

The **RED Edition**

Favorite Christmas

Cookies



Cookbook

The **RED Edition** Favorite Christmas Cookies Cookbook is another in the **RED Edition** Series of upgraded E-Cookbooks. Literally hundreds of modifications and additions have been made to make this E-Book easy to understand and use to create your masterpiece! To see other cookbooks in the **RED Edition** Series, visit <http://www.rededitions.com/>.

Enjoy!

Almond Christmas Balls

**1 cup soft butter
1/4 cup confectioner's sugar
2 cups sifted flour
1 cup ground almonds
1 tsp almond extract
Candied or jar cherries**

Cream together. Roll teaspoonful of dough into a ball and press cherry in middle. Cover completely. Bake on greased cookie sheet 30 minutes at 325 degrees. Roll in granulated sugar before cooling. Makes about 4 dozen.

Almond Double Chip Cookies

**3/4 cup butter or margarine, softened
3/4 cup packed light brown sugar
1 egg
1/2 tsp almond extract
1-1/2 cups all-purpose flour
1/4 tsp baking soda
A dash salt
1 cup semisweet chocolate chips
1 cup vanilla milk chips
1/2 cup slivered blanched almonds**

Preheat oven to 375 degrees F. Line cookie sheets with parchment paper or leave ungreased. Beat butter and brown sugar in large bowl until creamy. Beat in egg and almond extract.

Combine flour, baking soda and salt in small bowl. Blend in butter mixture. Stir in semisweet and vanilla milk chips and almonds. Drop dough by rounded tablespoons, 3-inches apart, onto prepared cookie sheets. Bake 8-10 minutes or until light brown. DO NOT OVERBAKE. Cool 2 minutes on cookie sheets; remove to wire racks to cool completely.

Almond Shortbread Cookies

1 cup all-purpose flour
1/2 cup cornstarch
1/2 cup powdered sugar
1 cup finely chopped almonds
3/4 cup butter; softened

Combine flour, cornstarch, and powdered sugar; stir in almonds. Add butter; blend with a wooden spoon until a soft dough forms. Shape dough into small balls. Place on ungreased cookie sheet; flatten each ball with lightly floured fork. Bake at 300 degrees for 20 to 25 minutes or until edges are only lightly browned.

Amish Sugar Cookies

1/2 cup sugar
1/3 cup powdered sugar
1/4 cup butter or margarine (1/2 stick)
1/3 cup vegetable oil
1 large egg
1 tsp vanilla
1 tsp lemon or almond flavoring
2 tbsp water
2-1/4 cups all-purpose flour
1/2 tsp baking soda
1/2 tsp cream of tartar
1/2 tsp salt

Place sugars, margarine and oil in a mixer bowl and mix at medium speed until creamy. Add egg, vanilla, flavoring and water, and mix at medium speed for 30 seconds, scraping down the bowl before and after adding these ingredients.

Stir remaining ingredients together to blend well; add to creamy mixture and mix at medium speed to blend. Form dough into 24 balls using 1 tbsp dough per ball. Place balls on cookie sheets that have been sprayed with pan spray or lined with aluminum foil. Press balls down evenly to 1/2-inch with the back of a tablespoon dipped in water. Bake at 375 for 12 to 14 minutes, or until cookies are browned on the bottom and lightly browned around the edges. Remove cookies to a wire rack and cool to room temperature.

Butter Cookie Christmas Cutouts

**1 cup butter
1-1/2 cups sifted powdered sugar
1 egg
1 tsp vanilla
2-1/2 cups sifted flour
1 tsp cream of tartar
1 tsp baking soda
1/4 tsp salt**

Cream butter, add sugar gradually and cream until fluffy. Add unbeaten egg and vanilla; beat well. Sift together dry ingredients; blend into cream mixture. Chill dough about an hour.

Roll on well-floured pastry board to 1/4-inch thickness. Cut with floured cutter. Bake on an unbuttered cookie sheet for 6 minutes at 325 degrees. Yield: 6 dozen cookies.

