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AND
FACEBOOK FRIENDS

CHRISTMAS COOKIE RECIPES

EMILY MARCH & FACEBOOK FRIENDS CHRISTMAS COOKIE RECIPE BOOK

 **2014 Edition** 

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❄️❄️ *Chocolate Brownie Cookies* ❄️❄️

From the kitchen of: Evelyn Finney

Ingredients

3 cups powdered sugar
¾ cups Dutch processed cocoa powder
1 teaspoon kosher salt
2 large egg whites
1 large egg
2/3 cup bittersweet or semi sweet chocolate chips



Directions

- 1 Preheat the oven to 350°F. Whisk together the dry ingredients and add the eggs. Whisk again until smooth. (Using an electric mixer will make this even easier, but it's simple enough by hand as well.) Stir in the chocolate chips.
- 2 Drop by tablespoons onto a parchment lined baking sheet. Bake 12 minutes, until the cookies are just set. They should be puffy and cracked across the top. Let cool for 2 minutes on the baking sheet before transferring to a wire cooling rack. Let cool completely before storing in an airtight container.

Recipe yields about 2 dozen cookies.



Chocolate Crinkle Cookies

From the kitchen of: Carol Baca

Ingredients

1 cup all-purpose flour	4 teaspoons instant espresso powder (<i>optional</i>)
½ cup unsweetened cocoa powder	1 teaspoon vanilla extract
1 teaspoon baking powder	4 oz unsweetened chocolate, chopped
¼ teaspoon baking soda	4 teaspoons unsalted butter
½ teaspoon salt	½ cup granulated sugar
1 ½ cups packed brown sugar	½ cup confectioners' sugar
3 large eggs	

Directions

- 1 Adjust oven rack to middle position and heat oven to 325°F. Line 2 baking sheets with parchment paper. Whisk flour, cocoa, baking powder, baking soda, and salt together in bowl.
- 2 Whisk brown sugar, eggs, espresso powder, and vanilla together in large bowl. Combine chocolate and butter in bowl and microwave at 50% power, stirring occasionally, until melted, 2 to 3 minutes.
- 3 Whisk chocolate mixture into egg mixture until combines. 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 tablespoons dough 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 sheet before serving.

Chocolate Shortbread Cookies

From the kitchen of: Evelyn Finney

Ingredients

- 1 cup (2 sticks) butter, softened
- 1 ¼ cups powdered sugar
- 1 teaspoon vanilla extract
- ½ cup Hershey's Special Dark (or Dutch Processed) Cocoa
- 1 ¾ cups all-purpose flour
- 2 cups (12oz. pkg.) Hershey's Premier White Chips



Directions

- 1 Preheat oven to 300°F.
- 2 Beat butter, powdered sugar and vanilla until creamy. Add cocoa; blend well. Gradually add flour, stirring until smooth.
- 3 Roll or pat dough to ¼-inch thickness on lightly floured surface or between 2 pieces of wax paper; with cookie cutters, cut in holiday shapes. Re-roll dough scraps, cutting cookies until dough is used. Place on ungreased cookie sheet.
- 4 Bake 15 to 20 minutes or just until firm. Immediately place white chips, flat side down, in decorative design on warm cookies. OR you can omit the white chips and dust with powdered sugar. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Store in airtight container.

Recipe yields about 4½ dozen (2-inch diameter) cookies.

Coconut Cookies

From the kitchen of: Evelyn Finney

Ingredients

- 1 7oz package flaked coconut
(2-2/3 cups)
- 2 tablespoons cornstarch
- ½ cup sweetened condensed
milk
- 1 teaspoon vanilla
- Optional:* ½ cup dried
cranberries, snipped dried
cherries or chopped dried
apricots



Directions

- 1 Line cookie sheets with parchment paper; set aside.
- 2 In a medium mixing bowl combine coconut and cornstarch. Stir in sweetened condensed milk and vanilla. Stir in dried fruit, if you like.
- 3 Drop by small rounded teaspoonfuls about 1-inch apart on the prepared cookie sheets. Bake in a 325°F. oven for 12 to 15 minutes or until lightly browned on bottoms. Cool on cookie sheets for 1 minute. Transfer cookies to a wire rack; cool.

