then squeeze top half together, leaving lower half flared and curving like a bell. Chill.

Save 1/4 cup white dough for clappers.

Roll out the rest on waxed paper into a 10 x 4" rectangle large enough to cover colored dough. Trim edges. Wrap around colored dough. Chill.

Heat oven to 375.

Slice bell cookies 1/8" thick. Place on ungreased baking sheet. Press tiny ball of dough at bottom for clapper. Bake 8 to 10 min.

Makes about 5 dozen.

Candy Cane Cookies

Stadlmeir Family

1 cup soft shortening
1 tsp vanilla
1 cup sifted powdered sugar
2 and 1/2 cup sifted flour
1 egg
1 tsp. Salt
1 and 1/2 tsp. almond flavoring
1/2 tsp. red food coloring

Mix well: shortening, sugar, egg, and vanilla.

Mix flour with salt and then stir into above.

Divide dough in half, then blend red coloring into one half.

Roll lengths of dough into thin, round strips, making each as close as possible to all the others for both length and width. Twist one light colored length with one red, and curve the top to make the crook of a candy cane.

Bake at 375° for 9 minutes, or until lightly browned.

Crescent Cookies

Stadlmeir Family

½ Pound butter
2 cups flour
2 cups chopped pecans
5 Tablespoon sugar
2 teaspoon vanilla
1 Tablespoon water
1/2 tsp salt

Cream butter. Add sugar, vanilla, & water.

Sift flour & salt. Stir in. Add nuts & mix thoroughly.

Take portion size (with walnut), and roll into ball, then form crescent.

Bake 325° about 20 minutes. While warm, roll in powdered sugar.

Date Strips

Stadlmeir Family

3 eggs
½ cup butter
1 cup cut up dates
1 cup nuts chopped
1 cup flour
1 and ¼ tsp. baking powder
½ tsp lemon extract.
1 tsp vanilla

Beat eggs until light, then add other ingredients.

Bake at 350° for 25-30 minutes in a greased 8x8 pan.

Cut while hot.

Icebox Cookies

Stadlmeir Family

1 cup butter
2 cups light brown sugar
2 eggs
1 tsp. vanilla
3 cups flour
1 tsp. soda
1/2 tsp. salt
1 cup crushed walnuts

Cream butter- add sugar. Add beaten eggs & vanilla. Add flour with soda & salt, then nuts.

Divide the mix into 3 logs by hand. Set each log on a separate piece of waxed paper. Fold down the top and fold up the sides, creating rectangular logs. Chill them in the fridge overnight or longer.

Unwrap, slice into approx. 1/3 inch slices and bake at 400° for 6-8 minutes.

Makes about 15 cookies per log.

Butter Cookies (using cookie press, makes 40 dozen)

Lisa Winneberger

1 lb Butter
1 lb Margarine
4 c Sugar
12 Eggs
2 t Vanilla
12 c Flour
8 teaspoon Baking Powder

Cream Butter and Margarine. Add Sugar. Beat Eggs and Vanilla, Add.

Sift Flour and Baking Powder 3x's and Add slowly. Chill Dough

Using cookie press - place on ungreased cookie sheet and Bake at 350 degrees for 15 min.

Mocha Cookies

Lisa Winneberger

4 ounces unsweetened chocolate, chopped
3 cups semisweet chocolate chips
1 stick ($\frac{1}{2}$ cup) unsalted butter, cut into bits
 $\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{2}$ teaspoon double-acting baking powder
 $\frac{1}{2}$ teaspoon salt
4 large eggs at room temperature
 $1\frac{1}{2}$ cups sugar
 $1\frac{1}{2}$ tablespoons instant espresso powder
2 teaspoons vanilla

In a metal bowl set over a saucepan of simmering water, melt the unsweetened chocolate, $1\frac{1}{2}$ cups of the chocolate chips, and the butter, stirring until the mixture is smooth, and then remove the bowl from the heat.

In a small bowl stir together the flour, the baking powder, and the salt.

In a bowl beat the eggs with the sugar until the mixture is thick and pale, and beat in the espresso powder and the vanilla. Fold the chocolate mixture into the egg mixture, fold in the flour mixture, and stir in the remaining $1\frac{1}{2}$ cups chocolate chips. Let the batter stand for 15 minutes.

Drop the batter by heaping tablespoons onto baking sheets lined with parchment paper and bake the cookies in the middle of a preheated 350° F oven for 8 to 10 minutes, or until they are puffed and shiny and cracked on top.

