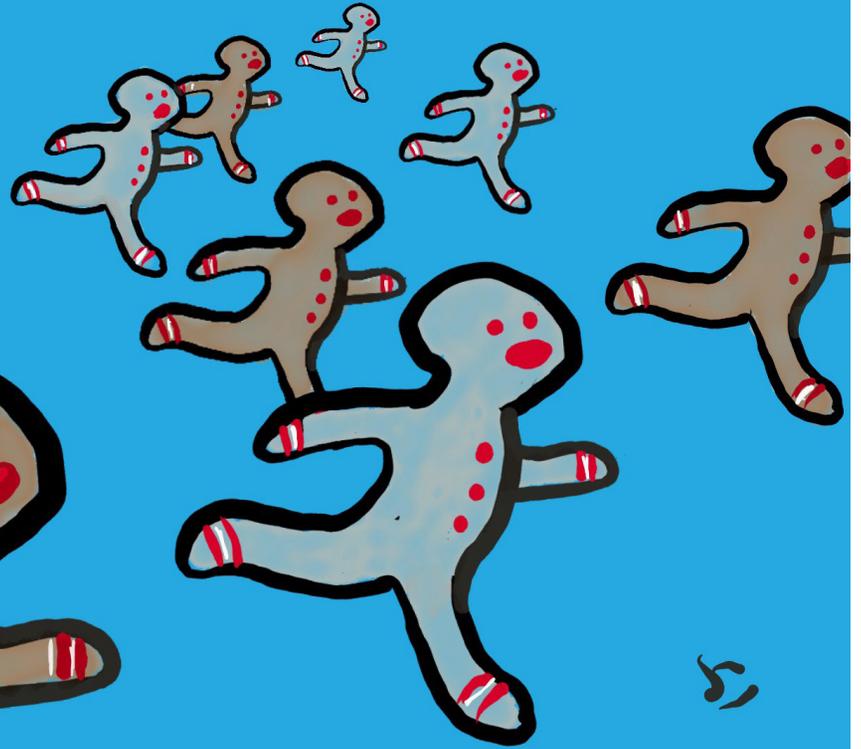


HO!
HO!
HO!

LET'S
EAT THE
COOKIES!



5



NO!
NO!
NO!

HURRY!
BEFORE
THEY OUTNUMBER
US!

Hartranft
Lighting
Design

5

Thin and Chewy Toffee Cookies

INGREDIENTS

- ¾ cup (170 g) salted butter, softened to cool room temperature
- ¾ cup (159 g) granulated sugar
- ¾ cup (159 g) packed light brown sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 ¾ cups (391 g) all-purpose flour (see note)
- 1 ½ to 2 cups (227 to 283 g) toffee bits (or chocolate covered toffee bits)

INSTRUCTIONS

Preheat the oven to 375 degrees F (see note!). Line two large rimmed baking sheets with parchment paper. Lightly grease with cooking spray and set aside.

In a large bowl with a handheld electric mixer or in the bowl of a stand mixer fitted with the paddle attachment, combine the butter, granulated sugar, brown sugar, baking soda and salt. Mix until well combined, 1-2 minutes, scraping down the sides of the bowl as needed.

Add the vanilla and eggs and mix until the batter is light and fluffy, 1-2 minutes, scraping down the sides of the bowl as needed.

Add the flour and toffee bits and mix until no dry streaks remain.

Scoop the cookie dough into heaping tablespoons (I use my #40 cookie scoop) and roll into balls. Place about 2 inches apart on the prepared baking sheets and bake for 10-11 minutes until edges are set and very slightly golden – the middles will still be soft for a chewy cookie (bake longer for a crispier cookie).

Let the cookies rest for a minute or two on the baking sheets before removing to a wire rack to cool completely.



ANDREA HARTRANFT

This cookie recipe was suggested by my Father-In-Law, and has become a family favorite for us as well. They are great chewy or crispy.

