

Recipes From the Sunday School Cookie Swap

From Danielle:

This is our traditional holiday cookie passed down from my great-uncle for Shortbread Cookies:

Papa Joe's Shortbread Cookies

1 pound butter (not margarine)
1 cup sugar
4 1/2 cups flour

Mix butter and sugar--cream thoroughly (with mixer). Add flour. Mix well: knead dough until soft/mixed--it is flakey when blended and will need to be kneaded by hand to combine all ingredients. cool in fridge (1/2 hour) cover with wax paper and roll out dough, cut into squares. Bake at 275 degrees for 45 minutes, or until lightly browned.

Inside Out Chocolate Chip Cookies

The kids wanted to make these chocolate cookies, so we have that as well. We added semi-sweet chocolate chips and, to make them festive, holiday sprinkles and/or crushed peppermint candies (Though if you are at the right store you could find peppermint chips instead). We also added folgers de-caf individual serving instant coffee pack to boost the chocolate flavor. I added crushed peppermint candy on the top before cooking, but recommend you do that after cooking or use peppermint chips.



Candy Cane Cookies

I wanted to make the Candy Cane Cooke recipe, but my kids voted for chocolate chip. Here it is though, in case anybody's interested... they're a little time intensive, but also fun to do with helpers. We made them every holiday when I was growing up, but we lost the recipe. It took me some time, but I found this and since I remember a Betty Crocker cookbook in our house, I assume it's the right one. :-)

Yield: about 4 dozen cookies
Betty Crocker's Cookbook c. 1973

1/2 cup butter or margarine, softened
1/2 cup shortening
1 cup confectioners' sugar
1 egg

2 teaspoons peppermint extract
2-1/2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon red food color

Heat oven to 375°. Mix thoroughly butter, shortening, confectioners' sugar, egg and flavorings. Blend in flour and salt. Divide dough in half, blend food coloring into one half.

Shape 1 teaspoon dough from each half into 4" rope. For smooth even ropes, roll them back and forth on lightly floured board. Place ropes side by side. Press together lightly and twist. Complete cookies one at a time. Place on ungreased baking sheet. Curve top down to form handle of cane.

Bake about 9 minutes or until set and very light brown. Remove from baking sheet.

From Judit:

Ooey Gooey Butter Cookies

This is one of the recipes I received from Angel's mom, and it is now one of our family favorites

From Antoniette:

Brown Butter Raspberry White Chocolate Cookies

1 cup brown butter
1 1/2 cups dark brown sugar
2 eggs
1 1/2 tsp vanilla
1 tbsp plain greek yogurt
3 cups flour
3 tbsp cornstarch
1 1/2 tsp baking soda
1/2 tsp salt
1 cup dried raspberries broken into smaller pieces
1 cup white chocolate

To make the brown butter, melt 1 cup butter in a saucepan over medium heat. Let it continue to cook, stirring constantly. Cook for 10 minutes, until the butter foams up and begins to smell nutty. Pour it directly into another container and let it cool completely.

Cream together brown butter and brown sugar for about 3 minutes until it is lighter and fluffy. Add eggs, vanilla, and yogurt and mix until combined.

Add flour, cornstarch, baking soda, and salt, and mix until just combined.

Add raspberries and white chocolate, and mix until just combined.

Chill cookie dough in the fridge for at least 30 minutes.

Preheat the oven to 400 degrees.

Using a kitchen scale, scoop out dough until you have 6 oz for each dough ball. Place up to 6 dough balls on a cookie sheet.

Bake for 9-11 minutes, until the top of the cookies are light brown.

Allow the cookies to cool completely before eating, about 1 hour.

