Peanut Butter Blossoms

- 1 cup shortening
- 1 cup peanut butter
- 1 cup packed brown sugar
- 1 cup white sugar
- 2 eggs
- ¼ cup milk
- 2 teaspoons vanilla extract
- 3 ½ cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- ½ cup white sugar for decoration
- 2 (9 ounce) bags milk chocolate candy kisses, unwrapped

- **Step 1**
  Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
- **Step 2**
  In a large bowl, cream together the shortening, peanut butter, brown sugar, and 1 cup white sugar until smooth. Beat in the eggs one at a time and stir in the milk and vanilla. Combine the flour, baking soda, and salt; stir into the peanut butter mixture until well blended. Shape tablespoonfuls of dough into balls and roll in remaining white sugar. Place cookies 2 inches apart on the prepared cookie sheets.
- **Step 3**
  Bake for 10 to12 minutes in the preheated oven. Remove from oven, and immediately press a chocolate kiss into each cookie. Allow to cool completely; the kiss will harden as it cools.

Pretzel Kisses

- 1 bag pretzels
- 1 bag Hersey's kisses
- 1 bag M&Ms

- **Step 1**
  Preheat oven to 350 degrees F. Place kiss on pretzel and bake 1-2 min. Place M&M and chill.

Snickerdoodles

- 1/2 cup butter, softened
- 1/2 cup shortening
- 1 1/2 cup sugar
- 2 eggs
- 2 tsp vanilla
- 2 3/4 cup flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1/4 tsp salt
- 2 tbp sugar
- 2 tsp cinnamon

- **Step 1**
  Cream the butter, shortening, sugar, eggs and vanilla. Blend in flour, cream of tartar, baking soda, and salt.
- **Step 2**
  Shape spoonful's in balls and roll in sugar and cinnamon. Place on ungreased baking sheet.
- **Step 3**
  Bake in preheated 400 degrees F oven for 8-10 minutes.

White Chocolate Macadamia Nut

- 1 cup butter, softened
- ¾ cup packed light brown sugar
- ½ cup white sugar
- 2 eggs
- ½ teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup coarsely chopped macadamia nuts
- 1 cup coarsely chopped white chocolate

- **Step 1**
  Preheat oven to 350 degrees F (175 degrees C).
- **Step 2**
  Cream together the butter, brown sugar, and white sugar. Beat in the eggs, one at a time, then stir in the vanilla and almond extracts. Combine the flour, baking soda, and salt; stir into the creamed mixture. Mix in the macadamia nuts and white chocolate. Drop dough by teaspoonfuls onto ungreased cookie sheets.
- **Step 3**
  Bake for 10 minutes in the preheated oven, or until golden brown.

Spritz

- 1 cup butter, softened
- 3 egg yolks
- 2 ½ cups all-purpose flour
- ⅔ cup white sugar
- 1 teaspoon vanilla extract

- **Step 1**
  Mix the butter, egg yolks, sugar, and vanilla. Add the flour and mix by hand.
- **Step 2**
  Spoon into cookie press and press onto ungreased cookie sheets. Sprinkle with colored sugars.
- **Step 3**
  Bake in preheated 400 degrees F (200 degrees C) oven for 7-10 minutes.

Lemon Butter

- 2 1/4 c. all-purpose flour
- 1 1/4 tsp. baking powder
- 3/4 tsp. kosher salt
- 10 tbsp. butter, softened
- 1 (8-oz.) block cream cheese, softened
- 1 1/4 c. granulated sugar
- 2 large eggs
- 2 tsp. finely grated lemon zest
- 1/4 c. fresh lemon juice
- 1 tsp. pure vanilla extract
- 10 drops yellow food coloring
- 3/4 c. powdered sugar

- **Step 1**
  In a medium bowl, whisk flour, baking powder, and salt.
- **Step 2**
  In a large bowl using a hand mixer, beat butter and cream cheese with sugar until light and fluffy, about 2 minutes. Beat in eggs, lemon zest and juice, vanilla, and food coloring. Beat in dry ingredients until just combined. Cover bowl with plastic and refrigerate until firm, at least 2 hours and up to overnight.
- **Step 3**
  Preheat oven to 325° and line a baking sheet with parchment paper. Roll dough into 2" balls, then roll in powdered sugar. Let sit 2 minutes until sugar is absorbed, then reroll in powdered sugar (do not shake off excess). Place about 2" apart on prepared baking sheet and bake until cookies crackle and are set but still slightly soft in the center, 18 to 20 minutes. Transfer to a cooling rack and let cool completely.

Candy Cane Cookies

- 1 cup sugar
- 1 cup butter or margarine, softened
- 1/2 cup milk
- 1 teaspoon vanilla
- 1 teaspoon peppermint extract
- 1 egg
- 3 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon red food color
- 2 tablespoons finely crushed peppermint candies
- 2 tablespoons sugar

- **Step 1**
  Stir together 1 cup sugar, the butter, milk, vanilla, peppermint extract and egg in large bowl. Stir in flour, baking powder and salt. Divide dough in half. Stir food color into 1 half. Cover and refrigerate at least 4 hours.
- **Step 2**
  Heat oven to 375°F.
- **Step 3**
  Stir together peppermint candy and 2 tablespoon sugar; set aside.
- **Step 4**
  For each candy cane, shape 1 rounded teaspoon dough from each half into 4-inch rope by rolling back and forth on floured surface. Place 1 red and white rope side by side; press together lightly and twist. Place on ungreased cookie sheet; curve top of cookie down to form handle of cane.
- **Step 5**
  Bake 9 to 12 minutes or until set and very light brown. Immediately sprinkle candy mixture over cookies. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

Gingerbread

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon ground ginger
- 1 3/4 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 6 tablespoons unsalted butter
- 3/4 cup dark brown sugar
- 1 large egg
- 1/2 cup molasses
- 2 teaspoons vanilla

- Step 1
  In a small bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves until well blended.
- Step 2
  In a large bowl, beat butter, brown sugar, and egg on medium speed until well blended. Add molasses, vanilla, and lemon zest and continue to mix until well blended.
- Step 3
  Gradually stir in dry ingredients until blended and smooth. Divide dough in half and wrap each half in plastic and let stand at room temperature for at least 2 hours or up to 8 hours.
- Step 4
  Preheat oven to 375°. Grease or line cookie sheets with parchment paper. Roll dough to 1/4-inch thick on floured surface. Cut out cookies and bake 1 sheet at a time for 7-10 minutes. Remove cookie sheet from oven and allow the cookies to stand until the cookies are firm enough to move to a wire rack.

Royal Icing

- 3 egg whites
- 1 tsp vanilla extract
- 4 cup powder sugar

- **Step 1**
  Beat egg whites and vanilla until frothy. Add powder sugar gradually and mix on low until incorporated and shiny (5-7 min). Transfer to piping bag or refrigerate.