

Jannie
Mac's

One Dozen (plus a few extra) Christmas Cookies



by Jan McCracken

One Dozen Christmas Cookies

Free eBook by Jan McCracken

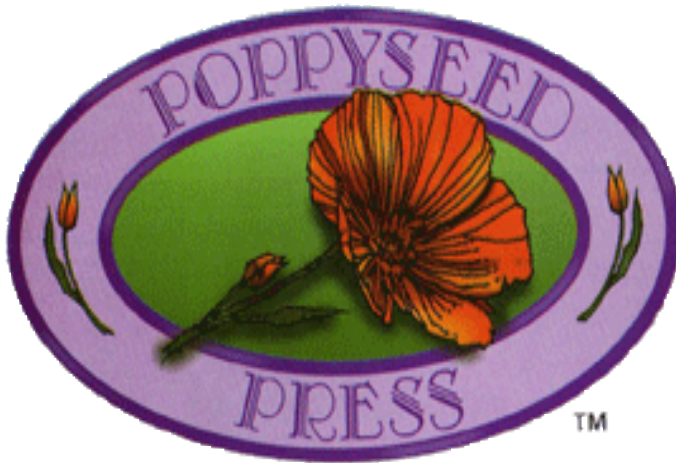
Cookies at Christmastime symbolize the sweetness of a wonderful and joyous season!

Baking cookies and giving a plate or a small tin box of homemade cookies is giving a little slice of yourself and shows how much you really care.

Get together with friends and have a "cookie bake," or better yet, host a "goodie swap"! To learn how, go to www.janmccracken.com, for directions and suggestions for hosting a great cookie swap!



*From every branch of our family tree,
Go our very best wishes to all of thee.
We hope it's a season of merriment and mirth;
Of good tidings to all and peace on earth.*



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It is Christmas in the heart that puts Christmas in the air.

-W.T. Ellis

A Little About Cookies ...

Cookie baking is an easy skill to master. Even if you are not an experienced baker you can turn out fast and festive treats! Christmas is a very special time of the year and we all love homemade cookies. If your budget is tight but your heart wants to give those special people on your list something really special - spend a day baking cookies for gifts. It will warm your heart and it is guaranteed to bring a smile and a hug from the recipient!



Jannie Mac's Cookie Hints:

Always thoroughly cream your butter and sugars - be sure that the butter is at room temperature for easy creaming either in the mixer or with a wooden spoon. Creaming takes about 5 minutes and mixture should be light and fluffy.

Do not over mix cookie dough once the flour is added or it will make "tough cookies"!

Cookies that are baked on greased cookie sheets will spread more than those baked on ungreased cookie sheets. This is helpful information when placing your cookie dough on the sheets according to what your recipe calls for. Also, if you make your cookies the same size, they will bake in the same amount of time. Easy, huh?

Wipe your cookie sheet between bakings and cool to prevent the second batch from baking too quickly - don't forget those cookie sheets are hot!

Do not ever cool cookies on the cookie sheets as they will continue to cook and stick to the cookie sheets.

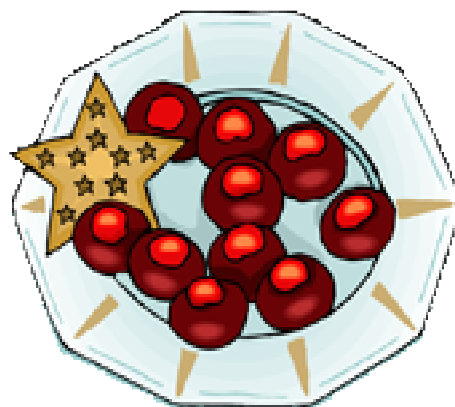
Crisp cookies should be stored in containers with loose-fitting lids while soft cookies need to be stored in containers with tight-fitting lids.

EXTRA EASY DROP SUGAR COOKIES

These are Jannie Mac's son, Ray's, favorite cookies and so easy! Everyone will love them and they make great Christmas gifts tied with a couple of tea bags as they are great to "dunk" in tea on a cold day!

Preheat oven to 350°

- 1 cup white sugar
- 1 cup powdered sugar
- 1 cup butter or margarine
- 1 cup oil
- 2 eggs
- 2 teaspoons vanilla
- 1 teaspoon cream of tartar
- 1 teaspoon soda



Mix all ingredients together and beat well. Add 4 cups flour (about 3/4 cup at a time, beating well after each addition). Drop by teaspoonfuls on a lightly greased cookie sheet. Press down with a fork dipped in cold water. Sprinkle with red and green sugar before baking. Bake at 350° for 10 to 12 minutes until done but not brown!

