

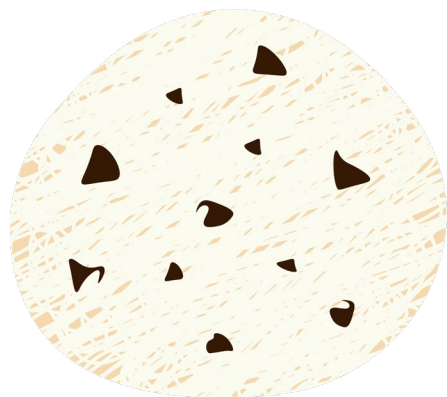


Finally! The recipes for cookies you'll actually want to accept.



Mimi's Magical Chocolate Chip Snowball Cookies

FROM DAN



INGREDIENTS

1 1/2 cups (340 g) unsalted butter softened

3/4 cup (105 g) powdered sugar

1 Tablespoon vanilla extract

3/4 teaspoon salt

3 cups (375 g) all-purpose (plain) flour

2 cups mini chocolate chips

Additional powdered sugar for dusting

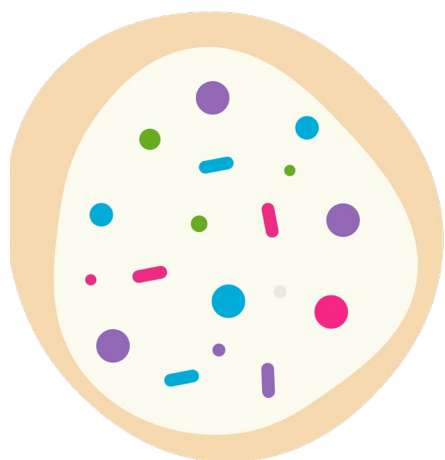
INSTRUCTIONS

1. Preheat oven to 375F (190C) and line a cookie sheet with parchment paper (or ungreased cookie sheet).
2. Place butter in the bowl of a stand mixer (or you can use a large bowl and an electric mixer) and beat until creamy.
3. Add powdered sugar, vanilla extract, and salt, and beat again (start on low speed and then increase to high) until the mixture is creamy and well-combined.
4. Gradually add all-purpose flour until ingredients are well incorporated (be sure to scrape down the sides and bottom of the bowl!).
5. Add mini-chocolate chips and use a spatula or your mixer on low speed to stir them into your cookie dough (dough will be stiff).
6. Scoop cookie dough by approximately 1 Tablespoon and roll between your hands to form a smooth ball. Transfer to prepared baking sheet and place cookie dough balls at least 1" apart.
7. Bake on 375F (190C) for 10-12 minutes or until bottom edges are just beginning to turn light golden brown.
8. Remove from oven and sprinkle/sift powdered sugar over the top of cookies while they are still warm.

Gocce di Limone Innevate

(“Snowy Lemon Drops”)

FROM LAUREN



INGREDIENTS

1/2 cup Crisco

1/2 cup sugar

2 large eggs

1/3 cup milk

1 teaspoon lemon extract

2 cups all-purpose flour

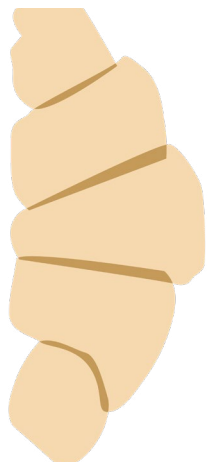
3 teaspoons baking powder

INSTRUCTIONS

1. Preheat oven to 375°F. Line baking sheets with parchment paper.
2. In a large bowl, cream Crisco and sugar with a mixer until smooth.
3. In a separate bowl, whisk together eggs, milk, and lemon extract.
4. In another bowl, mix flour and baking powder.
5. Gradually add the egg mixture to the creamed Crisco and sugar, mixing well with an electric mixer.
6. Slowly mix in the flour mixture, using the mixer for half of the process and finishing by hand.
7. Drop rounded tablespoons of dough onto the prepared baking sheets, leaving space between cookies.
8. Bake for 10–12 minutes, or until the bottoms are lightly golden and the tops crack. Cool on a wire rack.

