

Winter Cookie Exchange Recipes 2023

*Warm up on cold winter days with these cozy and
delicious cookie recipes!*



*To: Coolidge School Staff
From: Members of the Coolidge PTO*

Lemon Cheesecake Thumbprint Cookies

Baked by: Kristy Vogt



Ingredients

1/2 cup cream cheese (120 grams) softened
1/2 cup white sugar (110 grams)
1 stick softened salted butter (114 grams)
1.5 teaspoons lemon extract optional if you don't have any on hand
1 1/4 cup all-purpose flour 120 grams + 2 extra tablespoons for rolling the balls
18 teaspoons jam I used fig preserve
Serving: 18 cookies

Directions

1. In a stand mixer using the paddle attachment, cream the butter and cream cheese together for about 2 minutes or until smooth. You can also use a hand-held mixer and a bowl as well.
2. Once creamy, add the sugar and lemon extract and mix until smooth. Add in the flour and mix until a sticky dough forms. If there's any flour on the sides, you can scrape it down and mix again until fully incorporated.
3. Cover the cookie dough with plastic wrap and refrigerate for one hour. After an hour, take out the dough, remove the plastic and use a small ice-cream scooper to scoop out the cookies. I scoop each cookie, roll it in a touch of flour as it will stick to your hands if you don't.
4. Repeat this step for all 18 cookies. Place each rolled cookie onto a baking sheet lined with parchment paper. Press each one down with your thumb to make an indent. Add a teaspoon of any jam/preserve you like to the middle.
5. Preheat the oven to 350 F and bake until the edges are light and golden brown. This should take 13-15 minutes depending on the oven.
6. Let them cool completely and optionally dust with icing sugar. These are perfectly stored at room-temp for up to a week.

Christmas Crack

Baked by: Whitney Castellvi



Ingredients

35 saltine crackers
1 cup dark brown sugar packed
1 cup butter
1/4 teaspoon kosher salt
3/4 cup semi sweet chocolate chips 136 grams
3/4 cup milk chocolate chips 136 grams
Servings: 16

Directions

1. Preheat oven to 375°F. Line a jelly roll pan with aluminum foil, making sure the foil covers the bottom and all of the sides of the pan. Spray the foil with baking spray.
2. Line the bottom of the foil lined pan with the saltine crackers.
3. In a small saucepan over medium heat cook the brown sugar, butter, and salt. Stir frequently. Once the butter is melted, bring the mixture to a rolling boil. Set a timer and boil the mixture for 3 minutes, stirring frequently. If using a candy thermometer or an instant read thermometer, the mixture should reach 265°F-275°F *
4. Pour the mixture over the saltine crackers and use a heat proof rubber spatula or off set spatula to spread the toffee in an even layer over the saltines. Bake for 5 minutes.
5. **See notes. Remove from the oven and sprinkle the chocolate chips (or finely chopped chocolate) overtop. Let sit for 3-4 minutes or until melty. ***Spread the chocolate in an even layer.
6. Let chocolate set.
7. Once chilled and cool, gently lift the foil from the pan cut the Christmas crack into bite sized pieces.
8. Store in an airtight container.

Notes

**Either melt the chocolate in a microwave safe bowl, stirring every 20 seconds until completely melted. Then spread the chocolate on top of the toffee layer. OR you can add the chocolate chips on top and place in the oven to melt. Then spread.

The microwave method will result in a smoother chocolate appearance.

***If the chocolate hasn't melted fully, you can place the pan in the oven for 1 minute to help the chocolate chips fully melt.

