



Christmas Cookie

RECIPE BOOK

ADAMS -
COLUMBIA
ELECTRIC
COOPERATIVE

Grandma's Molasses Cookies

INGREDIENTS:

- 1 c sugar
- 1 c molasses
- 1 c shortening
- 1 c cold water
- 1 tsp ginger
- 1 tsp cinnamon
- 1/2 tsp allspice or cloves
- 1 tsp salt
- 2 tsp baking soda, dissolved in a little warm water
- 6 c flour (may need a little more)

INSTRUCTIONS:

1. Roll out dough to 1/4 inch thick.
2. Cut with a circle cutter.
3. Top unbaked cookies with a sprinkle of white sugar and 3 plumped raisins (soak raisins in water to plump).
4. Bake at 350 degrees for 10 minutes. Makes about 3 dozen cookies.

RECIPE NOTES:

Recipe does not contain eggs.

Submitted by Carol Kranz of Columbus, WI

Molasses Sugar Cookies

INGREDIENTS:

- 2 1/4 c sugar
- 1/2 c molasses
- 1 1/2 c shortening
- 2 eggs
- 1 tsp ginger
- 2 tsp cinnamon
- 1 tsp ground clove
- 1 tsp salt
- 4 tsp baking soda
- 4 c flour

INSTRUCTIONS:

1. Melt shortening in a large saucepan over medium heat. Let cool about 20 minutes.
2. Stir in 2 cups sugar, then molasses and eggs with a wooden spoon until well combined.
3. Whisk together flour, baking soda, cinnamon, cloves, ginger, and salt in a bowl; stir into shortening mixture until well combined, mixture will be crumbly.
4. Chill, covered with plastic wrap, for at least 3 hours and or overnight.
5. Grease cookie sheet or line with parchment paper. Shape dough into a walnut-size ball each, about 1 1/2 Tbsp, and roll in the remaining 1/4 cup sugar.
6. Arrange balls about 2 inches apart on a prepared cookie sheet. Bake at 375 degrees for 8-10 minutes.

RECIPE NOTES:

Cookies freeze very well for up to 3 months.

Submitted by Carol Koralewski of Montello, WI



Iced Maple Amish Sugar Cookies

INGREDIENTS:

- 1 c butter, softened
- 1 c sugar
- 2 eggs
- 4 1/2 c flour
- 1/2 tsp salt
- 1 c vegetable oil
- 1 c powdered sugar
- 2 tsp vanilla
- 1 Tbsp maple extract
- 1 tsp baking soda
- 1 tsp cream of tartar

For Frosting:

- 4 Tbsp melted butter
- 1 tsp vanilla extract
- 2 tsp maple extract
- 4 c powdered sugar
- 1/4 c maple syrup



INSTRUCTIONS:

1. In a large bowl, beat the butter, oil, and sugars. Add eggs, vanilla, and maple extract. Mix well.
2. Gradually add the flour along with baking soda, salt, and cream of tartar. Chill for at least 1 hour.
3. Use a small cookie scoop on parchment paper. Bake at 375 degrees for 9-12 minutes until slightly browned. Remove to a wire rack to cool.
4. For frosting, mix all ingredients and half the powdered sugar until well blended. Continue to add powdered sugar as needed.

Submitted by Harry and Suzie Erdman of Portage, WI

Oatmeal Raisin Cookies

INGREDIENTS:

- 1 1/2 c sugar
- 1 c oatmeal (dry)
- 1/2 c coffee
- 2 eggs
- 1 c raisins
- 2 c flour
- 1/2 c butter, softened
- 1 tsp cinnamon
- 1 tsp vanilla
- 1 tsp baking soda
- 1 tsp baking powder
- 1 c chopped nuts
- A pinch of salt

INSTRUCTIONS:

1. Mix sugar, oatmeal, coffee, eggs, and raisins and let stand for two hours.
2. After two hours, add the rest of the ingredients. Blend by hand.
3. Using a cookie scoop, make the size of the cookie you want.
4. Put on a cookie sheet and bake at 350 degrees for 10-12 minutes.



Submitted by Karen Schmitz of Pleasant Prairie, WI

Cookie Candy

INGREDIENTS:

- 1 1/2 lb white chocolate
- 1/2 c peanut butter
- 1 1/2 c peanuts
- 1 1/2 c Rice Krispies
- 1/2 bag mini marshmallows

INSTRUCTIONS:

1. In a large saucepan, melt white chocolate and peanut butter until smooth. Remove from heat.
2. Add the rest of the ingredients and mix well. Drop by tablespoons on waxed paper. Cool until hard.

