



COOKIE RECIPES

CGRA
ANNUAL COOKIE
EXCHANGE

Sweet, mouth watering treats
for the entire family!

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MARSHMALLOW TOFFEE BALLS

DEEANN HOTTE

SERVES: 24

READY IN: 10 MINS

INGREDIENTS

- 3 macintosh toffee bars
- ½ cup condensed milk
- ½ cup margarine
- 24 large marshmallows
- 4 cups Rice Krispies

DIRECTIONS

Over low heat, melt the toffee bars, condensed milk, and margarine.

Dip the marshmallows into the toffee mixture.

Roll in the Rice Krispies.

These can be kept covered at room temperature for a couple of days; freezes well.

For smaller balls, cut the marshmallows in half before dipping.

MOCHA TOFFEE TRUFFLES

BRENDA TODD

SERVES: 24

INGREDIENTS

- ½ cup of butter
- ½ cup semisweet chocolate pieces
- 1 tbsp instant coffee crystals
- ¾ cup packed brown sugar
- 2 eggs
- 2 tsp vanilla
- 2 cups all-purpose flour
- 1/3 cup unsweetened cocoa powder
- ½ tsp baking powder
- ¼ tsp salt
- 14 ½ ounce package of English Toffee pieces (smashed McIntosh toffee)
- 4 oz milk chocolate, melted

DIRECTIONS

Heat oven to 350.

Melt the butter and chocolate pieces in a large saucepan over low heat. Remove from heat and stir in coffee crystals; cool five minutes; stir in the granulated sugar, brown sugar, eggs, and vanilla.

Combine flour, cocoa powder, baking powder, and salt in a medium mixing bowl. Stir into coffee mixture. Stir in the toffee pieces.

Drop dough by rounded tablespoons 2 inches apart onto a lightly greased cookie sheet.

Bake for 10 minutes.

Let cool 1 minute on a cookie sheet.

Transfer to wire racks and cool completely.

Drizzle with melted chocolate.

SUGAR COOKIES

JUSTINE MACK

INGREDIENTS

SUGAR COOKIES

- ¾ cup unsalted butter, room temperature
- 1 cup sugar
- 2 eggs
- 2 tsp vanilla extract
- 2 ½ cups flour, plus more for rolling
- 1 tsp baking powder
- ½ tsp salt

ICING

- 2 cups powdered sugar
- 1 ½ tbsp. meringue powder
- ¼ cup + 2 tbsp warm water
- ½ tsp vanilla extract
- Food coloring
- Sprinkles

DIRECTIONS

In a stand mixer fitted with a paddle attachment, cream butter and sugar together.

Add eggs and vanilla.

Add flour, baking powder, and salt. Mix until combined.

Cover with plastic wrap and chill in fridge for at least one hour.

When the dough is chilled, preheat the oven to 400°F and prepare a baking sheet with parchment paper.

On a floured surface, roll out the dough to 1/4" thick.

Use a cookie cutter to cut out shape and place them on a baking sheet.

Bake for 8-10 minutes.

Place on a wire rack to cool.

In a stand mixer with a whisk attachment, combine powdered sugar, meringue powder, water, and vanilla on a low speed.

Once combined, switch the mixer to high speed and let mix until stiff peaks form and mixture is glossy.

Divide into separate bowls and add a few drops of desired food colorings to each.

Place icing in a piping bag and cut off the tip.

Drizzle icing over the cookies.

Wait 1 minute before adding sprinkles.

BROWN BUTTER SUGAR COOKIES

LARA PEREVERSEFF

BROWN BUTTER SUGAR COOKIES

INGREDIENTS

- 1 ½ cups browned sugar (salted) cooled
- 2 cups white sugar
- ¼ cup brown sugar
- 2 eggs
- 5 cups flour
- 1 tsp salt
- 4 tsp baking powder
- ½ cup milk

DIRECTIONS

To brown the butter, heat over medium low heat until the milk solids become golden and the smell is nutty and caramelized smelling.

Preheat the oven to 375F.

Whip the sugars, butter, and salt together until light and fluffy. Add the eggs and milk until smooth.

In a separate bowl, sift together flour and baking powder. A cup at a time, combine the dry ingredients to the wet.

Cool the dough for a minimum of 2 hours or overnight.

Roll out the dough on a floured surface to a ¼" thickness.

Cut out the cookies in your favourite shapes. (If you are using the cookies with filling, each cookie will need a cut out with a hole in the middle).

Cool the cookies for at least 20 minutes.