Recipe yields 2 dozen cookies



Coconut Lover's Oatmeal Cookies

From the kitchen of: Evelyn Finney



Ingredients

- ½ cup melted or very soft coconut oil
- ½ cup light brown sugar
- 1 egg
- 2 cups old fashioned oats
- 1½ cups sweetened coconut flakes



Directions

- 1 Preheat the oven to 325°F.
- 2 Stir together the coconut oil, sugar and egg until smooth. Add the oats and stir until well combined. Stir in the coconut.
- 3 Scoop 2 tablespoon portions onto a parchment or silpat lined baking sheet. Bake for 12 minutes and then let cool at least 5, preferably 10 minutes, before removing to a wire rack or plate. Store in an airtight container.

Recipe yields 24 cookies.

❄️ Colonial Sugar Cookies ❄️

From the kitchen of: Meg Fielding

Ingredients

2 egg yolks
½ cup granulated sugar
1 cup butter or margarine,
softened
1 cup granulated sugar
2 egg whites
1 teaspoon baking soda
1 teaspoon cream of tartar
¼ teaspoon ground nutmeg
¼ teaspoon salt
2 teaspoons vanilla extract
3½ cups white flour
Colored sugar



Directions

- 1 Beat egg yolks and ½ cup sugar until thick and lemon colored.
- 2 In a large bowl, cream butter and 1 cup sugar until light and fluffy; beat in egg whites (batter may look curdled). Mix in egg yolk mixture, baking soda, cream of tartar, nutmeg, salt and vanilla; mix in flour gradually (1 cup at a time is fine). Cover and refrigerate at least an hour.
- 3 Pre-heat oven to 375°F. Roll dough 1/8 inches thick on lightly floured surface (or on parchment paper). Cut into desired shapes with cookie cutters. Place cookies on lightly greased baking sheets; sprinkle with colored sugar. Bake until very light brown 8 to 10 minutes. Transfer to wire racks to cool.

Recipe yields approximately 50 cookies.

❄️ *Debbie's Molasses Cookies* ❄️

From the kitchen of: Vicki Highley

Ingredients

- ¾ cup shortening (do not use the butter-flavored shortening or butter or margarine)
- 1 cup sugar (plus extra to roll the cookies in)
- ¼ cup molasses
- 1 egg
- 2½ cups flour
- 2 teaspoons baking soda
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- 2 teaspoons pumpkin pie spice
- ½ cup raisins
- ½ cup chocolate-covered raisins



Directions

- 1 Combine the butter and sugar; beat until well blended. Add the molasses and egg; blend well.
- 2 Combine the flour, soda, cinnamon, cloves, ginger and salt. Add to molasses mixture; mix well.
- 3 Stir in the raisins. Cover and refrigerate until firm. Heat oven to 350° F. Shape dough into 1-inch balls; roll in sugar. Place the balls 2 inches apart on greased cookie sheets. Bake at 350° F for 10 to 12 minutes or until set. Cool 1 minute; remove from cookie sheets. Cool on wire racks.

Fudge Fancy Cookies

From the kitchen of: P. W.

Ingredients

Cookie:

4 sticks butter
4 cups flour
1 cup sugar
½ teaspoon salt
4 egg yolks
2 cups chopped nuts
2 teaspoons Vanilla

Icing:

3 squares semisweet baking
chocolate
1 stick butter
2 eggs
2 teaspoons vanilla
3 cups powder sugar



Directions

- 1 Cream butter then add sugar and beat till fluffy.
- 2 Add egg yolks and vanilla. Blend well.
- 3 Add flour, salt and nuts.
- 4 Form dough into small balls. Put thumb print into middle of each and bake 10-12 min.
- 5 While cookies cool, melt butter and chocolate (if on stove remove from heat before adding eggs).
- 6 Add eggs, sugar, and vanilla. Mix well.
- 7 Put dollop into center of each cookie.

