



# The Great Statewide COOKIE EXCHANGE Recipes

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The doorbell rings in December, and the fortunate will find a friend at the threshold bearing a gift of homemade treats. The sharing of Christmas cookies is a time-honored and deliciously old-fashioned holiday ritual that we hope never falls out of favor.

It was in the spirit of that sweet tradition that we called upon our *Missouri Life* ambassadors to recruit talented home bakers in their counties to send us their favorite Christmas cookies. We weren't looking for the perfection found in professional bake shops, although many of these bakers have the skills to turn pro. Our aim was to collect homemade cookies that would have starring roles in those gift boxes and tins passed between family, neighbors, coworkers, and friends. The result was a deluxe assortment of flavorful goodies from around the state, each accompanied with a recipe and a story about why that cookie holds a revered place in their baking repertoire.

We hope you will find cookies here that lure you into the kitchen for some holiday baking. Somewhere between the measuring and stirring and baking, you may find yourself filled with the joy of the season. Once the cookies have cooled, tuck them inside fancy little boxes adorned with ribbons and tags, then go out and share glad tidings and delectable treats with those you love.

## SHAPED

**Strawberry Marzipan** p.4

**Bess Truman's  
Coconut Cookies** p.5

**Mexican Tea Cookies** p.6

**Peppermint Hot Chocolate  
Cookies** p.7

**Grandma's Sugar Cookies** p.8

**Serinakaker** p.9

**Chocolate Mint Cookies** p.10

**Wedding Cookies** p.11

**Cocoons** p.12

**Molasses Crinkles** p.13

## DROP

**Jeannine's Christmas Cookies** p.15

**Jen's Monster Cookies** p.16

**Ginger Balls** p.17

**Cranberry Oatmeal White  
Chocolate Chip Cookies** p.18

**Christmas Cranberry Cookies** p.19

**Apple Oatmeal Cookies** p.20

## ROLLED

**Roll Out Sugar Cookies** p.22

**Sugar Cookie Cutouts** p.23

**Linzer Cookies** p.24

**Grandma DeLuca Cookies** p.25

**Diane's Sugar Cookies** p.27

**The Best Sugar Cookies** p.28

**Kiffles** p.29

**Piparkukas** p.30

## BAR

**Graham Cracker Brownies** p.32

**Pecan Pie Bark** p.33





# SHAPED

## COOKIES





- 1 (14 ounce) can sweetened condensed milk
  - 1 cup walnuts, chopped
  - 2 cups shredded coconut
  - 1 (6 ounce) package strawberry flavored Jell-O
- Coarse red decorator's sugar

Combine all the ingredients in food processor and blend until the mixture is smooth and easily shaped. Cover mixture with plastic wrap and place in the refrigerator overnight. The next day, form mixture into strawberry shapes. Roll in decorator's sugar and top with a plastic strawberry hull (available at Amazon.com or baking supply shops).

## **Strawberry Marzipan**

Contributed by Sandy Selby, *Missouri Life* editor-in-chief

*Sandy says, "My mom loved making these strawberries because they added bright sparkle to her cookie boxes. The plastic hulls used to decorate them are reusable. Woe to any family member who carelessly discarded one."*





- ½ cup butter (1 stick)
- 1 cup sugar
- 1 egg
- ¼ cup milk
- ½ cup sweetened coconut
- 2 cups flour
- 1 teaspoon baking powder

Cream together the butter and sugar. Add the egg, milk, and coconut. Gradually add the flour and baking powder. Roll thin and bake in a quick oven.

**Contributor's Note:** *I had trouble rolling out the cookie dough and moving the cutout cookie from the pastry cloth to the cookie sheet. To solve this, I refrigerated the dough for 15 minutes, then used a tablespoon to remove the dough, which I shaped into a ball. I placed the ball on a parchment-lined cookie sheet and pressed down on it with the bottom of a floured glass to flatten the cookie to the thin description in the original recipe. I baked the cookies at 375 degrees for 6-8 minutes. I let the cookies remain on the cookie sheet for 5 minutes, then removed the cookies and placed them on a cooling rack.*

Makes approximately 4 dozen.

### **Bess Truman's Coconut Cookies**

Contributed by Doris Malone, Union (Franklin County)

*Doris says, "I like using vintage recipes. I found this recipe at the US Department of Interior National Park Service website and was excited to find a copy written in Mrs. Truman's own handwriting. I chose the buttercream frosting because my granddaughter Katelyn and I have been using that recipe since she started making cookies with me when she was three years old."*

### **Doris & Katelyn's Buttercream Frosting**

- ⅓ cup butter, softened
- ¼ cup milk
- 1 pound powdered sugar
- ½ teaspoon vanilla

Beat all ingredients with a mixer until smooth. Add food coloring or cocoa for color.



- 1 cup butter, softened
- ¼ cup powdered sugar, plus extra for garnish
- 2 teaspoons vanilla extract
- 1 tablespoon water
- 2 cups all-purpose flour
- 2 cups chopped pecans

Preheat oven to 350 degrees. In a large bowl, combine butter and powdered sugar. Beat with an electric mixer on medium speed until well-blended. Beat in vanilla, water, and flour. Stir in pecans. Shape dough into one-inch balls and arrange on ungreased baking sheets. Bake for 20 minutes. Cool on wire rack. When cool, roll cookies in sifted powdered sugar. Makes approximately 3 dozen.

