

FEDERAL HEATH HOLIDAY COOKIE BOOK

2023





BROWN BUTTER COOKIE



INGREDIENTS

- 1 ½ sticks unsalted butter cut into tbsp-sized pieces
- ½ cup light brown sugar packed
- 1 teaspoon vanilla extract
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- flaky or course ground sea-salt for sprinkling on top



INSTRUCTIONS

- 1.) Preheat the oven to 325°F. Line a baking sheet with parchment paper and set aside.
- 2.) Brown the butter: In a large skillet set over medium heat, add the butter. Using a heatproof spatula or wooden spoon, stir or swirl the butter around the pan as it melts. This stirring is important to ensure the butter melts and cooks evenly. After the butter melts, it will begin to foam. It may also sizzle and even sputter a bit, so be careful! Be sure to continue stirring and to stay close to the stovetop so the butter does not burn. As the milk solids begin to separate, they will turn a rich golden brown color and settle to the bottom. Remove the pan from the heat. Scrape the browned butter including all those brown bits at the bottom of the pan into a heatproof bowl
- 3.) Add the brown sugar and vanilla to the bowl with the brown butter, mixing to combine
- 4.) Add flour and baking soda to the butter mixture and stir just until combined. The mixture will resemble wet sand
- 5.) Using a small cookie scoop, scoop out cookie and roll between your palms to form a smooth ball. Place onto the prepared baking sheet. Smash down with palm of hand. Sprinkle the tops of cookies with sea salt.
- 6.) Bake for 10 minutes or until lightly golden brown, rotating the tray halfway through. Allow the cookies to cool for 10 minutes on the baking sheet before transferring to a cooling rack

NOTES

- 1.) Store cooled cookies in an airtight container at room temperature for up to 5 days
- 2.) Freeze in a single layer then place in a freezer-safe bag and store up to 3 months. Defrost at room temperature.



Submitted by:
Amy Benoit
Hr Manager



CHEWY PEANUT BUTTER CHOCOLATE CHIP



INGREDIENTS

- 1 cup packed brown sugar
- ½ cup white sugar
- ½ cup butter, softened
- ½ cup peanut butter
- 2 eggs
- 2 tablespoons light corn syrup
- 2 tablespoons water
- 2 teaspoons vanilla extract
- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 cups chopped semisweet chocolate

INSTRUCTIONS

- 1.) Preheat the oven to 375 degrees F (190 degrees C).
- 2.) Cream sugars, butter, and peanut butter in a large bowl until smooth. Beat in eggs one at a time, then stir in corn syrup, water, and vanilla. Combine flour, baking soda, and salt in a separate bowl; stir into peanut butter mixture. Fold in chocolate chunks.
- 3.) Scoop 1/4-cup portions of dough 3-inches apart onto ungreased baking sheets.
- 4.) Bake in the preheated oven until edges are golden, 12 to 14 minutes. Allow cookies to cool for 1 minute before transferring to wire racks.



Submitted by:
Christine Cantrell
AMS Design Team



PORTUGUESE BISCOITOS



INGREDIENTS

- 5 cups flour
- 1/2 cup Crisco shortening
- 1/2 cup butter
- 5 teaspoons baking powder
- 1/4 teaspoon salt
- 2 eggs
- 1 cup Sugar
- 1/2 cup Milk
- Lemon zest from (1) lemon - optional



INSTRUCTIONS

- 1.) Cut butter and shortening into the flour, bp and salt until small "pea size pieces".
- 2.) Whisk together the eggs, sugar and milk and then add to the dry ingredients. If too dry, add milk slowly until the consistency of a thick dough, not sticky. Knead into a ball.
- 3.) Take about 2 tablespoons of the dough and roll in your hands until about a 3" length and close the ends together to make a circle. Or they can be made into different shapes.
- 4.) Place on ungreased baking pan – parchment paper can be used. Bake approx. 18-20 minutes 350 degrees until light brown around the edges. Let cool and store in an airtight container that will last about 2 weeks. Depending on the size of your cookies – makes approximately 60.

NOTES

- 1.) These can be iced with a mix of 1 cup of powdered sugar, 1-1/2 tablespoons of milk, 1/2 teaspoon vanilla and food coloring (optional). Use food coloring for Christmas colors. Swirl the cookie in the icing with a thin coverage and set aside to dry.



Submitted by:
Cheryl Young
Program Manager

GRANDMA'S SUGAR COOKIE



INGREDIENTS

- 1 cup Oleo (margarine)
- 1 cup Cooking Oil
- 1 cup Sugar
- 1 cup Powder Sugar
- ¼ tsp Vanilla
- 2 Eggs
- 4 cup Flour
- 1 tsp Cream of Tartar
- 1 tsp Baking Soda

INSTRUCTIONS

- 1.) Mix sugar and shortenings, add eggs, flour, and remaining ingredients thoroughly.
- 2.) Let stand over night in frig.
- 3.) Roll into balls and press down with glass bottom dipped in sugar.
- 4.) Bake at 350 degrees for 10-12 minutes.