Ginger Molasses Cookies

From the kitchen of: Annie Lewis



Ingredients

¾ cup margarine	2 teaspoon soda
1 cup sugar	1 teaspoon salt
4 tablespoon molasses	1 teaspoon cinnamon
1 egg	½ teaspoon cloves
2 cup flour	½ teaspoon ginger

Directions

- 1 Cream ingredients together.
- 2 Chill 1 hour or overnight.
- 3 Pinch off dough the size of a walnut and roll in sugar.
- 4 Grease cookie sheet.
- 5 Bake 8-10 minutes at 375°F (Do not use Teflon cookie sheet)





Holiday Chip Cookies



From the kitchen of: Laurie Lemmon

Ingredients

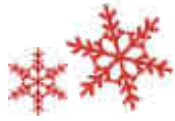
- 1 cup unsalted butter, softened
- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup light brown sugar,
packed
- 2 large eggs
- 2 teaspoons vanilla extract
- $2\frac{1}{4}$ cups unsifted flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup holiday M&Ms
- 1 cup semi-sweet chocolate
chips
- 1 cup chopped pecans



Directions

- 1 Pre-heat oven to 375°F.
- 2 Stir flour with baking soda and salt and set aside.
- 3 In large mixing bowl, beat butter with sugar and brown sugar at medium speed until creamy and lightened in color, about 3 minutes.
- 4 Add eggs and vanilla and mix on low speed until fully incorporated.
- 5 Gradually blend flour mixture into butter/sugar mixture.
- 6 Stir in M&Ms, chocolate chips and pecans.
- 7 Make about 1" balls with two teaspoons on ungreased cookie sheets.
- 8 Round up the dough balls with fingers.
- 9 Bake 8-10 minutes or until edges are golden brown.

Recipe yields 5-6 dozen small cookies.



Ida's Ginger Cookies



From the kitchen of: Jolene Ehret

Ingredients

- 1 cup sugar
- 1 cup (lard) Crisco
- 1 egg
- 1/3 cup molasses
- 1 teaspoon cinnamon, and Ginger (add to the flour)
- 2½ cups sifted flour
- 2 teaspoons baking soda

Directions

- 1 Combine sugar, Crisco, egg, molasses, cinnamon and Ginger.
- 2 Add flour (Jolene notes that since we don't have to sift flour anymore, she add 2 cups and then sees how dough is—it should be easy to handle the dough when all mixed). Mix baking soda with 1 tablespoon water and add to the mix.
- 3 Form 1" balls and dunk in colored sugar. Press ball to flatten (not squished).
- 4 Bake at 375°F for approximately 8 minutes (watch the first batch closely and adjust the bake time accordingly—the cookies will start to crinkle and sink a bit and that it sign they are about done, if the bottom of cookie is brownish then it might be baked a bit too long).






Lemon Crinkle Cookies

From the kitchen of: Evelyn Finney

Ingredients

1 cup sugar
1½ cup butter, softened
1 2 teaspoon vanilla extract
1 egg
1 teaspoon lemon zest
1 tablespoon fresh lemon juice
1/4 teaspoon sea salt
1/4 teaspoon baking powder
1/8 teaspoon baking soda
1 1/2 cup AP flour
1/2 cup powdered sugar, reserved for rolling the cookies



Directions

- 1 Preheat oven to 350°F. Line baking sheets with silpat or parchment paper and set aside. In a large mixing bowl, cream the butter and sugar together until light and fluffy. Add the vanilla, egg, lemon juice and lemon zest. Beat until well combined. Set aside.
- 2 In a separate bowl, whisk together the flour, salt, baking powder and baking soda. Add the dry ingredients to the wet ingredients and stir just until they are combined. Place the powdered sugar in a small bowl and set aside.
- 3 Scoop about a tablespoon of the cookie dough and roll into a ball. Roll in the powdered sugar and then place on the cookie sheet. Repeat with the rest of the dough. Bake for about 10 minutes, or just until the bottoms of the cookies begin to brown and the cookies are no longer shiny. Remove from the oven and let rest for a minute or two before transferring to a wire rack. Store in an airtight container when completely cooled.