## **Mexican Tea Cookies**

Contributed by Marilyn Adkins, Boonville (Cooper County)

Cooper County Ambassador Misty Langston says, *“Since 2011, Mexican Tea Cookies have graced the cookie trays for the Boonville Women’s Club Annual Christmas Cookie Sale, which is the brainchild of Marilyn Adkins. She started the annual cookie sale to raise money for scholarships for female Boonville High School graduates. In 2021, the club raised \$5,148 in cookie sales and gave four scholarships.”*





## Peppermint Hot Chocolate Cookies

Contributed by Christa Bell, Higginsville (Lafayette County)

*Christa says, “This cookie recipe was inspired by Christmas, peanut butter blossoms, and the love for all things peppermint at Christmastime. No one in our family was really ever a baker, but it is something I have taught myself through trial and error over the years. I typically bake every Thursday and share treats at work on Fridays.”*

½ cup unsalted butter (1 stick)  
1 ½ cups semisweet chocolate chips  
1 ½ cups brown sugar, packed  
3 large eggs  
2 teaspoons vanilla extract  
1 ½ cups flour  
Pinch of salt  
1 ½ teaspoons baking powder  
¼ cup unsweetened cocoa powder  
1 cup granulated sugar  
Large Kraft Jet-Puffed marshmallows  
Hershey’s Candy Cane Kisses

In a saucepan, melt the butter and semisweet chocolate chips over low heat until smooth. With a hand mixer, combine in a separate bowl the brown sugar, eggs, and vanilla until blended. Add the cooled (can be warm, just not hot) chocolate mixture and mix until combined. Add the flour, salt, baking powder, and cocoa powder, and mix until combined. Cover the dough and chill until firm (about 20 minutes).

Preheat the oven to 325 degrees. Line baking sheets with parchment paper. Form dough into golf ball-size balls, then roll in granulated sugar until coated. Bake for 12 minutes, remove from the oven, and top with marshmallow. Press into the cookie slightly. Bake for an additional 3 minutes. Remove from the oven and cool for about 2 minutes, then top with Candy Cane Kiss. Press lightly into the marshmallow.

Store in an airtight container when cooled. Makes approximately 3 dozen cookies.



- ½ cup shortening
- ½ cup butter or margarine
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 3 cups flour
- 2 teaspoons cream of tartar
- ½ teaspoon salt
- 1 teaspoon baking soda

Preheat oven to 350 degrees. Cream together shortening, butter, eggs, sugar, and vanilla. In separate bowl, stir together flour, cream of tartar, salt, and baking soda. Add dry mixture to cream mixture and work together like pie dough. Form into balls and press flat with a glass dipped in sugar. Place on baking sheet and bake for 10 minutes or until lightly browned. Makes approximately 4 dozen.

## **Grandma's Sugar Cookies**

Contributed by Cindy Harrell, Sikeston (Scott County)

*Cindy says, "This is my grandmother's recipe and a very old recipe. My grandmother died when I was eight years old. We always had these cookies at Christmastime, and I always think of her when I make these cookies. I use butter instead of margarine, so I adjusted the recipe. I added a little red sugar sprinkle, but these cookies are great just the way Grandma used to make them."*





## Serinakaker

Contributed by Cheryl Keeton, Plato (Texas County)

Cheryl says, *“Although I’ve lived in Missouri for 23 years and Texas County for almost 20, my Minnesota traditions are a large part of our holiday traditions. Minnesota is largely Scandinavian, and Norwegian is the dominant ancestry on my mother’s side. We had many sweets and treats from Norway during the Christmas season. Serinakaker, or Serina Cookies, are a traditional Norwegian holiday cookie. The first mention of this cookie dates to 1845. The origin is unknown, but a woman named Serina was probably the one who penned the recipe. The Serinakaker is made with a lot of butter and reminds me of Missouri’s own Ooey Goey Butter Cake.”*

- 2 ¼ cups all-purpose flour
- ¾ cup powdered sugar
- 2 teaspoons vanilla sugar (sugar mixed with several drops of vanilla)
- 1 tablespoon baking powder
- ¼ teaspoon salt
- ½ cup (1 stick) plus 6 tablespoons butter, cold
- 1 egg
- 1 slightly beaten egg white (for brushing)
- Pearl sugar or slivered almonds (placed on top of cookies before baking)

Mix the dry ingredients, including flour, powdered sugar, vanilla sugar, baking powder, and salt. Chop the cold butter into cubes and add it to the dry ingredients. Crumble the mixture with your hands (or a stand mixer) until it forms small crumbs, like coarse sand. Beat the egg in a separate bowl for about 30 seconds and add to the butter/flour mixture. Mix until the dough comes together but don’t overwork. Roll the dough into a log, wrap, and place in refrigerator for about an hour.

Preheat oven to 350 degrees. Remove dough from refrigerator, slice off small sections of the dough and roll them into small balls (about ¾-inch in diameter) in your hands. Place the dough balls on a cookie sheet and flatten with a fork, the bottom of a glass, or the palm of your hand. Brush with egg white and sprinkle pearl sugar or slivered almonds on top.

Bake for about 10 minutes until the bottom is very slightly brown. Do not overbake. Remove from the oven and cool completely before storing. Makes 40 cookies.



## Chocolate Mint Cookies

Contributed by Sharon Catron, St. Joseph (Buchanan County)

Sharon says, “As a woman with five kids and four grandkids, I’ve made dozens of different types of cookies through the years. I always have homemade cookies in my freezer and my grandkids know to go to the freezer for cookies. Because of this, they gave me the name ‘Cookie’ instead of Grandma. I asked all my kids what their favorite Christmas cookie was, and they all said the Chocolate Mint Cookie. This cookie combines their love of chocolate and the Christmas feeling you get with mint.”

