

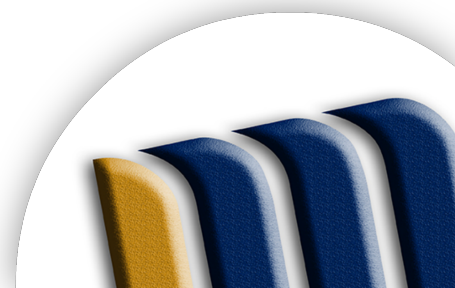
*Lumsden McCormick's*

**First Annual**

**Holiday Cookie  
Exchange Recipe  
Book**



**2014**





Buckeyes

Liz L.

Cherry Almond Shortbread with White Chocolate Dominic

Classic Chocolate Chip

Donna

Ginger Cookies

Megan

Hot Chocolate Cookies

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Stephanie B.

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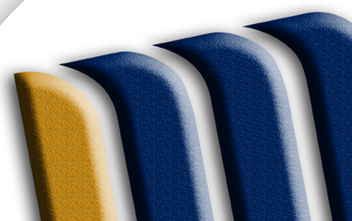
Stephanie

Red Velvet Crinkle Cookies

Liz K.

White Chocolate Chip Macadamia Nut

Megan



## **Buckeyes**

**Liz L's favorite cookie!**

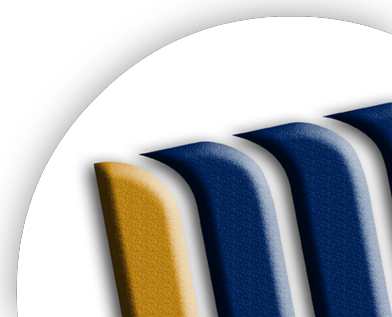
### **Ingredients**

- 1-½ cup Creamy Peanut Butter
- 1 stick Butter, room temperature
- 2 Tablespoons Honey
- 1 teaspoon Vanilla
- 1 pinch Salt
- 3 cups Sifted Confectioners Sugar
- ½ pounds Paraffin (1/2 Bar Of Gulf Wax), Chopped (or a few drops of vegetable oil)
- 2 cups Chocolate Chips (12 Oz)

### **Directions**

1. In stand mixer, mix peanut butter, butter, honey, vanilla, and salt together until smooth
2. Slowly add sugar 1/2 cup at a time until the dough comes together. Note - You might not need to use all of the sugar
3. Roll dough into buckeye sized balls (a generous tablespoon) and place onto a waxed paper-lined cookie sheet. Stick a toothpick into each ball and place in the freezer or fridge until cool to touch
4. Melt chopped paraffin in a double boiler over medium heat. Add chocolate chips, stirring until smooth. Remove from heat (or add vegetable oil to the chocolate chips)
5. Dip each ball into chocolate, leaving a circle at undipped at the top to create the 'buckeye'
6. After all of the balls have been dipped, remove the toothpicks and tap the holes closed with the blunt end of a chopstick or a skewer
7. Place back into the fridge to set

most-Famous Peppermint Bark Recipe courtesy of Food Network Kitchen



# **Cherry Almond Shortbread Cookies**

**Dominic's favorite cookie!**

Yields: About 4 dozen

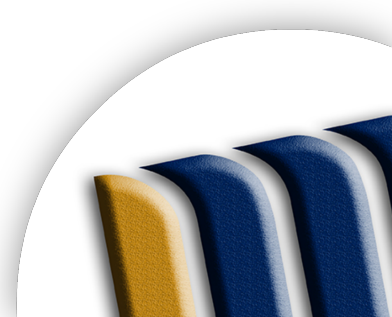
## **Ingredients**

- ½ cup maraschino cherries (drained and finely chopped)
- 2 ½ cups all-purpose flour
- ½ cup sugar
- 1 cup cold butter
- oz. white chocolate baking squares (finely chopped)
- ½ teaspoon almond extract
- 1 teaspoon maraschino cherry juice
- 2 teaspoons shortening
- Edible glitter or nonpareils

