

CHRISTINA HITCHCOCK

# MUST HAVE CHRISTMAS COOKIES

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25 FAMILY FAVORITE  
COOKIE RECIPES



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## About the Author

Hi! I'm Christina, the chief cook and bottle washer at It Is a Keeper where I share quick dinner ideas, easy slow cooker recipes, meal planning tips and cooking resources.

I'm a northeastern Pennsylvania food blogger and a self-proclaimed recipe hoarder who reads cook books cover to cover like most people read a juicy novel. I'm also a wife and busy mom.

I've always loved to cook. Cooking is very cathartic to me. I'm truly in my element in the kitchen. Maybe it's that I'm using all of my senses - the feel of the dough, the smell of the sauce or the sound of the vegetables being chopped. Whether I'm making an old favorite that I know by heart or trying a new recipe, it's exciting to see it all come together.

In 2010, as I was cleaning my house, I realized I had amassed hundreds of recipes (ripped from magazines, printed from emails and written on napkins). I made a decision right then and there that I was going to try each recipe in the pile, decide if it's a keeper (or not) and blog about my results. Today, It Is a Keeper to become a trusted authority for busy families.

My recipes are full of flavor and made with easy to find ingredients. I hope your family and friends enjoy these recipes as much as mine do.



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# ALMOND CRESCENT COOKIES

Prep Time: 10 mins

Cook Time: 10 mins

Servings: 30 cookies

## INGREDIENTS

- 3 cups All-Purpose Flour
- 3 teaspoons Baking Powder
- 1/2 teaspoon Salt
- 3/4cup Vegetable Shortening
- 3/4 cup White Sugar
- 3 Eggs - room temperature
- 1 teaspoon Vanilla Extract
- 1/2 teaspoon Almond Extract
- 1 cup Powdered Icing Sugar



5 from 5 votes

## INSTRUCTIONS

1. Preheat oven to 400F.
2. Line two baking sheets with parchment paper or silicone baking mats. Set aside.
3. In a small bowl, whisk together the flour, baking powder and salt. Set aside.
4. In a large bowl, beat together the shortening and sugar until light and fluffy, about 2 minutes.
5. Beat in eggs and extracts for 30 seconds, then add half of the flour mixture. Beat until fully incorporated, then add remaining half of the flour mixture.
6. Use a cookie scoop to portion out the cookies, then roll each scoop of cookie dough to form a 3.5" log and curve the log to form a crescent shape. Place each rolled cookie onto the prepared baking mats.
7. Bake for 8-10 minutes, until just lightly golden and cookies start to crack on top.
8. Allow cookies to cool completely before dusting with powdered sugar.

## NOTES

**Toast Nuts:** Toast the almonds to have an amazing flavor. You can use walnuts, pecans or other nut for this recipe.

**Variation tip: Chocolate.** Dip in white or dark chocolate or drizzle on top.

**Alternate ingredient:** A little orange zest adds a nice surprise. Or try adding a little spice like cinnamon to the Crescent cookies recipe.

**Cool:** Make sure the cookies are completely cooled before dusting with the powdered sugar or it will just melt in.

**Glaze:** Make a vanilla or almond glaze for the top of the cookies.

# ANDES MINT CHOCOLATE COOKIES

Prep Time: 10 mins

Cook Time: 15 mins

Servings: 18 cookies

## INGREDIENTS

- 17.5 ounces sugar cookie mix - Plus ingredients to make cookies
- 45 Andes mint candies - unwrapped
- 1/2 cup chocolate chips



5 from 1 vote

## INSTRUCTIONS

1. Preheat oven to 375 degrees F.
2. Prepare the cookie mix according to package directions. Wrap in plastic wrap and chill for at least 15 minutes.
3. Flatten one tablespoon of the chilled cookie dough into a disc. Place the mint candy in the center and wrap the dough around the candy until it's completely covered with cookie dough.
4. Place on a baking sheet, 2 inches apart, and bake for 7-9 minutes, or until cookies are set.
5. Allow to cook for 2 minutes before removing to a cooling rack to finish cooling.
6. While the cookies are cooling, melt the chocolate chips in the microwave, stirring every 15 seconds.
7. Drizzle melted chocolate over the tops of the cookies.
8. Pat a scant tablespoonful of dough in a thin layer around each mint candy. Place 2 in. apart on ungreased baking sheets. Bake at 375° for 7-9 minutes or until set. Cool for 1 minute before removing from pans to wire racks to cool completely.
9. In a microwave-safe bowl, melt candy coating; stir until smooth. Drizzle over cookies.

## NOTES

**Add Nuts:** Try adding some walnuts or pecans to the cookies.

**Short cut tip:** Use the Andes chips in the cookies,

**Variation tip:** Try adding food coloring to make the cookies green.

**Alternate ingredient::** A few drops of mint extract really ups the minty flavor.

**Alternate cooking method tip:** Bake the cookies in the air fryer. Cook at 350 degrees for 7 minutes. It does not effect the texture or taste.

# CHEESECAKE COOKIES

Prep Time: 18 mins

Cook Time: 13 mins

Servings: 18 cookies

## INGREDIENTS

- 8 tablespoons stick butter - softened (about ½ cup)
- 4 ounces cream cheese - softened
- 1 cup granulated sugar
- 1 large egg - whisked at room temperature
- 2 teaspoon almond extract
- 1 ¾ cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- Powdered sugar for garnishing

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. In a large bowl, use an electric mixer to beat together softened butter and cream cheese with granulated sugar.
3. Add egg and almond extract. Mix until all ingredients are well combined.
4. Next, add the dry ingredients: flour, baking powder and salt.
5. Mix until a cookie dough forms.
6. Roll the cookie dough into 1 ½ inch spheres. Place gently on a cookie sheet (you may have to bake it on 2 pans), leaving at least 1 ½ inches apart from each other.
7. Bake for 11 to 13 minutes. Allow to cool then sprinkle with powdered sugar.