Bake the cookies for 7-8 minutes until just slightly golden on the bottom. (The cookies with a cut out will need to be watched as they make cook quicker).

Let the cookies cool completely before decorating or filling.

BROWN BUTTER SUGAR COOKIES CONTINUED

CRÈME BRULEE FILLING

INGREDIENTS

- 7 egg yolks
- 1 cup sugar
- 5 tbsp cornstarch
- 3 tsp vanilla extract
- 2 cups whipping cream
- 1 cup milk

DIRECTIONS

Combine eggs, sugar, and cornstarch. Whisk until smooth and well combined.

Whisk in vanilla, cream, and milk.

Over medium low heat (mostly low), heat the mixture, whisking constantly.

Once the mixture begins to thicken, remove from heat. You should be able to do a figure 8 test and have it stay visible.

Cool for a minimum of 2 hours.

BRULEE TOPPING

INGREDIENTS

3 cups of sugar

DIRECTIONS

Only do this 1 cup at a time.

Heat the sugar in a non-stick pan over medium heat, stirring once melting begins and continuing OCCASIONALLY.

Cook until caramelized in color.

TO CREATE THE COOKIES

Take a base cookie and a topper cookie to be filled.

Using a piping bag, line the base cookie with a small amount of crème filling.

Place the topper cookie onto the lining of filling.

Fill the topper cookie with crème filling (leave a small space between the top of the cookie for the sugar topping).

Carefully pour the brulee topping onto the crème filling and let harden.

Enjoy!

CRUSHED CANDY CANE CHOCOLATE CHIP COOKIES

SANDI ROLOFF-ROMANIC

INGREDIENTS

- 1 cup unsalted butter, room temperature
- ½ cup packed brown sugar
- 1 large egg, room temperature
- ½ tsp peppermint extract, to taste
- 2 cups all-purpose flour
- 1 tsp salt
- 1 cup milk chocolate chips
- 1 tbsp crushed candy canes

DIRECTIONS

Preheat oven to 350F.

Line baking sheet with parchment paper.

In a large bowl, cream together butter, white sugar, and brown sugar. Beat until light and fluffy. Add egg and peppermint extract; mix well.

In a small bowl, sift together the flour, baking soda, and salt. Gradually add to the butter mixture, mixing until just combined. Stir in the chocolate chips and crushed candy cane.

Roll dough into balls, 1 tbsp at a time. Place balls on prepared baking sheet, flattening slightly.

Bake for 10-12 minutes, or until golden around edges. Let cool on baking sheet for 2 minutes before transferring to cooling rack.

SHORTBREAD DROP COOKIES

LYNDSEY JOHNSON

INGREDIENTS

- 1 cup soft butter
- 1 ½ cup flour
- ½ cup icing sugar
- 1 tsp vanilla
- Red and green M&Ms

DIRECTIONS

Heat oven to 350F.

Mix ingredients with a mixer until fluffy.

Spoon onto a cookie sheet and press down with fork and add M&Ms.

Cook for 12-14 minutes or until lightly brown on bottom.

MARSHMALLOW LOG

MELISSA GIBSON

INGREDIENTS

- ½ cup butter
- 3 tsp cocoa
- 1 cup icing sugar
- 1 egg
- 1 ½ cup graham wafer crumbs
- 2 cups mini marshmallows
- Coconut

DIRECTIONS

Cream together the butter, cocoa, icing sugar, and egg.

Add in the graham crumbs and marshmallows.

Roll into a log. Roll in coconut. Secure firmly with saran wrap and put in freezer.

Slice when ready.

Store in fridge or freezer.

LINZER COOKIES

JAIME DOWLING

INGREDIENTS

- 1 cup roasted, peeled hazelnuts
- 2 cups all-purpose flour
- 1 ¼ tsp cinnamon
- ¾ tsp baking powder
- ½ tsp salt
- ¼ tsp ground cloves
- 1 cup unsalted butter, softened
- 2/3 cup granulated sugar
- 1 egg
- 1 tsp vanilla
- ¾ cup raspberry jam
- icing sugar

DIRECTIONS

PULSE hazelnuts in food processor until finely ground. Add flour, cinnamon, baking powder, salt and cloves and pulse until just combined.

BEAT butter and sugar in a large bowl with an electric mixer on medium, scraping sides and bottom of bowl until fluffy. Beat in egg and vanilla until combined. Stir in flour mixture until just combined.

DIVIDE in half and wrap in plastic wrap. Flatten into discs and refrigerate until firm (1 hour).

