



christmas  
**COOKIE**  
*lelllellle* recipes

by Christi Johnstone of [LoveFromTheOven.com](http://LoveFromTheOven.com)









# christmas **COOKIE** *lelllellle* recipes



**Christi Johnstone**  
Love from the Oven  
*~~~~~*

One of the best things about the holidays is the food! I love making and sharing recipes, and baking cookies are one of my favorite ways to spread the love during the holiday season. I hope you enjoy these Christmas cookie recipes just as much as I do.



# The Best Christmas Cookies!



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# Chocolate Crinkle Cookies



This classic crinkle cookie recipe is a hit year round, but it's even more popular during Christmas cookie season! With a brownie like taste and texture, your friends and family will love these easy to make cookies. It's truly a very easy cookie to make, and they always turn out deliciously.

## Baking Information



22  
Cookies



15 min  
Prep Time



20 min  
Cook Time



4 hr 35 min  
Total Time

## Ingredients

- 1 cup all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon espresso powder (optional)
- 1 cup unsweetened cocoa powder
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup canola oil
- 2 large eggs
- 1/2 cups powdered sugar for rolling

## Instructions

1. Add flour, baking powder, salt & espresso powder to a bowl. Whisk to combine and set aside. In a separate bowl, combine cocoa powder, sugar, vanilla and oil. Beat at a medium-low speed and then beat in the eggs one at a time.
2. Add 1/2 of flour mixture to wet ingredients. Mix on low speed until just combined, scraping the sides of the bowl as needed. Add remaining flour mixture and mix until just combined. Cover the bowl and chill in the fridge for at least 4 hours or overnight.



# Chocolate Crinkle Cookies

## Baking Information



22  
Cookies



15 min  
Prep Time



20 min  
Cook Time



4 hr 35 min  
Total Time

## Ingredients

- 1 cup all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon espresso powder (optional)
- 1 cup unsweetened cocoa powder
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup canola oil
- 2 large eggs
- 1/2 cups powdered sugar for rolling

## Instructions Cont.

3. After chilling the dough, preheat the oven to 350°F. Line two baking sheets with parchment paper.
4. Scoop 1 1/2 tablespoons of dough and use your hands to roll into balls. Roll the balls of dough in a shallow bowl filled with the confectioners sugar before placing on the prepared baking sheets.
5. Bake for 10-12 minutes. Let cookies sit on the baking sheet for five minutes before transferring to cooling rack.

## Equipment

- Mixing Bowls, Whisk, Hand or Stand Mixer, Spatula, Baking Sheets, Parchment Paper, Cooling Rack.

## Tips & Advice

- These cookies are best stored in an airtight container at room temperature. They should keep for about 5 days. You may notice that the confectioners sugar begins to absorb into the cookie after about two days, leaving a bit of a dulled white appearance.



COOKIES

Shamrock Farm  
LOW FAT  
EGGNOG





# Eggnog Cookies



If you love snickerdoodles and you love eggnog, wait until you try these incredible eggnog cookies! Packed full off eggnog flavor, but with the delicious simplicity of snickerdoodles, these eggnog cookies need to make their way onto your holiday baking list!

## Baking Information



48  
Cookies



15 min  
Prep Time



10 min  
Cook Time



25 min  
Total Time

## Ingredients

### COOKIE

- 4 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cream of tartar
- 1-2 teaspoon nutmeg
- 1 cup butter
- 3/4 cups sugar
- 1 cup firmly packed brown sugar
- 2 eggs
- 1/4 cup eggnog
- 1 teaspoon vanilla

## Instructions

1. In a bowl, sift together the flour, baking soda, baking powder, nutmeg and cream of tartar. Set aside.
2. In a separate bowl, beat the butter and both sugars until fluffy. Add the eggs, eggnog and vanilla or rum extract. Mix well.
3. Stir in dry ingredients until just combined. Cover bowl (or remove dough from bowl and wrap in plastic wrap) and chill for 1+ hours.
4. When ready to bake, Preheat oven to 350°F. Form the dough into 1 inch balls. Mix nutmeg and sugar in a small bowl and roll each ball of dough through the sugar mixture to coat one side.



# Eggnog Cookies

## Baking Information



48  
Cookies



15 min  
Prep Time



10 min  
Cook Time



25 min  
Total Time

## Ingredients

### TOPPING

- 6 tablespoons sugar
- 1 1/2 teaspoons nutmeg

### GLAZE

- 2 cups powdered sugar
- 1/4 cup eggnog
- 1/2 tsp nutmeg

## Instructions Cont.

5. Place on a greased or parchment lined baking sheet. Bake 8-9 minutes. Do not over bake. Cool on baking sheet for at least ten minutes before transferring to a cooling rack.

6. For the glaze, combine powdered sugar, eggnog and nutmeg. Stir well to combine. Drizzle over cookies and allow to set up.

