



Christmas Cookies 2021

Compiled by Alberta Pituitary Patient Society

WE ARE PLEASED TO SHARE
Our favourite cookie recipes
compiled from our member
submissions. Enjoy!

Find a selection of Christmas treats
inside...



The future is bright

Merry Christmas and Happy Holidays!

This recipe book is created from the recipe submissions from our APPS Members.

Our sincere thanks are extended to:

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RECIPE

Turtle Cookies

Ready in **2 hours**

Serves **8 people**

Ingredients

- 1 c. Flour
- ⅓ c. cocoa powder
- ¼ tsp. salt
- 1 Stick butter (softened)
- ⅔ c. granulated sugar
- 1 large egg (seperated)
- 1 egg white
- 2 tbsp. Milk
- 1 tsp. Vanilla
- 1 ¼ c. finely chopped pecans
- (Filling) 14 soft caramel candies
- 3 tbsp. Heavy cream
- (Drizzle) 2oz. Semi-sweet chocolate
- 1 tsp. shortening



Preparation

1: Preheat oven to 350°F

2: Combine flour, cocoa, salt, and set aside

3: Beat butter and sugar until light and fluffy in a stand mixer. Add egg yolk, milk and vanilla, mix until incorporated.

4: Add flour mixture until just combined. Wrap dough in plastic wrap and refrigerate until firm. (1 hour)

5: Whisk 2 egg whites in a bowl until fluffy. Place chopped pecans in another bowl. Roll the chilled dough into 1 inch balls, and then dip each ball in egg white, and then roll in the pecans.

6: Place balls about 2 inches apart on a cookie sheet, indent the center of each ball. Bake at 350°F for 12 minutes.

7: Microwave caramel and cream together in a small bowl, stir until smooth. Repress the indentations on the cookies, and fill each cookie with a ½ tsp of the mixture. Cool for 10 minutes, and transfer to wire rack.

8: Melt chocolate and shortening together, and put into a piping bag and drizzle over the cookies.

RECIPE

Chocolate Chip Cookies

Ready in **75 minutes**

Serves **12 people**

Ingredients

- 3 cup flour
- 1 tsp. Baking soda
- 1 tsp. salt
- 1 cup margarine
- 1 $\frac{1}{3}$ cup sugar
- $\frac{2}{3}$ c. light brown sugar (packed)
- 1 $\frac{1}{2}$ tsp. Vanilla
- 2 extra large eggs
- 2-3 cup chocolate chips



Preparation

- 1: Preheat oven to 325°F
- 2: Without sifting, combine flour, baking soda, and salt. (Set aside)
- 3: In a large mixing bowl, cream margarine with the sugars until light. Beat in the vanilla and eggs until the mixture is smooth.
- 4: Beat the dry ingredients into the creamed mixture a little at a time.
- 5: Add chocolate chips and stir to mix well.
- 6: Use a cookie scoop to scoop out dough onto a cookie sheet, 1 inch apart.
- 7: Bake for 12 minutes

Tips

- Don't substitute butter for margarine; this changes the texture of the cookie!
- Cream together margarine and sugar extremely well (better texture)

RECIPE

Chocolate Crackle Cookies

Ready in **4 hours**

Serves **12 people**

Ingredients

- 8 oz. bittersweet chocolate
- 1 ¼ cup flour
- ½ cup unsweetened cocoa powder
- 2 tsp. baking powder
- ¼ tsp. salt
- ½ cup unsalted butter (softened)
- 1 ½ cup light brown sugar (packed)
- 2 large eggs
- 1 tsp. vanilla
- ⅓ cup milk
- 1 cup sugar
- 1 cup icing sugar



Preparation

- 1: Preheat oven to 350°F
- 2: Melt chocolate in the microwave, set aside and let cool.
- 3: Mix flour, cocoa, baking powder, and salt in a medium bowl and set aside.
- 4: Mix butter and brown sugar on medium speed in a mixer until pale and fluffy, (2-3 minutes) and then mix in the eggs and vanilla and melted chocolate.
- 5: Mix in flour into batter, alternating with the milk
- 6: Divide dough into 4 pieces, wrap each piece in plastic. Refrigerate until firm (about 2 hours) Divide chilled dough into 1 inch balls, roll in granulated sugar, then in confectioners sugar to coat.
- 7: Space 2 inches apart on parchment-lined cookie sheets
- 8: Bake until surfaces crack, about 14 minutes. Let cool on sheets before transferring cookies..

Tips

- Cookies can be stored between layers of parchment in airtight containers for up to 3 days, or frozen for 6 weeks.

