

*Most Requested
Christmas Cookie Recipes
Of All Time*



*Presented by
Twas the Night Before Christmas*



Christmas - that wonderful and joyous time of year filled with family, friends, twinkling lights, gifts and, of course, food. For many people, the, sometimes once-a-year, offerings are met with more delight than most anything else.

You can revel in the scents of homemade goodies; fresh baked cookies, candies, pies and cakes... filling your home with the ambrosia smells of cinnamon, nutmeg and vanilla. There's nothing quite like it!



So for your holiday pleasure, 'Twas the Night Before Christmas would like to present you with this delightful gift, *"The Most Requested Christmas Cookies Recipes Ever."* Gathered from all over, friends, family and traditional favorites, I'm sure you and your family and friends will take as much pleasure in these Christmas temptations as we did in compiling them.

Enjoy!

Index

New England Christmas Cookies
 Christmas Cookie Slices
 Christmas Cookie Wreaths
Butter Cookie Christmas Cutouts
 Peanut Butter Bars
Old Fashioned Butterscotch Cookies
 Christmas Surprise Cookies
 Fruited Shortbread Cookies
Outrageous Chocolate Chip Cookies
 Date Pinwheels
 Filled Christmas Cookies
 Lemon Snow Bars
 Cinnamon Christmas Logs
 Almond Christmas Balls
 Christmas Crescent Cookies
Chocolate Covered Cherry Cookies
 Old-Fashioned Walnut Balls
 Almond Double Chip Cookies
 Almond Shortbread Cookies
 Amish Sugar Cookies
 Butterscotch Cookies
 Rolled Butterscotch Cookies
 Christmas Butter Cookies
 Christmas Fruitcake Cookies
 Christmas Ginger Cookies
 Maple Sugar Cookies
 Orange Slice Cookies
 Danish Brown Spice Cookies
Mocha Walnut Christmas Cookies
 Swedish Christmas Cookies
 Christmas Nuggets
 Christmas Jewels

New England Christmas Cookies

- 3/4 cup of melted shortening
- 3/4 cup of melted butter
- 1 cup of brown sugar
- 1 cup of white sugar
- 1 teaspoon of cinnamon
- 1 cup of sliced blanched almonds
- 3 eggs, beaten
- 1 teaspoon of salt
- 3 1/2 cups of flour
- 1 1/2 teaspoons of soda

Cream sugar and melted ingredients. Beat eggs and add to creamed mixture. Sift together all dry ingredients and beat into dough. Stir in almonds.

Form dough into small rolls and wrap in wax paper.

Refrigerate overnight. Slice thin and bake at 350 degrees for 8 to 10 minutes.

DO NOT OVERBAKE.

Christmas Cookie Slices

For The Dark Mixture:

3 cups of flour
1 teaspoon of soda
1/4 teaspoon of salt
1/2 teaspoon of ground cinnamon
1 cup of shortening
1 1/2 cups of brown sugar
2 eggs
1 cup of raisins, ground
1 cup of nuts, ground

For The Light Mixture:

2 cups of flour
1/4 teaspoon of salt
1/2 teaspoon of soda
1/2 cup of shortening
3/4 cup of sugar
1 egg
1 teaspoon of vanilla
2 tablespoons of water
1/4 cup of chopped candied cherries

Dark Mixture:

Sift together flour, soda, salt and spices. Cream shortening with brown sugar, add eggs and beat well. Stir in dry ingredients, nuts and raisins.

Light Mixture:

Sift together flour, salt and soda. Cream shortening and sugar, add egg, vanilla and water and mix well. Blend in dry ingredients. Stir in cherries.

Pack half of dark mixture into wax paper lined straight-sided pan 10 1/2 x 3 1/2 x 2 1/2 inches. Add all of light dough to make a second layer, top with remaining dark dough. Pack firmly.



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Refrigerate at least 24 hours.

Remove from pan and cut dough lengthwise in half. Then slice in 1/4 inch slices.

Bake on ungreased cookie sheet at 400 degrees for 8-10 minutes.

Remove immediately from pan.

