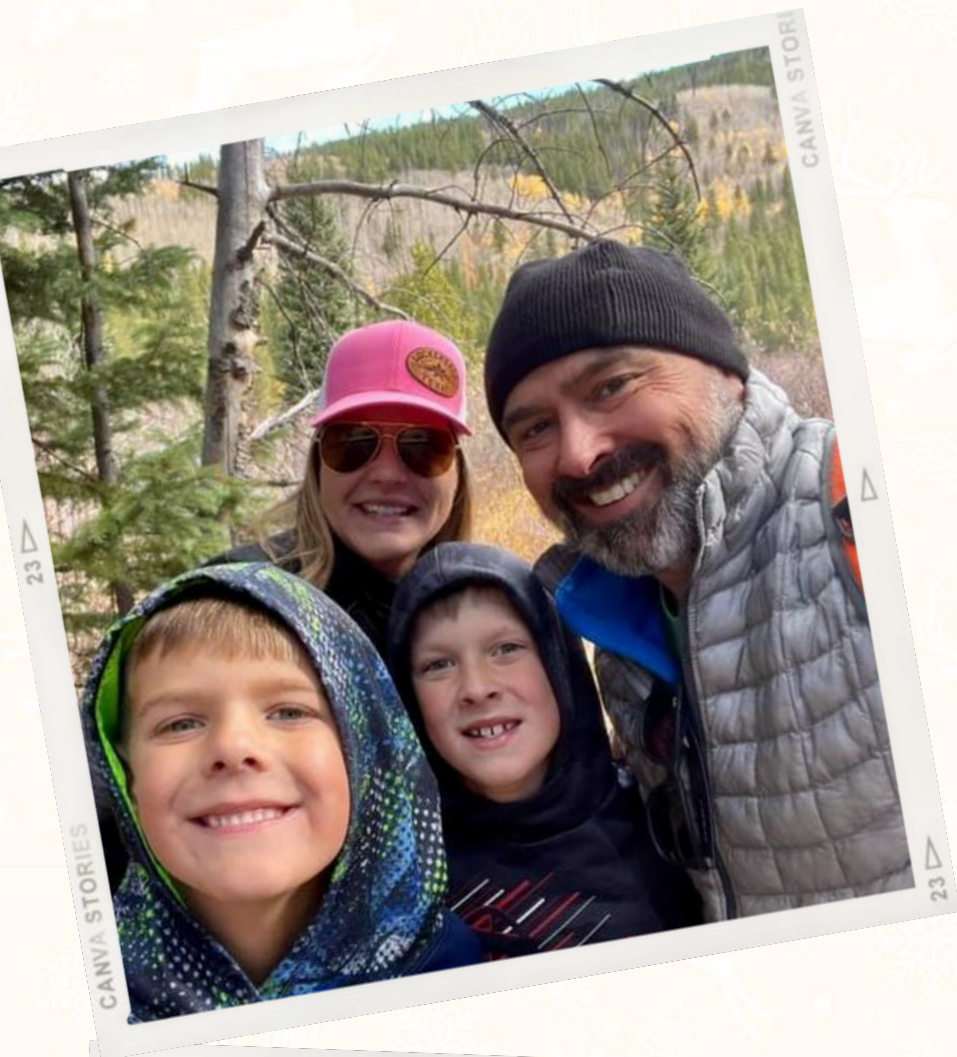




Favorite Holiday Cookie  
*recipes*



# Zac's Mom's Reese's Cup Cookies

## Ingredients

- 1 3/4 c all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 c sugar
- 1/2 c firmly packed brown sugar
- 1/2 c shortening
- 1/2 c smooth peanut butter
- 1 egg
- 2 tb:sp milk
- 1 tsp vanilla

## Method

1. Preheat oven to 375 degrees F
2. In large bowl mix ingredients except Reese's cups
3. Shape dough into balls and place in ungreased muffin pan.
4. Bake at 375 degrees for 10-12 minutes.
5. Remove from oven and immediately press peanut butter cup into cookie.
6. Let cool. Remove from pan. Scarf down!







# Amber's Almond Crescent Cookies

## Ingredients

- $\frac{1}{2}$  c salted butter, room temp
- $\frac{1}{3}$  c confectioners' sugar + extra for dusting
- 1 tsp vanilla extract
- 1 tsp almond extract
- $\frac{1}{8}$  tsp salt
- $\frac{3}{4}$  c all-purpose flour, sifted
- 2 tbsp all-purpose flour, sifted
- $\frac{1}{2}$  cup almonds, finely chopped

## Method

1. Preheat oven to 325 degrees F.
2. Beat butter and confectioners' sugar in a bowl using an electric mixer until smooth and creamy. Add vanilla extract, almond extract, and salt; mix briefly to incorporate. Gradually stir  $\frac{3}{4}$  cup plus 2 tablespoons flour into the creamed butter, add almonds, and mix until dough is just combined. Chill dough for 1 hour.
3. Shape dough into tiny crescents; and place on an ungreased baking sheet about 2 inches apart.
4. Bake cookies in preheated oven until edges are golden, about 15 minutes. Cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
5. Roll cookies in sifted confectioners' sugar when cooled and store between wax paper.







# Lisa's Gingerbread Cookie Bars

## Ingredients

- ½ c butter melted
- ¾ c sugar
- ¼ c brown sugar
- ½ tsp vanilla
- ⅓ c molasses
- 1 egg
- 2 tsp baking soda
- 2 c flour
- 1 tbsp cinnamon
- ½ tsp ground ginger
- 1 tbsp cinnamon
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ¼ tsp nutmeg
- ½ tsp salt

## Cream Cheese Frosting

- 8 oz cream cheese, softened
- ¼ c butter, softened
- 3 c powdered sugar
- 1 tsp vanilla

## Method

1. Preheat oven to 350 degrees F. Grease a 9x13" baking pan.
2. In a large bowl, cream together butter, sugar, brown sugar, vanilla, and molasses.
3. Add the egg and stir until completely incorporated.
4. Add baking soda, flour, cinnamon, ginger, cloves, nutmeg and salt and mix until well combined. Spread dough evenly into the greased pan, pressing all the way to the edges.
5. Bake at 350 degrees for 15-20 minutes. Remove & let cool.

