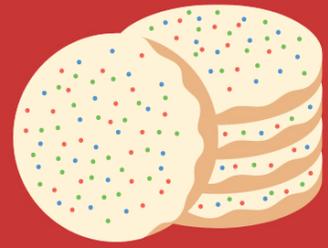
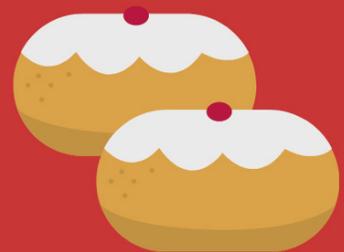
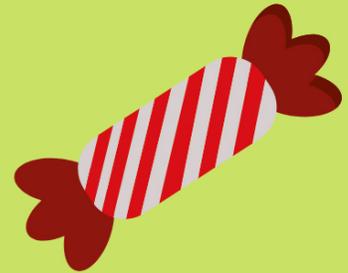


THE TOWN OF AURORA PRESENTS



AURORA'S HOLIDAY COOKIE BOOK



RECIPES FROM THE KITCHENS OF OUR COMMUNITY



Aurora's Holiday Cookie Book

Table of Contents

Auntie Chris's Brownies.....	1
Chocolate Cherries.....	2
Chocolate Chip Meringue Cookies or Forgotten Cookies.....	3
Chocolate Fudge Cookie Bites.....	4
Coconut Drops from Trinidad.....	5
Coconut-Orange Snowball Cookies.....	6
Cranberry Nut Clusters.....	7
Cranberry Pistachio Cookies.....	8
Crumb Cake.....	9
Easy Peasy Shortbread.....	10
Festive Cranberry-Orange Cookies.....	11
Glen's Favourite Rice Krispie Snack.....	12
Grandma's Famous Shortbread Cookies.....	13
Jewelled Christmas Cookies.....	14
Kayal Family Rainbow Cookies.....	15
MacEachern Family Shortbreads.....	16
Melt in Your Mouth Shortbreads.....	17
Mexican Sugar Crisps.....	18
Mom's Almond Bread cookies (Biscotti).....	19
Nanny's Steam Pudding.....	20
Nonna's Italian Doughnuts (Sfingi).....	21
Peanut Butter and Chocolate Pizza Cookies.....	22
Pistachio and Cranberry Biscotti.....	23
Reindeer Chow.....	24
Tea Bag Shaped Cookies.....	25
Toffee Crunch Shortbread.....	26
Vanilla Bean Spritz Shortbread.....	27



Aurora's Holiday Cookie Book

Thank you to our community members who submitted recipes and made Aurora's Holiday Cookie Book possible!

We hope you and your families enjoy spreading holiday cheer! Share your baking magic with us on social media by tagging @TownOfAurora and using the hashtag #AuroraCookieBook

From our kitchen to yours, we wish you a happy and safe Holiday.

From, the Town of Aurora Recreation
Division



Auntie Chris's Brownies

Submitted by: Shirley D.

Ingredient List

- 2 squares (ounces) of semi sweet or unsweetened baking chocolate, cut up
- 2 tbsp cocoa
- ½ cup white sugar
- ½ cup margarine/butter
- 2 eggs, beaten with 1 tsp vanilla
- About 30 arrowroot cookies
- 1 cup of walnuts
- White Icing
 - 1 ¾ cups icing sugar
 - 3 tbsp. hot milk (add in small amounts, may need less)
 - Drop of vanilla
 - Melted butter (use at discretion to create ideal icing texture)

Instructions

1. Cook whole mixture in a double broiler until thick
2. Break up arrowroot cookies (not too finely) and the walnuts
3. Add cookies and nuts into the chocolate mixture
4. Press into a greased 8x8 pan
5. Refrigerate until cool then top with white icing



Chocolate Cherries

Submitted by: Joan B.

Why is this recipe meaningful to you and your family?

I make these every Christmas to give to my 3 sons because they love them.

Ingredient List

- 2 bottles of cocktail cherries with stems
- 1 cup of icing sugar
- 2 tbsp. of softened butter
- 1 cup of peanut butter
- 1 cup of chopped pecans
- ½ bar of semi-sweet chocolate
- 1/8 bar of paraffin wax

Instructions

1. Drain and dry cherries on paper towelling
2. Mix: Icing sugar, butter, peanut butter, and pecans
3. Roll a small amount of mix around each cherry
1. Refrigerate to set (Icing sugar on hands prevents sticking mix to hands)
2. Melt semi-sweet chocolate and wax in top of double boiler (wax is edible and makes chocolate smooth and shiny)
3. Dip each cherry in the chocolate until covered (Add more chocolate if needed)
4. Put on wax paper to cool. Keep in container in refrigerator.