## **Directions**

1. Preheat oven to 325 degrees
2. In a large bowl, combine flour and sugar. Using a pastry blender, cut in the butter until mixture resembles fine crumbs. Stir in drained cherries and 4 ounces (2/3 cup) of the chopped chocolate. Stir in almond extract and cherry juice.
3. Knead mixture until it forms a smooth ball.
4. Line cookie sheets with parchment paper. Shape dough into 1" balls. Place balls 2" apart on parchment paper. Using the bottom of a glass dipped in sugar; flatten balls to 1 1/2 " to 2" rounds
5. Bake in preheated oven for 10 to 12 minutes, or until centers are set. Cool for 1 minute on cookie sheet. Line wire racks with parchment paper. Transfer cookies to wire racks and let cool.
6. In a small saucepan, combine remaining 8 ounces chocolate and the shortening. Cook and stir over low heat until melted.
7. Dip half of each cookie into chocolate, allowing excess to drip off. Roll edge in glitter or nonpareils.
8. Place cookies on parchment paper until chocolate is set, or set chocolate faster in the refrigerator.

Adopted from *The Girl Who Ate Everything* blog



## **Classic Chocolate Chip Cookies**

**Donna's favorite cookie!**

Yields: About 3 dozen

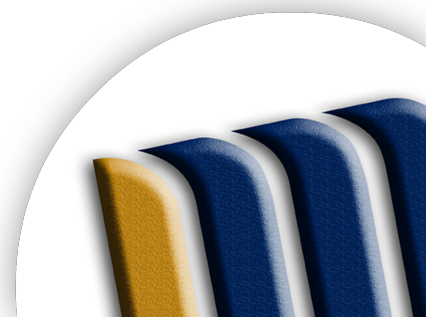
### **Ingredients**

- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1 cup (2 sticks) unsalted butter, room temperature
- 1/2 cup granulated sugar
- 1 cup packed light-brown sugar
- 1 teaspoon salt
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 2 cups (about 12 ounces) semisweet and/or milk chocolate chips

### **Directions**

1. Preheat oven to 350 degrees. In a small bowl, whisk together the flour and baking soda; set aside. In the bowl of an electric mixer fitted with the paddle attachment, combine the butter with both sugars; beat on medium speed until light and fluffy. Reduce speed to low; add the salt, vanilla, and eggs. Beat until well mixed, about 1 minute. Add flour mixture; mix until just combined. Stir in the chocolate chips.
2. Drop heaping tablespoon-size balls of dough about 2 inches apart on baking sheets lined with parchment paper.
3. Bake until cookies are golden around the edges, but still soft in the center, 8 to 10 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack, and let cool completely. Store cookies in an airtight container at room temperature up to 1 week.

*Martha Stewart's Soft and Chewy Chocolate Chip Cookies Recipe*



# Frosted Ginger Cookies

**Megan's favorite cookie!**

Makes 6 dozen cookies

Prep: 20 Min

Bake: 15 min per batch

## **Ingredients**

- 1-1/2 cups butter, softened
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 1/2 cup molasses
- 2 teaspoon vanilla extract
- 4-1/2 cups all-purpose flour
- 1 tablespoon ground ginger
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground cloves

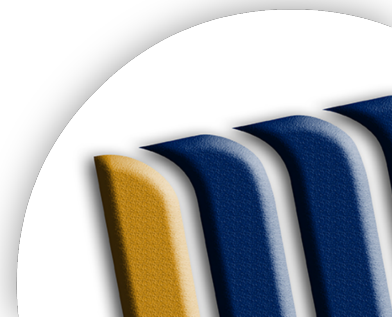
## **FROSTING:**

- 1/3 cup packed brown sugar
- 1/4 cup milk
- 2 tablespoons butter
- 2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- Pinch salt

## **Directions**

- 1 In a large bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Stir in molasses and vanilla; mix well. Combine dry ingredients; Gradually add to creamed mixture.
- 2 Drop by tablespoonful 2 in. apart onto ungreased baking sheets. Bake at 325° for 12-15 minutes or until cookies spring back when touched lightly (do not overbake). Remove to wire racks.
- 3 For frosting, in a large saucepan, bring the brown sugar, milk and butter to a boil; cook and stir for 1 minute. Remove from the heat (mixture will look curdled at first). Cool for 3 minutes. Add confectioners' sugar, vanilla and salt; mix well. Frost warm cookies. Yield: about 6 dozen.

**Nutritional Facts:** 2 cookies equals 226 calories, 9 g fat (5 g saturated fat), 34 mg cholesterol, 200 mg sodium, 36 g carbohydrate, 1 g fiber, 2 g protein. From *Taste of Home*





## Hot Chocolate Cookies

Alicia's favorite cookie!

