

Chocolate Peanut Butter Balls

3-4 Cups confectioners' sugar
2 Cups graham cracker crumbs
1 Cup crunchy peanut butter
2 sticks softened butter

Mix all ingredients well and form into 1" balls. Cover and chill at least one hour.

Over double boiler, melt a 12 oz. bag of semi-sweet chocolate chips with 1/2 bar of paraffin. Dip balls into chocolate mixture and set on waxed paper to cool. Makes many dozen (8-9) and freezes well.

Christmas Ball Cookies

½ cup confectionery sugar
1 cup soft butter
2 ½ cups flour
¼ teaspoon salt
1 teaspoon vanilla
½ cup chopped nuts

Cream sugar and butter together.

Add flour, salt, vanilla and nuts.

Mix together and chill for 1 hour.

Heat oven to 350

Make 1 inch or 1 ½ inch balls and place on ungreased cookie sheet

10 to 12 minutes - **Don't brown the cookies**

Roll the hot cookies in additional conf. sugar.

When cookies are cool roll them again in conf. sugar.

Enjoy!

Aunt Cecilia's Date Pinwheels

½ Cup Butter
½ Cup light brown sugar firmly packed
¾ Cup granulated sugar

- 1 Egg
- 2 Cups sifted white flour
- ¼ Tsp baking soda
- ½ Tsp salt

- ½ Lb. Pitted dates
- 1 Cup finely chopped walnuts

Cream butter, brown sugar and ½ Cup white sugar; add egg; add dry ingredients and mix well. Chill dough

Mix dates, remaining 1/3 Cup sugar, 1/3 Cup water, dash salt; simmer until dates are soft. Add chopped nuts. Cool.

Roll dough into 9x12" rectangular; spread thin layer of date mixture and roll tightly in waxed paper. Chill overnight. Slice 1/8" thick and bake at 375 degrees approx. 10 minutes.

Gingerbread Snowmen

Ingredients

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ½ teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- ⅔ cup unsulfured molasses
- 1 large egg
- 1 cup sugar
- Royal Icing (recipe follows)

Directions

Preheat to 350 degrees F.

In a large bowl, using a hand-held electric mixer at high speed, beat the butter and sugar until well-combined. Add molasses and egg. Using a wooden spoon, gradually mix in the flour mixture to make a stiff dough. Divide the dough into two thick disks and wrap each disk in plastic wrap. Refrigerate until chilled, about 3 hours. (The dough can be prepared up to 2 days ahead.)

To roll out the cookies, work with one disk at a time, keeping the other disk refrigerated. Place the dough on a lightly floured work surface and sprinkle the top of the dough with flour. Roll out the dough 1/8 inch thick, being sure that the dough isn't sticking to the work surface.

Bake, switching the positions of the cookies from top to bottom and back to front halfway through baking, until the edges of the cookies are set and crisp, 10 to 12 minutes. Cool on the sheets for 2 minutes, then transfer to wire cake racks to cool completely. Decorate with Royal Icing.

- ROYAL ICING
- 1 pound (4 1/2 cups) confectioners' sugar
- 2 tablespoons dried egg-white powder
- 6 tablespoons water

Make ahead: The icing can prepared up to 2 days ahead, stored in an airtight container with a moist paper towel pressed directly on the icing surface, and refrigerated.

Italian Cookies

2 sticks butter or margarine melted

1C sugar

1/2C sour cream

3 large eggs

1/4 tsp baking soda

2 tbsp baking powder

4C flour

1 tsp vanilla

Mix in order and roll into walnut size balls

Bake at 350 for 8 min or until bottoms are golden brown

Frosting

1 box confectioners' sugar

Food coloring

Mix enough water into sugar to dissolve sugar, for thinner frosting add more water.(Usually a couple teaspoons is good)

Pumpkin Gingersnap Cookies

Ingredients:

½ cup of butter, at room temperature
1 cup granulated sugar, plus more for rolling the cookies
½ cup of pure pumpkin
¼ cup of molasses
1 large egg
1 teaspoon vanilla extract
2 ⅓ cups all-purpose flour
2 teaspoons baking soda
2 teaspoons cinnamon
1 ½ teaspoons ground ginger
1 teaspoon ground cloves
½ teaspoon salt

Directions:

1. Beat the butter and sugar together until creamy and smooth. Add the pumpkin, molasses, egg, and vanilla extract, mix until well combined.
2. In another bowl, whisk together flour, baking soda, spices, and salt. Add dry ingredients to wet ingredients and mix until combined. Refrigerate the cookie dough for at least 1 hour. The dough can be chilled for 2-3 days.
3. When you are ready to bake, preheat oven to 350° F. Line a baking sheet parchment paper. Place sugar in a small bowl. Roll tablespoon-sized balls of dough in sugar until well coated and place on prepared baking sheet, about 2 inches apart. Bake for 10–12 minutes, or until cookies look cracked and set at the edges. The cookies will still be soft. Let the cookies cool on the baking sheet for 2-3 minutes after removing them from the oven, then transfer to a wire rack to cool completely.

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2 ½ cups flour
2 teaspoons baking soda
1 cup granulated sugar
1 stick (½ cup) plus 6 tablespoons unsalted butter, cut into tablespoons

2 teaspoons molasses or honey

Glaze:

1/2 cup confectioners' sugar

2 1/4 teaspoons prepared coffee

1. Heat oven to 350 degrees. Sift together flour and baking soda; set aside. Beat sugar, butter and molasses with a mixer on medium-high speed. Slowly add dry ingredients until just mixed.
 2. Roll dough 1/8 inch thick on lightly floured surface. Cut into parallelogram strips. Place on lightly greased baking sheet. Bake until lightly brown, about 10 minutes. Cool on rack.
 3. Meanwhile, for glaze, whisk together sugar and coffee until smooth. Ice cookies lightly with knife, or fill a small pastry bag with glaze. Drizzle over cookies.
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Tender Italian Sugar Cookies

3/4 cup shortening

3 eggs

3 cups flour

3 tsp baking powder

1/8 tsp salt

3/4 cup sugar

Icing: 1/4 cup milk 2 tbsp butter, melted 1/2 tsp vanilla 2 1/2 cups confec. Sugar

Cream shortening and sugar until light. Beat in eggs and vanilla. Combine dry ingredients and add to the mixture. Shape dough into 1 inch balls and bake at 400 F for 8 mins. Cool and ice.