

» CREATIVE «

Christmas

COOKIES



» 18 «

BEAUTIFUL HOLIDAY TREATS
FROM THE PAGES OF
BACK TO HER ROOTS



by CASSIE JOHNSTON

PERFECT FROSTED SUGAR COOKIES

makes: 6-7 dozen cookies (depending on cookie cutter size)



Looking for the perfect sugar cookie recipe for cutouts? This is it! Delicious, mildly flavored, and they don't spread in the oven!

INGREDIENTS

FOR THE COOKIES

- 1 1/2 cups unsalted butter (3 sticks), softened
- 2 cups granulated sugar
- 4 eggs
- 1 1/2 teaspoons vanilla, almond, peppermint, or coconut extract
- 5 cups all-purpose flour, plus more for rolling
- 2 teaspoon baking powder
- 1 teaspoon salt

FOR THE FROSTING

- 2 cups powdered sugar
- 2-4 tbsp. milk
- 1 tablespoon honey
- 1 teaspoon vanilla, almond, peppermint, or coconut extract
- Food coloring

DIRECTIONS

1. In the bowl of a mixer fitted with the paddle attachment, cream together butter and sugar. Mix in eggs and extract until well-combined.
2. In a separate bowl, whisk together remainder of cookie ingredients. Add dry ingredients to wet in batches until combined.
3. Divide dough into quarters, form into discs, and wrap in plastic wrap and chill for at least 2 hours.
4. Preheat oven to 400°.
5. Removed one disc from fridge and roll out on floured surface until dough is 1/8"-1/4" thick.
6. Cut with cookie cutter and baked on an ungreased cookie sheet for 6-8 minutes, watching closely. Cookies are done when bottoms are just barely golden brown. Let cool completely on wire racks before frosting. Make sure cookie sheets are cool to touch before place more cookie dough on them.
7. For frosting, combine sugar, two tablespoons milk, and honey, adding more milk until frosting reaches desired consistency. For piping and spreading, you're looking for a thicker frosting (like cake frosting), for dipping cookies, you'll want something a little bit thinner.
8. Pipe, spread or dip onto cookies. Will dry to a soft frosting with a glossy coating. If you'd like to use sprinkles, apply them before the frosting dries.

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SALTED CARAMEL DARK CHOCOLATE BROWNIE COOKIES

makes: 3 dozen cookies



**Salted Caramel Dark
Chocolate Brownie Cookies**
are rich, decadent, chewy
chocolate cookies stuffed
with an ooey gooey caramel.

INGREDIENTS

- 4 tablespoons butter, softened
- 1 1/2 cups granulated sugar
- 4 eggs
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1/2 cup all purpose flour
- 1/2 teaspoon baking powder
- 1 pound semisweet chocolate chips
- 3 dozen soft-style caramels
- Coarse sea salt

DIRECTIONS

1. Cream together the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment. Add in the eggs, salt, and vanilla extract and beat on medium until smooth and light yellow. Add in the flour and baking powder, and continue to mix until just combined.
2. Place the chocolate chips in a microwave safe bowl, and microwave on high for two minutes, stirring every 30 seconds, or until the chips are completely melted.
3. With the mixer running at low speed, pour the melted chocolate into the cookie batter. Once all the chocolate is in, increase the mixer to medium-high and beat for one minute. The mixture will appear liquidy and thin (like cake batter) at first, but will solidify as the chocolate cools.
4. Cover the bowl in plastic wrap, and chill dough in fridge for at least 30 minutes.
5. Preheat oven to 350°. Roll the dough into a one-inch ball, then flatten. Place a caramel on top, and then place another flattened, one-inch ball on top, sandwiching the pieces together and crimping the edges to seal in the caramel. Place on an ungreased baking sheet. Repeat with remaining dough and caramels.
6. Bake in preheated oven for 6-8 minutes, or until the cookies begin to look cooked around the edges, and cracked on the top—but still liquidy in the middle.
7. Remove from oven, and sprinkle immediately with sea salt. Let cookies cool almost completely on the baking sheet, about 15 minutes, before transferring to a cooling rack to finish cooling.