## Equipment

- Mixing Bowls, Hand Mixer, Baking Sheets, Parchment Paper, Cooling Rack.

## Tips & Advice

- This dough will be thick, especially after refrigerating.
- Some people report that their cookies do not spread as much as the ones shown. This can be due to multiple factors including too much flour (common when scooping vs gently spooning flour into measuring cups), how much time spent in the refrigerator, temperature of the dough, temperature of the baking sheet and temperature of the oven.
- If your cookies do not spread as much as shown, this is not a bad thing - they will still taste amazing!
- Adding more nutmeg makes it taste more like eggnog.
- Glaze stays slightly soft, so best not to stack cookies if glazed.
- Can use rum extract instead of vanilla if desired.







# Hot Chocolate Cookies



When I first made these [Hot Cocoa Cookies](#), adding hot cocoa mix to a cookie seemed like it would taste good. But I didn't quite expect for them to be SO delicious. These Hot Chocolate Cookies have since become one of the most popular cookie recipes on Love From The Oven. Hot Chocolate Cookies are the perfect Christmas cookies!

## Baking Information



36  
Cookies



10 min  
Prep Time



20 min  
Cook Time



1 hr  
Total Time

## Ingredients

- 1 cup butter softened
- 1 cup sugar
- 2/3 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 3 1/4 cups AP flour\*
- 4 packages hot cocoa mix\*\*
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup Mallow Bits\*\*\*

## Instructions

1. Beat butter and sugars in a large bowl or standing mixer until light and fluffy. Add eggs and vanilla; mix well.
2. In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended. Stir in chocolate chips and Mallow Bits. Cover and chill for at least 30 minutes and up to 24 hours.
3. To bake preheat oven to 350°F. Drop 2 tablespoons of dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper. Bake 9 to 11 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes; remove to wire racks and cool.



# Hot Chocolate Cookies

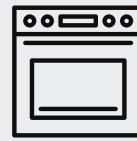
## Baking Information



36  
Cookies



10 min  
Prep Time



20 min  
Cook Time



1 hr  
Total Time

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Baking Sheets, Parchment Paper, Cooling Rack.

## Tips & Advice

- NOTE: This is a somewhat dry cookie dough. Don't freak out if your dough is thick and dry, and don't add additional liquid to it!
- Make sure when you measure flour you stir it then spoon it into your measuring cup, then level off. Never scoop your flour with the measuring cup and remember to level off!
- \*For a flatter cookie, use 3 cups flour. For a more compact and taller cookie, use 3 and 1/3 cups flour, and chill your dough for longer than 30 minutes. For almost all cookies, the longer you chill the dough, the better flavor and appearance you'll end up with.
- \*\*A simple hot cocoa mix works best with these. Flavored hot cocoa's can have other ingredients that impact the recipe. I typically make this recipe with Swiss Miss Hot Chocolate. The Dark Chocolate Swiss Miss is actually my favorite for these. DO NOT USE SUGAR FREE HOT COCOA!
- \*\*\* Don't use regular marshmallows for this recipe. Mini marshmallows do not work the same and can be a bit of a sticky mess. Dehydrated marshmallows work best.







# Gingerbread Man Cookies



Gingerbread men cookies are a fun and festive treat that the entire family will enjoy eating and making this holiday season. Nothing screams Christmas quite like some warm, chewy, gingerbread man cookies. Grab your rolling pins and cookie cutters and get ready to make some delicious memories this December!

## Baking Information



24  
Cookies



30 min  
Prep Time



30 min  
Cook Time



1 hr  
Total Time

## Ingredients

### COOKIES

- 3 cups all-purpose flour
- 1 1/2 tsp baking powder
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 cup unsalted butter softened
- 1 cup cup dark brown sugar
- 2 large eggs
- 1/4 cup molasses
- 2 tsp vanilla
- \*additional flour for rolling out dough

## Instructions

1. In a small bowl mix together flour, baking powder, baking soda, salt, ginger and cinnamon well. Set aside.
2. In a separate bowl, beat together butter, brown sugar, and eggs on medium speed until well blended. Add molasses and vanilla. Mix until well combined.
3. Gradually add dry ingredients and combine. Do not over-mix. Wrap dough in plastic wrap and place into an airtight container or freezer bag, and place in the refrigerator for at least two hours and up to 24 hours.
4. To bake, preheat oven to 375°F. Line baking sheets with parchment paper. Let dough sit at room temperature for 5-15 minutes or until pliable enough to divide in half.

