

Tracy's Perfect English Toffee Tracy Erhler



Ingredients

1Cup Butter
1Cup Sugar
½ tsp Vanilla
Pinch of Salt
1 Cup Chocolate Chips (More or less depending on taste)
Chopped Nuts or Sprinkles (optional)
Cookie Sheet covered with tin foil

- 1. Prepare all ingredients and tools before beginning as once the toffee starts bubbling, you have to move fast. Boil a small pot or kettle of water and keep boiling throughout. Keep temperature on stove constant and try not to lift the pot off the heat. Temperature changes may cause toffee to separate. If this happens, you can fix it by adding a tablespoon of boiling water. It may take a batch or two to figure out the ideal heat settings on your stove.
- 2. Begin melting butter over medium heat (I use number 6 on my stove). Once it is about half melted, add sugar, vanilla, and salt. Stir constantly throughout the recipe, but not too vigorously.

- 3. As soon as butter is completely melted, turn heat to medium high (I use number 7.5 on my stove). Continue stirring. As soon as the first bubbles appear in the mixture, set a timer for 5 minutes. Don't stop stirring. Make sure you scrape the bottom of the pot as you stir.
- 4. Sometime between the 4 and 5-minute mark, the mixture will turn the colour of peanut butter (I put a jar of peanut butter beside the stove to compare). The mixture may smoke a bit. Make sure you are scraping the bottom of the pot as you stir. If the toffee separates, add a tablespoon of boiling water.
- 5. Once it is the colour of peanut butter, take off the heat and pour immediately onto the tin foil lined cookie sheet. Use a spatula to get the mixture out of the pot, but do not scrape the bottom as it will have burned a bit. As soon as possible, pour some boiling water into the pot (it will sizzle very fast, be careful of steam!). Spread the toffee mixture into a rectangle at your desired thickness. Sprinkle the chocolate chips on top.
- 6. Fill the pot with water and let anything you've used soak. Once done, the chocolate chips should have melted a bit. Use the spatula to spread all over the top of the toffee. If scoring, use a pizza cutter to cut into desired amount of pieces. Then put nuts or sprinkles on top if using.
- 7. Let toffee cool completely. I usually let it sit on the counter for awhile, then move it to the fridge. Also clean pot and utensils as soon as possible it makes it way easier. Once cool, you can break it into pieces (either along the scored lines or into random sized chunks, whatever you prefer).

Rum Balls Becca Kemp



Ingredients

1 ½ Box Vanilla Wafers

1 ½ Cup Icing Sugar

1 tsp salt

½ Cup Cocoa Powder

½ Cup of Rum or Bourbon

¼ tsp ground cloves

3 tbsp. Corn syrup

¼ cup shredded coconut for rolling

- 1. Crush Wafers into fine crumbs and pour into a bowl
- 2. Add powdered sugar, salt and cocoa. Mix
- 3. 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).
- 4. Shape into balls and then roll in shredded coconut. If the mixture starts to become dry, add more rum/bourbon.
- 5. Store in covered container

Gingerbread Rum Balls Siobhan Woods



Ingredients

- 2 ½ cups cookie crumbs (from gingerbread or gingersnaps)
- 1 ¼ cups Pecans
- ¾ cup confectioners' sugar (plus more for rolling if you like)
- 1/3 cup rum (dark or amber, brandy or bourbon, more as needed)
- 2 ½ tablespoons maple syrup
- 2 tablespoons unsweetened cocoa powder
- 1 ½ teaspoons fresh ginger (finely grated, more to taste)
- ½ teaspoon ground cardamom
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- add pinch fine sea salt
- add granulated sugar (for rolling, optional)

Directions

1. In the bowl of a food processor, pulse together cookie crumbs and pecans until nuts are coarsely ground. Do not over process — you want the nuts to have

some texture. Alternatively, finely chop the pecans and toss them in a bowl with the crumbs. 2. In a separate large bowl, stir together confectioners' sugar, rum, maple syrup, cocoa powder, fresh ginger, cardamom, cinnamon, ground ginger and salt. Add to food processor and pulse until just combined, or stir into bowl with the crumb mixture, squeezing everything together into a mass. Taste and add more fresh ginger if you like. 3. Roll dough into 1-inch balls, then roll in confectioners' sugar or granulated sugar. If the dough starts to dry out as you roll the balls, drizzle in a little more rum. Store in an airtight container at room temperature (they will keep for at least 2 weeks); roll balls in additional sugar just before serving.