Yields: About 30 cookies

### Ingredients

- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 cup white sugar
- 2/3 cups light brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 3-1/4 cups all-purpose flour
- (1-oz) packages hot chocolate mix (not sugar-free; a total of about 1 cup of hot chocolate mix)
- 1-1/4 teaspoons salt
- 1-1/4 teaspoons baking soda
- 1 cup milk chocolate chips 1 cup semi-sweet chocolate chips
- 1 1/2 cups mini marshmallows, frozen (see note)

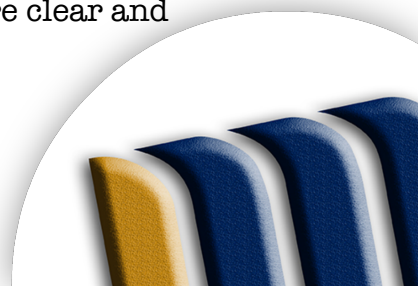
### Directions

1. Cream butter and sugars until smooth. Beat in eggs and vanilla until combined.
2. In a separate bowl, whisk together the flour, hot chocolate mix, salt and baking soda. Add the flour mixture to the wet ingredients slowly until incorporated. The dough will be thick.
3. Fold in the milk and semi-sweet chips. Chill the dough for an hour. Chilling the dough allows the ingredients to blend and also makes a thicker cookie.
4. Preheat oven to 350 degrees.
5. Make balls of dough, around 1 1/2 tablespoons each, and place onto baking sheets lined with parchment paper. Hand place the marshmallows in the cookies. Although I have a pic of folding them in, I've found this is the best way. Make sure to tuck the marshmallow inside the balls if you can so that you don't have marshmallows sticking to your pan. Bake for 10-12 minutes or until edges are golden brown. The cookies will still look soft. They will continue to cook as they cool. Let cool for 5 minutes before removing from pan. I love these warm. If your eating them after they have cooled you can warm them in the microwave for 10 seconds.

### Notes

Some readers have found that freezing the marshmallows to help keep their shape and to not let them melt out of the cookies. Source: slightly adapted from Tasty Kitchen . Changed measurements to be more clear and added mini marshmallows instead of white chocolate chips.

Adopted from *The Girl Who Ate Everything* blog



## Kisses Macaroon Cookies Jenna's favorite cookies!

Yields: about 48 cookies.

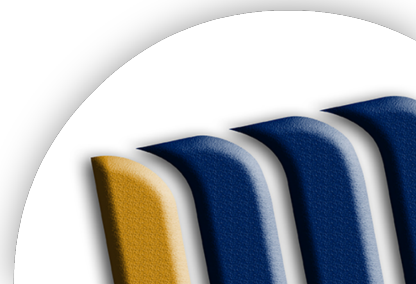
### **Ingredients**

- 1/3 cup butter or margarine, softened
- 1 package (3 oz.) cream cheese, softened
- 2 teaspoons almond extract
- 2 teaspoons orange juice
- 1-1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 5 cups MOUNDS Sweetened Coconut Flakes, divided
- 48 HERSHEY'S KISSES Brand Milk Chocolates

### **Directions**

1. Beat butter, cream cheese and sugar in large bowl until well blended. Add egg yolk, almond extract and orange juice; beat well. Stir together flour, baking powder and salt; gradually add to butter mixture, beating until well blended. Stir in 3 cups coconut.
2. Cover; refrigerate 1 hour or until firm enough to handle. Remove wrappers from chocolates. Heat oven to 350°F. Shape dough into 1-inch balls; roll balls in remaining 2 cups coconut. Place on ungreased.
3. Bake 10 to 12 minutes or until lightly browned. Remove from oven; immediately press chocolate into center of each cookie. Cool 1 minute; carefully remove from cookie sheet to wire rack. Cool completely.

From Hersheys.com





## Lincoln Pioneer Bars

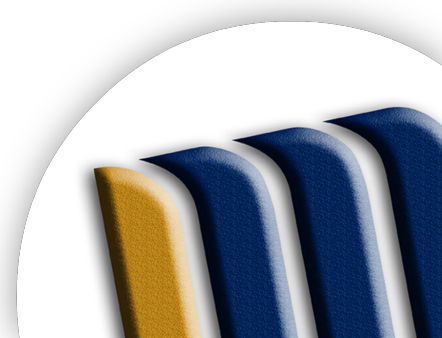
**Kelsey's favorite cookie!**

### **Ingredients**

- 1 package yellow cake mix
- 1 cup peanut butter
- ½ stick butter (melted)
- 1 egg
- 1 package chocolate chips
- 1 can sweet and condensed milk

### **Directions**

1. Preheat oven to 350
2. Combine yellow cake mix, peanut butter, melted butter, and egg in bowl and stir until held together
3. Press 2/3 of dough onto bottom of the pan
4. Melt chocolate chips (with a little bit of butter)
5. Stir in sweet and condensed milk
6. Spread chocolate over the dough
7. Use leftover dough mixture to sprinkle crumbles on top
8. Bake 20-25 minutes



## June's Meringues

Lindsay's favorite cookie!