Christmas Cookie Wreaths

2 eggs, beaten
1/2 cup of butter
1 cup of chopped raisins
1 teaspoon of vanilla extract
1/2 teaspoon of ground ginger
1 cup of sugar
4 teaspoons of sweet cream
1 teaspoon of baking soda
1 teaspoon of ground cinnamon
3 1/2 cups of flour (sifted)

Mix butter and sugar in bowl until creamy. Whip eggs and sweet cream. Add other ingredients and mix well until mixture becomes dough. Place in refrigerator to chill.

Preheat oven to 375 degrees.

Remove dough from refrigerator and cut small pieces. Roll into wreath shapes. Place on ungreased cookie sheet. Bake for 12 minutes.

Let cookies cool. Add decorations if desired.

Butter Cookie Christmas Cutouts

- 1 cup of butter
- 1 1/2 cups of sifted powdered sugar
- 1 egg
- 1 teaspoon of vanilla
- 2 1/2 cups of sifted flour
- 1 teaspoon of cream of tartar
- 1 teaspoon of baking soda
- 1/4 teaspoon of salt

Cream butter, add sugar gradually and cream until fluffy. Add unbeaten egg and vanilla; beat well. Sift together dry ingredients; blend into cream mixture.

Chill dough about an hour. Roll on well floured pastry board to 1/4 inch thickness. Cut with floured cutter.

Bake on an unbuttered cookie sheet for 6 minutes at 325 degrees.

Yield: 6 dozen cookies.

Peanut Butter Bars

- 1/2 cup of butter or margarine
- 1/2 cup of firmly packed brown sugar
- 1/2 cup of sugar
- 1 large egg
- 1 teaspoon of vanilla
- 1/3 cup of crunchy style peanut butter
- 1 cup of unbleached flour; sifted
- 1/2 teaspoon of Baking Soda
- 1/4 teaspoon of salt
- 1 cup of quick cooking oats
- 1 cup of semi-sweet chocolate chips

Cream the butter, brown sugar, and sugar in a mixing bowl until light and fluffy, using an electric mixer at medium speed. Beat in the egg and vanilla. Blend in the peanut butter. Sift the flour, baking soda and salt together. Stir the dry ingredients into the creamed mixture, blending well. Stir in the oats.

Spread the mixture in a greased 13 X 9 X 2-inch baking pan. Sprinkle with the chocolate chips. Bake in a 350 degree F. oven for 25 minutes or until done. Cool in the pan on a rack. While still warm drizzle with the vanilla glaze.

When cooled, cut into 48 (2 X 1 1/2-inch) bars.

For The Vanilla Glaze:

- 1/4 cup of confectioners' sugar
- 1/4 cup of peanut butter
- 2 tablespoons of butter or margarine
- 1/4 cup of hot milk
- 1/2 teaspoon of vanilla

Combine all of the ingredients in a bowl and beat, with an electric mixer set to high speed, until smooth.

Old Fashioned Butterscotch Cookies

1/2 cup of butter, melted
1 egg
3/4 cup of brown sugar
1 tablespoon of milk
1/2 teaspoon of vanilla extract
1 1/4 cups of flour
1/4 teaspoon of salt
1/4 teaspoon of baking powder

Melt butter and add brown sugar; dissolve well. Add egg and vanilla. Beat well. Add milk, flour, salt, and baking powder. Mix and drop by teaspoons-full onto a greased cookie sheet one inch apart.

Bake 8 minutes or until light brown at 375F.

Christmas Surprise Cookies

3/4 cup of shortening
3/4 cup of light brown sugar
1 egg
1 3/4 cups of flour
1 teaspoons of baking soda
1/2 teaspoon of salt
1/2 teaspoon of vanilla extract
3/4 cup of shredded coconut
2 teaspoons of cream of tartar
Any flavor jam or jelly

Cream shortening and sugar together. Add egg and mix well. Sift dry ingredients together and add. Add vanilla, and drop by teaspoons-full onto ungreased cookie sheet.