## Cream Cheese Frosting

1. Mix butter and cream cheese together in a large mixing bowl. Add vanilla.
2. While mixing, gradually add in powdered sugar. Mix until creamy & well-combined.
3. Once the bars have cooled, frost the tops. Garnish with holiday sprinkles or a pinch of cinnamon.
4. Cut into squares and serve.







# Jessica's Chocolate Chips Cookies

## Ingredients

- 3/4 c granulated sugar
- 1 c brown sugar
- 1 c butter
- 1 tbsp vanilla extract
- 2 eggs, slightly beaten
- 3 c all-purpose flour
- 3/4 tsp baking soda
- 3/4 tsp salt
- 3 c semi-sweet chocolate chips
- 1 c chopped nuts (optional)

## Method

1. Line two baking sheets with parchment paper.
2. In a large heavy pot, combine the butter, sugar, milk, and cocoa powder. Heat over medium heat until it starts to bubble, then set a timer and boil for 60 seconds (no more!).
3. Immediately remove from heat and stir in the peanut butter, oats, vanilla, and salt until combined.
4. Working quickly, drop about 2 tablespoons of the chocolate peanut butter oats mixture at a time onto the prepared cookie sheet, pressing gently on the tops of each cookie to flatten slightly.
5. Let the cookies sit at room temperature until cool and firm. Store in an airtight container.







# Beth's (Aunt Mary Lou's) Fudgey Cookies

## Ingredients

- ½ c butter
- 2 c granulated sugar
- ½ c milk
- ¼ c unsweetened cocoa powder
- ½ c creamy peanut butter
- 3 c quick oats
- 2 tsp vanilla
- Pinch of salt

## Method

1. Line two baking sheets with parchment paper.
2. In a large heavy pot, combine the butter, sugar, milk, and cocoa powder. Heat over medium heat until it starts to bubble, then set a timer and boil for 60 seconds (no more!).
3. Immediately remove from heat and stir in the peanut butter, oats, vanilla, and salt until combined.
4. Working quickly, drop about 2 tablespoons of the chocolate peanut butter oats mixture at a time onto the prepared cookie sheet, pressing gently on the tops of each cookie to flatten slightly.
5. Let the cookies sit at room temperature until cool and firm. Store in an airtight container.







# Maggie's gf/df Chocolate Chip Cookies

## Ingredients

- 1/3 c coconut oil
- 1/2 c coconut sugar
- 2 tsp vanilla extract
- 2 tbsp almond milk
- 1 c almond flour
- 1 c gf oat flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 c df chocolate chips

## Method

1. Preheat the oven to 350°F.
2. In a large bowl combine coconut oil and coconut sugar. Mix on high for 1 minute then add vanilla extract and almond milk. Continue to mix for another 30 seconds.
3. Add the almond flour. Then add the oat flour, baking soda, baking powder, and salt. Continue to mix for about 20 seconds, until a dough forms.
4. Stir in the chocolate chips with a spatula.
5. Scoop out about 1 and 1/2 tablespoons of dough at a time. Arrange them on the baking sheet about 2 in apart.
6. Bake in pre-heated oven for 12-13 minutes, until edges are light golden brown.
7. Allow to cool. Enjoy the gluten and dairy free goodness!







# Kaelyn's Almond Shortbread Cookies

## Ingredients

- 1 c butter, softened
- $\frac{2}{3}$  c sugar
- 2 c all-purpose flour
- Sliced almonds
- $\frac{1}{2}$  tsp almond extract

## Glaze

- $\frac{1}{2}$  c powdered sugar
- 1 tsp milk
- $\frac{3}{4}$  tsp almond extract

## Method

1. Preheat oven to 350 degrees F.
2. In a medium bowl cream together butter and sugar until smooth. Mix in almond extract and then flour until dough comes together.
3. Roll dough into  $1\frac{1}{2}$  in. balls and place on ungreased cookie sheet.
4. Make an indentation with your thumb. Bake for about 14 minutes or until very lightly browned.
5. Remove from oven and top with a few almond slices.







# Leigh Anne's Snickerdoodle Cookies

## Ingredients

- 2 3/4 c all-purpose flour
- 2 tsp baking powder
- 1/2 tsp coarse salt
- 1 c unsalted butter, softened
- 1 3/4 c sugar, divided
- 2 large eggs
- 4-5 tsp ground cinnamon

## Method

1. Preheat oven to 350 degrees F.
2. Sift together flour, baking powder, and salt. Set aside.
3. Put butter and 1 1/2 c. sugar in the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy, about three minutes.
4. Mix in eggs.
5. Reduce speed to low and gradually incorporate flour mixture.
6. In a small bowl, stir together remaining 1/4 c. sugar and cinnamon to preferred ratio.
7. Shape dough into 1 3/4 in. balls (you should have about 20). Roll in cinnamon sugar and place three inches apart on baking sheets lined with Silpat or parchment paper.
8. Bake cookies for 12-15 mins, rotating sheets halfway through, until edges are golden.
9. Let cool on wire racks. Cookies can be stored between parchment paper in an airtight container for up to 3 days (if they won't last that long).







[www.inm-group.com](http://www.inm-group.com)



972 . 869.1907



[sales@inm-group.com](mailto:sales@inm-group.com)

