

Lumsden McCormick

Holiday

Cookie

Cookbook

2020

may the special
occasion of this
holiday season fill
your home with
freshly baked cookies,
joy, laughter, and good
health in the new year.

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Anise Cookies

RECIPE FROM: Maria Gambacorta, Marketing

INGREDIENTS

| | |
|--------------------------|-------------------------|
| 6 cups flour | 2 cups sugar |
| 4 tsp. baking powder | 4 eggs |
| 1 tsp. baking soda | 1 pint sour cream |
| 3 sticks of butter, soft | 1 1/2 tsp. anise flavor |

Icing

| |
|---------------------------------------|
| 2 cups powdered sugar (add gradually) |
| 2 tbsp. milk |
| 1 tsp. vanilla |

DIRECTIONS

Mix all dry ingredients and set aside. Next, cream together butter, sugar, eggs, and sour cream in an extra-large mixing bowl. Add anise flavor. Add dry ingredients a little at a time. Combine and mix until a soft batter forms. Using a teaspoon, drop batter or roll into balls on a parchment lined (or greased) cookie sheet. Bake on the top rack at 350 degrees for 12 minutes or until cookies are golden brown.

Once cookies have cooled frost and decorate with nonpareils or any seasonal decorative sprinkles. Let glaze harden completely before storing.



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Bourbon Balls

RECIPE FROM: Megan Mahaney, Administration

INGREDIENTS

| | |
|--------------------------------|---|
| 1 package vanilla wafers | 3 tbsp. maple syrup |
| 1 cup powdered sugar | 1/2 cup bourbon (I used black cherry bourbon) |
| 1 cup nuts (walnuts or pecans) | |

DIRECTIONS

In a blender or food processor, blend together all ingredients until a semi-smooth paste forms. Shape into quarter-size balls and roll in powdered sugar

Refrigerate for at least two hours to harden.



CHERRY ALMOND SUGAR COOKIES

RECIPE FROM: Megan Mahaney, Administration

INGREDIENTS

1 box of classic white cake mix
2 eggs
1/3 cup of oil

1 1/2 tsp. almond extract
A small brick of almond paste
Cherry preserves (or jelly)

Icing

1 cup confectioner's sugar
1 tbsp. milk

Almond extract
slivered almonds

DIRECTIONS

Mix cake mix, eggs, oil, and almond extract together. Cut your almond paste into little pieces and roll into one inch balls. Make a well in a tablespoon sized ball of dough. Spoon in about a teaspoon of cherry preserves. Lay one of your almond paste balls on top of the preserves. Close the dough around the filling and lay your cookies on a greased cookie sheet about two inches apart.

Bake at 350 degrees for about 11 minutes. Once they come out of the oven let them cool on a drying rack.



CHERRY WALNUT BARS

RECIPE FROM: Kerry Roets, Tax Department

INGREDIENTS

2 1/4 cups flour
1/2 cup sugar
1 cup butter
2 eggs
1 cup brown sugar
1/2 tsp. baking powder

1 2 oz. jar of cherries - cut up
1/2 tsp. vanilla
1/2 tsp. salt
1/2 cup walnuts
1 cup confectioners sugar
Coconut, for sprinkling

DIRECTIONS

Mix flour, sugar, and butter. Press into 13 x 9 pan and bake for 20 minutes at 350.



In a separate bowl, mix eggs, brown sugar, baking powder, cherries, vanilla, salt, and walnuts. Add mixture to cookie crust and bake 25 minutes. Mix one cup of confectioners sugar with cherry juice from jar. Spread on top. Sprinkle with coconut, let cool, then cut into bars.

