



The 12 Days Of Cookies Recipe Book



Made with love by the Life Skills Class



AUSTRIA

Linzer Cookies

This recipe uses the Duncan Hines Golden Sugar Cookie Mix that comes with a butter packet. If your mix doesn't have the butter packet, simply add the amount of butter that is specified in the directions on the box.

1 package Duncan Hines Golden Sugar Cookie Mix

½ cup all purpose flour

½ cup finely ground almonds

1 egg

1 tablespoon water

3 tablespoons powdered sugar

½ cup plus 1 tablespoon seedless red raspberry jam, warmed

Preheat oven to 375 F. Combine cookie mix, contents of buttery flavor from mix, flour, almonds, egg and water in large bowl. Stir with spoon until blended. Roll dough 1/8 thick on lightly floured board. Cut out 3" shapes with cookie cutter. Take half those cookies and cut out the centers with a smaller cookie cutter. Place the whole cookies 2" apart on ungreased cookie sheets and bake 8-9 minutes or until edges are lightly browned. Place the hollow cookies on another baking sheet (or if you use the same baking sheet, make sure it has cooled completely before placing the cookies on it) and bake them for 6-7 minutes or until edges are lightly browned. Cool completely. Dust the hollow cookies with sifted powdered sugar. Spread warm jam over whole cookies almost to the edge and place the hollow cookies on top, powdered sugar side up. Press lightly. Fill the hole with ¼ teaspoon jam. Store between layers of waxed paper in an airtight container.

Servings: approx. 22

BAKED WITH LOVE BY ERICK BAUMEISTER

CANADA

Quebec Maple Date Cookies

3 cups whole wheat flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup chopped pecans
1 cup chopped dates
1 cup butter, softened
1 to 1 ½ cups maple syrup
3 eggs

Preheat the oven to 350 F. Stir together the flour, baking powder and baking soda. Add nuts and dates and mix well. Cream the butter and gradually add maple syrup and eggs. Gradually add the flour mixture until well incorporated. Drop by teaspoons on a cookie sheet and bake 10 minutes.

Servings: approx. 60

BAKED WITH LOVE BY ASHLEY DEVINE

FRANCE

Lemon Madeleines

½ cup margarine or butter (1 stick)

2 large eggs

¾ cup sugar

¼ cup plain low-fat yogurt

1 teaspoon lemon extract

1 teaspoon vanilla extract

1 cup all purpose flour

1 teaspoon grated lemon peel

¼ teaspoon salt

confectioners' sugar

In small saucepan over low heat, melt margarine or butter; set aside to cool. Preheat oven to 400 F. Grease your madeleine pan. In large bowl, with mixer at low speed, beat eggs, sugar, yogurt, lemon extract and vanilla extract until blended, occasionally scraping bowl with rubber spatula. Increase speed to high; beat until very light and lemon colored, about 5 minutes, occasionally scraping bowl. Reduce speed to low; beat in flour, grated lemon peel, salt and melted margarine or butter until blended. Spoon 1 tablespoon batter into each madeleine shell. Bake 10-15 minutes until madeleines are golden brown.

Immediately remove madeleines from shells to wire rack to cool. Repeat until all batter is used, greasing madeleine pan each time. Sprinkle madeleines lightly with confectioners' sugar. Store cookies in tightly covered container if not serving right away to prevent them from becoming soggy.

Servings: approx. 36

BAKED WITH LOVE BY CARRIE DAVIS

ENGLAND

English Toffee Squares

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 cup chopped pecans or walnuts

Preheat oven to 275 F. In large bowl with an electric mixer, beat butter and sugar until creamy. Separate egg, then beat yolk into butter mixture; cover and reserve the egg white. In another bowl, stir together flour and cinnamon; add to butter mixture. With your hands, spread dough evenly over bottom on a greased 10 x 15 inch rimmed baking pan. Beat egg white lightly, then brush over dough to cover evenly. Sprinkle pecans or walnuts over top; press in lightly. Bake for 1 hour or until firm when lightly touched. While still hot, cut into ½ inch squares. Let cool in pan on rack. Store airtight.

Servings: approx. 72

BAKED WITH LOVE BY VINNIE CAROZZA

GERMANY

Chocolate Chip Spritz

2/3 cup sugar

1 cup butter, softened

1 egg

½ teaspoon salt

2 teaspoons vanilla

¼ cup coarsely grated semi-sweet chocolate

2 ¼ cups all-purpose flour

Heat oven to 400 F. In large mixer bowl combine sugar, butter, egg, salt, and vanilla. Beat at medium speed, scraping bowl often, until mixture is light and fluffy, 2 to 3 minutes. Add flour and coarsely grated semi-sweet chocolate. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. If dough is too soft, cover and refrigerate until firm enough to form cookies, 30 to 40 minutes. Place dough in cookie press. Form desired shapes 1 inch apart on cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned.

Servings: approx. 36

BAKED WITH LOVE BY JAMES REED

NORWAY

Norwegian Cookies

1 cup sugar

1 cup butter or margarine

1 egg

½ teaspoon vanilla

½ teaspoon almond extract

2 cups all-purpose flour

½ cup finely chopped walnuts

Red and/or green colored sugar

Preheat oven to 350 F. In a mixing bowl, cream butter and sugar. Add egg and extracts; beat until light and fluffy. Add flour and nuts and beat until just moistened. Cover and chill until firm enough to handle. Shape into 1 inch balls and place 2 inches apart on a greased baking sheet. Flatten with a glass dipped in colored sugar. Bake until cookies are set.