Let the cookies cool on the baking sheets, transfer them to racks, and let them cool completely.

Makes about 36 cookies

Pizzelles (using pizzelle iron, makes 6 dozen)

Lisa Winneberger

6 eggs

1 cup Mazola oil

1 teaspoon anise extract **OR** 1 teaspoon vanilla extract

1 cup sugar

3 cup flour

Beat all ingredients together.

Using a tablespoon dipped in water, spoon onto pizzelle iron.

Snickerdoodles

Lisa Winneberger

1 ½ cup sugar
2 ¾ cups flour
Lots of cinnamon sugar
1 cup butter
1 teaspoon baking soda
2 eggs
2 teaspoons cream of tartar
¼ teaspoon salt

Cream butter, add sugar and eggs.

Add flour, baking soda, salt and cream of tartar

Roll dough into long logs and refrigerate.

Cut circle from the logs and cover in cinnamon sugar.

Place on ungreased cookie sheet and Bake at 400 degrees for 10 min.

Sandie Balls (makes 3 dozen)

Lisa Winneberger

1 cup butter
2 teaspoons water
2 cups flour
1/3 cup sugar
2 teaspoons vanilla
2 cups chopped walnuts
Confectioners sugar

Cream butter and sugar. Add water and vanilla. Mix well.

Add Flour and Nuts.

Roll into 1" size balls and chill dough for 4 hours or overnight.

Place on ungreased cookie sheet and bake at 325 degrees for 20 min.

Cool slightly and roll in confectioners sugar once while warm and twice once cool.

Cookie Delights

Sarah Wisniewski

1/2 cup margarine
1 cup sugar
4 egg yolks
1 teaspoon vanilla
1 3/4 cup sifted flour
1 teaspoon baking powder
3/4 cup finely chopped walnuts
1 1/2 tsp. cinnamon. (Or you can use sprinkles)

Cream together margarine and sugar until light and fluffy.

Beat egg yolks until thick and lemon-colored.

Sift together flour and baking powder. Add to mixture and blend well. Chill dough.

Shape into 3/4-inch balls and roll in nut/cinnamon mixture (or sprinkles).

Place on a greased baking sheet about 3 inches apart. Bake in a 350 degree oven for 10-12 minutes.

Makes about 4 dozen cookies.

Fudge Ecstasies

Sarah Wisniewski

1 12-ounce package (2 cups) semisweet chocolate chips
2 squares (2 ounces) unsweetened chocolate
2 Tablespoons butter or margarine
1/4 cup all-purpose flour
1/4 teaspoon baking powder
dash salt
2 eggs
2/3 cup sugar
1 teaspoon vanilla
1 cup chopped nuts

In a heavy medium saucepan heat 1 cup of the chocolate pieces, unsweetened chocolate, and butter or margarine til melted, stirring constantly. Transfer to a large mixer bowl to cool slightly.

Stir together flour, baking powder and salt.

Add eggs, sugar and vanilla to the chocolate mixture and beat well. Add flour mixture and beat till well mixed. Stir in remaining chocolate pieces and nuts.

Drop by heaping teaspoons onto a lightly greased cookie sheet. Bake in a 350 degree oven for 8 to 10 minutes or till edges are firm and the surface is dull and cracked.

Cool on cookie sheet for 1 minute then remove and cool thoroughly. Makes about 36.

Scandinavian Almond Bars

Sarah Wisniewski

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup butter or margarine
1 cup sugar
1 egg
1/2 teaspoon almond extract
milk
1/2 cup sliced almonds coarsely chopped
Almond Icing (instructions below)

Stir together flour, baking powder, and salt.

In a large mixer bowl, beat butter or margarine till softened. Add sugar and beat till fluffy. Add egg and almond extract and beat well. Add flour mixture and beat till well mixed.

Divide dough into fourths. Form each into a 12 inch roll. Place two rolls 4 to 5 inches apart on an ungreased cookie sheet. Flatten til 3 inches wide.

Repeat with remaining rolls.

Brush flattened rolls with milk and sprinkle with almonds. Bake in a 325 degree oven for 12 to 14 minutes or till edges are lightly browned.

While cookies are still warm, cut them crosswise at a diagonal into 1 inch strips. Cool. Drizzle with almond icing.

Makes 48

Almond Icing:

Stir together 1 cup sifted powdered sugar, 1/4 teaspoon almond extract and enough milk (3 to 4 teaspoons) to make icing of drizzling consistency.