

Lumsden McCormick

HOLIDAY

COOKIE

COOKBOOK

2022

The page is decorated with several yellow stars and blue circles of varying sizes scattered around the text. There are 10 stars and 6 circles in total.

WE HOPE THIS HOLIDAY  
SEASON BRINGS YOU  
TOGETHER WITH  
FAMILY AND FRIENDS  
ENJOYING THE SWEETNESS  
AND WARMTH OF FRESHLY  
BAKED COOKIES!

# TABLE OF CONTENTS

Almond Bark White Trash   4	M&M Holiday Cookies   33
Anise Cookies   5	Melted White Chocolate Sugar Cookies   34
Banana Cream Pie Cookies   6	Mexican Wedding Cakes   35
Bourbon Balls   7	Monster Cookies   36
Candy Cane Chocolate Chip Pudding Cookie   8	Peanut Butter Blossoms   37
Chai Snickerdoodles   9	Peanut Butter Snowballs   38
Cherry Almond Sugar Cookies   10	Peppermint White Chocolate Cookies   39
Cherry Walnut Bars   11	Pizzelles   40-41
Chocolate Mocha Cookies   12-13	Potato Chip Cookies   42
Chocolate Oreo Truffles   14	Press Cookies   43
Chocolate Peanut Butter Chip Cookies   15	Pumpkin Chocolate Chip Cookies   44
Christmas Crackle   16	Pumpkin Cookies with Brown Sugar Glaze   45
Classic Gingerbread Cookies   17	Pumpkin Oatmeal Chocolate Chip Cookies   46
Colorado Chip Cookies   18-19	Raspberry Lemon Thumbprint Cookies   47
Dark Chocolate Guinness Cookies   20	Salted Caramel Stuffed Chocolate Cookies   48-49
Double Chocolate Peppermint Cookies   21	Trader Joe's Gingerbread   50
Easy Gingerbread Fudge   22	Vanilla Bean Snickerdoodles   51
Easy Walnut Biscotti   23	Walnut Honey Delights   52
Fresh Orange Cookies   24	White Chocolate Dipped Oatmeal Cranberry Cookies   53
German Almond Crescent Cookies   25-26	White Chocolate Gingerbread Cookies   54
Ginger Crinkles   27	
Grinch Cookies   28	
Italian Rainbow Cookies   29-30	
Lemon Crackle Cookies   31	
Nestle's Butterscotch and Peanut Butter Haystacks   32	

# 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.



# anise COOKIES

RECIPE FROM: Maria Gambacorta, Marketing

## INGREDIENTS

6 cups flour  
4 tsp. baking powder  
1 tsp. baking soda  
3 sticks of butter, soft

2 cups sugar  
4 eggs  
1 pint sour cream  
1 1/2 tsp. anise flavor

## Icing

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

Nonpareils or any seasonal decorative sprinkles

## 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.



# Banana Cream Pie COOKIES



RECIPE FROM: Emilie Wuerch, Tax Department

## INGREDIENTS

1 cup butter, softened	1 tsp. vanilla
3/4 cup brown sugar	2 1/4 cups flour
1/4 cup white sugar	1 tsp. baking soda
2 eggs	1/2 tsp. baking powder
1 packet (3.4 oz) of instant banana cream pudding	3/4 cup white chocolate chips
	1/2 cup chopped pecans, optional

## DIRECTIONS

Preheat oven to 350 degrees.

Blend butter and sugars together, mix in eggs, then add pudding packet and vanilla. Blend.

Mix in 1 1/4 cups of flour, all baking soda, and all baking powder until mixture is uniform. Add remaining 1 cup of flour and blend again. Add in chocolate chips and pecans.

Bake for 8-10 minutes or until bottoms are golden brown. Cookies will appear to be under-cooked until cooled.





# BOURBON BALLS

RECIPE FROM: Megan Mahaney, Administration

## INGREDIENTS

1 package vanilla wafers  
1 cup powdered sugar  
1 cup nuts (walnuts or pecans)

3 tbsp. maple syrup  
1/2 cup bourbon (I used black cherry  
bourbon)

## 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.



# Candy Cane Chocolate Chip Pudding Cookies

RECIPE FROM: 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.