Chocolate Chip Meringues or Forgotten Cookies

Submitted by: Michelle T.

Why is this recipe meaningful to you and your family?

They are a cookie I make every Christmas, when I was a kid my sister use to make them for me. Now I make them for my kids they love them.

Ingredient List

- 4 egg whites (room temperature) very important
- ¼ tsp of salt
- ¼ tsp cream of tartar
- 1 Tbsp. vanilla extract
- 1 ¼ cups granulated sugar
- 1 cup semi sweet chocolate chips

Instructions

1. Preheat oven at 300 degrees. Line a cookie sheet or two with parchment paper
2. Carefully separate egg whites in a separate bowl even a little yoke will stop your meringue from becoming stiff. Using a mixer beat egg whites, salt, cream of tartar and vanilla on medium high speed until soft peaks form. Very slowly add the sugar constantly checking that it has dissolved, and is not granular. Beat until stiff peaks form about 5 minutes. Very gently fold in chocolate chips.
3. Drop spoonfuls of batter on to the parchment paper lined cookie sheet. If you want to make them fancy you can pipe them, but only if you make them plain without the chocolate chips. I have tried many different sized ends, but the chocolate chips always get caught. They do look beautiful piped!
4. Bake at 300 degrees for 25 to 30 minutes until slightly golden, turn oven off, and let cookies cool in the oven for an additional 20 to 30 minutes.



Chocolate Fudge Cookie Bites

Submitted by: Maria S.

Why is this recipe meaningful to you and your family?

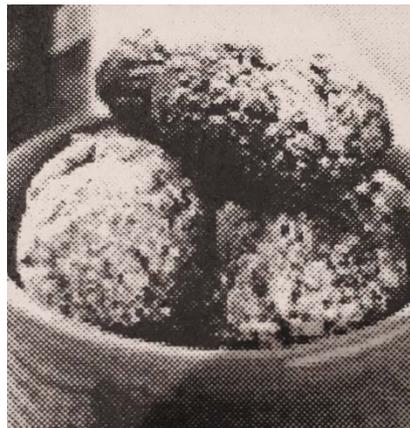
It's a family favourite, it was originally made for special occasions and eventually became a holiday cookie too.

Ingredient List

- 1/3 cup unsweetened cocoa
- ¼ cup margarine, softened
- ¾ cup sugar
- ½ cup unsweetened apple sauce
- 1 tsp vanilla extract
- 1 ½ cup all-purpose flour
- 1 tsp baking powder
- ¼ tsp table salt
- 2 tbsp. powdered sugar

Instructions

1. Preheat oven to 375 degrees. Coat two non-stick cookie sheets with cooking spray.
2. Place cocoa, margarine and sugar in a medium bowl; beat with an electric mixer. Add applesauce and vanilla; beat to blend. Stir together flour, baking powder and salt. Stir flour mixture into cocoa batter by hand.
3. Shape batter into 48 marble-sized balls. Arrange balls 1 inch apart on the cookie sheets. Bake until set - about 8 minutes. Remove from oven and allow cookies to stand for 1 minute. Remove to wire rack and cool; sprinkle with powdered sugar.
Note: To maintain their freshness, pack in an air tight container and they can stay in the freezer for up to 5 months.





Coconut Drops from Trinidad

Submitted by: Zoredia (Zee) M.

Why is this recipe meaningful to you and your family?

My Mom always made these, then served them to us at about 11:00 a.m. with a cup of tea. In those days we did not have mixers, so everything had to be done by hand!

Ingredient List

- ½ lb. flour
- 1 tsp. baking powder
- ¼ lb sugar
- 1 lb grated unsweetened or sweetened coconut
- 1 egg lightly beaten
- 2 oz. butter or margarine
- 2 tsps. cinnamon
- 2 tsp vanilla

Instructions

1. Sift together dry ingredients
2. Cream butter or margarine and sugar. Add the beaten egg along with the vanilla. Blend. Add in the dry ingredients
3. Stir in the coconut. Will be a stiff mixture.
4. Drop on a greased or ungreased cookie sheet in rough heaps about the size of an egg
5. Bake in a 350F degree oven for about 10 - 15 minutes.

