

# **Nom Nom November Kids' Cookie Recipe Contest 2020**

**Inside you'll find 24 delicious cookie recipes, sent in by Nashua's young bakers! They competed in two categories – age 12 and younger, and teen – for a trophy and bragging rights! They hope you'll try their recipes, and enjoy!**



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## **Alex & Lydia's Trick or Treat Cookies**

Alex, age 9, and Lydia, age 7

Alex and Lydia turned their Halloween candy into a delicious cookie! Just use a snickerdoodle cookie recipe and add M&Ms and Skittles in the batches.

### Ingredients:

2 T. granulated sugar  
1 1/2 tsp. ground cinnamon  
1/4 tsp. ground ginger  
1 c. browned butter, softened or regular unsalted butter  
1 1/2 c. granulated sugar  
2 large eggs  
1 T. vanilla extract  
2 1/2 tsp. baking powder  
1/4 tsp. salt  
2 1/2 c. all-purpose flour  
Cinnamon or regular M&Ms

### Directions:

Preheat oven to 400°F.

Cream together butter, shortening, 1 1/2 c. sugar, eggs, and vanilla. Blend in flour, cream of tartar, soda, and salt. Shape dough by rounded spoonfuls into balls.

Mix 2 T. sugar and cinnamon together. Roll balls of dough in mixture.

Place 2 inches apart on ungreased baking sheets. Press candy decorations into dough.

Bake 8–10 minutes, or until set, but not too hard. Remove immediately from baking sheets.

## **Alexander's Chocolate, Chocolate and More Chocolate Cookies**

Alex, age 10

### Ingredients:

15 T. butter, divided  
¾ c. (5.25 oz) dark brown sugar  
½ c (3.5 oz) granulated sugar  
2 tsp. vanilla extract  
1 tsp. salt  
½ tsp. instant espresso powder  
1 large egg + 1 large egg yolk  
1¼ c. (6.25 oz) flour  
½ c. (1.5 oz) cocoa powder  
½ tsp. baking soda  
¾ c. (4.5 oz) dark chocolate chips  
¾ c. (4.5 oz) semi-sweet chocolate chips  
3 oz. dark chocolate (for melting on top)

### Directions:

Place rack on middle position and heat oven to 375 F  
Place 5 T of butter, in 1 T pieces, into a large bowl  
Melt remaining 10 T of butter in a saucepan on stove, stirring constantly, and allow to brown  
Add browned butter to bowl and allow cold butter to melt  
Whisk in brown sugar, granulated sugar, vanilla, salt and espresso powder until mixed  
Add in egg and yolk and whisk until smooth  
Allow mixture to sit for 5 minutes, then whisk again.  
In a small bowl, mix flour, cocoa powder, and baking soda together  
Mix in flour mixture to butter sugar mixture and stir until just combined  
Allow mixture to rest for 5 minutes.  
Stir in Dark Chocolate and Semi-Sweet Chocolate.  
Roll 2 T of dough at a time into a ball, and place onto a cookie sheet, 2" apart.  
Bake in oven for 8–9 minutes.  
Allow to cool on tray until they can be handled, then move to cooling rack  
Once cookies are cool, melt 3 oz of dark chocolate and transfer to a small bag.  
Cut off a corner and drizzle chocolate over cookies. Allow chocolate to cool before serving.

## **Amelia's Candy Bucket Cookies**

Amelia, age 5

Amelia loves baking. Favorite show: Kid's Baking Championship. Favorite food: cookies!

Favorite color: rainbows!

### Ingredients:

12 fun size candy bars (Amelia used snickers, KitKats and Hershey bars)

1 c. butter

1 1/4 c. brown sugar

3/4 c. white sugar

2 1/2 c. flour

1 tsp. baking soda

1 1/2 tsp. salt

2 tsp. vanilla extract

2 eggs

### Directions:

Whisk flour, salt, baking soda together in a bowl and set aside.

In a separate bowl melt butter, let cool, then whisk in brown and white sugar.

Whisk in eggs and vanilla, mix well.

Gradually mix in the dry ingredients until well combined.

Stir in chopped-up candy bars.