Dottie's Butterhorns

FROM L



INGREDIENTS

For the Dough:

4 cups all-purpose flour
1 1/2 cups softened butter
3 egg yolks
1 cup sour cream
1 teaspoon vanilla extract
3/4 cup sugar

For the Filling:

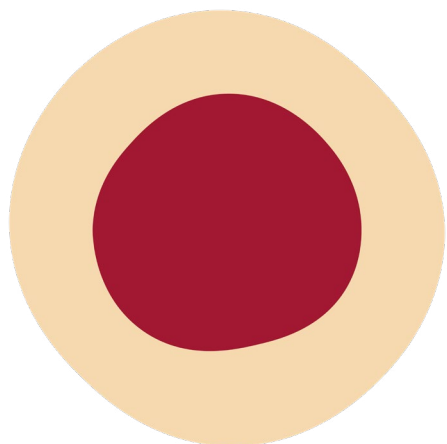
3 egg whites
2 teaspoons cinnamon
1 1/2 cups sugar
Crushed walnuts (optional)

INSTRUCTIONS

1. In a large bowl, mix butter, egg yolks, sour cream, and vanilla. Gradually add flour and sugar, mixing until dough forms a ball.
2. Chill dough in the refrigerator for 1 hour.
3. Preheat oven to 350°F. Grease baking sheets or line with parchment paper.
4. Beat egg whites until frothy. Roll out a portion of dough into a circle (like a pie crust) and brush with egg whites.
5. Mix cinnamon and sugar together and sprinkle over the dough. Add crushed walnuts if desired.
6. Slice the dough into triangles (like pie slices) and roll each triangle from the wide end to the tip, forming crescent shapes.
7. Place cookies on the baking sheet and bake for 10–12 minutes until lightly golden. Cool on a wire rack before serving.

Grandma Russo's Holiday Thumbprint Cookies

FROM DARCY



INGREDIENTS

1 cup unsalted butter, room temperature

2/3 cup white sugar

1/2 teaspoon vanilla extract

2 cups all-purpose flour

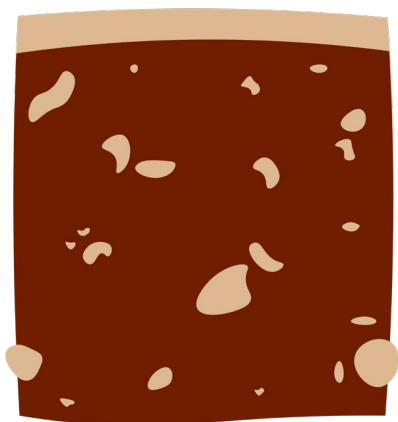
Seedless raspberry or strawberry jam
(for centers)

INSTRUCTIONS

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter, sugar, and vanilla extract until creamy.
3. Gradually add flour, mixing until fully incorporated.
4. Refrigerate dough for 1 hour.
5. Roll 1 tablespoon of dough into a ball and place on the prepared baking sheet, spaced 2 inches apart.
6. Use your thumb or the back of a small spoon to create a shallow well in the center of each ball. Fill each indentation with 1/2 teaspoon of jam (don't overfill).
7. Bake for 13 minutes or until edges are lightly golden. Cookies will appear pale.
8. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Nana's Toffee Bars

FROM KAREN



INGREDIENTS

- 1 cup pecans, chopped
 - 3/4 cup packed brown sugar
 - 1/2 cup butter
 - 4 1/2 ounces chocolate chips
-

INSTRUCTIONS

1. Butter a 9x9-inch square pan.
2. Spread pecans evenly in the bottom of the pan.
3. In a saucepan, heat sugar and butter over medium heat, stirring constantly until it boils. Continue boiling for 7 minutes.
4. Immediately pour the hot mixture evenly over the pecans.
5. Sprinkle chocolate chips over the top and cover the pan with foil to trap the heat. Allow the chocolate to melt.
6. Spread the melted chocolate evenly over the top with a spatula.
7. Cut into squares while still warm.
8. Chill until firm, then enjoy!

