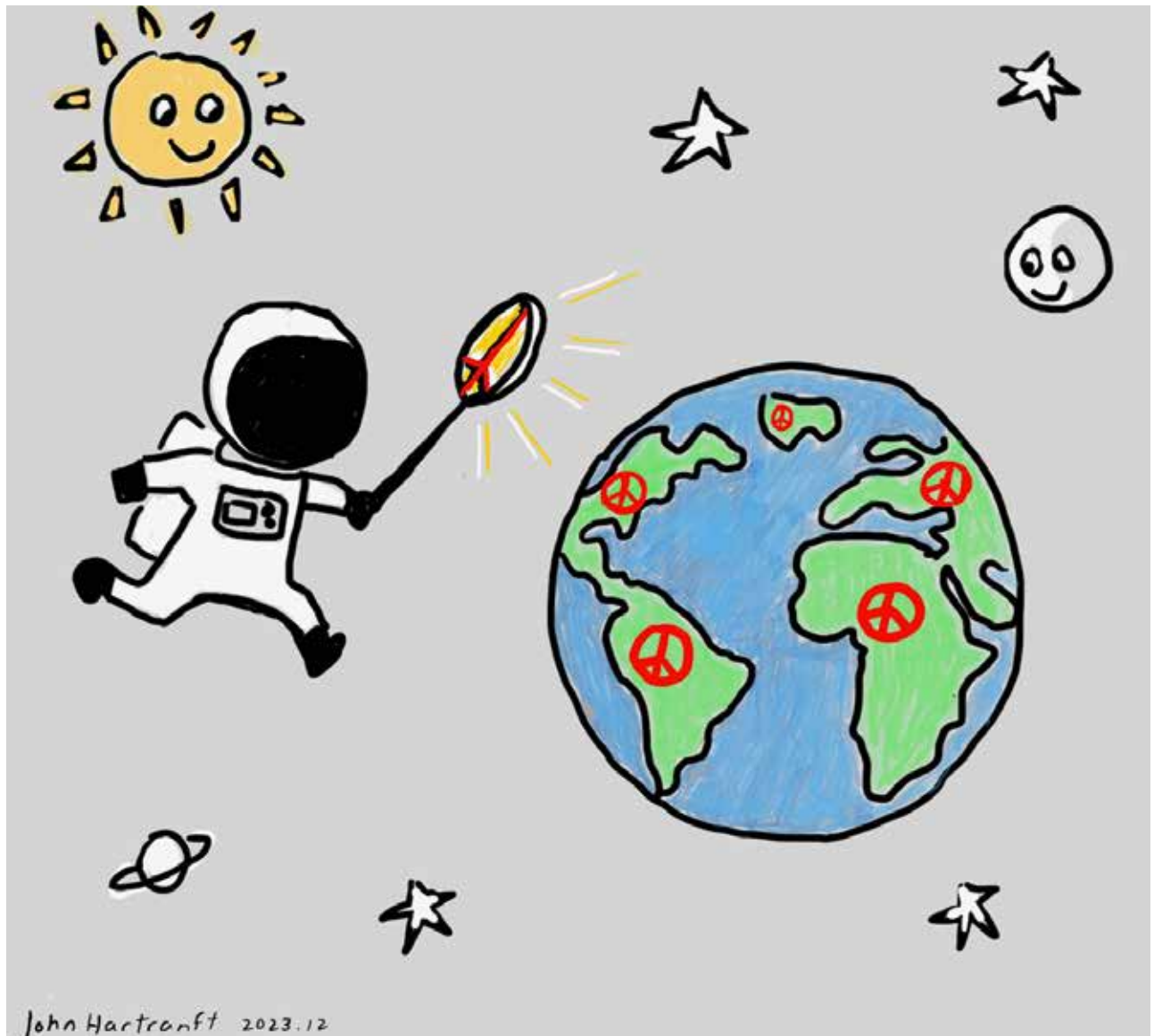


May spirits fly high
With peace and yummy cookies
And all the world's light!



