

The Best Christmas Desserts

7

Christmas Cookie Recipes



THEBESTDESSERTRECIPES

Enjoy the Sweeter Side of Life



The Best Christmas Desserts: 7 Christmas Cookie Recipes

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Letter from the Editor

Merry Christmas Fellow Dessert Enthusiasts!

'Tis the season to be jolly, and what makes everyone more jolly than a batch of sweet and colorful Christmas cookies? They just about as wonderful to make as they are to eat, wouldn't you agree? While I love all Christmas desserts, from candy cane pies to yule log cakes, Christmas cookies will always be my all-time favorite holiday treat. *The Best Christmas Desserts: 7 Christmas Cookie Recipes* is my way of sharing my love of these holiday cookies with all of you. In this eCookbook, you'll find traditional Christmas cookies as well as some festive new favorites. Because there are only seven cookies in this entire eCookbook, you can easily add all of them to your Christmas baking to-do list this year!

Though *The Best Christmas Desserts: 7 Christmas Cookie Recipes* may be short, I guarantee that you'll thoroughly enjoy all of the recipes inside. In fact, if you're like me, looking at these recipes will be like love at first sight. Don't be surprised if you get the urge to bake a batch of one of these cookies as soon as you read the recipe. Make sure to check out the Criss-Cross Cookies on page 8 of this book. It's probably one of my favorite cookie recipes of all time. Also be sure to read the recipe for the Peppermint Whopper No Bake Cookies (page 12). During the holidays, it seems like the oven is always on, so these are a really nice change of pace. This Christmas, I urge you to start new baking traditions with your family with all of the wonderful recipes in *The Best Christmas Desserts: 7 Christmas Cookie Recipes*. You and your loved ones will be glad you did.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, The Dessert Dish](#), to get free recipes delivered to your inbox every week.

A very Merry Christmas to you and your families! May your days be merry and bright!

Sincerely,

Danielle Zimmerman, Editor, TheBestDessertRecipes.com

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CHRISTMAS CANDY CANE COOKIES

BY: [MELISSA FROM LULU THE BAKER](#)

You'll be singing "Joy to the World" after just one bite of these Christmas Candy Cane Cookies. Made with real candy canes and a bit of peppermint extract in the dough itself, this Christmas cookie recipe will make a great addition to your cookie plate this year. The best part about this recipe is that it is super easy and won't take a lot of time away from all of the other dishes you need to make for the Holiday.



Ingredients:

For the cookies:

1 cup butter, softened
1 teaspoon peppermint extract
1/8 teaspoon salt
2/3 cup powdered sugar, plus more for rolling hot cookies
2 1/2 cups flour

For the glaze:

2 cups powdered sugar
2 1/2 Tablespoons milk
1/4 teaspoon peppermint extract
6 regular sized candy canes, crushed

Directions:

1. Beat butter until creamy. Add powdered sugar, peppermint extract, and salt, and mix well. Gradually add flour and mix just until dough comes together.
2. Cover and chill for 30 minutes.
3. Preheat oven to 325 degrees.
4. Pinch off a small amount of dough and roll into a 1" ball, then roll out into a long, skinny cylinder. Bend one end over to make a candy cane shape. You can also just roll out the dough to 1/4" thick and use small cookie cutters.
5. Bake on parchment-lined sheets for 18 minutes.
6. Remove cookies from oven and immediately roll in more powdered sugar. Place on a rack to cool.
7. While cookies are cooling, combine powdered sugar, milk, and extract in a small bowl. Whisk until smooth. Drizzle over warm cookies, then sprinkle with crushed candy canes.

CHEWY MOLASSES COOKIES

BY: [SERENA FROM SERENA BAKES SIMPLY FROM SCRATCH](#)

One bite of Chewy Molasses Cookies and you'll feel warmth spread from your head to your toes. This is one molasses cookie recipe that you're going to want to keep in your recipe box and make over and over again. They're soft and chewy, just like you'd hoped they would be. Even though they'd taste wonderful all year round and for all occasions, because of their flavor, they make for an especially excellent Christmas cookie recipe.



Ingredients:

3/4 cup shortening	1 teaspoon cinnamon
1 cup sugar	1/2 teaspoon ground cloves
1/4 cup molasses	1/2 teaspoon ginger
1 whole large egg	1 cup whole wheat pastry flour or all-purpose
2 teaspoons baking soda	1 cup all-purpose flour
1/2 teaspoon salt	1/4 cup sugar (reserved for flattening with cup)

Directions:

1. Preheat oven to 375 degrees.
2. Cream Shortening and Sugar on medium in blender or by hand with a spoon.
3. Add molasses, eggs, baking soda, salt and spices mix on medium low or until well incorporated.
4. Add flour and mix on medium low until no longer visible.
5. Shape into 1 inch balls or use a cookie scoop to form 1 inch balls.
6. Place on ungreased cookie sheet. Space cookies 2 inches apart.
7. Use the bottom of a clean cup to press lightly onto 1 ball to transfer a bit of grease to the bottom of the glass. Dip into reserved sugar and then gently press into cookies until they just become level. Repeat dipping in sugar and gently pressing into the cookies until all have been done.
8. Bakes for 7-9 minutes, cookies will be almost firm if touched lightly on the top.
9. Yields about 3 dozen cookies.