# Gingerbread Man Cookies

## Baking Information



24  
Cookies



30 min  
Prep Time



30 min  
Cook Time



1 hr  
Total Time

## Ingredients

### ICING

- 1 cup powdered sugar
- 2 tsp milk
- 2 tsp light corn syrup
- 1/2 tsp extract of choice - lemon almond or vanilla

## Instructions Cont.

5. Place half of the dough on a lightly floured surface. Sprinkle additional flour over dough and gently roll dough out to approximately 1/4 - 1/3" thick.
6. Cut out cookies with cookie cutter. Whatever scraps are left over after cutting out cookies can be rolled out and rolled out to cut out more cookies.
7. Place cookies on baking sheet approximately 1 1/2-inches apart. Bake cookies for 7-10 minutes until tops and edges start to firm up.
8. Remove baking sheet from oven. Place baking sheet on a cooling rack. Allow the cookies to cool on the baking sheet for ten minutes, then use a spatula to transfer cookies to a separate wire cooling rack to cool completely. If desired, once cookies are completely cooled, decorate.
9. To make the icing combine all ingredients in a bowl and mix well. Place into a piping bag and pipe onto gingerbread cookies as desired.

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Rolling Pin, Gingerbread Man Cookie Cutter, Baking Sheets, Parchment Paper, Cooling Rack, Spatula, Piping Bag.

## Tips & Advice

- The thicker the dough the softer the cookie will be.
- If dough sticks to rolling pin, sprinkle additional flour onto dough.





MERRY

*everything &*

HAPPY

*always*

# Snowball Cookies



Adorable, easy and delicious, this Snowball Cookie Recipe is the perfect Christmas treat to make with kids. These festive snowball cookies use sprinkles and white chocolate chips, or mini chocolate chips, instead of nuts. Everyone loves this holiday treat!

## Baking Information



36  
Cookies



10 min  
Prep Time



20 min  
Cook Time



30 min  
Total Time

## Ingredients

- 1 1/2 cups softened butter
- 3/4 cup powdered sugar
- 1 tablespoon vanilla extract
- 1/2 tsp salt
- 3 cups all purpose flour
- 1 cup white chocolate chips
- 1/2-1 cup sprinkles in colors of your choice
- 1 cup mini chocolate chips
- powdered sugar

## Instructions

1. Preheat oven to 375 degrees F. Beat butter and sugar with mixer until smooth and fluffy. Add in vanilla, mix well. Add in salt and flour, mixing until well combined. Mix in white chocolate chips, and if using add in either sprinkles and/or mini chocolate chips. Dough will be thick.
  2. Using a small cookie scoop, drop cookie dough onto cookie sheets, leaving about 2" between each cookie.
  3. Bake for approximately 10-12 minutes or until just starting to lightly brown.
- Remove from oven and allow to cool on baking sheets for at least 10 minutes. If desired dust with powdered sugar.



## Baking Information



36  
Cookies



10 min  
Prep Time



20 min  
Cook Time



30 min  
Total Time

## Equipment

- Mixing Bowls, Hand Mixer, Baking Sheets, Cookie Scoop.

## Tips & Advice

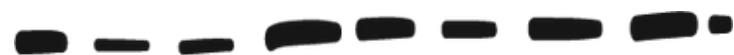
- Store in airtight containers for about a week.
- This is a snowball cookie recipe with no nuts. If you want a nutty snowball cookie, add a half cup of chopped pecans or walnuts to the dough along with the dry ingredients.
- I used sprinkles in Christmas colors to keep with the holiday theme. Feel free to use any sprinkle colors you like and have fun choosing your colors. Blue sprinkles are lovely in these.
- You can turn these into Peppermint Snowball Cookies by using peppermint flavored sprinkles or stirring crushed peppermint bits in with the sprinkles. Have fun making the snowball cookies your own!
- Yes, this recipe calls for one tablespoon of vanilla, that is not a typo.
- You can use salted or unsalted butter.
- Mini chocolate chips and powdered sugar are also optional, but a wonderful addition.







# Chocolate Peppermint



These Chocolate Peppermint Cookies are the Christmas cookies of any chocolate lover's dreams. A chewy, rich, double chocolate chip cookie meets its match with the minty, sweet kick from the peppermint candy. Grab your oven mitts, have a glass of milk (or eggnog) on standby!

## Baking Information



24  
Cookies



10 min  
Prep Time



45 min  
Cook Time



55 min  
Total Time

## Ingredients

- 1 cup cold, unsalted butter
- 1 1/4 cups brown sugar, packed
- 2 large eggs
- 1/2 cup unsweetened cocoa powder
- 2 1/4 cups AP flour
- 1/4 tsp kosher salt
- 1 tsp baking powder
- 1 cup semi-sweet chocolate chips
- 1 cup crushed candy cane bites
- 1 tsp peppermint extract

## Instructions

1. Preheat the oven to 350° F. Line baking sheets with parchment paper. Cut the butter into small cubes.
2. With a hand or stand mixer, combine the butter and sugar. Beat together on medium-high speed until light and fluffy, 2-3 minutes. Once well combined, blend in the eggs one at a time, scraping down the bowl as needed.
3. Add in peppermint extract. Mix in the cocoa powder until well blended.
4. Add 1 1/4 cups of the flour, salt and baking powder to the bowl and mix on low speed just mixed. Add in remaining flour, chocolate chips and crushed candy cane bits. Mix until just combined. Do not over mix. Dough will be thick.