PREHEAT oven to 350F. Line 2 baking sheets with parchment. Roll 1 dough disc on a slightly floured surface to ¼" thickness. Cut out circles using a 3" round fluted cutter or the end of a large piping tip. Cut out the centers of half the circles. Place all circles 1" apart on prepared sheets and chill for 15 minutes.

BAKE until golden brown (10-12 minutes). Let cool for 5 minutes and then transfer to a rack to cool. Repeat with remaining dough.

FLIP solid cookies over and spread 2 tsp of jam on each. Dust tops of remaining cookies with icing sugar and set on top of jam-covered cookies.

Tip: To roast hazelnuts, bake at 325F on a rimmed baking sheet until brown with skin blistered (13-15 minutes). Let cool. Rub with both hands to remove skin.

CHOCOLATE TRUFFLES

JAIME DOWLING

INGREDIENTS

- 3 tbsp unsalted butter, softened
- 1/3 cup packed light brown sugar
- 2/3 cup heavy cream
- 6 oz bittersweet chocolate
- baking sheet lined with parchment paper
- 5 oz milk or bittersweet chocolate, chopped
- chocolate sprinkles
- cocoa powder
- edible silver balls
- chopped nuts (hazelnuts or flaked almonds)

DIRECTIONS

Place butter, sugar, and cream in a saucepan over low heat. Leave until it comes to a boil and the sugar has melted.

Break the chocolate into small pieces and tip into a heatproof bowl. Carefully pour the melted butter mixture over the chocolate and stir until the chocolate is melted, smooth, and shiny. Let cool; then cover with plastic wrap and chill in the fridge until it's firm.

Making one truffle at a time, scoop a tsp of the chocolate mixture and roll quickly between your hands into a ball. Place on the prepared baking sheet.

For the toppings, place chocolate in a heatproof bowl over a pan of simmering water or in the microwave on a low setting. Stir very carefully until it has melted. Let cool slightly.

Sprinkle each of your chosen toppings onto a separate plate.

Scoop a tsp of the melted chocolate into the palm of your hand and roll one truffle at a time into it to coat completely.

Roll a truffle in one of the toppings. Repeat with the remaining truffles and let set on the baking sheet before serving or packing into a pretty box.

PEPPERMINT FUDGE

KAYLIE THOMAS

INGREDIENTS

- 1 2/3 cup granulated sugar
- 2/3 cup evaporated milk
- 2 tsp butter
- ½ tsp salt
- 1 ½ cup milk chocolate
- 2 cups mini marshmallows
- 1 tsp peppermint extract
- ¼ cup crushed candy canes

DIRECTIONS

Line 8” square baking pan with waxd paper (or buttered pan); set aside

Combine sugar, evaporated milk, butter, and salt in medium saucepan; bring to rolling boil over medium heat, stirring constantly. Boil 4-5 minutes or until mixture starts to thicken. Remove from heat.

Stir in marshmallows, chocolate chips, peppermint extract until marshmallows and chocolate melt and blend.

Pour into prepared pan. Sprinkle crushed candy canes on top. Chill until set (4 hours or overnight).

Cut into squares. Store in refrigerator or a sealed container.

COCONUT ALMOND MACAROONS

DANIELLE ZARAZUN

INGREDIENTS

- 1 egg white, room temperature
- 2 cups sweetened shredded coconut
- ¼ cup sweetened condensed milk
- ½ tsp vanilla
- Pinch of salt
- 1/3 cup semisweet chocolate chips

DIRECTIONS

Preheat oven to 325F. Line baking sheet with parchment paper.

In a large bowl, using a hand mixer on medium speed, beat eggs until medium peaks form (about 3 minutes). Gently fold in coconut, condensed milk, vanilla, and salt just until combined.

Drop by 1 tbsp, 1" apart, onto the prepared pan to form 12 mounds. Place 1 almond on each mound.

Top each with additional 1 tbsp of coconut mixture. Using fingers, shape into peaked mounds.

Bake until golden (about 18 minutes). Let cool completely on pan (15-20 minutes). Meanwhile, chop remaining almonds.

In a small microwaveable bowl, microwave chocolate chips on high, stirring every 30 seconds until melted.

Dip bottoms of macaroons in chocolate to coat; return to pan. Drizzle remaining chocolate over tops. Sprinkle with chopped almonds. Refrigerate until set (about 20 minutes).