OLD-FASHIONED SPICY ICEBOX COOKIES

Preheat oven to 350°

1 cup butter or margarine
1 1/2 cups brown sugar
1/2 cup sugar
3 eggs
4 cups flour
1-2 teaspoons salt
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ground cloves
1 cup chopped raisins
1/2 cup chopped black walnuts



Cream butter and sugar; add eggs, beat well. Measure and mix flour, salt, soda and spices. Add to first mixture and stir in raisins and nuts.

Form into two logs about 1 1/2 to 2 inches in diameter. Place on bread board and refrigerate over night. Or, dough may be mixed and frozen for several weeks before baking. Slice and sprinkle with sugar and bake at 350° for 10-12 minutes.

For somehow, not only at Christmas, but all the year through, the joy you give to others is the joy that comes back to you.

-Whittier

CANDY CANE COOKIES

Preheat oven to 350°

- 1 cup butter or margarine
- 1 cup powdered sugar, sifted
- 1 egg
- 1 1/2 teaspoons almond extract
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon salt



Mix shortening, sugar, egg, extract, and vanilla. Sift together flour and salt. Stir into the first mixture. Divide dough in half. Blend 1/2 teaspoon red coloring in 1/2 dough. Roll one teaspoon of each color dough in 4" long strips (plain dough and red dough). Place strips side by side and press lightly together and twist like rope. Place on ungreased cookie sheet and shape like candy canes. Bake at 350° until lightly browned. Roll in powdered sugar and crushed peppermint.

REINDEER COOKIES

Preheat oven to 350°

- 1 (20-ounce) package refrigerated peanut butter cookie dough
- 60 (2-inch) pretzels
- 60 semi-sweet chocolate chips
- 30 red candy-coated chocolate pieces



Freeze cookie dough for 15 minutes. Cut dough into 30 1/4-inch slices. Place on ungreased cookie sheets about 4 1/2 inches apart. Shape round at bottom to make like reindeer face using thumb and forefinger. Press a pretzel on each side of round for antlers. Press in a chocolate chip for eyes. Bake at 350° for 9 to 11 minutes until lightly browned. Remove from oven and press in a red candy for reindeer's nose.

FILLED SUGAR COOKIES

Preheat oven to 350°

2 cups sugar
1 cup sour cream
2 eggs
1 1/2 teaspoons baking soda
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1 cup butter or margarine
1/4 teaspoon salt
6 cups flour

Cream sugar and shortening. Add beaten eggs and mix well. Add sour cream. Sift flour, cinnamon, nutmeg and baking soda. Add to other ingredients and mix well.

Chill one hour; it keeps in refrigerator for up to a week and freezes well.

Roll to 1/8-inch thickness and cut into 2 1/2 to 3-inch circles. Place a small spoonful of filling in center of circle and fold over and seal for half circles or rounded spoonful and place another circle on top and seal for full circle cookies. Prick top and sprinkle with regular or colored sugar. Cookies are done when *lightly* browned around edges and bottom. Bake at 350° for 15 minutes.



Recall it as often as you wish, a happy memory never wears out.

-Libbie Fudim

SUGAR COOKIE FILLING

1 1/2 cup raisins, figs, dates or 1/2 cup each raisins, figs and dates
1/2 cup sugar
1/2 cup water
2 tablespoons lemon juice
1/2 cup walnuts optional

Combine raisins (or dates or figs) in small saucepan with sugar and water. Cook slowly over medium heat stirring constantly until thickened (about 5 minutes). Remove from heat stir in lemon juice and nuts. Cool completely.

Can be made days ahead of time and stored in sealed container in refrigerator.

BUTTERBALLS

Preheat oven to 325°

1 cup butter
1 cup powdered sugar, sifted
1/2 teaspoon salt
1/2 cup ground pecans
2 cups flour



Cream sugar and powdered sugar until light and fluffy. Sift flour and salt together. Add to creamed mixture. Add nuts. Roll dough into balls using the palms of your hands. Bake on ungreased cookie sheet at 325° for 15 to 18 minutes. Do not brown. Roll in confectioner's sugar while warm and cool on racks.

The best and most beautiful things in the world cannot be seen or even touched. They must be felt with the heart.

