

## Butter Cookies - Day 1



2 sticks unsalted butter, at room temperature  
8 ounces cream cheese, at room temperature  
1  $\frac{1}{2}$  cups granulated sugar  
1 egg  
1 teaspoon vanilla  
 $\frac{1}{2}$  teaspoon almond extract  
3  $\frac{1}{2}$  cups all-purpose flour  
1 teaspoon baking powder

### Almond Frosting

2 cups confectioners' sugar, sifted  
2 tablespoons unsalted butter, at room temperature  
 $\frac{1}{4}$  teaspoon almond extract  
4 to 5 teaspoons milk  
Food coloring, optional

Using an electric mixer, cream the butter and cream cheese in a large mixing bowl until fluffy. Add the sugar and beat. Add the egg, vanilla, and almond extract and beat well.

In a medium bowl, combine the flour and baking powder. Add the flour mixture to the cream cheese mixture and beat until well mixed. The dough will be stiff - add a little milk if necessary.

Divide the dough in half, wrap in plastic wrap, and refrigerate for at least 1  $\frac{1}{2}$  hours.

Preheat the oven to 375 degrees.

On a lightly floured surface, roll out the dough to 1/8-inch thickness. Cut with desired cookie cutters and bake on greased baking sheets for 8 to 10 minutes. Remove to wire rack and cool. Spread or decorate with Almond Frosting.

To make the Almond Frosting, beat the confectioners' sugar, butter and almond extract until fluffy. Beat in enough milk to make a spreadable consistency, adding more milk if necessary. Stir in food coloring.

## Pecan Tassies - Day 2

Makes 2 dozen

3 ounces of cream cheese, softened  
 $\frac{1}{2}$  cup butter, softened  
1 cup plain flour  
1 egg  
 $\frac{3}{4}$  cup light brown sugar, firmly packed  
1 Tablespoon butter, melted  
1 teaspoon vanilla  
Dash of salt  
 $\frac{2}{3}$  cup pecans, coarsely broken

Lightly grease miniature muffin tins.

In a medium bowl beat softened cream cheese and butter together until fluffy.  
Add flour; blend well and chill overnight.

Next day, divide pastry into 24 balls and press into the bottom and sides of the miniature tins.

To prepare filling, lightly beat egg, then add all the remaining ingredients except the pecans. Stir until blended. Add pecans and stir. Spoon filling evenly into pastry shells and bake for 25 minutes at 350 degrees or until lightly browned.

## Crescent Cookies - Day 3



2 cups butter

2/3 cup sugar

1 1/3 cup ground nuts (pecan, walnut or almond)

3 1/3 cup flour

1/2 teaspoon salt

1 box confectioners' sugar

Mix all ingredients together.

Roll a teaspoon size amount of dough between your hands into a log about 2 inches long. Form into a crescent shape.

Place on ungreased cookie sheet.

Bake at 325 degrees for 15 minutes.

Cool cookies for 15 minutes.

Roll in confectioners' sugar.

## Snickerdoodles - Day 4



1 cup softened butter  
1  $\frac{1}{2}$  cups sugar  
2 eggs  
2  $\frac{3}{4}$  cup flour  
2 teaspoons cream of tartar  
1 teaspoon soda  
 $\frac{1}{4}$  teaspoon salt

Cream butter and sugar together; add eggs. Mix together all dry ingredients. Add dry ingredients to creamed mixture.

### Cinnamon/Sugar mixture

6 Tablespoons sugar  
6 teaspoons cinnamon

Roll into balls about the size of walnuts; roll in cinnamon/sugar mixture and place two inches apart on ungreased baking sheet at 400 degrees for 7  $\frac{1}{2}$  minutes. Let cool on cookie sheet for 3-4 minutes then remove to wax paper or cooling rack. Once thoroughly cooled, place in air-tight container

## Meyer Lemon Ricotta Cookies - Day 5



### Cookies

2 sticks butter, at room temperature

2 cups granulated sugar

2 large eggs

15 ounces whole milk ricotta cheese

$\frac{1}{2}$  teaspoon lemon extract, or 1 teaspoon lemon and/or tangerine baking oil

3 Tablespoons Meyer lemon zest, freshly grated\*

1 Tablespoon Meyer lemon juice

2  $\frac{1}{2}$  cups all-purpose flour

1 teaspoon baking powder

1 teaspoon salt

### Glaze

6 Tablespoons butter

3 cups confectioners' sugar

3-4 Tablespoons Meyer lemon juice

Decorating sugar, silver dragées

Preheat the oven to 350° F. and line 2 baking sheets with parchment paper.