Chill dough for at least 1 hour.

Scoop mix into 14 cookies onto parchment-lined cooking sheet, leaving at least 2 inches between each cookie.

Bake at 375°F degrees for 12–15 minutes.

## Ashlyn's "Red Wine" Cookies

Ashlyn, age 12

Ashlyn says: "Don't worry, it is okay for adults and kids to eat them because the alcohol bakes out!"

### Ingredients:

1 1/2 c. flour  
3/4 c. unsweetened cocoa powder  
1 tsp. salt  
1 tsp. baking soda  
1 stick salted butter  
3/4 c. sugar  
3/4 c. packed brown sugar  
1 egg  
1 tsp. vanilla extract  
1/2 c. red wine  
1 bag semisweet chocolate chips

### Directions:

Preheat oven to 375°F.

In a mixing bowl, combine flour, cocoa powder, salt and baking soda. Set aside.

In a separate bowl, cream together butter and the sugars.

Add to wet ingredients the egg, vanilla and red wine. Mix well until combined.

Slowly add into dry ingredients until well-mixed.

Fold in chocolate chips.

Scoop onto baking sheet with parchment paper.

Bake 8–11 minutes.

## **Aubrey & Alyssa's Apple Caramel Cookies**

Aubrey and Alyssa, both age 12

Aubrey and Alyssa would love to open their own bakery someday!

### Ingredients:

2 c. all purpose flour

1 tsp. baking soda

1/2 tsp. salt

1/2 tsp. apple pie spice

3/4 c. unsalted butter, room temperature

1/2 c. light brown sugar

1/2 c. sugar

1 large egg

1 tsp. vanilla extract

1 1/2 c. apple, peeled and diced (we used Honeycrisp, but Granny Smith would be a good apple, too) diced into small pieces

1/4 c. caramel bits

### Directions:

Preheat oven to 350°F.

In a small mixing bowl, combine flour, baking soda, salt and apple pie spice. Set aside.

In a mixing bowl, add room temperature butter and sugars. Beat with a mixer at medium speed to cream them together. Add in the egg and vanilla extract. Continue to beat at medium speed until completely combined.

Add in flour mixture slowly, putting in half at a time using mixer at low speed until combined.

Fold in chopped apples and caramel bits.

Prepare the cookie sheet with parchment paper. Place tablespoons of dough on the sheet.

Bake for approximately 14 minutes, or until light brown on top. Allow cookies to cool on the baking sheet for 5 minutes and then transfer to a wire rack to continue cooling.

## **Avery's Whole Wheat Chocolate Chip Cookies**

Avery, age 4

### Ingredients:

3/4 c. granulated sugar  
3/4 c. packed brown sugar  
1 c. butter, softened  
1 tsp. vanilla  
1 egg  
2 c. whole wheat flour  
1 tsp. baking soda  
1/2 tsp. salt  
1 12 oz. pkg. semisweet chocolate chips

### Directions:

Preheat oven to 350°F. Line baking sheet with parchment paper.  
Cream butter, both sugars and vanilla together until light and fluffy.  
Sift dry ingredients together and add them to the butter mix slowly until just incorporated. Mix in chocolate chips.  
Place dough by rounded tablespoons onto cookie sheet. Bake 5–10 minutes until edges are lightly browned. Enjoy!

## Becca's Rocky Road Cookie Bars

Becca, age 13

### Ingredients:

#### *For bars:*

½ c. butter  
1 oz. unsweetened chocolate  
1 c. sugar  
1 c. flour  
1 tsp. baking powder  
2 tsp. vanilla  
2 eggs

#### *For filling:*

6 oz. cream cheese, softened  
½ c. sugar  
2 T. flour  
¼ c. butter, softened  
1 egg  
½ tsp. vanilla  
6 oz. pkg. semisweet chocolate chips  
2 c. miniature marshmallows

#### *For frosting:*

¼ c. butter  
1 oz. unsweetened chocolate  
2 oz. cream cheese  
¼ c. milk  
1 lb. powdered sugar  
1 tsp. Vanilla

### Directions:

#### *To make bars:*

Grease and flour 9 x 13 pan.  
In a large saucepan, over low heat, melt ½ cup butter and 1-ounce chocolate. Add remaining bar ingredients. (optional: add chopped nuts to mixture)  
Mix well and spread in pan.