Butterscotch Cookies

**1/2 cup butter
2 cup brown sugar
2 eggs
1/2 tsp vanilla
3-1/2 cups flour - sifted
1/2 tsp cream of tartar
1 tsp baking soda**

Cream butter, add sugar and then add eggs and vanilla. Sift flour with cream of tartar and baking soda and add to first mixture. Form into a roll and allow to stand in refrigerator overnight.

Slice thinly and bake on a greased baking sheet at 375 F. for 10 minutes.

Chocolate Covered Cherry Cookies

**1-1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 tsp salt
1/4 tsp baking soda
1/4 tsp baking powder
1/2 cup butter or margarine softened
1 cup granulated sugar
1 egg
1-1/2 tsp vanilla
1 -10 ounce jar maraschino cherries, drained, reserve juice
1 - 6 ounce package semisweet chocolate chips
1/2 cup sweetened condensed milk**

In large bowl, stir together flour, cocoa powder, salt, baking powder and soda. In mixer bowl, beat together butter or margarine and sugar on low speed until fluffy. Add egg and vanilla; beat well. Gradually add dry ingredients to creamed mixture; beat until well blended. Shape dough into 1in balls; place on ungreased cookie sheet. Press down center of dough with thumb.

Drain Maraschino cherries, reserving juice. Place a cherry in the center indentation of each cookie. In small saucepan combine chocolate pieces and sweetened condensed milk; heat over low heat until chocolate is melted. Stir in 4 tsp of the reserved cherry juice.

Spoon about 1 tsp frosting over each cherry spreading to cover cherry. (frosting may be thinned with additional cherry juice if necessary) Bake at 350 degrees or until done. Remove to wire rack to cool.

Christmas Butter Cookies

**1 cup butter
1 cup sugar
1 egg
1 tbsp milk
1 tsp vanilla
2 3/4 cups all-purpose flour
1 tsp baking powder
1/4 tsp salt**

Cream butter, gradually add sugar and beat until light and fluffy. Beat in egg, milk and vanilla. Combine flour, baking powder and salt. Gradually add to creamed mixture. Chill for ease in handling. Roll out dough to 1/8in thickness on lightly floured surface. Cut with floured cookie cutters into desired shapes.

Bake on a cookie sheet in preheated 350 F oven 8-10 minutes or until lightly browned. Remove to wire racks to cool. Makes 4-5 dozen.

Christmas Cookie Slices

For The Dark Mixture:

**3 cups flour
1 tsp soda
1/4 tsp salt
1/2 tsp ground cinnamon
1 cup shortening
1-1/2 cups brown sugar
2 eggs
1 cup raisins, ground
1 cup nuts, ground**

For The Light Mixture:

**2 cups flour
1/4 tsp salt
1/2 tsp soda
1/2 cup shortening
3/4 cup sugar
1 egg
1 tsp vanilla
2 tbsp water
1/4 cup chopped candied cherries**

Dark Mixture:

Sift together flour, soda, salt and spices. Cream shortening with brown sugar, add eggs and beat well. Stir in dry ingredients, nuts and raisins.

Light Mixture:

Sift together flour, salt and soda. Cream shortening and sugar, add egg, vanilla and water and mix well. Blend in dry ingredients. Stir in cherries. Pack half of dark mixture into wax paper lined straight-sided pan 10 1/2 x 3-1/2 x 2-1/2-inch.

Add all of light dough to make a second layer, top with remaining dark dough. Pack firmly. Refrigerate at least 24 hours. Remove from pan and cut dough lengthwise in half. Then slice in 1/4-inch slices. Bake on ungreased cookie sheet at 400 degrees for 8-10 minutes. Remove immediately from pan.

Christmas Cookie Wreaths

**2 eggs, beaten
1/2 cup butter
1 cup chopped raisins
1 tsp vanilla extract
1/2 tsp ground ginger
1 cup sugar
4 tsp sweet cream
1 tsp baking soda
1 tsp ground cinnamon
3-1/2 cups flour (sifted)**

Mix butter and sugar in bowl until creamy. Whip eggs and sweet cream. Add other ingredients and mix well until mixture becomes dough. Place in refrigerator to chill. Preheat oven to 375 degrees.

