

## **SLOW Cookie Exchange Recipes 2022**

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Questions or corrections? Email [cgrau8@gmail.com](mailto:cgrau8@gmail.com)

## **Double Chocolate Chewy Peppermint Cookies**

Lisa Ramsey

Makes 4 dozen

### Ingredients

2 cups unsalted butter, softened  
3 cups sugar  
4 large eggs  
1 tsp natural peppermint extract  
5 – 5-1/4 cup unbleached all-purpose flour  
1-1/3 cup cocoa powder  
1 tsp salt  
2 tsp baking soda  
1 tsp baking powder  
Crushed candy canes (4-5)  
1-1/3 cup dark, bittersweet or semisweet chocolate chips

1. Preheat oven to 350 degrees F (176 C).
2. In a large bowl, cream the butter and sugar together for about 1-2 minutes. Add egg, peppermint extract and beat until light and fluffy, scraping down the sides to ensure even mixing.
3. Add flour, salt, cocoa powder, baking soda and powder to a sifter and sift gradually over the wet ingredients, mixing as you go. Mix until well combined.
4. Add chocolate chips and stir in with a mixing spoon. Chill in the freezer for 10 minutes.
5. Form the dough into small balls (heaping 1 Tbsp) and place 1.5 inches apart on an ungreased or parchment-lined baking sheet. Press the tops down and then top with a few more chocolate chips if desired.
6. Bake for 10-12 minutes – the edges should start to dry but the tops will still be slightly soft looking. Let set on the cookie sheet for a few minutes more but sprinkle crushed candy cane on immediately.
7. Transfer to a cooling rack to rest until completely cooled. Store in an airtight container to keep fresh for up to a few days or freeze for several weeks.

## **Spritz Cookies**

Dee Weinke

Quantity Varies\*

### Ingredients

1 lb salted butter softened

2 eggs

½ tsp salt

1 ½ cup sugar

1 tsp vanilla

5 cups flour

Cook for 13 minutes at 350 degrees

\*I never know because hubby snitches raw dough when he can get away with it

## **Spritz Cookies**

Callahan & Betty Crocker

Quantity: 3 dozen

### Ingredients

1 cup butter, softened

½ cup sugar

2 ¼ cup flour

½ tsp salt

1 egg

1 tsp vanilla or almond

Cook for 6-9 minutes at 400 degrees

## Snowball Cookies

Snowball cookies are a favorite Christmas cookie recipe, and these pecan-filled cookies are scrumptious all year round.

<https://www.landolakes.com/recipe/20055/snowball-cookies/>

Via Landolakes provided by Susan Corsello

Prep Time: 30 minutes Total Time: 1hr 45 min Makes 48 cookies

### Ingredients

**8 ounces (2 cups)** pecans  
**2 cups** all-purpose flour  
**1/4 teaspoon** salt  
**1 cup** Land O Lakes® Butter, softened  
**1/4 cup** granulated sugar  
**1 teaspoon** vanilla extract  
**1/2 cup** powdered sugar

### How to make

1. Heat oven to 325°F.
2. Process pecans in food processor until finely chopped. Transfer chopped pecans to bowl; stir in flour and salt. Set aside.
3. Cream butter and granulated sugar in medium bowl 2 minutes or until fluffy. Beat in vanilla. *Reduce speed to low*; add nut mixture. Beat just until dough is combined.
4. Working with 1 tablespoon dough, shape dough into 1-inch balls. Place, 1 inch apart, onto ungreased cookie sheets. Bake 16-18 minutes or until very lightly browned. Let cookies cool on cookie sheet 5 minutes; transfer to cooling rack to cool completely.
5. Place powdered sugar into shallow bowl; roll cooled cookies in sugar to coat. Store in airtight container. If necessary, re-roll cookies in powdered sugar before serving.

#### Tip #1

These cookies have many names depending on where you live! Russian tea cakes, Mexican wedding cakes and snowballs are all similar cookies with just slight variations.

#### Tip #2

Pecans can be purchased as halves or pieces. Finely chop by hand or pulse a few times in a food processor to save time.

#### Tip #3

These cookies have many names depending on where you live! Russian tea cakes, Mexican wedding cakes and snowballs are all similar cookies with just slight variations.

#### Tip #4

These cookies have many names depending on where you live! Russian Tea Cakes, Mexican Wedding Cakes and snowballs are all similar cookies with just slight variations.

#### Tip #5

Pecans can be purchased as halves or pieces. Using the food processor to chop the pecans delivers the best results for this cookie. It will give you just the right amount of finely chopped nuts and nut crumbs, creating a not-too-dry dough that gives the finished cookies a delicate texture.

## Mrs. Sigg's Snickerdoodles

Try this snickerdoodle recipe for soft and chewy cinnamon-sugar cookies that everyone will enjoy. With crispy edges, chewy centers, and a deliciously spiced sugar coating, these cookies are a crowd please for sure. These snickerdoodle cookies have become very popular with my friends at church — and my pastor loves them. You will too!