NOTES

- 1.) We add different holiday sprinkles for fun.



Submitted by:
Nicole Weaver
Sr. Marketing
Coordinator



LEMONY RICOTTA PILLOWS



INGREDIENTS

- 1 lemon
- 4 cup all-purpose flour
- 1 tsp. salt
- 1 ¾ cup granulated sugar
- 1 cup (2 sticks) butter, softened
- 1 container (15 oz.) ricotta cheese
- 2 lg. eggs
- 2 tsp. vanilla extract
- 1 ¼ cup confectioner's sugar
- Blue Food Coloring
- Edible stars or Sprinkles of your liking



INSTRUCTIONS

- 1.) Preheat oven to 350 degrees.
- 2.) Grate 1 tsp. of lemon zest and squeeze 3 Tbsp. of the juice.
- 3.) In a large bowl, whisk flour, baking powder and salt. In another bowl and, with the mixer on medium-high speed, beat granulated sugar, butter, and lemon zest until creamy. Add the ricotta, eggs, and vanilla, beating until combined. Beat in the flour mixture just until smooth.
- 4.) Line a large cookie sheet with parchment paper. With a small cookie scoop, scoop dough into balls (about 2 tsp.) and space them 1 ½ inches apart. With your fingers, pat down into a flat disk.
- 5.) Bake 15 – 20 minutes or until the bottoms are golden brown. Let cool on cookie sheet for 5 minutes then transfer to wire rack to cool completely.

GLAZE

- 1.) In a medium sized bowl, stir together confectioner's sugar, lemon juice and ½ tsp. warm water until smooth.
- 2.) Tint with food coloring to desired shade. Place in small plastic bag with one corner snipped off and drizzle all over cookies.
- 3.) Decorate with cookie sprinkles of choice. Let stand until set – about 30 minutes.

NOTES

- 1.) Cookies can be stored in an airtight container in freezer for up to 1 month.

Submitted by:
Cindy Price
Sr. Marketing
Specialist





BUTTER PECAN TOFFEE COOKIES



INGREDIENTS

- 1 box Butter Pecan or White Cake Mix
- 2 eggs
- ½ cup Vegetable or Canola oil
- 1 cup chopped pecans
- 1 bag (8 oz) Heath Bits O’Brickle English Toffee Bits



INSTRUCTIONS

- 1.) Preheat oven to 350. Line two cookie sheets with parchment paper (*VERY IMPORTANT or they will definitely stick).
- 2.) In a medium sized bowl, mix together the cake mix, eggs, and oil with a hand mixer. Then, “fold in” in the pecan bits and toffee bits. Scoop generous tablespoons of the dough onto your cookie sheets, spacing 2 inches apart.
- 3.) Bake 8-11 minutes OR until bottoms have browned lightly and the tops are just starting to toast up. They will still be very soft but will set up as they cool.
- 4.) Cool for a few minutes (~15 minutes) on the baking sheet then transfer to a wire cooling rack.

NOTES

- 1.) Make approximately 24 cookies.



Submitted by:
Rachel Cannedy
Program Manager



SNOW ON THE MOUNTAIN TOP COOKIES



INGREDIENTS

- 1 $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 4 (1 oz) squares unsweetened bakers' chocolate
- $\frac{1}{2}$ cup unsalted butter
- 1 $\frac{3}{4}$ cup sugar
- 3 large eggs
- 2 teaspoons vanilla
- $\frac{3}{4}$ cup mini semi-sweet chocolate chips
- $\frac{1}{2}$ cup confectioner's sugar
- Cooking spray

INSTRUCTIONS

- 1.) Combine the flour, cocoa, baking powder, and salt in a bowl.
- 2.) In a small saucepan, melt the chocolate and the butter and let cool. (Hint: chopping the chocolate squares first will make this step go faster!)
- 3.) In a large bowl, mix the melted chocolate, vanilla, and sugar. Beat in the eggs, one at a time.
- 4.) Add the flour mixture.
- 5.) Stir in the chocolate chips.
- 6.) Cover and chill at least four hours or overnight.
- 7.) Heat oven to 350°
- 8.) Spray two baking sheets with cooking spray.
- 9.) Roll the dough into 1" balls and then roll in confectioner's sugar to get a heavy coating. They should look like snowballs!
- 10.) Place balls 2" apart on cookie sheets and bake for 10 to 12 minutes. Tops will crackle. Top of cookies should still be soft when removed from oven. As cookies cool, they firm up.

