



# HOLIDAY COOKIES



2019

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# ORANGE MATCHA SUGAR COOKIES

*By Savanna Hanson | Makes 3-4 dozen cookies*

## Dough

- 3 cup all purpose flour
- $\frac{3}{4}$  tsp baking powder
- 1 tsp cream of tartar (optional)
- $\frac{1}{4}$  tsp salt
- 1 cup butter, softened
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  cup powdered sugar
- 1 whole egg
- 1 egg yolk

- 1 tsp vanilla extract
- $\frac{1}{2}$  tsp almond extract (optional)
- 1 tsp orange zest

## Icing

- $\frac{1}{4}$  cup butter, softened
- 2 cups powdered sugar
- Orange juice
- Orange zest
- Matcha powder

1. Sift the flour, baking powder, cream of tartar (if using), and salt together. Set aside.
2. Cream your butter and sugars together with an electric or stand mixer until very light in color and fluffy.
3. Add in the egg and egg yolk, vanilla, almond, and orange zest, mixing until fully incorporated.
4. Slowly add in your flour mixture, so as not to cause it to go flying everywhere! Beat until dough comes together into a ball.
5. Divide dough into equal chunks, shape into thick discs, and wrap with plastic wrap or a waxed cloth. Chill in the refrigerator for at least an hour.
6. Preheat oven to 375°F
7. One disc at a time, roll your dough out onto a flat surface sprinkled with powdered sugar. Flip dough over frequently as you roll it, adding more powdered sugar as needed, so it doesn't stick. Try to work quickly so it doesn't warm too much.
8. Cut shapes as desired, and transfer to the prepared baking sheet (greased, parchment paper, or a silicone baking mat).
9. If you have time, put the cut-out shapes into the freezer for 15 minutes or so before baking - this helps them keep their shape, especially if you've got small details cutout.
10. Bake for 8-15 minutes. If you chilled them in the previous step it will be closer to 15, if you didn't, closer to 8. You want the edges to barely show color.
11. Let cool for a couple minutes on the pan before transferring to a rack.
12. Make the icing: Mix softened butter and powdered sugar together with an electric mixer, adding orange juice until the desired consistency is reached. Add the zest of about one orange, or to taste. Add teeny bits of matcha powder at a time, until you like the color. Decorate!



# RUSSIAN TEA CAKES

*By Catherine Dwelley | Makes 2 dozen cookies  
Also known as Mexican Wedding Cakes and Snowballs.*

- 1 cup butter, softened
  - ½ cup powdered sugar
  - 1 cup almond flour
  - 1 ¼ cup unbleached wheat flour
  - ¼ tsp salt
  - ¾ cup roasted unsalted almonds, chopped
  - More powdered sugar, for rolling
1. Preheat oven to 450°F. Line a baking sheet with parchment paper.
  2. In a bowl, cream together butter and sugar. Mix in vanilla extract, almond flour, wheat flour, salt, and chopped almonds.
  3. Scoop about 1 tbsp dough at a time, and roll into 1-inch balls. Place on prepared baking sheet.
  4. Bake cookies for 10-12 minutes. Carefully roll hot cookies in powdered sugar. Allow to cool completely, and roll again.





# GINGER MOLASSES THINS

*By Savanna Hanson | Makes 2 dozen cookies*

- 2 cups flour
  - ½ cup powdered sugar
  - 1 tsp ground ginger
  - ½ tsp ground cardamom
  - 1 tsp cinnamon (optional)
  - ¼ tsp ground cloves (optional)
  - 1 cup cold butter
  - ¼ cup molasses
  - ½ cup minced candied ginger, divided
  - ¼ cup turbinado sugar
1. Preheat oven to 325°F. Sift together flour, powdered sugar, and spices in a large bowl.
  2. Grate the cold butter into the flour mixture and mix with your hands until it resembles fine crumbs. Or, pulse flour mixture with butter in a food processor.
  3. With your hands mix in the molasses and ½ the candied ginger. Knead until mixture starts to come together, then shape into a log, in whatever diameter you'd like your cookies.
  4. Combine the rest of the chopped candied ginger with the turbinado sugar, and sprinkle mixture onto a clean surface. Roll log in sugar and ginger, pressing it into the dough.
  5. Wrap log and refrigerate for 15 minutes, just to firm up the dough slightly. Then, cut log into ¼ inch slices, and place on a baking sheet.
  6. Bake for 15-20 minutes or until cookies are no longer glistening.