#### *To make filling:*

In a small bowl, beat with mixer the cream cheese, sugar, flour, butter, egg, vanilla.  
Spread over chocolate bar batter. Sprinkle with the chocolate chips.  
Bake at 350°F, 25–35 minutes until toothpick come out clean.  
Sprinkle with miniature marshmallows and bake 2 minutes longer.

#### *To make frosting:*

Over low heat, in a large saucepan, melt ¼ cup butter, 1 oz. chocolate, 2 oz. cream cheese, and ¼ cup milk.  
Stir in powdered sugar and vanilla until smooth.  
Immediately pour over marshmallow and swirl together.  
Store in refrigerator. Serve cold. Freezes well.

## Curtis' Orange Sugar Cookies with Cranberry Coulis

Curtis, age 14

### Ingredients:

#### *For the cookie:*

2/3 Earth Balance butter, softened (can use regular dairy butter)  
3/4 c. granulated sugar  
1 tsp. baking powder  
1/4 tsp. salt  
1 egg  
1 T. coconut milk  
1 tsp. vanilla extract  
2 c. all purpose flour  
Zest of 2 oranges

#### *For the Coulis:*

2 c. whole fresh cranberries  
1 c. granulated sugar  
3 T. orange juice  
2 T. cornstarch  
1 T. cold water  
2 T. butter

### Directions:

Preheat oven to 375°F.  
In a stand mixer, cream butter.  
Add sugar, baking powder and salt. Cream together with butter.  
Add the egg, vanilla and milk, mix until smooth and color lightens.  
Add the flour in one cup at a time.

Add the zest of 2 oranges and mix to combine.

Form the dough into a ball, wrap and plastic and refrigerate for 30 minutes.

Form into 1 inch balls.

Place on ungreased, non-stick cookie pan and bake for 10 minutes until edges are golden and center is set.

Use your favorite geometric shape to stamp a depression into the center of each cookie.

Remove to wire rack and allow to cool completely before filling.

For the coulis, add berries, sugar and orange juice to a sauce pan.

Separately, make a slurry of water and cornstarch and add to the pan.

Put the pan on medium to low heat, stirring often, 4-5 minutes or until the berries pop.

Cook and stir for one minute more.

Using a spoon or spatula, crush the berries.

Stir in the butter.

Remove from heat and strain through a wire mesh. Press all the juice through with a spatula and discard the skins.

Allow to cool slightly, but not to set.

Using a syringe, fill the depression in each cookie with coulis.

Coulis will solidify as it cools further.

## **Elena's Basil Shortbread Cookies with Lemon Buttercream Frosting**

Elena, age 13

### Ingredients:

2 c. butter, softened

1 c. sugar

3 tsp. basil paste

4 c. all-purpose flour

Buttercream frosting

3/4 tsp. lemon flavoring

### Directions:

In large bowl, cream butter and sugar until light and fluffy. Beat in basil.

Gradually add flour; mix until dough forms a ball. If dough crumbles, add water by the tablespoon until dough forms.

On a lightly floured surface, roll dough to 1/2 in. thickness. Cut into circles. Place on ungreased baking sheets.

Bake at 325 degrees F, 15 minutes or until edges are lightly browned. Cool on wire racks.

While cookies cool, mix frosting and flavoring (and any food coloring if desired).

Once cookies cool, decorate away!

## **Eli's Oatmeal Almond Chocolate Chip Cookies**

Eli, age 8

A great alternative to peanut butter cookies, which Eli cannot have due to allergies. Super easy, delicious and filling.

### Ingredients:

2/3 c. old fashioned oats  
1 tsp. baking soda  
1/4 tsp. salt (more if using unsalted almond butter)  
1 tsp. cinnamon  
1 c. almond butter  
2/3 c. dark brown sugar or coconut sugar  
2 eggs  
2 tsp. vanilla extract  
1 c. chocolate chips

### Directions:

Preheat the oven to 350°F. Line two baking sheets with parchment paper.