NOTES

- 1.) These cookies are best eaten right away but can be kept in a sealed Tupperware container. If cookies begin to get hard, add a slice of bread to the container. These are great with coffee.
- 2.) This was the recipe my uncle asked for and my mother and grandmother made by the box full to ship to him while he was stationed in Vietnam during the war. We have made them every Christmas for at least 40 years and they are one of my most requested cookies. I hope you love them as much as we do.



Submitted by:
Carla Wallace
Program Manager

KEY LIME WHITE CHOCOLATE CHIP COOKIES



INGREDIENTS

- 1 Cup butter (softened)
- 1 ½ cup sugar
- 2 tsp lime extract
- 1 tsp vanilla
- 2 eggs
- 2 tbsp grated key lime zest
- 2 1/3 cup all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 2 cups white chocolate chips
- 1 (10oz) pack of sweetened flake coconut

INSTRUCTIONS

- 1.) Dough-Mix Butter, sugar, lime extract and vanilla until it gets fluffy
- 2.) Add eggs one at a time
- 3.) Beat in the lime zest
- 4.) In a separate bowl sift flour, baking soda and salt.
- 5.) Add dry to dough, mix in the white chocolate chips and coconut flakes.
- 6.) Bake at 375° for 14-16 minutes



Submitted by:
Fiona Paul
Sales



PEANUT BUTTER CHOCOLATE CHIP COOKIES



INGREDIENTS

- ¾ cup butter, softened
- ¾ cup white sugar
- ¾ cup brown sugar
- 1 heaping cup peanut butter (not tested with natural PB, I use Jif)
- 2 eggs
- 2 tsp vanilla extract
- 1 tsp baking soda
- ½ tsp salt
- 1 tbsp cornstarch
- 2-1/4 cup flour
- 2 cups chocolate chips

INSTRUCTIONS

- 1.) Preheat oven to 350°. Line baking sheets with parchment paper.
- 2.) Cream together butter and both sugars for 2 minutes.
- 3.) Add peanut butter, mix well.
- 4.) Add eggs & vanilla, mix well.
- 5.) In a separate bowl, stir together dry ingredients.
- 6.) Slowly add dry ingredients to wet ingredients. Mix until combined, but do not overmix!
- 7.) Fold in chocolate chips.
- 8.) Using a large scoop (or tablespoon), drop balls of dough onto the prepared baking sheet. Slightly flatten the cookie.
- 9.) Bake for 10 minutes.
- 10.) Remove from oven and allow to cool on baking sheet for at least 5 minutes before transferring to a cooling rack.
- 11.) Enjoy your delicious cookies with a glass of cold milk!

NOTES

- 1.) Listen to Christmas music and have FUN!
- 2.) Get all supplies ready first.
- 3.) While one batch of cookies is in the oven, get the next batch ready to go in.
- 4.) While those are cooking, the other batch is cooling. Transfer cooled cookies to a cooling rack just before taking the other cookies out of the oven.
- 5.) Store in an airtight container on the counter.



Submitted by:
Kinsey Irwin
Petro Branding
Opp Manager

BUTTERSCOTCH CHOCOLATE CHIP COOKIES



INGREDIENTS

- 1 1/4 cup (165g) all purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 3/4 tsp salt
- 1/4 tsp cinnamon
- 1/2 cup (110g) unsalted butter, melted
- Flaky sea salt for sprinkling
- 1/2 cup (100g) light or dark brown sugar, packed
- 1/3 cup (75g) granulated sugar
- 2 tsp vanilla extract
- 1 large egg
- 3/4 cup (120g) semisweet chocolate chips
- 1/2 cup (90g) butterscotch chips
- 1/2 cup (25g) chopped pecans (optional)

INSTRUCTIONS

- 1.) Preheat the oven to 350F and line a large baking sheet with parchment paper.
- 2.) In a medium bowl, whisk together the flour, baking soda, baking powder, salt and cinnamon. Set aside.
- 3.) In a large bowl, cream together the melted butter and sugars using an electric mixer. Mix on medium high until the mixture lightens and thickens.
- 4.) Mix in the vanilla and egg until smooth.
- 5.) Dump in the dry ingredients a little at a time and mix to combine.
- 6.) Fold in the chips and nuts using a rubber spatula.
- 7.) Scoop the cookies out on to the baking sheet, spacing them a few inches apart (they spread). 2Tbsp scoops are ideal.
- 8.) Bake for 10-12 minutes or until the edges are a light golden brown and the center is pale and puffed.
- 9.) Sprinkle with a little sea salt and transfer to a cooling rack. Let them cool for about 10 minutes before eating.