# JAM TURNOVERS

*By Catherine Dwelley | Makes 2 dozen cookies*

- 1 cup butter, softened
  - 1 cup granulated cane sugar
  - 2 eggs
  - 1 tsp vanilla extract
  - 2 cups unbleached white flour
  - ½ - 1 cup additional unbleached white flour
  - ½ tsp salt
  - ¼ tsp baking soda
  - ½ cup jam or preserves
  - ¼ cup milk, for brushing
1. Cream together butter and cane sugar. Blend in eggs and vanilla extract.
  2. Stir in flour, salt, and baking soda. Dough will be very soft and sticky. Put it in the freezer for 15 minutes.
  3. After dough is chilled, turn out onto a floured work surface. Knead in additional flour ¼ cup at a time until easy to work with. Divide dough into 4 pieces, flatten into thick discs and refrigerate for 2 hours, or pop in the freezer for 15 minutes.
  4. Preheat oven to 400°F. Line a cookie sheet with parchment paper.
  5. Working with one disc of dough at a time, unwrap and roll out on a floured work surface until ⅛-inch thick. Using a glass or 3-inch cookie cutter, cut into circles. Re-roll scraps until all are used. If they become too soft to work with, place back in the freezer for 15 minutes. Place dough circles onto lined cookie sheet.
  6. Spoon 1 teaspoon jam onto each circle. Fold over, and use a fork to seal edges. Brush with a little milk.
  7. Bake cookies 10-12 minutes, or until lightly golden around the edges. Remove immediately from the hot pan to a cooling rack.



# LEMON OLIVE OIL COOKIES

*By Catherine Dwelley | Makes 2 dozen cookies*

- 2 cups flour
- ½ tsp baking soda
- ¼ tsp salt
- 2 tsp cornstarch
- 2 eggs
- 1 Tbsp honey
- ¾ cups sugar
- ¼ cup plus 2 Tbsp mild olive oil (We used California Olive Ranch Mild and Buttery)
- 1 tsp vanilla extract
- 5 Tbsp lemon juice (or the juice of 1 lemon)
- 1 Tbsp lemon zest (or the zest of 1 lemon)

## **Glaze (Optional)**

- 1 cup powdered sugar, sifted to remove lumps
- 3-4 Tbsp lemon juice (any amount of this may be swapped for milk or water, if you like a less lemony glaze)
- 1 tsp vanilla extract

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a small bowl, whisk together flour, baking soda, salt, and cornstarch. Set aside.
3. In a larger bowl, beat together eggs and honey with an electric mixer on high until soft peaks form. About 6 minutes.
4. Stir in sugar, olive oil, vanilla, lemon juice, and lemon zest.
5. Gently fold in flour mixture. Mix until smooth. Dough will be very sticky.
6. Scoop tablespoon sized portions onto prepared cookie sheet several inches apart. Bake 9-11 minutes. Allow to cool before glazing.
7. While cookies are cooling, prepare glaze. In a small bowl, mix together powdered sugar, 3 tbsps lemon juice, and vanilla. Add more lemon juice for a thinner consistency. Drizzle over cooled cookies.



# FUDGY BROWNIES

*By Catherine Dwelley | Makes 1 dozen brownies*

- 2 oz unsweetened baking chocolate
  - ½ cup butter or vegan butter
  - 1 cup granulated cane sugar
  - 2 eggs, beaten
  - 1 tsp vanilla
  - ¾ cup unbleached wheat flour
  - ½ cup chocolate chips (optional)
  - ½ cup chopped walnuts or pecans (optional)
1. Preheat oven to 350°F, grease an 8-inchx8-inch baking dish with butter or cooking spray.
  2. In a 2 quart pot, warm baking chocolate and butter over medium heat, stirring until melted. Remove from heat and allow to cool slightly.
  3. In a bowl, mix together chocolate and butter mixture, cane sugar, eggs, vanilla, and wheat flour until smooth and combined. Fold in nuts and chocolate chips.
  4. Pour batter into prepared baking dish. Bake 25-28 minutes, or until a tester comes out with fudgy crumbs. Bake up to 40 minutes for a firmer consistency.