Why is this recipe meaningful to you and your family?

The first time I made these for a family gathering everyone just loved them. This is a family favorite and always requested at Christmas time.

Ingredient List

- 1 ¼ cups sweetened flaked coconut
- 1 cup (2 sticks) unsalted butter, room temperature
- 2 ¼ cups sifted powdered sugar (sifted, then measured)
- 1 ½ teaspoons vanilla extract
- ¾ teaspoon coconut extract
- 2 ¼ cups all purpose flour
- 1 ½ tablespoons grated orange peel
- ½ teaspoon salt

Instructions

1. Preheat oven to 350°F. Bake coconut on rimmed baking sheet until light golden, stirring occasionally, about 12 minutes.
2. Using electric mixer, beat butter, ½ cup powdered sugar, and both extracts in bowl to blend well. Beat in flour, orange peel, and salt. Stir in coconut. Cover and chill at least 1 hour and up to 1 day. Soften dough slightly before shaping.
3. Preheat oven to 350°F. Line 2 large baking sheets with parchment paper. Using 1 level tablespoon dough for each cookie, roll dough between palms of hands into balls. Place on prepared sheets, spacing 1 inch apart. Bake until golden on bottom but pale on top, about 18 minutes.
4. Transfer cookies to racks; cool 5 minutes. Place remaining 1 ¾ cups powdered sugar in bowl. Roll hot cookies in powdered sugar, covering completely. Cool cookies on rack. Roll cookies in powdered sugar again, coating generously. (Can be made 5 days ahead. Store airtight between sheets of waxed paper at room temperature). Recipe Yields ~ 3 dozen



Cranberry Nut Clusters

Submitted by: Rina M.

Why is this recipe meaningful to you and your family?

These no-bake, drop clusters are a holiday tradition that our family expects, and our friends love to receive! These treats are GF, very easy to prepare and so yummy. Have been making them for almost 20 years...

Ingredient List

- 3 oz or 100 g white chocolate
- ½ cup dried cranberries
- 1/3 cup toasted pecans (heat in small pan until fragrant)
- 2 tablespoons shredded coconut

Instructions

1. Melt chocolate in microwave on defrost mode until melted and smooth
2. Add all other ingredients and mix until well combined
3. Drop by teaspoon onto a wax paper lined tray and refrigerate until set
4. Refrigerate in an air tight container

Note: yields 18 clusters. Recipe derived from Margaret Dickenson





Cranberry Pistachio Cookies

Submitted by: Janet A.

Why is this recipe meaningful to you and your family?

The aroma while they are baking smells like Christmas is coming.

Ingredient List

- 1 cup butter, room temperature
- 1 cup white sugar
- ½ cup brown sugar
- 1 egg
- 1 teaspoon grated orange zest
- 1 tablespoon orange juice (use the orange you used for the zest)
- 2 ½ cups all purpose flour
- ½ teaspoon baking soda
- ½ teaspoon Salt
- 2 cups dried cranberries or dried cherries
- ½ cup chopped pistachios
- Icing:
 - ½ tsp. grated orange zest
 - 2 tbsp. orange juice
 - 1 ½ cups icing sugar

Instructions

1. Cream butter and sugars. Add egg. Mix in orange zest and orange juice. Combine flour, soda & salt, add to mixture. Mix in cranberries and pistachios.
2. Drop by rounded tablespoonful's onto ungreased cookie sheets. Bake for 10 to 12 minutes at 375F.
3. Once cookie is cooked, drizzle with icing (optional)

I buy the pistachios at the Bulk Barn. I did not have any luck doubling this recipe. The cookies should be soft, not too crunchy. Enjoy!



Crumb Cake

Submitted by: Louise K.

Why is this recipe meaningful to you and your family?

This recipe is a lighter and fluffy version of a fruit cake.

Ingredient List

- 2 cups of flour
- 1 cup of white sugar
- $\frac{3}{4}$ cup of butter
- 1 cup of milk
- 1 tbsp. vinegar
- 1 tsp of baking soda
- Pinch of salt
- 1 tsp of ground cloves
- 2 tsp of cinnamon
- 1 egg
- 1 cup or raisins
- 1 cup of candied mixed fruit

Instructions

1. Take flour, sugar and butter and mix together using a pastry cutter
2. Reserve 1 cup for later and put aside
3. Mix the remaining ingredients with the first 3 ingredients (not including the 1 cup that was put aside)
4. Pour into a greased 13" x 8" pan. Sprinkle with the 1 cup reserve crumbs
5. Bake at 350F for 30 mins.