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RANGER COOKIES

makes: 4 dozen cookies



Chewy and coconutty, these cookies aren't very fragile, so they're a great option for holiday care packages.

INGREDIENTS

- 1 cup butter, softened
- 1 cup brown sugar
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups oats
- 1 cup unsweetened coconut (flake or shredded)
- 1 cup corn flakes

DIRECTIONS

1. Preheat oven to 350°.
2. In a mixer, cream butter and sugars until smooth.
3. Add eggs and vanilla, mix well.
4. In a separate bowl, mix flour, baking soda, baking powder and salt.
5. Mix dry into wet, 1/3 of the dry at a time, mixing well after each addition.
6. Add oats and coconut, mix to combine.
7. Remove from mixer and fold in corn flakes by hand to avoid (too much) crushing.
8. Drop by rounded spoonful on a greased cookie sheet, leaving 1-1/2 inch space.
9. Bake for 12-13 minutes, or until just browned around the edge. Cookies will seem soft, but will solidify upon cooling.

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PEANUT BUTTER & NUTELLA COOKIES

makes: 2 dozen cookies



These cookies come together in almost no time. You can go from mixing to eating in less than 30 minutes.

INGREDIENTS

- 1/2 cup peanut butter
- 1/2 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 egg OR 1 flax egg
- 1/2 teaspoon vanilla
- 1/4 cup all-purpose flour
- 1 cup whole wheat flour
- 1/4 cup Nutella
- Granulated sugar

DIRECTIONS

1. Preheat oven to 375°.
2. In the bowl of a mixer fitted with a whisk attachment, combine peanut butter and butter and mix on medium-high until pale and well-combined.
3. Add in sugars, baking soda, baking powder, egg and vanilla. Mix until just combined.
4. Add in flours and mix on low until just combined.
5. Remove bowl from mixer and add Nutella to the dough. Stir until just distributed throughout dough. You want a “swirl” effect.
6. Form the dough into 1-2 inch balls, roll in granulated sugar to coat and place on an ungreased cookie sheet.
7. Using a fork dipped in water, press cross-hatch marks on the cookies to flatten.
8. Bake for 7-8 minutes or until edges are just slightly brown. Let cool on sheet for an additional 5 minutes and then remove to wire rack to cool completely. Cookies will be very soft when warm.

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CARAMEL APPLESAUCE OATMEAL COOKIES

makes: 2 dozen cookies



These cookies are borderline healthy! Leave off the caramel sauce and enjoy them as a snack.

INGREDIENTS

FOR THE CARAMEL SAUCE

- 3/4 cup apple juice
- 2 tablespoons arrowroot powder or cornstarch
- 1/2 cup vegan margarine (like Earth Balance)
- 1/2 cup sucanat
- 1/4 teaspoon salt

FOR THE COOKIES

- 1 cup packed brown sugar
- 3/4 cup unsweetened applesauce
- 1 large egg white, lightly beaten
- 1 tablespoon vanilla extract
- 2 cups rolled oats
- 1 1/2 whole-wheat flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon

DIRECTIONS

1. Preheat oven to 350°. For the caramel sauce: in a medium saucepan, whisk together the apple juice and arrowroot powder until arrowroot is dissolved.
2. Heat the saucepan over medium heat, add in all other caramel sauce ingredients. Bring to a boil and let boil for about one minute, or until sauce is thick and frothy. Remove from heat and set aside.
3. For the cookies: combine sugar, applesauce, egg white and vanilla extract in a large bowl. Set aside
4. In a second large bowl, whisk together oats, flour, soda, cinnamon and salt.
5. Stir the dry ingredients into the wet until just combined.
6. Drop dough by large rounded spoonfuls onto parchment-lined cookie sheets.
7. Using the back of a spoon, create a large indentation in the middle of each cookie.
8. Spoon some of the caramel sauce into each indentation.
9. Bake for 13-15 minutes until cookies are light brown. Let cool on cookie sheet for 1-2 minutes and then remove to wire racks to cool completely.
10. Store in an airtight container in the fridge (the applesauce makes these perishable).