Toll House Cookie Bars

Baked by: Kimberly Simon

Ingredients

2 1/4 cups flour
1 tsp. Baking soda
2 tsp. Salt
1 cup salted butter softened
3/4 cup sugar
3/4 cup packed brown sugar
1 tsp. Vanilla
2 eggs
12 oz. chocolate chips
1 cup walnuts
Servings: 24-48



Directions

1. Preheat oven to 375 degrees and grease a pan
2. Combine flour, baking soda, and salt in a small bowl
3. Beat butter, both sugars, and vanilla in a large mixing bowl
4. Add eggs one at a time beating well
5. Gradually beat flour mixture in
6. Stir in chocolate chips and nuts
7. Bake 20-25 minutes until golden brown

Chocolate Peppermint Cookies

Baked by: Beth Van Emburgh

Ingredients

1 cup all-purpose flour
1 cup cake flour
1 cup unsweetened baking cocoa
1/2 teaspoon salt
2 cups granulated sugar
1/2 cup vegetable oil
4 large eggs
1 teaspoon vanilla extract
1/2 cup powdered sugar
2 dozen peppermint kiss candy
Servings: 2 Dozen



Directions

1. In a medium mixing bowl, whisk flour, baking cocoa, and salt. Set aside.
2. Next, in a larger mixing bowl, beat granulated sugar, oil, and eggs with a whisk until well combined. Whisk in vanilla extract.
3. Gradually stir dry ingredients into the wet ingredients just until combined. Cover bowl with plastic wrap and refrigerate for 2 hours.
4. Preheat oven to 350 degrees. Line cookie sheets with parchment paper. Place powdered sugar into a small bowl. Use cookie scoop or 1 tablespoon measuring spoon to shape dough into tablespoon-size balls. Roll balls in powdered sugar. Place on cookie sheets about 1 1/2 inches apart.
5. Bake 10 to 12 minutes or until cookies crackle. Remove the cookies from the oven and immediately place peppermint kiss in the center of each cookie, pressing down (they will melt slightly). Cool on cookie sheets for 2 minutes then transfer to wire cooling racks. Allow the cookies to cool completely and the kisses set.

Chewy Ginger Cookies

Baked by: Liz Walker

Ingredients

2 1/2 cups all-purpose flour
2 1/4 teaspoons baking soda
1/2 teaspoon salt
1 tablespoon ground ginger
1/2 teaspoon ground allspice
1/2 teaspoon ground white pepper
1/2 cup packed light-brown sugar
1/2 cup granulated sugar
1 cup (2 sticks) plus 2 tablespoons unsalted butter
1 large egg
6 tablespoons unsulfured molasses
1/2 cup sanding or granulated sugar



Directions

1. Heat oven to 350 degrees. In a medium bowl, whisk together flour, baking soda, salt, ginger, allspice, and white pepper; set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, combine the light-brown and granulated sugars with the butter until light and fluffy, about 5 minutes. Beat in the egg and molasses. Add the flour mixture; mix until combined. Form into a ball; wrap in plastic. Chill dough at least 2 hours or overnight.
3. Line a baking sheet with parchment paper. Pour the sanding sugar into a bowl. Form the dough into 1-inch balls; roll each ball in sugar. Place the coated balls on prepared baking sheet, spaced 2 inches apart. Using the palm of your hand, flatten each ball slightly into a disk.
4. Bake the cookies until browned, 10 to 12 minutes. Transfer cookies to a wire rack to cool completely. Store cookies in an airtight container up to 2 days.

Soft and Chewy M&M Cookies

Baked by: Daniella Gigante

Ingredients

1½ cups (188g) all purpose flour* see note
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup (113g) unsalted butter softened but still cool
½ cup (100g) granulated sugar
⅓ cup (70g) brown sugar lightly packed
1 large egg
2 teaspoons pure vanilla extract
1 ½ cups (total) M&M's and chocolate chips I use about 1 cup M&M's and ½ cup chips
Servings: 10-20 depending on size



Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. In a bowl, whisk together flour (see note), baking powder, baking soda, and salt. Set aside.
3. Using a hand mixer or stand mixer fitted with the paddle attachment, beat butter and both sugars for 1-2 minutes, until light and fluffy. Add egg and vanilla extract, mixing until combined and scraping the sides of the bowl as needed. On low speed, add in flour mixture and mix until just combined.
4. Gently stir in M&M's/chocolate chips. Note: I usually add 1 cup (total) into the batter, the rest get pressed on top of the cookie dough balls before baking.
5. Scoop 2-tablespoon portions of dough. Place the dough balls on a plate and transfer to the refrigerator for 20 minutes to one hour (see note about baking without chill time). The longer they chill the thicker the cookies will be. I usually chill the dough balls for 20-30 minutes while I clean up the kitchen.
6. Using the remaining M&M's/chocolate chips, nestle several (5 or so) onto the top of each mound of dough. Keep in mind that the cookies will spread out while baking. Mound the dough balls so that they're higher rather than wider. Place the dough balls on the prepared baking sheets leaving a couple inches for spreading.
7. Bake for 9-11 minutes, until the edges of the cookies are set but the center is still slightly underdone, this will create a soft cookie. For a crispier cookie, continue baking for another minute or two. See note about shaping the cookies to make them perfectly round.
8. Place the baking sheets on wire racks and allow the cookies to cool completely. They will firm up as they cool.

Classic Peanut Butter Blossoms

Baked by: Heather Flanagan

Ingredients

1 and 1/4 cups (156g) all-purpose flour (spooned & leveled)
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup (8 Tbsp; 113g) unsalted butter, softened to room temperature
1/2 cup (100g) packed light or dark brown sugar
1/4 cup (50g) granulated sugar
1 large egg, at room temperature
3/4 cup (about 185g) creamy peanut butter
1 teaspoon pure vanilla extract
24 chocolate kiss candies, unwrapped



Coating

1/2 cup (100g) granulated sugar
OR: 1/4 cup (50g) green sanding sugar and 1/4 cup (50g) red sanding sugar

Servings: 24 cookies

Directions

1. Whisk the flour, baking soda, and salt together in a medium bowl. Set aside.
2. In a large bowl using a hand mixer or a stand mixer fitted with paddle attachment, beat the butter for 1 minute on high speed until creamy.
3. Switch to medium-high speed and beat in the brown sugar and 1/4 cup (50g) granulated sugar until completely creamed and smooth, about 2 minutes.
4. Add the egg and beat until combined, about 1 minute. Scrape down the sides and bottom of the bowl with a silicone spatula as needed.
5. Add the peanut butter and vanilla extract and beat until combined.
6. Add the flour mixture to the wet ingredients and beat on low speed until combined. The dough will be very creamy and soft.
7. Cover and chill the cookie dough in the refrigerator for at least 1 hour, and up to 3 days.
8. Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside. Also, make sure there's room in your freezer because the cookies will need to be placed inside to prevent the chocolates from melting.
9. Roll & Bake: Scoop and roll cookie dough, about 1 heaping Tablespoon of dough each. Roll each ball in the 1/2 cup of sugar (or sanding sugar) and arrange on the baking sheet about 3 inches apart. Bake for 11–13 minutes or until the tops begin to slightly crack. Remove cookies from the oven and allow to cool on the baking sheets for 5 minutes.
10. Set the chocolate: Press a chocolate kiss candy into the center of each, then, using a thin spatula, immediately transfer the cookies to a large plate or a few smaller plates (gently—they're soft). Place the plate(s) of cookies in the freezer for 10 minutes to quickly set the chocolate in the cookie.
11. Remove from the freezer and serve. Cookies stay fresh covered at room temperature for up to 1 week.

Chocolate Delight Bars

Baked by: Anne Bergman

Ingredients

1/2 cup softened butter
1 egg yolk
2 tbsp water
1 1/4 cup all purpose flour
1 tsp. Sugar
1 tsp. Baking powder
12 oz. semi-sweet chocolate morsels
2 large eggs
3/4 cup sugar
1 1/4 tsp. Vanilla extract
6 tbsp. Melted butter
2 cups fine chopped walnuts
Powdered sugar