With your finger or a spoon, make an indentation in the center of the cookie ball and fill with jam or jelly. Sprinkle coconut over all and bake at 375F for 10-12 min.

Fruited Shortbread Cookies

- 2 1/2 cups of flour
- 1 teaspoons of cream of tartar
- 1 1/2 cups of confectioner's sugar
- 1 - 9 oz box mincemeat
- 1 teaspoon of vanilla
- 1 teaspoon of baking soda
- 1 cup of utter, softened
- 1 egg

Preheat oven to 375F. Combine flour, soda, and cream of tartar. In a large bowl, beat butter and sugar until fluffy. Add egg. Stir in vanilla and crumbled mincemeat. Add dry ingredients. Mix well, batter will be stiff. Roll into 1 1/4" balls.

Place on ungreased cookie sheet, flatten slightly. Bake 10-12 minutes or until lightly brown.

Cover with a glaze of confectioner's sugar, milk and vanilla while still warm.

Outrageous Chocolate Chip Cookies

- 1/2 cup of granulated sugar
- 1/3 cup of firmly packed brown sugar
- 1/2 cup of butter, softened
- 1/2 cup of peanut butter
- 1/2 teaspoon of vanilla extract
- 1 egg
- 1 cup of flour
- 1/2 cup of quick cooking oats
- 1 teaspoon of baking soda
- 1/4 teaspoon of salt
- 1 – 6 ounce package of semisweet chocolate chips

Heat oven to 350F.

Beat sugars, butter, peanut butter, vanilla and egg in a medium bowl, until creamy and well blended. Mix in flour, oats, baking soda and salt. Stir in chocolate chips. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet.

Bake 10-12 minutes or until light golden brown. Cool 1 minute before removing from cookie sheet.

Date Pinwheels

- 1 lb. of pitted dates, chopped
- 1/2 cup of water
- 1/2 cup of sugar
- 2 1/2 cups of flour
- 1/2 teaspoon of soda
- 1/4 teaspoon of salt
- 3/4 cup of butter or margarine
- 1/2 cup of firmly packed brown sugar
- 1/2 cup of sugar
- 2 eggs, well beaten
- 1/2 teaspoon of vanilla extract
- 1 cup of finely chopped nuts

Cook the first three ingredients (dates, water, and sugar) until thick, stirring constantly. Cool.

Mix butter, sugars, salt and soda in a separate bowl. Add eggs, vanilla, and flour. Chill dough for 30 minutes.

Roll 1/2 of dough out on waxed paper. Spread 1/2 of cooled mixture on the rolled dough. Roll up dough. Slice dough.

Bake for seven minutes at 400 degrees.

Filled Christmas Cookies

For The Dough:

- 1/2 cup of shortening
- 1 cup of sugar
- 1 egg, beaten
- 1/2 cup of milk
- 1 teaspoon of vanilla extract
- 3 1/2 cups of all-purpose flour
- 1 teaspoon of soda
- 2 teaspoons of cream of tartar

For The Filling:

- 1 cup of raisins
- 1 cup of shredded coconut
- 1 cup of brown sugar
- 1/2 cup of water
- 3 tablespoons of flour
- 1/2 cup of black walnuts

For The Filling:

Mix all ingredients together and cook 5 minutes.

For The Cookies:

Cream shortening and sugar until light and fluffy; stir in egg. Combine milk and vanilla; set aside. Combine flour, soda and cream of tartar; add to creamed mixture alternately with milk mixture, beginning and ending with flour mixture and mixing well after each addition.

Roll half of dough on lightly floured board to 1/8 inch thickness, cut with 2 inch round cookie cutters. Place on lightly greased baking sheets; spread 1 teaspoon filling over each. Roll remaining dough to 1/8 inch thickness; cut with 2 inch round cookie cutters and place over filling. Lightly press outer edges together.

Bake at 350 degrees for 10 minutes or until lightly browned.

Lemon Snow Bars

For The Crust:

1/2 cup of butter
1 cup of flour
1/4 cup of confectioner's sugar

For The Filling:

2 eggs
1 cup of sugar
1/2 teaspoon of baking powder
2 tablespoons of lemon juice
1 teaspoon of grated lemon rind
Confectioner's sugar

Preheat oven to 350 degrees.

