

Lumsden McCormick

# HOLIDAY COOKIE COOKBOOK

2021



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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# ALMOND BARK WHITE TRASH

RECIPE FROM: Stephanie Wilkinson, COO

## INGREDIENTS

4 cups rice Chex	1 can peanuts
4 cups corn Chex cereal	1 can mixed nuts
4 cups cheerios	1 can pretzels
4 cups Angie's Boom Chick a Pop popcorn	1 1/2 pound almond bark
4 cups mini holiday M&Ms	1 container holiday sprinkles

## DIRECTIONS

Melt almond bark over double boiler (or 2 minutes in microwave). DO NOT OVERCOOK. Stir frequently while melting.

Immediately pour over mix, mixing thoroughly. Spread out on wax paper.

When cool break into smaller pieces.



# CANDY CANE CHOCOLATE CHIP PUDDING COOKIES

RECIPE FROM: Samantha Gugino, Audit Department

## INGREDIENTS

1 stick softened butter	3 tbsp. vanilla instant pudding mix
1/2 cup granulated sugar	1/2 tsp. kosher salt
1/2 cup light brown sugar	1/2 tsp. baking soda
1 large egg	1/2 cup chocolate chips
1/2 tsp. pure vanilla extract	1/2 cup candy cane bits
1 1/2 cups all-purpose flour	

## DIRECTIONS

Preheat oven to 350 degrees and line baking sheet with parchment paper.



Cream butter and sugars in stand mixer or large bowl with spoon. Add egg and vanilla mixing until well combined. Slowly stir in flour, pudding mix, salt and baking soda. Mix partially then add chips and candy cane bits. Mix until dough forms then scoop onto baking sheet 1 inch apart. Bake for 13-15 minutes or until baked through. Remove and let cool. If cookies have spread, take a knife right after out of the oven and shape if desired.

Serve at room temperature.

# CHERRY ALMOND SUGAR COOKIES

RECIPE FROM: Megan Mahaney, Administration

## INGREDIENTS

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

## Icing

1 cup confectioner's sugar  
1 tbsp. milk

## 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.

Almond extract  
slivered almonds



# CLASSIC GINGERBREAD COOKIES

RECIPE FROM: Megan Morris, Tax Department

## INGREDIENTS

1 cup butter (2 sticks), at room temperature (salted or unsalted)  
1 cup granulated white sugar  
1 egg  
1 cup light or dark molasses (do not use blackstrap or cooking molasses)  
2 tbsp. white vinegar

5 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1/2 tsp. salt  
2 tsp. ground ginger  
1 tsp. ground cinnamon  
1 tsp. ground cloves

## DIRECTIONS

Add the butter and sugar to a large bowl and beat until the mixture is light and fluffy, about three minutes. Scrape down the sides as needed. Add the egg, molasses, and vinegar. Beat to combine well. The mixture will look a bit curdled. Add the flour, baking soda, salt, ginger, cinnamon, and cloves to the bowl and mix to combine well. The dough should come together when you press it in your hands and shouldn't be crumbly.

Divide the dough into two even pieces, wrap each piece of dough in plastic wrap, and refrigerate for 30 to 90 minutes.



When the dough is done chilling, preheat oven to 350 degrees. Working in sections, roll the dough to 1/2 inch thick on a floured surface; cut into desired shapes.

Place shapes on a baking sheet lined with parchment paper or a baking mat. Gather and reroll "scraps" of dough as needed, using all of the dough. Bake at 350 degrees for 9-11 minutes. Let the cookies cool on the pan for 5 minutes, and then move to a cooling rack. Leave plain or decorate.



# COLORADO CHIP COOKIES

RECIPE FROM: Kelly Mandell-Klumpp, Brisbane Consulting

## INGREDIENTS

Cookie dough using your favorite chocolate cookie recipe, or your favorite store bought dough

A half sheet will yield approximately 24 large cookies. To make small cookies, cut an 'X' into each square to yield 48 cookies.

## DIRECTIONS

Preheat your oven to 325 degrees Fahrenheit.

Using your favorite chocolate cookie recipe (or your favorite store-bought dough), make enough cookie dough to fill a sheet pan of your choosing. For a half sheet pan (approximately 18" x 13" x 0.75"), you will need approximately 3 pounds of dough.

Spread the dough evenly on over a parchment-lined sheet pan, using your hands. Dough should be approximately 0.25" thick and no more than 0.5" deep.