# CHAI SNICKERDOODLES

RECIPE FROM: Michē Needham, Tax Department

## INGREDIENTS

### Chai Spice Blend

3 tsp. ground cinnamon  
4 tsp. ground ginger  
1/2 tsp ground cardamom

1/2 tsp. ground nutmeg  
1/2 tsp. ground cloves  
1/2 tsp. ground allspice

### Cookies

1 cup salted butter, room temp  
1 cup white sugar  
1/2 cup brown sugar  
2 eggs, room temp  
3 1/3 cup flour

1/2 tsp. salt  
1 1/2 tsp. baking soda  
1 1/2 tsp. cream of tartar  
3 tsp. chai spice blend

## DIRECTIONS

Mix the chai spices together and set aside. Cream the butter, white sugar, and brown sugar together in a mixer until light and fluffy, mixing for about 2-3, then add the egg and continue to mix for another 2 minutes. Mix the dry ingredient together in a bowl then slowly add the dry ingredients to the mixer. Mix until everything is incorporated. Place the dough in the fridge to chill for 30 minutes.

Use your hands to roll the dough into even balls, then roll into the bowl of sugar and chai spice mix. Place the cookies on a baking sheet lined with parchment paper and bake for 10-12 minutes at 350 degrees. Let cool on cooling rack for five minutes before eating.



# 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 Grzyb, 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: 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.



# CHRISTMAS CRACKLE



RECIPE FROM: Kelly Mandell-Klumpp, Brisbane Consulting

## INGREDIENTS

1 cup packed light brown sugar  
1 cup (2 sticks) unsalted butter  
1 pinch of salt

Approximately 1 sleeve of Saltines  
2 cups semi-sweet chocolate chips

## DIRECTIONS

Preheat oven to 400 degrees. While oven is preheating, line a rimmed baking sheet with tin foil. Place Saltines on tin foil in a single layer (break Saltines in half to line edges if needed).

Over medium heat, combine light brown sugar, butter, and salt in a sauce pan, stirring frequently until the butter is melted. Once melted, continuously stir for 3-5 additional minutes until bubbly and slightly browned. (Melted sugar will be very hot! Use caution.) Remove from heat for 30 seconds, while continuing to stir. Then pour mixture evenly over Saltines and spread slightly.

Place baking sheet in oven for 5 minutes. During this time, measure out chocolate chips. Remove baking sheet from oven and immediately pour chocolate chips over saltines and let sit for 3-5 minutes.

Spread melted chocolate chips evenly over saltines. Let cool in fridge or freezer (or outside if winter weather allows) until toffee sets and chocolate is not malleable.

Roughly chop or break into smaller pieces. Store in an airtight container and keep in a cool, dry place.



# 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"x13"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"x3.5". Then cut each square on the diagonal to form right-angle triangle.

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

*Recipe continued on next page >>*







# 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 1/2 cups sugar  
2 eggs  
1/2 cup Guinness  
2 cups flour

1 cup dark cocoa  
1 tsp. kosher salt  
1 tsp. baking soda  
11 oz. semi-sweet chocolate chips

## 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





# DOUBLE CHOCOLATE PEPPERMINT COOKIES

RECIPED FROM: Kelly Mandell-Klumpp, Brisbane Consulting

## INGREDIENTS

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

## 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 flower 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 gingerbread fudge

RECIPE FROM: Sue Bartle, IT

## INGREDIENTS

3 cups premium white chocolate chips  
14 ounces sweetened condensed milk  
1/4 cup molasses  
1 tbsp. butter  
1 tsp. vanilla extract  
1 1/2 tsp. ground ginger  
1 tsp. ground cinnamon

3/4 tsp. nutmeg  
1/2 tsp. allspice  
1/2 tsp. ground cloves  
1 tsp. McCormick gingerbread spice  
1 cup white chocolate melting wafers  
optional

This recipe yields 32 squares of fudge

## DIRECTIONS

Line an 8×8 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 8×8 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.



# 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.





# FRESH ORANGE COOKIES



RECIPE FROM: Megan Morris, Tax Department

## INGREDIENTS

1 1/2 cups sugar	1 tsp. baking soda
1 cup butter or margarine	1 tsp. baking powder
1 cup sour cream	1/2 tsp. salt
2 eggs	2/3 cup orange juice
4 cups flour	3 tbsp. grated orange peel

## Frosting

1/4 cup butter or margarine, melted	1 tbsp. grated orange peel
2 cups powdered sugar	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.