Sugar Cookies & Frosting Salina Goktas



Ingredients

2 eggs

2 cups unsalted butter (softened)

2 cups sugar

6 cups flour

4tsp Baking Powder

2tbsp Vanilla

Royal Icing Recipe

5 tbsp. Meringue Powder

4 cups powdered sugar

1/2 cup warm water

- 1. Add butter and sugar to mixer, Cream the butter and sugar until it is completely mixed. Do not over mix.
- 2. Add vanilla and eggs and mix until completely incorporated.
- 3. Add baking powder and mix.
- 4. Mix in the flour two cups at a time.

- 5. Do not chill the dough, the cookies will bake better if dough is at room temperature.
- 6. Roll a handful of dough out on a prepared surface until it's about 3/8" think and cut out shapes with a cookie cutter.
- 7. Bake at 350degrees for 6-8 minutes depending on the size of the cookie. Do not over bake.
- 8. Frost and Enjoy!

Icing Directions

- 1. Mix the powdered sugar with the meringue powder in a mixing bowl.
- **2.** Add warm water, a tablespoon at a time until you have the consistency of royal icing that you desire.
- 3. Add food colouring and mix until combined.

Peppermint Bark Lyndsey Johnson



Ingredients

12 ounces' dark chocolate (chopped, or chocolate chips)
12 ounces' white chocolate (chopped, or white chocolate chips)
8 peppermint candy canes

- 1. Unwrap the candy canes and place them in a food processor. Pulse on/off several times for 5 to 10 seconds each, until the canes have been crushed into small pieces.
- 2. Alternately, place the candy canes in a large Ziploc bag and seal tightly. Use a rolling pin to roll/smash the candy canes until they are the size you desire.
- 3. Prepare a cookie sheet by covering it with smooth aluminum foil.
- 4. Melt or temper the dark chocolate.
- 5. Pour the chocolate onto the prepared cookie sheet and use an offset spatula or knife to spread it to an even thickness, a little more than 1/8-inch thick. The chocolate does not have to reach all sides of the sheet, as it will be broken up later anyhow.

- 6. Place the tray in the refrigerator to firm up while you prepare the white chocolate.
- 7. While the dark chocolate hardens, melt or temper the white chocolate.
- 8. Stir in most of the candy cane bits, reserving about a quarter of the mixture to put on top.
- 9. Remove the tray from the refrigerator and spread the white chocolate in an even layer over the dark chocolate.
- 10. While the white chocolate is still wet, sprinkle the remaining candy cane pieces over the entire surface evenly. Press down very slightly to ensure they stick.
- 11. Place the tray back in the refrigerator to firm up for 30 minutes.
- 12. Once the peppermint bark is completely set, break into small, uneven pieces by hand.
- 13. Serve immediately or bring to your annual Christmas cookie swap and enjoy!

Peanut Butter Blossom Sarah Parsons



Ingredients

1/2 cup packed light brown sugar

1/2 cup granulated sugar

1/2 cup unsalted butter, softened

1/2 cup creamy peanut butter

1 large egg, at room temperature

1 tsp vanilla extract

1 3/4 cup all-purpose flour

1 tsp baking soda

1/4 tsp kosher salt

1/2 cup granulated sugar (for rolling)

36-48 chocolate kisses, unwrapped

- 1. In a large mixing bowl, add brown sugar, 1/2 cup granulated sugar, softened butter and peanut butter. Using a hand mixer (or stand mixer if you have one), beat on MED speed until light and fluffy, about 1-2 minutes.
- 2. Add egg and vanilla and beat until well mixed. Add flour, baking soda, and salt, and beat on LOW until combined and no flour streaks remain. Scrape the bowl if needed.

- 3. Cover bowl with plastic wrap and refrigerate for 30 minutes or more. Add unwrapped chocolate kisses to a bowl and refrigerate as well, until ready to add to baked cookies.
- 4. When ready to bake, preheat oven to 375 F degrees. Line a baking sheet with a sheet of parchment paper and set aside. Add final 1/2 cup granulated sugar to a small shallow bowl, and set aside.
- 5. Using a small cookie scoop (1.5 tablespoon size is perfect), or your hands, shape dough into balls a little larger than 1 inch in diameter. Gently roll balls in bowl of granulated sugar to coat on all sides.
- 6. Place approximately 2 inches apart on prepared baking sheet and bake 9-10 minutes, until lightly golden brown and tops of cookies have a cracked appearance.
- 7. Press a chocolate kiss into the center of each cookie, then remove to a cooling rack to continue cooling.

