



HOLIDAY COOKIE RECIPES

At the SinC NorCal and MWA NorCal Holiday Party in December 2023, we invited members to bring their favorite holiday cookies and share the recipes with our members.

Enjoy!



GINGERSNAPS *Claire Johnson*

- 2 1/3 cups all-purpose flour, spooned into measuring cup and leveled off
 - 2 teaspoons ground ginger
 - 1/2 teaspoon ground allspice
 - 1 teaspoon ground cinnamon
 - 1/4 teaspoon ground cloves
 - 2 teaspoons baking soda
 - Scant 1/4 teaspoon salt
 - Pinch freshly ground black pepper
 - 1/2 cup granulated sugar (plus more for rolling)
 - 1/2 cup packed light brown sugar
 - 2 sticks (1 cup) unsalted butter, softened but still cool
 - 1 large egg
 - 1/3 cup molasses, such as Grandma's Original
1. Set oven rack in the middle of the oven and preheat the oven to 350 degrees. (If you have a convection oven, reduce the temperature by 25 degrees.) Line a baking sheet with parchment paper.
 2. Sift together the flour, ginger, allspice, cinnamon, cloves, baking soda, salt, and pepper. Set aside.
 3. Using an electric mixer, beat both sugars and butter together until light and fluffy, 3-5 minutes, scraping down the sides of the bowl as necessary. Add the egg and beat for about 20 seconds, then scrape down the sides of the bowl. Add the molasses, mix well and scrape down the sides of the bowl again.
 4. Add the dry ingredients, then mix on low speed until just incorporated. Do not overmix. The dough will be very soft; refrigerate it for about one hour or until firm enough to roll. (I used a 1-tablespoon scoop and didn't bother to refrigerate the dough before rolling into wee balls and then rolling again in sugar.)
 5. Place about one cup of granulated sugar in a shallow bowl. Form the dough into 1-inch balls and roll in sugar to coat. Place the balls on the prepared baking sheet about 2 inches apart (they will spread), then flatten slightly with your fingers. Bake for 10-14 minutes until set and golden on the outside and slightly soft on the inside. (As they bake, they will puff up and then flatten. Do not remove them from the oven until they are flat.)
 6. Let the cookies cool on the baking sheet for a few minutes, then transfer to a wire rack to cool completely.

PIXIES *Michele Drier*

(Rich, almost fudgy cookies, a family favorite; also called Chocolate Crinkle Cookies)

- ½ cup vegetable oil
 - 6 ounces unsweetened baking chocolate, melted and cooled
 - 2 cups sugar
 - 2 teaspoons vanilla
 - 4 eggs
 - 2 cups flour
 - 2 teaspoons baking powder
 - 1/3 teaspoon salt
 - ¾ cup powdered sugar
1. Mix the wet ingredients together with a mixer, then add the dry ingredients (flour, baking powder and salt).
 2. Chill dough in the refrigerator for up to 4 hours so that it is easier to handle.
 3. Scoop about a tablespoon of dough, roll into a ball, and dredge in powdered sugar.
 4. Bake at 350 degrees for 10-12 minutes.

BISCOTTI *Michele Drier*

(60-year-old recipe from Italian friend's mom in South SF; light and crumbly)

- ¾ cup shortening
 - 1 cup sugar
 - 3 eggs
 - 3 cups flour
 - 3 tablespoons baking powder
 - ½ teaspoon salt
 - 1 teaspoon liquid anise
 - 1 cup chopped nuts (e.g., walnuts, almonds)
1. Mix all ingredients together. The dough will be a little dry.
 2. Shape into two "logs" about 2 inches wide and about 12 inches long.
 3. Bake at 350 degrees for 30 minutes.
 4. Take out of oven, cut diagonally into slices, put slices back on cookie sheet, and toast in a 350-degree oven for another 10 minutes.

