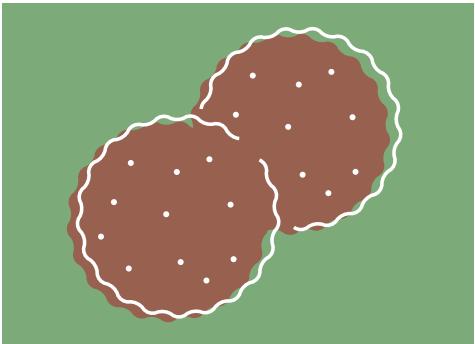


Holiday Cookies



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Soft and Chewy Molasses Spice Cookies



INGREDIENTS

- $\frac{1}{3}$ cup granulated sugar (about 2 $\frac{1}{2}$ ounces), plus $\frac{1}{2}$ cup for dipping
- 2 $\frac{1}{4}$ cups unbleached all-purpose flour (11 $\frac{1}{4}$ ounces)
- 1 tsp baking soda
- 1 $\frac{1}{2}$ tsp ground cinnamon
- 1 $\frac{1}{2}$ tsp ground ginger
- $\frac{1}{2}$ tsp ground cloves
- $\frac{1}{4}$ tsp ground allspice
- $\frac{1}{4}$ tsp ground black pepper
- $\frac{1}{4}$ tsp table salt
- 12 Tbsp unsalted butter (1 $\frac{1}{2}$ sticks), softened but still cool
- $\frac{1}{3}$ cup packed dark brown sugar (about 2 $\frac{1}{2}$ ounces)
- 1 large egg yolk
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup molasses (about 6 ounces), light or dark

BEFORE YOU BEGIN

Measure the molasses in a liquid measuring cup. If you find that the dough sticks to your palms as you shape the balls, moisten your hands occasionally in a bowl filled with cold water and shake off the excess. Bake the cookies one sheet at a time. If baked two sheets at a time, the cookies started on the bottom rack won't develop the attractive cracks. The cookies should look slightly raw and underbaked when removed from the oven.

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 baking sheets with parchment paper. Place $\frac{1}{2}$ cup sugar for dipping in an 8- or 9-inch cake pan.
2. Whisk flour, baking soda, spices, and salt in a medium bowl until thoroughly combined; set aside.
3. In a standing mixer fitted with paddle attachment, beat butter with brown and granulated sugars at medium-high speed until light and fluffy, about 3 minutes. Reduce speed to medium-low and add yolk and vanilla; increase speed to medium and beat until incorporated, about 20 seconds. Reduce speed to medium-low and add molasses; beat until fully incorporated, about 20 seconds, scraping bottom and sides of bowl once with rubber spatula. Reduce speed to lowest setting; add flour mixture and beat until just incorporated, about 30 seconds, scraping bowl down once. Give dough final stir with rubber spatula to ensure that no pockets of flour remain at bottom. Dough will be soft.
4. Using a Tbsp measure, scoop heaping Tbsp of dough and roll between palms into 1 $\frac{1}{2}$ -inch ball; drop ball into cake pan with sugar and repeat to form about 4 balls. Toss balls in sugar to coat and set on prepared baking sheet, spacing them about 2 inches apart. Repeat with remaining dough. Bake 1 sheet at a time until cookies are browned, still puffy, and edges have begun to set but centers are still soft (cookies will look raw between cracks and seem underdone), about 11 minutes, rotating the baking sheet halfway through baking. Do not overbake.
5. Cool cookies on baking sheet for 5 minutes, then use a wide metal spatula to transfer cookies to the wire rack; cool cookies to room temperature and serve. (Can be stored at room temperature in an airtight container or zipper-lock plastic bag up to 5 days.)

