

# Brown Sugar and Nutmeg cookies, from Abby Cross

Makes 24 cookies

2 cups	<b>all purpose flour</b>
2 tsps	<b>baking soda</b>
1/2 tsp	<b>salt</b>
1 1/2 tsps	<b>nutmeg</b> ( <i>freshly grated</i> )
1/2 tsp	<b>cardamom</b>
1 1/2 sticks	<b>unsalted butter (softened (6 oz))</b>
1 1/4 cups	<b>dark brown sugar</b>
1 large	<b>egg</b>
1 tsp	<b>vanilla extract</b>
	<b>kosher salt optional</b>

Set the oven to 350 F.

In one bowl, mix together the flour, baking soda, salt, nutmeg and cardamom.

In another bowl, use an electric mixer to cream together the butter and sugar until light and fluffy, 3 to 5 minutes. Add the egg and mix for another minute. Add the vanilla and mix again.

Carefully add the flour mixture to the butter mixture and mix until you have a smooth, uniform dough.

Use your hands to form the dough into a long log. Wrap the dough log in plastic wrap and refrigerate for 20 minutes or up to a day if you want to make cookies tomorrow.

When ready to bake, split the dough into 24 pieces. (Or more likely do it in batches of 12!) Roll each piece into a ball and place them, 6 at a time, onto a well greased or parchment-lined cookie pan. It's good to do just 6 per baking sheet because these guys will spread out a bunch and they need room. Bake for 10 minutes on the center rack. If you want to do 2 batches at once you can, but when you pull out the tray on the center rack, move the one on the top rack down and bake for one more minute. Continue until you have baked all the cookies.

Let the cookies cool on the pan once they come out of the oven for about 2 minutes. As you remove them, sprinkle them with a little bit of kosher salt, if using. They will seem gooey, but they will harden up as they cool. Once they are no longer too soft to move, place the cookies on a wire wrack to cool completely.

Eat right away or store in a sealed container.

# From Elaine Heyde - Orange and White Chocolate Chip Cookies

Here is one of our favorite cookies during the Christmas season. Enjoy The Heyde family

The image shows a printed screenshot of a YouTube video page. At the top, there is a search bar. Below it, the channel name 'How Jen Does It' is visible with a 'Subscribed' button and '128K' subscribers. The video title is 'Orange White Chocolate Chip Cookies' and it has '3,289 views'. The video was published on 'Dec 10, 2013'. The description reads: 'These delicious cookies are great anytime and a perfect new cookie to add to your Christmas baking.' The recipe title is 'Orange White Chocolate Chip Cookies' followed by a handwritten red note: '★★★★★ yum'. The ingredients list includes: 1 cup butter, softened; 1/2 cup granulated sugar; 1/2 cup brown sugar; 1 egg; Zest of one large orange; Juice of one large orange; 2 1/4 cups all-purpose flour; 3/4 teaspoon baking soda; 1/2 teaspoon salt; and 2 cups white chocolate chips. The instructions start with 'Preheat oven to 350 degrees.' and describe the mixing process. The yield is '3 dozen'. The category is 'Howto & Style' and the license is 'Standard YouTube License'. At the bottom, there is a 'SHOW LESS' button and a 'COMMENTS • 24' section with an 'Add a public comment' input field.

How Jen Does It  
Subscribed 128K

3,289 views

Published on Dec 10, 2013  
These delicious cookies are great anytime and a perfect new cookie to add to your Christmas baking.

Orange White Chocolate Chip Cookies ★★★★★ yum

1 cup butter, softened  
1/2 cup granulated sugar  
1/2 cup brown sugar  
1 egg  
Zest of one large orange  
Juice of one large orange  
2 1/4 cups all-purpose flour  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
2 cups white chocolate chips

Preheat oven to 350 degrees.