12 tablespoons of salted butter  
1 ½ cups brown sugar, packed  
2 tablespoons of water  
2 cups of semisweet chocolate chips  
2 ½ cups all-purpose flour  
1 ¼ teaspoons baking soda  
2 large eggs  
45-47 Andes mints, unwrapped  
Hard peppermint candy, crushed

Combine butter, sugar, and water in a medium saucepan and cook over low heat, stirring occasionally until the butter is melted. Add chocolate chips and let sit for 30 seconds, then stir until the chips are melted. Turn off the heat. Transfer mixture to a bowl and let cool for 10 minutes. Whisk the flour and baking soda in a second bowl. Add eggs to the bowl with the chocolate mixture and mix immediately until smooth. Add flour mixture to the chocolate and egg mixture in 3 additions, mixing after each addition. Do not overbeat. Cover bowl with plastic wrap and chill in refrigerator for an hour.

Preheat oven to 350 degrees. Line baking sheets with parchment paper. Roll dough into 1-inch balls and space 2 inches apart on greased or parchment-lined cookie sheets. Bake until set for 7 to 9 minutes, rotating pans during baking. Immediately place 1 Andes Mint on center of cookie and let soften, then spread the melted candy over the tops of the cookie and sprinkle with crushed peppermint. Transfer cookies to a wire rack and let cool. Makes approximately 3 dozen.





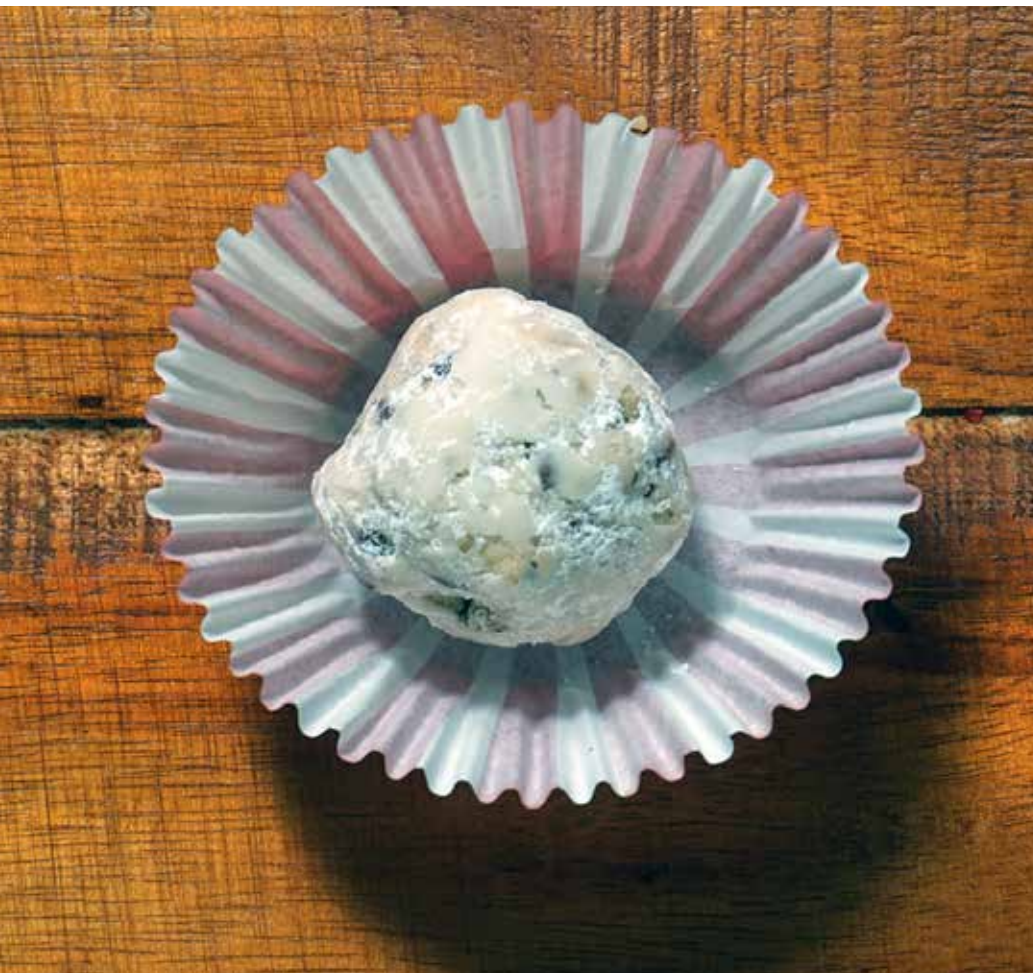
- 1 cup butter, softened (2 sticks)
- ¼ cup powdered sugar
- 2 teaspoons vanilla extract
- 1 tablespoon water
- 2 cups all-purpose flour
- 2 cups chopped pecans
- Garnish: powdered sugar, sifted

Preheat oven to 300 degrees. In a large bowl, combine butter and powdered sugar. Beat with an electric mixer on medium speed until well-blended. Beat in vanilla, water, and flour. Stir in pecans. Shape dough into one-inch balls and arrange on ungreased baking sheets. Bake for 20 minutes. Cool on wire rack. When cool, roll cookies in powdered sugar. Makes approximately 3 dozen.

### **Wedding Cookies**

Contributed by Julie Gillpatrick Pace, Kansas City (Clay County)

Clay County Ambassador Jeff Smith says, “Julie shared this recipe because it brought back memories of family and assisting her mom with making them for family events, especially Christmas. They are often called Italian Wedding Cookies, but in Julie’s Scotch-Irish home, they are just called Wedding Cookies. With being small, dense, and having great flavor, they make a perfect cookie for shipping to friends and family during the holidays.”



- 2 ½ cups flour, sifted
- 2 heaping tablespoons powdered sugar
- 2 teaspoons vanilla
- ½ pound (2 sticks) butter (do not substitute margarine)
- 1 cup chopped pecans.
- 1 cup powdered sugar, sifted, for coating

Preheat oven to 325. With your hands, mix all ingredients until well-combined. Shape dough into small ball. Bake for 35 minutes. Sift 1 cup powdered sugar and roll Cocoon in sugar as soon as they come out of the oven. Makes approximately 3 dozen.