2023 Good Cookies
Recipes & Haiku

Apple Cookies

Andrea Hartranft



Newton found apple
Way back when gravity worked
Now we surf the web

Ingredients

COOKIE DOUGH

- 1 1/2 c. (180 g.) all-purpose flour
- 1 tsp. apple pie spice
- 3/4 tsp. baking soda
- 1/2 tsp. kosher salt
- 6 tbsp. (3/4 stick) butter, softened
- 1/2 c. (100 g.) granulated sugar
- 1/2 c. (107 g.) packed light brown sugar
- 1 large egg
- 1/2 tsp. pure vanilla extract
- 1 medium tart apple (about 8 oz.; such as Granny Smith), cored, peeled, and grated (about 1 c.)

ICING

- 3/4 c. powdered sugar
- 4 tsp. fresh lemon juice
- Pinch of apple pie spice

Instructions

COOKIE DOUGH

- Preheat oven to 350°. Line 2 large baking sheets with parchment paper.
- In a medium bowl, whisk flour, apple pie spice, baking soda, and salt.
- In the bowl of a stand mixer fitted with the whisk attachment, beat butter, granulated sugar, and brown sugar on medium speed until light and fluffy, about 2 minutes. Add egg and mix until incorporated, then mix in vanilla. Add dry ingredients to butter mixture and beat until well combined. Stir in apples until just combined. Cover and chill dough until cold, about 30 minutes.
- Scoop 2-tablespoon balls of dough (about 20 balls) and arrange 2" apart on prepared sheets. Bake until cookies are just set and light golden brown, 14 to 18 minutes. Let cool completely.

ICING

- In a small bowl, whisk powdered sugar and lemon juice. Add water, 1 teaspoon at a time, until icing is thick but pourable.
- Spoon icing over cooled cookies. Let stand until icing sets, about 15 minutes.

Make Ahead: Cookies can be made 2 days ahead. Store in an airtight container at room temperature.

Grandma's "Lep" Cookies

[Lebkuchen, German
Christmas Cookies]

Catherine Leskawat



Grandmother's cookies
Taste like love from the oven
Um, the unburnt ones

Ingredients

- 3 cups (375 g) all-purpose flour, plus extra for kneading
- 1¼ teaspoons (1.25 teaspoons) ground nutmeg
- 1¼ teaspoons (1.25 teaspoons) ground cinnamon
- ½ teaspoon (0.5 teaspoon) ground cloves
- ½ teaspoon (0.5 teaspoon) ground allspice
- 1 egg
- ¾ cup (165 g) light brown sugar
- ½ cup (169.5 ml) honey
- ½ cup (168.5 ml) molasses

Instructions

1. Preheat the oven to 350°F. Grease two baking sheets or line them with parchment paper.
2. Sift together the flour, nutmeg, cinnamon, cloves and allspice. Set aside.
3. Beat the egg and sugar together on medium speed until light and fluffy, about 2 minutes. Scrape down the bowl.
4. Beat in the honey and molasses until thoroughly combined.
5. On low speed, stir in the flour mixture until just combined.
6. Turn the dough out from the bowl onto a well-floured surface. Knead the dough, adding more flour as kneaded, until a stiff dough is formed.
7. Wrap the dough in plastic wrap and chill until firm, about 2 hours or overnight.
8. On a well-floured surface, roll out the dough into a 9x12-inch rectangle. Cut the dough into 18 3x2-inch rectangles. Bake for 10-12 minutes.
9. Transfer the cookies to a wire rack and let cool.
10. Allow the glaze to firm, and then store the cookies in an airtight container at room temperature.

Fudgy Bourbon Balls

by Melissa Clark

Debra Gilmore



Fudgy bourbon balls
Eat a few to deck the halls
More to hit the deck

Ingredients

- 2 ½ C chocolate cookie crumbs (such as Nabisco Famous chocolate wafers or chocolate graham crackers)
- 1 ¼ C pecans (pieces are fine)
- ½ C good bourbon
- 1 C confectioner's sugar (and more for rolling)
- 3 Tbs. unsweetened cocoa powder
- 1 Tbs. honey

Instructions

Step 1

In bowl of food processor, pulse together the cookie crumbs together with pecans until nuts are finely ground. (the crumbs keep the nuts from turning into nut butter)

