



# Cookie

Chappelle Gardens Residents' Association

# COOK BOOK

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# Almond Crescents

by Katelin O'Sullivan

## ingredients

1 cup butter

1/2 cup powdered sugar

1/2 tsp vanilla

1/2 tsp almond extract

1/8 tsp salt

2 1/4 cups flour

3/4 cups ground almonds (optional)

## makes

4-5 dozen cookies



## here's how

- 1 Beat butter until soft
- 2 Add powdered sugar and stir in vanilla, almond extract, and salt.
- 3 Add flour gradually (optional—add in nuts).
- 4 Chill dough for one hour.
- 5 Form crescents and roll in sifted powdered sugar while still warm. Bake for 15 to 17 minutes in 325°F oven. Sprinkle more sugar when cool
- 6 Cool and then roll in powdered sugar again.

# Cinnamon Swirl Cookies

by Tracy Ehrler

## ingredients

### Dough

1 cup butter  
1/3 cup sugar  
3/4 cup icing sugar  
1/2 tsp salt  
1 tsp vanilla extract  
1 large egg  
2-1/4 cups flour

### Cinnamon Smear

1/3 cup butter  
1/4 cup packed brown sugar  
1-1/2 tsp honey  
1-1/2 tbsp ground cinnamon  
2 tbsp flour  
1/2 tsp salt  
1/2 tsp vanilla extract

### Glaze

1/2 cup icing sugar  
2 tbsp honey  
1 tsp vanilla extract  
1 tsp water



## here's how

- 1 Beat together butter, sugar, salt, and vanilla on medium speed until light and fluffy (about 3 minutes). Add egg and beat well to incorporate. Add flour and mix until combined.
- 2 Between two sheets of wax paper, roll dough out to approximately a 12" square—the larger the square, the more 'swirls' in the cookie. Remove the top piece of wax paper.
- 3 Combine all cinnamon smear ingredients and beat on medium speed until light and fluffy. Use slightly melted butter if possible. Spread cinnamon mixture on top of the rolled out cookie dough, spreading to the very edges.
- 4 Roll the dough into a log shape using the wax paper to help lift the edges. Squish the edges of the log so that the dough 'closes' completely and there are no ragged edges. Wrap the log in plastic wrap and put in the freezer for at least 20 minutes, until firm.
- 5 Preheat the oven to 375 F. Using a sharp knife, cut the dough log into 1/4" slices. Transfer to cookie sheets prepared with parchment paper and bake for 10-12 minutes, rotating halfway through until lightly golden brown. Remove and let cool.
- 6 Combine all the ingredients for the glaze in a small bowl and whisk together, adding additional water if it seems too thick.
- 7 Apply the glaze to the top of each cookie with a pastry brush.

# Chocolate Florentine Cookies

by Jaime Dowling

## ingredients

2-1/2 cups silvered almonds  
1/4 cup flour  
2 tbsp cocoa powder  
1/4 tsp ground nutmeg  
3/4 cup white granulated sugar  
1/2 cup unsalted butter  
1/4 cup heavy cream  
2 tbsp honey  
1 tsp vanilla extract  
8-10 oz dark chocolate, chopped

## time

30 minutes of prep time +  
8 minutes of bake time per  
batch

## special equipment:

Food processor  
Silicon baking mat  
Thin, flat spatula  
Wire cooling rack

## makes

30 florentine cookies



## here's how

- 1 Chop the almonds: Place the silvered almonds in a food processor. Pulse until the almonds are broken down into smaller bits, about 1/4" in size. If you do not have a processor, hand chop the almonds.
- 2 Add the flour and cocoa powder to the food processor bowl and pulse until blended together.
- 3 Make the cookie "batter" on the stovetop: In a medium-sized saucepan, place the sugar, butter, cream, and honey. Heat until the sugar is dissolved and the butter has melted. Remove from heat and stir in the vanilla extract. Add the dry almond mixture and stir until incorporated. Set aside to cool for 20 minutes.
- 4 Preheat the oven to 325 F. Line a baking sheet with parchment paper on a silicon baking mat. Spoon out the cookies onto the baking sheet about 3 "apart.
- 5 Dip your fingers in some water, then use to spread the batter into a round circle, with the nuts in a single layer on the pan. This will encourage the batter to spread evenly in a circle.

# chocolate florentine cookies...

- 6 Bake the cookies in the oven for 6-8 minutes. If you are using parchment paper, the cookies will bake faster. Remove the pan from the oven once the edges of the cookies start to darken. Transfer the cookies to a cooling rack.

While the cookies are still warm, if they are not quite round, use a spatula to nudge the sides of the cookies into a perfect circle.