## **Cocoons**

Contributed by Cookie Hawkins, Buffalo (Dallas County)

*Cookie says, “The sights, sounds, and smells of the season can bring back memories. Evergreens, fragrant candles, homemade fudge, and great-tasting cookies are some of my favorites. My husband’s Aunt Gladys always made these cookies.”*





$\frac{3}{4}$  cup butter (1  $\frac{1}{2}$  sticks)  
1 cup sugar  
 $\frac{1}{4}$  cup molasses  
1 egg  
2  $\frac{1}{4}$  cups all-purpose flour  
2 teaspoons baking soda  
2 teaspoons cinnamon  
1 teaspoon sea salt  
 $\frac{1}{2}$  teaspoon ground ginger  
 $\frac{1}{4}$  teaspoon nutmeg  
8 ounces white chocolate, divided

Sugar (for coating)  
Sprinkles

Beat butter, sugar, and molasses until fluffy. Mix in egg. Add dry ingredients and mix until just combined. Chop 4 ounces of white chocolate and stir in. Scoop with medium scoop onto tray and refrigerate for at least 2 hours or overnight.

Preheat oven to 350 degrees. Roll each ball in sugar and place on a sheet pan with parchment paper or a silicone baking mat. Bake 13 to 15 minutes, turning the pan halfway through baking. Let cool completely. Once cooled, melt remaining white chocolate, and dip or drizzle the cookies. Immediately top with sprinkles. Let cool and firm up. Makes 3-4 dozen.

## **Molasses Crinkles**

Contributed by Meredith Slavik, Kansas City (Platte County)

Meredith says, *“The cookie that screams Christmas to me is Molasses Crinkles. I have so many memories of my mom baking these every year of my childhood. I love everything about them—the crispy sugar crust, the soft interior, and the warmth of the spices on your tongue. I add white chocolate and colorful sprinkles when I make them for family and friends. I know someday my little ones will make them for their own children.”*



# DROP COOKIES







- 2 pounds dates, chopped
- ½ pound red candied cherries, chopped
- ¼ pound green candied pineapple, chopped
- ¼ pound yellow candied pineapple, chopped
- 1 pound pecans, chopped
- 2 ½ cups flour
- 1 cup softened butter (2 sticks)
- 1 cup sugar
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 teaspoon baking soda
- 2 eggs

Preheat oven to 350 degrees. Stir together the chopped dates, candied fruit, and pecans. Add flour and stir gently until fruit is coated. In a separate bowl, cream together the butter and sugar, then add the remaining dry ingredients, followed by the eggs. Beat until smooth. Fold the creamed mixture into the fruit and mix with a spoon until well combined. Drop by rounded teaspoonfuls onto a greased or parchment-lined baking sheet. Bake for approximately 10 minutes or until lightly browned. Don't overbake. This recipe makes up to 16 dozen cookies.

## **Jeannine's Christmas Cookies**

Contributed by Sandy Selby, *Missouri Life* editor-in-chief

Sandy says, “This gem was the foundation for my mom’s much-loved Christmas cookie boxes. A single recipe can make up to 16 dozen. It’s up to the baker to decide how large to make the cookies, but Mom made them bite-sized so they would tuck into a little candy cup.”



**Contributor's Note:** *This flourless recipe can be made gluten-free by using gluten-free oatmeal.*

- ½ cup butter (1 stick)
- 1 cup sugar
- 1 cup brown sugar
- 3 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking soda
- 1 ½ cups peanut butter
- 4 ½ cups oatmeal
- ¼ pound (4 ounces) chocolate chips
- 4 ounces M&Ms (choose colors for the season)

Preheat oven to 350 degrees. Mix ingredients in order. Using an ice cream scoop, drop on parchment paper and flatten. Bake for 10 minutes. Do not overbake. Cool on the cookie sheet. Makes 2 to 4 dozen.

## **Jen's Monster Cookies**

Contributed by Jennifer Junker, Warrenton (Warren County)

Warren County Ambassador Julie Costello says, “*Jen's Monster cookies have become a highly requested treat by friends and family over the years. These hearty cookies made their debut in high school home economics class and have continued to be a favorite. There's always a special spot on top of the fridge for Jen's Cookies.*”





- ¾ cup shortening (may use part butter)
- 1 cup sugar, plus more for rolling
- 1 egg, beaten
- 4 teaspoons molasses
- 2 cups flour
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 1 teaspoon ginger
- 2 teaspoons baking soda

Preheat oven to 350 degrees. Cream together the shortening and sugar until fluffy. Add the beaten egg and molasses. Combine the dry ingredients by stirring or by sifting. Add to the first mixture and blend together.

Shape dough into 1-inch diameter balls. (Contributor's Note: I use a small scoop to keep the cookies more uniformly sized.) Roll each ball in sugar and place on cookie sheet at least 2 inches apart. Bake for 10 to 15 minutes. Allow to cool on the sheet a bit before removing to rack. Makes approximately 3 dozen.