Perfect Chocolate Chip Cookies



INGREDIENTS

- 1 $\frac{3}{4}$ cups unbleached all-purpose flour (8 $\frac{3}{4}$ ounces)
- $\frac{1}{2}$ tsp baking soda
- 14 Tbsp unsalted butter (1 $\frac{3}{4}$ sticks)
- $\frac{1}{2}$ cup granulated sugar (3 $\frac{1}{2}$ ounces)
- $\frac{3}{4}$ cups packed dark brown sugar (5 $\frac{1}{4}$ ounces) (see note)
- 1 tsp table salt
- 2 tsp vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 $\frac{1}{4}$ cups semisweet chocolate chips or chunks (see note)
- $\frac{3}{4}$ cup chopped pecans or walnuts, toasted (optional)

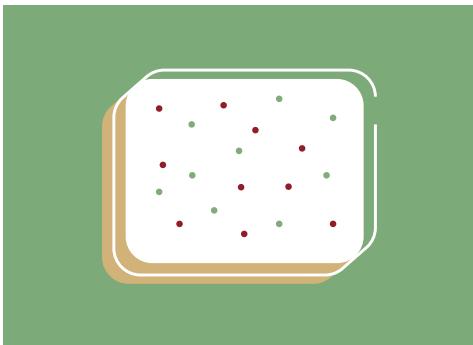
BEFORE YOU BEGIN

Avoid using a nonstick skillet to brown the butter; the dark color of the nonstick coating makes it difficult to gauge when the butter is browned. Use fresh, moist brown sugar instead of hardened brown sugar, which will make the cookies dry. This recipe works with light brown sugar, but the cookies will be less full-flavored.

INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line 2 large (18- by 12-inch) baking sheets with parchment paper. Whisk flour and baking soda together in a medium bowl; set aside.
2. Heat 10 Tbsp butter in a 10-inch skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until butter is dark golden brown and has nutty aroma, 1 to 3 minutes. Remove skillet from heat and, using a heat-proof spatula, transfer browned butter to a large heat-proof bowl. Stir remaining 4 Tbsp butter into hot butter until completely melted.
3. Add both sugars, salt, and vanilla to the bowl with butter and whisk until fully incorporated. Add egg and yolk and whisk until mixture is smooth with no sugar lumps remaining, about 30 seconds. Let mixture stand for 3 minutes, then whisk for 30 seconds. Repeat the process of resting and whisking 2 more times until mixture is thick, smooth, and shiny. Using rubber spatula or wooden spoon, stir in flour mixture until just combined, about 1 minute. Stir in chocolate chips and nuts (if using), giving dough final stir to ensure no flour pockets remain.
4. Divide dough into 16 portions, each about 3 Tbsp (or use #24 cookie scoop). Arrange 2 inches apart on prepared baking sheets, 8 dough balls per sheet. (Smaller baking sheets can be used, but will require 3 batches.)
5. Bake cookies 1 tray at a time until cookies are golden brown and still puffy, and edges have begun to set but centers are still soft, 10 to 14 minutes, rotating the baking sheet halfway through baking. Transfer baking sheet to wire rack; cool cookies completely before serving.

• * Gingerbread Bars with Eggnog Cream Cheese Frosting *



INGREDIENTS

For the Bars

- $\frac{1}{2}$ cup butter, softened
- $\frac{1}{2}$ cup sugar
- $\frac{1}{3}$ cup brown sugar
- 1 egg
- 1 tsp vanilla extract
- 3 Tbsp molasses
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp ginger
- $\frac{1}{4}$ tsp nutmeg
- $\frac{1}{4}$ tsp allspice
- $\frac{1}{2}$ tsp salt

For the Frosting

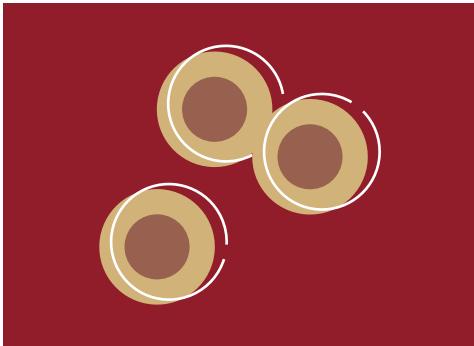
- 4 ounces cream cheese, softened
- 2 Tbsp butter, softened
- $1 \frac{1}{4}$ cups powdered sugar
- 1 Tbsp eggnog
- sprinkles, optional

INSTRUCTIONS

1. Preheat the oven to 350 degrees Fahrenheit. Lightly spray a 9x9 inch baking dish with non-stick cooking spray.
2. In the bowl of a stand mixer or with an electric hand mixer, cream together butter and sugars. Add in egg, vanilla, and molasses and beat until creamy.
3. In a separate bowl, whisk together flour, baking soda, spices, and salt. Add dry ingredients to wet ingredients and beat until combined.
4. Spread batter into the prepared baking dish. Bake for 20-25 minutes or until edges just start to turn golden brown. Do not overbake.
5. Remove to a wire rack to cool.
6. While bars are cooling, prepare frosting. Cream together cream cheese and butter until smooth. Add in powdered sugar and eggnog. Beat until smooth.
7. Spread frosting over cooled bars. Top with sprinkles.