# 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	
1 tsp. vanilla extract	2 1/4 cups all-purpose flour
1/4 tsp. almond extract, optional	Powdered sugar, or granulated vanilla sugar, for dusting, garnish
1 tsp. cinnamon, optional	
1/8 tsp. salt	

This recipe yields 16 cookies

## DIRECTIONS

Gather the ingredients. Preheat the oven to 350 Fahrenheit. 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.



# ginger CRINKLES



RECIPE FROM: Amanda Miner, Tax Department

## INGREDIENTS

2 1/4 cups all-purpose flour  
2 tsp. baking soda  
1 tsp. ground ginger  
1 tsp. ground cinnamon  
1/2 tsp. ground cloves

1/4 tsp. salt  
1 cup packed brown sugar  
3/4 cup shortening or cooking oil  
1/4 cup molasses  
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.



# GRINCH COOKIES



RECIPE FROM: Izzy Folk, Administration

## INGREDIENTS

2 1/2 cups all-purpose flour

2 1/2 cups powdered sugar

1 tbsp. baking powder

1/2 tsp. salt

1/2 cup unsalted butter cubed and softened

2 large eggs

2 tbsp. vanilla extract

Green gel food coloring

1/2 cup cornstarch

Red heart-shaped sprinkles, cinnamon candies, or red M&Ms

## DIRECTIONS

Preheat the oven to 350 degrees. Line two baking sheets with parchment paper.

In a large mixing bowl, whisk together the flour, two cups of powdered sugar, baking powder, and salt.

Cut the butter into tablespoons and drop the pieces into the flour mixture. Add the eggs and vanilla. Beat with an electric mixer on medium speed until combined. Add 2 drops of food coloring if desired, and beat until well incorporated, making sure there are no white streaks in the dough.

In a small bowl, whisk together the cornstarch and the remaining 1/2 cup of powdered sugar.

Scoop the dough into 1 1/2 tablespoon-sized balls. Roll each between the palms of your hands to form a ball, then roll in the cornstarch mixture until well coated. Place each ball about 3 inches apart, on prepared baking sheets and slightly press down on the tops.

Bake for 12 minutes or until the cookies start to crinkle and are lightly browned on the bottoms. Remove from the oven and immediately press a heart-shaped sprinkle or candy on each cookie. Transfer to a wire rack and cool completely. Cookies can be stored in an airtight container at room temperature for up to one week.







# 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).

*Recipe continued on next page >>*



# 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 crosswise into 3/4-inch-wide cookies.



# LEMON CRACKLE COOKIES

RECIPE FROM: Megan Mahaney, Administration

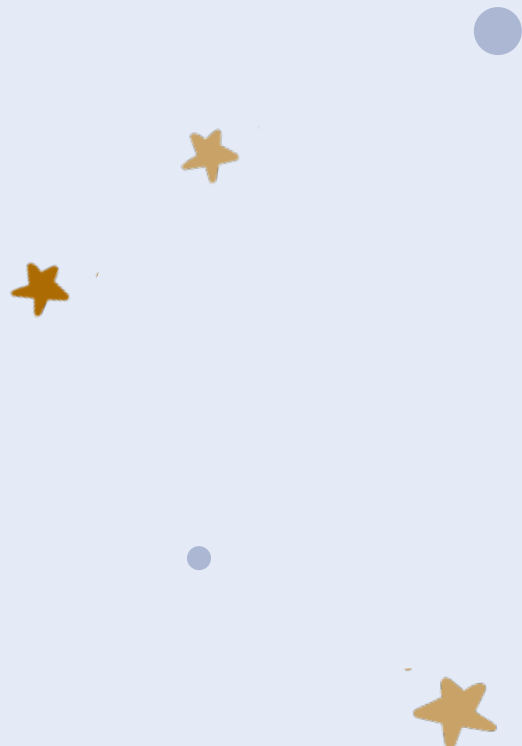
## INGREDIENTS

1 box lemon cake mix  
2 eggs  
1/3 cup oil

Zest of 1 lemon  
Juice of 1 lemon  
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.



