



Holiday Cookie Recipe eBook

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Jacob's Sugar Bear Sugar Cookies



INGREDIENTS

2-3/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup butter, softened
1-1/2 cups white sugar
1 egg
1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda and baking powder. Set aside.
2. In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.
3. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

Molly's Oh Yeah! Oatmeal Cookies



INGREDIENTS

1 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1-1/2 teaspoons ground cinnamon
3 cups quick-cooking oats

DIRECTIONS

1. In a medium bowl, cream together butter, white sugar and brown sugar. Beat in eggs one at a time, then stir in vanilla. Combine flour, baking soda, salt and cinnamon; stir into the creamed mixture. Mix in oats. Cover and chill dough for at least one hour.
2. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. Roll the dough into walnut-sized balls, and place 2 inches apart on cookie sheets. Flatten each cookie with a large fork dipped in sugar.
3. Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

James' Perfect Snowball Cookies



INGREDIENTS

1/2 cup powdered sugar
1 cup margarine or butter, softened
2 teaspoons vanilla
2 cups all-purpose or unbleached flour
1 cup finely chopped or ground almonds
or pecans
1/4 teaspoon salt
Plenty of extra powdered sugar!

DIRECTIONS

1. Heat oven to 325 F. In large bowl, beat ½ cup powdered sugar, margarine and vanilla until light and fluffy.
2. Lightly spoon flour into measuring cup; level off. Add flour, almonds and salt; mix until dough holds together.
3. Shape into 1-inch balls. Place 1 inch apart on ungreased cookie sheets. Bake at 325 F for 15-20 minutes or until set but not brown.
4. Immediately remove from cookie sheets. Cool slightly; roll in powdered sugar. Cool completely; roll again in powdered sugar. Makes approx. 5 dozen cookies.

Haidee's **Cheer Up Chocolate Chippers**

INGREDIENTS

2-1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup (2 sticks) butter, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 teaspoon vanilla extract
2 large eggs
2 cups (12-ounce package) semi-sweet
chocolate morsels
1 cup chopped nuts (Optional). If omitting,
add 1 to 2 tablespoons of all-purpose flour).

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoons onto ungreased baking sheets.
3. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.



Itty-Bitty Teeny-Tiny Pecan Pies



INGREDIENTS

3 1/2 sticks of butter
10 ounces cream cheese (softened)
4 cups flour
4-5 eggs
3 cups light brown sugar
4 tablespoons melted butter
1/2 teaspoon vanilla
1 1/2 cups chopped pecans (shelled)

DIRECTIONS

1. Heat oven to 350 F. Start with crust: gently mix just until blended.
2. Shape into small balls about the size of a quarter. Press into mini cupcake tins.
3. Next, mix syrup well and place 1 teaspoon syrup in each cup. Cover with 1 teaspoon pecans.
4. Bake at 350 F for approx. 20 minutes. Makes approx. 96 cookies.

Frosty Chocolate Crinkle Cookies

INGREDIENTS

- 1/2 cup cocoa powder, (unsweetened)
- 1 cup granulated sugar
- 1/2 cup vegetable oil, (or canola, or light olive oil)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup confectioners' sugar

DIRECTIONS

1. Preheat oven to 350 degrees F. In a mixing bowl, combine sugar, cocoa powder, oil, vanilla extract and eggs. Whisk until the mixture is smooth.
2. In a separate bowl, combine flour together, baking powder and salt. Add the flour mixture to the cocoa mixture and stir to combine. Cover the dough with plastic wrap and refrigerate for at least 3 hours (but overnight is best!).
3. Roll out cookie dough into even-sized balls (it's easier to roll with wet hands) and generously roll each into powdered sugar.
4. Place cookies on a baking sheet, being sure to leave space between each of the cookies. Bake for 10-12 minutes, depending on the size of the cookies. Cookies will come out soft but will harden as they cool down. Allow cookies to slightly cool. Then, move them to a wire rack to fully cool down. This recipe makes about 20-22 cookies.





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happy holiday!*

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