OREO BALLS

TRACY EHLER

INGREDIENTS

- 16 oz package of Oreos
- 8 oz cream cheese, softened
- ¼ cup powdered sugar
- 24 oz white chocolate bark
- 6 oz chocolate chips (optional)

DIRECTIONS

Crumble Oreos in a food processor.

Mix together crumbled Oreos, cream cheese, and powdered sugar.

Roll into 1" balls and chill 30 minutes.

Melt white chocolate bark according to package directions.

Use a fork or toothpick to dip balls and place on wax paper to dry.

Optional: Melt chocolate chips according to package, spoon into a small zip top bag and close. Cut a tiny hole in the corner and drizzle the chocolate on top.

Note: Oreo balls freeze well!

Note: Experiment with different flavors of Oreos or try Nutter Butters!

GINGERBREAD CHRISTMAS COOKIES

SHIOBAN WOOD

INGREDIENTS

- 2 ½ cups flour
- 1 ½ tsp ground ginger
- 1 tsp cinnamon
- ½ tsp baking soda
- ½ tsp salt
- ¼ tsp ground cloves
- ½ cup unsalted butter
- 1 cup granulated sugar
- 1 egg
- 1/3 cup fancy molasses

ROYAL ICING

- 2 tbsp meringue powder
- ¼ cup water
- 2 1/3 cup icing sugar

DIRECTIONS

Preheat the oven to 350F.

In a bowl, whisk together the flour, ginger, cinnamon, baking soda, salt, and cloves.

In a separate bowl, cream together the butter and sugar until light and fluffy. Beat in the egg and molasses until combined.

Stir in flour mixture until just combined.

Split the dough in half and refrigerate for an hour.

On a floured surface, roll out the dough and cut into desired shapes.

Place on a baking sheet and bake for 10-12 minutes or until light golden.

When finished baking, transfer to rack and let cool completely.

Once cooled, ice as you desire!

RUM BALLS

BECCA KEMP

INGREDIENTS

- 1 ½ box vanilla wafers
- 1 ½ cup icing sugar
- 1 tsp salt
- ½ cup cocoa powder
- ½ cup rum or bourbon
- ¼ tsp ground cloves
- 3 tbsp corn syrup
- ¼ cup shredded coconut for rolling
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DIRECTIONS

Crush wafers into fine crumbs and pour into a bowl.

Add powdered sugar, salt, and cocoa. Mix.

Add rum/bourbon and corn syrup. Stir with a fork until moist then mix with hands until completely combined (pro tip: run your hands under the tap first so the mixture doesn't stick).

Shape into balls and then roll in shredded coconut. If the mixture starts to become dry, add more rum/bourbon.

Store in covered container.

CAPE BRETON SHORTBREAD COOKIES

DANA NTAISI

INGREDIENTS

- 1 cup butter, softened
- ¾ cup icing sugar
- 1-¾ cups flour

Makes 24-36 cookies

DIRECTIONS

Preheat oven to 350F.

In a medium bowl, beat the butter and sugar until light and fluffy.

Add flour and mix until the dough is smooth

Pat out and cut into any shape. You can also make small balls of dough and pat down with a fork.

Bake on a cookie sheet for 12-15 minutes until desired doneness, but do not overbake

Decorate however you like and enjoy!

DECORATED SHORTBREAD COOKIES

SARAH PARSONS

INGREDIENTS

- 1 cup butter
- ½ cup confectioners' sugar
- 1 tsp vanilla extract
- 1-¾ cups flour

For the mint glaze

- 2 cups confectioners' sugar
- 4 tbsp milk
- ¼-1 tsp peppermint extract

For the butter cream icing:

- 1 tbsp very soft butter
- 1 cup confectioners' sugar
- 1 ½-2 tbsp milk
- ½ tsp peppermint extract
- 3-3 drops green food coloring

Makes 24-36 cookies

DIRECTIONS

Line 2 cookies sheets with parchment paper. Place soft butter in a bowl. Stir until nice and smooth. Add sugar and mix together by hand for about 1 minute until fluffy and well blended.

Add flour and the cornstarch. Stir until flour is incorporated and dough is shaggy. Turn out onto a lightly floured surface and press dough in a ball. Knead a few times until fairly smooth then form into a ball again and press with hands into a flat disk.

On a lightly floured work surface, roll out dough to a 3/8-inch thickness. Keep work surface, dough and rolling pin lightly (not too much) dusted with flour. Cut desired shapes and place on prepared cookie sheets.