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FLOURLESS DOUBLE CHOCOLATE NUT BUTTER COOKIES

makes: 2 dozen cookies



INGREDIENTS

- 1 cup chocolate nut butter like Justin's Hazlenut Butter
- 2/3 cup sucanat
- 1 egg
- 1/2 tsp. baking soda
- 1/4 tsp. kosher salt
- 1/2 cup chocolate chips

DIRECTIONS

1. Preheat oven to 350°.
2. Mix all ingredients together in a mixing bowl.
3. Drop by rounded tablespoon onto an ungreased baking sheet.
4. Bake for 10-12 minutes or until cookies have spread and are slightly browned along edges. Cookies will be very soft straight out of the oven.
5. Remove immediately (and carefully) from pan and cool completely on wire racks.

You may be tempted to try hazelnut or almond spreads (like Nutella) in these, but the consistency of those is too thin to make a proper cookie.

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VANILLA CARDAMOM SPRITZ COOKIES

makes: 4 dozen cookies



Spritz cookie dough comes together super speedy with only a few ingredients, but the consistency is key. Too tough and it won't come out of the press, too runny and it'll come out in globs.

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 2-1/2 teaspoons pure vanilla extract
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon sea salt
- 2-1/2 cups all purpose flour
- Sprinkles and colored sugar for decorating

DIRECTIONS

1. Preheat oven to 375°.
2. Combine butter and sugar in the bowl of a stand mixer fitted with the whisk attachment. Cream at medium-high speed until light colored and fluffy.
3. Reduce mixer speed to low and beat in egg, vanilla, cardamom and salt. Then add flour until well-mixed.
4. Grab a handful of the dough and roll it into a thick snake shape, pack into the barrel of the cookie press and fit press with desired disk design. Press trigger until dough is packed in and no air pockets exist in barrel.
5. To make cookies, hold cookie press perpendicular to an ungreased cookie sheet with the end of the press touching the cookie sheet. Press the trigger once, remove press and repeat for each cookie—spacing them about 1" apart. Decorate with sprinkles and then bake in preheated oven for 7-10 minutes or until edges of cookies just barely begin to brown. Let cool for 1-2 minutes on cookie sheet, then transfer to cooling racks to cool completely.

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CLASSIC PEANUT BUTTER COOKIES

makes: 2 dozen cookies



These cookies come together quickly, taste amazing and use ingredients you probably already have on hand in your pantry.

INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup creamy peanut butter
- 1/4 cup sugar
- 3/4 cup packed brown sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- Sugar and shelled peanuts for garnish

DIRECTIONS

1. Preheat oven to 375°. In a large mixing bowl, cream together the butter, peanut butter, sugar and brown sugar using either a wooden spoon, a hand mixer or a stand mixture until well-combined.
2. Add in the baking soda, baking powder, egg, and vanilla. And mix together until well-combined. Then, add in the flour, working in three batches, until mixed well. It'll get hard to stir at the end!
3. Using damp hands, roll the dough into 1-1/2" balls, then roll in sugar and place on an ungreased baking sheet. Using a damp fork, flatten the cookies using a crosshatch pattern, and then push in peanut halves. Repeat with remaining dough.
4. Bake in preheated oven for about 7 minutes, or until the edges of the cookies just begin to darken—do not overbake! Allow cookies to cool on baking sheet for a few minutes, and then transfer using a spatula onto paper towels or a cooling rack to cool completely. The cookies will still feel very soft when transfer them, but will solidify as they cool (this way you know they are chewy and yum!).

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CHOCOLATE CANDY CANE GOOEY BUTTER COOKIES

makes: 2 dozen cookies



Part cookie, part fudge,
Chocolate Candy Cane Gooey
Butter Cookies are a rich and
decadent way to celebrate the
holidays.

