

FIRST ANNUAL 2023 LADIES OF LAKEWAY CHRISTMAS COOKIE EXCHANGE



Liz's Lemon Crinkle Cookies

Ingredients -

1/2 cup unsalted butter at room temperature	1/2 tsp baking soda
Zest of 2 lemons	1/2 tsp salt
3 tablespoons lemon juice	Granulated sugar for rolling
1 cup sugar	Powdered sugar for rolling
1 egg	
2 cups (250 grams) flour	

Instructions -

Add the lemon zest to the sugar and massage for a few minutes to release oils from the zest.
Add butter to lemon and sugar and beat with a hand or stand mixer for a few minutes until light and fluffy.
Add egg and lemon juice and mix to combine.

Combine flour, baking soda and salt. Wisk to incorporate.
Add the dry ingredients to wet and fold in with a spatula until fully combined.
Cover the dough with plastic wrap and chill for 2-3 hours. Do not skip this step!

Preheat oven to 350 F
After the dough has chilled, scoop with a spoon or small cookie scoop (approx 1 tbsp) and roll into a ball.
Roll each cookie in the granulated sugar to fully coat. Roll completely in powdered sugar once all cookies are covered in granulated sugar. Place on a parchment-lined cookie sheet about 2 inches apart from each other and bake for 11-14 min depending on your oven.
Let cool for 5 min on the cookie sheet and then transfer to cooling rack. Enjoy!



Cassandra's

Paleo Peppermint Chocolate Delights

Ingredients -

2 3/4 cup of Oat Flour
2/3 cup unsweetened cocoa powder
1/2 cup + 2 tablespoons coconut sugar
1/2 teaspoon salt
3/4 teaspoon baking soda
2 tablespoons coconut oil, melted and cooled

3 medium eggs
2 teaspoons vanilla extract
1/2 cup maple syrup
1/2 teaspoon peppermint extract
6-10 candy canes (enough for 1 cup crushed)
1 container of cream cheese frosting

Instructions -

Preheat oven to 350 F.

Line baking sheet with parchment paper.

In a medium bowl, whisk together all dry ingredients (first 5 ingredients)

Then, mix in the wet ingredients one by one, until the dough is smooth.

Use a cookie scoop to form 16- 20 cookies to preference

Bake 9 - 11 minutes.

These must cool completely so the frosting spreads easily.

Next, seal your candy canes into a large zip lock bag and press out air.

Using a rolling pin, gently roll over the bag and crush the candy canes into tiny pieces.

Transfer your candy cane pieces into a bowl.

You can also spread the frosting on the cakes and form them into sandwiches, but thats optional.

Gently take your cookies and roll them in the bowl of candy canes, until the candy cane pieces stick to the frosting.

Serve and enjoy!



Jean's

Mint Chocolate Shortbread Cookies

Ingredients -

1 cup unsalted butter (softened)
2/3 cup powdered sugar (sifted)
1/4 teaspoon salt
1 teaspoon vanilla extract
2 cups (8.5 oz) all-purpose flour
1/4 cup Dutch-processed cocoa powder

1/2 cup Andes mint chips
1/2 cup mini semi-sweet chocolate chips

Coating:

1 cup semi-sweet chocolate chips
1/2 teaspoon mint extract
1 tablespoon vegetable shortening or oil
Mint chips or crushed candy canes

Instructions -

In the bowl of a stand mixer or with a hand mixer, beat the butter and powdered sugar until smooth. Mix in the vanilla.

In a separate bowl, whisk together the flour, cocoa powder, and salt. Add the flour mixture to the butter and on low speed, mix in the flour until combined and a dough is formed. With a stiff Spatula, fold in the mint chips and mini chocolate chips.

Divide the dough in half and shape each half into a log roughly 1 foot long and 1 1/2 inches in diameter. Wrap both logs of dough in parchment paper or plastic wrap. To keep the cookie dough logs round, cut a slit in two empty paper towel rolls and store the cookie dough in there . Don't flatten.

Refrigerate the rolls until firm, about two hours, or up to three days. At this point, you can put the dough logs inside a freezer bag and freeze for up to three months - thaw in the refrigerator overnight before baking if you do this.

When ready to bake, preheat the oven to 350°F. Line two baking sheets with parchment. Slice the logs into slices 1/4- to 1/2-inch thick using a sharp knife. Arrange them slightly apart on the baking sheets.