Easy Peasy Shortbread

Submitted by: Courtney P.

Why is this recipe meaningful to you and your family?

We make it every year as part of our Christmas baking!

Ingredient List

- 1 cup of butter
- ½ cup powdered sugar, plus more for dusting
- 1 tsp vanilla extract
- 1 ¾ cup all purpose flour
- Sprinkles (as desired)

Instructions

1. Using a mixer, beat the butter and powdered sugar until light and fluffy. Add the vanilla extract and beat for another minute
2. Stir in flour on low speed until just combined
3. Lightly dust your hands with powdered sugar and roll the ball into 1 inch balls. Dip your fork into a small bowl of powdered sugar and use the fork to flatten the cookie dough slightly
4. Top with sprinkles as desired
5. Bake in oven at 300F for 12-15 minutes or until the edges are lightly golden





Festive Cranberry-Orange Cookies

Submitted by: Ashley D.

Ingredient List

- 1 cup packed light brown sugar
- ½ cup sugar
- 2 ¼ cups flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 tbsp. dried, orange peel
- ¾ cup chopped dried, sweetened cranberries
- 1 cup butter; softened
- 2 eggs

Instructions

1. Preheat oven to 350°. Add ingredients into a large bowl. Add softened butter or margarine and eggs
2. Beat until thoroughly mixed
3. Drop by rounded teaspoonful's onto ungreased cookie sheet and bake for 10 to 12 minutes until lightly browned around edges
4. Remove from oven and let cookies cool on cookie sheet for one minute then transfer to cooling rack. Makes three to three and a half dozen.

Recipe derived from: "Gifts for the Cookie Jar" by Lia Roessner Wilson



Glen's Favourite Rice Krispie Snack

Submitted by: Maggie R.

Why is this recipe meaningful to you and your family?

My brother Glen always makes this for the kids and they absolutely love them. It is a variation on Rice Krispies Squares.

Ingredient List

- 4 - 52 g Mars Bars, chopped
- ¼ cup salted butter, cut into pieces
- 3 cups Rice Krispies cereal
- One large milk chocolate, Lindt chocolate bar

Instructions

1. In a medium sauce pan over medium low heat melt Mars Bars and butter stirring often until smooth (I like to add a small quantity of whipping cream to the mixture as well, as I believe that the resultant squares are not quite as hard).
2. Remove from heat and stir in Rice Krispies. Transfer mixture to an ungreased 9 in.sq. metal cake pan. Pat down quickly with rubber spatula. (I am not sure why, an ungreased pan, but that is apparently important)
3. Grate chocolate bar and sprinkle on top
4. Place pan directly under preheated broiler for approximately 30 seconds
5. Remove from oven and quickly spread the chocolate with a rubber spatula
6. Refrigerate one hour to set chocolate.
7. Bring to room temperature then pop entire square from pan and cut into pieces.

Why is this recipe meaningful to you and your family?

One of the most precious memories in most families, is visiting Grandma's house around the holidays and looking forward to her famous shortbread cookies. Sometimes the best things in life truly are the most simple. Although my own kids didn't get a chance to enjoy their Great-Grandma Bea's cookies, we have kept her memory alive by making them each year. Watching my teen sons whip up a batch and serve them to me, is quite possibly, the best part of Christmas!

Ingredient List

- 1 cup soft salted butter
- ½ cup icing sugar
- 1 ¼ cups all-purpose flour
- ¼ cup cornstarch
- *Plus flavour options as listed in instructions below

Instructions

1. Preheat oven to 300 degrees
2. Put all ingredients in a mixing bowl and mix on high speed for 10 minutes or until mixture resembles heavy whipped cream
3. Drop by the mounded teaspoon full onto a parchment lined (or ungreased) baking sheet and bake for 20 minutes or until edges turn a golden brown. You may also use a piping bag fitted with large star-tip for fancier presentation.
Options for flavouring: Before baking, top with half a candied cherry for the traditional take on the recipe. Or sprinkle in ½ cup of your favourite roughly chopped dark chocolate or Skor candy bar. Or...make it herbal with 3 tbsp. of dried lavender and earl grey tea.
4. Let cool before serving. If you prefer your shortbread less crumbly, omit the cornstarch and replace with more flour.





Jewelled Christmas Cookies

Submitted by: Gaye M.