RECIPE

Shortbread Cookies

Ready in **30 minutes**

Serves **8 people**

Ingredients

- ½ cup cornstarch
- ½ cup icing sugar
- 1 cup flour
- ¾ cup softened butter
- Sprinkles or maraschino cherry halves



Preparation

- 1: Preheat oven to 300°F
- 2: Mix cornstarch, icing sugar, flour, and butter. With a wooden spoon, blend until smooth, and the dough forms.
- 3: Shape into 1 inch balls. Place 1 ½ inches apart on an ungreased cookie sheet. Poke center and fill with sprinkles or half of a maraschino cherry. Your choice!
- 4: Bake for 15-20 minutes. These cookies are best very lightly browned only.

Tips

If the dough is too soft to handle, cover and chill for 30-60 minutes.

Creamery butter makes the best shortbread!

RECIPE

Double Chocolate Cherry Cookies

Ready in **2 hours**

Serves **10 people**

Ingredients

- ½ cup butter, softened
- ½ cup sugar
- ½ cup brown sugar
- 2 eggs
- 1 ½ cups flour
- ⅔ cup cocoa
- ¼ tsp salt
- ¼ tsp. baking powder
- ¼ tsp. baking soda
- 1 tsp. vanilla
- ¼ cup semi-sweet chocolate chips
- 2 tsp. cherry juice from maraschino cherries
- 30-36 maraschino cherries
- 2 Tbsp. sweetened, condensed milk
- 1 Tbsp. cherry juice from maraschino cherries



Preparation

- 1: Preheat oven to 350°F
- 2: Cream butter and both sugars together
- 3: Add eggs, one at a time, and mix in
- 4: Combine flour, cocoa, salt, baking powder and baking soda in a medium bowl
- 5: Mix dry mixture into the butter mixture.
- 6: Add vanilla and cherry juice, mix.
- 7: Refrigerate for 30 minutes
- 8: Butter pans and roll dough into 1 inch balls
- 9: Place cookies on cookie sheet covered with parchment paper.
- 10: Using thumb, press small indentation in centre of cookie and place maraschino cherry there.
- 11: Bake for 10 minutes.
- 12: Melt chocolate chips and sweetened, condensed milk together. Stir in cherry juice and drizzle over cooled cookies.

RECIPE

Pecan Snowball Cookies

Ready in **60 minutes**

Serves **10 people**

Ingredients

- 1 cup unsalted butter, softened
- ½ cup icing sugar
- 1 tsp. vanilla
- 2 ¼ cups flour
- ¾ - 1 cup finely chopped pecans
- More icing sugar for rolling the cookies ~ ½ cup

Preparation

- 1: Preheat oven to 350°F
- 2: Line a cookie sheet with parchment paper and set aside..
- 3: Cream butter and sugar together until light and fluffy
- 4: Add vanilla and slowly add flour.
- 5: Fold in chopped pecans, beating at low speed until well mixed.
- 6: Roll dough in 2 Tbsp. sized balls. Place on cookie sheet about 2 inches apart. Chill dough in fridge if it is too soft.
- 7: Bake cookies for 14-15 minutes until bottoms are slightly brown. Be careful not to overbake!
- 8: Remove from oven and cool on baking pan about 2 minutes until you can handle them comfortably with your hands.
- 9: Meanwhile, sift the icing sugar. While the cookies are warm, roll them in the icing sugar.
- 10: Place cookies on a cooling rack, once they have cooled, roll them again in the icing sugar.

Tips

Cookies can be stored between layers of parchment in airtight containers for up to 3 days, or freeze for up to a month.



RECIPE

Crackerjack Cookies

Ready in **30 minutes**

Makes **96 cookies**

Ingredients

- 1 cup margarine
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 2 tsp vanilla
- 1 ½ cup flour
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 2 cups rolled oats
- 2 cups crispy rice cereal
- 1 cup coconut
- chocolate chips or raisins (optional)



Preparation

- 1: Preheat oven to 350°F**
- 2: In a large bowl, cream together margarine, sugars, eggs and vanilla.**
- 3: Combine dry ingredients and mix into wet ingredients. Add cereals, coconut and optional mix-ins as desired.**
- 4: Drop by teaspoonsful onto lightly greased cookie sheet. Bake for 10-12 minutes.**

RECIPE

Chunky Toblerone Shortbread

Ready in **60 minutes**

Makes **48 cookies**

Ingredients

- 2 cups butter, softened
- 1 cup super fine sugar
- 3 ½ cups flour
- ½ cup corn starch
- 2 bars (100g each) Toblerone Swiss Milk, chopped
- 3 Tbsp. sifted icing sugar



Preparation

1: Preheat oven to 350°F .

2: Beat butter and superfine sugar in large bowl with mixer on high speed until light and fluffy.