# Chocolate Peppermint Cookies

## Baking Information



24  
Cookies



10 min  
Prep Time



45 min  
Cook Time



55 min  
Total Time

## Ingredients

- 1 cup cold, unsalted butter
- 1 1/4 cups brown sugar, packed
- 2 large eggs
- 1/2 cup unsweetened cocoa powder
- 2 1/4 cups AP flour
- 1/4 tsp kosher salt
- 1 tsp baking powder
- 1 cup semi-sweet chocolate chips
- 1 cup crushed candy cane bites
- 1 teaspoon peppermint extract

## Instructions Cont.

5. Scoop dough with a large cookie scoop, approximately 2-3 tablespoons of dough per cookie. Place on the prepared baking sheets, a few inches apart.
6. Bake 10-11 minutes or until edges start to look fully cooked and the top of cookies does not depress if lightly touched. Let cool on the baking sheets 5-10 minutes, then transfer to a wire rack to cool completely.

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Baking Sheets, Cookie Scoop, Cooling Rack.

## Tips & Advice

- Store tightly covered for about a week.
- Because the butter is cold, it does take some time for the butter and sugar to come together.
- Freezing butter slightly makes it easier to cut into cubes.
- For a stronger peppermint flavor, use 2 teaspoons peppermint extract.
- You can use chocolate chunks instead of chips.
- Gently press extra peppermint and chocolate into the top of the cookies before baking if desired - it makes them look picture perfect!







# Peanut Butter Blossoms



Peanut Butter Blossoms are a classic holiday cookie that you can enjoy year round! Deliciously easy peanut butter cookies are topped with chocolate Hershey's Kisses for a flavor combination that nobody can resist.

## Baking Information



48  
Cookies



10 min  
Prep Time



24 min  
Cook Time



34 min  
Total Time

## Ingredients

- 1/2 cup butter softened
- 1/2 cup peanut butter
- 1 cup granulated sugar divided
- 1/2 cup light brown sugar
- 1 large egg
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 1 3/4 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 48 Hershey's Kisses unwrapped

## Instructions

1. Preheat oven to 375 degrees.
2. Combine butter, peanut butter, 1/2 cup sugar and brown sugar in a bowl and cream together with an electric mixer for 2-3 minutes. Add in egg, milk and vanilla and beat to combine.
3. Add in flour, baking soda and salt, and stir to combine ingredients. The flour mixture should all be absorbed into the peanut butter mixture, but do not overmix.
4. Divide the dough into four even parts, using each of the four portions to make 12 cookie dough balls. Roll dough into 1" balls. Add remaining sugar into a small bowl or saucer and roll each dough ball in sugar.



# Peanut Butter Blossoms

## Baking Information



48  
Cookies



10 min  
Prep Time



24 min  
Cook Time



34 min  
Total Time

## Ingredients

- 1/2 cup butter softened
- 1/2 cup peanut butter
- 1 cup granulated sugar divided
- 1/2 cup light brown sugar
- 1 large egg
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 1 3/4 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 48 Hershey's Kisses unwrapped

## Instructions Cont.

5. Place cookie dough balls onto a baking sheet, at least 2" apart, and bake until they start to lightly brown and puff up, about 6 to 8 minutes. Remove cookies from oven and work quickly, to gently press an unwrapped kiss into the center of each cookie. Return to the oven for an additional 2 minutes, no more.
6. Remove from oven and place pan on a wire rack to cool.

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Saucer, Baking Sheets, Cooling Rack.

## Tips & Advice

- OPTIONAL - The dough can be covered and chilled for one hour if desired. This helps prevent cookies from spreading and deepens the flavor, but it is not required. If chilling, do not preheat the oven until ready to bake.
- If you like your cookies gooey and soft, bake for 5 minutes, then place the Kisses on and bake for an additional 2 minutes. Then make sure to let them cool completely on the baking sheet before you attempt to remove them.
- Cookies can be stored in an airtight container for 4-5 days, or frozen up to two months.







# Raspberry Cookies



These copycat Costco Raspberry Crumble Cookies are sweet, tart, crumbly, and best of all, taste exactly like Costco's! Jam-filled, soft and chewy, these life changing raspberry cookies are made in under 30 minutes, and are one less thing to add to the Costco bill.

