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Most-Shared Cookie

Recipes

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Cookie Exchange Tips

A cookie exchange is a fun way to share your favorite cookie recipes, sample new ones, and bring a little extra joy to loved ones anytime. These tips and recipes will help make it a successful swap.



1. **Set some guidelines.** Decide how you want to organize your cookie exchange. Invite people at least two weeks before the actual exchange by email or with a special Facebook® group so everyone has enough time to plan and make cookies. Ask your group of friends to include the recipe with their cookies and make everyone aware of any allergies in the group. You could even arrange cookie door deliveries!
2. **Know your numbers.** Give an exact number of cookies to bake so everyone gets a good variety. We recommend everyone bake a dozen cookies per guest. For example, if you have six friends in the exchange, ask each person to bring 72 cookies. But you can adjust to whatever works for your group.
3. **Choose your cookies.** Bake your cookies a day or two before the swap. Select a recipe for cookies that are easy to stack and hold up well to travel. (Skip the meringues.) The recipes in this book are good place to start.
4. **Keep decorations simple.** You can do wonders with chocolate drizzle or sprinkles.
5. **Use gift boxes.** Find pretty cardboard gift boxes and festive ribbon online and share the link with other's taking part. This gives everyone a beautiful way transport their cookies.



















Shortbread Sugar Cookies

MAKES 6-8 cookies

Prep Time: 15 mins Total Time: 30 mins

- ½ cup (125 mL) butter, softened (1 stick)
- ½ cup (125 mL) powdered sugar
- ¼ tsp (1 mL) vanilla extract
- 1 cup (250 mL) all-purpose flour

Writing icing or decorating gel (optional)

1. Preheat the oven to 350°F (180°C).
2. Add the butter, powdered sugar, and vanilla to the mixing bowl. Stir until well blended. Stir in the flour and mix until a dough forms. You may need to use your hands.
3. Move the dough to a well-floured surface. Roll dough out until it's ¼" (6-mm) thick.
4. Lightly dip the cookie cutters into flour and cut out as many cookies as you can. Use a spatula to move the cookies onto a **Cookie Sheet**. Collect the dough scraps and repeat.
5. Bake for 10–12 minutes, or until the edges of the cookies are a light golden brown. Remove the cookie sheet from the oven to a cooling rack and cool. Use the turner to move the cookies to a cooling rack.
6. When the cookies are fully cooled, decorate with icing or gel. (see cook's tips)

Cook's Tips

You can double this recipe to make 12–16 cookies!

For piping flowers or other intricate shapes that you want to hold their form make a frosting-like icing that holds a very stiff peak.

For piping borders, outlining, lettering and details you want to use a medium consistency icing that holds a soft peak and doesn't spread when piped.

It's best to store unused icing in the fridge and let it warm to room temperature before you start decorating.

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Thumbprint Cookies

➤ MAKES 18 cookies

Prep Time: 10 mins Total Time: 20 mins

Basic Cookie Dough

- 1 stick butter (125 mL), softened and cut into small pieces
- ¼ cup (60 mL) packed brown sugar
- 1 egg yolk
- 1 tsp (4 mL) vanilla
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) flour

Granulated sugar

1. Preheat oven to 350°F (180°C). Line a **Cookie Sheet** with a **Reversible Silicone Baking Mat** with the small circles facing up.
2. Mix the butter and brown sugar in a **Manual Food Processor** until creamy. Add egg yolk and vanilla; process until combined.
3. Add salt and flour; process until soft dough forms.
4. Using **Small Scoop**, drop 18 level scoops of dough onto small circles on baking mat. Press the back of scoop into the dough to make wells, dipping back of scoop in sugar to prevent sticking. Bake 9–11 minutes (15–17 minutes for stoneware) or until the edges begin to brown.
5. Prepare filling and topping (see chart).
6. Remove the Cookie Sheet from the oven and transfer the cookies to a **Stackable Cooling Rack**.
7. Fill and top cookies. Let stand until filling and topping have set.

Cookie	Filling	Topping
Caramel	Microwave 10 caramel candies and 2 tbsp (30 mL) milk for 1-1 ½ minutes, stirring every 30 seconds until melted and smooth.	After the caramel cools in the cookie, sprinkle with powdered sugar.
Candy Cane	Microwave ½ cup (125 mL) semi-sweet or white chocolate morsels on HIGH 1 minute, stirring every 30 seconds or until melted.	Sprinkle with crushed candy canes or peppermint candies.
Hazelnut Pecan	¼ cup (60 mL) chocolate hazelnut spread (such as Nutella®).	Top with one pecan half.
Snowflake	Microwave ½ cup (125 mL) white chocolate morsels on HIGH 1 minutes, stirring every 30 seconds or until melted.	Sprinkle with blue sugar crystals.
Raspberry Jam	¼ cup (60 mL) raspberry jam (or any jam of your choice).	After the jam sets in the cookie, sprinkle with powdered sugar.
Chocolate Cherry	Microwave ½ cup (125 mL) semi-sweet chocolate morsels on HIGH 1 minute, stirring every 30 seconds or until melted.	Top with one maraschino cherry (patted dry) and drizzle with additional melted chocolate.