INGREDIENTS

- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 8 ounces cream cheese, softened
- 1 stick butter, softened
- 1 1/2 cups granulated sugar
- 1 egg
- 1/2 teaspoon peppermint extract
- 6 candy canes, crushed, divided
- 1/2 cup powdered sugar

DIRECTIONS

1. Preheat oven to 350°.
2. In a medium mixing bowl, sift together the flour, cocoa, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together the cream cheese and butter, scraping the sides as necessary. Add in the sugar, and beat until light and fluffy. Add in the eggs and peppermint extract.
4. Mix in the dry ingredients in three additions, making sure to mix thoroughly after each addition. Fold in 1/2 cup of the crushed candy canes. Chill the dough for at least 30 minutes.
5. Once dough is chilled form into one-inch balls and roll in powdered sugar. Place on an ungreased baking sheet, about two-inches apart. Bake in preheated oven for 7-8 minutes, or until the cookies just begin to crack and crinkle on top. Let cool for 2-3 minutes on the cookie sheet, then press 1/4 teaspoon of crushed candy canes on the top of each warm cookie. Transfer the cookies to a cooling rack to cool completely.

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CHEWY GINGERBREAD COOKIES

makes: 2 1/2 dozen cookies



Chewy Gingerbread Cookies have all the warm and spicy holiday flavor you are used to, but in a soft and chewy cookie that is sure to please all your holiday guests.

INGREDIENTS

- 1 1/2 sticks butter, softened
- 1/4 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/4 cup molasses
- 1 egg
- 1 teaspoon vanilla extract
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 2 teaspoons ground ginger
- 1/4 teaspoon ground cloves
- 1/8 teaspoon black pepper
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- Granulated sugar, for rolling

DIRECTIONS

1. Preheat oven to 350°.
2. In the bowl of a stand mixer fitted with a paddle attachment, cream together the butter and sugars until light and fluffy. Add in the molasses, egg, and vanilla and mix until well-combined.
3. Add in the baking soda, cinnamon, ginger, cloves, pepper, and salt, and mix until just combined. Add in the flour and mix until well-combined, scraping the sides as needed.
4. Chill the dough for at least 30 minutes. Then roll the dough into 1-inch balls, and roll each dough ball in granulated sugar. Place on an ungreased baking sheet, spacing them 2-inches apart.
5. Bake in preheated oven for 7-8 minutes, or until the cookies just begin to crack and crinkle, and the edges barely start to brown. Do not overbake or they won't be chewy!
6. Let cookies cool for a minute or two on the cookie sheet, then transfer to a cooling rack to cool completely.

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CHEWY LEMON SNOWDROP COOKIES

makes: 2 dozen cookies



Chewy Lemon Snowdrop Cookies are perfect little pillows of chewy lemonness. They look unassuming, but might be the best cookie ever made!

INGREDIENTS

- 1 stick butter, softened
- Zest and juice of one lemon
- 1/2 cup granulated sugar
- 1/4 cup honey
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup powdered sugar

DIRECTIONS

1. Preheat oven to 350°.
2. In the bowl of a stand mixer fixed with a paddle attachment, cream together the butter, lemon zest and juice, sugar, honey, and vanilla extract until well-mixed—scraping sides as necessary. The mixture may look curdled from the lemon juice.
3. Add in the flour, baking soda, and salt, and mix until well-combined. Chill dough for at least 30 minutes.
4. Form the dough into one-inch balls and place on a cool, ungreased baking sheet, two inches apart. Bake in preheated oven for 5-7 minutes, or until the bottoms just begin to slightly brown. Let cool on cookie sheet for a minute or two, then carefully transfer to a cooling rack to cool completely. Once cool, toss in powdered sugar.

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MONSTER COOKIES

makes: 2 dozen cookies



Monster Cookies are Franken-cookies that have everything but the kitchen sink in them! Feel free to add in raisins, Rice Krispies, nuts, or coconut, too!

INGREDIENTS

- 1 cup crunchy peanut butter
- 1 stick butter, softened
- 1 1/4 cup brown sugar
- 1 cup granulated sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1/2 cup flour
- 2 teaspoons baking soda
- 3 cups old fashioned oats
- 1/2 cup M&Ms
- 1/2 cup chocolate chips

DIRECTIONS

1. Preheat oven to 350°. In a mixer fitted with the paddle attachment, cream together the peanut butter, butter, brown sugar and granulated sugar until fluffy.
2. Add in the eggs and vanilla, and beat until mixed, scraping sides as necessary.
3. Add in the salt, flour, and baking soda and beat until well-mixed. Add in the oats and mix on low until incorporated.
4. Remove the bowl from the mixer, and fold in the M&Ms and chocolate chips by hand.
5. Form the dough into 2" balls and place on an ungreased baking sheet. Bake in preheated oven for 12-14 minutes, or until the cookies are just barely browned. Let cool for 5 minutes on the baking sheet, then transfer to a cooling rack to cool completely.