1 hour – 8 large meringues or ~ 14 dozen small meringues

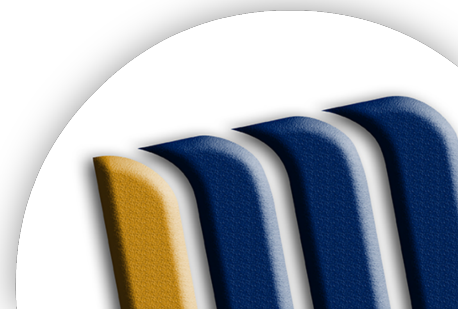
### Ingredients

- 6 egg whites (room temperature)
- 1/8 teaspoon cream of tartar
- 2 cup sugar
- 1 teaspoon vanilla extract
- 1 tablespoon white vinegar

### Directions

- 1 Heat oven to 250F. Grease 2 cookie sheets.
- 2 Beat the egg whites in a large mixer bowl until foamy. Add the cream of tartar and beat until somewhat stiff.
- 3 Gradually beat in the sugar. Then add the vanilla and vinegar. Beat until very stiff and shiny, about 10 minutes more.
- 4 Place about 1/2 cup of the meringue on a cookie sheet. Using your hands, pull the meringue into a peak to resemble a large chocolate kiss. Smooth the sides. Repeat with the remaining meringue.  
OR  
Using a piping set, pipe 3/4 inch flowers, using 1M Wilton, tip to make small meringues.
- 5 Bake until the meringues are lightly colored, about 1 hour 45 minutes. Cool completely on wire racks.

*Modified from The Silver Palate Good Times Cook Book, 1985*



## **Mocha Crinkles**

**Michê's favorite cookie!**

Prep: 15 minutes

Total: 25 minutes

Yields: 24 cookies, 2 cookies each

### **Ingredients**

1 pkg (4oz) Baker's Semi-Sweet Chocolate

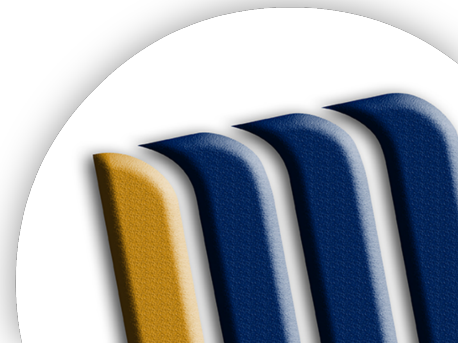
- ¼ cup oil
- 1/3 cup Maxwell House Instant Coffee
- 2 Tbsp. warm water
- 1 pkg. (2-layer) devil's food cake mix
- 2 eggs
- 1/3 cup sugar

### **Directions**

- 1 Heat over to 375F
- 2 Microwave chocolate and oil in large microwaveable bowl on HIGH 1 ½ minutes or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted and mixture is well blended. Mix coffee and water; whisk into chocolate mixture. Add cake mix and eggs; stir until mixture forms soft dough.
- 3 Use lightly floured hands to roll dough in 48 (1-inch) balls. Roll in sugar until evenly coated. Place 2 inches apart on baking sheets.
- 4 Bake 10 minutes or until centers are set. Cool on baking sheets 1 min. Remove to wire racks; cool completely.

Variation: For stronger coffee flavor; increase instant coffee to 1/3 cup.

*Recipe from Kraft Kitchens*



## Peanut Butter Blossom

Gina's favorite cookie!