Why is this recipe meaningful to you and your family?

I make them every Christmas and everyone loves them.

Ingredient List

- 8oz pkg cream cheese (room temperature)
- ¼ cup icing sugar
- 6 oz. semi-sweet chocolate chips
- ½ cup chopped mixed candied fruit
- 1 cup finely chopped pecans
- 1 tbsp. butter
- 1 tbsp. cream or milk

Instructions

1. Beat cream cheese and blend in icing sugar, stir in ½ cup chocolate chips and fruit and chopped nuts. Mix well and drop by teaspoonful's and shape into balls.
2. Chill until firm.
3. In a small saucepan combine remaining chocolate chips, butter and cream. Heat over hot water stirring constantly until melted and smooth. Dip bottom of each ball into chocolate so the bottom is coated. Place on parchment paper and chill until firm. Store in the fridge.

Why is this recipe meaningful to you and your family?

Our son was so excited to make this recipe and share it with the family. He ended up making one of the best cookies we ever tasted.

Ingredient List

- 140g icing sugar
- 1 tsp vanilla extract
- 1 egg yolk
- 250g butter
- 375g flour
- Rainbow Sprinkles

Instructions

1. Preheat the oven to 190°C
2. Use a wooden spoon to mix together the butter, icing sugar, vanilla, and the egg yolk in the bowl. Mix until they form a creamy texture.
3. Now add the sprinkles! Mix until the sprinkles are evenly distributed.
4. Add in the flour a little bit at a time until it forms a dough.
5. Wrap the dough in cling film and chill it in the fridge for around 30 minutes.
6. Spread some flour on the work surface and roll out the dough with a rolling pin. Use a cookie cutter to cut out shapes then carefully put them on a lined baking tray.
7. Put the tray into the oven and bake for about 10 to 12 minutes until they are lightly golden brown.
8. Remove the cookies from the oven and carefully slide them off the tray on to a cooling rack. Leave to cool and then enjoy!

Tip: You can also add more sprinkles to the top of your cookies to make them extra colourful!



Why is this recipe meaningful to you and your family?

My sister gave this easy recipe to me many years ago and I have been making them every Christmas. They have become my family's favourite Christmas tradition. We haven't missed having these for the past 30 years.

Ingredient List

- 1 lb salted butter
- ¼ cup of brown sugar
- ¾ cup of powdered sugar
- 4 ½ cups of all purpose flour
- Candied Cherries or candy sprinkles to decorate

Instructions

1. Mix the sugars and butter until creamy
2. Add flour one cup at a time till well mixed
3. Flour your surface and roll out dough. Cut with cookie cutters and place on pan with parchment paper. Decorate.
4. Bake at 320F for 10 minutes (do not let them brown)
5. Cool on a rack and enjoy!





Melt in Your Mouth Shortbread Cookies

Submitted by: Marlene V.

Ingredient List

- 1 cup of softened butter (best unsalted but I have used both)
- ½ cup fine sugar (I take granulated sugar and put it in my blender to make it really fine)
- 1 ½ cup flour
- ¼ cup corn starch
- Toblerone Chocolate Bar (I buy the really small ones from the dollar store and cut those triangles in half and use one cut piece per cookie)

Instructions

- 1) Preheat oven to 375F degrees
- 2) In bowl, cream butter and sugar until light and fluffy
- 3) Add flour, cornstarch gradually, beat in between adding . Beat until it becomes a dough.
- 4) Roll in your hands to create ½ -1 inch ball and put on cookie sheet about ½" apart.
- 5) Put in one piece of toblerone into centre of cookie leaving some of it visible
- 6) Bake for 12-14 mins. Let cool on cookie rack.

Note: These freeze really well I make them in large batches as I give away so many. Enjoy.



Mexican Sugar Crisps

Submitted by: Terri E.

Ingredient List

- $\frac{3}{4}$ cup shortening
- 1 cup sugar
- 1 large egg, room temperature (important)
- $\frac{1}{4}$ cup light corn syrup
- 2 oz melted and cooled unsweetened chocolate
- 1 $\frac{3}{4}$ cup all purpose flour
- 1 $\frac{1}{2}$ tsp cinnamon
- 1 tsp baking soda
- $\frac{1}{4}$ tsp salt
- 1 cup semi sweet chocolate chips

Instructions

1. Pre heat oven to 350 degrees
2. In a small bowl whisk together the flour, cinnamon baking soda and salt. Set aside
3. Cream the shortening and only 1 cup of the sugar until fluffy. This should take approximately 3 to 5 minutes
4. Beat in egg, corn syrup and the melted chocolate
5. Scrape down the batter
6. Gradually add the flour mixture until dough comes together and you don't see white flour
7. Stir in the chocolate chips.
8. Shape into 1 inch balls and roll in extra sugar
9. Place cookies on ungreased baking sheets, approximately 2 inches apart as they will spread.
10. Bake 8 to 10 minutes until the tops cracked and they are puffed up.