CHOCOLATE MOCHA COOKIES

RECIPE FROM: Michē Needham, Tax Department

INGREDIENTS

| | |
|-------------------------------------|-----------------------------------|
| 1/2 cup unsalted sweet cream butter | 1/4 tsp. salt |
| 1 1/2 cups ESPRESSO chocolate chips | 1 1/4 cups brown sugar |
| 1 1/2 cup flour | 3 large eggs |
| 1/4 cup cocoa powder | 1 1/2 tsp. vanilla extract |
| 1 1/2 tsp. baking powder | 12 large marshmallows cut in half |

Chocolate Icing

| | |
|---|--------------------------|
| 2 cups powdered sugar | 1/4 cup hot water |
| 4 tbsp. unsalted sweet cream butter, melted | 1/2 tsp. vanilla extract |
| 1/4 cup cocoa powder | Christmas sprinkles |

DIRECTIONS

For the dough:

In a double boiler, melt the butter, and chocolate, stirring frequently. Once melted, set aside to cool.

In a medium bowl, whisk together the flour, cocoa powder, baking powder, and salt. In a standing mixer, beat the sugar, eggs, and vanilla on low speed until combined. Add the cooled chocolate and mix until combined. Gradually add in the flour ingredients and mix until combined. Scoop the dough (will be brownie like texture) into a bowl and cover with foil and place into the fridge for 4 hours.

Recipe continued on next page >>

CHOCOLATE MOCHA COOKIES

RECIPE FROM: Michē Needham, Tax Department

DIRECTIONS (cont.)

Preheat oven to 325 degrees and line a cookie sheet with parchment paper. Using a small ice cream scoop, scoop some batter into your hands and roll into a ball. Place cookies about 2 inches apart. Bake the cookies for about 10 minutes.

While cookies are baking, cut the marshmallows in half. Once cookies are baked, place a marshmallow into the center of the cookies and lightly press down. Place cookies back into the oven for another 2-3 minutes. Place a wire rack over another cookie sheet to allow the icing to drip off. Once cookies are done baking let cool for a few minutes before transferring to a wire rack while you make the icing.

For the icing:

Combine all ingredients into a large mixing bowl and mix until combined. If the icing is still too thick, add about 3 tbsp. of hot water to it to thin it out. Using a spoon, spoon some icing onto the marshmallow on the cookie. Repeat step number 3 onto a few more cookies. Sprinkle a little bit of sprinkles onto the cookies.

Repeat the last two steps onto the remaining cookies. Remember to only put icing onto a few cookies at a time because the icing will dry fast. Once all the cookies have icing and sprinkles ENJOY!



CHOCOLATE OREO TRUFFLES

RECIPE FROM: Christine Proulx, Marketing

INGREDIENTS

28-30 Oreo cookies, or other chocolate cookies of a similar size

8 oz. cream cheese, softened

12 oz. dark chocolate chips

4-6 oz. white chocolate chips (optional)

2-3 tbsp. crushed peppermints or candy canes

Assorted holiday sprinkles

DIRECTIONS

Crush the oreo cookies by hand or using a food processor. Then mix in the softened cream cheese with the crushed cookies. Press the batter into small balls and place on plates or a cutting board lined with parchment or wax paper. Pop these in the freezer for 15-20 minutes.

Melt the dark chocolate in a double boiler or in the microwave. If melting in the microwave, use a heatproof bowl and heat for 30 seconds at a time, stirring until fully melted.

Use a fork to dip the chilled balls in the melted chocolate. Gently tap the fork on the side of the bowl with the truffle on the end to remove excess chocolate. Place back on the lined plate. Immediately cover with sprinkles or crushed peppermints and white chocolate if desired.



CHOCOLATE PEANUT BUTTER CHIP COOKIES

RECIPE FROM: Connie Ricotta, Tax Department

INGREDIENTS

1 cup butter

1 ½ cups sugar

2 eggs

2 tsp. vanilla

2 cups flour

2/3 cup baking cocoa

¾ tsp. baking soda

½ tsp. salt

2 cups (1 bag) peanut butter chips

DIRECTIONS

Cream butter, sugar, eggs, and vanilla until light and fluffy. Combine flour, cocoa, baking soda, and salt. Add to creamed mixture and stir until blended. Stir in peanut butter chips. Drop onto an ungreased cookie sheet. Bake at 350 degrees for 8-10 minutes. Remove from pan and place on a cooling rack.