Pizzelles

INGREDIENTS

2 c oil
12 eggs
3 c sugar
Flavor: either 1 oz Almond extract + 1 Tbs Vanilla OR 2 Tbs Vanilla + 2 Tbs
Anise flavor + 3 Tbs Anise Seeds
4 c Pastry flour
1/2 tsp salt



CATHERINE LESKOWAT

This is my family's holiday cookie; the press we use was passed down a couple of generations and makes the most detailed and thin cookie!

INSTRUCTIONS

Beat eggs well, gradually add oil and flavorings.
Add flour, sugar and salt.
Chill dough overnight to allow the flavors to blend.
Follow instructions on your pizzelle iron to cook.
For savory pizzelles, substitute flavor for dill or rosemary and leave out sugar.



Mint Bars



INGREDIENTS

Bar Cookie

2/3 C. Shortening (Crisco)
4 Squares bakers' chocolate
2 C. Brown sugar
3 Eggs
1 t. Vanilla
1 ¼ C. Flour
1 t. Baking powder
1 t. Salt

Mint Icing

2 C. Powdered sugar
1/4 C. Soft butter
2 T. Milk
¼ t. Peppermint extract
Green food coloring

Finishing Decoration

2 Squares bakers' chocolate
2 T. Butter

INSTRUCTIONS

Melt chocolate and shortening.
Add sugar, eggs, vanilla. Blend.
Add dry ingredients.
Spread in 9 x 13 greased pan
Bake at 350 for 25-30 min. (Check at 20 min.)
Cool. Frost with mint icing.



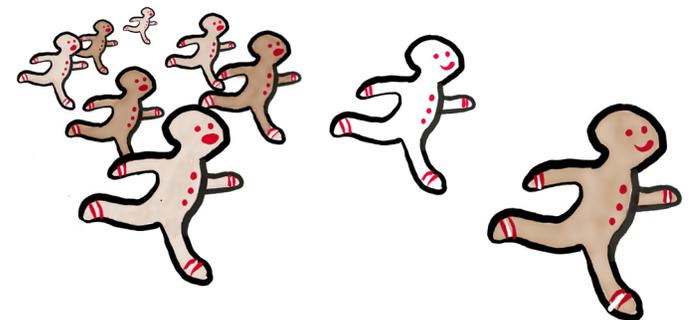
Mix.
Frost and chill.

Melt and drizzle over top.

DIANE MCNABB-RODRIGUEZ

Mom included these in her Christmas Cookie Platters she made for our family and friends. She would fill an 18 inch platter with an opulent variety of cookies, and these Mint Bars would be amongst the first to disappear.

This bar cookie is quite rich, and I usually cut them in to 1-1/2" squares.



Blue Cornmeal Pecan Cookies

INGREDIENTS

1 1/2 Cups Flour
1/2 Cup Blue Cornmeal (Yellow works as well)
1 tsp Baking Powder
1/4 tsp Salt
3/4 Cup Butter, at room temperature
1/2 Cup Sugar
2 Egg Yolks
1 tsp Vanilla
1/2 Cup Toasted, Chopped Pecans



JESSICA KROMETIS

These cookies are seriously addictive and have a unique texture that is grainy, but delightful. My aunt-in-law started making these for me when we went to visit them for the holidays in Arizona. I loved them so much, she made me another batch to go, and now she makes them for me whenever the "Snow Birds" head south for the winter.

INSTRUCTIONS

Preheat the oven to 350 degrees F and line baking sheets with parchment.

In a large-ish bowl, stir together the flour, cornmeal, baking powder, and salt together. Set to the side.

In the bowl of an electric mixer fitted with the paddle attachment, on medium speed, cream the butter and sugar until nice and fluffy. Add the egg yolks and vanilla and mix until blended, about 1 min.

Reduce speed to low, and mix the flour mixture in, until just incorporated. Fold in the nuts.

Scoop out heaping tablespoons of dough, and form into balls. Place on the baking sheet about 2 inches apart.

Bake for about 15 min, or until lightly browned on the edges and set in the center. Let cool on the racks for about five minutes and then transfer to a wire rack to cool completely. If desired, dust with confectioner's sugar. These cookies will keep for a couple of weeks in a sealed container at room temperature, or for up to several months in the freezer.