Murphy Cookies

From the kitchen of: Emily March



These simple cookies were my favorite when I was growing up. Their official name is “Chocolate Toffee Squares”, but since my mother got the recipe from the neighbor down the block--Mrs. Murphy--they've been known as Murphy Cookies in my family for over fifty years now. Hope you enjoy!

Ingredients

- 1 cup margarine
- 1 cup brown sugar
- 2 cups flour
- 1 egg
- 1 large (8oz) bar of Hershey milk chocolate
- ½ cup chopped pecans

Directions

- 1 Cream margarine, sugar, and egg. Add flour and vanilla.
- 2 Spread in an oblong dish and bake at 350°F for 12 to 15 minutes.
- 3 Remove from oven and break candy on top.
- 4 When chocolate has melted, spread it across top of the cookie base. Sprinkle with nuts and cut into squares when cooled.



Oatmeal Cookies

From the kitchen of: Loretta Lindi

Ingredients

¼ cup butter	2 eggs
1 cup flour	¾ teaspoon nutmeg
1 teaspoon baking soda	½ cup chopped nuts (if adding
½ cup oil, <i>see notes for a different take</i>	nuts only use ½ cup cranberries)
1 cup oatmeal	¼ cup sour milk (or 1 teaspoon
1 cup Splenda	vinegar & enough milk to make ¼
1 teaspoon cinnamon	cup)
1 cup dried cranberries	

Directions

- 1 Combine and beat butter, oil and Splenda. Add 2 and beat until light.
- 2 Combine in separate bowl, flour, oatmeal, cinnamon, nutmeg and baking soda.
- 3 Mix in cup, sour milk (or 1 teaspoon vinegar and enough milk to make ¼ cup)
- 4 Add dry ingredients and milk alternately to egg mixture. Beat well. If your dough is too dry, add more milk, a little at a time.
- 5 Add Optional Ingredients.
- 6 Make balls about the size of a walnut. Place on greased Cookie Sheet. Press down with a fork.
- 7 Bake about 15 minutes at 400°F or until golden brown. Slide cookies off onto paper towel to cool. (Store in tightly covered container.)

Jo's Note for Diabetics: I double the recipe and only use ½ cup oil for both. I do not use the nuts. You can also use no oil and replace it with apple sauce.

Makes about 32 cookies

Saltine Toffee Cookies

From the kitchen of: Debbie Quaas

Ingredients

Ingredients:

Saltine Crackers
2 sticks (1 cup) butter
1 cup packed brown sugar
2 cups chocolate chips

Options:

Salted or unsalted crackers
Salted or unsalted butter
Light or dark brown sugar
Milk or semisweet chocolate
or a combination
Top with chopped pecans
or Heath toffee bits



Directions

- 1 Preheat oven to 400°F and line a jelly roll pan with aluminum foil or parchment paper. Spray the foil/paper with non-stick spray. Line saltine crackers in a single layer on the jelly roll pan.
- 2 In a small saucepan combine sugar and butter and bring to a boil. Once the mixture is at a boil, continue to boil for 3 minutes, mixture should be a deep caramel color. Immediately pour over saltines and spread to cover crackers completely.
- 3 Bake at 400°F for 5 minutes or until just bubbly. Remove from oven and sprinkle with chocolate chips. Let sit for a couple of minutes to melt and then spread chocolate over crackers. Top with nuts or toffee bits if desired. Cool completely and break into pieces.