-Helen Keller

CHOCOLATE CRACKLE COOKIES

Preheat oven to 350°

4 squares baking chocolate

2 cups sugar

1/2 cup salad oil

4 unbeaten eggs

2 teaspoon vanilla

2 cups flour

2 teaspoon baking powder

1/2 teaspoon salt

1 cup powdered sugar

1/2 cup nuts



Melt chocolate over hot water. Remove from heat and cool. Put chocolate in large mixing bowl. Add oil and sugar. Add eggs one at a time. Beat well after each. Add vanilla. Sift together flour, baking powder and salt. Add nuts. Chill. With palms of the hands, form into balls about the size of a walnut and roll in sifted powdered sugar. Bake on greased cookie sheet for 10-12 minutes.

And tomorrow, because it will be the day after Christmas, I shall still wish you happiness. I may not be able to tell you about it every day, because I may be far away or we may be very busy. But that makes no difference-my thoughts and my wishes will be with you just the same. Whatever joy or success comes to you will make me glad. Clear through the year... I wish you the spirit of Christmas.

-Van Dyke

COWBOY COOKIES

Preheat oven to 350°

- 2 cups flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup butter or margarine
- 2 eggs
- 1 cup brown sugar, firmly packed
- 1 cup granulated sugar
- 2 cup oats
- 1 teaspoon vanilla
- 1 (6-ounce) package chocolate chips



Sift together and set aside dry ingredients. Blend together shortening and sugars, add eggs and beat until light and fluffy. Add flour mixture and mix well. Add oats and vanilla and chocolate chips. Dough will be crumbly. Drop by teaspoonfuls onto greased cookie sheet.

Bake 15 minutes at 350°. *Note: Check cookies at 8 or 9 minutes as it may be long enough depending on the oven!*

Christmas, my child, is love in action... When you love someone, you give to them, as God gives to them, as God gives to us. The greatest gift He ever gave was the person of His Son, sent to us in human form.

-Dale Evans Rogers

PERSIMMON COOKIES

A Christmas tradition in many areas of the world. These are tasty and moist!

Preheat oven to 325°

1/2 cup butter or margarine

1 cup sugar

1 egg

1 cup raisins

1 cup nuts

1 cup persimmon pulp

2 cups flour

1 teaspoon salt



Cream shortening and sugar; add egg and beat well. Add persimmon pulp.

Combine dry ingredients and add slowly to cream mixture; finally add raisins and nuts. Bake at 325° for 15-20 minutes. Makes about 3 dozen cookies.

CHOCOLATE SNOWFLAKES

Preheat oven to 350°

1/2 cup oil

4 squares unsweetened chocolate, melted

2 cups sugar

4 eggs

2 teaspoons vanilla

2 cups flour

2 teaspoons baking powder

1/2 teaspoon salt



Cream together oil, melted chocolate and sugar, beating well. Add eggs, one at a time, and vanilla. Sift together dry ingredients and add a little at a time.

Refrigerate overnight. Drop by teaspoonfuls in confectioners' sugar onto ungreased cookie sheet. Bake at 350° for 10 to 12 minutes being careful to not over bake.

KATIE'S MOLASSES COOKIES

Jannie Mac's daughter, Katie's all time favorite at Christmastime!

Preheat oven to 350°

1/2 cup margarine

1 cup sugar

1/2 cup Brer Rabbit molasses, melted

1 egg

2 teaspoons baking soda

2 cups flour

1/2 teaspoon cloves

1 teaspoon cinnamon

1/2 teaspoon salt

1/2 teaspoon ginger



Beat margarine and sugar until fluffy. Add molasses and egg, beating well. Sift dry ingredients and add to mixture. Mix well. Chill overnight. Roll into 1-inch balls and roll in sugar. Bake in 350° oven for 8 to 10 minutes.

UNCOOKED COCONUT GOODIES

1 stick butter or margarine

2 cups sugar

1/2 cup milk

1/2 cup coconut

2 cups quick cook oats

1/2 cup cocoa (scant)

1 teaspoon vanilla

1/2 cup nuts



Cook together margarine, sugar and milk over medium heat and bring to bubbling boil. Remove from heat and add coconut, oats and cocoa. Stir together quickly and add 1 teaspoon vanilla and 1/2 cup nuts. Drop by teaspoonfuls on waxed paper. Let cool.