Remove dough from refrigerator and cut small pieces. Roll into wreath shapes. Place on ungreased cookie sheet. Bake for 12 minutes. Let cookies cool. Add decorations if desired.

Christmas Crescent Cookies

**1/2 lb. butter (2 sticks)
2 cups flour
2 cups chopped pecans
5 tbsp sugar
2 tsp vanilla
1 tbsp water
1/2 tsp salt
Powdered Sugar**

Cream butter and sugar; add vanilla and water. Sift flour and salt, stir into mixture. Add pecans and mix well. Shape into size of walnut and shape into crescent.

Bake slowly at 325 degrees about 20 minutes. While warm, roll in powdered sugar.

Christmas Fruitcake Cookies

**1/2 cup vegetable oil
1/2 cup brown sugar
1 egg
1-1/4 cup whole wheat flour
1/2 tsp baking powder
1 tsp ground cinnamon
1/4 tsp ground cloves
1/4 tsp ground allspice
1/4 cup milk
1/2 cup chopped walnuts
1/2 cup raisins
1/2 cup snipped dried apricots
1/2 cup chopped dates**

Cream together the oil and sugar. Add the egg. Then blend in the remaining ingredients. Drop by spoonfuls onto a lightly oiled baking sheet. Bake in 350 F oven for about 10 minutes. Cool on a wire rack and store in a tightly closed container.

Christmas Ginger Cookies

**6 cups flour
1 tbsp baking soda
1 tbsp ginger
1 tsp cloves
1 tsp cinnamon
1 tsp nutmeg
1/2 tsp salt
1 cup Crisco shortening
1 cup molasses
1 cup packed brown sugar
1/2 cup water
1 large egg
1 tsp vanilla**

Mix flour, soda, spices and salt. Beat shortening, molasses, sugar, water, egg and vanilla until well blended. Gradually beat in flour mixture. Will be soft. Divide into fourths. Pat each 1/4 into 1in thick round. Wrap in plastic and refrigerate at least 3 hours or up to 1 week. Roll on lightly floured surface to 1/8in thick, cut with gingerbread men cutters and bake at 350 degrees for 10-12 minutes. Cool slightly on cookie sheet, transfer to wire racks to cool completely.

Christmas Jewels

**1 cup flour
2 tbsp sugar
1/3 cup margarine
1 cup finely chopped pecans
1-1/4 cup sugar
2 tbsp flour
2 eggs, beaten
2 tbsp milk
1 tbsp grated orange peel
1 tsp vanilla
1 cup chopped cranberries**

Combine flour, sugar, and cut in margarine to form a coarse mixture. Stir in 1/2 cup pecans. Press into 9 x 13-inch pan. Bake 15 minutes at 350 degrees. Combine other ingredients and fold in cranberries and remaining pecans. Spread over partially baked crust. Bake 25-30 minutes until top is brown. Cool on rack and cut into bars while warm. Cool and eat!!

Christmas Nuggets

**2 cups flour
1 tsp salt
1/2 cup shortening
1/2 cup butter
1/2 cup powdered sugar
1 tbsp vanilla
1/2 cup chopped nuts**

Mix: flour and salt.

Cream: shortening with butter powdered sugar. Blend in vanilla chopped nuts. Add to the flour mixture. Shape into small balls. Top with candied red and green cherries or a half pecan. Bake at 325 degrees for 25 minutes. After cooled sprinkle with powdered sugar.

Christmas Surprise Cookies

**3/4 cup shortening
3/4 cup light brown sugar
1 egg
1 3/4 cups flour
1 tsp baking soda
1/2 tsp salt
1/2 tsp vanilla extract
3/4 cup shredded coconut
2 tsp cream of tartar
Any flavor jam or jelly**

Cream shortening and sugar together. Add egg and mix well. Sift dry ingredients together and add. Add vanilla, and drop by tsp-full onto ungreased cookie sheet. With your finger or a spoon, make an indentation in the center of the cookie ball and fill with jam or jelly. Sprinkle coconut over all and bake at 375F for 10-12 minutes.