Combine butter, flour and confectioner's sugar and mix well until mixture clings together. Pat evenly into an ungreased 9 x 9 inch pan.

Bake at 350 degrees for 20 minutes or until brown on edges.

Beat together eggs, sugar, baking powder, lemon juice and lemon rind (if you don't use rind, add another tablespoon of lemon juice). Pour over partially baked crust.

Return to oven and bake 20 minutes longer or until set. Sprinkle with confectioner's sugar. Cool, cut into bars.

Cinnamon Christmas Logs

- 1 cup of butter
- 5 tablespoons of sugar
- A dash of salt
- 2 cups of flour
- 1 teaspoon of vanilla
- 1 teaspoon of almond extract
- 1/4 cup of sugar
- 1 1/2 tablespoons of ground cinnamon

Mix first 6 ingredients. Roll into 2 inch length logs.

Bake at 300 degrees for 15 to 20 minutes. Cool.

Roll logs in a sugar and cinnamon mixture.

Almond Christmas Balls

1 cup of soft butter
1/4 cup of confectioner's sugar
2 cups of sifted flour
1 cup of ground almonds
1 teaspoon of almond extract
Candied or jar cherries

Cream together. Roll teaspoon of dough into a ball and press cherry in middle. Cover completely.

Bake on greased cookie sheet 30 minutes at 325 degrees. Roll in granulated sugar before cooling.

Makes about 4 dozen.

Christmas Crescent Cookies

1/2 lb. of butter (2 sticks)
2 cups of flour
2 cups of chopped pecans
5 tablespoons of sugar
2 teaspoons of vanilla
1 tablespoon of water
1/2 teaspoon of salt
Powdered Sugar

Cream butter and sugar; add vanilla and water. Sift flour and salt, stir into mixture. Add pecans and mix well. Shape into size of walnut and shape into crescent.

Bake slowly at 325 degrees about 20 minutes. While warm, roll in powdered sugar.

Chocolate Covered Cherry Cookies

- 1 1/2 cups of all-purpose flour
- 1/2 cup of unsweetened cocoa powder
- 1/4 teaspoon of salt
- 1/4 teaspoon of baking soda
- 1/4 teaspoon of baking powder
- 1/2 cup of butter or margarine softened
- 1 cup of granulated sugar
- 1 egg
- 1 1/2 teaspoons of vanilla
- 1 -10 ounce jar of maraschino cherries, drained, reserve juice
- 1 - 6 ounce package of semisweet chocolate chips
- 1/2 cup of sweetened condensed milk

In large bowl, stir together flour, cocoa powder, salt, baking powder and soda. In mixer bowl, beat together butter or margarine and sugar on low speed until fluffy. Add egg and vanilla; beat well. Gradually add dry ingredients to creamed mixture; beat until well blended.

Shape dough into 1" balls; place on ungreased cookie sheet. Press down center of dough with thumb. Drain Maraschino cherries, reserving juice. Place a cherry in the center indentation of each cookie.

In small saucepan combine chocolate pieces and sweetened condensed milk; heat over low heat until chocolate is melted. Stir in 4 teaspoons of the reserved cherry juice. Spoon about 1 teaspoon frosting over each cherry spreading to cover cherry. (frosting may be thinned with additional cherry juice if necessary)

Bake at 350 degrees or until done. Remove to wire rack to cool.

Old-Fashioned Walnut Balls

1 cup of butter or margarine
1/3 cup of brown sugar
1 teaspoon of vanilla
2 cups of flour, sifted
1/2 teaspoon of salt
2 cups of finely chopped walnuts
Powdered sugar

Cream butter, sugar, and vanilla until fluffy. Sift flour and salt together; add to creamed mixture. Mix well; stir in walnuts. Shape dough into walnut-sized balls.

Bake on ungreased cookie sheet at 375 degrees for 12 to 15 minutes. Remove from cookie sheet with spatula.