DARK CHOCOLATE GUINNESS COOKIES

RECIPE FROM: Megan Mahaney, Administration

INGREDIENTS

| | |
|--------------------------------|-----------------------------------|
| 1 cup butter, room temperature | 1 cup dark cocoa |
| 1 1/2 cups sugar | 1 tsp. kosher salt |
| 2 eggs | 1 tsp. baking soda |
| 1/2 cup Guinness | 11 oz. semi-sweet chocolate chips |
| 2 cups flour | |

DIRECTIONS

Preheat the oven to 350 degrees and prepare sheet pans with silpats or parchment paper.

In the bowl of a standing mixer, cream together the butter and sugar until creamy. Add the eggs and beat until fluffy. Add the Guinness. Combine the dry ingredients and add to the batter. Add the chocolate chips and mix well.

Scoop the batter onto the sheet pan and bake the cookies for 10 minutes. Let the cookies cool on the sheet pan and enjoy!
Recipe yields 2 dozen cookies



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DOUBLE CHOCOLATE PEPPERMINT COOKIES

RECIPE FROM: Kelly Mandell-Klumpp, Brisbane Consulting

INGREDIENTS

| | |
|----------------------------------|--------------------------------|
| 1 2/3 cups all-purpose flour | 2 large eggs |
| 1 cup unsweetened cocoa powder | 2 tsp. vanilla extract |
| 1 tsp. baking soda | 1 tsp. peppermint extract |
| 1 cup unsalted butter, softened | 16 oz. white chocolate |
| 1 1/4 cups granulated sugar | 1/4-1/2 cup crushed peppermint |
| 3/4 cup packed light brown sugar | |

DIRECTIONS

In a separate bowl, mix together flour, cocoa powder, baking soda. Set aside. In a mixing bowl/stand mixer, cream butter, granulated sugar, and brown sugar. Whisk in one egg at a time. Slowly add flour mixture. Scoop and shape 1 tbsp. dough balls and place on parchment paper lined baking sheet, spaced approx 1.5-2 inches apart. Bake at 350 degrees for 8 to 10 minutes. Fully cool.



Spread crushed peppermint on a plate. Melt white chocolate in the microwave at 10 second increments, stirring as necessary. Dip cooled cookies halfway into melted chocolate. Place topside-down on plate of crushed peppermint or sprinkle peppermint on chocolate. Let cool until chocolate hardens. Store in airtight container.



EASY WALNUT BISCOTTI

RECIPE FROM: Maria Gambacorta, Marketing

INGREDIENTS

1/4 cup of butter or margarine (soften, not melted)
2/3 cup sugar
2 eggs
1 tsp. vanilla extract

2 cups all-purpose flour
2 tsp. baking powder
1 tsp. ground cinnamon
1 cup chopped walnuts

DIRECTIONS

Heat oven to 350. Beat together butter, sugar, eggs, and vanilla. Stir in flour, baking powder, and cinnamon; mix well. Stir in walnuts.

Divide dough in half and shape into two loaves, 1 1/2 inch in diameter. Flatten slightly and place on greased baking sheet or line with parchment paper.

Bake 18-20 minutes, until firm. With a sharp knife, cut loaves diagonally into 3/4 inch thick slices. Place cut side down on baking sheet. Bake 10 minutes longer or until lightly brown. Recipe yields 2 1/2 dozen.



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FRESH ORANGE COOKIES

RECIPE FROM: Megan Morris, Tax Department

INGREDIENTS

1 1/2 cups sugar
1 cup butter or margarine
1 cup sour cream
2 eggs
4 cups flour

1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
2/3 cup orange juice
3 tbsp. grated orange peel

Frosting

1/4 cup butter or margarine, melted
2 cups powdered sugar

1 tbsp. grated orange peel
2-3 tbsp. orange juice

DIRECTIONS

Heat oven to 375. In large bowl, beat sugar and margarine until light and fluffy. Add sour cream and eggs; beat well. Add flour, baking soda, baking powder, salt, orange juice, and 3 tablespoons orange peel; mix well. Drop by rounded teaspoonful onto ungreased cookie sheets. Bake at 375 for 8 to 11 minutes or until edges are light golden brown. Immediately remove from cookie sheet.