Cream butter and sugars until light and fluffy. Beat in egg and orange zest. Stir flour, baking soda and salt together. Add flour mixture a little at a time to creamed mixture. Alternate with orange juice. Mix just until combined. Fold in white chocolate chips.

Drop rounded tablespoons of dough onto ungreased cookie sheet about 1 1/2 inches apart. Bake for 10 to 12 minutes or until edges are golden brown. Allow to cool on cookie sheets for 2 minutes before transferring to a wire rack.

Yield: 3 dozen

Category: Howto & Style  
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# From Nancy Paskin: Baklava

Ingredients:

**Phyllo dough:** One package/box [thaw in refrigerator...do not try to use frozen dough as it will break into millions of small pieces]

Dry Ingredients-combined together in a bowl.

Chopped **Nuts**- 3cups – walnuts or 2c. walnuts + 1c almonds or all almonds or any nuts you choose.

**Sugar** – 1/3c

**Cinnamon** – 1 T. plus

**Farina** – 1 handful, generous, or one individual packet.

**Oil** or melted butter/margarine [I was taught to use oil] A light, clear oil like veg. or safflower oil....not olive or any oil with a strong taste.

Wet ingredients: Syrup mixture, in a medium pot

**Water** – 2 cups

**Sugar** – 2 cups

**Vanilla** – 1 teaspoon

**Lemon juice** – 1 T.

Pan – A large rectangular pan is best. Sheet cake pan. I use a Corning pan about 16" x 10" Ideally, a pan that is the same size as the sheets of phyllo dough, so you don't have to fold them or cut them.

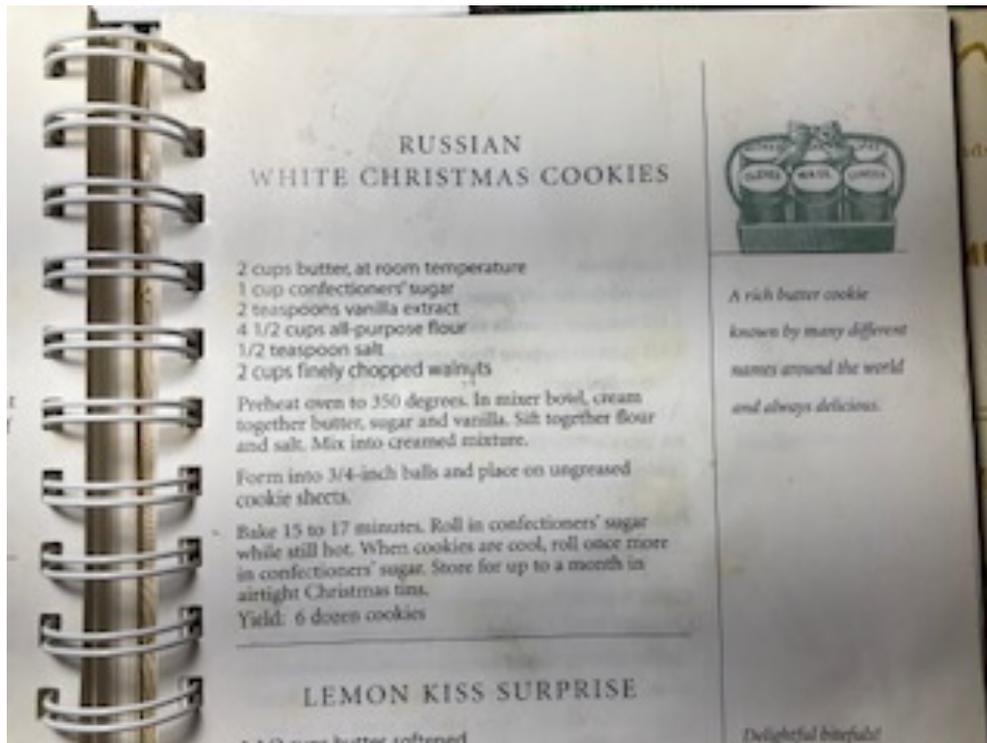
Oven: 350, for 30 to 40 minutes.