<https://www.allrecipes.com/recipe/10687/mrs-siggs-snickerdoodles/>

Prep Time: 20 minutes Cook Time: 10 minutes Total Time: 30 minutes

### Ingredients Cookies:

1 ½ cups white sugar  
½ cup butter, softened  
½ cup shortening  
2 large eggs  
2 teaspoons vanilla extract  
2 ¾ cups all-purpose flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
¼ teaspoon salt

### Cinnamon-Sugar Coating:

2 tablespoons white sugar  
2 teaspoons ground cinnamon

### Directions

Step 1 Preheat the oven to 400 degrees F (200 degrees C).

Step 2 Make cookies: Beat sugar, butter, shortening, eggs, and vanilla in a large bowl until smooth and creamy.

Step 3 Whisk flour, cream of tartar, baking soda, and salt together in a separate bowl. Gradually mix dry ingredients mixture into the wet ingredients just until combined. Shape dough into walnut-sized balls.

Step 4 Make cinnamon-sugar: Combine sugar and cinnamon in a small bowl or zip-top plastic bag.

Step 5 Place dough balls in cinnamon-sugar and roll or shake until coated. Place 2 inches apart on ungreased baking sheets.

Step 6 Bake in the preheated oven until set but not too hard, 8 to 10 minutes, switching racks halfway through.

Step 7 Remove from the oven and immediately transfer to wire racks to cool

# Oatmeal Craisins Chocolate Chunk Cookies

Jo Ellen Krantz

These oatmeal craisin cookies are full of chocolate chunks.

<https://farmerowned.com/featuredRecipe/101/Oatmeal-Craisins-Chocolate-Chunk-Cookies/>

Prep Time: 10 minutes Cook Time: 12 minutes Quantity: 2 ½ doz

## Ingredients

2/3 cup butter or margarine, softened

2/3 cup brown sugar

2 large eggs

1 1/2 cups old-fashioned oats

1 1/2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1 5-ounce package [Ocean Spray® Craisins® Original Dried Cranberries](#)

2/3 cup 2/3 cup white or semi-sweet chocolate chunks or chips

## Directions

Preheat oven to 375°F.

Using an electric mixer, beat butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda and salt in a separate mixing bowl. Add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and chocolate chunks.

Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

## Ultimate Chewy Ginger Snaps

Cindy Grau We love our cookies under baked and a little gooey, so we seldom go over the 8.5- minute mark in the oven. Try half dipping them in dark chocolate after they cool – unbelievable! We’ve also tried using Ghee in place of unsalted butter. That works, too, and yields a slightly different texture and flavor.

<https://gingerpeople.com/recipes/ultimate-chewy-ginger-snaps/>

Prep Time: 10 minutes Cook Time: 8 - 10 minutes Chill: 1 Hr Quantity: 2 dozen

### Ingredients:

- 2-1/4 cups plus 2 tablespoons all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, softened (or try 4th & Heart Ghee)
- 1 cup granulated sugar
- 1/4 cup dark molasses, preferably Black Strap
- 1 large egg, at room temperature
- 1/2 cup [The Ginger People® Crystallized Ginger](#), (chop finer if you wish)
- 1/2 cup coarse raw sugar (Turbinado sugar)

### directions

1. Preheat oven to 375°F. Line baking sheets with parchment paper, if desired.
2. Mix first 6 ingredients (flour, baking soda and spices) together in a bowl. Set aside.
3. Beat butter and granulated sugar in a large bowl with an electric mixer until light and creamy.
4. Beat in molasses and egg.
5. Add dry ingredients to wet mixture. Mix well.
6. Chop Crystallized Ginger and stir into mixture. Chill dough one hour for easier handling.
7. Form into 1-1/4 ounce (about 1 1/2 inch) balls. Roll balls in Turbinado or other coarse sugar.
8. Place two inches apart on baking sheets. Bake 8-10 minutes. Remove from oven while centers are still soft. Let stand 1 minute. Cool completely on baking sheet or wire rack. Crinkled tops form as cookies cool.
- 9.

## Grinch Cookie Recipe –

*Julie Rink was unable to attend at the last minute but sent this recipe.*

[https://kathrynskitchenblog.com/wprm\\_print/21910](https://kathrynskitchenblog.com/wprm_print/21910)

Prep Time: 10 mins Cook Time: 10 mins Refrigerate Time: 20 mins Total Time: 45 mins

Servings: 21 cookies

Author: Kathryn Donangelo

## Equipment

- Mixing bowls
- Cookie sheets
- Cookie scoop

## Ingredients

- 1 box white or vanilla cake mix
- 2 whole eggs
- 1/2 cup vegetable or canola oil
- 10-15 drops green food gel
- 1 1/2 cups powdered sugar

## Instructions

1. In a large bowl, mix together cake mix, eggs, oil, and until combined. You can do this by hand, with an electric hand mixer, or stand mixer. Add drops of food gel until your desired shade of green (I usually use 10-15 drops). Mix again until cookie dough is combined.
2. Refrigerate dough for 20 minutes.
3. Preheat oven to 350 degrees F and line 2 baking sheets with parchment paper or silpat mats.
4. Place the powdered sugar in a shallow bowl or dish. Use a mini ice cream scoop (equivalent to 2 tablespoons) and roll cookie dough into powdered sugar until evenly coated.
5. Place on prepared cookie sheet and gently press a heart sprinkle in the center of each cookie and bake for 9-10 minutes or until the cookies are set and no longer doughy or too soft. Let the cookies cool for a few minutes before transferring them to a cooling rack.