Jannie Mac's Easy Gingerbread Guys and Gals



Because this dough has to be refrigerated for at least 2 hours, you may want to make it early in the morning, or you can make it at night and refrigerate it overnight. This is a really fun family project if you have little ones! Make sure the kids are in clothes that they can get icing all over. 'Tis the season to be jolly!

- 4 1/2 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 2 teaspoons ground ginger
- 1/4 teaspoon ground cloves
- 1 1/4 teaspoons baking soda
- 1/2 cup butter, softened
- 1/2 cup brown sugar, packed firm
- 2 large eggs
- 3/4 cup molasses
- Tubes of white decorator's frosting
- Decorations for eyes and buttons and your imagination



Using a medium-sized bowl, sift together the flour, cinnamon, ginger, cloves and baking soda. Set aside. Using a large bowl, blend the butter and brown sugar together. Add eggs, one at a time, beating after each. Then add the molasses. Slowly add the flour mixture to the molasses mixture, stirring after each addition with the wooden spoon or mixer. Dough will be stiff.

Divide the dough in half and flatten resembling a thick pancake. Cover with plastic wrap. Refrigerate for at least 2 hours, or until the dough is firm enough to roll. You can refrigerate the dough overnight and then soften for 10 minutes at room temperature if too stiff.

Preheat oven to 350°. Flour your countertop or pastry cloth and roll out dough to 1/4-inch thickness. Use cookie cutters to cut out gingerbread guys and gals. Transfer them to a greased cookie sheet with a flat spatula placing them about 1-inch apart. Bake for 10 minutes, or until light brown.

Cool your gingerbread people! Now you're ready to create your gingerbread family... use the white frosting and your imagination for decorations. Some suggestions are red and green candies, raisins, silver food studs, edible decorations. Makes about 25 cookies.

On a very old-fashioned note for Christmas, here's a Gingerbread recipe penned and used by Laura Ingalls Wilder! The more up to date recipe above is provided for your baking pleasure, however, this old recipe adds to the "flavor of Christmas"!

LAURA INGALLS WILDER'S GINGERBREAD

1 cup brown sugar blended with
1/2 cup lard or other shortening.
1 cup molasses mixed well with this.
2 teaspoons baking soda in 1 cup boiling water
(be sure cup is full of water after foam is run off
into cake mixture).



Mix all well. To 3 cups of flour have added one teaspoon each of the following spices: ginger, cinnamon, allspice, nutmeg, cloves; and 1/2 teaspoon salt. Sift all into cake mixture and mix well. Add lastly 2 well-beaten eggs.

The mixture should be quite thin. Bake in a moderate oven for thirty minutes. Raisins and, or, candied fruit may be added and a chocolate frosting adds to the goodness.

FORGOTTEN KISSES

Preheat oven to 350°

Beat 2 egg whites until foamy.

Add and beat until quite stiff:

Pinch of salt

1/2 teaspoon cream of tartar

Add gradually:

3/4 cup sugar

1/2 teaspoon vanilla

Beat until stiff and glossy. Fold in 6 ounces chocolate chips. Drop by teaspoonfuls onto greased cookie sheet. Turn off oven and bake cookies for 5 hours in cooling oven. Don't open the oven during the 5 hours.



SANTA BARBARA PEANUT BUTTER COOKIES

Preheat oven to 375°

1 cup butter

1 cup brown sugar

1 cup granulated sugar

2 well beaten eggs

1 cup peanut butter

1 teaspoon vanilla

1 teaspoon baking soda

2 1/2 cups flour

Cream together butter, sugars and add well beaten eggs. Add peanut butter and vanilla. Sift flour and soda together and add to mixture, mixing well. Drop by level teaspoonfuls onto an oiled baking sheet about 1-inch apart. Press into shape with a fork, leaving imprint of fork for a decorative touch. Bake at 375° for about 10 minutes.



GIANT SNICKERDOODLES

Preheat oven to 375°

- 1 1/2 cups sugar
- 1 cup butter, softened
- 2 eggs
- 2 3/4 cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 2 tablespoons sugar



Cream butter, 2 1/2 cups sugar and eggs until light and fluffy. Combine flour, cream of tartar, baking soda and salt in separate bowl. Add to creamed mixture until well blended. Refrigerate 30 minutes. Combine remaining sugar and cinnamon, making sugar and cinnamon mix. Roll cookie dough in hands and in cinnamon-sugar mix. Place 3 inches apart on ungreased cookie sheets. Bake at 375° for 12 to 15 minutes.