# 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.



# 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.



# MELTED WHITE CHOCOLATE SUGAR COOKIES

RECIPE FROM: Tim Bubar, Audit Department

## INGREDIENTS

1 cup butter or margarine, softened  
1 cup sugar  
1 egg  
3 tbsp. cream or milk  
1 tsp. vanilla

3 cups unsifted flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
1 bag white chocolate chips  
Candy canes, crushed

## DIRECTIONS

In mixing bowl, cream butter and sugar. Beat in egg, cream and vanilla. Stir in flour, baking powder and salt until well mixed. If desired, chill dough for easier handling. Preheat oven to 400 degrees. Roll out dough, one-third at a time, on floured surface to 1/8 inch thickness. Cut into desired shapes. Place, 1 inch apart, on ungreased baking sheets. If desired, sprinkle with sugar. Bake 5-8 minutes until golden brown. Dip in melted white chocolate chips, sprinkle with crushed candy canes.





# mexican wedding cakes

RECIPE FROM: Kim Hanaka, Administration

## INGREDIENTS

1 cup powdered sugar  
2 cups butter or margarine, softened  
2 tsp. vanilla  
4 1/2 cups all-purpose flour

1 cup finely chopped nuts  
1/2 tsp. salt  
Additional powdered sugar

## 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 pouch dry peanut butter cookie mix  
(17.5 oz.)

1 cup butter, soft

3 eggs

2 cups candy coated chocolate candies

## 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 BLOSSOMS

RECIPE FROM: Shauna Mann, Tax Department



## INGREDIENTS

1 3/4 cup flour  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup shortening

1/2 cup peanut butter  
1 egg  
2 tbsp. milk  
1 tsp. vanilla  
Hersey Kisses

## 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.



# PEANUT BUTTER SNOWBALLS

RECIPE FROM: Stephanie Wilkinson, COO 

## 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 crackers crumbs	Sprinkles, for garnish
1 tbsp. maple syrup	

## 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: Administrative Department

## INGREDIENTS

1 1/2 cup all-purpose flour, sifted  
1 tsp. baking soda  
1/4 tsp. salt  
1/2 cup brown sugar, packed  
1/2 cup white sugar

1 cup chocolate chips  
1/2 cup peppermint candy cane, crushed  
1/2 cup butter, room temperature  
1 egg  
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: 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







# PIZZELLES



RECIPE FROM: Dave Schlein, Tax Department

## INGREDIENTS

3 eggs  
1/2 cup butter  
1 3/4 cup flour  
2 tsp. baking powder

3/4 cup sugar  
1 tbsp. vanilla extract  
1/2 tsp. anise extract (optional)

## 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.



# POTATO CHIP COOKIES



RECIPE FROM: Kim Hanaka, Administration

## INGREDIENTS

2 cups butter, softened  
1 cup white sugar  
1 tsp. vanilla extract

3 1/2 cups all-purpose flour  
1 1/2 cups crushed salted potato chips

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.



# 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 CHOCOLATE CHIP COOKIES



RECIPE FROM: Amanda Miner, Tax Department

## INGREDIENTS

1 cup pumpkin (pack it in there)  
1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup canola oil  
1 egg  
2 cups all-purpose flour  
2 tsp. baking powder  
2 tsp. cinnamon

1/2 tsp. salt  
1 tsp. baking soda  
1 tsp. milk  
1 tbsp. vanilla  
1/8 tsp. ground cloves  
2 cups chocolate chips (I like to use mini  
chocolate chips and 1 1/4 to 1 1/2 cups)

## 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).



# ★ 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.



# PUMPKIN OATMEAL CHOCOLATE CHIP COOKIES

RECIPE FROM: Maria Gambacorta, Marketing

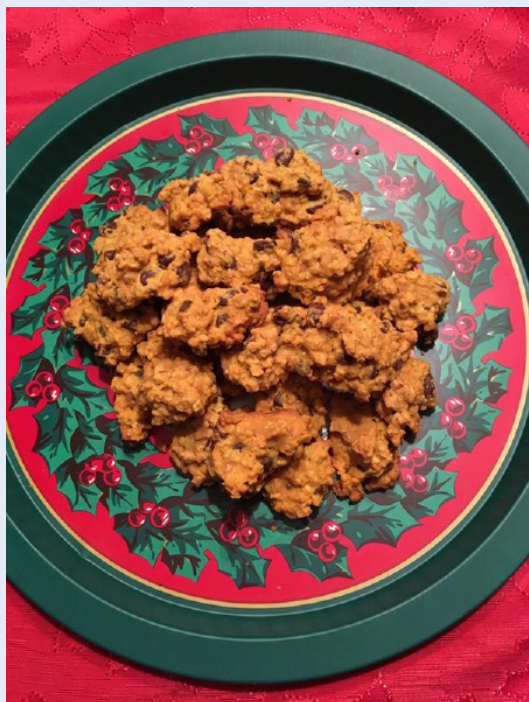
## INGREDIENTS

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.