## **Ginger Balls**

Contributed by Sharon Hayden, Maryville (Nodaway County)

Sharon says, *“This is a recipe my mother and her mother, my Grandma Pedersen, made for our family, more so at Christmas. The cookie is soft, not a ginger snap. I personally have not done this, but if not rolled in the sugar before baking, these cookies can be iced and decorated for the holidays.”*



- $\frac{2}{3}$  cup butter or margarine, softened
- $\frac{2}{3}$  cup brown sugar
- 2 large eggs, room temperature
- 1  $\frac{1}{2}$  cups old-fashioned oats
- 1  $\frac{1}{2}$  cups flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1  $\frac{1}{4}$  cups dried cranberries
- $\frac{2}{3}$  cup white chocolate chips
- 1 cup English walnuts or pecans, chopped (optional)

Preheat oven to 375 degrees. Using an electric mixer, beat butter or margarine and brown sugar together in a medium bowl until light and fluffy. Add eggs, mixing well. Combine oats, flour, baking soda, and salt in a separate bowl, then add to butter mixture in several additions, mixing well after each addition. Stir in dried cranberries and white chocolate chips. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until golden brown. Remove from cookie sheets and let cool on wire rack. Makes approximately 2  $\frac{1}{2}$  dozen cookies.

**Contributor's Note:** *This is the official recipe; however, I like to double the recipe and add chopped English walnuts or pecans, and I use butter-flavored Crisco instead of the butter or margarine.*

## **Cranberry Oatmeal White Chocolate Chip Cookies**

Contributed by Joyce Stewart, Cuba (Crawford County)

Joyce says, “My first experience with this recipe was when our youth group at the Methodist church in Cuba layered the ingredients into quart jars and sold the jars as a money-making project. I loved the recipe and have used it many times. I sometimes call it the Breakfast Cookie because it is ‘healthy’—not much sugar or shortening, and with oats, fruit, chocolate, and nuts. It doesn’t get much better than that!”





- ½ cup butter, softened (1 stick)
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 egg
- 2 tablespoons orange, pineapple, or mango juice
- 3 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ¼ cup milk
- 2 ½ cups fresh cranberries (must be fresh), chopped
- 1 cup white chocolate chips
- 1 cup walnuts, chopped

Preheat oven to 375 degrees. In large bowl, cream butter and sugars for five minutes. Beat in egg and juice. In another bowl, whisk flour, baking powder, salt, and baking soda. Add to cream mixture, alternating with milk. Begin and end with flour mixture, Add cranberries, chocolate chips, and walnuts. Mix well. Drop by heaping teaspoonfuls on baking sheet. Bake for 10 to 12 minutes. Cool. Makes approximately 5 to 6 dozen.

## **Christmas Cranberry Cookies**

Contributed by Cindy Merx, Potosi (Washington County)

*Cindy says, “As kids in 4-H, my uncle, brother, sister, and cousins all had steers. I would help them but had no interest in having my own. Instead, I was inside at Grandma’s ... baking cookies. I would take Grandma’s recipes and play with them. This is how the Christmas Cranberry Cookies came about, and actually used what Grandma had in her cupboard.”*



- 1 apple, shredded
- ½ cup butter (1 stick), plus  
1 tablespoon for  
cooking apple
- ½ cup applesauce
- ⅔ cup brown sugar
- 1 teaspoon vanilla
- 2 cups old-fashioned oats
- ¾ cups flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon cinnamon

Cook apple in a tablespoon of butter until soft. In a mixing bowl, mix butter, applesauce, sugar, and vanilla. In a separate mixing bowl, mix all dry ingredients together. Mix the dry ingredients in with the wet ingredients until well-combined. Fold in the apples. Cover batter and refrigerate overnight.

Preheat oven to 350 degrees. Scoop 3-ounce balls onto a cookie sheet and bake for 12 to 15 minutes. Let cool. Makes approximately 2 dozen.

## **Apple Oatmeal Cookies**

Contributed by Jamie Launius, Desloge (St. Francois County)

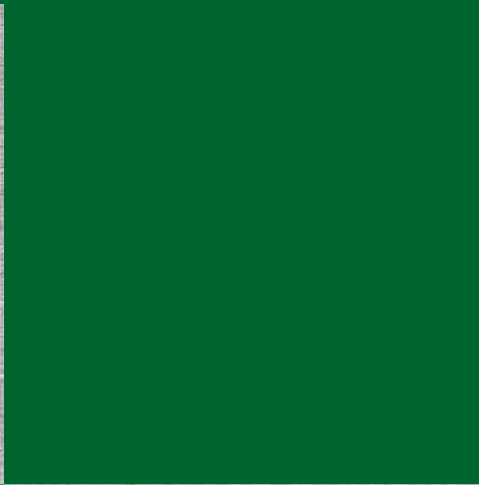
*Jamie says, “I have been a baker/cake decorator for eight years now. I followed my dream and opened a store (Lou Lou’s Cakes) in November 2021. What is a storefront bakery without the very best selection of cookies out there? My favorite cookie is an oatmeal raisin, or at least it was. Not a lot of people care for raisins, but I knew I had to have some kind of oatmeal cookie in my store. I wanted to make something different and thought, ‘What about apples?’ After some trial and error, I came up with this lovely cookie recipe. It is the yummiest and chewiest oatmeal cookie you have ever had. Turns out it was the ‘no-bake look’ that draws people in, even though this is a baked cookie.”*





# ROLLED

## COOKIES





- 1 cup (2 sticks) margarine, softened
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup powdered sugar
- 1 egg
- $\frac{1}{2}$  teaspoon vanilla extract
- 2  $\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon cream of tartar
- $\frac{1}{4}$  teaspoon salt

Blend together margarine and sugars, then egg and vanilla. Do not beat; just blend slowly.

Mix dry ingredients, then add to sugar mixture. Blend just until dry ingredients are incorporated. Over-mixing produces a tough cookie. Use a good quality margarine—no butter!

Roll dough out on a floured board to desired thickness, incorporating flour on the board as you go. Cut into desired shapes. Bake on a cookie sheet for 12 minutes in a 350-degree preheated oven. Do not overbake. Makes 2 to 3 dozen, depending on size of cutter.