Cook dough until a lightly browned crust has formed, but dough is still chewy in the center. In the case of a half sheet pan, this takes about 18 minutes.

Working quickly, remove from oven and use a knife to cut a grid into the dough, try to make squares that are approximately 3.5" x 3.5". Then cut each square on the diagonal to form right-angle triangles.

Return to oven for an additional five minutes until each individual triangle has browned edges.

*Recipe continued on next page >>*

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# COLORADO CHIP COOKIES

RECIPE FROM: Kelly Mandell-Klumpp, Brisbane Consulting

## DIRECTIONS (cont.)

Remove from oven and using the parchment paper to slide the cookie slab onto a cooling rack. Allow to cool for 30 minutes.

To create the snow capped mountain look (optional), there are several ways to achieve the look, including:

- Dip each peak in melted white chocolate and return to the parchment paper to cool.
- Lightly frost each peak with your favorite white frosting. Bonus points for adding nonpareils on top of the frosting!
- With a clean brush, dust the peaks with confectioners' sugar.



# 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



# EASY GINGERBREAD FUDGE

RECIPE FROM: Sue Bartle, IT

## INGREDIENTS

3 cups premium white chocolate chips	3/4 tsp. nutmeg
14 ounces sweetened condensed milk	1/2 tsp. allspice
1/4 cup molasses	1/2 tsp. ground cloves
1 tbsp. butter	1 tsp. McCormick gingerbread spice
1 tsp. vanilla extract	1 cup white chocolate melting wafers
1 1/2 tsp. ground ginger	optional
1 tsp. ground cinnamon	

This recipe yields 32 squares of fudge

## DIRECTIONS

Line an 8x8 pan with aluminum foil and lightly grease or butter the foil. Set aside.

Combine white chocolate chips, condensed milk, molasses, and butter in a medium-sized saucepan over medium heat. Stir frequently until butter and chocolate chips are completely melted and ingredients are completely combined. Add vanilla extract and all spices, stir well. Pour mixture into prepared 8x8 pan (make sure the pan is on a heatproof surface or oven mitt as the bottom of the pan will become quite hot). Allow fudge to cool completely before cutting/decorating (this will take several hours at room temperature, or you can speed up the process and refrigerate 1-2 hours).

Once the fudge has set, cut and prepare white chocolate melting wafers according to package instructions. Pour melted chocolate into a small ziploc bag, snip off a small piece of the corner, and decorate as desired. Let chocolate harden (only a few minutes) before enjoying. Uneaten fudge can be stored at room temperature in an airtight container.

# german almond crescent cookies

RECIPE FROM: Izzy Folk, Administration

## INGREDIENTS

3/4 cup confectioners' sugar	1 cup blanched almonds, ground (or 1 cup almond meal)
1 cup butter, softened, room temperature	2 1/4 cups all-purpose flour
1 tsp. vanilla extract	Powdered sugar, or granulated vanilla sugar, for dusting, garnish
1/4 tsp. almond extract, optional	
1 tsp. cinnamon, optional	
1/8 tsp. salt	

This recipe yields 16 cookies

## DIRECTIONS

Gather the ingredients. Preheat the oven to 350 Farenheit. In a medium bowl, with the help of a hand whisk or standing mixer, cream the confectioners' sugar and butter until the mixture is fluffy. Add the vanilla and the almond extract and cinnamon if using. Mix well. Add the salt. Combine thoroughly.

With the help of a spatula, mix in the almond meal and flour. Using your hands, knead the mixture, which should be stiff and hard to work with.

*Recipe continued on next page >>*

# german almond crescent cookies

RECIPE FROM: Izzy Folk, Administration

## DIRECTIONS (cont.)

On a lightly floured board or other work surface and with a well-floured rolling pin, roll out the dough to about 1/2-inch thick. Cut a circle with a biscuit cutter or round glass. Move the glass or cutter over about 1 inch or more and cut another circle, which will result in 2 crescent shapes and an oval shape in the middle. Reuse the oval scraps, knead them, and roll out the dough again to cut more crescents or bake the ovals as they are if you'd prefer. Repeat the process until you've used all of the dough.

Line a cookie sheet with parchment paper. Place the crescents on the prepared baking sheet and bake for about 15 minutes. The edges of the cookies should just be golden; keep an eye on the cookies as they brown fast and what you want is a pale and just-baked consistency through.

Remove the cookies from the oven and, while still warm, dust them with confectioners' sugar or vanilla sugar and place them on a rack to cool completely.