When still warm but cool enough to handle, roll in powdered sugar.

Almond Double Chip Cookies

3/4 cup of butter or margarine, softened

3/4 cup of packed light brown sugar

1 egg

1/2 teaspoon of almond extract

1 1/2 cups of all-purpose flour

1/4 teaspoon of baking soda

A dash of salt

1 cup of semisweet chocolate chips

1 cup of vanilla milk chips

1/2 cup of slivered blanched almonds

Preheat oven to 375°F. Line cookie sheets with parchment paper or leave ungreased. Beat butter and brown sugar in large bowl until creamy. Beat in egg and almond extract.

Combine flour, baking soda and salt in small bowl. Blend in butter mixture. Stir in semisweet and vanilla milk chips and almonds. Drop dough by rounded tablespoonfuls, 3" apart, onto prepared cookie sheets.

Bake 8-10 minutes or until light brown. DO NOT OVERBAKE.

Cool 2 minutes on cookie sheets; remove to wire racks to cool completely.

Almond Shortbread Cookies

1 cup of all-purpose flour
1/2 cup of cornstarch
1/2 cup of powdered sugar
1 cup of finely chopped almonds
3/4 cup of butter; softened

Combine flour, cornstarch, and powdered sugar; stir in almonds. Add butter; blend with a wooden spoon until a soft dough forms. Shape dough into small balls.

Place on ungreased cookie sheet; flatten each ball with lightly floured fork.

Bake at 300 degrees for 20 to 25 minutes or until edges are only lightly browned.

Amish Sugar Cookies

- 1/2 cup of sugar
- 1/3 cup of powdered sugar
- 1/4 cup of butter or margarine (1/2 stick)
- 1/3 cup of vegetable oil
- 1 large egg
- 1 teaspoon of vanilla
- 1 teaspoon of lemon or almond flavoring
- 2 tablespoons of water
- 2 1/4 cups of all-purpose flour
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of cream of tartar
- 1/2 teaspoon of salt

Place sugars, margarine and oil in a mixer bowl and mix at medium speed until creamy. Add egg, vanilla, flavoring and water, and mix at medium speed for 30 seconds, scraping down the bowl before and after adding these ingredients.

Stir remaining ingredients together to blend well; add to creamy mixture and mix at medium speed to blend. Form dough into 24 balls using 1 tablespoon dough per ball.

Place balls on cookie sheets that have been sprayed with pan spray or lined with aluminum foil. Press balls down evenly to 1/2" with the back of a tablespoon dipped in water.

Bake at 375 for 12 to 14 minutes, or until cookies are browned on the bottom and lightly browned around the edges. Remove cookies to a wire rack and cool to room temperature.

Butterscotch Cookies

1/2 cup of butter
2 cup of brown sugar
2 eggs
1/2 teaspoon of vanilla
3 1/2 cups of flour - sifted
1/2 teaspoon of cream of tartar
1 teaspoon of baking soda

Cream butter, add sugar and then add eggs and vanilla. Sift flour with cream of tartar and baking soda and add to first mixture.

Form into a roll and allow to stand in ice box overnight.

Slice thinly and bake on a greased baking sheet at 375 F. for 10 minutes.

Rolled Butterscotch Cookies

For The Cookies:

1 cup of brown sugar
1/2 teaspoon of salt
1/2 cup of butter, softened
1 egg
1/2 teaspoon of vanilla
1 3/4 cups of flour, sifted
1/2 teaspoon of baking powder
1/4 teaspoon of baking soda
1/4 teaspoon of cinnamon

For The Glaze

1 1/2 cups of confectioner's sugar
1 slightly beaten egg white
1 tablespoon of butter, melted
1/8 teaspoon of salt
1/2 teaspoon of vanilla
Food coloring, optional

Mix sugar, salt and butter thoroughly. Add egg and vanilla and beat till fluffy. Sift flour, baking powder, soda and cinnamon and add to mixture. Chill well, several hours, or overnight.

To Make The Glaze:

Mix the glaze ingredients together until smooth.