In a bowl, combine oats, baking soda, salt and cinnamon. Stir to combine.

In separate medium bowl, beat almond butter, brown sugar, eggs, and vanilla until smooth, about 2 minutes.

With mixer on low, slowly add oat mixture. Mix until combined. Stir in chocolate chips. The dough will be very sticky!

Scoop 1 tablespoon rounds of dough onto prepared cookie sheets.

Bake 9–11 minutes.

Cool 2 minutes before removing from cookie sheet. Transfer to a wire rack to cool completely. Enjoy!

*Optional:* Sprinkle with sea salt of pretzel pieces before baking.

## **Emma's Holiday Anise Cookies**

Emma, age 11

Emma's favorite thing to do in her free time is bake and watch Food Network!

### Ingredients:

*For the cookies:*

3 1/2 c. flour

1 c. sugar

6 large eggs, mixed

3 T. baking powder

1 c. oil

1 oz. pure anise extract

*For the frosting:*

Confectionary sugar

1/2 tsp. anise extract

small amount of milk until desired consistency

### Directions:

Mix cookie ingredients and roll into balls.

Cook at 350°F on greased pan, 10 minutes. Cookie edge should just be turning a light brown.

Spread or dip icing onto cookie and then dip cookie into a bowl of holiday sprinkles!

## **Felicity's Peanut Butter and Sugar Cookie**

Felicity, age 9

### Ingredients:

1/3 c. and 2 T white sugar

1 c. peanut butter

1 c. flour

1/4 c. butter softened

1 tsp. baking powder

1/4 tsp. baking soda

1/4 tsp. vanilla extract

1 egg

### Directions:

Grease pan.

Preheat oven to 375°F.

Bake 18–20 minutes.

## **Henry's Chocolate Crackle Cookies**

Henry, age 5

Henry loves to bake with his Mom, his Papa or with his Ya-Ya. Chocolate cookies are his favorite!

### Ingredients:

1 c. all-purpose flour  
1 c. granulated sugar  
1/2 c. unsweetened cocoa powder  
1 tsp. baking powder  
1/2 tsp. salt  
4 T. unsalted butter, softened  
2 large eggs, beaten lightly  
1 tsp. vanilla  
4 T. confectioners' sugar, plus additional for dusting hands

### Directions:

In a metal bowl, stir together flour, granulated sugar, cocoa, baking powder, salt; then blend in butter. Stir in eggs and vanilla until mixture is blended.

Spread dough in thin layer in bowl or onto wax paper and freeze 10 minutes, or until firm.

Preheat oven to 400°F. Lightly grease two baking sheets.

Put 4 T. confectioners' sugar into a small bowl and dust your hands with additional sugar to prevent sticking.

Roll a piece of dough into a small ball (about the size of a large gumball) and then roll in confectioners' sugar. Tap to remove excess sugar.

Arrange balls 2 inches apart on the baking sheets.

Bake 8-10 minutes, or until cookies are just set.

Cool cookies on racks. Yield: 36 cookies.

## **Kayla's Spiced Chai Tea Sugar Cookie with Orange Glaze**

Kayla, age 10

This cookie is dairy- and nut-free!

### Ingredients:

*For the cookie:*

2/3 Earth Balance butter, softened (can use regular dairy butter)

3/4 c. granulated sugar

1 tsp. baking powder

1/4 tsp. salt

1 egg

1 T. coconut milk

1 tsp. vanilla extract

2 c. all purpose flour

2 spiced chai tea bags

*For the icing:*

1 1/2 c. confectioner's sugar

2–4 T. orange juice

Zest of an orange

### Directions:

Preheat oven to 375°F.

In a stand mixer, cream butter.

Add sugar, baking powder and salt. Cream together with butter.

Add the egg, vanilla and milk, mix until smooth and color lightens.

Add the flour in one cup at a time.

Add the contents of two spiced chai tea bags and mix until combined.

Form the dough into a ball, wrap in plastic and refrigerate for 30 minutes.