## NOTES

**Chips:** Incorporate White Chocolate Chips for cream cheese chocolate chip cookies.

**Nuts:** Maybe add some chopped pecans or walnuts to the batter.

**Strawberry Cream Cheese Cookies:** Try a dollop of strawberry or raspberry jam for strawberry cheesecake cookies or raspberry cheesecake cookies.

**Graham Cracker Crumbs:** Make more like cheesecake with a crust by making a graham cracker cookie.

**Frost:** Cream Cheese Frosting adds even more creamy goodness to the cookies. Finish with festive sprinkles.



5 from 7 votes

# CHOCOLATE PEANUT BUTTER HAYSTACKS

Prep Time: 10 mins

Cool Time: 60 mins

Servings: 24 pieces

## INGREDIENTS

- 9 ounces semi sweet chocolate chips - 3/4th of a 12 ounce bag.
- 1/2 cup peanut butter
- 2 cups mini marshmallows
- 2 cups pretzel sticks

## INSTRUCTIONS

1. In a microwave safe bowl, add chocolate chips and peanut.
2. Microwave for 30 second intervals, mixing in between, until the completely melted.
3. In a larger bowl, add the pretzels sticks and marshmallows then pour the peanut butter and chocolate mixture.
4. Stir carefully until the marshmallows and pretzels are evenly coated.
5. Line a baking sheet with parchment paper or aluminum foil.
6. Scoop about tablespoon of the mixture onto the sheet for each haystack.
7. Refrigerate for 45minutes-1 hour until the chocolate has solidify.

## NOTES

**This Recipe Can be Doubled:** This is a great recipe for a large holiday gathering. Simply increase the ingredients proportionately.

**Stove Top:** If you do not have a microwave, you can also melt the chocolate and peanut butter on the stove top using the doubler boiler method. Watch this [video](#) to learn how to set up the double boiler method.

**Additions:** Crumbled Cookie pieces or other treats such as coated chocolate candies are a great addition to the haystacks.

**Gluten Free:** Gluten-free pretzel sticks work in this recipe. Also, you can use sugar free chocolate chips to make this recipe healthier.



No ratings yet

# COCOA COOKIES

Prep Time: 5 mins

Cook Time: 10 mins

Servings: 22 cookies

## INGREDIENTS

- 1 box brownie mix
- 1 1/2 cup flour
- 3 eggs
- 1/3 cup olive oil
- 1 cup marshmallows
- 4 tablespoons cocoa powder

## INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Mix together brownie mix, eggs, olive oil, and flour. Take about one tablespoon full of dough and roll in your hand into a ball. Place on a baking sheet lined with parchment paper. About 2 inches apart works as they cookies will expand as they cook.
3. Bake for 5 minutes. Open the oven and place marshmallows on to the cookies. Stick the marshmallows well into the cookie top. Bake 2 to 3 minutes and remove from oven. Using s cookie spatula remove the cookies from pan to cooling rack.
4. Once the cookies are cooled sprinkle with cocoa powder.

## NOTES

**Add Mini Marshmallows:** They are a fun twist, they even have fun christmas colored ones.

**Variation tip:** Try to whisk in a teaspoon or two of vanilla extract to the wet ingredients for even more flavor.

**Alternate ingredient:** Different Chips such as chocolate chips, peanut butter chips, or even mint chips.

**Alternate cooking method tip:** Try making this recipe in the air fryer. Especially if you only want a few fresh, hot cookies. The first batch should only take about 8 minutes.

**Add Spice:** Try using a little chili powder or chipotle to taste for some heat.

**Use Cocoa Flavorings:** Try a little chopped mint candies, a drizzle of caramel or some espresso powder.



5 from 2 votes

# FORGOTTEN MERINGUE COOKIES

Prep Time: 10 mins

Cook Time: 4 hours

Servings: 24 cookies

## INGREDIENTS

- 2 egg whites - beaten until stiff peaks form
- 1/4 teaspoon salt
- 2/3 cup sugar
- 1 teaspoon vanilla

## INSTRUCTIONS

1. Preheat oven to 375 degrees.
2. Grease cookie sheets.
3. Beat egg whites until stiff peaks form.
4. Add sugar, one teaspoonful at a time, while the mixer is running.
5. Add salt and vanilla.
6. Gently fold in chocolate chips.
7. Drop by teaspoonfuls onto baking sheets.
8. Turn oven off and place cookies in oven and forget about them for 4-5 hours or overnight.

## NOTES

Variations

**Add Lemon:** Lemon juice or lemon zest are a great addition to this recipe in place of the chips.

**Dry:** Make sure that the bowls and beaters are completely dry! Moisture will ruin these cookies.

**Tip:** Crack each egg in a separate small bowl so that you can remove shells easier or in case the yolk breaks.

**Alternate Tool:** Instead of a hand mixer, use a stand mixer. It makes the job so much easier.



5 from 3 votes

# FRUITCAKE COOKIES

Prep Time: 10 mins

Cook Time: 12 mins

Servings: 12 cookies



## INGREDIENTS

- 1 1/3 cups flour
- 1/2 cup butter - 1 stick, room temperature)
- 1/2 cup light brown sugar
- 1/2 cup sugar
- 1 egg
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 1 1/2 cups · chopped Fruitcake mix - includes orange and lemon peels, green and red cherries, and pineapple.