Bake the cookies for 12 to 15 minutes. If you press your finger lightly to the cookies, they should give just barely but not seem doughy. Don't let these over bake - it's hard to tell because these cookies are so dark you won't see the edges browning.

Let the cookies cool completely on the baking sheets.

For the chocolate coating, combine the remaining 1 cup of chocolate chips and shortening or oil In a microwaveable bowl and microwave in 15-second intervals, stirring between each interval until smooth. Stir in the peppermint extract.

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Jean's
**Mint Chocolate Shortbread
Cookies**

Dip one end of each cookie into the chocolate and use an off-set spatula or butter knife to scrape off the excess chocolate. Immediately sprinkle with mint chips or crushed candy canes before chocolate sets. Place the dipped cookies on waxed paper or parchment paper until set (or refrigerate to speed up the process). Store in an airtight container at room temperature.



Tasha's

Sweet & Salty Dark Chocolate Chip Cookies

Ingredients -

¾ cup Crisco butter stick

1 ¼ cup light brown sugar

1.5 tbsp vanilla

1 egg

1 tbsp dark chocolate cacao powder

2 cups flour

¾ tsp baking soda

1-2 tsp Celtic Sea salt or Himalayan pink salt

1 bag of chocolate chips

Instructions -

Preheat oven to 375.

First mix the first five ingredients in a bowl.

Then add the flour, baking soda and salt. You want to be able to taste the salt.

Mix in 1 bag of chocolate chips.

Bake in oven for 10-13 minutes.



Colleen's
Cool Whip Cookies

Ingredients -

1 box cake mix
1 container whipped topping (such as Cool Whip) 8oz container
1 large egg
Powdered sugar optional

Instructions -

To Prep: Preheat oven to 350°F and mist a large cookie sheet with non-stick spray.

Add cake mix, whipped topping, and 1 egg to a large mixing bowl.

Mix together until well combined.

Use a medium cookie scoop to form Tablespoon sized dough balls, then roll them in powdered sugar.

Place the sugar-coated cookie dough balls on the prepared pan and bake for 12-15 minutes.



Donna's

Rollo Pretzel Delights

Ingredients -

One package of Rollo chocolates
Pecans
Pretzel Squares

Instructions -

Preheat oven to 250

Lay out pretzels on baking sheet.

Put unwrapped Rollo's on the pretzel

Put in oven for 3 - 5 minutes.

Top with a pecan half and cool.



Tobi Lynn's
Peanut Butter Balls

Ingredients -

1 cup of butter
1 1/2 cup peanut butter (creamy)
4 cups of powdered sugar
1 teaspoon vanilla extract
1 pack of almond bark
2 bags of milk chocolate chips

Instructions -

Mix well and use a wooden spoon. Using your hands, form into balls.

Put into the refrigerator for at least 30 minutes.

Met almond bark and chocolate chips in a double boiler.

Use 2 forks to dip into the chocolate.



Charis's Chocolate Cherry Cordials

Ingredients -

For Cookies:

1/2 cup of butter, softened

1 cup of sugar

1 egg

1 teaspoon rum extract

1 1/2 cups flour

1/3 cup cocoa powder

1/4 teaspoon salt

1/4 teaspoon baking soda

1/4 teaspoon baking powder

30 maraschino cherries, drained and patted dry

2 tablespoons of sugar

For Glaze:

1 cup powdered sugar

1 teaspoon rum extract

4 teaspoon maraschino cherry juice

Instructions -

Preheat oven to 350F

In a large bowl, beat butter, sugar, egg and rum extract until light and fluffy.

Add flour, cocoa, salt, baking soda and baking powder. Beat well.

Flatten about 1 tablespoon dough or form into 1 inch balls.

Place a cherry on top, bold dough around it. Roll in sugar.

Repeat with the remaining dough.

Place cookies two inches apart on an uncreased baking sheet.

Bake 8 minutes. Cook on rack.

For glaze, whisk ingredients; spoon over cookies when they are mostly cooled off, but still warm.



Stephanie's Ginger Snaps

Ingredients -

3/4 cup of butter
1 cup of sugar
1 egg
4 tablespoons of Molasses
2 cups of flour
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon ginger

Instructions -

Preheat oven to 375F

Mix and make small balls, roll in sugar

Dough may be sticky but if it can be rolled into balls without too much trouble

Do not add more flour.

