



City of Racine



2023 Holiday Cookie Cookbook





Recipe Card



Butter Sugar Cookies

Submitted by: Cynthia C.

INGREDIENTS:

COOKIES:

- ½ cup of sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 ½ cups sifted all purpose flour

FROSTING:

- ¼ cup (1/2 stick) of softened butter
- 2 cups powdered sugar
- 2 teaspoons vanilla extract
- 2 to 3 tablespoons whipping cream
- Food coloring



DIRECTIONS:

In mixing bowl, cream butter until light. Gradually add in the sugar until light and fluffy. Beat in egg and vanilla Extract. Gradually stir in flour. Cover and chill dough until firm for about an hour.

Preheat oven to 350 degrees. Roll out dough on a floured surface to ¼ inch thickness and cut into shapes with cookie cutters. Transfer to ungreased cookie sheets.

Bake in preheated oven 8 to 12 minutes or until edges start to turn light brown. Let baked cookies cool on cookie sheets 10 minutes. Cool completely before frosting.

Prepare frosting. Spread over cooled cookies.

In mixing bowl, with hand mixer, cream butter. Add vanilla extract and whipping cream. Gradually add the powdered sugar until it is a creamy consistency. Add food coloring and mix well. Spread over cooled cookies or use a pastry bag to pipe frosting on the cookies. Enjoy!



Recipe Card



Double Chocolate Peppermint Cookies

Submitted by: Emily R.

INGREDIENTS:

- 1/2 cup unsalted butter
- 3/4 cup sugar
- 1 large egg
- 1/4 tsp peppermint extract
- 1 1/4 cup bleached all-purpose flour
- 1/3 cup cocoa powder
- 1/4 tsp salt
- 1/2 tsp baking soda
- 1/4 tsp baking soda
- 1/4 tsp baking powder
- 1 candy cane (finely crushed)
- 1/3 cup dark, bittersweet or semisweet choc chips



DIRECTIONS:

Preheat oven to 350 degrees F

In a large bowl, cream the butter and sugar together for about 1-2 minutes.

Add egg, peppermint extract and beat until light and fluffy, scraping down the sides as you go to ensure even mixing.

Add flour, salt, cocoa powder, baking soda and powder to a sifter and sift gradually over the wet ingredients mixing as you go. Mix until well combined.

Add chocolate chips and stir in with a mixing spoon and then chill in the freezer for 10 minutes while the oven finishes heating.

Form the dough into small balls (heaping 1 Tbsp) and place 1.5 inches apart on an ungreased or parchment-lined baking sheet. Press the tops down and then top with a few more chocolate chips (to indicate what's inside).

Bake for 10-12 minutes – the edges should start to dry but the tops will still be slightly soft looking. Let set on the cookie sheet for a few minutes more but sprinkle crushed candy cane on immediately.

Transfer to a cooling rack to rest until completely cooled. Store in an airtight container to keep fresh for up to a few days or freeze for several weeks.

Recipe Card

White Chocolate Cranberry Cookies

Submitted by: Charnita J.

INGREDIENTS:

- **3/4 cup unsalted butter, softened**
- **3/4 cup packed light or dark brown sugar**
- **1/4 cup granulated sugar**
- **1 large egg, at room temperature**
- **2 teaspoons pure vanilla extract**
- **2 cups all-purpose flour (spooned & leveled)**
- **2 teaspoons cornstarch**
- **1 teaspoon baking soda**
- **1/2 teaspoon salt**
- **3/4 cup white chocolate chips, plus a few extra for garnish**
- **1 cup dried cranberries, plus a few extra for garnish**



DIRECTIONS:

Preheat oven to 350 degrees F
In large bowl mix the butter, brown sugar, and granulated sugar together on medium speed until combined and creamy, about 2 minutes. Beat in the egg and vanilla. Scrape down the sides and bottom of the bowl and beat again as needed to combine.

In a separate bowl, whisk the flour, cornstarch, baking soda and salt together. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be soft and thick. Add the white chocolate chips and dried cranberries and beat on low speed until combined. Cover dough tightly and chill in the refrigerator for at least 1 hour.

Remove cookie dough from fridge.

Scoop & roll dough, about 1.5

Tablespoons of dough each, into balls. Arrange dough balls 3 inches apart on the prepared baking sheets.

Bake for 11-12 minutes or until lightly browned around the edges.

Allow cookies to cool on the baking sheet for 5 minutes. During this time, press extra white chocolate chips and dried cranberries into the warm tops.

Enjoy!



Recipe Card

Holiday Pretzels



Submitted by: Emily R.

INGREDIENTS:

- 1 bag of waffle or holiday shaped pretzels
- 1 bag of holiday M&M's
- One 12oz bag of Hershey Chocolate Kisses or Rolos



DIRECTIONS:

Preheat oven to 170 degrees;

Open bag of pretzels and remove all the unbroken pretzels;

Place them on waxed paper-lined cookie sheet in single layers;

Unwrap Hershey's Kisses or Rolos, place one on each pretzel

Place cookie sheet in the preheated oven and "bake" for six (6) minutes;

Immediately upon removing from the oven, place one M&M on top of semi-melted Hershey Kiss or Rolo;

Place entire cookie sheet in refrigerator until pretzels are set;

Enjoy!



Recipe Card



Homemade Dog Treats

Submitted by: Anita T.

INGREDIENTS:

- 1/2 cup cooked sweet potatoes mashed, or pumpkin puree
- 1/4 cup all-natural peanut butter
- 1 cup whole wheat or oat flour plus additional for dusting

DIRECTIONS:

Preheat oven to 400 degrees F

In large mixing bowl, combine sweet potatoes and peanut butter until smooth

Add flour and mix until fully combined

Roll out dough on lightly floured surface to preferred thickness

Cut into desired shapes

Place on parchment paper lined baking sheet

Bake for 10-15 minutes - longer baking times will result in crunchier treats

Refrigerate for up to one week or freeze up to two months





Recipe Card



Cream Cheese Cookies

Submitted by: Emily R.

INGREDIENTS:

- 1/2 cup unsalted butter
- 4 oz cream cheese
- 1 cup granulated sugar
- 1 egg
- 2 tsp vanilla extract
- 1 3/4 cups all purpose flour
- 1/2 tsp baking powder
- 1/2 tsp salt



DIRECTIONS:

Whisk together the flour, salt and baking powder in a medium bowl and set aside.

Using a mixer, cream the butter and cream cheese together. Add the sugar in and beat until light and fluffy. Add the egg and vanilla in and mix until combined. Scrape the bowl down and mix one more time to combine.

Add the dry mixture into the wet and mix on low until just combined. Use a spatula to scrape the bottom and give the mixture one last mix then cover and chill for at least an hour.

Heat oven to 375F then portion out roughly two tablespoon-sized pieces and roll into a ball. The dough will be sticky so it's best to dampen your hands a bit. Place about two inches apart on a baking sheet lined with parchment paper and bake for 10 minutes or until the edges are set and just turning golden.

Optional - dip half the cookie in melted semisweet chocolate. Add sprinkles on top - you won't regret it!

Enjoy!