- 7 Let the cookies cool on the pan for 10-20 minutes until they are set. They should be able to be transferred without crumbling.
- 8 Continue baking the cookies in batches until all the batter is used.
- 9 Once the cookies have cooled, melt dark chocolate in the microwave-safe bowl for 30 second increments, stirring between each increment. Pick two cookies and smear a thin layer of chocolate on the bottom of one of them. Place the other cookie on top and set the cookie sandwich on a baking sheet. Repeat with the rest of the cookies.
- 10 Drizzle any remaining chocolate over the florentines.
- 6 Wait for the chocolate to firm up and harden before serving.



# Rum Balls...

by Becca Kemp

## ingredients

- 1 box of vanilla wafers
- 1-1/2 cup powdered sugar
- 1/2 cup chopped pecans (optional)
- 1/2 tsp salt
- 1/2 cup cocoa powder
- 1/2 cup rum or bourbon
- 3 tbsp light corn syrup
- 1/4 cup extra powdered sugar,



## here's how

- 1 Blend wafer into fine crumbs and pour into a bowl.
- 2 Add powdered sugar, nuts, salt, and cocoa to the crumbs and mix well.
- 3 Add rum/bourbon and corn syrup. Stir with a fork until moist. Mix with hands until completely combined.
- 4 Shape into balls, then roll in the extra powdered sugar.
- 5 Store in a covered container.



# Candy Cane Brownie Cookies

by Sarah Parsons

## ingredients

### Brownies

3/4 cup unsweetened cocoa powder  
1/2 tsp baking soda  
2/3 cup oil  
1/2 cup boiling water  
2 cups sugar  
2 eggs  
1-1/2 cups flour  
1 tsp vanilla  
2 tsps instant coffee

### Candy Cane Kiss Frosting

1 cup butter, softened  
2-1/2 cups powdered sugar  
1/2 tsp vanilla  
18 Hershey's Candy Cane Kisses

## here's how

- 1 Preheat the oven to 350 F and grease a 9"x13" baking pan.
- 2 In a large bowl, stir together the cocoa and baking soda. Blend in 1/3 cup of the oil and mix until smooth. Pour in the boiling water, stirring until the mixture thickens—for complex scientific reasons, it will thicken.
- 3 Stir in the rest of the oil, sugar, and eggs. Mix until smooth.
- 4 Add the flour and vanilla. Blend completely—there should be no lumps. Using a 12-hole cupcake tray, grease well and pour 1 tbsp. of mixture into each one.
- 5 Bake at 350 F for 10-20 minutes, until just set in the middle. Don't overcook brownies—they are always better when slightly soggy.
- 6 Let cool and cut into squares.

# White Chocolate & Cranberry Biscotti

by Danielle Zarazun



## ingredients

- 2 cups flour
- 1-1/2 tsp baking powder
- 3/4 cup sugar
- 1/2 cup unsalted butter at room temperature
- 2 tsp grated lemon zest
- 1/2 tsp salt
- 2 large eggs
- 2/3 cup dried cranberries
- 6 oz white chocolate chips
- 6 oz almonds (optional)

## here's how

- 1 Preheat the oven to 350 F.
- 2 Line a heavy baking sheet with parchment paper. Sift together flour and baking powder and set aside. In a mixer, beat the sugar, butter, lemon zest, and salt. Beat in the eggs, 1 at a time.
- 3 Add the flour mixture and beat just until blended. Stir in the cranberries and 1/2 of the white chocolate chips.
- 4 Form the dough into a 12" long, 3" wide log on the parchment lined baking sheet. Bake for 40 minutes. Remove and let cool completely.
- 5 Place the log on the cutting board. Using a sharp serrated cut the log on a diagonal into 3/4-inch-thick slices. Arrange the biscotti on the baking sheet. Bake the biscotti again, for 15 minutes, until they are golden brown. Transfer the biscotti to a rack and cool.
- 6 Melt the remaining white chocolate chips in a double boiler. Dip the bottom of the biscotti in the white chocolate and let chocolate cool and set.



# Red & Green M&M Cookies

by Melissa Chutskoff

## ingredients

- 2 cups shortening
- 3 cups brown sugar
- 4 eggs
- 4 tsp vanilla
- 4-1/2 cup flour
- 2 tbsp. baking soda
- 2 tsp salt
- 4 cups M&Ms

## here's how

- 1 Make the cream by mixing the shortening and brown sugar together
- 2 Add the 4 eggs and vanilla and mix.
- 3 Stir in the flour, baking soda, and salt.
- 4 Once the mix is thoroughly incorporated, add in the M&Ms.
- 5 Bake at 375F for 8 minutes. Take out, cool, and enjoy!