Chocolate Peppermint Martini

FROM KRAIG



INGREDIENTS

2 oz Smirnoff Peppermint Twist vodka

1 oz Creme de Cacao

1/2 oz Chocolate Liquor

1/2 oz of espresso (optional, for a little kick)

INSTRUCTIONS

Add to a cocktail shaker and shake until you can't anymore.

Gramma Joan's Gingerbread Men

FROM CLARE



INGREDIENTS

For the dough:

11 1/4 ounces all-purpose flour (about 2 1/2 cups)	3/4 cup packed dark brown sugar
1 tablespoon ground ginger	1/2 cup butter, softened
1 teaspoon baking soda	1/4 cup golden cane syrup (such as Lyle's Golden Syrup)
1/4 teaspoon ground cinnamon	2 tablespoons molasses
1/4 teaspoon salt	1 large egg

For the icing:

1/2 cup powdered sugar
2 teaspoons 2%
reduced-fat milk

INSTRUCTIONS

1. Preheat oven to 350°.
2. In a bowl, whisk together the flour, ginger, baking soda, cinnamon, and salt.
3. In a separate bowl, beat the brown sugar and butter with a mixer on medium speed for 2 minutes, until light and fluffy.
4. Add the cane syrup, molasses, and egg, and beat for 1 minute, until well combined.
5. Gradually add the flour mixture, beating on low speed for 1 minute, until just combined.
6. Shape the dough into a disc, wrap in plastic wrap, and chill for 30 minutes.
7. Divide the dough in half. On a lightly floured surface, roll each portion to 1/8-inch thickness and cut with 5-inch cookie cutters to make 26 cookies. Reroll scraps as needed.
8. Place cookies 1 inch apart on a parchment-lined baking sheet. Bake at 350°F for 18 minutes, or until lightly browned.
9. Cool the cookies on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.
10. For the icing, whisk together powdered sugar and milk until smooth. Spoon the icing into a small zip-top plastic bag and snip off a tiny corner. Pipe icing onto the cooled cookies as desired.

Chocolate Crinkle Cookies

FROM HEIDI



INGREDIENTS

1/2 cup unsweetened cocoa powder	1 cup all-purpose flour
1 cup granulated sugar	1 teaspoon baking powder
1/4 cup vegetable oil	1/4 teaspoon salt
2 large eggs	1/2 cup confectioners' sugar (for coating)
1 teaspoon vanilla extract	

INSTRUCTIONS

1. In a mixing bowl, whisk together cocoa powder, sugar, oil, vanilla extract, and eggs until smooth.
2. In a separate bowl, combine flour, baking powder, and salt. Gradually stir the dry ingredients into the wet mixture until combined.
3. Cover dough with plastic wrap and refrigerate for at least 3 hours or overnight.
4. Preheat oven to 350°F. Line baking sheets with parchment paper.
5. Scoop dough with a mini ice cream scoop or spoon, then roll into balls. Generously coat each ball in confectioners' sugar.
6. Place balls on the prepared baking sheet, spaced 2 inches apart. Bake for 10–12 minutes. Cookies will be soft but will harden as they cool.
7. Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

Grandma Hoffman's Perfect Date-Nut Pinwheels

FROM JENNIFER



INGREDIENTS

For the Filling:

- 2 1/2 cups finely chopped dates
- 1 cup finely chopped walnuts
- 1 cup white sugar
- 1 cup water, room temperature

For the Dough:

- 1 cup vegetable shortening
- 2 cups brown sugar
- 3 eggs, well-beaten
- 4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda

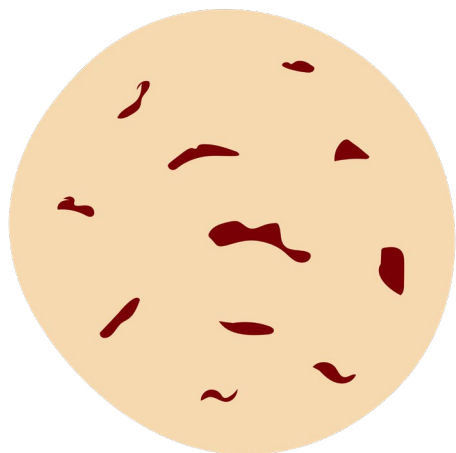
INSTRUCTIONS

1. In a medium saucepan, combine dates, white sugar, and water. Cook over low heat until thickened, about 10 minutes. Stir in walnuts and set aside.
2. In a large bowl, cream shortening, brown sugar, and eggs until fluffy. Stir in flour, salt, and baking soda until combined.
3. Divide dough into two halves. Roll each half to 1/4-inch thickness, spread the date filling evenly over both halves and roll up tightly like a jelly roll.
4. Wrap the dough rolls in plastic wrap and chill for 6 to 24 hours.
5. Preheat oven to 400°F. Line baking sheets with parchment paper.
6. Slice dough into 1/2-inch thick rounds and arrange 1-inch apart on the prepared baking sheets.
7. Bake for 10–12 minutes or until golden brown. Let cool before serving.

Orange You Glad It's Shortbread?

(Cranberry Orange Shortbread Cookies)

FROM COLLEEN



INGREDIENTS

1/2 cup dried cranberries	1 teaspoon almond extract
3/4 cup granulated sugar, divided	Zest of 1 orange
2 1/2 cups all-purpose flour (spooned and leveled)	1-2 tablespoons fresh orange juice (optional)
1 cup unsalted butter, cold and cubed	Additional sugar for coating

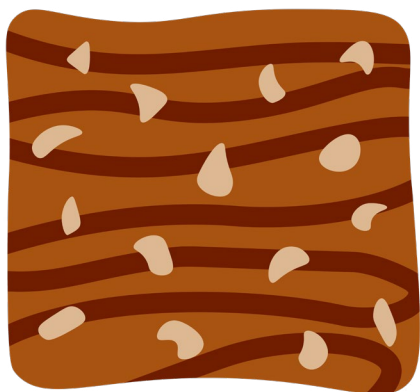
INSTRUCTIONS

1. Line a baking sheet with parchment paper and set aside.
2. In a food processor, combine cranberries and 1/4 cup sugar. Pulse until cranberries are finely chopped.
3. In a large bowl, mix flour and remaining sugar. Cut in butter using a pastry cutter or forks until the mixture resembles fine crumbs.
4. Stir in almond extract, cranberry mixture, orange zest, and orange juice. Knead dough by hand until it forms a ball. If crumbly, add orange juice 1 tablespoon at a time.
5. Shape dough into a log about 2 inches in diameter, wrap in plastic wrap, and refrigerate for 2 hours.
6. Preheat oven to 325°F. Slice dough into 1/4-inch thick rounds. Roll slices in sugar to coat.
7. Arrange cookies on the baking sheet and bake for 12–15 minutes. Cool on a wire rack.

Recipe Credit: [Mom on Timeout](#)

Hit The Trail Before Dawn Breakfast Bars

FROM RUTH



INGREDIENTS

- 1 cup chopped almonds
- 1 1/2 cup rolled oats
- 1/2 cup green pumpkin seeds
- 1 cup chopped dates
- 1/2 cup almond butter
- 1/2 cup dark chocolate chips (or chunks)
- 1/2 cup maple syrup
- 3 tablespoons ancho chili powder
- 1/4 cup extra virgin olive oil

INSTRUCTIONS

1. Preheat oven to 350°F. Grease a 9x9-inch baking dish.
2. In a large bowl, mix all ingredients until well combined.
3. Press the mixture firmly into the prepared baking dish using a spatula or the bottom of another small pan.
4. Bake for 30 minutes.
5. Let cool completely on a wire rack for 2 hours before cutting into 9 squares.
6. Store bars in an airtight container.