Directions

- 1. Heat oven to 350 degrees**
- 2. Cream butter in large mixer bowl then beat in egg yolk and water**
- 3. Mix in flour, 1 tsp. Sugar and baking powder**
- 4. Press dough into greased 13 x 9 x 2 baking pan then bake 10 minutes**
- 5. Sprinkle with chocolate morsels and bake 2 minutes more to melt the chocolate**
- 6. Remove from oven and spread chocolate evenly over crust**
- 7. Beat eggs in large mixing bowl until thick, about 3 minutes**
- 8. Beat in 3/4 cup sugar then stir in nuts, melted butter, and vanilla**
- 9. Pour nut mixture over chocolate layer**
- 10. Bake until set about 30 to 35 minutes**
- 11. Cool in pan on wire rack. Cut into 2 x 1 bars. Sprinkle with powdered sugar and store in an airtight container.**

Note: Use good chocolate with high cocoa butter content, otherwise you will have trouble making it spread

Pizzelle

Baked by: Sarah Derico

Ingredients

1 3/4 CUPS ALL-PURPOSE FLOUR
1 1/2 TEASPOONS BAKING POWDER
1/4 TEASPOON KOSHER SALT
3 LARGE EGGS
3/4 CUP SUGAR
1 1/2 TEASPOONS PURE VANILLA EXTRACT
1 1/2 TEASPOON ANISE OR ALMOND EXTRACT
1 STICK (1/2 CUP) UNSALTED BUTTER, MELTED AND COOLED
VEGETABLE-OIL COOKING SPRAY
CONFECTIONER'S SUGAR, FOR DUSTING



DIRECTIONS

1. Preheat your pizzelle iron.
2. Stir the flour, baking powder, and salt together in a medium bowl.
3. Whisk the eggs, sugar, vanilla and anise in a large bowl until smooth and slightly foamy.
4. Stir in the flour mixture just to combine.
5. Stir in the melted butter just until the batter is smooth; don't overmix. (The batter will be thick.)
6. Lightly spray the preheated pizzelle iron with cooking spray.
7. Dollop about 2 tablespoons batter into each mold and close the lid.
8. Cook until the pizzelle are golden, about 1 minute.
9. Transfer to a rack to cool and crisp.
10. Repeat with the remaining batter.
11. Break off any rough edges.
12. When ready to serve, dust the cooled pizzelle with confectioners sugar.

Molasses Cookies

Baked by: Jennifer O'Brien

Ingredients

3/4 cup vegetable oil
1 cup light or dark brown sugar
1 egg
1/4 cup molasses
2 1/2 cup flour
2 tsp. Baking soda
1/4 tsp. Salt
1/2 tsp. Cloves
1 tsp. Cinnamon
1 tsp. Ginger
Granulated sugar for coating



Directions

- 1. Combine:**
3/4 cup vegetable oil
1 cup light or dark brown sugar
1 egg
1/4 cup molasses
Beat for 5 minutes
- 2. Separately combine:**
2 1/2 cups sifted flour
2 teaspoons baking soda
1/4 teaspoon salt
1/2 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon ginger
- 3. Then mix dry ingredients to molasses mixture.**
- 4. Roll into balls the size of walnuts.**
- 5. And then roll them in a small bowl of granulated sugar to coat.**
- 6. Bake for 12 minutes at 375.**

Anisette Cookies

Baked by: Kristin Borrelli

Ingredients

5 lb flour
12 eggs
5 tbsp. Vanilla
1-6 oz can of baking powder
1 cup water
2 lb lard

Icing

3 cups sugar
1/2 cup anisette

Sprinkles

Servings: A lot of cookies!! You may decide to half this recipe!



Directions

1. Melt lard on low flame
2. Mix flour, eggs, vanilla, baking powder, and water together in a large mixing bowl
3. Pour melted lard into the flour mix
4. The dough will be wet (if too dry add water slowly while mixing until it becomes a wet consistency)
5. Take small pieces of the dough and using your fingers roll into a thin rope
6. Twist the dough in a circle so that the cookie will look like a spiral
7. Place spirals onto cookie sheet to bake on 350 degrees for 10-15 min until bottom is light tan (do not over bake)
8. Let cookies cool before dipping in icing
9. While cookies are cooling mix powdered sugar and anisette together in a large bowl to make an icing.
10. Once cookies are cool, dip the tops of them into the anisette icing, place on wax paper and add sprinkles of your choice.
11. Let icing dry and Enjoy!