Buckeyes (Peanut Butter Balls)



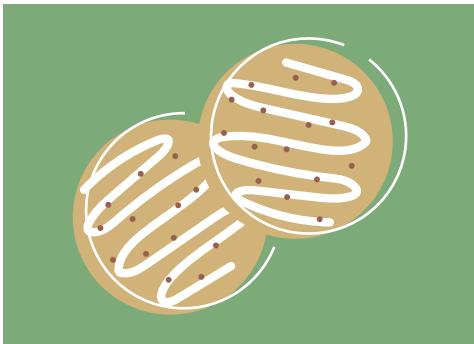
INSTRUCTIONS

1. In the bowl of a mixer, beat peanut butter and butter. Stir in vanilla. Add powdered sugar and beat on low speed until smooth. This may take several minutes
2. Roll into 1 inch balls and place in the freezer for at least 1 hour.
3. Place the chocolate and paraffin wax in a deep bowl and microwave for 10-15 seconds at a time, stirring between intervals, until melted. (you can also use a double boiler or chocolate melting pot to melt the chocolate).
4. Dip the chilled peanut butter balls three fourths of the way into the melted chocolate and place on a wax paper lined cookie sheet until chocolate is set.
5. Store in the fridge or the freezer.

INGREDIENTS

- 12 oz (1 ½ cups) creamy peanut butter
- ½ cup butter, softened
- 1 tsp vanilla
- 1 pound (4 cups) powdered sugar
- 16 ounces semi sweet chocolate
(you can use chocolate chips or your favorite brand of dark chocolate)
- ¼ cup shaved paraffin wax.

•* Egg nog Cookies *•



INGREDIENTS

For the Cookies

- 1 ¼ cups white sugar
- ¾ cup butter softened
- ½ cup eggnog
- 1 tsp vanilla extract
- 2 egg yolks
- 1 tsp nutmeg
- 2 ¼ cups flour
- 1 tsp baking powder
- ½ tsp cinnamon

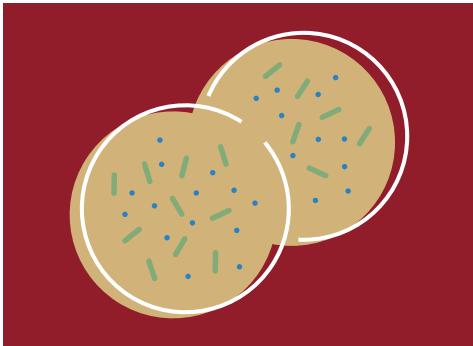
For the Eggnog Glaze

- 1 ½ cup powdered sugar
- 3 Tbsp eggnog

INSTRUCTIONS

1. Preheat your oven to 300 degrees.
2. Combine the flour, baking powder, cinnamon and nutmeg. Set aside.
3. Cream sugar and butter together in a mixing bowl.
4. Add eggnog, vanilla, and egg yolks. Beat at medium speed with a mixer until smooth.
5. Add the flour mixture and beat at low speed until combined. Do not over-mix.
6. Spoon onto an ungreased cookie sheet or parchment paper and make the dough balls rather small because they will spread in the oven. I always test about 3 cookies in the oven first before making an entire batch. Sprinkle the cookies with nutmeg.
7. Bake for 15-18 minutes, mine took 17, until the edges are lightly brown.
8. While the cookies are in the oven make the glaze by combining the powdered sugar with 3 T eggnog.
9. Drizzle the glaze over your cookies and devour!