## Baking Information



12  
Cookies



10 min  
Prep Time



18 min  
Cook Time



28 min  
Total Time

## Ingredients

- 1 cup unsalted butter softened
- 1/4 cup white sugar
- 1/3 cup powdered sugar
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 2 1/4 cups AP flour
- 1/4 teaspoon kosher salt
- 1/2 cup seedless raspberry jam

## Instructions

1. Preheat oven to 350°F. Spray a jumbo muffin tin with non-stick cooking spray and flour the wells. Set aside. To make the crust and topping, cream butter, sugars and extracts together for approximately 1- 2 minutes.
2. Add in the flour and salt, and mix just until combined. The mixture should still be a little crumbly. Do not over mix.
3. Scoop about 1/4 cup of this mixture into each muffin well. Press into the bottom and up the sides a little, forming a well. Press into the pan, but do not over pack or the crust will be tough.
4. Spoon 1/2 to 1 tablespoon of raspberry preserves into the center of each cookie.

# Raspberry Crumble Cookies

## Baking Information



12  
Cookies



10 min  
Prep Time



18 min  
Cook Time



28 min  
Total Time

## Ingredients

- 1 cup unsalted butter softened
- 1/4 cup white sugar
- 1/3 cup powdered sugar
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 2 1/4 cups AP flour
- 1/4 teaspoon kosher salt
- 1/2 cup seedless raspberry jam

## Instructions Cont.

5. Sprinkle each cookie with 1 heaping tablespoon of the remaining topping/crust mixture. Bake for 18-22 minutes or until lightly browned.
6. Let cool completely and then remove from pans.

## Equipment

- Mixing Bowls, Jumbo Muffin Tin, Hand or Stand Mixer.

## Tips & Advice

- You may need a knife to run around the edge to help in popping them out.
- The crust and topping are the same, they are just used in two ways in this recipe
- Don't over mix the dough or it will become too tough.
- The name says it all - this mixture may be crumbly. That is fine, you don't want to over mix the dough. You'll know it's combined when you can squeeze some in your hand and it sticks together.
- You can store these raspberry crumble cookies at room temperature in an airtight container for about a week or store them in the freezer for up to 3 months. If you freeze them, separate each tartlet with some wax paper and store in a freezer bag.





# Gingerbread Cookies



These soft Gingerbread Cookies get more compliments than any other cookie recipes I have ever made. Even people who say they don't like gingersnaps end up loving these easy homemade cookies!

## Baking Information



24  
Cookies



15 min  
Prep Time



20 min  
Cook Time



35 min  
Total Time

## Ingredients

- ¾ cup unsalted butter softened
- 1 cup granulated sugar
- 1 large egg
- ¼ cup unsulfured molasses
- 2 ½ cups all-purpose flour
- 2 tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- 1/2 tsp ground ginger

## Instructions

1. Preheat oven to 350°F. Combine butter and sugar until light and fluffy with an electric mixer. Add egg and molasses and mix together well.
2. In a separate bowl combine flour, baking soda, salt, cinnamon and ginger. Add dry ingredients to wet ingredients and mix until well combined.
3. Form balls of dough that are slightly smaller than a golf ball. If desired, roll dough balls in granulated sugar after forming. Place them on a baking sheet approximately 2" to 3" apart to allow room for cookies to spread.
4. Bake for 10-12 minutes, remove from oven and allow cookies to cool on sheet for approximately ten minutes, then transfer to a wire rack to finish cooling



# Soft Gingerbread Cookies

## Baking Information



24  
Cookies



15 min  
Prep Time



20 min  
Cook Time



35 min  
Total Time

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Baking Sheets, Cooling Rack.

## Tips & Advice

- If you like a strong cinnamon flavor, increase cinnamon to 2 teaspoons.
- If you like a strong ginger flavor, increase ginger to 1-2 teaspoons.
- Use light, un sulphured molasses. Grandma's Molasses is a classic choice that is widely available. I do not recommend using Blackstrap Molasses or dark molasses. They are not as sweet and can even have a chemical type taste to them.
- No chilling is required for this dough.
- Store the cookies. in an airtight container for up to a week.
- This is optional, but you can add granulated sugar to roll cookie dough balls in, like a snickerdoodle! These are excellent without it, but I have to admit they taste amazing when you do! To the granulated sugar, you can also add some cinnamon or nutmeg.





# Sugar Cookies



I know what you might be thinking: Does the world need another cut out sugar cookie recipe? My answer to that is a resounding, “Yes!” These rolled sugar cookies stand out from the crowd by not only looking great but tasting amazing, too.