Prep time: 60 minutes

Total time: 60 minutes

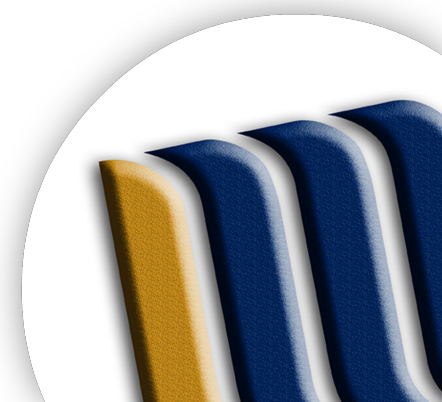
### **Ingredients**

- 1  $\frac{3}{4}$  cups all purpose flour
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup firmly packed brown sugar
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup shortening
- $\frac{1}{2}$  cup peanut butter
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 egg
- Sugar
- 48 Hershey's® Kisses® Brand milk chocolates, unwrapped

### **Directions**

- 1 Heat oven to 375°F. In large bowl, combine flour,  $\frac{1}{2}$  cup sugar, brown sugar, baking soda, salt, shortening, peanut butter, milk, vanilla and egg; mix with electric mixer on low speed until stiff dough forms.
- 2 Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on ungreased cookie sheets.
- 3 Bake at 375°F. for 10 to 12 minutes or until golden brown. Immediately top each cookie with 1 milk chocolate candy, pressing down firmly so cookie cracks around edge; remove from cookie sheets.

*Taken from Pillsbury Peanut Blossoms*



## Press Cookies aka Classic Spritz Cookies

Stephanie's favorite cookie!

Yield: 6-7 dozen,

### **Ingredients**

- Classic Spritz Cookies
- 1 1/2 cups (375 mL) butter (3 sticks), softened
- 1 cup (250 mL) sugar
- egg
- 1 tsp (5 mL) vanilla extract
- 1/2 cups (875 mL) all-purpose flour
- Colored sugar or sprinkles (optional)

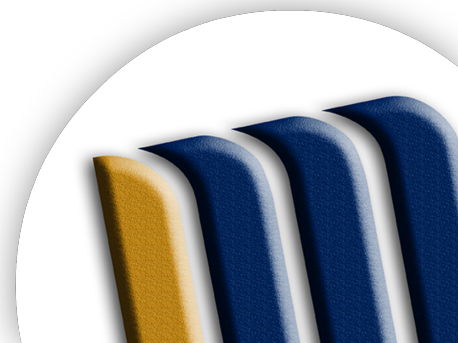
### **Directions**

1. Preheat oven to 375°F (190°C). In large mixing bowl, beat butter and sugar on medium speed of electric mixer about 3 minutes or until creamy, scraping down sides as necessary. Add egg and vanilla; beat well. Add flour; mix on low speed just until blended, scraping down sides as necessary. (Dough will be soft; do not refrigerate.)
2. Fit Cookie Press with desired disk (see Cook's Tip); fill with dough. Press dough onto Cookie Sheet 1 in. (2.5 cm) apart. Decorate cookies with colored sugar or sprinkles, if desired. Bake 10-12 minutes or until edges are light golden brown. Cool cookies 2 minutes on Cookie Sheet; remove to cooling rack. Repeat with remaining dough.

Cook's Tips:

Chocolate Spritz Cookies: Increase sugar to 1 1/4 cups (300 mL). Decrease flour to 3 cups (750 mL). Combine flour and 1/3 cup (75 mL) unsweetened cocoa powder in medium mixing bowl; blend well. Proceed as recipe directs.

*Recipe from The Pampered Chef*



## **Classic Pizzelle**

**Julia's favorite cookie!**

Yields: 36-40 pizzelle's

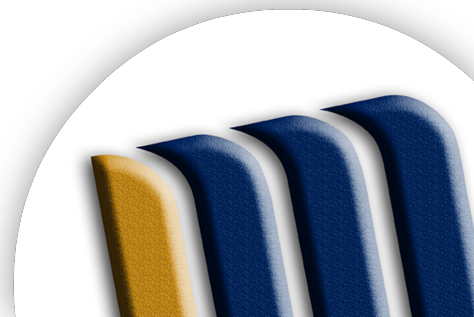
### **Ingredients**

- 1  $\frac{3}{4}$  cups all-purpose flour
- 2 teaspoons baking powder
- 3 large eggs
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup unsalted butter, melted
- 1 Tablespoon vanilla extract or anise extract