Step 2

In separate bowl stir together bourbon, 1C powdered sugar, cocoa powder, and honey. Add the mixture to food processor and pulse until just combined. Let dough rest overnight uncovered at room temperature (away from Salah). This allows mixture to dry out a little

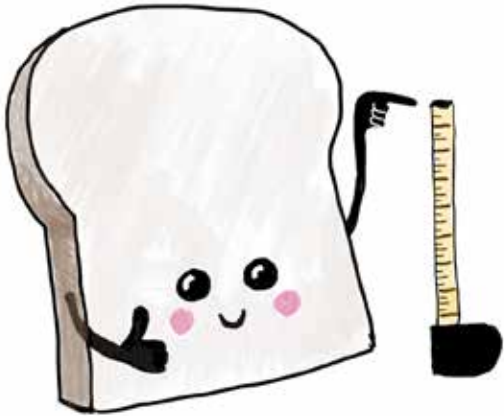
Step 3

Roll the dough into balls about 1 inch in diameter, then toss the balls in powdered sugar. Store them in an airtight container if you want them moist (I did) or uncovered if you like them to develop a crunchy sugar crust on the outside. Sprinkle with more confectioners' sugar just before serving.

Slice and Bake Shortbread Cookies

by Michelle Weiner

Diane McNabb-Rodriguez



Shortbread not longbread
Rolling pin, no pins to roll
Cookies not bakies

Ingredients

- 1 cup salted butter, softened
- $\frac{3}{4}$ cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour

Instructions

- Using an electric mixer on medium speed, beat butter, powdered sugar, and vanilla extract in a large bowl until it just becomes light and fluffy, about 1 minute.
- Add flour and on low speed, beat until the dough just starts to come together, about 3 minutes.
- Turn dough out onto a lightly floured surface and press together to form a log. Press together well to eliminate any air pockets.
- Divide the dough in half and form each piece of dough into a 6-inch log.
- Wrap in parchment paper and chill for at least 2 hours, up to three days.
- Preheat oven to 350 degrees and line two baking sheets with parchment paper. Slice each log into $\frac{1}{4}$ - $\frac{3}{4}$ inch slices and evenly space on the baking sheets. You should have about 40 cookies.
- Bake until the bottom edges of the cookies just start to brown, 14-16 minutes. Allow cookies to cool and serve!

Pine Cone Brownies

Jessica Krometis



Get into nature
Where the trees grow their taste buds
For pine cone brownies

Ingredients

- 1 boxed brownie mix and whatever ingredients it requires
- 1 cup sliced almonds
- 9 oz chocolate chips
- 1 tsp coconut oil
- Powdered Sugar

Make your brownie mix accordingly to the instructions (make sure to not over bake them so they will be somewhat gooey in the middle and easy to work with) Bake your brownie mix and then let it cool down for a few minutes but don't let them cool down too much to where they harden. (about 10 minutes)

Instructions

- Take the baked brownie mixture and form into about 12 cone shapes. (Like you would for a cake pop!)
- Place the almond slices in and around the brownie cones (carefully because they are fragile), making the pine cone look full with "scales."
- Place the pine cones on a parchment paper lined sheet pan, and stick them in the freezer for 30 minutes.
- Melt the chocolate chips with the coconut oil by heating in a bowl in the microwave in 30-second increments. (Or use a double boiler).
- Take the pine cones out of the freezer and carefully coat each one with the melted chocolate. Place the pine cone brownies back on the parchment paper to set.
- Sprinkle some powdered sugar on top for a frosted look and enjoy!

Kitchen Sink Cookie

Kate Moser



Put everything in
Mix all but the kitchen sink
Add the kitchen sink

ingredients

- 1 ½ cups unsalted butter room temperature
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 1 tablespoon pure vanilla extract
- 2 large eggs
- 3 ¾ cups all-purpose flour spooned and leveled
- 2 teaspoons baking soda
- 1 ¼ teaspoons sea salt
- 2 cups semisweet chocolate chips
- 8 ounces Heath Bits O'Brickle English Toffee Pieces
- 1 cup Kraft Caramel Bits
- 1 heaping cup coarsely chopped salted pretzel sticks/ potato chips
- flaky sea salt for topping