# Peppermint Oreo Cookie Balls

by DeeAnn Hotte



## ingredients

1/3 cup finely chopped candy canes

8 oz cream cheese

36 Oreos, finely crushed

16 oz milk chocolate dipping

## here's how

- 1 Reserve 1 tbsp of the chopped candy for decorating. Mix the remaining candy with cream cheese and cookie crumbs until blended
- 2 Shape into 48 (1") balls
- 3 Freeze the balls for 15-20 minutes
- 4 Melt chocolate in a double boiler and dip balls in chocolate and place on wax paper
- 5 Sprinkle with the chopped candy and refrigerate until firm

# Peanut Butter Confetti Bars

by Carol Schatz



## ingredients

1 cup butterscotch chips

1/2 cup peanut butter

1/4 cup hard butter

8 oz colored mini marshmallows

## here's how

- 1 Heat the butterscotch chips, peanut butter, and butter.
- 2 Stir until smooth. Make sure to keep an eye on it, as butter burns quickly.
- 3 Cool the mixture a wee bit and stir in the marshmallows.
- 4 Pat into a greased 8"x8" pan and chill.
- 5 Cut into squares and enjoy!

# Cherry Almond Butter Cookies

by Erinne Adachi

## ingredients

2 cups butter, softened

1-1/2 cups granulated sugar

1 large egg

2 tsp vanilla

5 cups all purpose flour

2 tsp baking powder

1/2 tsp salt

1-1/3 cups dried cherries

## here's how

- 1 Cream butter and sugar in a large bowl. Add the egg and beat well. Add the vanilla and beat until smooth.
- 2 Combine the flour, baking powder, and salt in a medium bowl. Add to the butter mixture in 3 additions, mixing well after each addition until no dry flour remains.
- 3 Add cherries and mix well. Divide the dough into 3 equal portions. Shape each portion into an 8' long log. Wrap each log with wax paper and chill overnight. Discard the wax paper from the log and cut into 1/3' slices. Arrange about 2 ' apart on a grease cookie sheet.
- 4 Gently press 2 or 3 slivered almonds in a decorative pattern on top of each slice. Bake at 350F for about 10 minutes until just golden. Let stand on the cookie sheet for 5 minutes before removing to wire racks to cool.
- 5 Cut into squares and enjoy!

# Cape Breton Shortbread Cookies

by Dana Ntasi

## ingredients

1 cup butter, softened

3/4 cup icing sugar

1-3/4 cups flour

## makes

24-36 cookies



## here's how

- 1 Preheat oven to 350F
- 2 In a medium bowl, beat the butter and sugar until light and fluffy
- 3 Add flour and mic until the dough is smooth
- 4 Pat out and cut into any shape. You can also make small balls of dough and pat down with a fork.
- 5 Bake on a cookie sheet for 12-15 minutes until desire doneness, but do not overbake.
- 6 Decorate however you like and enjoy!

# Whipped Shortbread

by Melissa Gibson

## ingredients

1 cup butter  
1 cup margarine  
1 cup icing sugar  
1/2 cup cornstarch  
3 cups flour  
Vanilla



## here's how

- 1 Cream together the butter, margarine, and icing sugar with a beater until smooth.
- 2 Gradually add the cornstarch, flour, and vanilla and mix until there is no dry flour.
- 3 Whip together the ingredients until it has the consistency of whipped cream.
- 4 Drop by spoonful onto an ungreased cookie sheet.
- 5 Bake until browned (about 12 minutes). Let cool and enjoy!

## Peanut butter s'more pinwheels

1cup semisweet chocolate chips

2tbsp creamy peanut butter

1/4 cup salted butter

6 cups mini marshmallows

5 cups rice cereal

Step1 line a baking sheet with a large sheet of parchment paper

Step 2 add chocolate chips to a small saucepan and place it on the stove on the lowest heat setting. Once it's melted, add the peanut butter and immediately remove from the stove and set aside.

Step 3 place the butter in a very large pot and place it over medium heat on the stove .As soon as it's melted, swirl the pan around to be sure the bottom is well coated. Add the marshmallows and let them melt. This should take less than 5 min minutes. Stir to combine with the butter

Step 4 pour the cereal into the marshmallow mixture and stir until all of it is well coated and sticky. pour this on the parchment lined baking sheet

Step 5 add a second sheet of parchment paper on top of the mixture, and use your hands to press it down. Then use a rolling pin to roll directly on the paper to further flatten the mixture.

Step 6 roll the mixture until it covers as much of the baking sheet as possible.

Step 7 pour the melted chocolate peanut butter on top

Step 8 use a flat bottomed spatula to spread the mixture over the entire surface. it should cover just about all of it, with a bit of space left along the edges.

Step 9 Then roll up the rice krispies treat into a pinwheel. Use the parchment paper to assist you as you roll, starting on the long side. Peel the parchment paper off as you go.

Step 10 Place the roll in the refrigerator, seam side down for 1 hours.

Step 11 Cut the roll into approx 18 evenly sized slices and serve.