Cool on pans for 2 minutes and then move to a wire rack to cool completely. These can be rolled in sugar and then frozen as dough to be baked off later. If you do so, bake for 10 minutes to allow for thawing time. Cookies, when baked freeze very well. Dough can also be made ahead and kept for 2 days, well covered in the fridge.



Mom's Almond Bread Cookies (Biscotti)

Submitted by: Lydia S.

Why is this recipe meaningful to you and your family?

This was the only cookie my mother would bake. The recipe is easy to follow and the results are surprisingly delicious.

Ingredient List

- 3 whole eggs
- 3/4 cup vegetable or canola oil
- 1 cup white sugar
- 1 ½ tsp vanilla
- ½ tsp almond flavouring
- 2 ¾ cups all purpose flour
- 2 tsp baking powder
- 100g ground almonds

Instructions

1. Combine all dry ingredients
2. Beat eggs with sugar until foamy; add oil and flavourings; then stir in dry ingredients and mix well. This will produce a fairly stiff batter.
3. Preheat oven to 325F
4. Line a baking sheet with parchment paper; divide batter into 3 parts and place on baking sheet in 2-inch wide logs. (As dough is a batter this can be a little tricky - don't fuss too much & allow lots of room between logs as cookie dough will spread during baking).
5. Bake until pale golden (approx. 25 mins.) Remove from oven.
6. Cool in pan approx. 15 mins., then cut logs diagonally into 1/2-inch thick slices and lay them flat in the baking pan, like biscotti (I sprinkle them with a mixture of sugar & cinnamon) then return pan(s) to the oven to dry and crisp (approx. 10 mins. longer).

These cookies look like biscotti, but are not as hard and will keep well stored in fridge. Cookies can also be drizzled with melted chocolate. Enjoy!



Nanny's Steam Pudding

Submitted by: Fiorella W.

Why is this recipe meaningful to you and your family?

Nanny always served this dessert during the Christmas season with caramel sauce. She would always make 6 or 8 and have them in the freezer. Nanny lived in Newfoundland and was very resourceful as this recipe highlights the use of pantry ingredients and washed tins. Everyone's favourite traditional dessert.

Ingredient List

- 1 cup all purpose flour
- ¼ cup butter
- 1 tsp baking soda
- 1 tsp allspice (or cinnamon or nutmeg)
- 1 cup grated bread crumbs (use sliced bread)
- 1 cup granulated sugar
- 1 cup raisins
- 1 cup grated apple
- 1 cup milk

Instructions

Prepare Mold

- clean a 796 ml can (ie. from a can of tomatoes)
- rub inside with butter
- place wax paper on bottom

Pudding

- rub butter in with flour
- add spices and stir
- add all other ingredients and stir together

Prepare to steam

- fill tin ¾ full
- using wax paper, make a cap for the top of the tin
- leaving expansion room at the top, use string or rubber band to keep tight
- place a small rack at the bottom of a large pot tall enough for your tin
- fill with water about 1/3 from the bottom of the tin
- cover and bring to a very low simmer, when steam appears, time for 2 hours

Remove from tin. Serve warm. Or save for another day - cool, wrap in foil and store in fridge or freezer. Reheat to serve warm. Note: I like to double the recipe and use a Steamed Pudding Mold. In place of wax paper I use parchment paper. I also serve the pudding with whipped cream and pomegranate.

Nonna's Italian Doughnuts (Sfingi)

Submitted by: Laura C.

Why is this recipe meaningful to you and your family?

Reminding us to give and share, traditionally these are served on St. Joseph's Day March 19th as well as on Remembrance Day, November 11th. Anytime is a good time for these treats!