In a large bowl, using an electric mixer, cream the butter and sugar until light and fluffy. Add the eggs, ricotta, lemon extract, zest, and juice; blend well. Add 1 cup of flour, the baking powder, and salt; blend to combine. Add the remaining flour in two parts, blending to combine between each, until a dough forms.

Drop by rounded tablespoons onto the baking sheets, about 2 inches apart. Bake until the cookie edges are very light golden, about 12 to 15 minutes. Let the cookies rest on the baking sheet for a few minutes, then transfer to a wire rack.

Meanwhile, prepare the glaze by creaming together the butter and sugar. Continue to mix, gradually adding the lemon juice until the glaze reaches the consistency of syrup. Drop a small amount of glaze on top of each cookie and spread so it almost reaches the edges. Decorate with silver dragées before the icing sets.

\*Meyer lemons are available mid-November through early spring in specialty foods stores. You will need 2-3 medium-sized lemons. Regular lemons can be substituted.

## Chocolate Crinkle Cookies - Day 6

Makes 3-5 dozen



1 2/4 cups plus 2 tablespoons of leveled bleached all-purpose flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
8 ounces semisweet chocolate, finely chopped  
2 3/4 cups sugar, divided  
1/3 cup canola oil  
2 Tablespoons light corn syrup  
2 large eggs  
1 large egg yolk  
2 teaspoons pure vanilla extract  
1 cup confectioners' sugar

In a medium bowl, beat together well the flour, baking powder, and salt, set aside. Melt the chocolate in the microwave on 50% power for 1 minute, stir, and microwave for 15 seconds more and stir.

In a mixer with the paddle attachment, beat together 2 1/2 cups of sugar, the oil, and corn syrup to blend. Beat in the eggs, egg yolk, and vanilla. Then on low, beat in the melted chocolate. Add the flour mixture and beat in on low speed. Wrap the dough in plastic and refrigerate for several hours or overnight.

About 30 minutes before you are ready to bake, arrange a shelf in the middle of the oven and pre-heat the oven to 325 degrees. Line a baking sheet with Release foil (nonstick side up). Take out about one-quarter of the dough at a time to shape. Roll the dough into 1 1/2 to 2 inch balls. Pour the remaining 1/4 cup granulated sugar into one bowl and the confectioners' sugar in another bowl. Roll each cookie ball lightly in granulated sugar first, then very heavily in confectioners' sugar. (By rolling in plain sugar first, the confectioners' sugar does not soak in so much and stays on the surface better.)

Arrange cookies 2 inches apart on the foil. For crisp cookies, bake 13 to 14 minutes. You can have several sheets of foil covered with cookies ready. When one sheet is done, you can pull off the foil and cookies to a cooling rack. Rinse the baking sheet with cold water to cool and then slip the sheet under another sheet of foil with cookies on it and get it right back into the oven. Allow the cookies to cool for 2 minutes, then remove to a rack to cool completely.

## Coconut-Lime Thai Snowballs - Day 7

Makes 4-5 dozen



- $\frac{1}{2}$  pound unsalted butter, at room temperature
- 1 cup confectioners' sugar
- 1 teaspoon lime oil or 2 Tablespoons lime juice
- 1  $\frac{1}{2}$  teaspoon finely grated lime zest
- $\frac{1}{4}$  teaspoon salt
- 2 cups all-purpose flour
- 1 cup unsweetened shredded coconut (medium shred)

### Coating

- 1 cup unsweetened shredded coconut (medium shred)
- 1 cup confectioners' sugar, sifted
- 1  $\frac{1}{2}$  teaspoon finely grated lime zest
- 2 Tablespoons cornstarch, sifted

Preheat the oven to 350° with the racks set in the lower and upper thirds of the oven.

Using an electric mixer, cream the butter and sugars until light and fluffy. Add the lime oil and beat to combine. Gently fold in the lime zest, salt, flour, and coconut. Blend well.

Lightly flour your hands and roll the dough into 1-inch balls. Place the balls about 1  $\frac{1}{2}$  inches apart on an ungreased baking sheet and bake for about 15 minutes, until the cookies are puffy, not browned, and the bottoms are golden. Allow the cookies to cool on baking sheets for about 5 minutes.

Meanwhile, combine the coating ingredients in a quart- or gallon-size plastic bag. While the cookies are still warm, carefully toss them in the coating. Place the cookies on a wire rack to cool completely.