## Baking Information



18  
Cookies



20 min  
Prep Time



10 min  
Cook Time



30 min  
Total Time

## Ingredients

- 1 cup butter, softened
- 1 cup granulated white sugar
- 2 tsp vanilla extract
- 1 large egg
- 2 tsp baking powder
- 1/2 tsp salt
- 3 cups all-purpose flour

## Instructions

1. Preheat oven to 350°F. In a large bowl cream together butter and sugar with electric mixer until very light and fluffy, approximately 3-4 minutes. Add egg and vanilla and mix until well combined.
2. Add one cup of properly measured flour\*, along with baking powder and salt. Stir well to combine. Add one additional cup of flour and stir to combine. Add final cup of flour and stir to combine.
3. Prepare a clean surface, making sure it's fully dry. Sprinkle with additional flour. Roll dough to approximately 1/4" thick. Once rolled out, cut with a cookie cutter. Transfer to a baking sheet, leaving approximately 1" space around each cookie so as to not overcrowd them.

## Baking Information



18  
Cookies



20 min  
Prep Time



10 min  
Cook Time



30 min  
Total Time

## Ingredients

- 1 cup butter, softened
- 1 cup granulated white sugar
- 2 tsp vanilla extract
- 1 large egg
- 2 tsp baking powder
- 1/2 tsp salt
- 3 cups all-purpose flour

## Instructions Cont.

4. Bake for approximately 8-10 minutes, until edges start to lightly brown. Let cookies cool on baking sheet for five minutes, then carefully transfer with a spatula to a wire cooling rack. Allow cookies to cool completely prior to decorating.

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Rolling Pin, Cookie Cutters, Baking Sheets, Cooling Rack.

## Tips & Advice

- If you want soft cookies, take care not to over bake. Make sure to remove them from the oven before they start to brown.
- You can use this cookie recipe to make any shape you like!
- This dough can be very thick, dry and hard to mix, but the dry texture is what helps prevent the cookies from spreading. If the dough seems too dry, sprinkle a few drops of water on it, but remember, it should be a dry dough.
- If you have cracks in the dough, you can dip your finger into water and then smooth them out.
- Store your cookies at room temperature in an airtight container. Place wax paper between the layers to prevent cookies from sticking together. To keep longer than a few days, place them in the refrigerator for up to 2 weeks, or they may be frozen for up to 6 months. If storing for an extended period of time, it's ideal to freeze cookies unfrosted, then frost after cookies have thawed.





# Snickerdoodle Cookies



This soft and chewy Snickerdoodle Recipe is a family favorite. If you love snickerdoodle cookies the way we do, then you'll want to have this easy snickerdoodle recipe in your collection!

## Baking Information



36  
Cookies



15 min  
Prep Time



30 min  
Cook Time



1 hr 45 min  
Total Time

## Ingredients

### COOKIES:

- 4 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon cream of tartar
- 1 teaspoon cinnamon
- 1 cup butter softened
- 3/4 cups white sugar
- 1 cup firmly packed brown sugar
- 2 large eggs
- 1/3 cup milk
- 1 teaspoon vanilla

## Instructions

1. In a bowl, sift together the flour, baking soda, baking powder, 1 teaspoon cinnamon and cream of tartar. Set aside.
2. In a separate bowl, cream the butter and sugars until fluffy. Add the eggs, milk and vanilla. Mix well.
3. Stir in the dry ingredients until just combined. Cover bowl (or remove dough from bowl and wrap in plastic wrap) and chill for at least one but not more than 24 hours.
4. When ready to bake, Preheat the oven to 350°F. Form the dough into 1 inch balls. Mix cinnamon and sugar in a small bowl and roll each ball of dough through the cinnamon and sugar mixture to coat well.



# Snickerdoodle Cookies

## Baking Information



36  
Cookies



15 min  
Prep Time



30 min  
Cook Time



1 hr 45 min  
Total Time

## Ingredients

### TOPPING:

- 6 tablespoons sugar
- 1 teaspoon cinnamon

## Instructions Cont.

5. Place on a greased baking sheet or a cookie sheet covered with parchment paper.
6. Bake for 8-10 minutes. Check the tops for firmness, and the sides to show a bit of browning. Make sure they are cooked but do not over bake. Allow to cool on baking sheet for at least ten minutes before transferring to a wire cooling rack.

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Small Bowl, Baking Sheets, Parchment Paper, Cooling Rack.

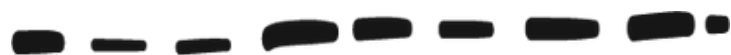
## Tips & Advice

- Light or dark brown sugar is fine.
- Make sure the eggs are large as they provide moisture for the recipe.
- You are going to need to chill your dough. I know, dough chilling can be a pain. I get it. Trust me, I avoid putting into recipes when I can. For this recipe however, it really does make a difference. Chilling the dough gives you a richer tasting cookie that doesn't spread too much.
- It's critical that you measure your flour correctly. You want to give your flour a stir, then gently spoon it into the measuring cup and level it off.
- Store the cookies in an airtight container for up to a week.