Cinnamon Christmas Logs

**1 cup butter
5 tbsp sugar
A dash salt
2 cups flour
1 tsp vanilla
1 tsp almond extract
1/4 cup sugar
1-1/2 tbsp ground cinnamon**

Mix first 6 ingredients. Roll into 2-inch length logs. Bake at 300 degrees for 15 to 20 minutes. Cool. Roll logs in a sugar and cinnamon mixture.

Danish Brown Spice Cookies

**1 cup butter or margarine, softened
1 cup sugar
1 cup dark corn syrup
2 tsp cinnamon
1 tsp ground cloves
1/2 tsp baking soda mixed with 1 tsp water
3 3/4 to 4 cups flour**

Cream butter or margarine with sugar and corn syrup. Stir in cinnamon, cloves and baking soda mixture. Add flour a little at a time, mixing well after each addition until stiff dough forms. Cover dough and refrigerate until firm. Heat oven to 400 degrees. Roll dough to 1/8-inch thickness on floured surface. Cut with cookie cutters into reindeer or desired shapes. Or roll dough into logs about 1-inch in diameter and slice crosswise into 1-inch-thick rounds. Bake on ungreased cookie sheets until lightly browned, about 8 to 10 minutes.

Date Pinwheels

**1 lb. pitted dates, chopped
1/2 cup water
1/2 cup sugar
2-1/2 cups flour
1/2 tsp soda
1/4 tsp salt
3/4 cup butter or margarine
1/2 cup firmly packed brown sugar
1/2 cup sugar
2 eggs, well beaten
1/2 tsp vanilla extract
1 cup finely chopped nuts**

Cook the first three ingredients (dates, water, and sugar) until thick, stirring constantly. Cool. Mix butter, sugars, salt and soda in a separate bowl. Add eggs, vanilla, and flour. Chill dough for 30 minutes. Roll 1/2 of dough out on waxed paper. Spread 1/2 of cooled mixture on the rolled dough. Roll up dough. Slice dough. Bake for seven minutes at 400 degrees.

Filled Christmas Cookies

For The Dough:

**1/2 cup shortening
1 cup sugar
1 egg, beaten
1/2 cup milk
1 tsp vanilla extract
3-1/2 cups all-purpose flour
1 tsp soda
2 tsp cream of tartar**

For The Filling:

**1 cup raisins
1 cup shredded coconut
1 cup brown sugar
1/2 cup water
3 tbsp flour
1/2 cup black walnuts**

For The Filling:

Mix all ingredients together and cook 5 minutes.

For The Cookies:

Cream shortening and sugar until light and fluffy; stir in egg. Combine milk and vanilla; set aside. Combine flour, soda and cream of tartar; add to creamed mixture alternately with milk mixture, beginning and ending with flour mixture and mixing well after each addition.

Roll half of dough on lightly floured board to 1/8-inch thickness, cut with 2-inch round cookie cutters. Place on lightly greased baking sheets; spread 1 tsp filling over each.

Roll remaining dough to 1/8-inch thickness; cut with 2-inch round cookie cutters and place over filling. Lightly press outer edges together.

Bake at 350 degrees for 10 minutes or until lightly browned.

Fruited Shortbread Cookies

2-1/2 cups flour
1 tsp cream tartar
1-1/2 cups confectioner's sugar
1 (9-oz) box mincemeat
1 tsp vanilla
1 tsp baking soda
1 cup butter, softened
1 egg

Preheat oven to 375 degrees F. Combine flour, soda, and cream of tartar. In a large bowl, beat butter and sugar until fluffy. Add egg. Stir in vanilla and crumbled mincemeat. Add dry ingredients. Mix well. Batter will be stiff. Roll into 1-1/4-inch balls. Place on ungreased cookie sheet, flattening slightly. Bake 10-12 minutes or until lightly brown. Cover with a glaze of confectioner's sugar, milk and vanilla while still warm.

Lemon Snow Bars

For The Crust:

1/2 cup butter
1 cup flour
1/4 cup confectioner's sugar

For The Filling:

2 eggs
1 cup sugar
1/2 tsp baking powder
2 tbsp lemon juice
1 tsp grated lemon rind
Confectioner's sugar

Preheat oven to 350 degrees. Combine butter, flour and confectioner's sugar and mix well until mixture clings together. Pat evenly into an ungreased 9 x 9-inch pan. Bake at 350 degrees for 20 minutes or until brown on edges.

