



East Windsor Parks and Recreation's
(First Annual)

Holiday Cookie Recipe Booklet

Chocolate Mint Macaroons

Linda K. Kehoe

Ingredients:

- 3 egg whites
- 1/4 teaspoon cream of tartar
- 1/8 teaspoon salt
- 3/4 cup sugar
- 1/4 teaspoon peppermint extract
- 2 cups of flaked coconut
- 6 ounces of semisweet chocolate chips with 50 chocolate chips reserved

Instructions:

1. Heat the oven to 300 degrees. Grease cookie sheet lightly.
2. Beat egg whites, cream of tartar, and salt until foamy.
3. Beat in sugar, 1 tablespoon at a time. Continue beating until stiff and glossy. Do not underbeat.
4. Fold in peppermint extract and chocolate chips (with approx. 50 chips reserved).
5. Drop mixture by teaspoonful about 1 inch apart onto cookie sheet.
6. Bake 20-25 minutes, until edges are light brown.
7. Cool 10 minutes; remove from cookie sheet.

Makes approximately 4 dozen cookies.



Oatmeal Chocolate Chunk Cookies

Anne Gobin

Ingredients:

- 1 1/2 cups butter
- 1 cup sugar
- 1 1/2 cups brown sugar
- 3 eggs
- 1 T. vanilla
- 1 t. salt
- 2 t. cinnamon
- 3 cups quick oats
- 3 cups flour
- 1 T. baking powder
- 3 cups chocolate chunks
- 2 cups dried cranberries or coarsely chopped dried sour cherries



Instructions:

Cream butter and both sugars. Beat in eggs, one at a time, then beat in vanilla. Add baking powder, salt, and cinnamon. Then add flour and oats. Mixture will be very thick. Stir in chocolate chunks and cranberries.

Drop by tablespoons onto greased cookie sheet. Bake 12-15 minutes at 350 degrees. Makes about 8 dozen cookies.

(I substituted 2/3 cup almond meal for 2/3 cup of the flour)

M&M Pretzel Hugs

Samantha Charette

Ingredients:

Equal amounts of each. For the sample recipe I used:

- 84 square mini pretzels
- 84 Hershey's Hugs
- 84 M&Ms

Instructions:

1. Preheat the oven to 200 degrees.
2. Unwrap the Hugs and set aside.
3. Using a large baking sheet, place a silicone baking mat on the sheet or parchment paper (the mat doesn't slide so it is preferable) and place the pretzels on the mat in rows. You can put them all pretty in lines or just fit them all on there!
4. Place an unwrapped Hershey's Hug on the center of each pretzel.
5. Put the baking sheet into the oven and bake for 5-6 minutes or until the chocolate is soft but not melted all flat.
6. Remove the baking pan and gently push the M&Ms on top of each Hershey's Hug.
7. Let them cool for the chocolate to harden. You can also place them in the fridge or freezer if you're in a hurry!



Magic Cookie Bars

Shawna Tustin

Ingredients:

- Non-stick cooking spray
- 1 ½ cups graham cracker crumbs
- ½ cup of butter, melted
- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk®
- 2 cup semi-sweet chocolate chips
- 1 1/3 cups flaked coconut
- 1 cup chopped nuts (optional)

Instructions:

Heat oven to 350°F. Coat 13x9-inch baking pan with non-stick cooking spray.

Combine graham cracker crumbs and butter in small bowl. Press into bottom of prepared pan. Pour sweetened condensed milk evenly over crumb mixture. Layer evenly with chocolate chips, coconut and nuts. Press down firmly with fork.

For perfectly cut cookie bars, line entire pan with foil, extending foil over edge of pan. Coat lightly with no-stick cooking spray. After bars have baked and cooled, lift up with edges of foil to remove from pan. Cut into bars.



Deb's Favorite Fudge

Deb Brigada

Ingredients:

- 3 cups semi-sweet chocolate chips
- 1 14-oz can sweetened condensed milk
- dash of salt
- 1 cup chopped walnuts
- 1 1/2 teaspoons vanilla extract

Instructions:

Melt chips, milk, and salt in a saucepan slowly over low heat. (I usually melt in the microwave at 30 second increments, stirring in between, until melted). Remove from heat, stir in nuts and vanilla.

Spread into 9"x9" pan lined with parchment paper. Chill until firm (about 2 hours). Cut into 1-inch cubes. Store in refrigerator.

Also delicious without nuts.