In small bowl, combine frosting ingredients; beat until smooth. Frost warm cookies. Makes 6 dozen cookies.

gingER CRINKLES

RECIPE FROM: Amanda Miner, Tax Department

INGREDIENTS

| | |
|------------------------------|-----------------------------------|
| 2 1/4 cups all-purpose flour | 1/4 tsp. salt |
| 2 tsp. baking soda | 1 cup packed brown sugar |
| 1 tsp. ground ginger | 3/4 cup shortening or cooking oil |
| 1 tsp. ground cinnamon | 1/4 cup molasses |
| 1/2 tsp. ground cloves | 1 egg, slightly beaten |

DIRECTIONS

Sift together first 6 ingredients. Combine the remaining ingredients in a separate bowl and beat until mixed well. Add the dry ingredients to the beaten mixture, beating well. Form 1-inch balls. Roll in granulated sugar, if desired. Place 2 inches apart on an ungreased cookie sheet. Bake at 375 for about 10 minutes. Makes between 3 and 4 dozen.

Family notes: We mix by hand and the texture of the cookie is softer and less crispy. We also bake at 350 for 11-13 minutes. The sooner they come out of the oven the softer they are. If you like your cookies crispier then you would want to bake them more in the 13 minute range.

LEMON CRACKLE COOKIES

RECIPE FROM: Megan Mahaney, Administration

INGREDIENTS

| | |
|----------------------|------------------------|
| 1 box lemon cake mix | Zest of 1 lemon |
| 2 eggs | Juice of 1 lemon |
| 1/3 cup oil | 1/3 cup powdered sugar |

DIRECTIONS

Mix eggs, oil, lemon zest, lemon juice and cake mix in a large bowl. Refrigerate dough for at least 30 minutes (creates fluffier cookies). Roll tablespoon size balls of dough in powdered sugar. Coat well and place on cookie sheet lined with parchment paper. Bake for 9 minutes at 375 degrees.



M&M HOLIDAY COOKIES

RECIPE FROM: Cheryl Jankowski, Tax Department

INGREDIENTS

| | |
|--------------------------|--------------------|
| 1 cup butter | 2 1/2 cups flour |
| 2 tsp. vanilla | 1 tsp. baking soda |
| 1 cup packed brown sugar | 2 eggs |
| 1/2 cup granulated sugar | 1 tsp. salt |
| 1 1/2 cup M&M's | |

DIRECTIONS

Preheat oven to 375 degrees. Mix together flour, baking soda, and salt. Add butter, vanilla, and sugars; blend well. Add eggs and blend. Stir in 1/2 of M&M's. Drop dough by teaspoonfuls on greased cookie sheets. Place remaining M&M's on top of cookies. Bake 10 minutes.



