

Fudgy Mint

Ingredients

- 1 package devil's food cake mix (regular size)
- 1/2 cup butter, softened
- 2 large eggs, room temperature
- 1 tablespoon water
- 2 tablespoons confectioners' sugar
- 2 packages (5 ounces each) chocolate-covered thin mints

Directions

- Preheat oven to 375°. In a large bowl, mix cake mix, butter, eggs and water to form a soft dough. Shape dough into 1-in. balls; roll in confectioners' sugar. Place 2 in. apart on ungreased [baking sheets](#). Bake until set, 8-10 minutes. Immediately press a mint into center of each cookie. Cool on pans 2 minutes. Remove from pans to wire racks to cool.

Pecan Roll-Ups

Ingredients

- 1 cup butter, softened
- 1 package (8 ounces) cream cheese, softened
- 1/4 teaspoon salt
- 2 cups all-purpose flour
- 1-1/4 cups confectioners' sugar, divided
- 96 pecan halves (about 2 cups)

Directions

- In a large bowl, beat butter, cream cheese and salt until smooth. Gradually beat in flour. Divide dough in half; shape each into a disk. Wrap in plastic; refrigerate 2 hours or until firm enough to roll. Preheat oven to 350°. Dust a work surface with about 2 tablespoons confectioners' sugar. Roll one portion of dough into an 18x8-in. rectangle; cut dough crosswise into six 3-in.-wide sections. Cut each section crosswise into eight 1-in.-wide strips. Roll each strip around a pecan half; place 1 in. apart on ungreased [baking sheets](#). Repeat with remaining dough and pecans, dusting work surface with an additional 2 tablespoons confectioners' sugar. Bake 12-15 minutes or until bottoms are lightly browned. Remove to wire racks to cool completely. Place remaining confectioners' sugar in a shallow bowl. Roll cookies in sugar, coating well.
- **Freeze option:** Bake and roll cookies in confectioners' sugar as directed. Freeze in freezer containers, separating layers with waxed paper, up to 3 months. Thaw before serving; dust with additional confectioners' sugar.

Key Lime Snowball Cookies

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup cornstarch
- 1 cup [butter](#) softened
- 1/2 cup powdered sugar
- 2 tbsp key lime juice
- 3 tbsp key lime zest
- plus more powdered sugar for dusting

Instructions

- Whisk together the flour and cornstarch. Set aside.
- Beat butter and powdered sugar together until light and fluffy.
- Beat in key lime juice and zest..
- Mix in flour mixture just until combined.
- Refrigerate dough for at least 1 hour.
- Preheat oven to 350F.
- Line cookie sheets with parchment paper or spray with cooking spray.
- Scoop out cookie dough (about 1.5 tablespoons) and form into a ball.
- Place on prepared cookie sheet and bake for 17-19 minutes or just until tops begin to turn golden.
- Remove and promptly sift powdered sugar over the top of the cookies. Lots of powdered sugar. Let the cookies cool completely on the cookie sheets. Do not move them until they have cooled.
- Store in an airtight container for up to 1 week.

Bite-Size Cinnamon Roll Cookies

Ingredients

- 1/2 cup packed brown sugar
- 4 teaspoons ground cinnamon
- 1-1/4 cups butter, softened
- 4 ounces cream cheese, softened
- 1-1/2 cups sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 teaspoons grated orange zest
- 4-1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon active dry yeast
- 1/2 teaspoon salt
- **GLAZE:**
- 1 cup confectioners' sugar
- 2 tablespoons 2% milk
- 1 teaspoon vanilla extract

Directions

- In a small bowl, mix brown sugar and cinnamon until blended. In a large bowl, cream butter, cream cheese and sugar until light and fluffy. Beat in eggs, vanilla and orange zest. In another bowl, whisk flour, baking powder, yeast and salt; gradually beat into creamed mixture.
Divide dough into four portions. On a lightly floured surface, roll each into an 8x6-in. rectangle; sprinkle with about 2 tablespoons brown sugar mixture. Roll up tightly jelly-roll style, starting with a long side. Wrap in plastic. Refrigerate 1 hour or until firm.
Preheat oven to 350°. Cut dough crosswise into 3/8-in. slices. Place 1 in. apart on greased [baking sheets](#). Bake 8-10 minutes or until bottoms are light brown. Remove from pans to wire racks to cool completely. In a small bowl, whisk glaze ingredients. Dip tops of cookies in glaze. Let stand until set. Store in an airtight container.

Pecan Thumbprints

Ingredients

- 1/2 cup butter, softened
- 1/4 cup packed brown sugar
- 1 egg yolk
- 1/2 teaspoon vanilla extract

- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1 egg white, lightly beaten
- 3/4 cup finely chopped pecans or walnuts
- 1/2 cup preserves or jelly of your choice

Directions

- In a large bowl, cream butter and brown sugar until light and fluffy. Beat in egg yolk and vanilla. Combine flour and salt; gradually add to creamed mixture and mix well. Shape dough into 1-in. balls; roll in egg white, then in pecans. Using the end of a wooden spoon handle, make an indentation in the center of each ball. Cover and freeze until firm. Transfer cookie dough balls to a large resealable plastic freezer bag. May be frozen for up to 3 months. To use frozen cookie dough: Place dough balls 2 in. apart on [baking sheets](#) coated with cooking spray. Bake at 350° for 17-20 minutes or until set. Remove to wire racks. While warm, fill each with a teaspoonful of preserves. Cool completely.