Re-roll scraps as many times as need to use up the dough. Place cut outs in the refrigerator for at least one hour or up to 24 hours prior to baking.

Preheat oven to 375F. Remove cookies from refrigerator and bake for 12-14 minutes or until just beginning to turn golden at the edges. Rotate pans halfway through for even browning. Cool completely before icing.

For the mint glaze, combine sugar, milk and 1/4 teaspoon peppermint extract in a bowl. Mix until smooth. Glaze should be thick but pourable. Add a little more milk if too thick. Taste the glaze and add more peppermint extract, if needed. Transfer the glaze to a shallow bowl.

To glaze the cookies, holding onto the edge of a cookie dip the top surface into the glaze, being sure all of the surface touches the glaze. Pull cookie up and out of the glaze. Allow excess glaze to drip back into the bowl. When glaze stops dripping, quickly flip the cookie right side up and give it a gentle jiggle to allow the glaze to flow evenly over the surface. Repeat with remaining cookies. Allow glaze to dry for 15-30 minutes

For the buttercream piping, place butter in a bowl and stir until smooth. Add sugar, 1 1/2 tablespoons milk and mint extract and stir vigorously until smooth, adding a bit more milk if needed to achieve a thick but smooth consistency. Add food colouring.

The background of the entire page is a close-up photograph of several gingerbread cookies resting on a black wire cooling rack. The cookies are decorated with white icing in various patterns, including snowflakes, swirls, and simple outlines. Some cookies are also adorned with small green and red edible decorations. The lighting is soft, highlighting the texture of the cookies and the grid of the rack.

BUTTER COOKIES

SHERRY LA CHANCE

INGREDIENTS

- ½ cup butter
- 1 cup sugar
- 1 egg
- 2 2/3 c. flour
- Pinch salt
- 2 tbsp vanilla

DIRECTIONS

Preheat oven to 400F.

Cream butter & sugar.

Add egg & vanilla

Add flour & salt.

Chill for 2 hours!

SPRINKLE PINWHEELS

SANDRA WHATELY

INGREDIENTS

- ½ cup butter, softened
- 3 Oz. Cream Cheese, softened
- 1 cup sugar
- ½ tsp. baking powder
- 1 egg
- 1 tsp vanilla
- 2 2/3 cups all-purpose flour
- ½ cup green nonpareils
- Green food colouring

Makes 24-36 cookies

DIRECTIONS

Preheat oven to 375 F.

In a medium bowl, beat the butter, sugar, vanilla, egg and cream cheese until light and fluffy.

Add flour and baking powder and mix until the dough is smooth.

Separate the dough and dye one half of the dough to desired colour green.

Roll both the green dough and white dough out. Layer the white dough onto the green dough. Sprinkle the nonpareils onto the dough

Carefully roll the dough into a tight cylinder. Wrap in plastic wrap and freeze for a minimum 30 minutes.

Once cooled, cut the dough into 3/8 inch rounds. Place on baking sheet with parchment paper.

Bake on a cookie sheet for 8 minutes until desire doneness, but do not over bake.

enjoy!

ASHLEY LIM

INGREDIENTS

- ¾ cup salted butter, softened
- 1 cup brown sugar
- 1 large egg
- ¼ cup molasses
- 2 ¼ cups flour
- 2 tsp baking soda
- 1 tsp cinnamon
- 1 tsp ground ginger
- ½ tsp ground cloves
- ¼ tsp salt
- ¼ cup sugar (for rolling the cookies)
- 1-2 cups white chocolate melting wafers
(for dipping or drizzling over the cookies)

Makes 24-36 cookies

DIRECTIONS

Preheat oven to 375F. Line a baking sheet with parchment paper and set aside.

Combine the butter and sugar in a large bowl. Cream until fluffy (about 1 minute).

Add in the egg and beat until smooth. Next add in the molasses and mix until combined.

Place the flour, baking soda, cinnamon, ginger, cloves, and salt into a sifter (if you don't have a sifter, whisk in a bowl), and then add to the butter mixture. Mix just until combined. Be careful not to over mix.

Refrigerate dough 10-15 minutes.

Using a medium cookie scoop (approximately 1.5 Tbsp), roll the cookie dough into a ball. Place the granulated sugar into a shallow bowl and then roll the dough into the sugar. Place on the baking sheet. Space about 2 inches apart.

Bake 8-10 minutes and let cool on the pan 5 minutes before moving to a cooling rack.

Melt the white chocolate 15 seconds at a time in microwave. Once melted, dip half the cookie in the chocolate.