## INSTRUCTIONS

1. In a bowl, mix together the flour, salt, baking soda, cinnamon, nutmeg,
2. In a larger bowl, first mix together the brown sugar, white sugar, and butter using a mixer. Once those are well incorporated, add in the flour and spice mixture, egg, and vanilla together.
3. Once incorporated, fold in the fruitcake mix.
4. With the oven pre-heated at 350 degrees, drop each cookie into about 1-inch balls using a small cookie scooper on a greased cookie sheet.
5. Bake in the oven for about 10-12 minutes until golden brown.
6. Once the time is done, allow the cookies to cool a tad before transferring to a cooling rack

## NOTES

**Add Nuts:** Stir in pecans, walnuts or almonds.

**Candied Fruit:** Where do you find it.? Usually in the baking aisle of the grocery store but are sometimes in the produce section of the store.

**Liquor:** Feel free to add a tablespoon or two of flavoring such as brandy, rum or whiskey.

**Alternate ingredient:** Add white chocolate chips to add even more goodness.

**Drizzle:** Drizzle with a glaze or melted chocolate.

# GINGERBREAD REINDEER COOKIES

Prep Time: 10 mins

Cook Time: 12 mins

Servings: 12 cookies

## INGREDIENTS

- 24 Gingersnap cookies
- 8 ounces Cream cheese frosting
- 12 Red mini M&M's
- 24 Sugar decorator eyes



5 from 1 vote

## INSTRUCTIONS

1. Fill piping bag with cream cheese frosting.
2. To make the faces, on the front side of the cookies pipe small dots of frosting where the eyes and nose will be.
3. Then place eyes and m&m nose on the frosting dot.
4. To make the sandwich part, pipe frosting over entire backside surface of the cookies.
5. Put the face cookie on top of the piped frosting.
6. Place the antlers in between the layers.
7. Rudolf is ready!

## NOTES

**Short cut tip:** Feel free to use pretzels for the antlers, then the cookie will all be edible.

**Variation tip:** Use a sugar cookie dipped in chocolate for the base. Then stick the candies directly to the chocolate before it sets.

**Smaller Version:** Try an oreo cookie for the base of your reindeer cookie and stick the antlers into the frosting.

**Meringue Powder:** Want the candies to really stick? Make a paste like this that hardens.

**Make Your Own:** Have a great recipe for [gingersnaps](#) and cream cheese icing. Use a gingerbread man cookie cutter to make the reindeer cookies or form into disks.

# GINGERBREAD SUGAR COOKIES WITH EGGNOG BUTTERCREAM

Prep Time: 5 mins

Cook Time: 12 mins

Servings: 12 cookies



## INGREDIENTS

### COOKIES -

- 1 gingerbread cookie mix - + additional ingredients per direction OR your favorite recipe



5 from 1 vote

### EGGNOG BUTTERCREAM -

- 1 cup butter - softened, room temperature
- 4 cups confectioners sugar
- 4 tablespoons eggnog
- ½ teaspoon nutmeg
- ½ teaspoon rum - Or rum extract

## INSTRUCTIONS

1. Prepare cookie batter and bake cookies per package directions and cool completely
2. To prepare the buttercream beat the butter until light
3. Add in powdered sugar one cup at a time until fully incorporated
4. Drizzle in the eggnog, nutmeg, rum, and salt
5. Mix until fluffy.
6. Place buttercream in a piping bag with a large star tip
7. Pair the cookies in two's
8. Pipe a swirl of frosting on the back of one cookie
9. Place the second cookie on top of the buttercream top side up to make a sandwich
10. Repeat this process for all cookies

## NOTES

**Dust:** Dust the gingerbread sugar cookies with a little powdered sugar before serving.

**Decorations:** Use colorful sugar, white sugar or sprinkles.

**Cheat:** Buy your favorite premade cookie and make the frosting to create a wonderful cookie.

**Size:** One rounded tablespoon should be the ideal size for these gingerbread sugar cookies.

**Alternate ingredient:** Food coloring can be a great addition to the buttercream to make fun, festive colors.

**Chill:** It is always a good idea to chill your dough before baking.

# GRINCH COOKIES

Prep Time: 15 mins

Cook Time: 15 mins

Servings: 36 cookies

## INGREDIENTS

- 1 cup butter - softened
- 8 ounces cream cheese - softened
- 1 egg
- 1 teaspoon vanilla extract
- 1 ½ cups powdered sugar - plus more for topping
- 2 ½ cups flour
- Green food coloring
- Red icing - I used Pillsbury Funfetti icing
- Red heart sprinkles



5 from 2 votes

## INSTRUCTIONS

1. Preheat the oven to 325 degrees and line a baking sheet with parchment paper.
2. Beat together the butter and cream cheese until smooth and well combined.
3. Add the egg and vanilla and beat to combine. Add the powdered sugar and beat until smooth. Add the flour and beat until combined.
4. Place around 1 teaspoon of gel food coloring in the batter and beat until well mixed. Add more food coloring, if needed, until the desired shade of green is reached.
5. Use a tablespoon to scoop out heaping scoops of dough. Roll the dough between your hands and place it on the lined baking sheet. Slightly press down each cookie.
6. Bake the cookies for 15 to 17 minutes, until the bottom is lightly browned.
7. Allow the cookies to cool on the baking sheet for five minutes or until firm, then transfer to a wire cooling rack to cool completely.
8. When the cookies are cool, lightly dust each cookie with powdered sugar. Place a small drop of red icing, on the bottom of each cookie, then press a heart sprinkle into the icing to hold it into place.