Buttermilk Cookies



INGREDIENTS

For the Cookies

- 2 cups sugar
- 2 eggs
- 1 cup butter, at room temperature
- 1 tsp salt
- 1 ½ tsp nutmeg
- 2 tsp baking soda
- 3 tsp baking powder
- 5 cups flour
- 1 cup buttermilk

For the Frosting

- 1 box powdered sugar
- 8 oz cream cheese, at room temperature
- 1 stick butter, at room temperature
- 1 tsp vanilla
- Decorations of choice

INSTRUCTIONS

1. Preheat the oven to 350 degrees.
2. In a small bowl, combine flour, soda, powder, salt and nutmeg. Set aside.
3. Cream butter and sugar together in a large bowl until smooth. Add eggs and mix until smooth. Add ¼ of the dry ingredients and mix until combined. Then add ¼ of the buttermilk and mix until combined. Continue to alternate until all ingredients are in the bowl.
4. Grease 2 cookie sheets. Flour hands! Roll about a Tbsp or so of dough into a rough ball. Continue until the baking sheet is full. Take a drinking glass or a similar item with a round, flat bottom. Grease with butter and dip in flour. Lightly pat each cookie down until about ¼ inch thick. Bake for approximately 7 minutes until the cookies are set and the bottom is lightly browned.

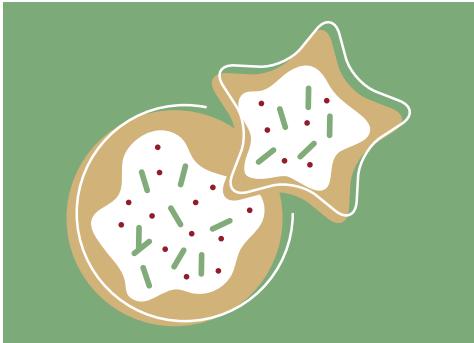
FROSTING INSTRUCTIONS

1. Beat butter and cream cheese until smooth. Add vanilla. Slowly incorporate powdered sugar until the frosting reaches a smooth, creamy consistency. Frost and decorate!

NOTES

- This recipe is for a double batch. If you don't need quite this many cookies (impossible!), cut everything in half.
- If you'd like to make shapes, flour a work surface and a rolling pin. Roll out to about ¼ in. thick. Make sure there is enough flour on the work surface or your shapes will stick.

Grams Sugar Cookies



INSTRUCTIONS

1. Whip together buttermilk, eggs and vanilla; set aside.
2. Mix together flour, soda, salt and sugar. Add margarine to flour mixture, then add buttermilk mixture and blend.
3. Chill at least 1 hour.
4. Roll out on a heavily floured surface. Be sure to flour the rolling pin also. Roll out about $\frac{1}{8}$ inch thick and cut with your favorite cutters.
5. Bake at 400 degrees for 7 minutes.

INGREDIENTS

For the Cookies

- $\frac{1}{2}$ c. buttermilk
- 2 eggs
- 1 tsp vanilla
- 4 c. flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- $1\frac{1}{2}$ c. sugar
- $1\frac{1}{2}$ c. soft margarine

For the Icing

- 1 c. powdered sugar
- $\frac{1}{2}$ tsp vanilla
- $\frac{1}{3}$ c. water

Chocolate Crinkle Cookies



INGREDIENTS

- 1 cup (5 ounces) all-purpose flour
- $\frac{1}{2}$ cup (1 $\frac{1}{2}$ ounces) unsweetened cocoa powder
- 1 tsp baking powder
- $\frac{1}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 $\frac{1}{2}$ cups packed (10 $\frac{1}{2}$ ounces) brown sugar
- 3 large eggs
- 4 tsp instant espresso powder (optional)
- 1 tsp vanilla extract
- 4 ounces unsweetened chocolate, chopped
- 4 Tbsp unsalted butter
- $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces) granulated sugar
- $\frac{1}{2}$ cup (2 ounces) confectioners' sugar