Roll out to 3/16th inch on a floured board and cut out your favorite shapes.

Place on ungreased, non-stick cookie pan and bake for 7 minutes until edges are golden and center is set.

Remove to wire rack.

Combine ingredients for icing using enough juice to make a thick, but spreadable icing.

Ice cookies once cool.

Sprinkle extra zest on top, if you would like.

## **Mary's Double Chocolate, Dried Cherry Cookies**

Mary, age 11

### Ingredients:

2 1/4 c. white whole wheat flour (or all-purpose flour)

1/2 c. baking cocoa

1 tsp. baking soda

1/2 tsp. salt

1 c. unsalted butter, softened

1 c. packed brown sugar

3/4 c. granulated sugar

1 tsp. vanilla extract

2 large eggs

1 10-12 oz. bag dark chocolate chips (or whatever type of chocolate chips you prefer)

1 8 oz. package of dried cherries (we used Trader Joe's Dried Pitted Tart Montmorency Cherries.

Note: If the cherries are too large, they may need a rough chop.)

### Directions:

Preheat oven to 375°F.

Combine flour, cocoa powder, baking soda and salt in a bowl; set aside.

Beat butter, brown sugar, granulated sugar, and vanilla extract in a large bowl until creamy. Beat in eggs until light and fluffy.

Gradually beat in flour mixture. Stir in chocolate chips and dried cherries.

Drop by rounded tablespoons onto ungreased baking sheets.

Bake 8-10 minutes or until cookies are puffed (our oven took 11-12 minutes using a medium-size cookie scoop which holds slightly more than a tablespoon of dough),

Cool on baking sheets for about 2 minutes, and then move to wire racks to cool completely.

Yield: approx. 3 dozen cookies, using a medium size cookie scoop.

## **Natalie's M&M Cookies**

Natalie, age 6

### Ingredients:

2 1/4 c. flour

1 tsp. baking powder

1 tsp. baking soda

1 tsp. salt

2 sticks of butter

3/4 c. sugar

3/4 c. brown sugar

2 eggs

1 tsp. vanilla extract

One 12-oz. bag of M&Ms

### Directions:

Cream butter and sugars.

Add eggs and vanilla.

Add dry ingredients and blend.

Fold in chocolate chips.

Bake at 350°F from frozen for 12 minutes.

## **Olivia's Gluten-Free Melting Snowmen Cookies**

Olivia T., age 9

Olivia chose a gluten-free recipe because her sister has Celiac Disease and she loves to bake treats for her!

### Ingredients:

1 c. sugar

8 T butter, room temperature

1 large egg

1 tsp. vanilla extract

1 3/4 c. gluten-free 1-to-1 all-purpose flour

1/2 c. almond flour or finely ground almonds, blanched or unblanched

1/2 tsp. baking powder

1/4 tsp. salt

1/2 tsp. xanthan gum

### Directions:

Lightly grease (or line with parchment) two baking sheets.

Beat the butter and sugar together until fluffy. Add egg and vanilla, stir until combined, scraping sides of the bowl and stirring again briefly.

Add dry ingredients, stirring just until the dough comes together.

Scoop dough out onto a piece of plastic wrap, flatten it into a disk, and wrap. Refrigerate the dough for at least 1 hour.

Preheat oven to 350°F.

Remove dough from the refrigerator, and dust your work surface and dough with cornstarch or gluten-free flour.

Roll dough about 1/4" thick and cut the shapes of your choice with a cookie cutter.

Place cutouts on a parchment-lined baking sheet and chill for 10 minutes. Re-chill any dough scraps before rolling.

Bake cookies 8–10 minutes. Remove from the oven, and cool completely before icing.

## **Olivia's Pumpkin Spice Cookies**

Olivia M., age 9

### Ingredients:

1/2 c. unsalted butter

3/4 c. white granulated sugar

1/4 c. brown sugar

2 tsp. vanilla extract

1/4 c. pumpkin puree

1 tsp. cinnamon

1/8 tsp. nutmeg

pinch cloves

pinch ginger

pinch salt

2 tsp. cornstarch

1 tsp. baking soda

1/2 c. chocolate and white chocolate chips, plus some for on top of the cookie

### Directions:

In a bowl, beat together melted butter, white sugar, and brown sugar. Beat in vanilla extract and pumpkin puree until combined.