## NOTES

**Sprinkles:** Green sprinkles really enhance these cookies.

**Short cut tip:** Use premade sugar cookie dough and decorate the same way.

**Variation tip:** Gel icing to make the hearts.

**Oven Temp:** Know your oven, use a thermometer to make sure that your oven is at the correct temperature, turn cookie tray if you have hot spots.

**Look:** Watch your cookies carefully, they should be very right in color, take out when just slightly brown on the bottom.

# JIF PEANUT BUTTER COOKIES

Prep Time: 15 mins

Cook Time: 8 mins

Servings: 36 cookies

## INGREDIENTS

- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup butter
- 3/4 cup Jif peanut butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 egg yoke
- 1 teaspoon vanilla extract



5 from 5 votes

## INSTRUCTIONS

1. Preheat oven to 350F.
2. In a small bowl, stir together the flour, baking soda, baking powder and salt. Set aside.
3. In a large bowl, beat together the butter and peanut butter thoroughly.
4. Add the sugars and beat for 2 minutes, until creamy and light.
5. Add the egg and vanilla extract, beat for 30 seconds, then slowly incorporate the flour mixture until just incorporated.
6. Use a cookie scoop to portion out the dough on a lined cookie sheet.
7. Use a fork to press down on the cookies, flattening them and making a classic criss-cross pattern.
8. Bake cookies for 8-10 minutes until lightly golden and set.
9. Cool on the cookie sheet before storing or serving.

## NOTES

**This Recipe Can be Doubled:** A great recipe for a crowd. Simply increase the ingredients proportionately and split it into batches.

**Add Chopped Peanuts:** Chopped peanuts or using crunchy peanut butter.

**Chocolate:** Drizzle, dip or coat your cookies with delicious chocolate.

**Icing:** Ice the cookies with a lovely peanut butter icing.

**Sprinkles:** Use decorative Christmas sprinkles to decorate your cookies.

**Alternatives:** Jif Natural Peanut butter or Low fat Jif Peanut butter can be used.

# KOLACKY {POLISH KOLACZKI COOKIES}

Prep Time: 5 mins

Cook Time: 13 mins

Servings: 20 cookies

## INGREDIENTS

- 8 oz cream cheese
- 1 1/2 cups unsalted butter
- 3 cups flour - plus more for rolling cookies
- 1 cup apricot jam or raspberry jam
- powdered sugar - for dusting



5 from 16 votes

## INSTRUCTIONS

1. Mix cream cheese and softened unsalted butter in a stand mixer. Add in three cups of flour. Mix well. Wrap and place in the fridge for 1 hour.
2. Place a quarter of the dough on a dough board and roll out to a thin layer. Cut into 1 1/2 inch squares. Place jam in the center and pinch together opposite sides. Rub a little water on the place where you pinched together in order to keep them together when baking.
3. Preheat oven to 350 degrees F. Place the cookies on a baking sheet lined with parchment paper. Bake for 15 minutes. Remove to cooling rack. Dust with powdered sugar. Store in airtight container.

## NOTES

**Nuts:** Feel free to add some crushed nuts to your cookies.

**Dust:** Dust with a fine layer of powdered sugar.

**Sugar Free:** A low sugar or sugar free jam is great in this cookie recipe.

**Fruit it up:** In this recipe, I use Apricot filling but use a variety such as blueberry, cherry, peach, raspberry or prune to make a great display and also to appeal to everyone's taste.

**Keep it Cool:** Especially a cream cheese dough like this, remember to work in small batches keeping the rest chilled in the fridge.

# NO SPREAD SUGAR COOKIES

Prep Time: 10 mins

Cook Time: 14 mins

Servings: 40 cookies

## INGREDIENTS

- 2 Cups All Purpose Flour
- 1 teaspoon Baking Powder
- ½ teaspoon Salt
- 1 Cup Butter - softened
- ½ Cup White Sugar
- ½ Cup brown sugar
- 1 Egg
- 1 teaspoon Vanilla



5 from 2 votes

## INSTRUCTIONS

1. With the paddle attachment of a stand mixer cream butter until light and fluffy.
2. Add in brown sugar and white sugar and continue to mix until well incorporated.
3. Add in egg and vanilla and continue mixing until well blended.
4. In a separate bowl whisk together flour, baking powder and salt.
5. Gradually add flour mixture to butter mixture mixing after each addition until all the flour is incorporated.
6. Lay out a piece of wax paper on a flat surface. Scoop the dough into the center of the wax paper. Use the wax paper to help roll the dough into a long shape with a diameter of about 2 inches.
7. Wrap the dough in the wax paper and refrigerate for at least 1 hour.
8. To bake-
9. Preheat the oven to 350
10. Line a baking sheet with parchment paper.
11. Slice the cookie dough into ¼- ½ inch slices.
12. Place dough slices on prepared cookie sheet a couple of inches apart.
13. Bake for 10-14 minutes or until they are a very lightly golden brown around the edge and appear dry in the center.
14. Allow to cool for 2-3 minutes on the baking sheet before removing and allowing to cool completely on a wire rack.