Meringue Cookies

Baked by: Theresa Eid

Preheat oven to 350

Line 2 baking sheets with parchment paper

Ingredients

2 large egg whites at room temperature

1/2 tsp cream of tartar

2/3 cup superfine granulated sugar (caster's sugar)

1 T Vanilla extract

1 C Semisweet chocolate chips

1 C cornflakes

1 C coconut



Directions

Beat egg whites until foamy

Add cream of tartar. Beat until fluffy but not at all dry.

Continue to beat egg whites while gradually adding in the sugar.

When half the sugar has been added in, add the vanilla extract

Gradually add the rest of the sugar.

Once the meringue is shiny and tight, gently fold in chocolate chips, cornflakes, and coconut, gently coating the dry ingredients.

Drop by the teaspoonful on the parchment lined baking sheet

Place the cookie sheets in the preheated oven, close the door, and turn off the heat.

Leave the cookies in the oven undisturbed for at least two hours. You can leave them overnight as well, but no longer than that.

Santa's Kiss Cookies

Baked by: Alysha Johnson

Ingredients

- One box of red velvet cake mix
- One container of cool whip (thawed)
- 1 egg
- 1/2 cup semi sweet chocolate chips
- Candy cane Hershey Kisses
- Confectioners Sugar



Directions

1. Preheat oven to 350 degrees
2. Beat the egg and mix it into Cool Whip until smooth
3. Mix in the cake mix one cup at a time by hand until it is all incorporated. The mixture will become very thick, but a great workout for your arm (Do not use any kind of electric mixer!)
4. Fold in all of the chocolate chips
5. Scoop using a tbsp or cookie scoop into about 1 1/2 inch balls
6. Form balls with your hands and roll lightly in confectioners sugar if you choose
7. Place the dough balls onto a parchment paper lined or greased cookie sheet. Cookies will not spread too much.
8. Pro Tip: Grease the cookie scoop or spoon before taking out dough.
9. Bake for approximately 10-12 minutes depending on oven
10. Remove from oven and allow to cool on baking sheet for 5 minutes
11. While cooling press an unwrapped Kiss into the center of each cookie
12. Remove cookies from sheet after the cookies are completely cooled.

Classic Pizzelle

Baked By: Carla Rotoli

Ingredients

- 1 ³/₄ cups all purpose flour**
- 2 tsp. Baking powder**
- 3 large eggs**
- ³/₄ cup granulated sugar**
- ¹/₂ cup unsalted butter, melted**
- 1 tbsp. Vanilla extract or Anise extract**

Servings: 36-40 pizzelle

Directions

- 1. Preheat the Pizzelle Press on Setting 3 while preparing the batter**
- 2. Place flour and baking powder in a small bowl and stir to combine; reserve.**
- 3. Place eggs and sugar in medium bowl. Mix on medium speed for 1 minute, until thickened.**
- 4. On low speed add the melted butter and vanilla in a steady stream and mix until combined, about 15 seconds**
- 5. Add the flour mixture and mix until just combined, about 10 to 15 seconds do not overmix**
- 6. Use a spoon to scoop dough about 2 tsp. And drop onto one of the patterned cookie grids, repeat to make a second cookie. Close the lid and lock.**
- 7. Remove pizzelle from press and place it on a rack to cool completely.**
- 8. Dust with powdered sugar when cooled before serving.**



Thank You To All of Our Bakers, Buyers, and Hot Cocoa Suppliers!!

Without your generosity this event would not have been possible! Thank you so much for contributing to Coolidge's first staff cookie swap!

<i>Joy Ki</i>	<i>Victoria Silva</i>
<i>Michelle Gibney</i>	<i>Reena Factor</i>
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<i>Kristy Walther</i>	<i>Liz Walker</i>
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