Snickerdoodle Cookies

From the kitchen of: Jo Jones

Ingredients

½ cup butter
½ cup canola oil
1½ cups of sugar
2 eggs
1 teaspoon vanilla
2¾ cups of flour
2 teaspoons cream of tarter
1 teaspoon baking soda
¼ teaspoons salt



Directions

- 1 Preheat oven to 400°F.
- 2 Mix butter, canola oil, sugar, eggs, vanilla.
- 3 Mix flour, cream of tarter, baking soda, salt and add to mixture.
- 4 Form into ball the size of small walnuts. Roll in equal parts cinnamon and sugar.
- 5 Place about 2 inches apart on ungreased cookie sheet. Bake about 10 minutes. (These cookies puff up at first and then flatten out with crinkled tops.)

Recipe yields 5 dozen cookies.



Traditional Swedish Pepparkakor

From the kitchen of: Art Pearson

Ingredients

3¾ cups all-purpose flour
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger
1 teaspoon ground cardamom
1 cup butter
1 cup white sugar
½ cup brown sugar, packed
1 egg, beaten
2 tablespoons dark corn syrup



Directions

- 1 Sift the flour together with the baking soda, cinnamon, cloves, ginger, and cardamom in a mixing bowl.
- 2 Beat the butter together with the white and brown sugars in a mixing bowl until light and fluffy. Mix in the egg and corn syrup until smooth. Gradually stir in the flour mixture until evenly blended. Divide the dough into 4 equal portions and wrap tightly each with plastic wrap. Refrigerate at least 1 hour, or overnight.
- 3 Preheat oven to 375°F. Lightly grease baking sheets.
- 4 Using 1 portion at a time, work on a floured surface and roll out dough to 1/8 inch thick. Cut into shapes with cookie cutter, and place 1 inch apart on prepared baking sheets.
- 5 Bake in preheated oven until set, about 5 minutes. Cool completely. Store in tightly covered tins.

Walnut Crescent Cookies

From the kitchen of: Deborah Favorito

Ingredients

1½ cups of finely chopped walnuts	2/3 cup of sugar
2 sticks of butter	2½ cups of all-purpose flour
2 teaspoons of vanilla extract	Confectioners sugar

Directions

- 1 Divide the shelves into thirds. Preheat oven to 325°F.
- 2 In a large bowl, cream the butter until light Add in the vanilla extract and walnuts, mix well Add the sugar and mix well, occasionally scrap the sides of the bowl On low speed, slowly add the flour, mix well.
- 3 Place a piece of wax paper on the table, use a rounded teaspoon of dough for each cookie, placing the rounds on the wax paper.
- 4 Pick up each mound and roll between your fingers into a small cigar shape. Taper the ends of the dough and shape into a crescent shape
- 5 Place on an unbuttered cookie sheet (use parchment paper if desired) about one inch apart.
- 6 Bake on the top rack for 18 to 20 minutes until the cookies are golden in color.
- 7 Remove the cookies from the oven, allow to cool on the cookie sheet for a few minutes (the cookies are fragile, you need them to become firm)
- 8 Remove the cookies from the sheet and place on wax paper set over a cooling rack. While the cookies are still warm cover them generously with the confectioners sugar by pushing the sugar through a strainer.
- 9 When the cookies are completely cooled, carefully transfer them to a tray or serving dish and cover with plastic wrap. If the cookies are to be stored in a container place a piece of plastic wrap between the layers. Sugar the tops again when serving if the cookies need it.