Beat together eggs, sugar, baking powder, lemon juice and lemon rind (if you don't use rind, add another tablespoon of lemon juice). Pour over partially baked crust. Return to oven and bake 20 minutes longer or until set. Sprinkle with confectioner's sugar. Cool, cut into bars.

Maple Sugar Cookies

**2-1/2 cups sifted Flour
1 tsp baking Soda
1 tsp cream of tarter
1/4 tsp salt
1-1/3 cup butter flavor Crisco
1-1/2 tsp vanilla
2 tbsp pure maple syrup
2 cups sugar
2 egg yolks**

Sift together the Flour, Soda, Tarter, and Salt, and set aside. Cream (Beat) the Crisco, Vanilla, and maple syrup until well mixed, then add the sugar gradually creaming until light and fluffy. Add Egg yolks one at a time and beat well after each is added. Slowly add the Sifted dry ingredients and beat until just blended. Make Balls 1-1/2-inch (Approx) in Diameter and place 2-inches apart on an ungreased cookie sheet.

Bake at 350 degrees for 9 to 11 minutes or until the edges just start to turn golden brown. Allow to cool at least two minutes on the sheet before removing to a rack until completely cool.

Mocha Walnut Christmas Cookies

1 (12-oz) pkg. semi-sweet chocolate morsels, divided
2 tbsp instant coffee
2 tsp boiling water
1-1/4 cups all-purpose flour
3/4 tsp soda
1/2 tsp salt
1/2 cup butter, softened
1/2 cup sugar
1/2 cup firmly packed brown sugar
1 egg
1/2 cup chopped walnuts

Preheat oven to 350 degrees. Melt over hot (not boiling water), 1/2 cup chocolate morsels. Stir until smooth and cool to room temperature. In small cup, dissolve coffee in boiling water and set aside. In small bowl, combine flour, soda, and salt. Set aside. In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted chocolate morsels. Mix well. Then gradually add flour mixture. Stir in the remaining chocolate morsels and walnuts. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets; cool completely.

New England Christmas Cookies

3/4 cup melted shortening
3/4 cup melted butter
1 cup brown sugar
1 cup white sugar
1 tsp cinnamon
1 cup sliced blanched almonds
3 eggs, beaten
1 tsp salt
3-1/2 cups flour
1-1/2 tsp soda

Cream sugar and melted ingredients. Beat eggs and add to creamed mixture. Sift together all dry ingredients and beat into dough. Stir in almonds. Form dough into small rolls and wrap in wax paper. Refrigerate overnight. Slice thin and bake at 350 degrees for 8 to 10 minutes. **DO NOT OVERBAKE.**

Old Fashioned Butterscotch Cookies

**1/2 cup butter, melted
1 egg
3/4 cup brown sugar
1 tbsp milk
1/2 tsp vanilla extract
1-1/4 cups flour
1/4 tsp salt
1/4 tsp baking powder**

Melt butter and add brown sugar; dissolve well. Add egg and vanilla. Beat well. Add milk, flour, salt, and baking powder. Mix and drop by tsp-full onto a greased cookie sheet one-inch apart. Bake 8 minutes or until light brown at 375F.

Old-Fashioned Walnut Balls

**1 cup butter or margarine
1/3 cup brown sugar
1 tsp vanilla
2 cups flour, sifted
1/2 tsp salt
2 cups finely chopped walnuts
Powdered sugar**

Cream butter, sugar, and vanilla until fluffy. Sift flour and salt together; add to creamed mixture. Mix well; stir in walnuts. Shape dough into walnut-sized balls.

Bake on ungreased cookie sheet at 375 degrees for 12 to 15 minutes. Remove from cookie sheet with spatula. When still warm but cool enough to handle, roll in powdered sugar.

Orange Slice Cookies

4 eggs
2 cups flour
1 tsp baking powder
A pinch salt
2-1/2 cups brown sugar
1 cup chopped pecans
14 orange slices, cut in small pieces

Shake a little flour over the small pieces of orange slices. Sift flour, salt and baking powder together. Beat eggs and add sugar and then flour mixture and last, the nuts and orange slices. Bake at 350 degrees for 15 minutes.