Servings: approx. 48

BAKED WITH LOVE BY ASHLEY ROZZI

SCOTLAND

Scotch Shortbread

1 cup granulated sugar
1 teaspoon water
1 pound butter, softened
4 cups all-purpose flour
½ teaspoon salt
¼ cup granulated sugar, for garnish

Pre-heat oven to 300 F. Measure sugar into bowl & sprinkle with water. Cream butter into sugar with a wooden spoon. Add flour and salt and knead dough with your hands until dough pulls away from side of bowl as well as your hands. Press dough into an ungreased 9 x 13 inch glass baking dish. Spread it flat right into the corners. Prick with fork about 1 inch intervals. Sprinkle all with the additional ¼ cup sugar. Bake for 1 hour or until pale golden. Cut while hot into diamonds or rectangle shapes. A pizza cutter works the best. Let cool.

Servings approx. 48 1 x 2 inch rectangles

*BAKED WITH LOVE BY MRS. MAZZA
& MRS. JAROS*

ITALY

Italian Love Knots

3 cups all purpose flour
3 large eggs
3 teaspoons baking powder
½ cup granulated sugar
2 teaspoons lemon extract
½ cup butter, softened
powdered sugar

Preheat oven to 350 F. Grease a baking sheet. Beat the butter until creamy. Add eggs, sugar and lemon extract and mix well. In a separate bowl combine flour and baking powder. Add flour mixture to butter mixture, adding a small amount of milk if the batter is too thick or dry. Mix batter until dough forms. Shape pieces of dough into a thin cigar shape, about 4 or 5 inches long, and then loop the dough into a knot shape. Place knot-shaped dough onto prepared baking sheet. Bake 8 to 10 minutes. Sprinkle with powdered sugar.

Servings: approx. 36

*BAKED WITH LOVE BY MRS. DEVOGEL
& MRS. JUDON*

R U S S I A

Russian Tea Cakes

1 cup butter or margarine, softened

½ cup powdered sugar

1 teaspoon vanilla

¼ teaspoon salt

2 ¼ cups all-purpose flour

¾ cup finely chopped walnuts

additional powdered sugar

Preheat oven to 350 F. In a large bowl combine butter, powdered sugar, vanilla, and salt on low speed of mixer; about 1 minute. Blend well. Gradually add flour at low speed until just combined; stir in nuts. Roll dough into 1 inch balls; place about 1 inch apart on ungreased cookie sheet. Bake for 8 to 10 minutes until firm to the touch but not brown. Do not overbake. While warm, roll in additional powdered sugar. Cool; re-roll in powdered sugar before serving.

Servings: approx. 48

BAKED WITH LOVE BY SKYLAR TRAVER

U.S.A.

Snickerdoodles

½ cup butter or margarine, softened

1 ½ cups flour

1 cup sugar

1 egg

½ teaspoon vanilla

¼ teaspoon baking soda

¼ teaspoon cream of tartar

Topping:

2 tablespoons sugar

1 teaspoon cinnamon

Pre-heat oven to 375 F. In large bowl beat butter with electric mixer until fluffy. Add ½ cup flour, sugar, baking soda, cream of tartar, egg, and vanilla. Beat until combined. Stir in the additional 1 cup of flour. Roll dough into walnut size balls. Measure topping (sugar & cinnamon) into a small bowl. Roll cookies in sugar mixture. Place on ungreased cookie sheet, 2 inches apart. Bake for 10 minutes or until edges are brown. Using wide spatula, remove cookies to cookie rack to cool.

Servings: approx. 36

*BAKED WITH LOVE BY AARON HAIGHT
& MS. HAIGHT*

MEXICO

Mexican Wedding Cookie

½ cup powdered sugar

1 cup butter, softened

2 teaspoons vanilla

2 cups all-purpose flour

1 cup finely chopped almonds or pecans

¼ teaspoon salt

powdered sugar

Pre-heat oven to 325 F. In a large bowl combine ½ cup powdered sugar, butter, and vanilla. Blend well. Stir in flour, nuts and salt until dough holds together. Shape into 1 inch balls. Place 1 inch apart on ungreased cookie sheet. Bake for 15 to 20 minutes until set but not brown. Immediately remove from cookie sheets. Cool slightly and roll in powdered sugar. Cool completely and re-roll in powdered sugar.

Servings: approx. 48

BAKED WITH LOVE BY GIANNA ANTINORI

POLAND

Kolaczki

For the dough:

1 pound cream cheese
4 ½ cups all-purpose flour
1 pound butter or margarine, softened
2 egg whites

For the filling (Choose 1 or more of the following):

Raspberry jam
Strawberry jam
Apricot jam (this is the one we used)
Nut filling (*recipe below*)
 1 pound ground walnuts
 2 cups sugar
 Water

Combine nuts and sugar. Gradually add water until mixture forms a stiff paste.

Combine cream cheese and butter until smooth. Add flour gradually, until a soft dough ball has formed. Cover and chill overnight. Preheat oven to 350 F. Roll out small section of dough. (Keep remaining dough chilled.) Cut dough into rectangles roughly 1 ½ x 2 inches. Place filling on one corner of the pastry and roll it up. Seal the edge with egg white. Alternately, cut dough into squares, place filling in center and bring opposite corners together in the center of the filling. Bake for 12 to 15 minutes.

Servings: approx. 92 (depending on size)

BAKED WITH LOVE BY DOM REED