## Chewy Chocolate-Chocolate Chunk - Day 8

Makes 100 or more



1 1/3 cups butter

1 cup brown sugar, packed

1 cup sugar

2 eggs

2 teaspoons vanilla

2 1/4 cup flour

2/3 cup cocoa

3/4 teaspoon baking powder

1/4 teaspoon salt

8 ounces sweet baking chocolate, coarsely chopped

1 cup chopped pecans, optional

Preheat oven to 350 degrees.

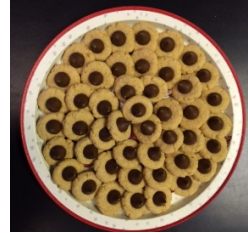
Using an electric mixer at medium speed, cream butter and sugars until light and fluffy. Beat in eggs and vanilla.

In a separate bowl, combine flour, cocoa, baking powder and salt, then gradually add to egg mixture, stirring to combine well. Stir in the chocolate and pecans.

Drop rounded tablespoons of dough 2" apart onto ungreased baking sheets and bake for 12 minutes or until set. Let stand 2 minutes before removing to a wire rack.

## Peanut Blossoms - Day 9

Makes 4 dozen



2 cups flour

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  cup butter

$\frac{1}{2}$  cup peanut butter

1 egg

2 Tablespoons milk

1 teaspoon vanilla

48 milk chocolate kisses

Combine all ingredients except kisses. Blend at low speed. Shape into balls, roll in additional sugar.

Place on ungreased cookie sheet.

Bake 10-12 minutes at 375 degrees.

Top with kisses immediately.

## Caramel Sandies by the Sea - Day 10



2 cups all-purpose flour  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  lb. (2 sticks) unsalted butter  
 $\frac{2}{3}$  cup light brown sugar, firmly packed  
1 large egg  
1 teaspoon vanilla  
1 cup pecans, lightly toasted and finely ground\*  
20 caramel candies  
3 tablespoons heavy cream or whole milk  
2-3 tablespoons large crystal sea salt or fleur de sel  
1 cup chopped bittersweet chocolate or chocolate morsels

\*To toast pecans, place in a single layer in an ungreased shallow pan. Bake at 350 for 5-10 minutes or until golden brown. Remove from pan and cool.

Combine flour and salt in bowl and set aside.

In mixing bowl, cream butter and sugar until light and fluffy. Add egg and vanilla; beat to blend. Add flour mixture in batches, mixing in between each addition. Stir in pecans, cover bowl with plastic wrap and chill until firm, about 2 hours.

Preheat oven to 350. Butter or line 2 baking sheets with parchment paper.

With floured hands, roll dough into 1" balls. Place balls on prepared baking sheets, at least 1" apart. Lightly press your thumb into center of each ball, forming a small cavity. Bake for 13-15 minutes or until bottoms are brown and set. Cool cookies briefly on baking sheets, then transfer to a wire rack set over a piece of parchment paper.

In saucepan set over low heat, melt caramel candies and cream together, stirring frequently. Fill center of each cookie with approximately  $\frac{1}{2}$  teaspoon of caramel sauce. Sprinkle warm centers evenly with sea salt, and let sit until firm.

Place chocolate in a bowl and microwave on medium for 30 second intervals. Mix chocolate between intervals until it is thoroughly melted. Dip a spoon into melted

chocolate and drizzle chocolate across each cookie; add additional salt and allow cookies to sit until chocolate has become firm.

## **Pralines - Day 11**

Makes 1-50 depending on size



1  $\frac{1}{2}$  cups sugar

$\frac{3}{4}$  cup brown sugar, packed

$\frac{1}{2}$  cup milk

$\frac{3}{4}$  stick butter

1  $\frac{1}{2}$  cups pecans, roasted

1 teaspoon vanilla

Combine all ingredients and bring to soft ball stage (240 degrees), stirring constantly. Remove from heat.

Stir until mixture thickens, becomes creamy and cloudy and pecans stay suspended in mixture.

Spoon out on buttered wax paper. Make sure to buffer with newspaper underneath.

To roast pecans, bake them on a sheet pan at 275 degrees for 20-25 minutes until slightly brown and smell permeates.

## Lemon Bars - Day 12

Makes 30

2 cups flour

$\frac{1}{2}$  cup confectioners' sugar

1 cup butter

4 beaten eggs

2 cups sugar

$\frac{1}{3}$  cup lemon juice

$\frac{1}{4}$  cup flour

$\frac{1}{2}$  teaspoon baking powder

Sift flour, confectioners' sugar together. Cut in butter until mixture clings together. Press into 13 X 9 inch pan and bake at 350 degrees for 20-25 minutes or until lightly brown.

Beat eggs, sugar, and lemon juice. Sift dry ingredients together. Stir into egg mixture and pour over crust. Bake at 350 degrees for 25 minutes.