Ginger Snap Cookies Sarah Parsons



Ingredients

3/4 cup coconut oil

1 cup sugar (plus extra for rolling)

ı egg

1/4 cup molasses (we used fancy molasses)

1 3/4 cup flour

2 teaspoons baking soda

1/2 teaspoon salt

1 teaspoon ground ginger

1 teaspoon cinnamon

- 1. Preheat your oven to 350 degrees Fahrenheit
- 2. With an electric mixer cream together coconut oil and sugar. Add in your egg and beat until fully incorporated. Add in your molasses and continue to mix.
- 3. Add in all dry ingredients and mix until combined. Shape dough into 1 inch balls and roll in sugar. Place on your baking sheet 2 inches apart from one another, do not press down. Bake for 9-12 minutes*.

<u>Oreo Balls</u> Kaylíe Thomas



Ingredients

1 (140z.) package Oreos 80z. cream cheese, softened 1 tsp. pure vanilla extract 2 cups white chocolate chips, melted ½ cups semisweet chocolate chips melted

- 1. Use a food processor to crush cookies into fine crumbs.
- 2. Add all but 2 tablespoons crushed cookies to a medium bowl. Add cream cheese and vanilla and stir until evenly combined.
- 3. Line a baking sheet with parchment paper. Using a small cookie scoop, form mixture into small balls. Place on prepared baking sheet and freeze until slightly hardened, about 30 minutes.
- 4. Dip the frozen balls in melted white chocolate until coated and return to baking sheet. Drizzle with semisweet chocolate. Freeze until chocolate hardens, about 15 minutes.

<u>Frosted Peppermint Brownie</u> <u>Cookies</u> Danielle Zarazun



Ingredients

1/2 cup (4 oz.) unsalted butter, diced into 4 pieces
1 cup (6 oz.) good quality semi-sweet chocolate chips
2 oz. unsweetened baking chocolate, roughly chopped
1 1/4 cups (175g) all-purpose flour
1/2 tsp baking powder
1/2 tsp salt
2 large eggs
1 large egg yolk
2/3 cup packed (148g) light brown sugar
1/3 cup (74g) granulated sugar
1 tsp vanilla extract
1/4 tsp peppermint extract

Peppermint Cream Cheese Frosting

4 oz. cream cheese, softened 4 Tbsp. unsalted butter, softened 1/2 tsp peppermint extract 2 cups (236g) powdered sugar Crushed peppermint candy canes, for topping

Directions

- 1. To a microwave safe bowl add chocolate chips, unsweetened chocolate and butter. Heat on HIGH power in 20 second increments, stirring between intervals until melted and smooth. Set aside to cool, about 25 30 minutes.
- 2. Meanwhile, in a mixing bowl whisk together flour, baking powder and salt for 20 seconds, set aside.
- 3. In large mixing bowl, using an electric hand mixer set on medium-high speed, whip together eggs, egg yolk, brown sugar and granulated sugar until pale, fluffy and creamy, about 3 minutes. Mix in vanilla extract and peppermint extract. Mix in cooled chocolate mixture.
- 4. Using a wooden spoon, stir dry mixture into egg/chocolate mixture just until combined. Cover bowl with plastic wrap and chill until partially set, about 45 minutes (it should be easier to roll and chilling will reduce spread). Preheat oven to 350 degrees during last 10 minutes of chilling.
- 5. Scoop dough out about 2 2 1/2 Tbsp. at a time (35g each) and shape into balls. Place dough balls on Silpat or parchment paper lined baking sheets spacing cookies 2-inches apart. Bake in preheated oven 8 11 minutes (cookies should look slightly under-baked they'll continue to cook slightly once removed from oven). Cool on baking sheet about 5 minutes then transfer to a wire rack to cool completely. Once cool frost with Peppermint Cream Cheese Frosting then sprinkle with crushed candy canes.

Peppermint Cream Cheese Frosting

1. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together cream cheese and butter until pale and fluffy. Add peppermint extract and powdered sugar and mix until pale and fluffy.