For The Icing:
3 tbsp orange juice
3 tbsp butter

Heat together and thicken with powdered sugar, while still hot.

Outrageous Chocolate Chip Cookies

1/2 cup granulated sugar
1/3 cup firmly packed brown sugar
1/2 cup butter, softened
1/2 cup peanut butter
1/2 tsp vanilla extract
1 egg
1 cup flour
1/2 cup quick cooking oats
1 tsp baking soda
1/4 tsp salt
1 – 6 ounce package semisweet chocolate chips

Heat oven to 350F. Beat sugars, butter, peanut butter, vanilla and egg in a medium bowl, until creamy and well blended. Mix in flour, oats, baking soda and salt. Stir in chocolate chips. Drop dough by rounded teaspoons about 2-inches apart onto ungreased cookie sheet. Bake 10-12 minutes or until light golden brown. Cool 1 minute before removing from cookie sheet.

Peanut Butter Bars

**1/2 cup butter or margarine
1/2 cup firmly packed brown sugar
1/2 cup sugar
1 large egg
1 tsp vanilla
1/3 cup crunchy style peanut butter
1 cup unbleached flour; sifted
1/2 tsp Baking Soda
1/4 tsp salt
1 cup quick cooking oats
1 cup semi-sweet chocolate chips**

Cream the butter, brown sugar, and sugar in a mixing bowl until light and fluffy, using an electric mixer at medium speed. Beat in the egg and vanilla. Blend in the peanut butter. Sift the flour, baking soda and salt together. Stir the dry ingredients into the creamed mixture, blending well. Stir in the oats. Spread the mixture in a greased 13 X 9 X 2-inch baking pan. Sprinkle with the chocolate chips. Bake in a 350 degree F. oven for 25 minutes or until done. Cool in the pan on a rack. While still warm drizzle with the vanilla glaze. When cooled, cut into 48 (2 X 1-1/2-inch) bars.

For The Vanilla Glaze:

**1/4 cup confectioners' sugar
1/4 cup peanut butter
2 tbsp butter or margarine
1/4 cup hot milk
1/2 tsp vanilla**

Combine all of the ingredients in a bowl and beat, with an electric mixer set to high speed, until smooth.

Rolled Butterscotch Cookies

For The Cookies:

**1 cup brown sugar
1/2 tsp salt
1/2 cup butter, softened
1 egg
1/2 tsp vanilla
1 3/4 cups flour, sifted
1/2 tsp baking powder
1/4 tsp baking soda
1/4 tsp cinnamon**

For The Glaze

**1-1/2 cups confectioner's sugar
1 slightly beaten egg white
1 tbsp butter, melted
1/8 tsp salt
1/2 tsp vanilla
Food coloring, optional**

Mix sugar, salt and butter thoroughly. Add egg and vanilla and beat till fluffy. Sift flour, baking powder, soda and cinnamon and add to mixture. Chill well, several hours, or overnight.

To Make The Glaze:

Mix the glaze ingredients together until smooth. Roll the dough out until it is about 1/8-inch thick. Cut into Christmas shapes and bake on ungreased cookie sheet for 8-10 minutes at 350 degrees F. Let cool and glaze.

Swedish Christmas Cookies

**1 cup butter
2 egg yolks
Dash salt
1 egg white, slightly beaten
4 tbsp chopped almonds
3/4 cup sugar
1 tsp almond extract
2-1/2 to 2-3/4 cups flour
2 tbsp sugar**

Cream butter and sugar until light and fluffy. Beat in egg yolks and almond extract. Add salt. Sift in flour and mix well. Make it pliable dough and chill 30 minutes. To shape, divide dough into 6 equal portions. Roll out each portion to make a rope, about 24-inches long. Divide each into 2in strips.

Place on cookie sheets. Brush with egg whites and sprinkle with sugar and almonds. Bake at 375 degrees for about 10 minutes or until cookies feel firm and are lightly browned around the edges. Let cool on cookie sheet a few minutes then remove to a wire rack to cool completely.