Recipe Credit: [The Hungry Hiker](#)

Donna's Can't-Eat- Just-One Cantucci

(Italian Almond Biscotti)

FROM MELISSA



INGREDIENTS

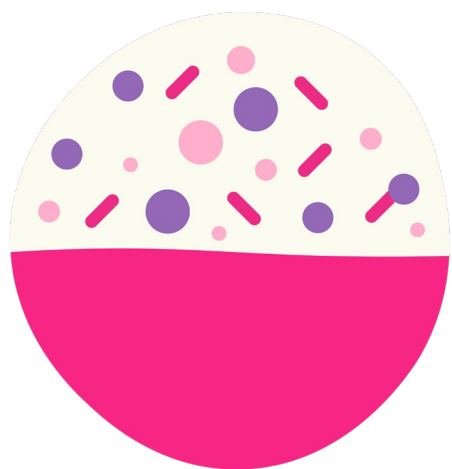
4 cups all-purpose flour	2 cups sugar
1 1/2 teaspoons baking powder	Zest of 1 lemon
Pinch of salt	3 tablespoons vanilla extract
1 1/2 sticks unsalted butter, melted (plus extra for greasing parchment)	1 1/2 cups sliced almonds
3 large eggs, beaten (plus 1 for brushing)	

INSTRUCTIONS

1. In a bowl, sift together flour, baking powder, and salt.
2. In a separate bowl, whisk together eggs, sugar, and lemon zest until smooth. Stir in vanilla and melted butter.
3. Gradually mix the dry ingredients into the wet mixture until combined. Fold in almonds.
4. Dust your countertop with flour. Transfer dough and divide into 4 equal portions. Shape each into a log about 12 inches long and 2 inches wide. Wrap logs in plastic and refrigerate for 1–2 hours.
5. Preheat oven to 375°F. Butter two parchment-lined baking sheets. Place logs on the sheets and brush with beaten egg.
6. Bake for 20 minutes or until golden. Let cool for 10 minutes.
7. Slice logs into 1-inch thick pieces. Arrange slices on baking sheets and bake for another 10 minutes.
8. Cool completely before storing in an airtight container.
9. Mangia, mangia!

Fabulous Pretty-in-Pink Sprinkle Sugar Cookies

FROM LEAH



INGREDIENTS

1 cup unsalted butter, room temperature	1 teaspoon vanilla extract	1/2 teaspoon salt
1 cup sugar	1 teaspoon pink food coloring	12 oz white candy melts
2/3 cup brown sugar	3 1/3 cup all purpose flour	Sprinkles
2 egg, 1 egg yolk	1 tablespoon cornstarch	
1 tablespoon imitation vanilla	1 1/2 teaspoon baking soda	

INSTRUCTIONS

1. Preheat oven to 350°F and prepare a baking sheet with parchment paper.
2. In a medium bowl, combine flour, cornstarch, baking soda and salt. Set aside.
3. In a mixer fitted with a paddle attachment, combine butter, sugar and brown sugar. Mix until light and fluffy.
4. Add egg, egg yolk, and vanilla extract. Mix until just combined.
5. Add pink food coloring. Add half the dry mixture and mix on a low speed.
6. Repeat with the second half on the dry mixture. Mix until just combined.
7. Using a 2.5 oz cookie dough scoop, scoop dough onto the prepared baking sheet, spacing cookies about 2 inches apart.
8. Bake for 14-16 minutes and then allow cookies to cool on baking sheet. Repeat with remaining dough.
9. Once the cookies are cool, melt chocolate in a microwave safe bowl.
10. Dip or drizzle melted chocolate over cookies and add sprinkles.