## NOTES

**Add To the Dough:** For example: chips, coffee, cocoa, coconut, nuts or citrus.

**Top:** Icing on top of the cookies, add sprinkles or chocolate.

**Variation tip:** Feel free to add as many tips as you need in this section

**Alternate ingredient:** Shortening can be utilized in place of the butter.

**Candy:** Candied fruit, pieces of coated chocolate pieces or other candy can be used.

# NORWEGIAN CHRISTMAS COOKIES

Prep Time: 10 mins

Cook Time: 10 mins

Servings: 30 cookies



4.13 from 8 votes

## INGREDIENTS

- 14 tablespoons unsalted butter - room temperature
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tablespoon molasses
- 2 teaspoons vanilla
- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup sanding sugar
- 1 cup chopped almonds

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. In an electric mixer, cream together butter, white sugar and brown sugar until fluffy.
3. Separate egg, reserving the egg white. Add egg yolk, molasses and vanilla to the butter mixture and mix until combined.
4. In a separate bowl, sift together flour, baking soda and cinnamon.
5. Add dry ingredients into wet ingredients and mix until fully combined.
6. Divide the dough into 6 even portions.
7. Roll each portion into a log about 6-7 inches long and about 1/2 inch in diameter.
8. Place 2 logs on a cookie sheet and flatten each to about 1/4 inch thickness. The cookies will spread when baking so leave plenty of room between them.
9. Repeat with remaining dough.
10. Whip egg white in a small bowl until broken up.
11. Brush egg whites on to top of cookies.
12. Sprinkle sanding sugar and chopped almonds on top.
13. Bake for 10-12 minutes; cookies will spread out.
14. Cook for 3-4 minutes; using a sharp knife, slice diagonally in 1/2 inch strips. Allow to cool completely.

## NOTES

**Spices:** You can add ginger, nutmeg or other spices to the scandinavian cookies. **Nuts:** Pistachios, hazelnuts or walnuts can also be great to top these types of cookies.

**Variation tip:** Top with colored sugar, candy or powdered sugar if you like.

**Shapes:** Feel free to cut these cookies into shapes such as a Christmas tree or diamond-shaped. Or scoop with a cookie scoop.

**Alternate Ingredient:** Almond Extract or other flavoring can replace the vanilla extract in this recipe.

# PEANUT BUTTER CHOCOLATE NO BAKE COOKIES

Prep Time: 10 mins

Cook Time: 6 mins

Servings: 24 cookies

## INGREDIENTS

- 2 cups sugar
- 3/4 cup cocoa powder
- 8 Tablespoons butter - 1 stick
- 3/4 cup milk
- Pinch of salt
- 1 Teaspoon vanilla
- 3 1/2 cups rolled or quick oats
- 1/2 cup peanut butter
- 1/2 cup chopped walnuts - optional



5 from 2 votes

## INSTRUCTIONS

1. In a large saucepan, combine sugar, cocoa, butter, milk and salt; Boil for five minutes.
2. In a large bowl, combine remaining ingredients.
3. Pour hot chocolate mixture over dry ingredients.
4. Using two teaspoons, spoon mounds onto a parchment lined baking sheet.
5. Allow to cool completely.

## NOTES

**Add Mini Chocolate Chips:** Semi-sweet chocolate chips or peanut butter chips.

**Short cut tip:** Utilize a medium cookie scoop to make this treat on a prepared baking sheet.

**Variation tip:** Swap Crunchy Peanut Butter will be a wonderful addition to this Peanut Butter Chocolate No Bake Cookies.

**Bar:** Feel free to make a peanut butter bar instead of a cookie.

**Alternate ingredient:** A touch of vanilla extract to taste will enhance this recipes flavor.

# PEPPERMINT COOKIES

Prep Time: 10 mins

Cook Time: 14 mins

Servings: 40 cookies

## INGREDIENTS

- 2 Cups All Purpose Flour
- 1 tsp Baking Powder
- ½ tsp Salt
- 1 Cup Butter - softened
- ½ Cup White Sugar
- ½ Cup brown sugar
- 1 Egg
- 1 tsp Vanilla
- ¼ tsp peppermint extract
- ¼ Cup peppermint candies - crushed, about 10 starlight mints
- ½ Cup white chocolate chips



5 from 1 vote

## INSTRUCTIONS

1. With the paddle attachment of a stand mixer cream butter until light and fluffy.
2. Add in brown sugar and white sugar and continue to mix until well incorporated.
3. Add in egg and vanilla and continue mixing until well blended.
4. In a separate bowl whisk together flour, baking powder and salt.
5. Gradually add flour mixture to butter mixture mixing after each addition until all the flour is incorporated.
6. Add in peppermint extract, crushed peppermint candies and white chips and mix gently on low.
7. Lay out a piece of wax paper on a flat surface. Scoop the dough into the center of the wax paper. Use the wax paper to help roll the dough into a long shape with a diameter of about 2 inches.
8. Wrap the dough in the wax paper and refrigerate for at least 1 hour.
9. To bake-
10. Preheat the oven to 350
11. Line a baking sheet with parchment paper.
12. Slice the cookie dough into ¼- ½ inch slices.
13. Place dough slices on prepared cookie sheet a couple of inches apart.
14. Bake for 10-14 minutes or until they are a very lightly golden brown around the edge and appear dry in the center.
15. Allow to cool for 2-3 minutes on the baking sheet before removing and allowing to cool completely on a wire rack.

## NOTES

**This Recipe Can be Doubled:** Make the refrigerator dough and split the dough to make several versions of cookies listed above.

**Add More:** Sprinkles, dark chocolate or white chocolate drizzle on top.

**Chips:** Add peppermint chocolate chips or Andies candy chips for more mint flavor. **Marshmallow:** Some marshmallow will add a fun surprise to these cookies.