Mix baking soda, salt, and flour in a separate bowl; add to above mixture, until dough forms. Stir in chips.

Refrigerate dough 30 minute to an hour.

Preheat oven to 350°F.

Put dough on sheets and bake 8–10 minutes. Let cool for 10–15 minutes and enjoy.

## Rosalyn's Coconut Limetti Cookies

Rosalyn, age 10

Rosalyn bakes just about every week! She loved the challenge to create a unique cookie. This is her ricotta cookie with lemon-lime icing and toasted, shredded coconut.

### Ingredients:

#### *Cookies:*

2 sticks butter (melted in microwave for 40 seconds)  
2 eggs, beaten  
1 1/2 c. sugar  
1 tsp. vanilla extract  
1 lb. container of ricotta cheese (15 oz)  
2 T. milk  
4 c. of flour  
1 tsp. baking powder  
1 tsp. baking soda

#### *Icing:*

About 10 ounces of confectioners sugar  
1-2 drops of vanilla extract  
1/2 tsp. milk  
zest of 3 lemons  
zest of 4 limes

#### *Garnish:*

Coconut shreds (toasted in pan on stove top for 3-4 minutes)

### Directions:

Preheat oven to 350°F. Line cookie sheets with parchment paper.

In a large bowl, mix together butter, eggs, sugar, ricotta cheese, and vanilla extract.

In a separate medium-sized bowl, mix together flour, baking powder, and baking soda.

Carefully pour dry mixture into the large bowl. Use whisk to mix well. Add a little more milk or a little water if it's too difficult.

Dust your hands with flour so the dough doesn't stick to them. Roll dough into 1-2 inch balls and flatten them, but only a teensy bit. Place each cookie about an inch away from each other on the cookie sheets.

Put cookies in the oven for 13 minutes or until they are just turning light brown around the edges. While you're waiting for the cookies to be done, make the icing.

Measure out confectioners sugar, vanilla extract, milk, and lemon-lime zest. Stir together well in a bowl. Make sure the consistency is pretty thick. Set aside.

Toast shredded coconut in a pan on the stove and cook on low. Watch closely, as they burn very easily. Remove from the heat when they are golden brown.

When the cookies are done, take them out and let them cool on wire racks for 15 minutes. When they are done cooling, frost the cookies with the icing and sprinkle on a good amount of coconut. Make sure that when you are frosting, put newspapers under the wire racks. Let the icing dry for about 5-10 minutes, and then the cookies are all ready. Makes about 48 cookies. Enjoy!

## **Rosie's Oatmeal Raisin Cookies**

Rosie, age 10

### Ingredients:

1/2 stick butter

3/4 c. brown sugar

2 eggs

1 tsp. vanilla

1 1/2 c. flour

1 tsp. baking soda

1 tsp. cinnamon

1/2 tsp. salt

1 c. plump fresh raisins

3 c. oats (uncooked)

### Directions:

Preheat oven to 350°F.

Beat butter (she uses hands) and sugars on medium speed until creamy.

Add eggs and vanilla; beat well.

Add combined flour, baking soda, cinnamon and salt; mix well.

Add oats and raisins, mix well. Make sure raisins are big, plump and fresh.

Drop dough by rounded tablespoons onto ungreased cookie sheets – we flatten the top with a fork or our hands.

Bake 8–10 minutes or until golden brown.

Yields approx. 32–48, depending on how much batter is eaten.

## **Sammie & Ella's Chocolate Pumpkin Pouffes**

Sammie, age 8, and Ella, age 9

### Ingredients:

2 1/4 c. all-purpose flour  
1 tsp. baking soda  
1 tsp. pumpkin pie spice  
1/2 tsp. kosher salt  
1 c. (2 sticks) unsalted butter, softened  
3/4 c. brown sugar  
1/2 c. granulated sugar  
3/4 c. pumpkin purée  
1 large egg  
2 tsp. pure vanilla extract  
2 c. semi-sweet chocolate chips

### Directions:

Preheat oven to 375°F and line two large baking sheets with parchment paper.