❄️ *Almond Joy Brownie Bites* ❄️

From the kitchen of: Doris Abramson

Ingredients

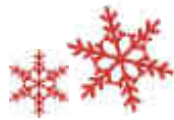
- 1 box of family size
Chocolate Fudge brownie
mix
- 1 (14 oz.) can sweetened
condensed milk
- 1 (14 oz.) bag coconut
- ¼ cup milk
- 1 cup chocolate chips, melted
- ¼ cup almonds (or nuts),
crushed



Directions

- 1 Pre-heat oven to 250°F.
Line (regular size, not
mini) cupcake pan with
paper liners. (Don't skip the paper liners as they may stick).
- 2 Make brownies according to package directions and pour batter
only halfway up the liners.
- 3 Bake in preheated oven for 12 minutes. While they are baking, mix
the coconut, sweetened condensed milk and milk together.
- 4 Remove brownies from oven and spoon on some sweetened coconut.
- 5 Place back in oven and continue to bake an additional 14-16
minutes.
- 6 Remove from oven and allow to cool completely before removing
the paper liners. Drizzle on the chocolate sprinkle on the almonds..





Chocolate Mousse



From the kitchen of: Deborah Favorito

***THIS RECIPE CONTAINS
RAW EGGS.**

(Deborah notes: I have been making this for over 25 years and haven't been sick from raw eggs.)

Ingredients

6 oz of chocolate chips
5 tablespoons of boiling water
4 large eggs separated
2 tablespoons of either Rum
or Amaretto

*(If you don't want to use alcohol
use almond extract—not
imitation)*



Directions

- 1 Melt the chocolate chips in the boiling water.
- 2 Add the yolks to the cooled melted chocolate.
- 3 Add 2 tablespoons of rum, or amaretto.
- 4 Whip the whites until they form stiff peaks.
- 5 Gently fold the whites into the chocolate. When mixed either leave in bowl and place plastic wrap directly onto the mousse and refrigerator.



Congo Squares

From the kitchen of: Carol Montgomery

Ingredients

- 1 cup butter (2 sticks)
- 16 oz light brown sugar
- 3 eggs
- 2 teaspoons vanilla
- 1 teaspoons salt
- 2½ cups flour (sifted)
- 2½ teaspoons baking powder
- 1 8oz package chocolate chips
- 1 cup chopped nuts (or more according to your taste)



Directions

- 1 Melt butter (real works the best). Add brown sugar (light is better than dark) to the melted butter and beat vigorously. Allow to cool.
- 2 While brown sugar is cooling, mix together sifted flour, baking powder & salt.
- 3 Add three eggs, one at a time, to the cool brown sugar mixture (beating each egg till it is well mixed), add vanilla.
- 4 Add flour mixture to the brown sugar mixture.
- 5 Add chocolate chips (semi-sweet is the best), add nuts (pecans are best but walnuts or even almonds can work).
- 6 Pour into a greased 13 x 9 cake pan. Bake at 350°F for 35 minutes.
- 7 Allow to cool for at least 15 minutes before cutting into bars.



❄️ Easy Chocolate Roll-Up ❄️

From the kitchen of: Kathie L. Spitz

Ingredients

Filling:

- ¼ cup butter
- 1 1/3 cups flaked coconut
- 1 cup chopped pecans or walnuts
- 1 can Eagle Brand Condensed Milk

Cake Batter:

- 2 eggs
- 1 cup sugar
- ½ cup cocoa
- 2/3 cup flour
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- 1 teaspoon vanilla
- 1/3 cup water



Directions

- 1 Preheat oven to 375°F Line 15 x 10" cookie sheet with tin foil. Spray with cooking spray.
- 2 Filling: Melt butter in pan in the oven, watch carefully. Remove from oven and sprinkle the melted butter with nuts and coconut. Drizzle with entire can of condensed milk, make sure to get to the edges in the corners. Set aside.
- 3 Cake Batter: Beat eggs by hand, add all the rest of ingredients and beat by hand. Pour evenly over mixture in pan. Bake at 375°F.
- 4 Sprinkle immediately with powdered sugar. Cover with a smooth tea towel or pillowcase. Turn the pan over carefully and remove tin foil. Starting with the 15" side roll up tightly, jelly roll fashion. Leave wrapped until cool. Slices easier when totally cool.