# RASPBERRY LEMON THUMBPRINT COOKIES

RECIPE FROM: Christine Proulx Grzyb, Marketing

## INGREDIENTS

1 roll (16.5 oz) refrigerated Pillsbury Sugar Cookie Dough	2 tsp. lemon zest
3 oz cream cheese, softened	1/3 cup seedless raspberry jam
1/2 cup all-purpose flour	1 cup powdered sugar
	4-5 teaspoons lemon juice

This recipe yields 36 cookies

## DIRECTIONS

Heat oven to 350 degrees. Line large cookie sheets with cooking parchment paper.

In large bowl, break up cookie dough. Add cream cheese, flour and lemon zest; stir with spoon or hands until well blended. Shape dough into 38 (1 1/4-inch) balls. Place 2 inches apart on cookie sheets. Press thumb into center of each cookie to make indentation, but do not press all the way to the cookie sheet.

Bake 12 to 14 minutes or until edges are golden brown. Immediately remake indentation in each cookie with end of wooden spoon.



Spoon rounded 1/4 teaspoon jam into each indentation. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 20 minutes.

Meanwhile, in small bowl, stir powdered sugar and lemon juice, adding lemon juice until desired drizzle consistency. Drizzle over cooled cookies. Store in airtight container.

# 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.





# TRADER JOE'S GINGERBREAD

RECIPE FROM: Sue Bartle, IT

## INGREDIENTS

Trader Joe's gingerbread cake and cookie mix

This recipe yields two and a half dozen cookies

## DIRECTIONS

Follow the directions on the Trader Joe's packaging, but before cooking, cut your dough into your desired cookie shape. To make Sue's Yoda gingerbread, black M&Ms can be used for the eyes.





# 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 1/2 tsp. baking soda                |
| 2 1/4 cups sugar, divided      | 1 tsp. ground cinnamon                |
| 2 large eggs, room temperature | 1/2 tsp. salt                         |
| 1/2 cup honey                  | 1/2 tsp. ground ginger                |
| 2 tbsp. lemon juice            | 1 cup finely chopped walnuts, toasted |
| 4 cups all-purpose flour       |                                       |

## 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.



# WHITE CHOCOLATE DIPPED OATMEAL CRANBERRY COOKIES



RECIPE FROM: Izzy Newman, Tax Department

## INGREDIENTS

1 cup butter or margarine, softened  
1 cup firmly packed light brown sugar  
1/2 cup granulated sugar  
1 large egg  
1 tbsp. vanilla extract  
2 cups all-purpose flour  
1 tsp. baking soda  
1/2 tsp. baking powder

1/2 tsp. salt  
2 cups sweetened dried cranberries  
1 1/2 cups pecan pieces, toasted  
1 1/4 cups uncooked quick-cooking oats  
3 (4 oz) white chocolate baking bars, coarsely chopped  
3 tbsp. shortening

## DIRECTIONS



Beat butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add egg and vanilla, beating until blended. Combine flour and next three ingredients; gradually add to butter mixture, beating until blended. Stir in cranberries, pecans, and oats. Drop dough by heaping tablespoonfuls two inches apart onto lightly greased baking sheets.

Bake at 375 degrees for 9 to 11 minutes or until lightly browned. Cool on baking sheets for two minutes then transfer to wire racks.

Microwave white chocolate and shortening in a medium sized bowl on high for 1 minute or until chocolate melts, stirring once. Dip half of each cookie into melted chocolate, letting excess drip back into bowl. Place dipped cookies on wax paper, let stand until firm.



# 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.





HAPPY  
HOLIDAYS

Lumsden   
McCormick <sup>LLP</sup>

CERTIFIED PUBLIC ACCOUNTANTS



**BRISBANE**

CONSULTING GROUP, LLC