Roll the dough out until it is about 1/8 inch thick. Cut into Christmas shapes and bake on ungreased cookie sheet for 8-10 minutes at 350 degrees F. Let cool and glaze.

Christmas Butter Cookies

- 1 cup of butter
- 1 cup of sugar
- 1 egg
- 1 tablespoon of milk
- 1 teaspoon of vanilla
- 2 3/4 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/4 teaspoon of salt

Cream butter, gradually add sugar and beat until light and fluffy. Beat in egg, milk and vanilla. Combine flour, baking powder and salt. Gradually add to creamed mixture. Chill for ease in handling.

Roll out dough to 1/8" thickness on lightly floured surface. Cut with floured cookie cutters into desired shapes.

Bake on a cookie sheet in preheated 350 F oven 8-10 minutes or until lightly browned. Remove to wire racks to cool. Makes 4-5 dozen.

Christmas Fruitcake Cookies

1/2 cup of vegetable oil
1/2 cup of brown sugar
1 egg
1 1/4 cup of whole wheat flour
1/2 teaspoon of baking powder
1 teaspoon of ground cinnamon
1/4 teaspoon of ground cloves
1/4 teaspoon of ground allspice
1/4 cup of milk
1/2 cup of chopped walnuts
1/2 cup of raisins
1/2 cup of snipped dried apricots
1/2 cup of chopped dates

Cream together the oil and sugar. Add the egg. Then blend in the remaining ingredients. Drop by spoonfuls onto a lightly oiled baking sheet.

Bake in 350 F oven for about 10 minutes. Cool on a wire rack and store in a tightly closed container.

Christmas Ginger Cookies

6 cups of flour
1 tablespoon of baking soda
1 tablespoon of ginger
1 teaspoon of cloves
1 teaspoon of cinnamon
1 teaspoon of nutmeg
1/2 teaspoon of salt
1 cup of Crisco shortening
1 cup of molasses
1 cup of packed brown sugar
1/2 cup of water
1 large egg
1 teaspoon of vanilla

Mix flour, soda, spices and salt. Beat shortening, molasses, sugar, water, egg and vanilla until well blended. Gradually beat in flour mixture. Will be soft. Divide into fourths.

Pat each 1/4 into 1" thick round. Wrap in plastic and refrigerate at least 3 hours or up to 1 week.

Roll on lightly floured surface to 1/8" thick, cut with gingerbread men cutters and bake at 350 degrees for 10-12 minutes.

Cool slightly on cookie sheet, then transfer to wire racks to cool completely.

Maple Sugar Cookies

- 2 1/2 cups of sifted Flour
- 1 teaspoon of baking Soda
- 1 teaspoon of cream of tarter
- 1/4 teaspoon of salt
- 1 1/3 cup of butter flavor Crisco
- 1 1/2 teaspoons of vanilla
- 2 tablespoons of pure maple syrup
- 2 cups of sugar
- 2 egg yolks

Sift together the Flour, Soda, Tarter, and Salt, and set aside.

Cream (Beat) the Crisco, Vanilla, and maple syrup until well mixed, then add the sugar gradually creaming until light and fluffy. Add Egg yolks one at a time and beat well after each is added.

Slowly add the Sifted dry ingredients and beat until just blended.

Make Balls 1 1/2 inch (Approx) in Diameter and place 2 inches apart on an ungreased cookie sheet.

Bake at 350 degrees for 9 to 11 min or until the edges just start to turn golden brown. Allow to cool at least two min on the sheet before removing to a rack until completely cool.

Orange Slice Cookies

- 4 eggs
- 2 cups of flour
- 1 teaspoon of baking powder
- A pinch of salt
- 2 1/2 cups of brown sugar
- 1 cup of chopped pecans
- 14 orange slices, cut in small pieces

Shake a little flour over the small pieces of orange slices. Sift flour, salt and baking powder together. Beat eggs and add sugar and then flour mixture and last, the nuts and orange slices.

Bake at 350 degrees for 15 minutes.

For The Icing:

- 3 tablespoons of orange juice
 - 3 tablespoons of butter
- Heat together and thicken with powdered sugar, while still hot.