Submitted by Stacy Smith of Montello, WI

Reindeer Cookies

INGREDIENTS:

- 1 stick plus 2 Tbsp butter
- 3/4 c dark brown sugar
- 2/3 c molasses
- 1 egg
- 1 tsp vanilla
- 3 1/2 c flour
- 1 tsp baking soda
- 1/2 tsp salt
- 2 tsp ginger
- 1 Tbsp cinnamon
- 1/2 tsp cloves

For Topping:

- Royal Icing
- Red M&M's

INSTRUCTIONS:

1. Blend butter and sugar until creamy. Add in molasses, egg, and vanilla, blend until just combined.
2. In a separate bowl, mix all dry ingredients. Add in slowly to the butter mixture bowl and mix until just combined.
3. Chill dough for one hour (or longer if you prefer to make dough ahead of time).
4. After chilling, roll the dough out on a lightly floured surface. Use gingerbread man cutout. Place cutouts on parchment paper-lined cookie sheets and bake at 350 degrees for 9-11 minutes, dependent on the thickness of your cutout and desired cookie texture. Cool.
5. Use your favorite royal icing recipe in a small fine tip piping bag, or use a small ziplock and snip the corner for a fine tip piping bag.
6. Flip the gingerbread cookies upside down and this becomes your reindeer with antlers. Line the edges and put a dot of frosting in the middle with a red M&M for the nose.



Submitted by Rachel Abbrederis of Montello, WI

Cherry Almond Sugar Cookies

INGREDIENTS:

- 1 c butter, softened
- 1 c sugar
- 2 eggs
- 4 1/2 c flour
- 1/2 tsp salt
- 1 c powdered sugar
- 2 tsp almond extract
- 2 tsp cherry extract
- 1 c oil
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 tsp vanilla
- 2 12 oz jars maraschino cherries, drained, minced, and squeezed (save juice)

For Frosting:

- 4 Tbsp melted butter
- 1 tsp almond extract
- 1 tsp cherry extract
- 1/3 c maraschino cherry juice
- 4-5 c powdered sugar
- slivered almonds for garnish
- additional red coloring if desired

INSTRUCTIONS:

1. In a large bowl, beat the butter, oil, and sugars. Add eggs, vanilla, and extracts. Mix well.
2. Gradually add the flour along with baking soda, salt, and cream of tartar. Chill for at least 1 hour.
3. Use a small cookie scoop on parchment paper. Bake at 375 degrees for 9-12 minutes, or until slightly browned. Move to a wire rack to cool.
4. For frosting, whisk together all the juices and add the powdered sugar a cup at a time for desired consistency.

Submitted by Harry and Suzie Erdman of Portage, WI

Chocolate Cherry Nugget

INGREDIENTS:

- 2 c butter, softened
- 4 1/2 c flour
- 1 12 oz package mini semisweet chocolate chips
- 2 c powdered sugar
- 1/2 tsp salt
- 1 c maraschino cherries, drained & cut into quarters
- 2 tsp vanilla
- 1/2 c chopped pecans

INSTRUCTIONS:

1. In a large bowl, cream butter. Mix in powdered sugar, and beat in vanilla and salt.
2. Gradually add flour, mixing until well blended.
3. Using your hands, mix in chocolate chips, pecans and cherries. The dough will be stiff.
4. Drop by teaspoonful (or just grab little chunks) onto ungreased sheets. Slightly flatten with your fingertips.
4. Bake at 350 degrees for 15 minutes. Makes 4 to 5 dozen nuggets.

Submitted by Keri Seager of Watertown, WI

Cream Cheese Sugar Cookies

INGREDIENTS:

- 2 c sugar
- 4 c flour
- 2 c butter, softened
- 8 oz package cream cheese, softened
- 2 egg yolks (reserve whites)
- 1 tsp salt
- 1 tsp almond extract
- 1 tsp vanilla

INSTRUCTIONS:

1. In a large bowl, combine sugar, butter, cream cheese, salt, almond extract, vanilla, and egg yolk; blend well.
2. Lightly spoon flour into measuring cup level off. Stir in flour until well blended. Refrigerate dough for 2 hours for easier handling.
3. On a lightly floured surface, roll out dough 1/3 at a time to 1/8 inch thickness. Cut into shapes with lightly floured cookie cutters.
4. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain or if desired brush with beaten egg whites and sprinkle with colored sugar.
5. Bake at 375 degrees for 7 to 10 minutes, or until light golden brown. Cool completely. Remove from cookie sheet. If desired frost and decorate.