## **Roll Out Sugar Cookies**

Contributed by Roxy Viebrock, Cole Camp (Benton County)

*Roxy says, “This is a really old recipe I found in a Lutheran Women’s cookbook from years ago. It’s my go-to sugar cookie recipe for all occasions. It serves me well when many cookies are needed. They’re best when iced with a simple buttercream icing, which adds some sweetness since the cookies themselves are not overly sweet.”*





## Sugar Cookie Cutouts

Contributed by Leza Dorrance-Olsen, Blue Springs (Jackson County)

*Leza says, “I have always loved Christmas. It was, and still is, one of the most exciting parts of the year for me, not only because it is Christ’s birthday, but also because Christmas Day is my birthday! One of the things I look forward to the most is getting to bake these special sugar cookies from a handed-down recipe, with handed-down cookie cutters, with my mother and grandmothers every single year.”*

- 1 cup butter (2 sticks)
- 1 cup sugar
- 1 large egg
- 1 tablespoon vanilla extract
- 2 tablespoons orange juice
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder

### FROSTING

- ⅓ cup butter, softened
- 3 cups powdered sugar
- 1 teaspoon vanilla extract
- 1-2 tablespoons milk

Cream the butter and sugar together in a large bowl. Beat at medium speed until creamy. Add the egg and beat until well-combined, then add the vanilla and orange juice and beat for 30 seconds.

**Contributor’s Note:** *I like vanilla bean paste instead of vanilla extract. It gives a richer flavor, or ½ almond extract and ½ vanilla. It just offers a different spin on the flavor!*

Using a sifter, sift the flour and baking powder into the wet mixture and then using the paddle attachment on the mixer, beat until well-combined. Form dough into two equal balls, wrap in plastic and place in the refrigerator for two hours.

Preheat oven to 350 degrees. Roll out dough onto a lightly floured surface until the dough is about ⅓-inch thick. Cut with cookie cutters into desired shapes and place on a baking sheet. Bake for around 8 minutes (this may vary depending on your oven). Remove from oven and let cool.

For the frosting, combine the butter, powdered sugar, and vanilla in a small bowl. Beat on low speed, adding enough milk for desired spreading consistency. You can add food coloring to get the desired colors you like. Put different colored frosting in sandwich or piping bags. Cut off the tip of the bag and pipe the desired amount and design onto your cookies. Makes approximately 2 dozen, depending on cutter size.



## Linzer Cookies

Contributed by Sylvia Chloupek, Maryville (Nodaway County)

Sylvia says, “Linzer cookies are traditional European pastries named after the Austrian city of Linz. They are made from a kind of shortbread featuring decorative cutouts that reveal the kind of preserves found within. The most traditional filling is red currant in Europe or raspberry in the United States. In my home country of Slovakia, which borders Austria and was once part of the Austro-Hungarian Empire, every family has a recipe for Linzer cookies, and everyone has fond memories of their mothers and grandmothers making them during Christmastime.”

24

- 2 cups all-purpose flour, plus more for work surface
- 1 cup powdered sugar
- 1 lemon for zest
- 3 egg yolks
- ½ cup (1 stick) plus 6 tablespoons unsalted butter, at room temperature
- Jam or jelly of your choice

In the bowl of a stand mixer, combine flour, powdered sugar, and zest from 1 lemon. Mix slightly to combine the dry ingredients. With the paddle attachment and mixer on low, add the yolks and softened butter. Keep mixing until the dough comes together. Transfer the dough to a plate, cover with plastic wrap and let rest in the refrigerator for at least an hour.

After you take the dough out of the refrigerator, sprinkle flour on the work surface. Take a section of the dough and roll out to about 1/8-inch thickness. (Repeat until all the dough has been used for cut cookies.)

Preheat oven to 350 degrees. Using cookie cutters, cut out shapes and transfer them to a buttered or parchment paper covered baking sheet.

**Contributor's Note:** To stay organized, I suggest doing one row of solid shaped cookies and the next row the same shape but using a straw or a very small cookie cutter to make a hole or another shape in the middle.

Bake for about 5-6 minutes. The cookies should be removed from the oven as soon as you see a lightly baked color on the edge of the cookie. Let them cool, then spread the solid cookie with jam and top with a same-shaped cookie that has the hole in the center.

**Contributor's Note:** I prefer jam that is a little sour as it pairs well with the sweet cookie.

Enjoy the cookies right away or let them sit overnight (the moisture from the jam makes the cookie softer) and enjoy later. Makes 18 cookies.





- DOUGH**
- 2 ½ cups all-purpose flour
  - ⅓ cup sugar
  - ¾ teaspoon baking powder
  - ½ teaspoon salt
  - 8 tablespoons chilled butter, cut into chunks (1 stick)
  - 2 eggs, slightly beaten
  - 1 teaspoon vanilla
  - ¼ cup milk, if needed

**Grandma's way:** Put all ingredients in a bowl and mix by hand.

**Pat's way:** In bowl of food processor, combine flour, sugar, baking powder, and salt. Add chunks of butter a few at a time and pulse to mix. After butter is incorporated, add eggs and vanilla, mix well. If the dough doesn't come together well, add ¼ cup milk. Remove dough from the processor bowl and shape into a ball. Wrap in plastic wrap and refrigerate while you prepare the filling (at least ½ hour).