# CRANBERRY ORANGE BISCOTTI

*By BreeAnna Smith | Makes 3 dozen cookies*

- 2 ½ cups flour
  - 1 ½ tsp baking powder
  - ½ tsp salt
  - ½ cup cane sugar
  - ¾ cup brown sugar
  - 3 eggs
  - ½ cup olive oil
  - 1 Tbsp almond extract
  - Zest of one orange
  - ¾ cup roasted almonds, chopped
  - 1 cup dried cranberries
1. Preheat oven to 325°F.
  2. In a small bowl, stir together flour, baking powder, salt, and sugars.
  3. Whisk eggs in a large bowl. Stir in olive oil, almond extract, and orange zest. Stir in flour mixture until just incorporated. Fold in almonds and cranberries.
  4. Scoop out dough onto a large pastry lined baking sheet. Form into two logs.
  5. Bake 30 minutes, or until golden. Remove from oven and allow to cool.
  6. Cut biscotti into ¾" slices, arrange on cookie sheet and bake again for 15 minutes to crisp them up. Flip after 7 minutes.
  7. Cool on a wire rack. Enjoy with coffee or tea.



# RUGELACH

By Savanna Hanson | Makes 20 cookies

- 2 cup flour (We used Bob's Red Mill 1-1 Gluten Free Flour)
- 1/3 cup cane sugar
- 1/2 tsp sea salt
- 8 oz. (1 package) cream cheese, cold & cubed
- 1 cup butter, cold & cubed
- 1/4 cup brown sugar
- 1/2 cup golden raisins
- 1/2 cup dried currants
- 1/2 cup apricot fruit spread (We used Sweet Creek brand)
- 1 cup walnuts or pecans, chopped
- 1 egg
- 1 Tbsp milk

1. Combine the flour, sugar, and salt in a bowl, and cut the cold butter and cream cheese into dry ingredients with a pasty cutter, much like making pie crust. Aim for pea sized pieces or smaller. Then, gather dough into your hands and squish together to form a ball. *If you have a food processor, you can combine the first 5 ingredients and pulse a few times until crumbly, then process another minute or so until a loose ball forms.*
2. Divide in half, and form into a thick rectangle shape, about the size of a paperback book. Wrap in plastic and refrigerate for at least 2 hours.
3. For the filling, toss sugar, raisins, currants, and walnuts together in a small bowl.
4. After dough has chilled, set out on a floured piece of parchment paper. Roll into a rectangle, 12-13 inches wide, and 5-6 inches tall. Spread half of your apricot jam on the dough, leaving about 1/2 inch on the top and bottom (long) sides. Sprinkle half of the fruit and nut mixture all over the jam. Using the parchment paper to help you, roll the dough into a tight log. Try to press the edge down to make a seal. Place on a baking sheet seam side down and refrigerate for 30 minutes.
5. Cut your log into pieces such that one side is about 1/2 inches wide, and the other 1 1/2 inches wide. Simply alternate the angle of your knife as you cut down the log. Place back on the baking sheet and refrigerate (again!) for 15 minutes.
6. Brush with egg wash, sprinkle with turbinado sugar if desired, and bake at 375°F for about 25 minutes, or until edges are golden.