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CRISS-CROSS COOKIES

BY: [DANIELLE ZIMMERMAN, THEBESTDESSERTRECIPES ORIGINAL RECIPE](#)

Criss-Cross Cookies make for the best Christmas cookies, especially when you have cookie exchanges. With only four simple ingredients, these cookies couldn't be easier or more hassle-free to make. They're so light and buttery that they practically melt in your mouth. Plus, the criss-cross pattern on them makes them look really fancy. Cover them with your favorite sprinkles to make them look extra festive!



Ingredients:

2 cups flour
5 Tablespoons sugar
1 cup butter (2 sticks), softened
1 teaspoon vanilla

Directions:

1. Preheat oven to 350 degrees F.
2. Mix all ingredients together with hands until soft. Then, form the dough into one big ball.
3. From the big ball, make smaller dough balls and place them on an un-greased cookie sheet. (The cookies have enough butter in them to keep them from sticking to the cookie sheet while they bake.)
4. Take a salad fork, dip it in flour, and push down lightly on each small of dough. You'll push down first one way and then another, creating a criss-cross pattern.
5. Add any kind or color of sprinkles onto cookies if you want them. You can use different colors or shapes of sprinkles for different holidays and events.
6. Bake cookies at 350 degrees F for 20-25 minutes, or until edges just start to brown. Yields about 3 dozen cookies.

FAMILY FAVORITE RASPBERRY THUMBPRINTS

BY: DULCIE AND SARAH FROM TWO TARTS

Family Favorite Raspberry Thumbprints taste so delicious that they're sure to be popular with your family members. Like a shortbread cookie, this cookie recipe makes simple buttery cookies that melt in your mouth. The raspberry preserves add a bit of extra flavor and texture to these already mouth-watering treats. You'll definitely want to add these to your list of Christmas cookie recipes to make this year.



Ingredients:

8 Tablespoon (one stick) unsalted butter, at room temperature
1/3 cup sugar
1/2 teaspoon pure vanilla extract
1/4 teaspoon salt
1 egg yolk
1 cup all-purpose flour
1/4 cup raspberry preserves

Directions:

1. In a large bowl, cream butter and sugar together with a mixer until well blended. Add the vanilla, salt, and egg yolk, and beat until fluffy.
2. Add flour and mix until it forms a stiff dough.
3. Scrape dough onto a large sheet of wax paper and roll it back and forth to make a long rope about 3/4 inch in diameter and 12 inches long. Roll it up tightly in wax paper and refrigerate until firm, about 30 minutes. (The dough can be prepared to this point up to 3 days in advance.) Remove from the fridge and let it rest for 10 minutes at room temperature before proceeding.
4. Preheat oven to 300 degrees F. Unwrap and slice chilled dough into 1/2-inch-thick pieces. Roll them into ball shapes and space 1 inch apart on an ungreased cookie sheet. Make a small indentation in the center of each one by pressing down on it with your thumb. Fill each hollow with 1/4 teaspoon of preserves.
5. Bake, rotating pan once, until very lightly browned, 18 to 20 minutes. Remove from the oven and allow to rest for at least 5 minutes on the baking sheet before transferring to wire racks to cool. Yields about 2 dozen cookies.

EGGNOG SPRITZ COOKIES

BY: [STARR FROM THE MISFIT BAKER](#)

Eggnog Spritz Cookies are some of the most flavorful cookies you'll eat this Christmas, thanks to there being eggnog in both the cookie dough and frosting. This spritz cookie recipe is so tasty that it will make your to-bake list year after year. Mold the sweet spritz dough into whichever holiday shape you wish, like a Christmas tree or wreath, with a cookie press. Then, after you bake the cookies, drizzle on a homemade eggnog frosting and top them with cute Christmas sprinkles.



Ingredients:

For the cookies:

2 cups all-purpose flour
1/4 cup cornstarch
1/4 teaspoon nutmeg
1 cup margarine
2/3 cup granulated sugar
2 teaspoon rum extract
1/4 cup soy eggnog (such as Silk or Vitasoy)

For the eggnog icing:

2 Tablespoon margarine
1/2 cup icing sugar
1 Tablespoon soy eggnog
1/4 teaspoon rum extract

Decorative sprinkles (optional)

Directions:

1. Pre-heat oven to 350°F.
2. Stir together the flour, cornstarch, and nutmeg. Set aside.
3. In a separate bowl, beat the margarine and sugar together until light and fluffy. Add the extract and mix until combined. Beat in the flour mixture in 2 or 3 additions. Beat in the eggnog forming a soft dough.
4. To pipe dough, use a pastry bag fitted with a jumbo sized tip (do not use a small tip or a cookie press as the dough will be too firm to pass through these). Fill your pastry bag about 1/2 full with dough. Pipe dough about 1 1/2 inches wide (about 2 inches apart) onto ungreased cookie sheet and bake for 12 minutes (edges should just start to turn golden). Remove from oven and let cool on cookie sheet for 2-3 minutes before transferring them to cooling rack.
5. To make the eggnog icing, beat together the margarine and sugar until well combined. Add eggnog and extract and beat until smooth.
6. When cookies have completely cooled, drizzle with icing and decorate with sprinkles (if desired).