Celebration Cookies

MAKES 3 dozen

Prep Time: 5 mins Total Time: 25 mins

- ½ cup (125 mL) granulated sugar
- ¾ cup (175 mL) sweetened dried cranberries
- ½ cup (125 mL) white or semi-sweet chocolate morsels
- ¾ cup (175 mL) packed brown sugar
- 1 ½ cups (375 mL) all-purpose flour
- ½ tsp (2 mL) baking powder
- ½ tsp (2 mL) baking soda
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) quick or old-fashioned oats
- ½ cup (125 mL) pecan or walnut halves, coarsely chopped
- 1 ½ sticks butter or margarine, softened (¾ cup/175 mL)
- 2 eggs
- 1 tsp (5 mL) vanilla

1. Preheat oven to 375°F (190°C). In a **Small Batter Bowl**, add granulated sugar, cranberries, chocolate morsels, brown sugar, flour, baking powder, baking soda, salt, oats, and pecans.
2. In a large bowl, combine the butter, eggs, and vanilla and mix until well blended.
3. Add the cookie mix to the butter mixture. Mix until well blended.
4. Using the **Medium Scoop** to drop 12 level scoops of dough, 2" (2.5 cm) apart, onto the **Rectangle Stone**. Flatten the dough slightly using the back of scoop. Bake 13–15 minutes or until the edges are golden brown.
5. Cool for 5 minutes on the stone, then remove the cookies to a cooling rack.

Cook's Tip

Turn this recipe into a gift. In a Small Batter Bowl, layer the ingredients as follows, gently patting each layer before adding the next ingredient: granulated sugar, cranberries, chocolate morsels, brown sugar, flour, baking powder, baking soda, salt, oats and pecans. Cover the bowl with the lid. Attach the preparation directions starting at Step 2 and give it as a gift.

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All-Occasion Cookies– Original and Gluten-Free

➤ MAKES 2 dozen

Prep Time: 45 mins Total Time: 1 hour

Original

- 4 sticks butter (2 cups/500 mL) (do not substitute)
- 1 pkg (15.25–16.5 oz. or 461 g) white cake mix
- 2¾ cups (675 mL) flour

Gluten-Free

- 3 sticks butter (1 ½ cups/375 mL) (do not substitute)
- 1 pkg (15.25–16.5 oz. or 461 g) gluten-free yellow cake mix
- 2¾ cups (675 mL) gluten-free flour (see cook's tip)
- 1 egg

1. Preheat the oven to 350°F (180°C). In a **Classic Batter Bowl**, microwave 2 sticks of the butter, uncovered, on HIGH for 2–3 minutes or until it's melted. Slice the remaining butter into small pieces; add to the melted butter. Let it stand 3–5 minutes or until softened.
2. In a large mixing bowl, whisk the cake mix and flour; blend well.
3. Whisk the butter until it's very smooth. Pour the butter (and egg for the gluten-free version) into the dry ingredients; mix to form a smooth dough. Divide the dough into 3 portions. Cover the dough with plastic wrap; refrigerate for 30 minutes (do not refrigerate overnight.)
4. Generously flour the **Pastry Mat**. Remove one portion of the dough; roll it out evenly to ⅛" (3-mm) thickness, adding additional flour as needed.
5. Cut the dough with the (3"/7.5-cm) *Biscuit Cutter* and place the dough 1" (2.5 cm) apart on a metal **Cookie Sheet** or a **Rectangle Stone**. Repeat with the remaining dough.
6. Bake for 10–12 minutes (15–17 minutes for stoneware) or until the cookies are a very light golden brown. Remove from the oven; cool 3 minutes on the cookie sheet. Remove to the **Stackable Cooling Rack** to cool completely.

Cook's Tips

For best results, look for a gluten-free flour that includes white rice flour, xanthan gum, or guar gum in the ingredients.

To decorate with a flooding technique or wet-on-wet decorating, you want the thinnest icing for filling in areas that have been outlined with piping icing (medium consistency).