*Makes about 20 cookies

Recipe Credit: [Sprinkles for Breakfast](#)

Spice & Everything Nice Gingerbread Cookies

FROM MORGAN



INGREDIENTS

3 and 1/2 cups all-purpose flour
(spooned & leveled)

1 teaspoon baking soda

1/2 teaspoon salt

1 Tablespoon ground ginger

1 Tablespoon ground cinnamon

1/2 teaspoon ground allspice

1/2 teaspoon ground cloves

10 Tablespoons unsalted butter, softened
to room temperature

3/4 cup packed light or dark brown sugar

2/3 cup unsulphured or dark molasses
(do not use blackstrap; prefer Grandma's brand)

1 large egg, at room temperature

1 teaspoon pure vanilla extract

Icing: Whatever you please, we always mix
confectioners sugar and milk with food dye!

INSTRUCTIONS

1. In a large bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment (or using a handheld mixer), beat the butter on medium speed until smooth and creamy, about 1 minute.
3. Add the brown sugar and molasses, and beat on medium-high speed until creamy and well combined. Scrape down the sides and bottom of the bowl as needed.
4. Beat in the egg and vanilla on high speed for 2 minutes. The mixture may look slightly separated; this is fine. On low speed, gradually mix in the dry ingredients until combined. The dough will be thick and slightly sticky.
5. Divide the dough in half, shape each portion into a disc, and wrap tightly in plastic wrap. Chill for at least 3 hours or up to 3 days (overnight is recommended).
6. Preheat the oven to 350°F (177°C). Line 2–3 large baking sheets with parchment paper, silicone baking mats, or pizza stones. Set aside.
7. Remove one disc of dough from the refrigerator. Generously flour your work surface, hands, and rolling pin. Roll out the dough to ¼-inch thickness. If the dough cracks, rotate it as you roll and use your fingers to press the edges together. Re-roll scraps as needed.
8. Cut the dough into shapes and place them 1 inch apart on the prepared baking sheets. Repeat with the second disc of dough.
9. Bake cookies for 9–10 minutes. Adjust the baking time based on the size of your cookie cutters. For cutters smaller than 4 inches: bake ~8 minutes. For cutters larger than 4 inches: bake ~11 minutes.
10. Let cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. Once cooled, decorate as desired. For a festive touch, add a cinnamon candy to the noses of reindeer-shaped cookies to make Rudolph!

Easy Peasy No-Bake Chocolate Peanut Butter Bars

FROM MAUREEN



INGREDIENTS

2 cups graham cracker crumbs

2 cups confectioners' sugar

1 cup melted butter

1 cup peanut butter

1 1/2 cups semisweet chocolate chips

4 tablespoons peanut butter

INSTRUCTIONS

1. In a medium bowl, mix graham cracker crumbs, confectioners' sugar, melted butter, and 1 cup peanut butter until smooth.
2. Press the mixture evenly into the bottom of an ungreased 9x13-inch pan.
3. In a double boiler (or microwave), melt chocolate chips and 4 tablespoons peanut butter until smooth, stirring regularly.
4. Spread the chocolate mixture evenly over the graham cracker crust.
5. Refrigerate for at least 1 hour. Cut into 12 squares and serve.

Recipe Credit: [AllRecipes](#)

Momofuku Milk Bar Corn Cookies

FROM DANIELLE



INGREDIENTS

2 sticks unsalted butter, at room temperature	2/3 cup freeze-dried corn powder
1 1/2 cups granulated sugar	3/4 teaspoon baking powder
1 large egg	1/4 teaspoon baking soda
1 1/3 cups all-purpose flour	1 1/2 teaspoons kosher salt
1/4 cup corn flour	