Ingredient List

- 1 ½ pound Ricotta Cheese
- 3 Eggs
- 2 Tablespoons Whiskey
- 5 Tablespoons Sugar
- 2 Tablespoons Vanilla
- 2 Cups Flour
- 4 Teaspoons Baking Powder

Instructions

1. Mix Flour, Sugar and Baking Powder all together; use a whisk to thoroughly mix.
2. Combine Liquid Vanilla with Whiskey- set aside. Beat Eggs and combine all together with Liquid Vanilla and Whiskey
3. Mix all ingredients together with Ricotta Cheese in a large bowl- batter is 'doughy'
4. Take 2 tablespoons and use them to 'spoon' a round scoop, drop into canola oil to fry. Heat is set to medium. Spoons create round shape. Flip them over once you achieve desired colour. Set aside over paper towels to absorb excess oil
5. Once cooled, sprinkle with icing sugar or cinnamon or eat as is (yields approximately quantity below in photo)





Peanut Butter & Chocolate “Pizza” Cookies

Submitted by: Reilly C.

Ingredient List

- 1 ½ cup all-purpose flour
- ½ cup butter unsalted, room temp
- 1 cup peanut butter
- ½ cup brown sugar, lightly packed
- ½ cup sugar
- 1 tsp vanilla extract
- 1 large egg, room temp
- ¾ tsp baking powder
- Semi-sweet chocolate chips as desired
- M&Ms/Smarties as desired

Instructions

1. Preheat oven to 350F
2. Sift flour and baking powder together then whisk to combine
3. Cream butter and sugars together
4. Add peanut butter and mix until incorporated
5. Mix in egg and vanilla extract then add flour mixture and beat until incorporated.
6. Roll dough into one inch balls and place on baking sheet lined with parchment paper
7. Flatten cookies, bake cookies for about 10 minutes.
8. Allow cookies to cool slightly on baking sheet
9. Place chocolate chips on top of cookies and let melt slightly before spreading chocolate over cookies
10. Sprinkle M&Ms/Smarties over melted chocolate
11. Allow cookies to finish cooling before you enjoy!

Pistachio and Cranberry Biscotti

Submitted by: Olivia A.

Why is this recipe meaningful to you and your family?

We make it every year as part of our Christmas baking!

Ingredient List

- ¼ cup olive oil
- ¾ cup sugar
- 2 ½ tsp almond extract
- 2 eggs
- 2 cups of flour
- 1 tsp baking powder
- ¼ tsp salt
- ¾ cup cranberries
- 1 cup chopped pistachio

Instructions

1. Mix olive oil and sugar. Add eggs and almond extract
2. Mix together flour, baking soda and salt and add in
3. Add in pistachio and cranberry
4. Divide the dough in half. Oil your hands and combine the dough into 2 logs
5. Bake for 30 minutes at 300F degrees
6. Remove from oven, cut logs into biscotti and put back in oven (side down) for 20 minutes at 275 F deg
7. Drizzle chocolate if desired



Reindeer Chow

Submitted by: Chiara M.

Why is this recipe meaningful to you and your family?

I love this recipe because it is so kid friendly! There is no baking required, and lots of opportunity for young kiddos to add ingredients and mix them easily, creating a really fun opportunity for all. It is also quick, has easy clean up, and is super delicious and addictive for both kids and adults alike!

Ingredient List

- 2 ½ cups of mini pretzels, lightly chopped
- 1 package of cereal (chex or cheerios work best)
- 1-2 cups of chopped peanuts (or eliminate this entirely if there are allergies!)
- 1 ½ cups of holiday M&Ms or other preferred candy coated chocolate
- 3 cups (~24 ounces) of white chocolate

Instructions

1. Prepare a large baking sheet with parchment or wax paper and set aside
2. In a large mixing bowl, add all dry ingredients one at a time and mix together
3. Either in the microwave or on the stove over simmering water using a double boiler, melt white chocolate, stirring frequently
4. Pour melted chocolate over the dry ingredients, and keep stirring to coat it evenly
5. Once it is nicely coated, quickly transfer the contents of the bowl onto the baking sheet and flatten as best as possible
6. Cool completely, or for about 30 minutes in the freezer
7. Once cooled, break into pieces and store in an airtight container
8. Sprinkle on the lawn on Christmas Eve for the reindeers! Recipe derived from www.allrecipes.com.

Note: Ingredients can be easily modified for personal preferences. Enjoy!



Tea Bag Shaped Cookies

Submitted by: Viki R.

Why is this recipe meaningful to you and your family?

Those cookies are a great addition to the holiday desert table!

Very easy to make and always require a cup of hot chocolate or milk with a side of these cookies!