Salted Peanut Butter Marshmallow Cookies (dairy-free)

1/2 cup natural peanut butter (the kind with just peanuts), room temp

1/2 cup brown sugar, lightly packed

1/2 cup coconut sugar (or raw cane sugar)

1 large egg + 1 large egg yolk, room temp

1/4 cup olive oil

1/2 tsp vanilla extract

1 tsp corn starch

1/2 tsp baking soda

1/2 tsp salt

1 cup + 2 Tbsp unbleached all-purpose flour

5 large marshmallows, halved

Flakey sea salt to sprinkle

Preheat your oven to 325°F and line two baking sheets with parchment paper. Bring your eggs to room temperature by placing them in a glass of warm water for around 10 minutes.

In a large bowl, mix together the runny peanut butter, sugars, egg + egg yolk, oil, and vanilla until totally combined.

Whisk in the corn starch, baking soda, and salt. Finally, use a large spoon to gently mix in the flour - the dough may seem dry at first but keep mixing.

Scoop dough balls 3 Tbsp in size. Roll each ball, flatten in your palm, and then place half of a large marshmallow in the middle. Fold the edges of the dough up and over the marshmallow, smoothing the dough ball out. Place each dough ball seam side up on your prepared baking sheet and flatten slightly before baking.

Bake at 325°F for 10-12 minutes or until the cookies begin to spread and crack and the marshmallow just starts to seep through.

Top the baked cookies with flakey sea salt and allow them to cool on the baking sheet for 5 minutes.

Carefully transfer the cookies to a cooling rack.

Repeat steps 4-6, using the room temp baking sheet.

Store leftover cookies in an airtight container at room temperature. These cookies will be softer the next day after being stored.

Note: For a proper marshmallow melt, you need to use standard, non-vegan marshmallows - the kind with gelatin and corn syrup.

From Molly:

Sugar Cookies (for decorating with icing)

1 c shortening (I used butter)
1/2 c brown sugar
1/2 c white sugar
2 egg yolks
3 Tbsp milk
2 tsp vanilla
2 2/3 c sifted flour
2 tsp cream of tartar (I substituted lemon juice)
1 tsp baking soda
1/2 tsp salt

Cream shortening and sugars. Add yolk, milk, and vanilla. Sift together dry ingredients and add to creamed (wet) mixture. Chill one hour. Roll dough to 1/8" thickness and cut out. Bake at 350 degrees for 10-12 min.

For outlining with thicker icing, [I use this recipe for royal icing](#):

From Barb:

There are two new recipes that I included this year for young palettes, Gingerbread Biscotti and Chai Flavored Snowball Cookies. For once, Pinterest didn't fail me and they were a hit. I will be making them annually, along with the fig cookies.

Gingerbread Biscotti

I found [this recipe](#) when searching for cookies that freeze well. As a fan of homemade biscotti, I thought this would be a fun recipe to try that just might entice the Sunday School class (who doesn't like gingerbread?). I love the combination of allspice, cinnamon, ginger and black pepper.

Chai Flavored Snowball Cookies

I found [this recipe](#) in the same article as the biscotti. When I read "cardamom" in the ingredient list, it was a no-brainer.

Italian Fig Cookies

[This is the Italian Fig Cookie Recipe](#) that I make for the grown-ups in the family. I didn't make it for the cookie swap because I felt the kids would not enjoy the fig and citrus flavors. Although I don't remember it as a child, my older cousins remember my Sicilian grandmother's fig cookies. Don't tell the Italians that I usually make them with dates.

Struffoli

Growing up, we made Struffoli, a deep-fried sweet dough, in early December. It was an annual event for my family, aunts, uncles and cousins. We used 10 pounds of flour and it seemed like a dozen eggs to make enough for each family to take home. The adults kneaded the dough, the children rolled out the dough "snakes", everybody cut the snakes into little pillow-shapes. The most important job was done by my Aunt Phyllis who made sure the little pillows of sweet dough did not burn in the hot oil. For me, struffoli tastes the best immediately after it's cooked. However, my family mixed in some doctored honey to keep the dough balls soft. Typically, they are served mixed with honey and topped with piroulines. [This recipe is similar to the one my family used to make.](#)