### **Directions**

- 1 Preheat your pizzelle press on setting 3 while preparing the batter.
- 2 Place flour and baking powder in a small bowl and stir to combine; reserve. Place eggs and sugar in a medium bowl. Beat on medium speed for 1 minute, until thickened. On low speed, add the melted butter and vanilla in a steady stream and mix until combined, about 15 seconds. Add the flour mixture and mix until just combined, about 10 to 15 seconds; do not overmix.
- 3 It may be necessary to lightly brush both the top and bottom grids with a flavorless vegetable oil or melted vegetable shortening before baking. Use the spoon provided to scoop the dough, about 1  $\frac{1}{2}$  - 2 teaspoons and drop onto on the patterned cookie grids; repeat to make a second cookie. Close the lid and lock. The red indicator light will come on. When the red indicator light goes out and the green indicator light comes on, the pizzelle are ready. For a lighter colored pizzelle, bake for a shorter time; for darker pizzelle, add a few more seconds. Remove pizzelle from the press using a heat-proof plastic spatula and place on a rack to cool completely. Warm pizzelle may be wrapped around a dowel to form cannoli shells. Completely cooled pizzelle may be dusted with powdered sugar before serving.

*CuisineArt Recipe*



## **Peppermint Bark**

**CJ's favorite cookie!**

Total Time: 1 hr 45 min  
Prep: 1 hr 35 min  
Cook: 10 min  
Yield: about 2 pounds

### **Ingredients**

12 ounces good-quality dark chocolate, chopped into 1/2-inch pieces  
1 1/2 teaspoons peppermint extract  
1 pound good-quality white chocolate, chopped into 1/2-inch pieces  
3 candy canes or 12 round hard peppermint candies, crushed

### **Directions**

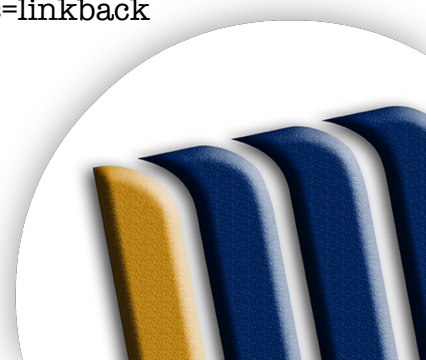
Line a 9-by-13-inch baking dish with aluminum foil, shiny-side up; smooth out any wrinkles. Heat 1 inch of water in a saucepan over low heat until steaming.

Put all but 3/4 cup of the semisweet chocolate in a heatproof bowl. Set the bowl over the saucepan of steaming water (do not let the bowl touch the water) and stir until one-third of the chocolate is melted. Remove the bowl from the saucepan; keep the steaming water over low heat. Gradually stir the reserved 3/4 cup semisweet chocolate into the bowl, a few pieces at a time, until all of the chocolate is melted. Return the bowl to the saucepan, 5 to 10 seconds at a time, to help melt the chocolate, if needed. Do not rush this step: It may take up to 10 minutes to melt the chocolate.

Wipe off any moisture from the bottom of the bowl. Stir 3/4 teaspoon peppermint extract into the chocolate, then quickly pour into the prepared baking dish and spread in an even layer. Firmly tap the dish against the counter to remove any air bubbles. Set aside at room temperature until almost set, about 10 minutes.

Meanwhile, put all but 1 cup of the white chocolate in a large heatproof bowl and repeat the melting process over the steaming water; dry off the bottom of the bowl. Stir in the remaining 3/4 teaspoon peppermint extract; pour over the semisweet chocolate and spread in an even layer. Sprinkle immediately with the crushed candy canes, gently pressing them into the white chocolate. Set aside at room temperature until firm, about 1 hour. Lift the bark out of the pan using the foil and break it into pieces. Store in an airtight container at room temperature for up to 2 weeks.

Read more at: <http://www.foodnetwork.com/recipes/food-network-kitchens/almost-famous-peppermint-bark-recipe.print.html?oc=linkback>





## **Peppermint Thumb Prints**

**Stephanie B's favorite cookie!**

Yields: about 4 dozen cookies

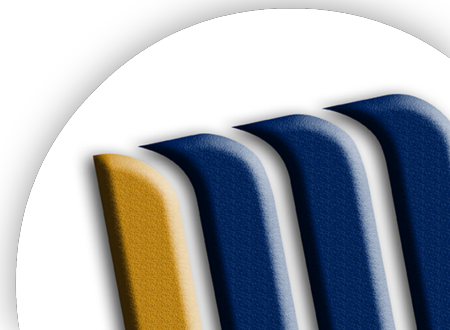
### **Ingredients**

- 48 Hershey's Kisses brand Candy Cane Flavored Mint Candies
- ½ cup (1 stick) butter or margarine, softened
- 1 cup granulated sugar
- 1 egg
- 1 - ½ teaspoons vanilla extract
- 2 cups all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 2 Tablespoons milk
- Red or green sugar crystals, granulated sugar or powdered sugar