PERSIMMON COOKIES *Ana Manwaring* (makes about 5 dozen)

- 1 cup very ripe Hachiya persimmon pulp
 - 2 ½ cups all-purpose flour
 - 1 teaspoon each: baking soda, baking powder, ground cinnamon
 - ½ teaspoon each: grated ginger, grated nutmeg, powdered clove, salt
 - 1 large egg
 - ½ cup unsalted butter, softened
 - ¾ cup brown sugar
 - ¾ cup granulated sugar
 - 1 teaspoon vanilla extract
 - 1 cup chopped walnuts (toasted taste better)
 - 1 cup golden raisins
1. Preheat oven to 350 degrees and butter baking sheets.
 2. Combine dry ingredients in a bowl and set aside.
 3. Cream together butter and sugar. Add egg; beat until smooth. Add persimmon pulp and vanilla. Mix.
 4. Add in flour mixture in small batches and mix to form dough.
 5. Stir in walnuts and raisins.
 6. Drop rounded tablespoons onto baking sheet and bake 15-18 minutes until lightly golden.
 7. Cool on pan; then transfer cookies to rack until they are ready to plate or store.

SPRITZ COOKIES *Dänna Wilberg* (Family Recipe)

- 1 pound butter
 - 1 ¾ cup sugar
 - 1 tablespoon vanilla
 - 3 egg yolks
 - 4 ½ cups all-purpose sifted flour
1. Stir butter with wooden spoon. Add sugar and vanilla to blend (do not beat or cream).
 2. Add unbeaten egg yolks; work in flour.
 3. Force through cookie press and decorate with sprinkles.
 4. OR shape into roll, wrap in plastic wrap, refrigerate, then slice into ¼-inch circles (hold roll together in plastic wrap).. You can also roll in colored sugar or sprinkles.
 5. Bake at 375 degrees for 7 minutes or until light brown.

3-INGREDIENT ALMOND BUTTER COOKIES

June Gillam

- 1 cup creamy almond butter, no sugar added
 - $\frac{3}{4}$ cup granulated sugar
 - 1 large egg
1. Preheat oven to 325 degrees. Line a large baking sheet with parchment paper.
 2. Using a spatula, mix the almond butter, sugar, and egg together in a bowl until smooth and creamy.
 3. Using a 1.5-tablespoon spring-loaded cookie scoop, scoop 15 cookies on the prepared baking sheet about 2 inches apart. Flatten each into a smooth, round shape and use the back of a fork to make a cross-cross pattern.
 4. Bake for 25 minutes or until cookies are golden brown.
 5. Let sit for about 2 to 3 minutes in the pan, then transfer to a cooling rack until completely cool.

You can also make peanut butter cookies by substituting creamy peanut butter for almond butter and baking at 350 degrees for 10-12 minutes.

COCONUT CUSTARD MOCHI *Vera Chan*

- 1/2 cup butter
 - 4 eggs
 - 3 cups sugar
 - 4 cups mochi flour
 - 3 teaspoons baking powder
 - 1 can (12 oz) coconut milk – add water to make 2 cups liquid
 - 1 can (13 oz) evaporated milk – add water to make 2 cups liquid.
 - 2 teaspoons vanilla
 - Toasted sesame seeds
1. Cream together with mixer: butter, eggs, and sugar.
 2. Add mochi flour, baking powder, coconut milk + water (see ingredients above), and evaporated milk + water (see above), and mix well.
 3. Add vanilla.
 4. Pour mixture into a greased and floured 9 x 13-inch pan, and sprinkle with toasted sesame seeds.
 5. Bake at 350 degrees for one hour.

ROSSDHU SHORTBREAD *Laura Boss*

- 6 pounds (1 kg) flour
- 6 pounds (1 kg) butter
- 3 pounds (1/2 kg) confectioner's sugar
- 3 pounds (1/2 kg) cornstarch

1. Put all ingredients into a mixing bowl and mix at a slow speed until ingredients have come together.
2. Chill, then roll out thinly and cut with a round 1 ½-inch cookie cutter.
3. Bake at 350 degrees for 8-12 minutes.

Sprinkle with confection's sugar when baked and golden brown.

Shortbread can be cut into pieces, wrapped in plastic wrap, and frozen in batches, to be defrosted and baked when required.

I use the scale and this formula:

- 1 part cornstarch
- 1 part confectioner's sugar
- 2 parts flour
- 2 parts butter

You have to weigh it because measuring cups don't work.

I top with fleur de sel for a bit of salt instead of confectioner's sugar.

Rossdhu House was the seat of the Colquhoun clan in Scotland. It is now The Loch Lomond Golf Club (www.lochlomond.com). This recipe was created and served to Queen Elizabeth II for her visit in 1997. The chef kindly shared this recipe with me when I stayed there for a time for work.