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BOURBON BACON BROWN SUGAR COOKIES

makes: 2 dozen cookies



These Bourbon Bacon Brown Sugar Cookies combine the salty flavor of bacon with the warm and rich taste of bourbon all in a fluffy, soft-batch style cookie.

INGREDIENTS

- 2 sticks butter, softened
- 1/4 cup granulated sugar
- 1 1/4 cup brown sugar, plus more for rolling
- 1 teaspoon vanilla extract
- 2 eggs
- 1/4 cup bourbon
- 2 1/2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 6 slices bacon, cooked and crumbled

DIRECTIONS

1. Preheat oven to 350°. In the bowl of a mixer, cream together the butter, granulated sugar, and brown sugar until light and fluffy—scraping the sides as necessary. Add in the vanilla, eggs, and bourbon, and mix until well-combined.
2. In a separate mixing bowl, whisk together the flour, baking powder, baking soda, and salt. Add the dry ingredients to the wet in three separate additions, mixing well after each addition. Chill the dough for at least 30 minutes.
3. Roll the dough into 1-1/2 inch balls, and then roll into brown sugar—knocking off excess. Place dough onto an ungreased cookie sheet and bake for 10-12 minutes, or until golden brown.
4. Remove from oven, and press in a small amount of bacon on top of each cookie. Let cool for 5 minutes on the baking sheet, then transfer to a cooling rack to cool completely.

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CHEWY DOUBLE CHOCOLATE ESPRESSO COOKIES

makes: 3 dozen cookies



These chocolate-espresso cookies are like a mocha chip frappuccino in cookie form!

INGREDIENTS

- 1 1/4 cup butter (2 1/2 sticks), softened
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups all purpose flour
- 1 1/2 teaspoons espresso powder OR 2 tablespoons instant coffee
- 3/4 cup cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips
- Granulated sugar and whole coffee beans for garnish

DIRECTIONS

1. Preheat oven to 350°. In the bowl of a mixer, cream together the butter, granulated sugar, and brown sugar until light and fluffy, scraping the sides as necessary.
2. Beat in the eggs and vanilla until well-combined.
3. In a separate mixing bowl, whisk together the flour, espresso powder, cocoa powder, baking soda, and salt.
4. Add the dry ingredients to the wet in three additions, mixing well between each addition. Remove dough from mixer and fold in chocolate chips by hand.
5. Form dough into 1-1/2 inch balls, roll in granulated sugar, then press three coffee beans in the top. Refrigerate the dough for at least 30 minutes, then bake in preheated oven for 7-9 minutes, or until the edges just begin to crack, but the cookie still feels soft. Let cool for 3-5 minutes on the cookie sheet before transferring to a cooling rack to cool completely.

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MINT CHOCOLATE MARBLE COOKIES

makes: 2 dozen cookies



These twirly, swirly marbled cookies are a fun (and tasty) kitchen art project for kids and adults alike.

INGREDIENTS

3/4 cups butter (1 1/2 sticks), softened
1 cup granulated sugar
2 eggs
1/2 teaspoon vanilla extract
1/2 teaspoon peppermint extract
3 cups all purpose flour, divided
1 teaspoon baking powder
1/2 teaspoon salt
6-8 drops green food coloring
1/3 cup cocoa powder
Sprinkles for decorating, optional

