

Fudgy Cappuccino Crinkles with Candy Cane Buttercream Frosting
Makes about 40 cookies

1/3 c butter, softened
1 c packed brown sugar
2/3 c unsweetened cocoa powder
1 T instant coffee granules
1 t baking soda
1 t ground cinnamon
2 egg whites
1/3 c vanilla low-fat yogurt
1-1/2 c all-purpose flour
1/4 to 1/2 c granulated sugar

1. Lightly grease a cookie sheet; set aside. Beat butter with an electric mixer on medium speed 30 seconds. Add brown sugar, cocoa powder, coffee granules, baking soda, and cinnamon. Beat until combined, scraping bowl. Beat in egg whites and yogurt until combined. Beat in as much flour as you can. Stir in remaining flour.
2. Place the sugar in a small bowl. Drop dough by a teaspoon into sugar and roll into balls. Place 2 inches apart on the prepared cookie sheet. Bake in a 350 oven for 8-10 minutes or until edges are firm. Transfer to a wire rack and let cool.

*From Better Homes and Gardens Cookbook

For the Frosting:
3/4 c unsalted butter, softened to room temperature
2-1/2 to 3 c confectioners' sugar, sifted
2 t vanilla extract
1 to 2 T heavy cream or milk
1/2 c candy cane dust, sifted (about 8 to 10 candy canes pulverized in a food processor)
Optional: crushed candy canes for rolling

1. As the cookies cool, make the frosting: Beat the butter for 1 minute on medium speed. Add 2-1/2 c sifted powdered sugar and slowly mix on low speed. Increase mixer speed to medium and add vanilla, salt, and 1 T cream/milk. Beat for about 1 minute. Manually stir in candy cane dust. If your buttercream needs to be thicker, add more powdered sugar. If your frosting needs to be thinned out, add remaining cream/milk. If frosting is too sweet, add a pinch of salt.
2. Frost the bottom end of a cooled cookie and top with another to make a sandwich. Store in an airtight container in the refrigerator for up to 5 days. Roll edges of cookie sandwiches on crushed candy canes if desired.

*From Sally's Baking Addiction



Sand Tarts

1 cup butter or margarine, room temperature
1 cup sugar
1 egg
½ cup oatmeal
1 tsp almond flavoring
2 cups all-purpose flour

1. Preheat the oven to 375ºF. In a large mixing bowl, cream together the butter/margarine, sugar, and egg. Stir in the oatmeal and almond flavoring. Incorporate the flour.

2. Press small pieces of dough into mini tart pans, forming a depression in the center.

3. Bake for 10–12 minutes. Cool slightly, then remove from pans.

4. Fill as desired with frosting, fruit, chocolate, etc.

No Bake Peanut Butter-Flax Bites

1 cup rolled oats
½ cup chocolate chips
½ cup peanut butter
½ cup milled flax seeds
1/3 cup honey
1 tsp vanilla extract

1. Mix the ingredients and place in the refrigerator to cool. Roll into small balls. Store in an airtight container. Bites keep up to one week in the fridge.



Russian Tea Cakes
Makes about 48 cookies

1 cup softened butter
½ cup sifted confectioners' sugar
1 tsp vanilla
2 ¼ cups flour
¼ tsp salt
¾ cup finely chopped nuts

1. Mix butter, sugar, and vanilla thoroughly. Mix flour and salt and stir into the butter mixture. Stir in nuts. Chill dough in the fridge.

2. Preheat the oven to 400ºF. Roll the dough into 1" balls and place on an ungreased baking sheet.

3. Bake for 10–12 minutes. Move to a cooking rack for about 10 minutes.

4. While still warm, roll the cookies gently in confectioners' sugar.

5. Cool completely, roll in sugar again.

*From Betty Crocker's New Picture Cookbook, Copyright 1961.



Cranberry White Chocolate Chip Cookies
Makes about 33 cookies

1 ¾ cups all-purpose flour
¾ tsp baking soda
¼ tsp salt
¾ cup (1.5 sticks) butter, softened at room temperature
½ cup granulated sugar
½ cup packed brown sugar
1 large egg
1 tsp vanilla extract
12 oz white chocolate chips
1 cup dried cranberries

1. Preheat oven to 375ºF.

2. Whisk together flour, baking soda, and salt in a medium bowl.

3. Beat butter and sugars in a large bowl with an electric mixer on medium speed until light and fluffy. Add egg and vanilla; beat well. Gradually add the flour mixture until just combined, being careful not to overmix. Stir in the white chocolate chips and the dried cranberries.

4. Drop batter by heaping tablespoons onto ungreased cookie sheets. Bake for 8–10 minutes or until just golden brown. You want them to still be soft when you pull them out of the oven. They will firm up as they cool, and this will keep them soft and chewy on the inside.
5. Allow the cookies to cool on the cookie sheet for at least 1–2 minutes, and then transfer them to a wire rack to cool completely. These cookies freeze really well, or you can keep them in an airtight container on your counter.



Mom's Spritz Cookies
Makes about 5 ½ dozen cookies, depending on the shape(s) chosen.

¾ cup granulated sugar
½ tsp salt
½ pound butter
1 egg yolk
2 egg whites
½ tsp almond flavoring
½ tsp vanilla flavoring
3 cups flour

1. Preheat the oven to 400ºF.

2. Blend ingredients together well.

3. Put dough in a cookie press and squeeze onto ungreased baking sheets, decorating with baking sugar or sprinkles.

4. Bake for 8–10 minutes, then transfer to a cooling rack and cool completely.



Hungarian Linzer Cookies

2 cups all-purpose flour
2/3 cups (or more) finely ground almonds
Cinnamon to taste
1 cup (2 sticks) butter
2/3 cup granulated sugar (I use less, and often substitute with coconut sugar)
1 egg
½ tsp vanilla extract
Raspberry jam to glue the cookies together
Confectioners' sugar, for sprinkling over the top

1. Combine flour, almonds, and cinnamon. In a large bowl, beat butter and sugar with an electric mixer until light and fluffy. Add egg and vanilla and mix well. Add flour mixture, beat well until incorporated.

2. Divide dough into two pieces and shape into discs about 1-inch thick. Wrap discs in plastic wrap and refrigerate for about two hours, or until firm enough to roll.

3. Preheat the oven to 350ºF.

4. On a floured surface, roll our one disc of dough to 1/8 inch thick (keep the remainder of the dough chilled). Cut the dough with a round (or any shape) cutter and cut a small hole in the middle of each — this will be the top. Cut the remainder of the dough without the hole — this will be the bottom. Dough scraps need to be chilled but can be rolled again.

5. Bake cookies on a baking sheet lined with parchment paper for about 10 minutes until light golden brown. Cool completely.

6. Spread raspberry (or any tangy jam) on the top of cookies without a hole, then sandwich them with ones that have a hole. Sprinkle with powdered sugar.

*My mom often makes these with walnuts instead of almonds. –Enikő