Ingredient List

- 2 cups all purpose flour
- ½ tsp baking powder
- Pinch of baking soda
- 180 g butter
- pinch of salt
- 1 tsp Vanilla extract
- For decorating:
 - 200 – 250 g of your favourite flavour of chocolate chips
 - Candy cane (crushed) or Sprinkles or M&M or any preferable candy
 - Plastic straw
 - Twine and tiny tea labels (dollar store available)

Instructions

1. Preheat the oven to 350F degrees
2. Using a mixer, beat butter and sugar until creamy, add flour and baking powder, vanilla and a pinch of baking soda. Mix at high speed until the dough is smooth.
3. Roll out the dough into a layer approximately (not too thin)
4. Cut out the tea bags shape with knife ,make a small hole on the top.
5. Place them on a baking sheet.
6. Bake the cookies for about 10 minutes.
7. Take it out of the oven and cool it down. Once the cookies are cooled, melt the chocolate in the microwave. Dip the cookie into melted chocolate and decorate with candies and sprinkles



Toffee Crunch Shortbread Snack

Submitted by: Jennipher K.

Why is this recipe meaningful to you and your family?

This recipe originally came from a mini Gay Lea booklet called Shortbread Inspirations. While all the recipes we tried were good one quickly became a favourite - toffee chocolate shortbread. No matter how busy we are at Christmas we always make time for this shortbread. It is the perfect blend of soft & crunchy. In the picture you can see pan of toffee crunch waiting to be broken into pieces while our Mother cuts up another favourite, sheet pan shortbread.

Ingredient List

- 1 ¼ cups butter, softened
- 1 cup granulated sugar
- 1 tsp vanilla
- 3 cups all purpose flour
- 1 cup each butterscotch and chocolate chips
- 1 cup Skor bits

Instructions

1. Preheat the oven to 3250F
2. Using an electric mixer, beat butter with sugar until light and fluffy. Beat in vanilla
3. Using a wooden spoon, gradually stir in the flour – about a ½ cup at a time
4. Stir in the remaining ingredients – it will be crumbling but don't worry the next step will take care of that
5. Take small amounts of dough at a time and knead together into clumps
6. Press clumps onto bottom of a parchment paper lined 17" x 11" jelly roll pan (or deep cookie sheet) until you have filled the pan. Make sure it is evenly spread and not too thick
7. Bake in the centre of the oven for 30 to 35 minutes or until lightly golden and firm to the touch (see note below)
8. Transfer to rack to cool for about 3 mins
9. If you want regular shaped pieces, after it has cooled for 3 mins score immediately into the desired shape you want so that it will break evenly when cooled
10. If you want to break the shortbread into irregular shaped pieces, let it cool completely and break as you wish – this is our favourite method!
11. Store in an airtight container.

Note: The recipe makes about 5 dozen pieces – depending on how you break it. If you like it a little more crunch, cook a little longer but watch carefully so it doesn't brown too much.



Vanilla Bean Spritz Shortbread

Submitted by: Brenda S.

Why is this recipe meaningful to you and your family?

An annual on the long list of Christmas favourites...generally have to make at least 3 batches of these at Christmas!

Ingredient List

- 1 ¼ cup unsalted butter at room temperature
- 1 cup icing sugar, sifted
- 1 ½ tsp vanilla bean paste (or extract, if paste is not available)
- 1 ½ cup all-purpose flour
- 1/3 cup cornstarch
- ¼ tsp salt

Instructions

1. Preheat the oven to 325° F and line 2 baking trays with parchment paper.
2. Beat the butter and icing sugar until light and fluffy, about 3 minutes. Beat in the vanilla bean paste (or extract). It's an important step to beat the butter and sugar well together when making shortbread – this ensures the shortbread will hold together and when you take a bite it will 'snap' and then melt away.
3. In a separate bowl, sift the flour, cornstarch and salt and add to the butter, mixing until blended and soft. Spoon the dough into a piping bag fitted with a large star tip (or into a cookie press). Pipe cookies about 1 ½-inches across onto the prepared baking trays and leaving an inch between each cookie. If you want a flatter cookie that spreads, bake right away. For a cookie that sits up and holds its shape, chill the piped unbaked cookies for 15 minutes before baking.
4. Bake for 20 to 25 minutes, until the cookies just begin to brown lightly on the bottom. Cool the cookies on the trays before storing in an airtight container. The cookies will keep up to a week, maybe!

