

## December 2020

Members of the **GCFM Board** were asked to share some of their favorite holiday cookie recipes at our last Board Meeting. Zoom doesn't allow for tasting but it was still fun to share the recipes. And now we can share them with you! **Enjoy!**

### **Jeanie's Butterballs**

*From Jill Malcolm (1st Vice President)*

This is the first cookie recipe I learned to make when I was about 11. It was passed down to my best friend from her grandmother. It's a classic in my house.

1 cup of butter

2 cups of flour

1 teaspoon vanilla extract

¼ cup of sugar

1 cup of chopped walnuts (or pecans)

Cream the butter and sugar. Slowly add flour, vanilla and walnuts. Chill 1 hour.

Form chilled dough into small (less than an inch). Bake at 350 for 15-20 minutes. Roll warm cookies in cinnamon sugar.

### **Grandma Swartz's Mandelbrot**

My friends and I started a cookie bake 25 year's ago. This is one of the first recipes we shared. I make them every year.

3 eggs

1 cup of sugar

¾ cup of vegetable oil

3 cups of flour

1 teaspoon baking powder

½ - 1 teaspoon almond extract

1 cup of chocolate chips or almonds (or half and half which is what I do)

#### **Instructions**

Cream eggs and sugar in mixer. Add oil, flour, baking powder and almond extract. Mix thoroughly. Add chips/nuts/

Divide batter into three equal pieces. With wet hands, shape dough into loaves.

Bake loaves at 350 degrees for 20-30 minutes. Slice warm loaves into ½ inch slices. Bake at 400 degrees for 10 minutes or until lightly browned. I bake the slices upright with a little space between each slice.

### **Double Chocolate Cookies**

*From Marsha Ledbury, Board Member*

1/2 cup packed brown sugar

¼ cup butter softened

1/2 teaspoon vanilla

1 egg white

½ cup all-purpose flour

3 tablespoons unsweetened baking cocoa

1/2 teaspoon baking soda

Dash salt

1/2 cup semisweet chocolate chips

**Instructions** Heat oven to 375°F. In large bowl, beat brown sugar and butter with mixer on medium speed until light and fluffy.

Beat in vanilla and egg white.

Stir in flour, cocoa, baking soda and salt. Stir in chocolate chips. Onto ungreased cookie sheet, drop dough by teaspoonful about 2 inches apart.

Bake 8 to 9 minutes or until set (do not overbake). Cool 1 minute; remove from cookie sheet to wire rack.

## GINGER BITES

*From Cessy Bombara, Membership Chair*

Makes 90 +

1 ½ cups butter

2 cups sugar

2 eggs

½ cup dark molasses

Cream together

4 cups flour

4 t. baking soda

½ t. salt

2 t. cinnamon

2 t. ginger

Sift together and add to wet ingredients. Spread on greased cookie sheets (fills 2). Bake in 300° oven for (10 minutes).

### FROSTING

4 cups Confectioner's Sugar

½ cup soft butter

2 t. lemon juice

1 or more T. milk

Mix all together.

Dough is stiff. Each recipe may be halved and will make one baking sheet. These freeze well, even after frosting.

## Latin Lace Florentines

*From Ruth Ecker, 2<sup>nd</sup> Vice President*

Makes 4 dozen cookies

¾ cup quick-cooking oats

¾ cup all purpose flour

¾ cup granulated sugar

1 tsp. ground cinnamon

¾ tsp. chili powder

½ tsp. baking soda

½ tsp. salt

1 ½ cups sliced almonds

10 Tbsp. butter (1 ¼ sticks) unsalted butter melted

¼ cup milk (calls for whole milk, but I use 1% milk)

¼ light corn syrup

1 tsp. vanilla extract

4 oz. fine quality bittersweet chocolate, chopped (look for a minimum of 60 percent cocoa solids) optional

Preheat oven at 350 degrees with oven rack in the middle. Line baking sheet with parchment paper (or heavy-duty aluminum foil buttered generously)

In a large bowl whisk together the oats, flour, sugar, cinnamon, chili powder, baking soda and salt, Stir in sliced almonds.

Melt butter in a pan over low heat until completely melted. Add milk, corn syrup and vanilla. Stir to combine.

Then add to dry ingredients and stir gently until combined. (I let it sit for about 20 minutes so the dry ingredients absorb the wet ingredients without excessive mixing.)

Scoop heaping teaspoons of batter onto the prepared sheet at least 3" apart,

(six cookies per sheet). Bake one sheet at a time until the cookies are flat and browned around the edges – about 7-9 minutes. Cool cookies on the sheet several minutes, until firm enough to transfer to a cooling rack.

When all the cookies are baked, melt the chocolate in a metal bowl set over a pan of simmering water (but not touching the water or you will burn the chocolate). Using a very small tipped pasty bag or the tines of a fork, drizzle the chocolate in a zigzag pattern over the tops of the cookie.

## **PINE NUT COOKIES**

*From Hazel Schroder, Corresponding Secretary*

¼ lb. sweet butter  
1 tsp. vanilla  
½ cup granulated sugar  
1 cup sifted flour  
1 egg yolk  
½ cup toasted pine nuts

Preheat oven to 300 degrees. Cream together the butter and sugar. Beat in the egg yolk, vanilla and flour. Mix in the nuts. Drop the batter, a teaspoon or so at a time, onto a buttered, floured cookie sheet. Bake 20-25 minutes or until pale golden. While still hot, remove with a spatula to a wire rack and let cool. Yield about 30 cookies.

## **PECAN CHEESE WAFERS**

Makes about 2 1/2 dozen

6 tbsp. flour, plus more for dusting  
¼ tsp. kosher salt  
1/8 tsp. crushed red chile flakes  
2 oz. shredded sharp cheddar cheese  
2 tbsp. unsalted butter, softened  
1 tbsp. heavy cream  
1 egg white, lightly beaten  
½ cup pecan halves

**Instructions** Pulse flour, salt, and chile flakes in a food processor until combined. Add cheese, butter, and cream; pulse until dough just holds together, about 10 seconds. Form dough into a disk and wrap in plastic wrap; chill 1 hour. Heat oven to 325°. On a lightly floured surface, roll dough into a 10" x 12" rectangle about 1/8" thick. Using a 2" round cutter, cut out disks. Using a spatula, transfer disks to parchment paper-lined baking sheets; gather and reuse scraps. Lightly brush bottoms of pecan halves with egg white and press into tops of wafers. Bake until firm and crisp, about 15 minutes. Let cool completely before serving.

## **Pecan Balls**

*From Betsy Howard, Board Member*

1 ¼ cup Pecans  
1 cup Butter  
½ cup Sugar  
1 tsp Vanilla  
½ tsp Salt  
2 cups Flour  
Powdered Sugar to roll in

**Instructions** Cream butter and sugar, add vanilla, add dry ingredients.  
Chill for 10 minutes. Roll dough into balls.  
Bake at 350°F for 15 – 20 minutes.  
When warm (not hot) roll in powdered sugar.