Try Marbling! After covering a cookie with a fairly fluid icing, immediately pipe spaced lines in a contrasting color over the first layer using a piping bag fitted with a fine writing tip or a sturdy sandwich bag with one tiny corner snipped off. Use a toothpick to draw across the lines to marble the colors and create a geometric design. (It's a bit easier to start in the middle.) You can also draw through the lines working from the bottom to the top, or draw downward with one line, then upward with the next.



Pecan Tassies

➤ MAKES 2 dozen

Prep Time: 10 mins Total Time: 35 mins

Tart Shells

- ½ cup (125 mL) butter or margarine, softened
- 3 oz. (90 g) cream cheese, softened
- 1 cup (250 mL) all-purpose flour

Filling

- 2 tbsp (30 mL) butter or margarine, melted
- ¾ cup (175 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla
- 1 cup (250 mL) pecan halves, finely chopped

Powdered sugar (optional)

1. Preheat the oven to 350°F (180°C). For the tart shells, beat the butter and cream cheese in a **Classic Batter Bowl** until well blended. Add the flour; mix until a soft dough forms.
2. Using the **Small Scoop**, shape the dough into 1" (2.5-cm) balls. Place the dough balls into the ungreased cups of the **Mini Muffin Pan**. Dip a tart tamper in the flour, and press into the dough with even pressure until the dough rises slightly above the rim of the pan.
3. For the filling, place the butter in a **Small Batter Bowl**; microwave for 30 seconds or until melted. Stir in the brown sugar, egg, and vanilla. Finely chop the pecans using the **Food Chopper;** add them to the batter bowl contents and mix well.
4. Using the scoop, fill each tart shell with a level scoop of the filling (do not overfill). Bake for 20–25 minutes or until the cookies are light golden brown. Remove the pan from the oven, and let the cookies cool in the pan for 3 minutes. Remove the cookies from the pan to a **Stackable Cooling Rack** and let them cool completely. Sprinkle with powdered sugar, if desired.

Cook's Tips

Butter will provide the best flavor when making these rich, miniature tarts.

The **Powdered Sugar Shaker** is ideal for sprinkling powdered sugar over baked goods for a pretty finishing touch.

To store the tarts, cool completely, then place them in a tightly covered container. For longer storage, freeze up to one month. To thaw, let the tarts stand at room temperature. You may want to sprinkle the tarts with additional powdered sugar before serving.



Praline Cookies

➤ MAKES 2 1/2 dozen

Prep Time: 5 mins Total Time: 20 mins

- ½ cup (125 mL) butter or margarine
- ½ cup (125 mL) packed brown sugar
- ½ cup (125 mL) sugar
- 1 egg, lightly beaten
- 1½ cups (375 mL) all-purpose flour
- 1½ tsp (7 mL) vanilla
- 1½ cups (375 mL) chopped pecans

Powdered sugar

1. Preheat the oven to 375°F (190°C). Microwave the butter in a **Classic Batter Bowl** for 40–45 seconds or until the butter is melted. Add the sugars, egg, flour, and vanilla and mix well. Add the pecans and mix well.
2. Using a **Small Scoop**, drop the dough 2" (5 cm) apart onto a **Rectangle Stone**. Bake for 12–15 minutes. Cool for 2 minutes and remove to a **Stackable Cooling Rack**. Cool slightly. Sprinkle with powdered sugar.

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Chocolate-Almond Tartlets

MAKES 2 dozen

Prep Time: 10 mins Total Time: 20 mins

- ½ cup (125 mL) sliced almonds
- 12 cream-filled vanilla sandwich cookies
- 2 tbsp (30 mL) powdered sugar
- 2 tbsp (30 mL) butter, melted
- ½ tsp (5 mL) almond extract
- 24 milk chocolate candy kisses, unwrapped

1. Preheat oven to 350°F (180°C). Finely process almonds in **Manual Food Processor**. Remove 2 tbsp (30 mL) and set aside in for garnish in **1-cup (250-mL) Prep Bowl.**
2. Break cookies into pieces; finely process. Add powdered sugar to processor; process until thoroughly combined. Add butter and extract; process until evenly mixed.
3. Spray wells of **Mini Muffin Pan** with nonstick cooking spray. Using a 1 tbsp (15 mL) measuring spoon, evenly distribute cookie mixture into wells of pan. Press tops using **Mini Tart Shaper**.
4. Bake 6–8 minutes or until tartlet shells are golden brown. Remove from oven to **Stackable Cooling Rack**; cool 3 minutes. Use the **Cake Tester & Releaser** to release shells from pan to serving platter.
5. Top each tartlet shell with 1 chocolate candy kiss. Let stand 2–4 minutes to let chocolate soften. Gently press chocolate into shells and sprinkle with reserved 2 tbsp (30 mL) chopped almonds.

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