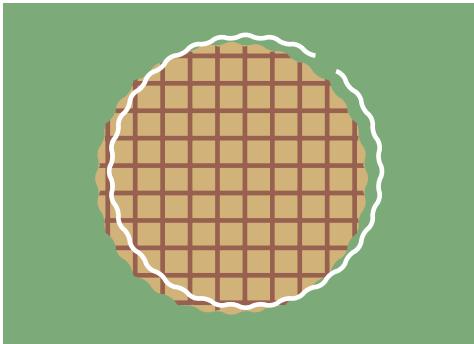
INSTRUCTIONS

1. Adjust oven rack to middle position and heat oven to 325 degrees. Line 2 baking sheets with parchment paper. Whisk flour, cocoa, baking powder, baking soda, and salt together in a bowl.
2. Whisk brown sugar; eggs; espresso powder, if using; and vanilla together in a large bowl. Combine chocolate and butter in a bowl and microwave at 50 percent power, stirring occasionally, until melted, 2 to 3 minutes.
3. Whisk chocolate mixture into egg mixture until combined. Fold in flour mixture until no dry streaks remain. Let dough sit at room temperature for 10 minutes.
4. Place granulated sugar and confectioners' sugar in separate shallow dishes. Working with 2 Tbsp dough (or use #30 scoop) at a time, roll into balls. Drop dough balls directly into granulated sugar and roll to coat. Transfer dough balls to confectioners' sugar and roll to coat evenly. Evenly space dough balls on prepared sheets, 11 per sheet.
5. Bake cookies, 1 sheet at a time, until puffed and cracked and edges have begun to set but centers are still soft (cookies will look raw between cracks and seem underdone), about 12 minutes, rotating sheet halfway through baking. Let cool completely on the sheet before serving.

NOTES

- Both natural and Dutch-processed cocoa will work in this recipe. Our favorite natural cocoa is Hershey's Natural Cocoa Unsweetened; our favorite Dutch-processed cocoa is Droste Hershey's Unsweetened Baking Bar.

.* Belgian Waffle Cookies .*



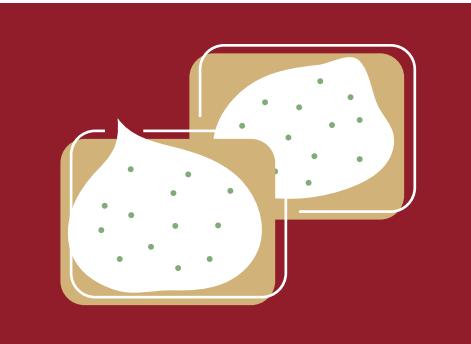
INSTRUCTIONS

1. Cream first. Start with butter and keep adding the rest one at a time.
2. Measure 5 cups of flour then slowly add to the mixture. The last cup or so, add a little at a time until the dough isn't too sticky. Cover with cling wrap and sit overnight.
3. To cook: Use a waffle cookie iron! Spoon mixture into cookie iron, cook until complete.

INGREDIENTS

- 1 Tbsp salted butter
- 5 eggs
- 2 ½ shots whiskey
- 2 ½ cups white sugar
- 2 ½ cups brown sugar
- 5-6 cups flour

Layered Eggnog Blondies



INGREDIENTS

For the Blondies

- Nonstick vegetable cooking spray
- 1 ½ cups crushed vanilla wafers
- 3 Tbsp sugar
- ¼ tsp salt
- 5 Tbsp butter, melted
- 1 package (8 ounces) cream cheese, softened
- ½ cup powdered sugar
- ½ cup refrigerated eggnog
- ¼ tsp ground nutmeg
- ¼ tsp ground cinnamon
- 1 large egg

For the Topping

- ¾ cup heavy whipping cream
- 1 tsp vanilla extract
- 2 Tbsp powdered sugar

INSTRUCTIONS

1. Preheat the oven to 350 degrees. Line an 8-inch square pan with foil, leaving an overhang. Lightly coat the foil with nonstick cooking spray.
2. In a food processor, pulse vanilla wafers, sugar and salt until blended. Add butter, pulse until blended.
3. Press mixture into bottom of pan.
4. Bake for 8 minutes until lightly browned. Remove from the oven and reduce the temperature to 325 degrees.
5. Meanwhile in a mixing bowl, beat cream cheese and ½ cup powdered sugar at medium speed. Gradually add in eggnog, beating at medium speed. Stir in nutmeg, cinnamon, and egg, pour over vanilla wafer mixture.
6. Bake for 30 to 35 minutes or until the outer 2 inches are set. Remove from the oven and cool completely on a wire rack, about 1 hour.
7. To make the cream topping, in a chilled mixing bowl using chilled beaters or whisk attachment place the heavy cream and beat until foamy. Gradually add the vanilla and powdered sugar, beating just until soft peaks form.
8. When ready to serve, cut blondies into squares, and dollop with whipped cream mixture.

Recipes Shared by Identity Team Members

Ashley Areeda

Kim Eberhardt

Mel McNee

Erin Robinson

Elizabeth Strzalka