Fruitcake Brownie Drops

From the kitchen of: Meg Fielding

Ingredients

3 tablespoons brandy	½ teaspoon baking powder
3 tablespoons rum	½ teaspoon salt
¾ cup mixed dried fruit (such as raisins, pears and apricots), chopped	2 large eggs
1 stick unsalted butter	¾ cup granulated sugar
2 oz unsweetened chocolate, chopped	1 teaspoon vanilla extract
1 cup semisweet chocolate chips	Confectioners' sugar, for dusting
1 ¼ cups all-purpose flour	<i>(optional)</i>

Directions

- 1 Combine the brandy, rum and dried fruit in a microwave-safe bowl. Microwave until hot, 1 to 2 minutes; let stand 20 minutes. *(Important – chop large pieces of fruit so they plump up & are not hard).*
- 2 Melt the butter, unsweetened chocolate and chocolate chips in a saucepan over medium heat, stirring, until smooth; let cool 10 minutes. Whisk the flour, baking powder and salt in a medium bowl.
- 3 Mix the eggs, granulated sugar and vanilla in a large bowl using a wooden spoon. Stir in the melted chocolate mixture. Add the flour mixture and stir vigorously until incorporated. Stir in the soaked dried fruit and liquid. Cover and refrigerate until the dough is slightly firm, about 1 hour.
- 4 Position racks in the upper and lower thirds of the oven and preheat to 350°F. Scoop tablespoonfuls of dough about 2 inches apart onto 2 ungreased baking sheets. Bake, switching the position of the pans halfway through, until slightly puffed and set on top, about 14 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely. Dust with confectioners' sugar.

Recipe yields about 24 cookies.

Holiday Fudge

From the kitchen of: Robyn Neeley

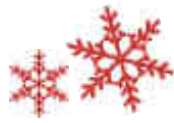


Ingredients

- 2/3 cups evaporated milk
- 2 cups sugar
- 1 square of baker's chocolate
- 1 stick margarine or butter
- 4 Hershey candy bars (regular size)
- ½ cup of nuts
- 1 teaspoon vanilla

Directions

- 1 Stir first three ingredients well and bring to a boil.
- 2 Boil for three minutes. Add margarine or butter the last 1½ minutes stirring all the time.
- 3 Take fudge from heat and stir in Hershey bars (broken up) and nuts. Beat until thick, add vanilla and pour in an 8 x 8 buttered pan. Add nuts to the top if you'd like. Put in the refrigerator until set, then cut into squares.



Lemon Shortbread



From the kitchen of: Evelyn Finney

Ingredients

1 ¼ cups all purpose flour
1/3 cup sugar
½ cup chilled unsalted butter
cut into pieces
1 tablespoon minced lemon
peel
1 tablespoon fresh lemon juice
Powdered sugar



Directions

- 1 Preheat oven to 325°F. Grease large baking sheet. Sift flour and 1/3 cup sugar into a large bowl. Add butter and lemon peel; rub with fingertips until mixture resembles coarse meal. Add lemon juice; press mixture with hands until dough holds together. Turn out dough onto lightly floured work surface. Divide dough in half. Gather each half into a ball.
- 2 Place dough balls on prepared baking sheet, spacing evenly. Flatten each into 5½-inch rounds. Crimp edges decoratively with fingertips or fork. Using sharp knife, score 6 wedges into each round. Pierce surface all over with fork. Bake until light brown and firm to touch, about 30 minutes. Cut into wedges along scored lines. Cool 10 minutes. Sift powdered sugar over shortbreads. Transfer to rack; cool. (Can be made 4 days ahead. Store in air-tight container at room temperature.)