Chocolate Chip Cookies



INGREDIENTS

9 ounces (255 grams) bittersweet chocolate (62%–70% cacao) or semisweet chocolate, roughly chopped into 1-inch pieces from a brick (about 1½ cups total)
2½ ounces (70 grams) milk chocolate, roughly chopped from a brick (about ½ cup)
¾ cup (150 grams) granulated sugar
¾ cup (165 grams) firmly packed light brown sugar
1 cup (150 grams) bread flour
1 cup (140 grams) unbleached all-purpose flour
1 teaspoon baking soda
½ teaspoon kosher salt
2 large eggs at room temperature
1 teaspoon vanilla extract or vanilla paste
1 cup (2 sticks/228 grams) unsalted butter at room temperature

INSTRUCTIONS

Note that total time includes 3 hours of chill time for the dough and 10 minutes of cool time for the cookies.

Place a mixing bowl on the scale, and tare the scale. Before the tare times out, weigh out the bittersweet or semisweet chocolate chunks. Tare the scale again, and add the milk chocolate chunks to the same bowl. Set the bowl aside.

Place a clean mixing bowl on the scale, tare the scale, and weigh out the granulated sugar. Tare the scale again, and add the brown sugar to the same bowl. Set the bowl aside.

Place another clean mixing bowl on the scale, tare the scale, and weigh out the bread flour. Tare the scale again, and add the all-purpose flour to the same bowl. Add the baking soda and salt to the bowl. Whisk to combine all of the ingredients. Set the bowl aside.

KATY MOSER

To support myself through art and design school, I worked in a little café on the campus. We made these wonderful little chocolate chip cookies and sold them for 50 cents each. They were these wonderfully chocolatey bits of comfort during long nights studying and quick lunch breaks. We were a tight-knit crew at the café and would take turns trying to recreate these cookies at home and gifting them to each other. One birthday I received a very large bag of these cookies, and it was one of the best gifts I've ever received. Now when I make these at home for the holidays (or just because), they always remind me of that love we all shared and the comfort that can come from found family and community.

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Chocolate Chip Cookies

Crack the eggs into a small mixing bowl. Add the vanilla extract to the eggs, and whisk to combine. Set the bowl aside.

In a standing mixer fitted with the paddle attachment or using an electric hand mixer (note: using a hand mixer will take longer), add the butter and both sugars.

Cream the ingredients, starting on low speed and increasing to medium speed, until the butter is light and fluffy, about 3–4 minutes. Stop the mixer a few times throughout and scrape down the sides of the bowl with a rubber spatula to ensure you combine all of the ingredients.

Continue mixing on medium speed for 2–3 minutes more, pausing occasionally to scrape down the bowl, until the mixture is very light and fluffy.

Mix on medium speed for another 2–3 minutes to aerate the mixture, which will ultimately give the cookies a crispier, lighter texture. Pause the mixer.

Turn the mixer on low speed and slowly drizzle in the eggs and vanilla extract. Mix until everything is fully incorporated and the mixture is light and creamy, about 2–3 minutes, pausing occasionally to scrape down the sides of the bowl with a rubber spatula. Pause the mixer.

Add the chocolate chunks to the bowl with the flour mixture, and stir gently to combine.

Add the chocolate-flour mixture to the butter-sugar mixture, and pulse in the standing mixer (quickly turning the machine on and off) on low speed for 1–2 minutes, until all of the ingredients are mostly combined.

Remove the bowl from the standing mixer and finish combining using a rubber spatula, gently folding the dough by pushing your spatula into the center of the bowl and scooping up from the bottom while turning the bowl.

Mix just until there are no dry ingredients visible. Be careful to not overwork the dough, or the cookies will be tough.

Transfer the dough to an airtight container just large enough to hold it. Chill it in the refrigerator for at least 3–4 hours and up to overnight. (If you have enough space, you can also cover the mixing bowl with plastic wrap, press down to create an airtight seal, and place it in your refrigerator.) These cookies are at their best flavor- and texture-wise when you chill the dough overnight, as this gives the liquid from the eggs and butter time to fully absorb into the flour. (You can store unbaked dough in an airtight container in the refrigerator for 3–4 days, or in the freezer for up to 1 month. If baking from frozen, allow the dough to defrost in the refrigerator overnight before scooping and baking.)