Editor's Note: To prepare cookies without freezing, shape dough into 1-in. balls; roll balls in egg white, then in nuts. Place 2 in. apart on baking sheets coated with cooking spray. Using the end of a wooden spoon handle, make an indentation in the center of each ball. Bake at 350° for 12-14 minutes or until lightly browned. Remove to wire racks. While warm, fill each with a teaspoonful of preserves. Cool completely.

Apricot Walnut Rugelach (Rogaliki)

Ingredients

- 3 cups [flour](#)
- 1 1/2 cup butter cold
- 1 8 oz pkg. cream cheese, cold
- 1 egg yolk
- Pinch [of salt](#)
- 1 cup Jam
- 1 cup toasted walnuts
- [powdered sugar](#) optional
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Instructions

- Sift the flour and salt into a large mixing bowl.
- Slice the cold butter into cubes and cut it into the flour using a pastry cutter. Continue cutting through until the pieces of butter are about the size of a pea.
- Add the cream cheese and continue to cut through until the cream cheese is pea sized as well.
- Add the egg yolk to the flour and butter and begin working it in with your hands. Continue to mend the dough together until it begins to take shape. Careful not to over mix the dough.
- Cover the dough with plastic wrap and refrigerate for at least 30 minutes. Remove the dough from the refrigerator and divide it into 8 equal pieces.
- Take one piece at a time and roll it out to a circle 12 inches in diameter.
- Spread 2 tbsp of apricot jam onto the entire piece of dough. Then sprinkle 2 tbsp finely chopped walnuts on top.
- Cut the round dough into 12 equal slices. If you don't have a pastry knife, use a pizza cutter for this step.
- Tightly roll each rugalech starting from the wider end.
- Place the rugalech onto a baking sheet lined with parchment paper and bake at 360 degrees Fahrenheit for 15-20 minutes or unit golden brown.
- Once they are cooled to room temperate roll them in powdered sugar.

Lemon Snowdrops

Ingredients

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 1/4 teaspoon salt
- 1 teaspoon lemon extract
- 2 cups all-purpose flour
- Sugar

- **FILLING:**
- 1 large egg, room temperature, lightly beaten
- 2/3 cup sugar
- 2 teaspoons grated lemon zest
- 3 tablespoons lemon juice
- 4 teaspoons butter
- Additional confectioners' sugar, optional
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Directions

- Preheat oven to 350°. Cream butter, confectioners' sugar and salt until light and fluffy. Beat in extract. Gradually beat in flour. Shape teaspoonfuls of dough into balls (if necessary, refrigerate dough, covered, until firm enough to shape). Place 1 in. apart on ungreased [baking sheets](#); flatten slightly with bottom of a glass dipped in granulated sugar. Bake until light brown, 10-12 minutes. Remove cookies from pans to wire racks to cool completely. For filling, whisk together egg, sugar, lemon zest and lemon juice in a small heavy saucepan over medium-low heat until blended. Add butter; cook over medium heat, whisking constantly, until thickened and a thermometer reads at least 170°, about 20 minutes. Remove from heat immediately (do not allow to boil). Transfer to a small bowl; cool. Press plastic wrap onto surface of filling. Refrigerate until cold, about 1 hour. To serve, spread lemon filling on half of cookies; cover with remaining cookies. If desired, dust with confectioners' sugar. Store leftovers in refrigerator.
- **Freeze option:** Freeze unfilled, undecorated cookies in freezer containers. To use, thaw cookies in covered containers. Fill and decorate as directed.

Glazed Apple Cookies

Ingredients

- 1/2 cup shortening
- 1 1/3 cups packed light brown sugar
- 1 egg
- 2 cups all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1 cup apples peeled, cored, and finely diced
- 1 cup raisins
- 1/4 cup milk
- 1 1/2 cups powdered sugar
- 1 tbsp butter
- 1/2 tsp [vanilla extract](#)
- 2 1/2 tbsp half and half
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Instructions

- Preheat oven to 400 degrees
- Beat shortening, brown sugar, and egg together until light and fluffy
- In a separate bowl, stir together flour, baking soda, salt, cinnamon, cloves, nutmeg
- Stir half of the dry ingredients into creamed mixture
- Stir in apples and raisins, then stir in remaining half of dry ingredients and milk
- Mix well
- Drop batter (from about a big tablespoon) 2 inches apart onto a lightly greased baking sheet
- Bake for 10-12 minutes (I did 8-9 minutes because we like them soft and they were perfect)
- Make glaze: combine powdered sugar, butter, vanilla and half and half and beat until smooth
- Remove cookies and put on cooling racks
- Spread glaze on warm cookies
- Enjoy

Pumpkin/Pineapple Cookies

Ingredients

- 1/2. cup butter or regular margarine
- 1 cup firmly packed
- 1/2 cup white sugar
- 1 egg
- **1 cup canned pumpkin**
- **1/2 cup drained crushed pineapple**
- **1 cup chopped pecans**
- **1 cup quick-cooking rolled oats**
- **2 cups sifted flour**
- 1/2 teaspoon baking powder
- 1/2. teaspoon baking soda
- 1/2. teaspoon salt
- 2 teaspoons ground cinnamon
- 1/4 cup milk

Directions

- Cream butter and sugars until light and fluffy.
- Beat in egg, then beat in pumpkin and pineapple.
- Stir in nuts and oats.
- Sift together dry ingredients and add alternately with milk to creamed mixture.
- Drop by teaspoonfuls about 2" apart onto a greased baking sheet.
- Bake in a 350-f oven for 8-10 minutes.
- Place cookies on a rack to cool.