Submitted by Rita Zietlow of Friendship, WI

Raspberry Almond Shortbread Cookies

INGREDIENTS:

- 1 c butter, softened
- 2/3 c white sugar
- 1/2 tsp almond extract
- 2 c flour
- 1/2 c seedless raspberry jam

For Icing:

- 1/2 c confectioners sugar
- 3/4 tsp almond extract
- 1 tsp milk



INSTRUCTIONS:

1. In a medium bowl, cream together butter and white sugar until smooth.
2. Mix in 1/2 tsp almond extract. Mix in flour until dough comes together.
3. Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with raspberry jam.
4. Bake at 350 degrees for 14-18 minutes, or until lightly browned. Let cool 1 minute on the cookie sheet.
5. In a medium bowl, mix the confectioners sugar, 3/4 tsp almond extract, and milk until smooth. Drizzle lightly over warm cookies.

Submitted by Susan Rohde or Woodridge, IL

Maraschino Cherry White Chocolate Oatmeal Cookies

INGREDIENTS:

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| • 1 c flour | • 1/4 tsp salt | • 1/4 c sugar | • 1 c old fashioned oats |
| • 1/2 tsp baking soda | • 1/2 c butter, softened | • 1 egg | • 1 c white chocolate chips |
| • 1/2 tsp cinnamon | • 1/2 c brown sugar | • 1 tsp vanilla extract | • 1/3 c maraschino cherries, drained and sliced into quarters |

INSTRUCTIONS:

1. Line a large baking sheet with parchment paper and set it aside.
2. In a medium bowl, whisk together the flour, baking soda, cinnamon, and salt. Set aside.
3. With an electric or stand mixer fitted with a paddle attachment, combine butter and sugars. Mix until light and fluffy, about 2-3 minutes. Add the egg and vanilla; combine well.
4. Pour the wet ingredients into the dry ingredients and mix. Stir in the oats, sliced cherries, and chocolate chips. Refrigerate dough for 30 minutes.
5. Roll the dough into balls (about 3 tablespoons of dough each) and place on a prepared baking sheet, about 2 inches apart. Gently flatten the dough balls with the palm of your hand.
6. Bake for 10-12 minutes or until cookies are set and golden brown around the edges. Allow cooling on the cookie sheet for 5 minutes before moving to a wire rack to cool completely.

Submitted by Nancy Lauters of Wild Rose, WI

Lemon Butter Cookies

INGREDIENTS:

- 1 c butter, softened
- 1 c light brown sugar
- 2 eggs
- 1/4 tsp clove
- 1/4 tsp salt
- 1 tsp cinnamon
- 2 c flour
- Grated rind of 1 lemon
- Juice from 1/2 a lemon

INSTRUCTIONS:

1. Cream butter thoroughly. Add light brown sugar, creaming well.
2. Add eggs, lemon rind, lemon juice, cinnamon, clove and salt. Mix well.
3. Blend in flour. Add more flour if necessary to make the dough thick enough to roll out. Roll into small balls and place on a parchment paper-lined cookie sheet.
4. Bake at 350 degrees for about 10 minutes.



Submitted by Patricia Mullens of Friendship, WI

Butter Stars

INGREDIENTS:

- 1 c butter, softened
- 1 egg yolk (reserve white)
- 6 Tbsp confectioner's sugar
- 3 c flour
- 1 Tbsp sherry or brandy
- 1/2 c sugar
- 1/3 c chopped almonds

INSTRUCTIONS:

1. Cream butter thoroughly. Add egg yolk, confectioner's sugar, flour, and sherry or brandy. Mix well. Chill.
2. Roll dough to 1/2 thick. Cut out with star cutter.
3. Beat egg white until stiff. Fold in sugar.
4. Put a spoonfull of egg white/sugar mixture on each cookie. Sprinkle chopped almonds on the cookies.
5. Bake at 325 degrees for 30 minutes.



Submitted by Patricia Mullens of Friendship, WI

Easy Nutty Cookies

INGREDIENTS:

- 2 egg yolks (reserve whites)
- 1 c brown sugar
- 1 c chopped nuts
- Few grains of salt
- 6 Tbsp flour

INSTRUCTIONS:

1. Beat the egg yolks until thick and lemon colored.
2. Gradually beat in brown sugar.
3. Add chopped nuts and salt. Fold in egg whites, beaten stiff. Stir in flour.
4. Place teaspoonsful on a cookie sheet and flatten with a fork or knife. Bake at 350 degrees for 5-8 minutes.



Submitted by Patricia Mullens of Friendship, WI