## Sugar Cookies

Sara Greiner

## Ingredients

1 cup powdered sugar  
1 cup granulated sugar (plus additional sugar for rolling)  
1 cup butter  
1 cup vegetable oil  
Pinch of salt  
2 eggs  
1 teaspoon vanilla  
1 teaspoon baking soda  
1 teaspoon cream of tartar  
4 cups flour

## Directions

Beat sugars, butter, oil and salt very well. Add eggs and vanilla and mix until fluffy. Sift dry ingredients, add and mix well.

Roll into small balls, roll in sugar and place 1 inch apart on ungreased cookie sheet.

Partially flatten with bottom of a glass dipped in sugar.

Bake at 375 degrees for about 8 minutes.

## Original M&M Cookies Recipe

Makes 5 dozen – 2 ½ inch M&M Cookies

### Ingredients

2 ½ cups flour  
1 teaspoon salt  
1 teaspoon baking soda  
1 cup butter or shortening  
1 cup packed brown sugar  
½ cup sugar  
2 eggs  
2 teaspoons vanilla  
2 cups M&Ms (reserve ½ cup for decorating)

### Directions

1. Position one of your oven racks in the middle of your oven and preheat your oven to 375 degrees. Line baking sheets with parchment paper for best results. Otherwise, use ungreased cookie sheets.
2. In a medium size mixing bowl, whisk together the flour, salt and baking soda until well blended.
3. In a large mixing bowl, beat the butter (or shortening) and sugars with an electric mixer on medium-high speed until light and fluffy (This will take several minutes). Scrape down the sides of the bowl with a rubber spatula to make sure everything is well blended.
4. Beat in the eggs and vanilla until creamy.
5. Stir in flour mixture with a wooden spoon just until blended.
6. Stir in 1 ½ cups M&Ms
7. Drop dough by rounded teaspoonfuls onto prepared cookie sheets. Press several additional M&Ms into each cookie.
8. Bake one cookie sheet at a time in the middle rack of the oven for 9 to 12 minutes or until the cookies are golden brown around the edges and just set in the center.
9. Remove from the oven and transfer the cookies with a thin metal spatula to a wire rack to cool completely.



# Angeletti Cookies

Dee Dee Kohlndorfer

## Ingredients

- 8 tablespoons (1 stick) unsalted butter, melted
- 1/2 cup granulated sugar
- 1/2 teaspoon pure vanilla extract
- 2 large eggs
- 2 cups all-purpose flour, spooned and leveled, plus more for rolling the dough
- 2 teaspoons baking powder
- 1/4 teaspoon kosher salt
- Glaze:
  - 1 1/3 cups confectioners' sugar
  - 1/2 teaspoon pure vanilla extract
  - 2 tablespoons multicolor nonpareil sprinkles, for decoration (optional)

## Directions

1. Heat oven to 375° F.
2. In a medium bowl, whisk together the butter, granulated sugar, vanilla, and eggs until blended. Add the flour, baking powder, and salt and mix until just combined (do not overmix).
3. With floured hands, roll level tablespoonfuls of the dough into balls and place on parchment-lined baking sheets, spacing them 2 inches apart. Bake until puffed and the bottoms are pale golden, 7 to 8 minutes. Transfer to a rack to cool completely.
4. Make the glaze: In a small bowl, whisk together the confectioners' sugar, 2 tablespoons water, and the vanilla until the mixture forms a thick but pourable glaze (add more water if necessary).
5. Dip the top of each cookie into the glaze, rounded side up, on a rack set over a piece of parchment paper. Sprinkle with nonpareils, if using.
6. Allow the glaze to set, about 20 minutes. Store the cookies in an airtight container at room temperature for up to 5 days.

## **Mexican Wedding Cakes**

Callahan, Pillsbury or Grandma

Quantity: Makes 5 dozen

### Ingredients

1 cup powdered sugar  
2 cups butter softened  
2 teaspoon vanilla  
4 ½ cup flour  
1 cup finely chopped pecans  
½ teaspoon salt  
Additional powder sugar to coat

### Directions:

1. Shape dough in 1" balls.
2. Bake 10-12 minutes at 400 degrees
3. Roll in Powder sugar 2 times

## **Orange Drop Cookies**

Susan Corsello

### **Ingredients**

½ cup butter  
3 oz cream cheese  
½ cup sugar  
1 heaping teaspoon orange rind gratec / or lemonzest  
1 egg yolk  
1 tsp vanilla  
1 cup flour  
1 cup mini semi sweet chocolate chips

### **Directions:**

1. Mix according to order above.
2. Teaspoon out on to a greased cookie sheet
3. Bake 375 degree oven for approx. 12 min. (Give or take)

Note: I will always double this recipe