Directions:

1. In the baking pan, make layers of dough, use about ½ of the package. Brush oil over the layers, every few sheets. This makes the pastry puff.
2. Make a full layer of the nut mixture. Pat it down to be even.
3. Layer the remaining ½ of the dough to fill the pan. Again brush every few sheets with oil. Brush top layer with oil.
4. Cut through all layers of dough to form bite-size or serving-size pieces. Use a sharp knife. [It will be impossible to do this step neatly after baking.][dipping the knife in water helps it cut the dough without tearing it]
5. Bake 30 to 40 minutes in a 350 oven until top is golden brown.

6. **While the baklava is baking**, boil the syrup mixture on the stove, stirring almost constantly. It should reduce in half. This takes about 15-20 minutes. You want the syrup to be ready as the baklava is coming out of the oven.
7. Hot from the oven, pour the boiling syrup mixture over the entire pan of baklava. It will bubble up and some of the top layers may seem to float for a time.
8. Allow the pan to cool on the stove or a counter top. Then you can refrigerate or freeze it. [If you put it in the refrigerator to cool – it will stick in the pan and be impossible to remove]. I usually move the pieces to a tupperware container and separate the layers with foil, plastic wrap or wax paper. Sam and I always had fun then cleaning out the dregs of the baking dish. Yum. Enjoy

## From Marianna Sherman: Russian White Christmas Cookies



## From Nancy Caswell: QUICK-MIX SPRITZ

2 1/4 cups sifted all purpose flour  
3/4 cup sugar  
1/2 tsp salt  
1/4 tsp baking powder  
1 cup shortening  
1 egg  
1 tsp vanilla

Sift flour, sugar, salt and baking powder together in a bowl.

With a pastry blender or two knives cut the shortening into the dry ingredients until the mixture is full of very fine lumps. (It will resemble pie crust or biscuit mix, although not as coarse.)

Measure the egg in a measuring cup (a large egg will measure 1/4 cup). If it does not, add water to the 1/4 cup line.

Add the egg and vanilla to the flour mixture and beat the mixture very well.

Fill Mirro cookie press. Form cookies on ungreased Mirro cookie sheets.

Bake at 375 degrees F for 10-12 minutes. Remove at once to cooling racks.

Makes 5-6 Dozen

This is taken directly from the Mirro cookie press book. Hope this is what you are looking for. There is also a recipe called Christmas Trees recipe that reduces the salt and baking powder to 1/4 tsp. and uses 1 tsp almond extract instead of vanilla extract and of course, green food coloring.

## **Snails – from my Aunt Ann (Nancy Caswell)**

Bake on greased cookie sheets at 375 degrees for 8-10 min. until slightly golden brown.

1 cup of oleo (2 sticks) – see note below.

1 cup of cottage cheese

2 tsp vanilla

2 cups of sifted flour

Mix well using dough hook and refrigerate overnight.

### Filling

1 cup ground nuts (always walnuts)

1 cup sugar

1 tsp cinnamon

1 tsp vanilla

Mix well with spoon.

Beat one egg to spread on the dough before the filling goes on it.

Roll out dusting the board and rolling pin with a mix of confectioner's sugar and flour.

Use a tennis ball sized ball of dough and roll out about 1/8 inch thick with diameter of 8 inches.

Brush circle with egg and then cut (pizza cutter) into 8 wedges. Sprinkle a generous tablespoon or 2 of the filling on the dough and then roll outside edge to center.

Keep eye on the oven. Take the cookies out when slightly golden brown and let rest for a few minutes before taking off the baking sheet and moving them to a cooling rack. After the cookies are off, scrape the caramelized nuts off the cookies sheet right away.

Now, they really did use “oleo” (the original name for margarine). Sometimes a recipe does not work if you switch to butter. This one I have switched to ½ cup each of butter and Crisco.