Heat the oven to 350 degrees Fahrenheit and position two racks as close to the center as possible.

Using a 2-ounce ice cream scoop (or a large spoon, a wooden spoon, or even your hands), drop balls of dough onto a parchment paper-lined baking sheet, spaced 2–3 inches apart (you may need to use multiple baking sheets). You can do this with chilled dough straight from the refrigerator or allow the dough to come to room temperature (about 1 hour) to make it softer and easier to scoop.

Use the palm of your hand to flatten each ball slightly. If your dough has warmed to room temperature, this step is not necessary.

Bake until the cookies are golden brown at their edges and slightly soft in the center, 15–18 minutes. If you're baking multiple sheets at once: Halfway through baking, place the bottom sheet of cookies on the upper rack and the top sheet of cookies on the lower rack, and rotate both sheets 180 degrees to ensure an even bake.

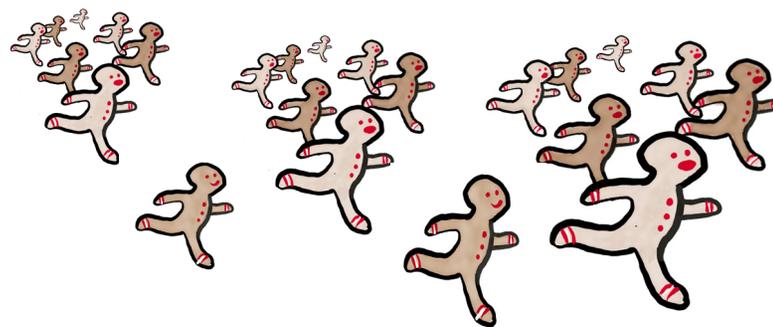
After the cookies bake, cool them on their baking sheets for 5–10 minutes, then transfer the cookies to a wire cooling rack to cool completely. When cool, the cookies should be golden brown on the outside and pale golden in the center, and cooked through.

To serve, arrange the cookies on a plate or platter. Store them in an airtight container at room temperature for up to 2 days.

Peanut Butter Blossoms

INGREDIENTS

1¾ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
4 ounces (1 stick) butter, at room temperature
½ cup smooth peanut butter (or other creamy nut butter)
½ cup granulated sugar, plus more for rolling
½ cup light brown sugar
1 large egg
1 tablespoon milk, half-and-half, oat milk or nut milk
1 teaspoon vanilla extract
Nonstick spray or vegetable oil for cookie sheet (optional)
5 dozen (one 11-ounce package) Hershey's Kisses, foil removed



KIM DALEY

Although this cookie is simple to make, it seems like we only get around to making them at holiday time. I personally love taking small bites, leaving the "kiss" for last. There are few better food combinations than peanut butter and chocolate! Enjoy!

INSTRUCTIONS

Yield: 5 Dozen Cookies Time: 35 minutes

Sift together flour, baking soda and salt; set aside. Using an electric mixer, cream together butter, peanut butter, 1/2 cup granulated sugar and light brown sugar. Add egg, milk and vanilla; beat until well blended. Gradually add flour mixture, mixing thoroughly. If the dough is very soft, refrigerate for about 1 hour.

Preheat oven to 375 degrees. Spray, oil or line a cookie sheet with nonstick liner and set aside. Roll dough into 1-inch balls. (For a precise number of cookies, divide the dough into 5 pieces, and shape each piece into 12 balls.)

Roll cookies in sugar and place 2 inches apart on cookie sheet. Bake until very light brown and puffed, 6 to 8 minutes. Remove sheet from oven and lightly press a candy kiss into center of each cookie, allowing it to crack slightly. Return to oven until light golden brown, 2 to 3 minutes. Remove from oven, cool completely and store in an airtight container.