# italian RAINBOW COOKIES

RECIPE FROM: Amanda Ornowski, Tax Department

## INGREDIENTS

4 large eggs, separated	1/2 tsp. salt
1 cup sugar	25 drops red food coloring
1 (8-oz) can almond paste	25 drops green food coloring
1 1/4 cups unsalted butter, softened	Apricot jam
1 tsp. almond extract	7 oz Ghirardelli bittersweet chocolate, chopped
2 cups all-purpose flour	

## DIRECTIONS

Preheat oven to 350°F. Butter a 13- by 9-inch baking pan and line bottom with wax paper, leaving a 2-inch overhang on 2 ends, then butter paper.

Beat whites in mixer fitted with whisk attachment at medium-high speed until they just hold stiff peaks. Add 1/4 cup sugar a little at a time, beating at high speed until whites hold stiff, slightly glossy peaks. Transfer to another bowl.

Switch to paddle attachment, then beat together almond paste and remaining 3/4 cup sugar until well blended, about 3 minutes. Add butter and beat until pale and fluffy, about 3 minutes. Add yolks and almond extract and beat until combined well, about 2 minutes. Reduce speed to low, then add flour and salt and mix until just combined. Fold half of egg white mixture into almond mixture to lighten, then fold in remaining whites gently but thoroughly.

Divide batter among 3 bowls. Stir red food coloring into one and green food coloring into another, leaving the third batch plain. Set white batter aside. Chill green batter, covered. Pour red batter into prepared pan and spread evenly with offset spatula (layer will be about 1/4 inch thick).

# italian RAINBOW COOKIES

RECIPE FROM: Amanda Ornowski, Tax Department

## DIRECTIONS (cont.)

Bake red layer 8 to 10 minutes, until just set. (It is important to undercook.)

Using paper overhang, transfer layer to a rack to cool, about 15 minutes. Clean pan, then line with wax paper and butter paper in same manner as above. Bake white layer in prepared pan until just set. As white layer bakes, bring green batter to room temperature. Transfer white layer to a rack. Prepare pan as above, then bake green layer in same manner as before. Transfer to a rack to cool.

When all layers are cool, invert green onto a wax-paper-lined large baking sheet. Discard paper from layer and spread thin layer of apricot jam. Invert white on top of green layer, discarding paper. Spread another layer of apricot jam. Invert red layer on top of white layer and discard wax paper.

Cover with plastic wrap and weight with a large baking pan. Chill at least 8 hours. Remove weight and plastic wrap. Bring layers to room temperature. Melt chocolate in a double boiler or a metal bowl set over a saucepan of barely simmering water, stirring until smooth. Remove from heat. Keep chocolate over water.



Trim edges of assembled layers with a long serrated knife. Quickly spread half of chocolate in a thin layer on top of cake. Chill, uncovered, until chocolate is firm, about 15 minutes.

Cover with another sheet of wax paper and place another baking sheet on top, then invert cake onto sheet and remove paper. Quickly spread with remaining chocolate. Chill until firm, about 30 minutes.

Cut lengthwise into 4 strips. Cut strips cross-wise into 3/4-inch-wide cookies.

# Nestle's Butterscotch and Peanut Butter Haystacks

RECIPE FROM: Sue Bartle, IT

## INGREDIENTS

1 2/3 cups (11 oz package) Nestle Toll House Butterscotch Flavored Morsels  
3/4 cup creamy peanut butter

1 can (8.5 oz) or 2 cans (5 oz each) chow mein noodles  
3 1/2 cups miniature marshmallows

## DIRECTIONS

Line trays with wax paper.

Microwave morsels in large, uncovered, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. The morsels may retain some of their original shape. If necessary, microwave at additional 10- to 15-second intervals, stirring just until morsels are melted. Stir in peanut butter until well blended. Add chow mein noodles and marshmallows; toss until all ingredients are coated. Drop by rounded tablespoon onto prepared trays. Refrigerate until ready to serve.

# Peanut Butter Blossoms

RECIPE FROM: Shauna Mann, Tax Department



## INGREDIENTS

1 3/4 cup flour	1/2 cup peanut butter
1 tsp. baking soda	1 egg
1/2 tsp. salt	2 tbsp. milk
1/2 cup sugar	1 tsp. vanilla
1/2 cup brown sugar	Hersey Kisses
1/2 cup shortening	

## DIRECTIONS

Combined ingredients in a large bowl (except for the Hersey Kisses). Mix on a low speed until dough forms. Shape dough into rolled balls, then roll each ball in a bowl of sugar and place on an ungreased baking sheet.



