

## **RASPBERRY LEMON COOKIES**

YIELD 24 COOKIES

### INGREDIENTS

1/2 cup unsalted butter, softened  
1 cup granulated sugar  
1/2 teaspoon vanilla  
1 large egg  
1/2 lemon, zest and juice  
1/4 teaspoon salt  
1/4 teaspoon baking powder  
1/8 teaspoon baking soda  
1 1/2 cups all-purpose flour  
3/4 cup frozen or fresh raspberries, coarsely chopped.

### DIRECTIONS

1. Preheat the oven to 350 degrees. Line 2 cookie sheets with parchment paper or silicone baking mats. Set aside.
2. In a large bowl, or the bowl of a stand mixer, cream together the butter and sugar until light and fluffy. Add the vanilla, egg, lemon zest and juice and mix well, scraping down the sides of the bowl as needed. Add salt, baking powder, baking soda and flour and mix until combined. Add in the raspberries and mix briefly to incorporate them.
3. Drop the dough by tablespoonful (a cookie scoop works best here, the dough is extremely sticky, but 2 spoons work too, the cookie will be less uniform) onto the prepared cookies sheet. Bake 14-16 minutes or until they are brown on the edges and no longer shiny. Allow to cool 10 minutes before transferring them to a rack.

## **CHOCOLATE MINT COOKIES**

YIELD 4 DOZEN COOKIES

### INGREDIENTS

- 1 cup butter, softened (2 sticks)

- 1/2 cup sugar
- 2 tsp mint extract
- 2 cups flour
- 1 tsp baking powder
- 1/4 tsp salt
- 10-15 drops green food coloring
- 2 cups melting chocolate\*
- festive sprinkles

## DIRECTIONS

- 1 With an electric mixer, cream the butter with the sugar until the mixture is light and fluffy. Add in mint extract and coloring.
  - 2 Add flour, baking powder and salt. Mix until it forms a dough.
  - 3 Divide the dough in half. On a sheet of wax paper, form each half into an 8-inch log. Chill the logs, wrapped in the wax paper, for at least 2 hours or overnight. (If you're pressed for time, 30 minutes in the freezer works well, too!) I always aim for round logs and end up with more oval shape. It works!
  - 4 Heat the oven to 300°F.
  - 5 Cut the logs into 1/4-inch-thick slices with a sharp knife.
  - 6 Arrange the slices 2 inches apart on parchment-lined baking sheets.
  - 7 Bake the cookies on the top rack of the oven for 22-26 minutes.
  - 8 Transfer to wire racks to cool. Heat chocolate in microwave for 1 minute, stir gently and continue heating in 15 second increments until smooth.
  - 9 Dip 3/4 of the cookie into chocolate into. Set on wax paper and add holiday sprinkles. Do not remove until cool and set.
- \*You can use chocolate chips + 1 tsp coconut oil or shortening mixed in in place of melting chocolate.

## **STRAWBERRY CHOCOLATE CHIP COOKIES**

### INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda

- 1/2 teaspoon salt
- 12 Tablespoons UNSALTED butter, softened
- 1/2 cup granulated sugar
- 3/4 cup light brown sugar, packed
- 1 Tablespoon vanilla extract
- 2 large eggs
- 1/2 cup fresh strawberries, chopped into small pieces
- 1 cup milk chocolate chips/white chocolate chips
- additional chocolate chips, for topping

## DIRECTIONS

1 Preheat oven to 370 degrees. Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

2 Whisk together the flour, baking soda, and salt in a medium size bowl. Set aside.

3 In a large bowl, using an electric or stand mixer, cream together the butter, granulated sugar, light brown sugar, and vanilla extract until combined.

4 Add eggs one at a time, mixing between each egg.

5 Add flour mixture and mix until just combined. DO NOT OVERMIX.

6 Using a spatula, stir in fresh strawberries and chocolate chips until combined.

7 Using a cookie scoop/ice cream scooper, scoop dough into balls about 2 Tablespoons each and place onto prepared baking sheet.

8 Bake for 10 minutes, rotate baking sheet clockwise and bake for additional 4-5 minutes or until golden brown around the edges.

9 Immediately after taking cookies out of the oven, place additional chocolate chips on top of cookies and let cool for 5 minutes on baking sheet before moving them to a wire rack.

## **ORANGE DELIGHT COOKIES**

YIELD 4 DOZEN COOKIES

## INGREDIENTS

1 ½ cup sugar

3/4 cup shortening  
2 eggs  
1 1/2 Tablespoons grated orange rind  
3 cups all-purpose flour  
1/2 teaspoons soda  
2 teaspoons baking powder  
1 teaspoon salt  
1/3 cup sour milk  
½ teaspoon vanilla  
3/4 cup chopped nuts (optional)

#### DIRECTIONS

Mix sugar, shortening, eggs until creamy. Add orange rind, sifted dry ingredients, sour milk and vanilla. Add nuts, if desired. Drop by teaspoons on greased cookie sheet. Bake 12-15 minutes at 375 degrees.

#### Topping:

2 teaspoons grated orange rind  
1 c granulated sugar  
1/3 cup orange juice.

Mix ingredients for topping before making cookies. Let stand. When cookies are removed from oven, spoon on topping while cookies are hot. Cool and serve.

### **HOLY CANNOLI COOKIES**

YIELD 36 COOKIES

#### INGREDIENTS

- 1 cup unsalted butter softened
- 1 cup granulated sugar
- 2 large eggs
- 1/2 cup ricotta cheese
- 1 teaspoon vanilla extract
- 3/4 teaspoon ground cinnamon

- 1 teaspoon fresh orange zest
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- 1 10 oz bag mini chocolate chips divided
- 1 cup chopped pistachios

## DIRECTIONS

1 In a large mixing bowl cream the butter and sugar together with an electric mixer until light and fluffy. Mix in the eggs then ricotta cheese until well combined then mix in the vanilla extract, cinnamon, and fresh orange zest.

2 Next, mix in the baking powder, baking soda, and salt until well combined. Mix in the flour. Stir in 1 cup of chocolate chips and the pistachios. Cover and refrigerate the dough for at least one hour.

3 Preheat oven to 375 degrees. Line baking sheets with parchment paper or lightly grease.

4 Using a medium cookie scoop or spoon, drop about 1 1/2 Tablespoons of cookie dough for each cookie leaving about 2 inches between each cookie.

5 Bake cookies at 375 degrees for about 8-11 minutes or until golden brown around the edges. Cool slightly then move to wire racks to cool completely.

6 Microwave remaining chocolate chips on high in a small microwave safe bowl in 20 second intervals, stirring after each interval until melted and smooth. Spoon melted chocolate into a small resealable bag, clip one corner slightly, then drizzle melted chocolate over cookies. Let cool for chocolate to set.

## **CHERRY ICEBOX COOKIES**

YIELD 6 DOZEN COOKIES

## INGREDIENTS

1 cup butter, softened

1 cup sugar  
1/4 cup packed brown sugar  
1 egg  
1 teaspoon vanilla extract  
3 ¼ cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon ground cinnamon  
1/4 teaspoon cream of tartar  
1/4 cup maraschino cherry juice  
4 ½ teaspoons lemon juice  
1/2 cup chopped walnuts  
1/2 cup chopped maraschino cherries

#### DIRECTIONS

In a large bowl, cream butter and sugars until light and fluffy. Beat in the egg, cherry and lemon juices and vanilla. Combine dry ingredients; gradually add to creamed mixture and mix well. Stir in nuts and cherries.

Shape into four 12-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours or until firm.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 375°F for 8-10 minutes or until the edges begin to brown. Remove to wire racks to cool.