*(See next page for the remaining recipe.)*

## **Grandma DeLuca Cookies**

Contributed by Pat Tamburrino, Joplin (Jasper County)

Pat says, *“In 1908, my husband’s grandmother, Carmella Tomasello, left Sicily for a new life in the United States. Soon after arriving, she met Michele (Michael) DeLuca. They fell in love and were married. They moved to Chicago and raised a large family. When Carmella and Michele’s grandson Michael and I were married, I loved going to the family holiday celebrations. One of the treats I looked forward to were the cookies Grandma DeLuca always made. She was prudent about how many she would take out of her cookie tin for each meal. I learned later that the cookies had a proper name: Cuccidati.”*

## The Great Statewide **COOKIE EXCHANGE** Recipes



### **Grandma DeLuca Cookies**

*(Continued from previous page.)*

#### **FILLING**

**Contributor's Note:** *Grandma's recipe calls for soaking dried fruit in brandy or Marsala wine until plump and soft. She put all the fruit through a food grinder before mixing in the other ingredients.*

- 12 ounces fig preserves
- 6 ounces pitted dates
- 6 ounces dried apricots
- ½ cup dark raisins
- 5 ounces dried cherries
- Zest of one lemon
- Zest of one orange
- ½ cup mini chocolate chips
- ¼ cup almonds, finely chopped

Grandma's way: Put ground up fruit in a bowl. Add other ingredients.

Pat's way: Clean food processor bowl and put in all filling ingredients. Process until well-mixed but not puréed.

#### **ASSEMBLY**

- 1 egg
- 1 tablespoon water

Preheat oven to 350 degrees. Remove dough from the refrigerator. Cut into 3 pieces. (It's easier to work with smaller portions.) Return unused dough to the refrigerator while you work with each piece. Roll dough to measure about 6 by 9 inches and ¼ -inch or a little less in thickness. Place a generous amount of filling down the center. Mix egg and water and use this mixture along one long edge of dough to seal. Roll dough around the filling. Cut into ⅓-inch slices. Repeat the process with the remainder of the dough.

Bake for 12 to 15 minutes.

#### **FROSTING**

- 1 cup powdered sugar
- 2 tablespoons milk or orange juice
- ½ teaspoon vanilla, almond, or anise extract

When cookies are completely cool, stir together all frosting ingredients and spread frosting over the cookies. Sprinkle with multicolored sprinkles.

Makes approximately 6 dozen.





- $\frac{2}{3}$  cup margarine, softened
- $\frac{3}{4}$  cup sugar
- 1 teaspoon vanilla
- 1 egg
- 4 teaspoons milk
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking powder
- 2 cups flour

Thoroughly cream margarine, sugar, and vanilla. Add egg, beat until light and fluffy. Stir in milk. Sift together dry ingredients and blend into creamed mixture. Divide dough in half; chill one hour.

Preheat oven to 375 degrees (350 degrees for a nonstick baking sheet). On a lightly floured surface, roll to  $\frac{1}{4}$ -inch thickness. Cut into desired shapes. Bake on a greased cookie sheet for 6 to 8 minutes. Cool slightly and remove from pan. Decorate with frosting. Makes 2 dozen.

**Contributor's Note:** *I use canned frosting because the consistency is perfect, and I like the vivid red and green colors for Christmas. Be sure to leave the cookies out on the counter for the frosting to set before packaging in containers.*

## **Diane's Sugar Cookies**

Contributed by Diane Wilson, Holliday (Monroe County)

*Diane says, "Because I have made these cookies for over 45 years, I don't remember why I chose the recipe ... I think it must have chosen me. They are a favorite of our family. I'm pretty sure I would be asked to leave the family dinner if I didn't show up with these at Christmas. I have made as many as 22 dozen to share. Although making them at Christmas began my love affair with these cookies, I have expanded to Valentine's Day, St. Patrick's Day, Easter, Fourth of July, and Halloween. My husband always says, "They just melt in your mouth!"*





## The Best Sugar Cookies

Contributed by Karen Glenn, Trenton (Grundy County)

Karen says, “My passion for cake and cookie decorating began years ago when my children’s daycare provider shared her sugar cookie recipe. She made decorated cookies for the kiddos and once I tasted them, I was hooked. About 1992, I resigned from my job and opened an in-home daycare. Remembering those fun and yummy cookies from a few years earlier, I decided to take a Wilton cake decorating class, and the rest is history. I have tried other recipes, but I do not get the ‘easy roll out’ that I do with my original recipe. My children and grandchildren always complain when I try something new. They love the original recipe, and I agree!”

- $\frac{3}{4}$  cup butter, softened at room temperature (1  $\frac{1}{2}$  sticks)
- 1 cup sugar
- 2 eggs, room temperature
- 1 teaspoon pure vanilla extract
- 2  $\frac{1}{2}$  cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder

Cream butter and sugar in a large bowl until light and fluffy. Add eggs and vanilla. Mix well. Add flour, salt, and baking powder. Mix to combine. Divide dough into two disks, shape into balls and wrap in plastic wrap. Chill dough in refrigerator for 2 to 4 hours (or overnight).

Preheat oven to 325 degrees. Roll dough on a floured surface to  $\frac{1}{6}$ - to  $\frac{1}{4}$ -inch thick. Cut dough with desired cookie cutters. Place on baking sheet and bake 7 to 10 minutes. Time will vary due to thickness of dough and cookie sheet. Some oven temps may also vary. Cool for one minute and remove to cooling racks. Cool cookies completely before decorating. This recipe easily doubles. Makes 3 to 5 dozen, depending on cookie cutter size.

**Contributor’s Note:** Refrigerate extra dough as needed between baking.

### Snow-White Buttercream Icing

(Karen’s Variation)

Karen says, “The recipe I use is adapted from the Wilton Snow-White Buttercream recipe. The secret is to use Mexican clear vanilla —the bottle with the rooster on it—like my papa advised.”