# PRETZEL REINDEER COOKIES

Prep Time: 10 mins

Cook Time: 12 mins

Servings: 12 cookies

## INGREDIENTS

- ¼ cup unsalted butter - softened
- ¼ cup granulated sugar
- 1 large egg - room temperature
- 1 cups all-purpose flour + extra for rolling
- 2 tablespoon cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 12-15 hard pretzels - snapped in half
- Black and red decorating frosting



## INSTRUCTIONS

1. In a large bowl, use an electric mixer to cream butter and sugar together. Add egg and beat some more.
2. Next add all of the dry ingredients into the mix: flour, baking powder, cocoa powder and salt.
3. Mix and knead until a cookie dough forms.
4. Wrap the dough in plastic and refrigerate for one hour.
5. Preheat oven to 375 degrees F.
6. Once the chilling time is up, remove the cookie dough from the fridge.
7. Sprinkle a smooth surface with flour. Add flour on a rolling pin as well.
8. Roll out the cookie dough so that it's about ¼ of an inch in size.
9. Use a round cookie cutter, about 2 inches in diameter, to cut out 12-15 cookies.
10. Press 2 pretzel halves on the top of each cookie - these will act as the reindeer's antlers.
11. Bake for 7 to 9 minutes. Allow to cool completely.
12. With a round piping tip, pipe out a red nose and two black dots (for eyes) on the reindeer.

## NOTES

**Sharp Knife:** Mom can cut the mini pretzel twists with a knife for even antlers.

**Short cut tip:** Try using premade cookie dough in any flavor such as peanut butter or caramel that you like and candy eyeballs for quicker cookies.

**Variation tip:** Feel free to add reins out of icing on the cookies.

**Alternate ingredient:** Nuts can be used for eyes and noses.

**Dietary consideration tip:** Low calorie cookie ingredients can be great in this recipe. Use a one for one sugar alternative such as splenda or swerve.

# SHORTBREAD COOKIES WITH CHERRIES

Prep Time: 10 mins

Cook Time: 15 mins

Servings: 40 cookies

## INGREDIENTS

- 1 1/2 cups Butter - softened
- 3/4 cup White Sugar
- 1 teaspoon Vanilla Extract
- 3 1/2 cups All-Purpose Flour
- 35-40 Maraschino Cherries



5 from 11 votes

## INSTRUCTIONS

1. Preheat oven to 350F.
2. Line two baking sheets with parchment paper or silicone baking sheets.
3. In a large bowl, beat the butter and sugar until light and creamy, about 2 minutes. Beat in vanilla extract and then slowly beat in the flour until just incorporated.
4. Use a cookie scoop to portion out the dough on the prepared cookie sheets, about 1" apart.
5. Use an inverted teaspoon to press down on the cookies, flattening them and making a small dip in the center of each cookie.
6. Press a maraschino cherry securely into the indent on each shortbread.
7. Bake for 12-15 minutes until lightly golden brown.
8. Cool on the cookie sheet for about 15 minutes.

## NOTES

**Chill:** Chill your dough so that it holds its shape well.

**Unsalted Butter:** Use unsalted butter and add just a pinch to the recipe.

**Cook Tip:** Try cooking the cookies low and slow around 200 degrees for that light color you desire.

**Variation tip:** Add a little rice flour to the recipe to make that sandy texture.

**Alternate ingredient:** Replace the vanilla extract with the almond extract, it goes so well with the cherry flavor.

**Ice:** Drizzle a little icing, dark chocolate or white chocolate on top of the Christmas shortbread cookies.

# SNICKERS COOKIES

Prep Time: 10 mins

Cook Time: 14 mins

Servings: 17 cookies

## INGREDIENTS

- ½ cup butter - softened
- ¾ cup brown sugar - packed
- 1 egg
- 1 tsp vanilla
- 1½ cup flour
- ½ tsp baking soda
- ¼ tsp salt
- 1 cup semi-sweet chocolate chunks - ½ cup reserved
- 1 cup snickers pieces - roughly chopped
- 1 cup pecans - chopped, 1/3 reserved



5 from 2 votes

## INSTRUCTIONS

1. In a small bowl, sift together flour, baking soda, and salt. Set aside.
2. In a medium bowl, beat butter and brown sugar until creamy.
3. Add egg and vanilla to creamed sugar and butter mixture.
4. Gradually add flour to creamed mixture.
5. Stir in ½ cup semi-sweet chocolate chunks and 2/3 cup of the pecans.
6. Chop your candy bar pieces and mix into batter.
7. Use a large cookie or ice cream scoop and place cookies 3" apart on parchment lined baking sheet as these will spread.
8. Lightly press cookies to flatten. Press the reserved ½ cup chocolate chunks and reserved 1/3 chopped pecans into tops of cookies.
9. Bake 14 minutes. Cookies should be slightly under baked.
10. Cool 5 minutes on baking sheet. Transfer to wire rack to cool.

## NOTES

**Add Peanuts:** If you do not want pecans, you can add peanuts to mimic the candy bar.

**Short cut tip:** Make dough ahead of time and keep in the fridge until ready to bake for hot cookies.

**Drizzle:** Fancy up your cookie with drizzles of dark, milk or white chocolate on top.

**Alternate ingredient::** Feel free to use milk chocolate or dark chocolate chunks in your cookies if you prefer.

**Alternate cooking method tip:** These cookies can be baked in your air fryer if your oven is tied up. They come out great.