CANDY MINTS FOR SANTA

- 2 ounces cream cheese
- 1 2/3 cups powdered sugar
- 1/4 teaspoon peppermint flavoring



Combine all ingredients, mixing well. Shape into ball or squares; refrigerate until serving time.

It is good to be children sometimes, and never better than at Christmas, when its mighty Founder was a child himself.

-Dickens

FELIZ NAVIDAD YULETIDE COOKIES

Preheat oven to 325°

1 cup butter

3/4 cup confectioners' sugar

1 egg

1 1/2 teaspoons vanilla

1/8 teaspoon salt

2 cups flour

1 cup uncooked oatmeal

1 cup chopped pecans

Confectioners' sugar for rolling



Cream butter; gradually add sugar; beat in vanilla and egg. Blend in salt, flour, oatmeal and pecans. Shape rounded teaspoonfuls of dough into balls. Place on ungreased cookie sheet and bake at 325° for 20 minutes. Roll in confectioners' sugar while warm.

*What can I give Him
Poor as I am;
If I were a shepherd
I would a lamb,
If I were a Wise Man,
I would do my part.
Yet what can I give Him?
Give my heart.*

-Christina G. Rossetti

*We desire to be able to
welcome Jesus at
Christmas time, not in a
cold manger of our
heart but in a heart full
of love and humility,
in a heart so pure, so
warm with love for one
another.*

-Mother Teresa



God grant you the light in Christmas, which is faith; the warmth of Christmas, which is love... the belief in Christmas which is truth; the all of Christmas, which is Christ.

-Wilda English

A Little About Christmas ...

And she brought forth her firstborn son, and wrapped him in swaddling clothes, and laid him in a manger; because there was not room for them in the inn. And there were in the same country shepherds abiding in the field, keeping watch over their flock by night. And, lo, the angel of the Lord came upon them, and the glory of the Lord shone round about them; and they were sore afraid. And the angel said unto them, Fear not, for behold, I bring you good tidings of great joy, which shall be to all people.

For unto you is born this day in the city of David a savior which is Christ the Lord. And this shall be a sign unto you; Ye shall find the babe wrapped in swaddling clothes, lying in a manger.

And suddenly there was with the angel a multitude of the heavenly host praising God and saying, Glory to God in the highest, and on earth peace, good will toward men.

- Luke 2:7-14 (King James Version)



The simple shepherds heard the voice of an angel and found their Lamb; the wise men saw the light of a star and found their wisdom.

-Fulton J. Sheen



I hope you enjoyed this little book of Christmas Cookies! I enjoyed putting it together and sharing some of my favorite family cookie recipes with you. May you have a blessed Christmas! ~ Jan

Visit www.JanMcCracken.com for more information, to purchase her books, see previews of new projects and get to know her better.

Don't miss her exquisite slumped glass wine and cheese trays and gift sets...beautiful and truly original! See her gallery at janmccracken.com.

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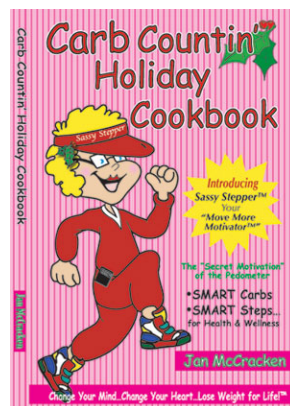
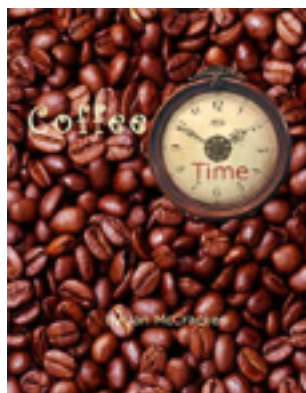
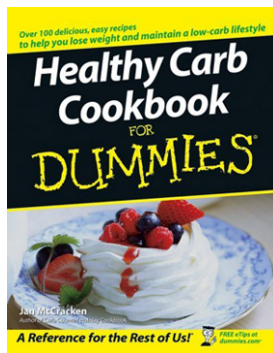
Coffee Time (ebook)

Ozark Mountain Christmas Recipe Collection (print)

Healthy Carb Cookbook for Dummies® (print)

Low Carb Christmas Cookin' with an "Old-Fashioned" Cook (print)

Carb Countin' Holiday Cookbook with Sassy Stepper (print)



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