Pecan Thumbprint Cookies

Katrina Murphy

Ingredients:

Filling:

- 1/4 cup packed light brown sugar
- 3 T butter
- 3 T honey
- 1/2 cup pecans finely chopped



Cookies:

- 3/4 cup sugar + sugar for rolling the dough in
- 1/2 cup butter; softened to room temp
- 2 cups all-purpose flour

Instructions:

Filling:

1. Combine butter, brown sugar and honey in a sauce pan over medium heat, stirring occasionally until you've just reached a boil.
2. Remove the pan from the heat, stir in the pecans and set aside to cool while you prepare your cookies.

Cookies:

1. Preheat oven to 350 degrees; prepare a baking sheet with parchment or non-stick liner. (butter + flour works too!)
2. In a bowl, mix the butter and the 3/4 cup sugar on low speed until smooth (about 60 seconds).
3. Add flour and continue beating on medium-low until just blended (about 60 seconds).
4. Using your hands, knead and roll 1 inch balls of dough. Roll each ball in the sugar we set aside.
5. Place dough balls on the prepared baking sheet (I like using parchment paper sheets), about 1 to 2 inches apart.
6. Bake for 12-14 minutes or until the top of the cookies look dry, remove from oven and cool for 5 minutes before moving them to a cooling rack.
7. Once cool, repress the wells if needed and add 1/4-1/2 tsp of pecan filling. Serve and enjoy!

Macaroons

Carla Hansen

Ingredients:

- 14 oz. package shredded coconut
- 1/4 cup flour
- 2 eggs
- 1 cup sugar
- 1 t. almond extract

Instructions:

Mix all ingredients together, drop by teaspoonful on greased cookie sheet (I use parchment paper). Top with 1/2 maraschino cherry (drained) or 1/2 candied cherry before baking, or dip in melted chocolate after baking. Bake at 350 degrees for 15 plus minutes or until coconut is toasted. YUM!



Italian Cookies

Anne-Marie Salmon

Ingredients:

Cookie:

- 4 ½ cups of flour
- 3 eggs
- 1 cup of sugar
- 3 ½ tsp of baking powder
- ½ cup of milk
- 1 stick of butter or margarine (melt so that it's soft or liquid)
- ½ cup of vegetable oil
- 2 oz. bottle of lemon extract or any flavor you like (vanilla extract is tasty too)



Coating:

2 cups of confectioners' sugar and add water slowly till you achieve the consistency you desire. You can add food coloring/colored sprinkles too, to make them pretty.

Instructions:

Beat butter and sugar, add eggs. Add milk, oil, and lemon extract. Mix well and then add flour and baking powder, mixing again. Mixture will be soft and may be a little sticky – don't be alarmed. Form into little balls and place on a cookie sheet (ungreased). Bake @ 350° for 12 min. You want them to be blush in color, not dark. Cookies will not spread while baking. Once you pull out of the oven, have them cool down.

Once cooled, you may coat them w/confectioners' sugar. Dip in coating and place on sheet pan to dry.

Swedish or White Brownies

Lori Bourret

Ingredients:

- 1 cup flour (or more)
- 1 cup sugar (or less)
- Pinch of salt
- ½ cup butter (or less), melted
- 2 eggs
- 1 teaspoon almond extract (or more)
- chopped almonds, optional
- granulated sugar for decoration (tinted in seasonal colors), optional

Instructions:

Combine all ingredients through extract. Preheat oven to 325.

Spread batter in a greased 8 or 9 inch square pan. If desired, sprinkle with chopped almonds and press into batter. Sprinkle with granulated sugar. Bake 30 –35 minutes. Let cool and cut into squares. Enjoy!

(The recipe may be doubled in a 13" x 9" pan.)



Peanut Butter Blossoms

Debbie Williams



Ingredients:

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 4 ounces (1 stick) butter, at room temperature
- $\frac{1}{2}$ cup smooth peanut butter (or other creamy nut butter)
- $\frac{1}{2}$ cup granulated sugar, plus more for rolling
- $\frac{1}{2}$ cup light brown sugar
- 1 large egg
- 1 tablespoon milk, half-and-half, oat milk or nut milk
- 1 teaspoon vanilla extract
- Nonstick spray or vegetable oil for cookie sheet (optional)
- 5 dozen (one 11-ounce package) Hershey's Kisses, foil removed

Instructions:

Sift together flour, baking soda and salt; set aside. Using an electric mixer, cream together butter, peanut butter, $\frac{1}{2}$ cup granulated sugar and light brown sugar. Add egg, milk and vanilla; beat until well blended. Gradually add flour mixture, mixing thoroughly. If the dough is very soft, refrigerate for about 1 hour.

Preheat oven to 375 degrees. Spray, oil or line a cookie sheet with nonstick liner and set aside. Roll dough into 1-inch balls. (For a precise number of cookies, divide the dough into 5 pieces, and shape each piece into 12 balls.)