- $\frac{3}{4}$  cup cold tap water
- 3 tablespoons Wilton meringue powder
- 12 cups powdered sugar (approx. 3 pounds)
- 1  $\frac{1}{4}$  cups cold vegetable shortening
- 1 teaspoon salt
- $\frac{3}{4}$  teaspoon clear Mexican vanilla
- 1 teaspoon Wilton imitation butter flavor
- $\frac{3}{4}$  teaspoon pure almond extract

In a large bowl of a stand mixer, combine meringue powder and water. Whip at high speed until peaks form. Add 4 cups powdered sugar, one cup at a time, beating at slow speed after each addition. Alternately, add shortening and remaining sugar. Add salt and flavorings. Beat at low speed until smooth. Yields about 7 cups.

**Tint:** Use paste icing color for best results. Remember colors deepen as the icing sits.

**Thin:** If needed, thin icing with 1 teaspoon tap water until you reach desired consistency.

**Note:** May be stored for up to 2 weeks in an airtight container in refrigerator.





#### DOUGH

4 ½ cups flour  
1 pound butter (4 sticks)  
6 egg yolks  
1 cup sour cream  
1 teaspoon vanilla  
Pinch of salt

#### FILLING

1 pound walnuts, blended to a paste  
2 tablespoons sugar  
¼ cup heated milk

Blend all dough ingredients in a bowl until mixed. Chill dough for at least one hour. Preheat oven to 400 degrees. Roll out dough with rolling pin until ¼-inch thick. Cut into 2-inch squares.

Blend all filling ingredients to oatmeal consistency. Place some filling in the middle of each square. Can also use raspberry jam if you're in a hurry. Fold in two sides and pinch together. Bake for 10 minutes. Makes approximately 5 dozen.

## Kiffles

Contributed by Karen Miazga Blackwood, Parkville (Platte County)

Platte County Ambassador Sally McDowell says, *“This recipe is a favorite in Karen’s family. Her great-grandmother Sernick made Kiffles and passed on the Hungarian recipe.”*



### **Piparkukas (Latvian Gingerbread Cookies)**

Contributed by Ruta Grasis, Weatherby Lake (Platte County)

Platte County Ambassador Sally McDowell says, *“Ninety-seven-year-old Ruta Grasis is originally from Latvia, a small country near the Baltic Sea. During World War II, the Soviet Union invaded her country, sent her father to Siberia where he died, and the family lost everything. Ruta, along with their mother and brother, immigrated to the United States after the war where she married a fellow Latvian, August Grasis. Ruta and her family have never forgotten their Latvian traditions. Every year at Christmastime, Ruta celebrates her heritage by baking Piparkukas (pronounced pepperkooks) from her mother’s handwritten recipe.”*

- ½ cup sugar
- ⅓ cup butter
- ¼ cup honey
- ¼ cup pure maple syrup or molasses
- ½ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cardamom
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- Orange zest to taste
- 3 cups all-purpose flour, divided
- 1 egg (plus 1 additional egg for egg wash)

In saucepan, combine sugar, butter, honey, maple syrup, ginger, cinnamon, cardamom, clove, nutmeg, and orange zest. Bring mixture to a boil. Stir in ½ cup flour with a wooden spoon, until smooth. Let mixture cool, about 1 hour. Stir in 1 egg, vigorously, until mixture is smooth. Add remaining flour and combine dough with hands and form into a ball. Wrap dough in plastic wrap and chill in refrigerator overnight.

Remove dough from the refrigerator and let sit at room temperature until soft enough to roll. Line cookie sheets with parchment paper.

Preheat oven to 375 degrees. Break dough into quarters. On a lightly floured surface and with a lightly floured rolling pin, roll each portion to ⅛-inch thickness. Cut out with shaped cookie cutters. Combine remaining pieces of dough, roll and cut until all dough is used up. Place cookies on lined cookie sheets, brush with beaten egg wash and bake for 10 minutes or until brown. Remove cookies to cool. Makes 3 to 5 dozen depending on cutter size.





# BAR

## COOKIES





- 1 sleeve graham crackers, crushed
  - 1 can Eagle Brand sweetened condensed milk
  - 1 package (8 ounces) chocolate chips
- Sugar for rolling
- Optional: pecans, either chopped and mixed into batter or whole and placed on top of batter

Preheat oven to 350 degrees. Mix all ingredients. Batter will be stiff. Spread in a well-greased 8-inch by 8-inch pan. Bake for 30 minutes. When cooled somewhat but still warm, cut into 1 by 1 ½-inch pieces and roll in granulated sugar. Makes approximately 3 dozen.

## **Graham Cracker Brownies**

Contributed by Candi Lordo, Branson West, (Stone County)

*Candi says, “All the Christmas presents I give are cookies. In a typical year, I will make at least 20 different kinds in three days. There is one I make every year and that’s Mrs. Schermes’s Chocolate Chip Graham Cracker Brownies. Mrs. Schermes was my mom’s best friend and she made them for Girl Scout treats and many other occasions. They are yummy and bring the memories of those days back to me again.”*





- 13 whole honey graham crackers
- 1 cup (2 sticks) unsalted butter
- 1 cup brown sugar, light or dark
- 2 cups pecans, halved or chopped
- ¼ teaspoon salt
- 2 teaspoons pure vanilla extract

Preheat oven to 350 degrees. Line a cookie sheet with lightly buttered foil. Fit crackers in bottom of cookie sheet.

Add butter, brown sugar, pecans, and salt to a medium saucepan. Bring to a boil over medium heat. Boil for two minutes, stirring constantly, and remove from heat. Add vanilla and mix. Immediately pour the hot mixture over the crackers. Cover all the crackers, making sure the pecans are evenly distributed.

Bake for approximately 10 minutes, until mixture is bubbling on top.

Allow bark to completely cool before breaking into pieces. Store in an airtight container. Makes approximately 3 dozen.

## **Pecan Pie Bark**

Contributed by Mary Lou Smith, Salem (Dent County)

Mary Lou says, *“This is one of the cookies that is on my tray of assorted goodies that I prepare for the holidays.”*

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