In a small bowl, whisk together flour, baking soda, pumpkin spice, and salt.

In a large bowl using a hand mixer, cream together butter and sugars until light and fluffy. Beat in pumpkin, egg, and vanilla extract until combined, then add flour mixture. Beat on low until no raw flour appears, then fold in chocolate chips. Refrigerate dough for 30 minutes.

Scoop 1" balls onto prepared baking sheets, 2 inches apart, and bake until puffed up and golden around edges, about 12 minutes.

## **Sofia's Family Recipe Cherry Cookies**

Sofia, age 14

Sofia says: "I am an aspiring baker! This is a family recipe that is over 100 years old. I hope you enjoy it!"

### Ingredients:

1/2 c. oil

3/4 c. sugar

6 large eggs; reserve one yolk for top

4 c. flour

6 tsp. baking powder

1 tsp. vanilla extract or anise flavoring

1 small jar maraschino cherries

### Directions:

Make a well with flour, on pastry board or table. Pour all other ingredients into center.

Mix well until dough is soft and pliable, not sticky.

Drop by spoonfuls onto greased cookie sheet.

Beat remaining egg yolk with 2 T. water. Brush tops with egg yolk mixture.

Press a cherry half into the center of each cookie.

Bake at 350°F, 8–10 minutes or until slightly browned. Cool on waxed paper; store in covered tins. This dough also works for creating cutout shaped cookies.

## Sophia's Reindeer Swirl Cookies

Sophia, age 9

### Ingredients:

*For cookies:*

2 c. flour  
1/2 tsp. salt  
2 sticks unsalted butter, room temperature  
1/2 c. granulated sugar  
1/4 c. powdered sugar  
2 large egg yolks  
2 tsp. vanilla extract  
1/2 tsp. red food coloring gel

*For decorations:*

Semi-sweet chocolate chips  
Pretzels, broken into 2 or 3 pieces  
M&M candies, regular sized or mini (any round candy will work)

### Directions:

In medium bowl, whisk together flour and salt.  
Beat butter, sugar and powdered sugar until light and fluffy, 3-5 minutes.  
Add egg yolks one at a time. Beat after each yolk.  
Add vanilla extract.  
Beat in flour/salt mixture until combined.  
Separate dough into two equal portions. Add food coloring to one portion of dough. The second portion will stay white.

Press each portion into disks and wrap separately in plastic wrap. Refrigerate at least 3 hours. (We waited overnight; cookies will cook more evenly if dough is cool) After dough is chilled, preheat oven to 350°F. Line baking sheets with parchment paper. Cut each portion of dough into 16 same-sized pieces. Roll each smaller portion into 5-inch ropes.  
Twist 1 portion of red and 1 portion of white dough together to form a circle. Repeat using all 16 portions of each color.  
Place each circle at least 1 inch apart on baking trays.  
Bake 13–14 minutes. Cookies should be firm, but not brown.  
Cool on wire rack.

### To decorate:

Melt semi-sweet chocolate chips.  
Dip front of your cookie into melted chocolate.  
Before chocolate dries, put your pretzel pieces on like antlers.  
Place M&Ms (or candy bits) onto your cookie to make eyes and a nose.  
Use any leftover pretzel crumbs or candies to make a mouth.  
Refrigerate until decorations are firm.

## Willa's Holiday Spritz Cookies

## **Willa's Holiday Spritz Cookies**

Willa, age 8

Time; ~ 40 minutes. Yields: ~2.5 dozen

### Ingredients:

1 c. butter (softened/room temp)

3 egg yolks

2 1/2 c. flour

2/3 c. white sugar

1 tsp. vanilla extract

Cookie Press

### Directions:

Preheat oven to 400°F.

Mix together butter, sugar, egg yolks, and vanilla extract.

Add flour and mix by hand.

Spoon into press.

Press onto ungreased cookie sheet.

Sprinkle with colored sugar (optional).

Cook first batch for about 9 minutes. Cook remaining batches for about 7 minutes each.