Bake at 375 degrees for about 10-12 minutes. Once baked, top each cookie immediately with a Hersey Kiss, pressing down firmly to make an imprint.

# PIZZELLES

RECIPE FROM: Maria Gambacorta, Marketing

## INGREDIENTS

3 eggs	1/2 cup butter, melted
1 3/4 cup flour	2 tsp. baking powder
1 tbsp. vanilla (or anise), add more for a stronger flavor	3/4 cup white sugar
	Powder sugar

## DIRECTIONS

Beat eggs, adding sugar gradually, then add flour, butter and vanilla (or anise).

Must have a Pizzelle Hot Iron. Brush iron with cooking oil or cooking spray, drop by the teaspoon fill on each side of the iron. You may need to experiment with the amount of batter and baking time depending on the iron. Bake for approximately 20 to 45 seconds, or until steam is no longer coming out of the iron. Carefully remove cookies from the iron.

Cool completely before storing in an airtight container. Once cooled, sprinkle with powder sugar. Store in an air tight container.

Variation - Chocolate Pizzelle: add 1/4 cup cocoa powder



# POTATO CHIP COOKIES

RECIPE FROM: Kim Hanaka, Administration

## INGREDIENTS

2 cups butter, softened	3 1/2 cups all-purpose flour
1 cup white sugar	1 1/2 cups crushed salted potato chips
1 tsp. vanilla extract	

Yields 3 dozen cookies

## DIRECTIONS

Preheat oven to 350 degrees. Grease baking sheets.

Mash the butter, sugar, and vanilla extract together in a bowl until creamy and well combined; mix in the flour a little at a time. Gently fold in the potato chips. Drop dough onto the prepared baking sheets by teaspoonful.



Bake in the preheated oven until the edges are golden brown, about 15 minutes. Remove cookies from sheets immediately and cool on wire racks.



# PUMPKIN CHOCOLATE CHIP COOKIES

RECIPE FROM: Amanda Miner, Tax Department

## INGREDIENTS

1 cup pumpkin (pack it in there)	1/2 tsp. salt
1/2 cup sugar	1 tsp. baking soda
1/2 cup brown sugar	1 tsp. milk
1/2 cup canola oil	1 tbsp. vanilla
1 egg	1/8 tsp. ground cloves
2 cups all-purpose flour	2 cups chocolate chips (I like to use mini chocolate chips and 1 1/4 to 1 1/2 cups)
2 tsp. baking powder	
2 tsp. cinnamon	

## DIRECTIONS

Preheat oven to 350. Line baking sheets with parchment paper.

In a small bowl combine pumpkin, sugar, brown sugar, oil and egg. In a large bowl combine flour, baking powder, cinnamon, cloves, and salt. Dissolve baking soda in milk and then stir into wet ingredients. Add wet ingredients to dry ingredients and stir until combined. Add vanilla and chocolate chips and stir until well distributed.

Drop 1-2 tbsp of batter onto baking sheet with 1" between them. Bake for 10-13 minutes (until completely set).



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# PUMPKIN OATMEAL CHOCOLATE CHIP COOKIES

RECIPE FROM: Maria Gambacorta, Marketing

## INGREDIENTS

1 cup salted butter	1 egg yolk
1 cup brown sugar	1 1/2 cups flour
1 cup granulated sugar	1/2 teaspoon baking powder
2 tsp. pumpkin pie spice	2 1/2 cups quick oats
1 cup pumpkin puree	1 1/2 cups semisweet chocolate chips

This recipe yields 36 cookies

## DIRECTIONS

Combine butter, sugars, and pumpkin pie spice in a medium mixing bowl and beat with an electric mixer until creamy. Add pumpkin and egg yolk and beat until smooth. Mix in flour and baking powder and beat on low speed until combined; stir in oats and chocolate chips.



Drop dough 2 inches apart on ungreased cookie sheet (cookies are easiest to remove if sheets are lined with parchment paper.)

Bake at 350 degrees for 16-20 minutes or until edges are golden brown.

Cool on cookie sheet 10 minutes; remove to a wire rack to cool completely.