Pecan Snowdrops

also called:

Mexican Wedding Cakes
Southern Pecan Butterball
Viennese Sugar Balls,
Russian Teacakes



INGREDIENTS

¾ cup butter, at room temperature
⅓ cup powdered sugar
1 teaspoon vanilla extract
⅛ teaspoon salt
1 ½ cups all-purpose flour
¾ cup finely chopped pecans
Powdered sugar for dusting

LISA VANZEE

My mother used to bake these cookies every year when I was a kid. My sister and I would help with the "dusting" of powdered sugar (which really means we rolled them in powdered sugar very generously).

INSTRUCTIONS

makes about 3 dozen

Preheat oven to 325°F. Lightly grease baking sheets or use nonstick or parchment lined baking sheets. In a large bowl, using an electric mixer or a spoon, cream together the butter and sugar until light and fluffy. Add the vanilla, salt, flour, and nuts and mix well. Roll the dough into ¾ inch balls between your palms, and place on the prepared baking sheets, spacing them about 1 ½ inches apart.

One sheet at a time, bake the cookies for 15 to 18 minutes, or until light brown. Transfer to racks to cool slightly. Place the still-warm cookies on a sheet of parchment paper or aluminum foil and heavily dust with powdered sugar shaken through a sieve. Let cool completely.

Store the cookies in an airtight container for up to 2 weeks.

Vegan Stained Glass Cookies

INGREDIENTS

3/4 cup vegan butter, slightly softened
3/4 cup organic granulated sugar
2 tablespoons unsweetened almond milk
1 tablespoon cornstarch
1 teaspoon vanilla extract
1/4 teaspoon almond extract
2-2 1/4 cups all purpose flour, divided
1/2 teaspoon baking powder
1/2 teaspoon salt
30-40 hard candies, such as Jolly Ranchers

INSTRUCTIONS

Beat the butter in a large bowl with a hand mixer or stand mixer until smooth and creamy, about 1 minute. Add the sugar and beat on high for 2-3 minutes or until the mixture is fluffy and light.

Add the almond milk, cornstarch, vanilla, and almond extract, and beat until smooth, about 3-4 minutes.

Add 1 cup of flour, the baking powder, and the salt to the wet mixture. Beat on low until just blended. Scrape the sides of the bowl with a rubber spatula as needed. Once blended, add 1 cup of flour and combine until just blended. Continue to add the remaining 1/4 cup flour until the mixture has the texture of playdough.

Divide the dough in half and form it into 2 balls.

Roll out each ball on a floured sheet of parchment paper until it has a thickness of 1/4 inch. Sprinkle flour on top and cover the dough with another piece of parchment paper. Refrigerate the dough for at least 1 hour or overnight.



NORA LUDDEN

These cookies look pretty hanging on a Christmas tree with lights twinkling through their candy centers. This vegan version tastes delicious. Cookies shaped like snowflakes with glittering blue centers are particularly festive.

Unwrap the hard candies and place them in a separate plastic bag for each color. Crush the candies with a mallet or rolling pin.

Use cookie cutters to cut the chilled dough. Transfer the cookies to a baking sheet that has been lined with parchment paper. Using a smaller cookie cutter of the same shape, cut out the centers of the cookies. Sprinkle the crushed candies into the empty centers of the cookies. Poke a small hole in the dough if the cookies will be used as ornaments.

Bake at 375°F for 9 to 10 minutes, in the middle rack of the oven, until very lightly colored on top and around the edges, and the candy is bubbly. The cookies will appear underdone, but they will firm up as they cool. Allow the cookies to cool completely before removing them from the parchment so that the centers don't stick to the parchment paper.

The cookies will stay soft at room temperature for five days. Thread ribbons through the small holes to use the cookies as ornaments.

Ginger Creams

INGREDIENTS

Cookie

1/3 C shortening	1/2 t salt
1/2 C sugar	1/2 t baking soda
1 egg	1/2 t ginger
1/2 C molasses	1/2 t nutmeg
1/2 C water	1/2 t cloves
2 C flour	1/2 t cinnamon

Cream cheese frosting

8 ounce block cream cheese, softened to room temperature
1/2 cup unsalted butter, softened to room temperature
4 cups confectioners' sugar
2 teaspoon pure vanilla extract

INSTRUCTIONS

Mix shortening, sugar, eggs, molasses and water thoroughly. Sift flour & remaining dry ingredients and blend in. Chill dough.
Heat oven to 400 degrees. Drop dough by teaspoonfuls about 2" apart on lightly greased baking sheet. Bake about 8 min. or until almost no imprint remains when lightly touched. Cool and frost with cream cheese frosting.