# CHOCOLATE PEPPERMINT CRINKLES

*By Savanna Hanson | Makes about 16 cookies*

- ½ cup cocoa powder
- ¼ cup coconut oil
- ¾ cup granulated sugar
- 1 cup unbleached wheat flour
- ¼ tsp sea salt
- 1 tsp baking powder
- 2 eggs
- 1 tsp vanilla
- Powdered sugar for rolling
- Crushed candy canes

1. In an electric or stand mixer, mix the cocoa powder, oil, and sugar together.
2. Add eggs, one at a time, fully incorporating between, then add vanilla.
3. In a small bowl, whisk or sift the flour, salt, and baking powder together.
4. Add the flour mixture to your mixer bowl, and beat on low until incorporated, but don't over-mix.
5. Refrigerate your dough for at least 2 hours.
6. Preheat oven to 350°F, and prep baking sheet with parchment paper or silicone mat.
7. Roll dough into balls about 1½ inches in diameter, and roll in a bowl of powdered sugar until totally white.
8. Place on baking sheet and press a pinch of crushed candy canes onto the tops of each ball.
9. Bake for about 10 minutes, and let cool on sheet for 2 minutes before transferring to a rack.



# GRANDMA GIGI'S PERSIMMON COOKIES

*By Jeff Watson | Makes about 2 dozen cookies*

- 2 cups unrefined cane sugar
  - ½ cup Earth Balance Buttery Spread
  - 1 egg, beaten
  - 1 tsp baking soda
  - 1 cup ripe persimmon pulp
  - 2 cups organic unbleached white flour
  - ½ tsp salt
  - ½ tsp cinnamon
  - ½ tsp cloves
  - ½ tsp nutmeg
  - 1 cup golden raisins
  - 1 cup chopped walnuts
1. Preheat oven to 350°F
  2. Cream sugar and Earth Balance
  3. Add beaten egg and mix well. Stir soda into persimmon pulp, then add this to the sugar mixture and beat well.
  4. Sift dry ingredients and add to mixture, beat well. Stir in raisins and nuts.
  5. Drop by teaspoons onto a greased cookie sheet. Bake for 10-12 minutes.





# PEANUT BUTTER GELT COOKIES

*By Savanna Hanson | Makes about 2 dozen cookies*

- 1  $\frac{3}{4}$  cups flour
  - 1 tsp baking soda
  - $\frac{1}{2}$  tsp salt
  - $\frac{1}{2}$  cup butter, softened
  - $\frac{1}{2}$  cup smooth peanut butter
  - $\frac{1}{2}$  cup granulated sugar
  - $\frac{1}{2}$  cup brown sugar
  - 1 large egg
  - 1 Tbsp milk
  - 1 tsp vanilla
  - Turbinado sugar for rolling
  - Gelt, (chocolate coins) unwrapped
1. In a stand or electric mixer, cream together the butter, peanut butter, and both sugars on medium, until very light and very fluffy, about 4-5 minutes.
  2. Add in the egg, milk, and vanilla, mixing until well incorporated.
  3. In a separate bowl, sift the flour, baking soda, and salt together. Slowly add this flour mixture into your wet ingredients, scraping the sides of the bowl down, until all is fully incorporated.
  4. Chill dough for about 30 minutes so it's not so soft and sticky.
  5. Preheat oven to 375 and spray, oil or line a cookie sheet with nonstick liner. Then, roll the dough into balls about  $1\frac{1}{2}$  inches in diameter, about the size of a ping-pong ball. Roll each ball in a bowl of turbinado sugar, and place on prepared baking sheet.
  6. Bake for 7 minutes, then remove and place a chocolate coin in the middle of each cookie, pressing down slightly. Return to oven and bake for 2 more minutes.
  7. Remove and let cool on baking sheet until firm enough to transfer to a rack.



# JAMMY SHORTBREAD

*By Catherine Dwelley | Makes about 2 dozen cookies*

- 1 cup butter, softened
  - 1 cup powdered cane sugar
  - 2 cups flour
  - 2 tsp vanilla
  - ¼ cup granulated cane sugar
  - ½ cup jam or preserves of your choice (We used raspberry!)
1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
  2. In a bowl, cream together butter and sugar. Mix in vanilla extract and flour.
  3. Scoop 1 tbsp dough at a time, and roll into balls. Roll balls in granulated cane sugar. Press gently with fingers or the bottom of a glass until slightly flattened. Press your thumb, or a round measuring spoon gently into the dough to create an indentation. Fill with about a teaspoon of jam.
  4. Freeze on baking sheet about 20 minutes. This will help control spread.
  5. Bake 13-15 minutes, or until slightly golden. Remove from baking sheet immediately to cool.



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