Instructions

- In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with an electric hand mixer, beat butter and sugars until light and fluffy; about 4 minutes. Add in vanilla and eggs and continue beating on medium speed for an additional 3-4 minutes.
- In a large bowl, whisk together the flour, baking soda and salt. Gradually add the dry ingredients to the butter mixture and mix on low speed until just combined. Add in the chocolate chips, Heath Bits and Caramel Bits. Mix until everything is evenly distributed through the dough. Gently mix in the chopped pretzel sticks. Cover and chill dough for at least 2 hours or overnight.
- When you are ready to bake the cookies, remove the dough from the refrigerator, preheat the oven to 350°F and line baking sheets with parchment paper.
- Portion dough into 2 tablespoon balls and place them at least 2 inches apart on the prepared baking sheets. If you want the cookies to be as pictured, you can press additional chocolate chips, caramel bits and pretzel pieces onto the tops of each dough ball before baking.
- Bake 13-15 minutes or until golden brown (centers will be soft). If desired, sprinkle the tops of each cookie with flaky sea salt. Cool 2-3 minutes on the cookie sheet before removing the cookies to a cooling rack to cool completely.

Snickerdoodles

Leanna Pape

Please hold your giggles
Now, ladies and gentlemen
The snickerdoodle

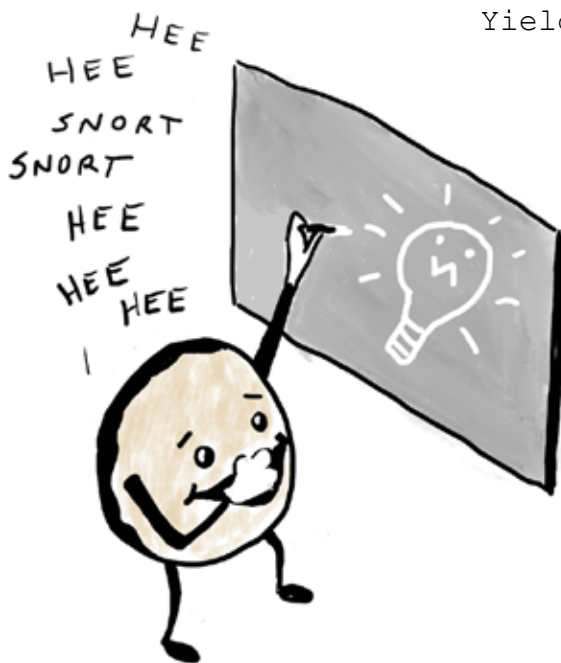
Ingredients

1 cup of shortening
1 ½ cups of sugar
2 eggs
1 teaspoon of vanilla extract
2 ¾ cups of flour
1 teaspoon of cream of tartar
1 teaspoon of soda
½ teaspoon of salt

Instructions

- Mix together shortening, sugar and eggs.
- Add vanilla.
- Sift and add flour, cream of tartar, soda and salt.
- Chill dough.
- Roll into small balls.
- Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake at 400 degrees F for 8-10 minutes.

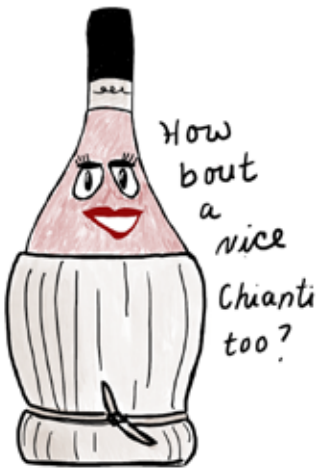
Yields about 2 dozen



Ciambelline al Vino

(Italian Wine Cookies)

Paula Ziegenbein



These wines and cookies
Don't count toward my calories
For all of next year

Ingredients

- 3-1/2 C all purpose flour, approximately (500 grams by weight)
- 1/2 cup vegetable oil
- 2 t baking powder
- 1/2 cup red wine
- 3/4 C sugar + extra sugar for dipping
- 6 1/2 tablespoons Sambuca
- pinch salt
- 1 t anise seeds (more to taste)