MEXICAN WEDDING CAKES

RECIPE FROM: Kim Hanaka, Administration

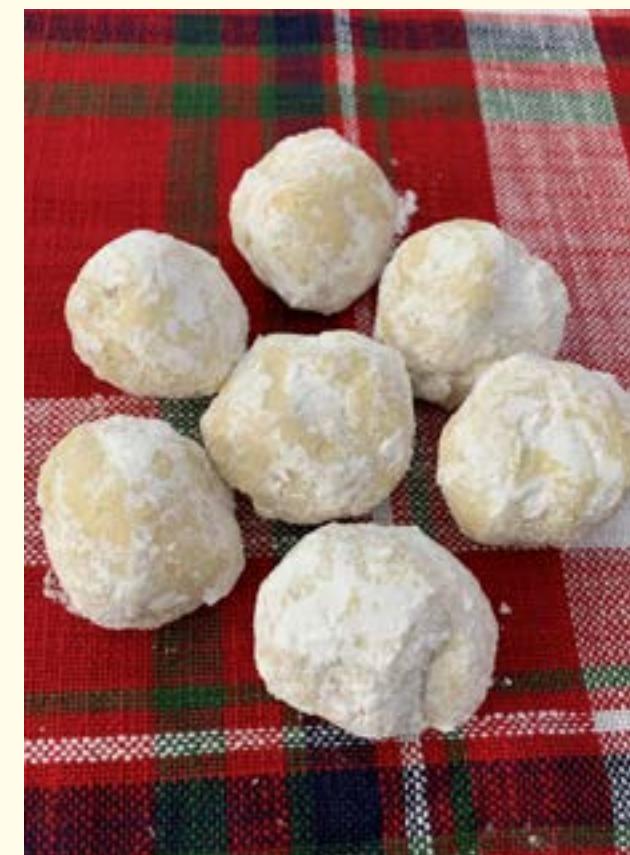
INGREDIENTS

| | |
|--------------------------------------|---------------------------|
| 1 cup powdered sugar | 1 cup finely chopped nuts |
| 2 cups butter or margarine, softened | 1/2 tsp. salt |
| 2 tsp. vanilla | Additional powdered sugar |
| 4 1/2 cups all-purpose flour | |

DIRECTIONS

Heat oven to 400 degrees. In large bowl, mix powdered sugar, butter, and vanilla. Stir in flour, nuts, and salt until dough holds together.

Shape dough into 1 inch balls. Place about 1 inch apart on an ungreased cookie sheet.



Bake 10-12 minutes or until set but not brown. Roll in additional powdered sugar while warm. Cool completely on wire rack, about 30 minutes. Roll in pressed sugar again.

MONSTER COOKIES

RECIPE FROM: Paul Herlan, Brisbane Consulting

INGREDIENTS

| | |
|---|---------------------------------------|
| 1 pouch dry chocolate chip cookie mix (17.5 oz.) | 1 cup butter, soft |
| 3 eggs | 2 cups candy coated chocolate candies |
| 1 pouch dry peanut butter cookie mix (17.5 oz.) | |

DIRECTIONS

Heat oven to 375 degrees, line cookie sheet with parchment paper or leave ungreased. In a large bowl stir all ingredients together except the chocolate candies. Mix until a soft dough forms, then add in candy coated chocolate candies and mix evenly. Scoop batter into the desired size, recommended size is 1 tablespoon. Bake for 12 minutes until golden brown. Cool for 2 minutes then move to rack. Cool completely before storing at room temperature.



PEANUT BUTTER SNOWBALLS

RECIPE FROM: Stephanie Wilkinson, Human Resources

INGREDIENTS

| | |
|---------------------------------|--------------------------------|
| 2 cups powdered sugar | 1 tsp. kosher salt |
| 1 1/3 cups creamy peanut butter | 2 cups white chocolate, melted |
| 1/4 cup butter, melted | 2 tsp. coconut oil |
| 2/3 cup graham crakers crumbs | |
| 1 tbsp. maple syrup | Sprinkles, for garnish |

DIRECTIONS

Line a medium baking sheet with parchment paper. In a large bowl, combine powdered sugar, peanut butter, butter, graham cracker crumbs, maple syrup, and salt. Using a whisk or hand mixer, mix ingredients until smooth and fully incorporated.

Using a small cookie scoop, form mixture into balls and place on prepared baking sheet.

In a medium bowl, combine melted white chocolate and coconut oil and stir until smooth. Dip peanut butter balls in white chocolate and place on cooling rack (excess chocolate will drop off).

Top with sprinkles, then refrigerate until set, about 10 minutes.

PEPPERMINT WHITE CHOCOLATE COOKIES

RECIPE FROM: Maureen Girven, Administration

INGREDIENTS

| | |
|-------------------------------------|--|
| 1 1/2 cup all-purpose flour, sifted | 1 cup chocolate chips |
| 1 tsp. baking soda | 1/2 cup peppermint candy cane, crushed |
| 1/4 tsp. salt | 1/2 cup butter, room temperature |
| 1/2 cup brown sugar, packed | 1 egg |
| 1/2 cup white sugar | 1 tsp. vanilla extract |

DIRECTIONS

Mix all ingredients (butter sugar, eggs, and vanilla first), chill 30-60 minutes. Roll into 1 inch bars and place on a cookie sheet. Bake at 350 degrees for 8-10 minutes.