**Chilled dough:** If you have time, chill your dough before baking as these cookies tend to keep their shape better.

# SOFT FROSTED COOKIES

Prep Time: 12 mins

Cook Time: 12 mins

Servings: 72 cookies

## INGREDIENTS

- 3/4 Cups Butter – softened
- 1/4 Cup Shortening
- 1 1/2 Cups Sugar
- 2 Eggs
- 1 1/2 tsp Vanilla
- 2 1/2 Cups Flour
- 1 Box Instant Vanilla Pudding
- 1 tsp Baking Powder
- 1/2 tsp Salt



5 from 1 vote

## INSTRUCTIONS

1. Preheat oven to 350 line a baking sheet with parchment paper.
2. Cream together butter, shortening, and sugar with an electric mixer.
3. Add in eggs, vanilla, and instant pudding mix. Continue mixing until thoroughly incorporated.
4. In a separate bowl stir together flour, baking powder and salt.
5. Add the flour mixture to the butter mixture a little at a time mixing between additions until all the flour is incorporated.
6. Using a dough scoop or spoon scoop drop by tablespoonfuls onto the prepared baking sheet, about 2 inches apart.
7. Bake for 12-15 minutes or until set and lightly golden brown around the edges.
8. Remove from the oven and allow to cool on the baking sheet for 5 minutes before removing to a cooling rack to cool completely.
9. Once cookies have cooled, frost with icing.

## NOTES

**This Recipe Can be Doubled:** Great recipe for a crowd. Simply increase the ingredients proportionately and make different versions like the ones listed above.

**Add Decorations and Sprinkles:** Enhance the soft baked cookie with sprinkles and decorations.

**Short cut tip:** Use this amazing buttercream frosting recipe or alternatively use premade cookie icing like these.

**Variation tip:** Top with little candies after icing.

**Fridge:** Remember that if you use buttercream icing you must use right away or store in the fridge or freezer.

# SPRINKLE SUGAR COOKIES

Prep Time: 10 mins

Cook Time: 12 mins

Servings: 72 cookies

## INGREDIENTS

- $\frac{3}{4}$  Cups Butter – softened
- $\frac{1}{4}$  Cup Shortening
- 1  $\frac{1}{2}$  Cups Sugar
- 2 Eggs
- 1  $\frac{1}{2}$  tsp Vanilla
- 2  $\frac{1}{2}$  Cups Flour
- 1 Box Instant Vanilla Pudding
- 1 tsp Baking Powder
- $\frac{1}{2}$  tsp Salt
- 1 Cup Green - Red & White Jimmie Sprinkles



5 from 2 votes

## INSTRUCTIONS

1. Preheat oven to 350 line a baking sheet with parchment paper.
2. Cream together butter, shortening, and sugar with an electric mixer.
3. Add in eggs, vanilla, and instant pudding mix. Continue mixing until thoroughly incorporated.
4. In a separate bowl stir together flour, baking powder and salt.
  5. Add the flour mixture to the butter mixture a little at a time mixing between additions until all the flour is incorporated.
6. Place jimmies in a shallow bowl or dish.
  7. Scoop out dough in tablespoon size scoops. Roll dough into a ball. Place into dish of jimmies and roll around pressing lightly until the dough ball is covered evenly with sprinkles.
8. Place on baking sheet about 2 inches apart.
9. Bake for 12-15 minutes or until set and lightly golden brown around the edges.
10. Remove from the oven and allow to cool on the baking sheet for 5 minutes before removing to a cooling rack to cool completely.

## NOTES

**Add Icing:** Decorate with a drizzle of chocolate or icing or dip into chocolate to create elevated cookies.

**Sparkle:** Feel free to use edible foils or glitter sprinkles to make these cookies the stars of the show. Perfect for facebook or pinterest.

**Bake Hints:** Always use cool trays to keep dough from spreading.

**Flavored Sprinkles:** For even more flavor try flavored sprinkles, they really up the flavor of your sprinkle cookies.

# SUGAR COOKIES WITH HERSHEY KISSES

Prep Time: 10 mins

Cook Time: 15 mins

Servings: 72 cookies

## INGREDIENTS

- ¾ Cups Butter—softened
- ¼ Cup Shortening
- 1 ½ Cups Sugar
- 2 Eggs
- 1 ½ tsp Vanilla
- 2 ½ Cups Flour
- 1 Box Instant Vanilla Pudding
- 1 tsp Baking Powder
- ½ tsp Salt
- 70-80 Hershey Kisses
- 2 Cups Powdered Sugar



5 from 2 votes

## INSTRUCTIONS

1. Cream together butter, shortening, and sugar with an electric mixer.
2. Add in eggs, vanilla, and instant pudding mix.
3. Continue mixing until thoroughly incorporated.
4. In a separate bowl stir together flour, baking powder and salt.
  5. Add the four mixture to the butter mixture a little at a time mixing between additions until all the flour is incorporated.
6. Scoop out dough by the tablespoonful.
7. Make a ball with the dough and then press a Hershey Kiss into the center.
8. Pinch the dough up and around the kiss to create a cone shaped ball of dough.
9. Repeat until all dough is used.
10. Place the cookies in the refrigerator for at least an hour.
11. When ready to bake preheat the oven to 350 and line a baking sheet with parchment paper.
12. Place the chilled cookies on a baking sheet about 2 inches apart.
13. Bake for 12-15 minutes or until set and lightly golden brown around the edges.
14. Remove from the oven and allow to cool on the baking sheet for about 5 minutes or until cool enough to handle but still warm.
15. Place the powdered sugar in a bowl.
16. Place the warm cookies in the bowl of powdered sugar and gently roll to coat.
17. Place on a cooling rack to cool completely.
18. Once the cookies are cooled completely roll them in the powdered sugar again to coat in another layer.

## NOTES

**Chill:** Make sure you chill your dough before baking so that the cookies keep their cone shape.

**Don't overbake:** Hershey kiss sugar cookies are supposed to be light and airy. Make sure you don't overbake them or else they will come out flat and brittle.