Instructions

- Preheat oven to 350°F (180°C). Place rack in the center of oven.
- Sift dry ingredients together in a large bowl. Make a well in the center. Add the wet ingredients as well as the anise seeds.
- With a fork, mix the liquid ingredients together and slowly bring in some of the dry ingredients. Gently knead the dough (with your fingertips) a few times. You will notice that the dough will no longer stick to the sides of the bowl. Once the dough comes together, cover with plastic film and allow to rest at room temperature for about 30 minutes.
- Place the dough on an un-floured wooden board. Pinch off about a tablespoon of dough (approximately 20 grams, by weight). Roll each piece of dough into a 6-8 inch strand about 1/2 inch in diameter. Shape into a ring and press lightly to combine both ends together.
- Lightly dip one side in a bowl filled with a couple of tablespoons of granulated sugar.
- Place sugar side up on parchment-lined baking sheets.
- Bake for approximately 18-20 minutes or until bottoms are lightly browned.

Ginger Snaps

Robert Smith

Three hour tour it ain't
Gilligan and Skipper too
That's why Ginger snaps

Ingredients

- 1 cup sugar
- 1 cup butter
- 1 egg
- $\frac{1}{4}$ cup dark molasses
- 1 TBSP baking soda
- $\frac{1}{4}$ tsp salt
- 1 tsp cinnamon
- 1 tsp cloves
- $\frac{1}{2}$ tsp ginger
- 2 cups flour
- extra sugar for rolling

Instructions

- Preheat oven to 350 degrees
- Combine cream, sugar, and butter.
- Add egg and molasses.
- Add dry ingredients.
- Form dough into 1 inch balls. Roll in sugar.
- Bake on an ungreased cookie sheet, 1 inch apart, for 12 minutes.

Makes about 5 dozen cookies.



Whole Wheat Pumpkin Cookies

Sarah Boyer



Whole wheat pumpkiny
Baked all in to my cookie
Won the lottery

Ingredients

- 2 1/2 cups whole wheat flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- 3/4 teaspoon ground nutmeg
- 3/4 teaspoon ground cloves
- 1/8 teaspoon ground ginger
- 1 pinch ground allspice
- 1 pinch ground cardamom
- 1/2 teaspoon salt
- 1/2 cup butter, softened
- 1 1/2 cups raw (turbinado) sugar
- 1 cup canned pumpkin puree
- 1 egg
- 1 teaspoon vanilla extract
- Powdered sugar, for dusting

Instructions

- Preheat oven to 350 degrees Fahrenheit (175 degrees C). In a medium bowl, whisk together your dry ingredients (flour, baking powder, baking soda, cinnamon, nutmeg, ground cloves, and salt).
- In another medium bowl, cream together butter and sugar. Add pumpkin, egg, and 1 teaspoon vanilla; beat until creamy. Mix in dry ingredients and stir just until combined. Use a cookie dough scoop or two spoons to drop one tablespoon of dough onto a parchment paper-covered cookie sheet. Flatten each cookie slightly.
- Bake for 15 to 20 minutes. Sprinkle the baked cookies with a light dusting of powdered sugar and transfer the cookies to a rack to cool.