# Cran-Orange Cookies



These Orange Cranberry Cookies are delightful, bright, and packed full of flavor. Simple, and made in 30 minutes, these picture perfect cookies are sure to be a hit for any occasion. Get ready for a beautiful aroma to fill your kitchen when you make these cookies.

## Baking Information



30  
Cookies



15 min  
Prep Time



15 min  
Cook Time



30 min  
Total Time

## Ingredients

- 1 1/2 cup salted butter
- 1 cup granulated sugar
- 1/2 teaspoon almond extract
- 2 1/2 cups flour
- 2 tablespoons cornstarch
- 2 tablespoons orange zest
- 1 cup dried cranberries finely chopped
- 2 ounces white chocolate melted

## Instructions

1. Preheat the oven to 325°F. Prepare baking sheets with parchment paper. In a bowl, cream together the butter and sugar with mixer. Mix in the almond extract.
2. In a separate bowl, whisk together the flour and cornstarch. Add the flour mixture to the butter mixture and blend until incorporated. Mix in the orange zest and dried cranberries.
3. Onto a well-floured surface, roll the dough out to about a ¼ inch thick. Cut out the cookies with a 2.5 inch cookie cutter. Place the cookies on cookie sheets lined with parchment paper.
4. Bake for 12 minutes, or until the edges just barely start to turn golden. When the cookies have cooled completely, use a fork to drizzle the white chocolate over them.

# Cranberry Orange Cookies

## Baking Information



30  
Cookies



15 min  
Prep Time



15 min  
Cook Time



30 min  
Total Time

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Baking Sheets, Parchment Paper, Rolling Pin, 2.5 inch Cookie Cutter.

## Tips & Advice

- These cookies can spread a bit when baking so leave some space between each one on the cookie sheet.
- You can make the dough ahead of time, roll it out, cut it into circles and freeze them until you're ready to bake. I actually recommend freezing the circles for an hour before you bake them, the cookies will hold their shape a little better. If you do decide to freeze the cookies ahead of time, add on an extra 2 minutes of baking time.
- Store the leftover cookies in an airtight container at room temperature for about a week. You can also keep them in the fridge for up to 10 days or in the freezer for 3 months.
- If you want that perfectly smooth, rounded look for your cookies, bake them for 10 minutes then pull them out of the oven and set the cookie cutter carefully around the edge of a cookie and move in a circular motion to shape the cookie and smooth the edges, then return them to the oven to finish baking.







# Thumbprint Cookies



Raspberry Thumbprint Cookies are deliciously sweet, with just the right hint of tart, and super simple to make! With just 6 easy ingredients, you can whip up a batch of these faster than you can say Raspberry Thumbprint Cookies.

## Baking Information



24  
Cookies



20 min  
Prep Time



20 min  
Cook Time



1 hr 10 min  
Total Time

## Ingredients

- 1 cup unsalted butter softened
- 1/2 cup powdered sugar
- 2 teaspoons pure vanilla extract could also use almond extract
- 1/8 teaspoon salt
- 2 cups all-purpose flour
- 1/2 cup thick raspberry preserves

## Instructions

1. Prepare baking sheets by lining with parchment paper or silicone mats. In a large bowl, add softened butter and powdered sugar. Using a hand or stand mixer, beat the butter together with the sugar on a high speed until it's light and soft.
2. Once light and fluffy, scrape the sides of the bowl then add vanilla extract and salt. Switch to a medium speed, then gently add the flour to the dough until it is just combined.
3. Form the dough into a ball, cover, and let it chill in the fridge for 30-60 minutes. When ready to bake, preheat oven to 325°F and position your rack in the middle of the oven.



# Raspberry Thumbprint Cookies

## Baking Information



24  
Cookies



20 min  
Prep Time



20 min  
Cook Time



1 hr 10 min  
Total Time

## Ingredients

- 1 cup unsalted butter softened
- 1/2 cup powdered sugar
- 2 teaspoons pure vanilla extract could also use almond extract
- 1/8 teaspoon salt
- 2 cups all-purpose flour
- 1/2 cup thick raspberry preserves

## Instructions Cont.

4. Scoop out a few tablespoons of dough and roll them into about 1 inch balls. Place the dough balls onto the lined baking tray, spaced out evenly. Using the handle end of a wooden spatula, or your finger, make a well in the center of each cookie dough ball. To each cookie well, add a generous amount of raspberry preserves. You can use a small spoon to do this or a piping bag if it's easier.
5. Bake for about 20-25 minutes or until they're golden brown, and they've puffed up. Let the cookies cool on the baking tray for 5 minutes before transferring them to a cooling rack to cool completely.

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Wooden Spatula, Baking Sheets, Parchment Paper, Cooling Rack, Spoon or Piping Bag.

## Tips & Advice

- The dough should be fairly sticky but still firm.
- Make sure the cookie well is deep, but don't poke a hole all the way through. You also don't want the well to be too wide.
- You can use a small spoon to add the raspberry jam or a piping bag if it's easier.
- Once they're completely cooled, you can add an extra dusting of powdered sugar to the cookies if you'd like.