# SWIRLED COOKIES

Prep Time: 10 mins

Cook Time: 11 mins

Servings: 24 cookies

## INGREDIENTS

- 2 rolls ready-made sugar cookie dough - divided
- 1 cup sprinkles - I used red, pink and white nonpareils
- Red liquid food dye
- 2 tablespoons all-purpose flour



5 from 1 vote

## INSTRUCTIONS

1. Allow the cookie dough rolls to come to room temperature. Place 1 roll of ready-made cookie dough in a large mixing bowl.
2. Add ½ teaspoon of food dye to the cookie dough. Blend by hand or with a hand mixer until the color is evenly mixed in. If a darker color is desired add several drops in and mix. Continue to do this until the cookie dough reaches the desired color.
3. Place a roll of cookie dough on a piece of parchment paper, sprinkle lightly with flour to make the parchment easier to remove, cover with another piece of parchment and roll until about ½ an inch thick.
4. Repeat this process with the colored cookie dough.
5. Peel back the top parchment on both rolled cookie doughs. Place the uncolored dough on top of the pink dough. Starting on one end, use the parchment paper to guide the dough as you begin to roll it.
6. Place the roll of dough into the refrigerator for about 30 minutes to make it easier to handle in the next step.
7. On a large baking sheet, one with an edge, evenly spread the sprinkles out.
8. Place the cookie dough on the baking sheet and roll/press sprinkles all over the cookie dough.
9. Preheat the oven to 350 degrees.
10. Cut the roll of cookie dough into slices ¼ inches thick.
11. Place sliced cookies 2 inches apart on an ungreased cookie sheet.
12. Bake 11-14 minutes or until the edges/cookies are light golden brown.
13. Remove from the oven and cool for 5 minutes before removing from the baking sheet.

## NOTES

**This Recipe Can be Doubled:** Easy double this recipe by increasing the ingredients proportionally. Cook in batches.

**Pre-slice if Freezing:** You can freeze the raw dough to always have cookies on hand whenever a craving hits. Cut into slices and freeze. No need to thaw, bake directly from freezer.

**Store with Bread Slice:** To keep those cookies fully fresh for 5 days, store with a slice of bread as it will ensure the cookies stay moist. Trust me this hack is a serious game changer for almost all of your cookies recipes.

**Chocolate:** Make this recipe with a chocolatey twist, add cocoa powder to one tube to make chocolate dough and coat the mixture with chocolate sprinkles or mini chocolate chips.

# TEXAS SHEETCAKE COOKIES

Prep Time: 10 mins

Cook Time: 8 mins

Servings: 24 cookies

## INGREDIENTS

### COOKIES:

- 1 box chocolate cake mix
- 2 eggs - whisked
- 1/3 cup oil

### FROSTING:

- 1/2 cup butter
- 2 tablespoons cocoa powder
- 3 tablespoons milk
- 2 1/2 cups powdered sugar

## INSTRUCTIONS

### COOKIES:

1. Preheat oven to 350 degrees and line a baking sheet with parchment paper.
2. In a large bowl combine cake mix, eggs, and oil until well combined - mixture will be thick.
3. Scoop batter onto baking sheet and bake 7-8 minutes.
4. Cool 5 minutes on sheet before moving to rack.

### FROSTING:

1. In a saucepan over medium heat whisk butter, cocoa powder, and milk until butter is melted and smooth.
2. Remove from heat and whisk in powdered sugar until smooth.
3. Spoon frosting on each cookie.

## NOTES

**This Recipe Can be Doubled:** If you are making these brownie cake cookies for a large gathering or party you can easily double the recipe by proportionally increasing the ingredients to fit your desired yield.

**Vanilla Cake Mix:** For a slight variation to these cookies, you use can vanilla cake mix to have a chocolate and vanilla cookie.

**Add Nuts:** To add more a little crunch to the cake like cookies you add nuts like pecans or walnuts.



5 from 3 votes

# THUMBPRINT KISS COOKIES

HERSHEY



5 from 5 votes

Prep Time: 10 mins  
Cook Time: 10 mins  
Servings: 48 cookies

## INGREDIENTS

- 1/2 cup shortening
- 3/4 cup Creamy Peanut Butter
- 2/3 cup granulated sugar - divided
- 1/3 cup light brown sugar - packed
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 48 Hershey's Kisses

## INSTRUCTIONS

1. Preheat oven to 375 degrees F.
2. Beat shortening and peanut butter in large bowl until thoroughly combined.
3. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy.
4. Add egg, milk and vanilla; beat well.
5. In a separate bowl, stir the flour, baking soda and salt together.
6. With the mixer running, slowly add the dry ingredients into peanut butter mixture.
7. Form dough into 1-inch balls and roll in remaining granulated sugar.
8. Place cookie balls on ungreased cookie sheet.
9. Bake for 8 to 10 minutes or until lightly browned.
10. While cookies are baking, remove wrappers from Hershey Kisses.
11. When cookies have finished baking, immediately press a Hershey Kiss into the center of each cookie; cookie will crack around edges.
12. Remove from cookie sheet to wire rack and cool completely before storing.

## NOTES

**This Recipe Can be Doubled:** These cookies go fast so make it a double batch for gift giving.

**Thick:** Make the cookies in an hors d'oeuvre pan and replace the chocolate kisses with miniature peanut butter cups.

**Add Sprinkles:** Festive sprinkles to up your Christmas spirit.

**Remember:** Make sure you mark your cookies, so if anyone has a peanut allergy they can avoid.

**Variation tip:** Make a chocolate cookie dough or a sugar cookie dough to make these thumbprint cookies with kisses.

**Alternate ingredient:** Color the cookie dough with food coloring in beautiful Christmas colors.

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