# SALTED CARAMEL STUFFED CHOCOLATE COOKIES

RECIPE FROM: Christine Proulx Grzyb, Marketing

## INGREDIENTS

6 tbsp. unsalted butter	2 tbsp. unsweetened cocoa powder
4 oz bittersweet chocolate, chopped	1/4 tsp. baking soda
2 cups semisweet chocolate chips	1/4 tsp. kosher salt
3 large eggs	Canola oil or nonstick cooking spray, for greasing
1/2 cup granulated sugar	24 to 28 milk chocolate caramels (Dove)
2 tsp. pure vanilla extract	Flaky sea salt, for topping
1/2 cup plus 2 tbsp. all-purpose flour	

## DIRECTIONS

Preheat the oven to 325 degrees. Line a baking sheet with parchment paper.

In a small saucepan, combine the butter, bittersweet chocolate, and chocolate chips. Cook over low heat, stirring often, until fully melted and combined - the chocolate will be thick. Remove the pan from the heat and let the chocolate cool slightly.

In a small bowl using a handheld mixer, beat the eggs and sugar together on high until light and fluffy, 2 to 3 minutes. Add the vanilla and melted chocolate mixture and beat for 1 to 2 minutes more, until combined, scraping down the sides of the bowl as needed. Add the flour, cocoa powder, baking soda, and kosher salt and beat until fully combined and smooth, about 3 minutes. The batter should be thick but pourable. Cover the bowl and chill in the fridge for at least 1 hour or up to overnight.

# SALTED CARAMEL STUFFED CHOCOLATE COOKIES

RECIPE FROM: Christine Proulx Grzyb, Marketing

## DIRECTIONS (cont.)

Scoop out scant 2 tablespoons of dough and place them about 2 inches apart on the prepared baking sheet. Grease your hands with a little canola oil or cooking spray, then flatten the dough into small disks, about 2 inches in diameter, and place a caramel in the center. Scoop out a rounded teaspoon of dough and flatten it into a disk. Place the disk over the caramel, pinching the layers of dough together.

Bake for 10 to 12 minutes, until just set on the edges. Remove from the oven and sprinkle each cookie with a little flaky salt. Let cool for at least 5 minutes on the baking sheet before serving.



# VANILLA BEAN SNICKERDOODLES

RECIPE FROM: Miche Needham, Tax Department

## INGREDIENTS

3 cups all-purpose flour  
2 tsp. baking powder  
1/4 tsp. salt  
1 1/2 tsp. vanilla bean powder  
1 cup vegetable shortening

1 1/3 cups granulated sugar  
2 large eggs  
1 tsp. vanilla extract  
3 tsp. granulated sugar  
2 tsp. ground cinnamon

This recipe yields 3 to 4 dozen cookies

## DIRECTIONS

Preheat the oven to 350 degrees. Lightly grease baking sheets.

Combine the flour, baking powder, salt, and vanilla bean powder. In a large bowl, cream the vegetable shortening and sugar. Beat in the eggs. Beat in the vanilla extract. Gradually blend in the dry ingredients. In a small bowl, combine the sugar and cinnamon.

Pinch off 1-inch pieces of dough and roll into balls. Roll each ball in the cinnamon sugar and place 1 inch apart on the prepared baking sheets. Bake for 10 to 12 minutes, until lightly colored. Transfer to wire racks to cool.



# WALNUT HONEY DELIGHTS

RECIPE FROM: Izzy Folk, Administration

## INGREDIENTS

1 cup butter, softened  
2 1/4 cups sugar, divided  
2 large eggs, room temperature  
1/2 cup honey  
2 tbsp. lemon juice  
4 cups all-purpose flour

2 1/2 tsp. baking soda  
1 tsp. ground cinnamon  
1/2 tsp. salt  
1/2 tsp. ground ginger  
1 cup finely chopped walnuts, toasted

## DIRECTIONS

Preheat oven to 350 degrees. In a large bowl, cream butter and 1 1/2 cups sugar until light and fluffy, 5-7 minutes. Beat in eggs, honey and lemon juice. In another bowl, whisk flour, baking soda, cinnamon, salt and ginger; gradually beat into creamed mixture. Stir in walnuts. Optional, chill dough in refrigerator.

Shape dough into 1 inch. balls; roll in remaining sugar. Place 2 inches apart on ungreased baking sheets. Bake until golden brown, 7-9 minutes. Cool on pans 1 minute. Remove to wire racks to cool. Store in an airtight container.



Happy  
Holidays

Lumsden McCormick<sup>LLP</sup>  
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