INSTRUCTIONS

1. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar on medium-high speed for 2–3 minutes.
2. Scrape down the sides of the bowl, add the egg, and beat on medium-high for 7–8 minutes until light and fluffy.
3. Reduce the mixer speed to low and add the flour, corn flour, corn powder, baking powder, baking soda, and salt. Mix just until the dough comes together, about 1 minute. Scrape down the sides of the bowl as needed.
4. Using a 2 3/4-ounce ice cream scoop (or a 1/3-cup measure), portion the dough onto a parchment-lined baking sheet. Flatten the tops of the cookie dough domes slightly.
5. Wrap the baking sheet tightly in plastic wrap and refrigerate for at least 1 hour, or up to 1 week. Do not bake the cookies at room temperature, as they will not bake properly.
6. Preheat the oven to 350°F.
7. Arrange the chilled dough at least 4 inches apart on parchment- or Silpat-lined baking sheets.
8. Bake for 18 minutes, until the cookies puff, crackle, and spread. They should be faintly browned on the edges but still bright yellow in the center. If needed, bake for an additional minute.
9. Let the cookies cool completely on the baking sheets before transferring them to a plate or an airtight container for storage.

NOTES

Storage: At room temperature, the cookies will keep fresh for 5 days; in the freezer, they will keep for 1 month. **Freeze-dried corn powder:** The chefs at Milk Bar make freeze-dried corn powder by grinding freeze-dried corn. You can find freeze-dried corn at Whole Foods, Amazon.com, or JustTomatoes.com. Store leftover powder in an airtight container so it won't absorb moisture.

Recipe Credit: [Christina Tosi](#)

“Hey Leah, can you just find some random recipe online and pretend it came from me?”
Cookies

FROM DAVID



INGREDIENTS

1 cup butter
2/3 cup sugar
2 cups flour

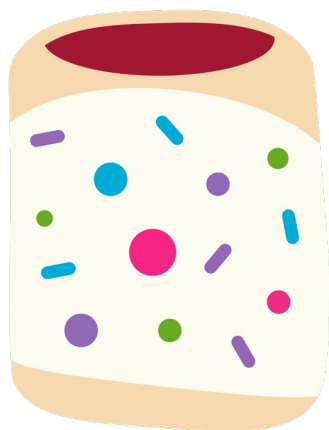
INSTRUCTIONS

1. Combine ingredients.
2. Bake at 325° for 15 minutes.

Cucciddati Siciliani

(Sicilian Fig Cookies)

FROM KELLY



INGREDIENTS

For the Filling:

2 cups dried figs
2/3 cup raisins
1/3 cup candied orange peel
1/4 cup pine nuts
1/4 cup almonds
1/2 cup walnuts
1/3 cup orange marmalade
1 tablespoon Marsala wine
1 tablespoon cocoa powder
1 teaspoon cinnamon
Pinch of salt

For the Dough:

4 cups all-purpose flour
(spooned and leveled)
1 cup superfine sugar
17 tablespoons cold
unsalted butter, cubed
2 large eggs
1/2 teaspoon baking powder
Zest of 1 orange
Pinch of salt

For the Icing:

1 cup powdered sugar
1 large egg white
1 teaspoon lemon juice
Sprinkles (optional)

INSTRUCTIONS

1. *Make the Dough:* In a large bowl, combine flour, sugar, baking powder, salt, and orange zest. Cut in cold butter until the mixture resembles breadcrumbs. Stir in eggs and knead into a smooth dough. Divide in half, wrap in plastic, and chill for 30 minutes.
2. *Make the Filling:* Soak figs in warm water for 30 minutes, then drain and pat dry. In a food processor, pulse nuts, cocoa, cinnamon, and salt to large crumbs. Add figs, raisins, candied peel, marmalade, and Marsala, blending until smooth. Combine with the nut mixture.
3. Preheat oven to 350°F. Roll one portion of dough into an 8x13-inch rectangle. Place half the filling along the edge and roll into a log, sealing the seam. Slice into 1-inch cookies and place on a parchment-lined baking sheet.
4. Bake for 20 minutes. Repeat with remaining dough and filling. Cool on a wire rack.
5. *Make the Icing:* Whisk egg white, lemon juice, and powdered sugar until glossy. Dip cookies and top with sprinkles. Let set for 2 hours.