### **Directions**

1. Heat oven to 350F. Remove wrappers from candies.
2. Beat butter, granulated sugar, egg and vanilla in large bowl until well blended. Stir together flour, baking soda and salt; add alternately with milk to butter mixture, beating until well blended.
3. Shape dough into 1-inch balls. Roll in red sugar granulated sugar, powdered sugar or a combination of any of the sugars. Place on ungreased cookie sheet.
4. Bake 8-10 minutes or until edges are lightly browned and cookie is set. Remove from oven; cool 2-3 minutes. Press a candy piece into center of each cookie. Remove from cookie sheet to wire rack. Cool completely.

*From Hershey Kisses*



## **Red Velvet Cream Cheese Crinkle Cookies**

**Liz K's favorite cookie!**

Yield: 2 dozen cookies

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 4 hours 30 minutes

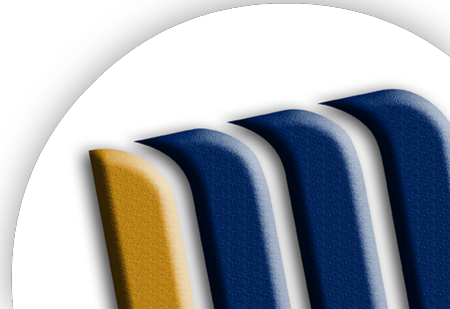
### **Ingredients**

- 2 1/4 cups flour
- 1/3 cup cocoa powder
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 2 ounces cream cheese, softened
- 1 1/2 cups granulated sugar
- 2 large eggs
- 1 1/2 to 2 teaspoons McCormick® Red Food Color
- 1 teaspoon McCormick® Pure Vanilla Extract
- 1/2 cup powdered sugar

### **Directions**

1. Place flour, cocoa powder, baking powder and salt into a medium-sized mixing bowl. Mix with a rubber spatula and set aside.
2. Mix butter and cream cheese in a large mixing bowl with an electric hand mixer. Add sugar to the bowl. Cream the butter, cream cheese and sugar together for about 1 to 2 minutes. Add eggs, red food color and vanilla extra and mix well. Add flour-cocoa mixture in two batches and mix with rubber spatula until incorporated. Refrigerate cookie dough for 4 hours.
3. Heat oven to 350°F. Using a 1 1/2 Tablespoon cookie scoop, portion out dough and roll into balls. Roll in powdered sugar until it's completely covered. Bake on a baking sheet covered with parchment paper for about 9 to 10 minutes. Pull parchment paper from baking sheet with cookies and place on wire cooling racks. Allow to cool completely before storing in an airtight container.

thelittlekitchen.net



# White Chocolate Chip Macadamia Nut Cookies

**Megan's favorite cookie!**

Makes: 4 dozen cookies

Bake: 9-12 minutes per batch

## **Ingredients**

- 1 Pound (2 Cups) Butter, Room Temperature
- 1  $\frac{2}{3}$  cup brown sugar, packed
- 1 cup granulated sugar
- large eggs, room temperature
- teaspoons vanilla
- 4  $\frac{1}{2}$  cup flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 cups (12 ounce bag) white chocolate chips
- 1  $\frac{1}{4}$  cup (4 ounces) macadamia nuts, chopped

## **Directions**

- 1 Preheat oven to 350 degrees
- 2 Line cookie sheets with parchment paper or cooking spray
- 3 Measure flour, baking soda, and salt in a large bowl and mix together. Set aside.
- 4 In a large mixing bowl, beat the butter until creamy.
- 5 Add the brown sugar and beat again. Scrape down the bowl and add the granulated sugar, beating until fluffy.
- 6 Add eggs one at a time, beating well between each
- 7 Add vanilla
- 8 Slowly add the flour mixture 2 cups at a time. Mix well.
- 9 Add white chocolate chips and macadamia nuts.
- 10 Spoon cookie dough on cookie sheets. Bake at 350 degrees for 9-12 minutes. Be careful not to over bake
- 11 Cool on cookie racks and store in a container or plastic bag