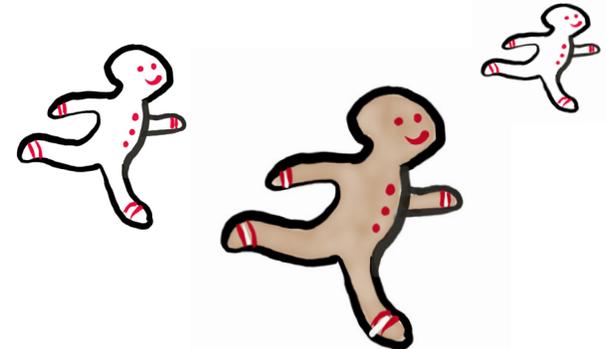


In a medium bowl using a hand-held mixer or stand mixer fitted with a whisk attachment, beat the cream cheese and butter together on medium-high speed until creamy and no lumps remain, about 2 minutes. Add the confectioners' sugar and vanilla extract. Beat on low speed for 20 seconds then increase to high speed until everything is completely combined and the frosting is creamy. Taste. Add a pinch of salt if frosting is too sweet.



PAULA ZIEGENBEIN

Old tradition of holiday baking - new recipe to try!



Ultimate Triple Chocolate Chip Cookies

INGREDIENTS

- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 cup butter/margarine, softened
- 1 egg
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup cocoa powder
- 1 bag of dark chocolate chips
- 1 bag of white chocolate chips



SAMM DUBEY

Baking cookies was one of the few ways my mom could gather my sister and I during the weekends of my childhood. We'd spend hours causing a ruckus, but when she asked for help for cookies, we'd quiet down and gather round her stand mix.er, helping to measure out cups of flour and sugar. We'd count each one aloud watching as each disappeared into the mix.er, giggling as we snuck chocolate chips from the bag. Once as a teenager I felt nostalgic for these cookies. I pulled out my mom's stand mix.er and began making a double batch, just like she did all those years prior. I was impatient and distracted, and much to my horror, the mix.er began to smoke after only few minutes. And of course, that's the precise moment my mom walked in the door. I learned how to hand mix. cookies that year, getting quite the work out, and the mix.er spent the night in the snow.

INSTRUCTIONS

Heat oven to 375

In large bowl, mix sugars, butter, and salt. Stir in flour, baking soda, cocoa powder, and salt. Watch out, the dough will be stiff and could burn the motor of stand mixers out.

Stir in chocolate chips with a spatula

On parchment lined cookie sheets, drop dough by rounded spoonful about 2in apart. Bake about 12 minutes, or until slightly browned.

Cool slightly, then remove from sheets to cooling racks to cool further.

Yields about 4 dozen

Pepperkakers (Ginger Cookies)



INGREDIENTS

1/2 lb. butter or margarine
1 1/2 cup sugar
1 tablespoon dark karo syrup 1 egg
2 teaspoons baking soda
3 1/4 cup flour
2 teaspoons cinnamon
1 teaspoon ground cloves

SARAH BOYER

My husband's family introduced me to these crispy ginger cookies. They are made every year (and multiple times) during the holidays. I have fond memories of curling up by the fire with some hot tea and a generous plate of pepperkakers.

INSTRUCTIONS

Mix ingredients together.
Cover and refrigerate for a couple hours, or overnight.
Preheat the oven to 375°F.
Roll the dough very thin on a floured surface.
Cut into desired shapes.
Transfer onto a parchment lined baking sheet and bake for about 5 minutes or until browned.
Remove from the baking sheet and let them cool on a wire rack.
Store in an airtight container.