DIRECTIONS

1. In the bowl of a mixer fitted with the paddle attachment, cream together the butter and sugar until light and fluffy, scraping the sides as necessary. Add in the eggs, vanilla extract and peppermint extract.
2. In a medium-sized bowl, whisk together 2 1/2 cups of flour, baking powder, and salt.
3. Add the dry ingredients to the wet in two additions—mixing completely after each.
4. Divide the dough in half. Place half of the dough back in the mixer, and add the remaining flour and mix to combine. Add in the green food coloring and mix until evenly distributed. Remove green dough from mixer.
5. Place the second half of the dough in the mixer, add in the cocoa powder and mix to combine.
6. Separate each color of dough into 3-4 pieces, and then mash and swirl the pieces together to make a marbled texture. Form the dough into two 2-inch wide logs. Wrap the logs in plastic wrap, and place in freezer for 15-20 minutes, or until solid enough to slice without squishing.
7. Preheat oven to 375°.
8. Remove the dough from the freezer, with a sharp knife, slice through the dough, making 1/4" rounds. Place the rounds on an ungreased baking sheet, decorate with sprinkles, if desired, and bake in preheated oven for 7-8 minutes.
9. Let cookies cool for 1-2 minutes on the cookie sheet, then transfer to a cooling rack to finish cooling.

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CLEMENTINE AND CLOVE SPRITZ COOKIES

makes: 4 dozen cookies



A twist on the Christmas classic, these clementine and clove spritz cookies are full of bright and warm holiday flavor.

INGREDIENTS

- 1 cup butter (2 sticks), softened
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cloves
- Juice and zest of 2 clementines
- 1/2 teaspoon salt
- 2 3/4 cups all-purpose flour

DIRECTIONS

1. Preheat oven to 375°.
2. In the bowl of a mixer fitted with a paddle attachment, cream together the butter and sugar until light and fluffy, scraping the sides of the bowl as necessary. Add in the egg and vanilla, and mix until well combined.
3. Add in the cloves, juice, zest, and salt. Mix until well-combined. Add in the flour and mix until well-combined.
4. Take a handful of the dough, roll into a log, and load into the barrel of a cookie press. Fit cookie press with desired die, and shoot dough onto ungreased cooking sheets. Sprinkle with granulate sugar or sprinkles. Then bake in preheated oven for 7-10 minutes or until the edges of the cookies just begin to brown.
5. Let cool on cookie sheet for 1-2 minutes, then transfer to a cooling rack to finish cooling.

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NUTELLA CRUNCH COOKIES

makes: 3 dozen cookies



These easy-to-make Nutella cookies are crunchy on the outside and soft and chewy on the inside.

INGREDIENTS

- 1 cup Nutella
- 1 cup peanut butter
- 1 cup brown sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 2 teaspoons baking soda
- 1 cup all purpose flour
- 1/4 teaspoon salt
- 1 cup chopped hazelnuts, toasted, plus more for garnish

DIRECTIONS

1. Preheat oven to 350°.
2. In the bowl of a mixer fitter with the paddle attachment, cream together the Nutella, peanut butter and brown sugar, scraping sides as necessary.
3. Add in the eggs and vanilla extract and beat to mix.
4. Add in the baking soda, flour, and salt, a mix to combine. Remove dough from mixer, and fold in the hazelnuts by hand. Dough should be crumbly, but holds together when squeezed
5. Form dough into 1-1/2 inch balls and place on an ungreased baking sheet. Flatten cookies with the back of a spatula, then press in additional hazelnuts on top of cookie.
6. Bake in preheated oven for 8-10 minutes, or until the cookies begin to brown and crack. Let cool for 2-5 minutes on the baking sheet, then transfer to a cooling rack to cool completely.

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THE BEST EVER CHOCOLATE CHIP COOKIES

makes: 2 dozen cookies



Soft, chewy, sweet, and chocolatey, these cookies use a secret ingredient to help make them the best ever chocolate chip cookies!

INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1/2 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 2 1/4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups semisweet chocolate chips

DIRECTIONS

1. Preheat oven to 350°. In the bowl of a mixer fitted with the paddle attachment, cream together the butter, granulated sugar and brown sugar until light and fluffy, scraping the sides as necessary.
2. Add in the eggs, vanilla extract, and almond and mix until just combined.
3. In another mixing bowl, whisk together the flour, baking soda, and salt. Add the dry ingredients to the wet in two additions, mixing until combined after each addition.
4. Fold in the chocolate chips by hand. Spoon rounded tablespoonfuls of the dough onto an ungreased cooking sheet.
5. Bake in preheated oven for 8-10 minutes, or until the cookies are just barely browned around the edges. Cool for 1-2 minutes on the cookie sheet, then transfer to a wire rack to cool completely.

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