3: Mix flour and cornstarch. Gradually add to butter mixture, beating well after each addition. Stir in chocolate.

4: Drop by heaping tablespoonfuls, 1 inch apart onto baking sheets.

5: Bake 20-25 minutes, or until lightly browned.

6: Cool 5 minutes on baking sheet. Remove to wire racks; cool completely. Sprinkle with icing sugar.

RECIPE

Sugar Cookies

Ready in **60 minutes**

Serves **10 people**

Ingredients

- 2 ½ cup flour
- 2 Tbsp corn starch
- ¼ tsp cream of tartar
- 1 ½ tsp baking powder
- Pinch of salt
- ¾ cup unsalted butter, slightly softened
- 1 cup white sugar
- 1 tsp vanilla
- 1 egg, plus 1 egg white

Preparation

1: Preheat oven to 350°F

2: Line two cookie sheet with parchment paper and set aside..

3: In a medium bowl, sift flour, cornstarch, cream of tartar, baking powder and salt through a sifter or sieve at least twice. This will ensure fluffy cookies.

4: Using a mixer, beat butter on high speed until its light, fluffy and creamy.

5: Beat the sugar into the butter mixture until creamy.

6: Add vanilla, egg and egg white and mix until just combined.

7: With the mixer on slow speed, add the flour mixture slowly, mixing as you go. Stop mixing when no flour streaks can be seen in bowl.

8: Scoop out tablespoon size cookie dough onto prepared cookie sheet. Flatten cookies with the bottom of a glass to make the cookies flat.

9: Bake for 9-10 minutes, just until the cookies lose their shine on top.



RECIPE

Sugar Cookie Icing

Ready in 5 minutes

Ingredients

- $\frac{3}{4}$ cup unsalted butter, room temp
- 3-4 cups icing sugar
- 1 tsp. vanilla
- 2 - 4 Tbsp heavy cream (or half and half)
- Food colouring/sprinkles as desired



Preparation

1: Whip butter and sugar together.

2: Beat in vanilla and add heavy cream 1 Tbsp by 1 Tbsp until the frosting reaches the perfect thick but spreadable consistency. Add colouring as desired.

3: When the cookies have cooled, spread the icing and decorate as you please!

RECIPE

Chewy Chocolate Gingerbread Cookies

Ready in 3 hours to 1 day

Makes 2 dozen cookies

Ingredients

- 1 ½ cup plus 1 Tbsp flour
- 1 ¼ tsp ground ginger
- 1 tsp ground cinnamon
- ¼ tsp cloves
- ¼ tsp nutmeg
- 1 Tbsp cocoa
- ½ cup unsalted butter, room temperature
- 1 Tbsp ground fresh ginger
- ½ cup dark brown sugar
- ¼ cup unsulfured molasses
- 1 tsp baking soda
- 1 ½ tsp boiling water
- 7 oz best quality semi sweet chocolate, cut into ¼" pieces
- ¼ cup granulated sugar



Preparation

- 1: Preheat oven to 325°F. Line a cookie sheet with parchment paper and set aside..
- 2: Sift together the first 6 ingredients.
- 3: With mixer, beat butter and ginger together. Mix in molasses. Add half of the dry ingredients and mix in.
- 4: Dissolve baking soda in water, add to bowl.. Add remaining flour and mix in the chocolate.
- 5: On a sheet of plastic wrap, turn out cookie dough and form into a sealed log about 1" thick. Refrigerate until firm, about 2 hours or overnight.
- 6: Roll dough into 1 ½" balls, refrigerate again for 20 minutes before rolling in granulated sugar.
- 7: Bake until the surfaces crack slightly, about 10-12 minutes, rotating the cookie sheet halfway through baking time
- 8: Let cookies cool on cookie sheets for 5 minutes, then transfer to a wire rack to cool completely.

RECIPE

Chewy Cricket Bars

Ready in

Serves

Ingredients

- 1 cup roast crickets
- 3 cup oats
- 1 cup coconut
- 1 cup pumpkin seeds
- ½ almond flour
- ½ cup hemp hearts
- 3 Tbsp maple syrup
- 4 Tbsp coconut oil
- 2 cups dried cranberries
- 1 cup sunflower seed butter
- 2 Tbsp maple syrup
- 1 cup water



Preparation

- 1: Preheat oven to 320°F
- 2: Combine the first 8 ingredients together in a large mixing bowl.
- 3: Spread evenly on a baking sheet, and bake for 20 minutes, turning often.
- 4: Make a paste of the last 4 ingredients by blending in food processor. Stir in roasted ingredients.
- 5: Smooth mixture onto baking sheet, bake for 15-20 minutes.
- 6: Allow bars to cool before slicing and serving.