Submitted by:
Bryanna Dillon
Sr. Project
Manager



OREO COOKIE PUDDING PIE



INGREDIENTS

- Premade Oreo Cookie Crust
- 1 tub Extra Creamy Cool Whip
- 1 Box Instant Chocolate Pudding
- 1 Package of Oreos (Optional)

INSTRUCTIONS

- 1.) Mix the instant pudding into the tub of cool whip
- 2.) When fully combined add the filling to the crust
- 3.) Optional: Crush some oreos and sprinkle on top or add shaved chocolate



Submitted by:
Sarah Petersen
Project Manager



GRINCH COOKIES



INGREDIENTS

- 15.25 oz white cake mix box
- 8 Tbsp unsalted butter softened
- 2 lg eggs
- 2 tsp peppermint or mint extract
- 1/2 tsp vanilla extract
- 1/4 cup powdered sugar
- 3 Tbsp cornstarch
- red heart-shaped sprinkle
- Green gel food coloring

INSTRUCTIONS

- 1.) Preheat the oven to 375°F. Line a large baking sheet with parchment paper and set aside
- 2.) Mix together the cake mix, butter, and eggs until well combined.
- 3.) Mix on low speed in the Peppermint, vanilla extract, and food coloring to your desired color, your batter will be thick and sticky
- 4.) In a small bowl, whisk together the powdered sugar and cornstarch
- 5.) Scoop the dough with a 1 1/2 tbsp cookie scoop and roll the cookie dough balls in powdered sugar mixture to coat
- 6.) Place about 1 inch apart on the prepared baking sheet
- 7.) Remove the cookies from the oven and immediately place a heart-shaped sprinkle on each cookie, gently pressing it down so it sticks to the cookie.
- 8.) Cool the cookies on the baking sheet for 5 minutes before to cooling rack.

NOTES

- 1.) Store the cookies in airtight container at room temperature for up to 4 days, or freeze after they cookies have completely cooled in ziploc bag for up to 2 months. Thaw at room temp or in the fridge overnight.
- 2.) If you can't find heart sprinkles you can use red M&Ms or cinnamon candies.



Submitted by:
Jessica Roskopf
Purchasing Lead



CINNAMON SHORTBREAD COOKIES (HOJARASCAS)



INGREDIENTS

DOUGH MIXTURE

- 1 cup shortening
- 3/4 cup sugar
- 1 tsp salt
- 2 tbsp vanilla
- 1 tsp ground cinnamon

- 3 cups flour
- Cinnamon sticks

SUGAR/CINNAMON COATING

- 1 cup sugar
- 1 tbsp ground cinnamon



INSTRUCTIONS

- 1.) Preheat oven to 350°
- 2.) Boil together 1 cup water with 1 big or 2 small sticks of whole cinnamon (cool completely)
- 3.) In a mixing bowl, add shortening and sugar, mix well
- 4.) Add salt, vanilla, ground cinnamon, and mix well
- 5.) Add about half the flour, mix only until combined, add the other half and mix until combined
- 6.) Add in half (about 1/2 cup) of the cooled cinnamon tea and mix on low speed
- 7.) Place dough on dusted floured surface and roll out. Do not add too much flour or cookies will be tough
- 8.) Cut out cookies with your choice of cutters.
- 9.) Place cookies on ungreased cookie sheet and bake for 12-15 minutes or until light brown
- 10.) Sugar coat each cookie with the cinnamon sugar mixture



Submitted by:
Rosalinda Torres
Estimator/Production
Planner



PEANUT BUTTER KISS COOKIES



INGREDIENTS

- 1 3/4 Cups All-Purpose Flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Cup Butter
- 1/2 Cup Peanut Butter
- 1/2 Cup Granulated Sugar
- 1/2 Cup Brown Sugar
- 1 Egg
- 2 Tablespoons Milk
- 1 Teaspoon Vanilla
- 1 Bag Kiss Candies



INSTRUCTIONS

- 1.) Preheat oven to 375°
- 2.) In a medium bowl whisk together flour, baking soda, & salt
- 3.) Cream together butter and peanut butter
- 4.) Add in your granulated and brown sugar, mix well
- 5.) Beat in egg, milk, & vanilla
- 6.) Gradually add in your flour mixture. Mix until combined
- 7.) Using a cookie scoop, scoop out dough and roll into a ball, coat the ball in sugar
- 8.) Place on ungreased baking sheet about 2 inches apart
- 9.) Bake for 8 Minutes
- 10.) Remove from oven and press a chocolate kiss to the center of each cookie
- 11.) Bake again for 2-5 minutes or until the candy is glossy



Submitted by:
Amanda Puckett
Graphic Designer