Roll cookies in sugar and place 2 inches apart on cookie sheet. Bake until very light brown and puffed, 6 to 8 minutes. Remove sheet from oven and lightly press a candy kiss into center of each cookie, allowing it to crack slightly. Return to oven until light golden brown, 2 to 3 minutes. Remove from oven, cool completely and store in an airtight container.

Snickerdoodles

Carla Hansen

Ingredients:

- ½ c. softened butter
- 1 c. sugar
- ¼ t. baking soda
- ¼ t. cream of tartar
- 1 egg
- ½ t. vanilla
- 1 ½ c. flour
- 2 T. sugar
- 1 t. cinnamon



Instructions:

In a medium mixing bowl, beat the butter with an electric mixer for 30 seconds. Add the sugar, baking soda and cream of tartar. Beat until combined, scraping sides of bowl. Beat in the egg and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in remaining flour with a wooden spoon. Cover and chill for 1 hr.

Preheat oven to 375. In a small mixing bowl combine 2 T. sugar and cinnamon. Shape dough into 1-inch balls. Roll balls in sugar-cinnamon mixture. Place balls 2 inches apart on an ungreased cookie sheet. Bake for 10-11 min. or until edges are golden.

Gingerbread Cookies

Anna Burdick

Ingredients:

- 1/2 cup softened butter
- 3/4 cup packed brown sugar
- 1/3 cup molasses
- 1 large egg
- 2 T. water
- 2 2/3 cups flour
- 1 t. baking soda
- 1/2 t. salt
- 2 t. ground ginger
- 1/2 t. ground cinnamon
- 1/2 t. nutmeg
- 1/2 t. allspice
- Frosting



Instructions:

1. Preheat oven to 350 degrees.
2. Cream butter and brown sugar until light and fluffy.
3. Beat in molasses, egg, and water.
4. In another bowl, whisk remaining ingredients (except frosting). Gradually beat into creamed mixture.
5. Divide dough in half. Wrap in plastic. Refrigerate 30 minutes.
6. Roll on flour surface until 1/8" thickness.
7. Use cookie cutter to create shapes.
8. Place 2" apart on cookie sheet and bake until the edges are firm.
9. Frost as desired.

Reindeer Chow

Samantha Charette

Ingredients:

- 10 cups Corn or Rice Chex
- 1 & 1/2 cups semi-sweet chocolate chips
- 1/4 cup unsalted butter
- 1 cup creamy peanut butter
- 1 t. vanilla extract
- 2 & 1/2 cups powdered sugar
- 18 oz. red and green M&Ms



Instructions:

1. Pour cereal into a large mixing bowl.
2. In another bowl, heat chocolate chips, butter, and peanut butter in microwave for 30 seconds at 50% power. Stir well. Continue heating in intervals (15 seconds, 50% power), stirring between each interval until chocolate is melted and ingredients are well mixed. Do NOT overheat chocolate. It will scorch.
3. Stir vanilla into chocolate.
4. Pour chocolate mixture over cereal. Mix well.
5. Pour half of powdered sugar in large Ziploc bag. Add half of cereal mixture. Toss until cereal is well-coated and any chunks are broken up. Lay out on a cookie sheet to dry.
6. Repeat with remaining powdered sugar and cereal mix.
7. After mix is dry, toss coated cereal with red and green M&M's. Serve. (Hide any that you want...this disappears fast!)

Macaroon Cookies topped with Hershey's Kisses

Deb Brigada

Ingredients:

- 1/3 cup butter or margarine, softened
- 3 oz. cream cheese, softened
- 3/4 cup sugar
- 1 egg yolk
- 2 teaspoons almond extract
- 2 teaspoons orange juice
- 1-1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 5 cups sweetened coconut flakes, divided
- 48-55 Hershey's Kisses (preferably dark chocolate, but use your favorite!)



Instructions:

1. Beat butter, cream cheese, and sugar in a large bowl until well blended. Add egg yolk, almond extract, and orange juice, beat well. In a separate bowl, stir together flour, baking powder, and salt; gradually add to butter mixture, beating until well blended. Stir in 3 cups coconut.

2. Cover and refrigerate 1 hour or until firm enough to handle. Remove wrappers from Kisses. Heat oven to 350 degrees F. Shape dough into 1-inch balls (small cookie scoop works well); roll balls in remaining 2 cups coconut. Place on a parchment-lined cookie sheet.

3. Bake 10-12 minutes or until lightly browned. Remove from the oven; immediately press Kiss on top of each cookie. Cool 1 minute; carefully remove from cookie sheet to wire rack. Cool completely.

Yield: 48-55 cookies



If you try one of the
recipes, don't forget to
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our Facebook page using
the hashtags
#EastWindsorCookieSwap
and
#EastWindsorRECAthome

Happy Baking!
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