PIZZELLES

RECIPE FROM: Dave Schlein, Tax Department

INGREDIENTS

| | |
|----------------------|-----------------------------------|
| 3 eggs | 3/4 cup sugar |
| 1/2 cup butter | 1 tbsp. vanilla extract |
| 1 3/4 cup flour | 1/2 tsp. anise extract (optional) |
| 2 tsp. baking powder | |

DIRECTIONS

Beat eggs and sugar. Add cooled melted butter, vanilla, and anise. Sift flour and baking powder, fold in egg mixture.

Use a hot treated pizzelle machine.



PRESS COOKIES

RECIPE FROM: Emilie Wuerch, Tax Department

INGREDIENTS

| | |
|--------------------------------------|--------------------------|
| 1 cup soft butter | 2 1/2 cups flour |
| 3/4 cup sugar | 1 tsp salt |
| 1 egg yolk (keep egg white) | 1/8 tsp. baking soda |
| 1/2 tsp. almond extract (or vanilla) | Food coloring (optional) |

DIRECTIONS

Combine butter and sugar. Beat until creamy. Add egg yolk and almond extract. Beat well. Sift and blend in flour, salt, and baking soda.

Add in food coloring to dough and then put into cookie press. Press dough onto un-greased cookie sheet. Brush with egg white (slightly beaten). Bake at 350 degrees for 8-10 minutes.



★ PUMPKIN COOKIES WITH BROWN SUGAR GLAZE

RECIPE FROM: Megan Mahaney, Administration

INGREDIENTS

| | |
|--------------------------|--------------------------|
| 1 cup butter, softened | 2 cups all-purpose flour |
| 1/2 cup granulated sugar | 1 tsp. baking soda |
| 1/2 cup brown sugar | 1 tbsp. ground cinnamon |
| 1 egg | 1 tsp. pumpkin pie spice |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 1 cup pumpkin puree | |

Brown Sugar Glaze:

| | |
|----------------------------|----------------------|
| 3 tbsp. butter | 4 tbsp. milk |
| 1/2 cup packed brown sugar | 1 cup powdered sugar |

DIRECTIONS

Preheat oven to 350 degrees. Grease two large cookie sheets with non-stick spray. In a large bowl, cream butter and both sugars together until fluffy and combined. Slowly add the vanilla and egg. Beat until combined. Beat in pumpkin, flour, baking soda, cinnamon, pumpkin pie spice and salt. Beat until mixture is combined.

Drop by tablespoons onto the prepared cookie sheets. Bake for 10 to 12 minutes. Remove from oven and let cool completely before frosting.

Make glaze by combining butter, brown sugar, and milk in a small saucepan. Bring to a boil and then boil for 2 minutes, stirring frequently (be sure to not let it boil over). Remove from heat, and let mixture cool off. While the mixture is still slightly warm, add the powdered sugar and whisk vigorously until no lumps remain. Drizzle over pumpkin cookies.

WHITE CHOCOLATE GINGERBREAD COOKIES



RECIPE FROM: Megan Mahaney, Administration

INGREDIENTS

14.25 oz. box Betty Crocker gingerbread cake mix

1/4 cup UNBLEACHED all-purpose flour
(bleached flour toughens baked goods)

3-4 tbsp. canola oil

2 large eggs

11.25 oz. bag white chocolate chips, not vanilla chips

DIRECTIONS

Combine cake mix, flour and eggs. Stir in oil just until batter is moistened. Stir in white chocolate chips. Spray cookie sheets with cooking spray. Roll cookies into balls or scoop cookie dough with a scoop and place on prepared baking sheets. Bake at 350 degrees for 13-15 minutes or until done. Rotate cookies on racks every six to eight minutes while baking.