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins

Yields: 30-36 cookies

Ultimate Triple Chocolate Chip Cookies

Samm Dubey

Chocolate: so good
Chock full of chips: oooh, better
Tripled: ultimate

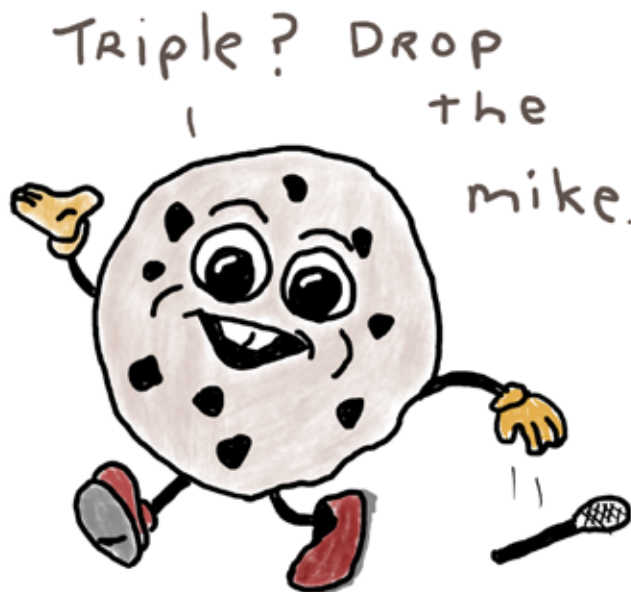
Ingredients

- $\frac{3}{4}$ cup granulated sugar
- $\frac{3}{4}$ cup packed brown sugar
- 1 cup butter/margarine, softened
- 1 egg
- 2 $\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup cocoa powder
- 1 bag of dark chocolate chips
- 1 bag of white chocolate ships

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



Pignoli Cookies

Shoshanna Segal

More roly-poly
For all things that are holy
Pine nut pignoli

Ingredients

- ½ lb almond paste (not marzipan)
- ½ cup confectioner's sugar
- ½ cup sugar
- ¼ cup flour
- pignoli nuts

Instructions

- Preheat oven to 300°, line cookie sheets with parchment paper
- Mix almond paste and egg whites - the paste will be hard, use the back of a fork
- Fold in dry ingredients
- If the dough is too loose to form, chill for 2 hrs
- Break into small 1" balls
- Roll in pignoli nuts
- Bake 15-20 mins until golden brown

yields about 2 dozen cookies

MY KINDA 'NOLI



Matcha Black Sesame Neapolitan Cookies

Yuko Taniguchi



You met your matcha
When black sesame gets ya
Right in the cookie

Ingredients

- 2 ½ Cups + 1 Tablespoon of All-Purpose Flour
- ¾ Teaspoon of Baking Soda
- ¾ Teaspoon of Salt
- 1 cup/2 sticks of Unsalted Butter, Room Temperature
- 1 ¾ Cup of Granulated Sugar Large Egg + 1 Large Yolk
- 2 Teaspoons of Pure Vanilla Extract
- 1 Tablespoon of Black Sesame Paste
- 1 ½ Teaspoon of Matcha Powder

Instructions

- Preheat the oven to 350F [180C]. Line three baking sheets with parchment paper.
- In a medium bowl, combine the flour, baking soda, and salt.
- In the bowl of a stand mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add the sugar and beat on medium speed until light and fluffy, 2 to 3 minutes. Add the egg, yolk, and vanilla, and beat on medium speed until combined. Add the flour mixture and beat on low speed until just combined.
- Place the dough out onto a work surface and divide it into three equal portions.
- Return 1/3 of the dough back into the mixer and add 1 ½ teaspoon of matcha. Mix until combined.
- Scoop out the matcha dough and place another third of the dough back into the bowl. Add 1 tablespoon of black sesame paste and mix until combined.
- Pinch a small portion (about 1/2 oz) of each of the three doughs, and press them gently together, so they adhere to each other, but keep their unique colors. Press the piece into a cookie scoop or roll it into a ball. Place 6 or 7 cookies on each sheet pan. Bake the cookies one pan at a time, rotating halfway through baking. Bake until the sides are set and the cookies are puffed, 10 to 11 minutes.
- Transfer the sheet pan to a wire rack and let the cookies cool for 5 to 10 minutes on the pan, then remove them, and let them cool completely on the wire rack. Cookies can be stored in an airtight container at room temperature for up to 2 days.

Yields 15 cookies

*Goals for the new year:
Hold dear all loved ones, always
Make time for cookies*



Recipes

Sarah Boyer
Samm Dubey
Debra Gilmore
Andrea Hartranft
Jessica Krometis
Catherine Leskowat
Nora Ludden
Diane McNabb-Rodriguez
Kathleen Moser
Leanna Pape
Shoshanna Segal
Robert Smith
Yuko Taniguchi
Paula Ziegenbein

Inspiration

The holiday season
Grandma
Marian Swain (ginger snap recipe)
Sesame Street
"How to draw" sources
 Angela Nguyen
 Ali Koch
 & many unknown everywhere
Ya gotta eat
Teachers
Arts & Science & Humanities
Kind people
Lighting that "needs improvement"
Cookie makers & eaters everywhere

Haiku & Illustrations

John Hartranft