

## Rolled Sugar cookies

Yields 5 to 6 dozen

This is your traditional cookie for the holidays. It's the reason you bought all those cute cookie cutters. Go out and get some colored sugars and have some fun.

- 1 cup sugar
- 1 cup butter, softened
- 3 TBSP milk
- 1 tsp vanilla
- 1 egg
- 3 cups all-purpose flour
- 1½ tsp baking powder
- ½ tsp salt
- Sugar for dusting if desired

In a large bowl, combine 1 cup sugar, butter, milk, vanilla and egg and blend well. In another bowl, combine the flour, baking powder, and salt then add the mixture the wet ingredients and mix well. Cover with plastic wrap and refrigerate for at least an hour for easier handling.

Pre-heat oven to 400 F. On a lightly floured surface, roll out 1/3 of the dough at a time to about 1/8 inch thickness. Keep remaining dough refrigerated until needed. Cut with a floured cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets and sprinkle with sugar.

Bake at 400 F for 5 to 9 minutes or until edges are light brown. Immediately remove from cookie sheets.

## Coconut Macaroons

Yields 1 dozen macaroons

This is one of my wife's favorite cookies. I tend to double or triple the recipe just to have enough to share with friends.

- 2 egg whites
- 1/3 cup sugar
- 2 TBSP all-purpose flour
- Dash of salt
- ¼ tsp almond extract
- 2 cups (one bag) coconut

Heat oven to 325 F. Grease and lightly flour cookie sheet. In a medium bowl, beat egg whites lightly. Add sugar, flour, salt and almond extract and blend well. Stir in the coconut. Drop dough by tablespoon-fuls 2 inches apart onto greased and floured cookie sheet.

Bake at 325 F for 13 to 17 minutes or until set and lightly browned. Immediately remove from cookie sheet.

## Cranberry and Orange Pinwheels

Yields 3 dozen cookies

### Filling

- 1 TBSP cornstarch
- $\frac{3}{4}$  cup whole berry cranberry sauce
- $\frac{1}{4}$  cup orange marmalade

### Cookies

- $\frac{3}{4}$  cup firmly packed brown sugar
- $\frac{1}{2}$  cup butter, softened
- 1 egg
- $1\frac{3}{4}$  cup all-purpose flour
- 1 tsp baking powder
- 1 tsp grated orange peel
- $\frac{1}{4}$  tsp salt
- $\frac{1}{4}$  tsp ground allspice

In a small saucepan, combine the filling ingredients. Bring to a boil over medium heat, stirring constantly. Refrigerate until thoroughly chilled.

In a large bowl, beat brown sugar, butter and egg until light and fluffy. Stir in remaining ingredients; mix well. Cover with plastic wrap and refrigerate for one hour for easier handling.

On a lightly floured surface, roll dough into a 16 x 8-inch rectangle. Spoon and spread cooled filling evenly over dough to within  $\frac{1}{2}$  inch of edges. Starting with the 16-inch side, roll up jelly roll fashion; cut in half to form two 8-inch rolls, wrap each roll in plastic wrap and refrigerate 2 hours.

Preheat oven to 375 F. Generously grease cookie sheets. Remove the plastic and using a sharp knife, cut dough into  $\frac{1}{2}$  inch thick slices. Place cookies 2 inches apart on the greased cookie sheets. Bake for 9 to 13 minutes or until light golden brown. Immediately remove from cookie sheet and cool completely.