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CANDY CANE OREO CHEESECAKE COOKIES

BY: [CHUNG-AH RHEE FROM DAMN DELICIOUS](#)

You won't be able to stop yourself from eating more than one of these Candy Cane Oreo Cheesecake Cookies. Cheesecake cookie recipes are great because they're light and fluffy but still pack a lot of flavor. Candy cane Oreos (or Joe Joe's) add a bit of peppermint extract add extra flavor depth to an already sweet dough and make the cookies perfect for your Christmas dessert table.



Ingredients:

1/2 cup (1 stick) unsalted butter, at room temperature
4 ounces cream cheese, at room temperature
1/2 cup sugar
1 large egg
1/2 teaspoon peppermint extract
1 cup all-purpose flour
1 teaspoon baking powder
8 Candy Cane Joe Joe's (from Trader Joe's), crumbled

Directions:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or a silicone baking mat; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat butter, cream cheese and sugar on medium-high until light and fluffy, about 2-3 minutes. Beat in egg and peppermint extract until well combined. Gradually add flour and baking powder to sugar mixture at low speed, beating just until incorporated. Gently fold in Candy Cane Joe Joe's.
3. Drop tablespoons of batter onto prepared baking sheet. Place into oven and bake until edges are golden brown but center is still moist, about 10-12 minutes.
4. Remove from oven and cool on a wire rack. Yields 20 cookies.

PEPPERMINT WHOPPER NO BAKE COOKIES

BY: [DENISE FROM SWEET PEAS AND SAFFRON](#)

Peppermint Whopper No Bake Cookies have three different types of chocolate, including Whopper candies, make each bite incredibly flavorful. The refreshing peppermint flavor goes well with the chocolate and keeps it from tasting overly rich. These chocolate cookies are so good that you won't believe they only require four steps of preparation. Their flavor combination, along with the fact that they don't require you turning on your oven, make them the perfect holiday treat.



Ingredients:

1/2 cup butter
1/2 cup milk
1 3/4 cup granulated sugar
4 Tablespoons cocoa powder
1 1/2 teaspoon peppermint extract
1/2 cup chocolate spread (Nutella is excellent!)
3 cups quick cooking oats
3 cups Whoppers or Maltesers (roughly chopped)
1/2 cup candy canes (chopped into small pieces)

Directions:

1. In a large pot combine butter, milk, sugar, cocoa powder and peppermint extract. Heat over low until butter is melted. Whisk until smooth.
2. Add chocolate spread and oats. Mix until well combined. Allow to cool slightly (should be lukewarm). Stir in Whoppers/Maltesers.
3. Drop by spoonfuls onto wax paper. Sprinkle tops with candy canes.
4. Allow to cool for several hours until set. Store in an airtight container.
5. Yields about 30 cookies.

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THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:



[Melissa from Lulu the Baker](#)

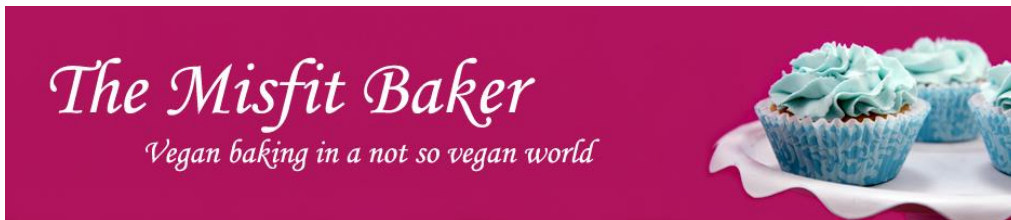
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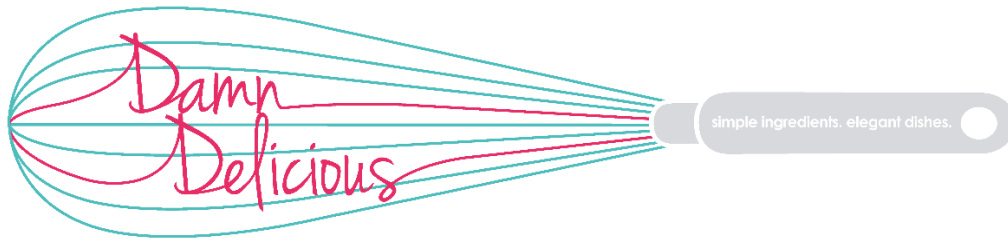


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