Matcha Chocolate Chip Cookies

INGREDIENTS

3-4 tbsp room temp butter
1 1/2 - 2 cups of flour
1 tsp baking powder
1 tbsp matcha powder
2 - 3 tbsp brown sugar
1 room temperature whole egg
1 tsp vanilla
A pinch of salt
Chocolate chips

INSTRUCTIONS

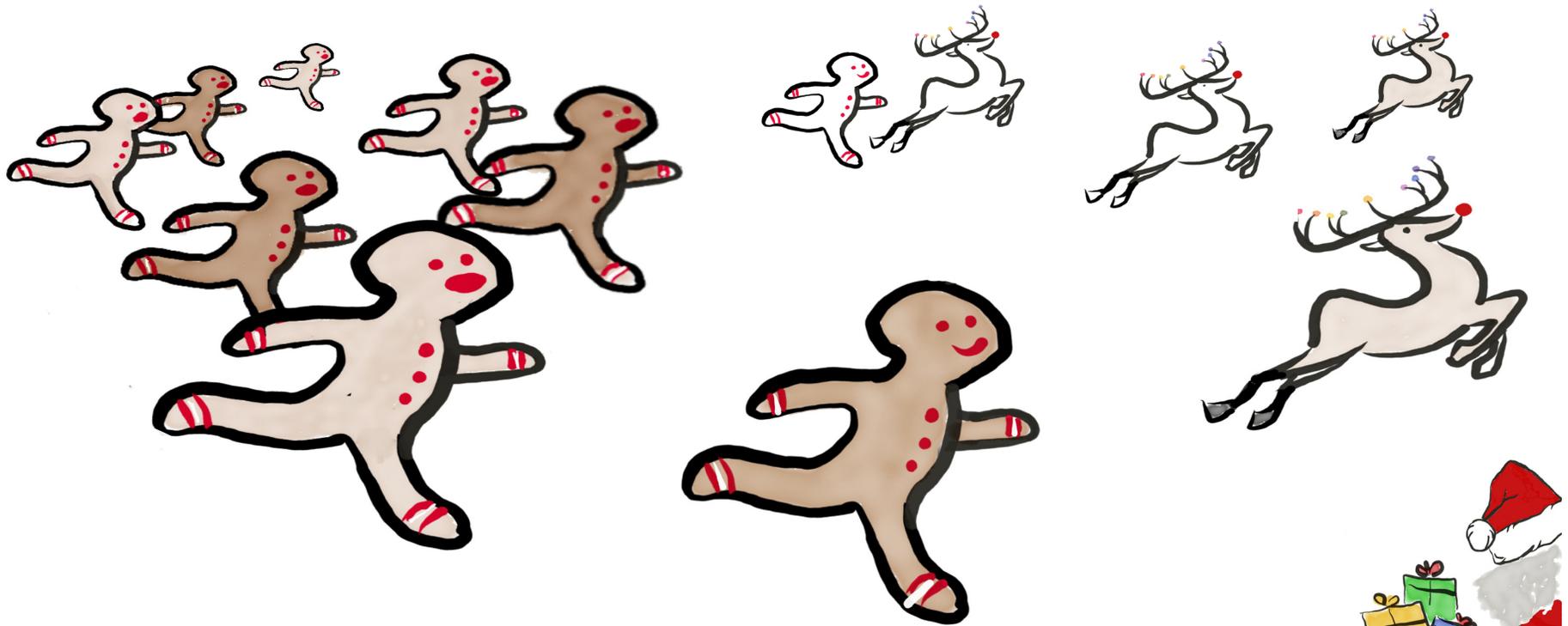
Beat room temperature butter until fluffy
Add brown sugar and matcha
Slowly incorporate egg about 2 - 3 times
Add salt, baking powder, vanilla
Check for consistency to your liking (add more flour, matcha, sugar if too wet, add honey if too dry)
Fold in chocolate chips (bonus if you also have marshmallows/nuts of your choice!)
Divide dough to make four small cookies
Refrigerate dough while preheating oven to 265F
Bake for 20 minutes
Enjoy :)



YUKO TANIGUCHI

One of the best parts about being home is getting to enjoy my sister's cooking. This cookie recipe was one of the first cookies she made when she started baking last year. It is a simple, yet special recipe that makes me feel closer to home. I hope you enjoy them as much as I do!





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*Illustrated by
John Hartranft
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