

You're Appreciated

Every year we wreck our kitchens with flour and sugar, baking and creating cookies made from decade's old, or newer, recipes! Whether they are passed on from one generation to the next, or stumbled upon on Pinterest, these recipes are brought to life in our kitchens then shared throughout the season. Thank you to everyone who took the time to share their recipe to make this booklet happen. Happy Holidays, and more importantly, HAPPY BAKING!

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Lincoln Library Cookie Book



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Cookie recipes to enjoy this holiday season!

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ANZAC Biscuits

Ingredients:

1 cup quick cooking oats
¾ cup dried, shredded coconut
1 cup all-purpose flour
1 tsp baking soda
1 cup white sugar
½ cup butter
1 tbs golden syrup (can substitute with corn syrup)
2 tbs boiling water

“A traditional Australian recipe, these cookies are eaten on ANZAC Day (April 25th) in honor of the Australian and New Zealand Army Corps (ANZAC) who served in the Gallipoli Campaign during World War I.” -Emily

Directions:

Mix oats, flour, sugar, and coconut together. In a small saucepan over low heat, melt the syrup and butter together. Mix the baking soda and the boiling water and add to the melted butter/syrup mixture. Add the butter mixture to the dry ingredients. Drop by teaspoons onto greased cookie sheets (or parchment lined cookie sheets). Bake at 350 for 18-20 minutes.

Christmas Baubles

Ingredients:

2 packages dry yeast
¼ cup warm water
2 cups butter
1 cup sugar
1 egg
4 ½ cups flour, sifted
colored sugar

“This recipe is one my sister and I used to make with our grandma every Christmas. I inherited the original recipe clipping from a Christmas Cookie Feature in a 1966 Chicago Tribune.” -Kerri

Directions:

Dissolve yeast in warm water. Cream butter and sugar; beat until fluffy. Beat in egg. Blend in dissolved yeast. Gradually add flour. Chill dough. Shape into 1” balls, dip sides in colored sugar. Place on greased cookie sheets. Bake at 375 for 10-12 minutes or until lightly browned. Place on cooling racks.

Red Velvet Cake Mix Cookies with White Chocolate Chips

Ingredients:

1 box red velvet cake mix
2-3 eggs (2 eggs make flatter cookies while 3 makes cakier ones)
½ cup vegetable oil
1 cup white chocolate chips

“Cake mix cookies are my go-to if I’m meeting up with friends and need a last-minute treat to bring along.” - Caroline

Directions:

Mix all ingredients until it’s combined into dough. Scoop the dough into balls and place on parchment lined or greased cookie sheet. Bake at 350 for 10 minutes.



Photo from <https://tastessence.com/cookie-recipes-from-scratch>

Swedish Heirlooms

Ingredients:

1 cup butter
1 cup powdered sugar
½ tsp salt
1 ½ cups ground nuts
2 cups flour
1 tbs vanilla
1 tbs water

“These are my family’s favorites!” -Debbie

Directions:

Cream the butter, powdered sugar, and salt together. Add in the ground nuts. Blend in the flour, vanilla, and water. Shape dough into balls, using a rounded teaspoonful for each ball. Bake at 325 degrees for 12-15 minutes (Cookies should not be brown). Roll in extra powdered sugar.



Photo from <https://www.swankyrecipes.com>

Swedish Pepperkakor

Ingredients:

1 cup butter
1 ½ cups sugar
1 egg
1 ½ tbs grated orange rind
2 tbs dark corn syrup
1 tbs water
3 ¼ cups all-purpose flour, sifted
2 tsp baking soda
2 tsp cinnamon
1 tsp ginger
½ tsp ground cloves
granulated sugar
toasted blanched almonds

"...from the Wisconsin Electric Company Christmas Cookie Book, 1965." - Rochelle

Directions:

Cream butter; add sugar gradually. Mix in egg, orange rind, syrup and water. Blend in sifted dry ingredients and chill. Roll dough into 1/8 inch thick balls; sprinkle dough balls with sugar, if desired. Cut with scalloped, round or diamond shaped cutters. Place one inch apart on greased cookie sheets. Top each cookie with almond. Bake at 350 degrees 7-8 minutes. Makes about 10 dozen 3 inch cookies.

Chocolate Chip Pumpkin Cookies

Ingredients:

½ cup shortening	¾ tsp baking powder
1 cup white sugar	½ tsp salt
1 egg	½ tsp cinnamon
1 tsp vanilla extract	½ pinch ground nutmeg
½ (15 oz) can pumpkin puree	½ cup semisweet chocolate chips
2 cups all-purpose flour	2/3 cup and 1 tbs chopped walnuts (optional)
¾ tsp baking soda	



Photo from <https://kirbiecravings.com/pumpkin-chocolate-chip-cookies-3/>

Directions:

Preheat oven to 375 degrees. Grease a cookie sheet. In a large bowl, cream together shortening and sugar until smooth. Beat in the egg. Stir in the vanilla and pumpkin until well blended. Combine the flour, baking soda, baking powder, salt, cinnamon and nutmeg then stir into the pumpkin mixture. Mix in the chocolate chips. Stir in the walnuts, if desired. Drop by teaspoonful's onto the prepared cookie sheets. Bake for 12-15 minutes until edges begin to brown. Allow to cool for a few minutes on baking sheets before moving them to a wire rack to cool completely.