No-Bake Chocolate Peanut Butter Coconut Bites

From the kitchen of: Evelyn Finney

Ingredients

- 1 cup peanut butter
- ½ cup honey
- ½ cup unrefined coconut oil
(unrefined is important
here for the coconut flavor)
- 2 cups rolled oats (not instant
oats)
- 1 cup coconut
- ½ cup chopped pecans
- 1¼ cups dark or semi-sweet
chocolate chips
- 1 teaspoon vanilla extract
- Optional:* toasted coconut
for topping



Directions

- 1 Melt the peanut butter, honey and coconut oil in a medium size saucepan over medium-low heat. Stir frequently as the mixture melts. When it has melted, remove from the heat and stir in the remaining ingredients. Stir until the chocolate has melted and the ingredients are well combined.
- 2 Pour into an 8 x 8 pan (9 x 13 is fine well). Refrigerate until the chocolate hardens, at least 3-4 hours. Slice into 1"-2" square pieces. Store in the refrigerator.

Recipe yields 24 bars or 60+ bite-size pieces

❄️❄️ Tea Time Tassies ❄️❄️

From the kitchen of: Doris Abramson

Ingredients

Cups:

- 1 3oz package cream cheese
- ¼ pound sweet butter
- 1 cup flour

Filling:

- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 tablespoon melted butter
- 1 cup chopped nuts (walnuts or pecans)



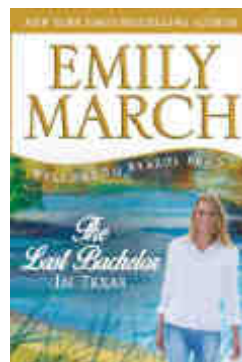
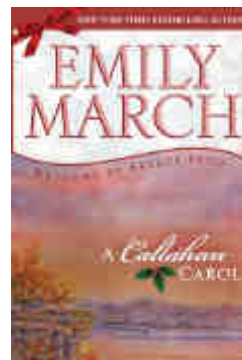
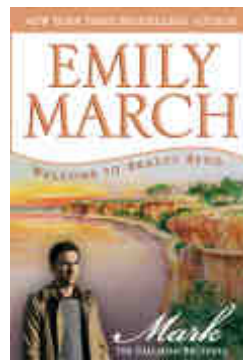
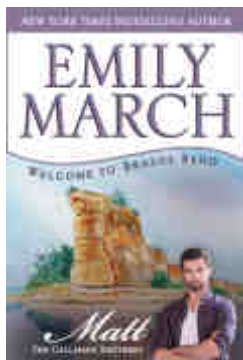
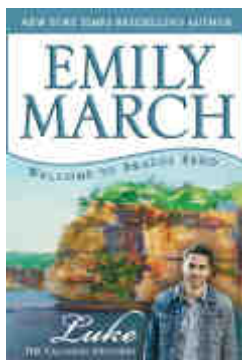
Directions

- 1 Blend together cream cheese, butter and flour.
- 2 Form 24 balls from the mixture and press into mini muffin tins to form cups along bottom and sides of muffin tins.
- 3 Mix filling ingredients in order listed using only ½ cup chopped nuts. Sprinkle into bottom of each shell a scant teaspoon of filling.
- 4 Sprinkle remaining nuts on top of each formed mini-muffin.
- 5 Bake 375°F oven for 25 minutes. Cool and dust with powdered sugar.

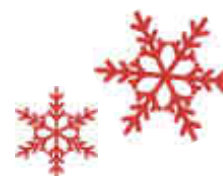
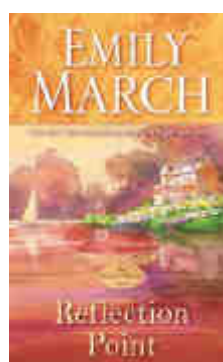
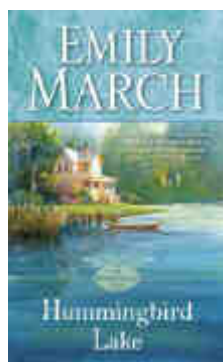


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