Bake for 10 to 15 minutes.



Karen's
Magic Cookie Bars

Ingredients -

1/4 cup of butter
1 cup of graham crackers crumbs
1 cut shredded coconut
1 package (6oz) of semi sweet chocolate chips
1 package (6oz) of butterscotch pieces
1 can of sweetened condensed milk
1 cup chopped nuts

Instructions -

Melt butter in a 13x9 pan. Sprinkle crumbs evenly over the butter and press down.

Sprinkle on coconut and then the chocolate and butterscotch.

Pour milk evenly over all.

Sprinkle on the nuts and press lightly.

Bake at 350 for 30 minutes.



Denise's Magic Cookie Bars

Ingredients -

1 1/2 cups of graham cracker crumbs
1/2 (1 stick) cup melted butter
1 14oz can sweetened condensed milk
2 cups chocolate chips.
(Or 1 1/2 cups chocolate chips and 1/2 cup of butterscotch chips.)

1 1/2 cups flaked coconut
1 cup chopped nuts (I used pecans.)

Instructions -

Preheat oven to 350F or 325F for glass baking pan

In a small bowl, combine graham cracker crumbs and butter, mix well

Press crumb butter mixture firmly on a 13x9 baking pan

Pour sweetened condensed milk evenly over crumb mixture

Layer evenly with the remaining ingredients

Press down firmly

Bake for 25 minutes.



Theresa's

Ghirardelli Macadamia White Chip Cookies

Ingredients -

1 cup (2 sticks) butter, softened
1 1/2 cup granulated sugar
1 cup brown sugar
2 eggs, room temperature
1 1/2 teaspoon vanilla extract
3 cups unsifted flour

1 1/2 teaspoon baking soda
1 teaspoon salt
2 cups (11oz) Ghirardelli Classic White Baking
Chips
1 1/2 cups Macadamia nuts, chopped

Instructions -

Preheat oven to 350F.

Cream butter and sugars until fluffy.

Add vanilla and eggs, one at a time, and beat well.

Blend in flour, baking soda and salt.

Stir in white chips and nuts.

Drop by rounded teaspoon into ungreased cookie sheets.

Bake for 10 - 12 minutes.

Remove and cool completely on wire racks.

I use Mexican vanilla, and add a little extra.

I also like to use parchment paper to cook the cookies on. Makes for an easier clean up.



Rainy's Overnight Chocolate Chip Cookies

Ingredients -

cake flour (8 1/2 oz)	8 oz. granulated sugar
bread flour (8 1/2 oz)	2 large eggs
1 1/4 tsp. baking soda	2 tsp. vanilla bean paste or extract
1 1/2 tsp. baking powder	1 bag milk chocolate chips Ghiradelli and half a bag of semisweet Ghirardelli
1 1/2 tsp. coarse salt,	Walnuts - I never really measure these. some people like the cookies without but I always put them in
2 1/2 sticks (1 1/4 cups; 10 oz.) unsalted butter, softened	Course ground Sea salt or kosher salt for garnishing
10 oz brown sugar - You can use light or dark, but I do half and half	

Instructions -

Make sure the butter and eggs sit out for 30 min

Cream the butter and sugar for 5 minutes. I have found that seems to be the right amount of time

Add eggs one at a time, slowly incorporate

Add Vanilla (I use vanilla bean paste)

Mix Dry ingredients together well, then slowly add into the butter and sugar.

Once all incorporated add chips and nuts, mix thoroughly

Here is the fun part....put the dough in an airtight container or ziploc baggie and throw it in the fridge for a day and a half. You can bake them earlier, but if they sit for 36 hours it melds the ingredients together that much more and the taste is amazing.

When ready to cook them, preheat oven to 400 Degrees

Using 1/3 cup, measure out the dough....leave the dough in the shape of the measuring cup...you dont need to press it down or anything

Sprinkle a VERY small amount of coarse salt on top, like 4 or 5 pieces

I put no more than 6 cookies per cookie sheet. and I always use a silicon baking sheet

Bake for 11 minutes and 30 seconds, rotating the cookie sheet at 6 minutes. Only one sheet at a time.

Once you pull them out make sure to slide the silicon off the cookie sheet while they cool