Makes approximately 42 cookies. Recipe from Allrecipes.com

Nut Butter Graham Cracker Cookies

Ingredients:

½ cup unsalted butter, room temperature
1 cup nut butter
¾ cup all-purpose flour
2 cups graham flour (graham crackers processed into course flour)
¾ cup light brown sugar, packed
1 egg, room temperature
1 tbs vanilla extract
1 tsp baking soda
1 tsp salt

"I wanted to share my favorite cookie recipe! It's a mash-up of a few different recipes..." - Devin

Directions:

Whisk together flour, baking soda, and salt. In food processor, pulse graham crackers into coarse flour. Add to dry mix. In a separate bowl, mix together butter, nut butter, and brown sugar. Add in the egg and vanilla. Slowly add flour mix until just combined, creating a dough. Chill for 1 hour. Preheat oven to 350 degrees. Scoop and shape cookies, placing onto parchment lined baking sheets. Bake for 8-10 minutes. Let cool 3 minutes on baking sheet before transferring to wire racks to cool.

Thumbprint Cookies

Ingredients:

1 cup butter, room temperature
½ cup sugar
2 large eggs, room temperature, and separated (using yolks)
1 tsp vanilla
¼ tsp salt
2 cups flour
¾ cup jam, any kind



Photo from <https://prettysimplesweet.com/thumbprint-cookies/>

Directions:

Beat the butter and sugar on high speed for 3 minutes. Separate your eggs, adding yolks and vanilla to the butter mixture. Add flour and salt to mixing bowl and mix until combined. Chill Dough for 30 minutes. Roll dough into 1 inch balls and place on cookie sheet about 3 inches apart. Press thumb into center of ball. Spoon jam into the thumbprint of cookie. Bake at 350 degrees for 8-9 minutes (edges will slightly brown) until slightly firm. Allow cookies to cool a few minutes on cookie sheet before moving to wire rack to cool.

Mocha Truffle Cookies

Ingredients:

4 oz unsweetened chocolate
12 oz semisweet chocolate chips, divided
1/3 cup butter or margarine
1 cup sugar
3 eggs
1 ½ tsp vanilla extract
½ cup all-purpose flour
2 tbs baking cocoa
¼ tsp baking powder
¼ tsp salt
4 tsp instant coffee granules

Directions:

In a microwave, melt unsweetened chocolate, 1 cup chocolate chips, butter, and coffee granules. Cool for 10 minutes. In a mixing bowl, beat sugar and eggs for 2 minutes. Beat in Vanilla and the chocolate mixture. In separate bowl, combine flour, cocoa, baking powder, and salt.; beat into chocolate mixture. Stir in remaining chocolate chips. Cover and chill for at least 3 hours. Remove about 1 Cup of dough and with lightly floured hands, roll into 1 inch balls. Place on ungreased baking sheets. Bake at 350 for 10-12 minutes or until lightly puffed and set. Cool on pan for 3-4 minutes before removing to a wire rack to cool completely. Repeat with remaining dough. Dust with powdered sugar if desired.

Makes about 4 dozen cookies.

Andes Mint Cookies

Ingredients:

¾ cup butter
1 ½ cup brown sugar
2 tbs water
12 oz semisweet chocolate chips
2 eggs
2 ½ cup flour
1 ¼ tsp baking soda
1 box andes mints



Photo from <https://kirbiecravings.com/pumpkin-chocolate-chip-cookies-3/>

Directions:

Mix butter, sugar, and water in a saucepan; heat until melted. Add the chocolate chips and stir until completely melted. Pour the mix into a bowl and let cool for 10-15 minutes. Put the eggs in a mixer bowl and beat at high speed. Add the chocolate mixture and the rest of the ingredients except the mints; mix until well blended. Cover and chill for an hour. Preheat your oven to 350 degrees. Roll dough into 1 inch balls and put on parchment paper lined cookie sheets. Bake for 9-10 minutes. While cookies are baking, unwrap mints and cut each into half. Cool cookies for 2-3 minutes. Place a mint half on top of each cookie, spreading it as it melts. Then remove cookies from cookie sheets and cool on wire racks.

Vanilla Meringue Cookies

Ingredients:

3 large egg whites
1 ½ tsp clear or regular vanilla extract
¼ tsp cream of tartar
dash of salt
2/3 cup sugar



Photo from <https://www.foodnetwork.com>

Directions:

Place egg whites in small bowl; let stand at room temperature for 30 minutes. Preheat oven to 250 degrees. Add vanilla, cream of tartar, and salt to egg whites, beating on high after each addition until sugar is dissolved. Continue beating until stiff, glossy peaks form, about 7 minutes. Cut a small hole in the tip of a pastry bag, or in a corner of a food-safe plastic baggie. Insert a #32 star tip. Transfer egg mixture (meringue) to bag. Pipe 1 ¼ inch diameter cookies 2 inches apart onto parchment lined baking sheets. Bake 40-45 minutes or until firm to the touch. Turning oven off, leave cookies in oven for 1 hour, being sure to leave oven door closed. Remove from oven; cool completely on baking sheets. Remove cookies from paper and store in an airtight container at room temperature.

White Chocolate Cranberry Cookies

Ingredients:

½ cup unsalted butter, softened
½ cup packed light brown sugar
½ cup granulated sugar
1 tbs vanilla extract
1 large egg
1 ½ cups all-purpose flour
1 ½ tsp baking soda
1 cup dried cranberries, chopped
¾ cup white chocolate chips
¾ cup macadamia nuts, chopped

Directions:

Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper. With an electric mixer, cream the butter and both sugars together until smooth. Add the vanilla and egg, mixing well. Sift together the flour and baking soda. Spoon the flour mixture gradually into the creamed sugar mixture. Stir in the cranberries, white chocolate chips, and macadamia nuts. Drop by heaping spoonfuls about 2 tablespoons, onto the prepared baking sheets, 2 inches apart. Bake one sheet at a time until lightly golden on top and the edges are set, about 12-15 minutes. Cool on baking sheet about 5 minutes before transferring to a wire rack to cool completely. Store in an airtight container for up to two weeks.