# Sugar Cookie Frosting



A Sugar Cookie Frosting Recipe that hardens forming a perfect sweet crust for your cookie. This is one of the best sugar cookie icings I've ever tasted. Use it on Cut Out Sugar Cookies or any of your favorite roll out cookie recipes!

## Baking Information



18  
Cookies



5 min  
Prep Time



0 min  
Cook Time



5 min  
Total Time

## Ingredients

- 1/2 cup Crisco or other shortening
- 1 tsp vanilla extract
- 4 cups powdered sugar
- 1/4 tsp salt
- 1/4 cup milk
- Food Coloring

## Instructions

1. In a bowl, beat shortening with an electric mixer until light and fluffy. Add one cup of powdered sugar to the shortening and beat until well combined. Add vanilla and salt and mix until well combined.
2. Add in another cup of powdered sugar, and beat until well combined. Add in a small amount of the milk, and mix until combined.
3. Repeat this process with powdered sugar and milk. If thicker frosting is desired add additional powdered sugar, 1/4 cup at a time, beating well after additional powdered sugar. If a thinner frosting is desired, add more milk, 1-2 teaspoons at a time. If desired, add food coloring and mix well. Immediately pipe or spread onto cookies.

# Sugar Cookie Frosting

## Baking Information



18  
Cookies



5 min  
Prep Time



0 min  
Cook Time



5 min  
Total Time

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Piping Bag

## Tips & Advice

- Recipe easily can be doubled or even tripled.
- If you'd like to make your frosting different colors, simply divide the icing into separate bowls before adding your desired food coloring. A few drops of red food coloring with green sprinkles and your sugar cookies are ready for Christmas.
- With this recipe, you can stack and transport your frosted sugar cookies without worrying about the icing smearing.





# Oatmeal Scotchies



Oatmeal Scotchies are one of my all time favorite cookies. There is something absolutely fantastic about the flavor and texture combo in oatmeal scotchies. It doesn't hurt that they are as easy to make as chocolate chip cookies. These are my favorite butterscotch cookies to make when I bake my Christmas cookies.

## Baking Information



36  
Cookies



15 min  
Prep Time



10 min  
Cook Time



25  
Total Time

## Ingredients

- 1 cup butter softened
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 tsp vanilla extract
- 1 3/4 cup all purpose flour
- 1/2 tsp cinnamon
- 1 tsp baking soda
- 1/2 tsp salt
- 3 cups quick cook oats
- 1 1/2 cup butterscotch chips

## Instructions

1. Preheat the oven to 325°F. In a large bowl, cream together butter and sugars until light and fluffy using an electric mixer. Beat in eggs and vanilla. Mix until well combined.
2. In a separate bowl, combine flour, baking soda, salt, cinnamon and oats. Combine the dry mixture, with the wet mixture, and stir until just combined. Fold in butterscotch chips.
3. Line baking sheets with parchment paper & use a large cookie scoop, drop the dough onto the baking sheet, at least 2" apart.
4. Bake for approximately 10 minutes, remove from oven and allow cookies to cool on sheets for at least five minutes or longer. Transfer to a wire rack to allow to cool completely.



## Baking Information



36  
Cookies



15 min  
Prep Time



10 min  
Cook Time



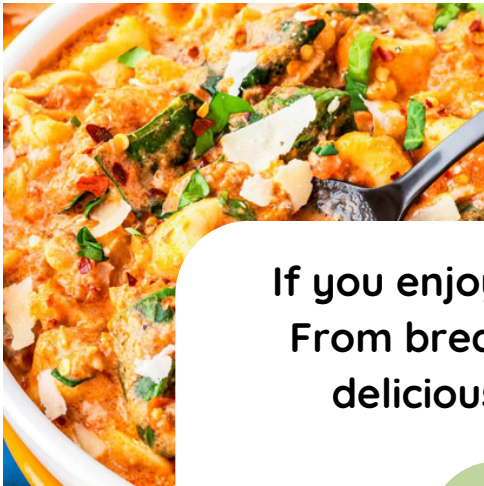
25  
Total Time

## Equipment

- Mixing Bowls, Hand or Stand Mixer, Baking Sheets, Parchment Paper, Cooling Rack.

## Tips & Advice

- If you like a lot of cinnamon, you can go to 1 teaspoon.
- You can use dark or light brown sugar, though this is a great one for dark.
- If you have time to chill your dough after making, prior to baking, for at least an hour, that's great. If not your cookies will still be great, but chilling the dough up to 24 hours before baking is always a great option, just store tightly covered in the fridge after it's all mixed, up!
- Store in an airtight container.



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 delicious and easy recipes for every meal!

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