Danish Brown Spice Cookies

- 1 cup of butter or margarine, softened
- 1 cup of sugar
- 1 cup of dark corn syrup
- 2 teaspoons of cinnamon
- 1 teaspoon of ground cloves
- 1/2 teaspoon of baking soda mixed with 1 teaspoon of water
- 3 3/4 to 4 cups of flour

Cream butter or margarine with sugar and corn syrup. Stir in cinnamon, cloves and baking soda mixture. Add flour a little at a time, mixing well after each addition until stiff dough forms. Cover dough and refrigerate until firm.

Heat oven to 400 degrees.

Roll dough to 1/8-inch thickness on floured surface. Cut with cookie cutters into reindeer or desired shapes. Or roll dough into logs about 1-inch in diameter and slice crosswise into 1-inch-thick rounds.

Bake on ungreased cookie sheets until lightly browned, about 8 to 10 minutes.

Mocha Walnut Christmas Cookies

- 1 - 12 oz. pkg. of semi-sweet chocolate morsels, divided
- 2 tablespoons of instant coffee
- 2 teaspoons of boiling water
- 1 1/4 cups of all-purpose flour
- 3/4 teaspoon of soda
- 1/2 teaspoon of salt
- 1/2 cup of butter, softened
- 1/2 cup of sugar
- 1/2 cup of firmly packed brown sugar
- 1 egg
- 1/2 cup of chopped walnuts

Preheat oven to 350 degrees. Melt over hot (not boiling water), 1/2 cup chocolate morsels. Stir until smooth and cool to room temperature. In small cup, dissolve coffee in boiling water and set aside. In small bowl, combine flour, soda, and salt. Set aside.

In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted chocolate morsels. Mix well. Then gradually add flour mixture. Stir in the remaining chocolate morsels and walnuts.

Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets; cool completely.

Swedish Christmas Cookies

1 cup of butter
2 egg yolks
Dash salt
1 egg white, slightly beaten
4 tablespoons of chopped almonds
3/4 cup of sugar
1 teaspoon of almond extract
2 1/2 to 2 3/4 cups of flour
2 tablespoons of sugar

Cream butter and sugar until light and fluffy. Beat in egg yolks and almond extract. Add salt. Sift in flour and mix well. Make it pliable dough and chill 30 minutes.

To shape, divide dough into 6 equal portions. Roll out each portion to make a rope, about 24" long. Divide each into 2" strips. Place on cookie sheets.

Brush with egg whites and sprinkle with sugar and almonds.

Bake at 375 degrees for about 10 minutes or until cookies feel firm and are lightly browned around the edges.

Let cool on cookie sheet a few minutes then remove to a wire rack to cool completely.



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Christmas Nuggets

Mix: 2 cups of flour with 1 teaspoon of salt.

Cream: 1/2 cup of shortening with 1/2 cup of butter and 1/2 cup of powdered sugar.

Blend in 1 tablespoon of vanilla and 1/2 cup of chopped nuts

Add to the flour mixture.

Shape into small balls.

Top with candied red and green cherries or a half pecan.

Bake at 325 degrees for 25 minutes.

After cooled sprinkle with powdered sugar.

Christmas Jewels

- 1 cup of flour
- 2 tablespoons of sugar
- 1/3 cup of margarine
- 1 cup of finely chopped pecans
- 1 1/4 cup of sugar
- 2 tablespoons of flour
- 2 eggs, beaten
- 2 tablespoons of milk
- 1 tablespoon of grated orange peel
- 1 teaspoon of vanilla
- 1 cup of chopped cranberries

Combine 1 cup flour, 2 tablespoons sugar, and cut in 1/3 cup margarine to form a coarse mixture. Stir in 1/2 cup pecans.

Press into 9 x 13 inch pan. Bake 15 minutes at 350 degrees.

Combine other ingredients and fold in cranberries and remaining pecans. Spread over partially baked crust.

Bake 25-30 minutes until top is brown. Cool on rack and cut into bars while warm. Cool and eat!!



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We hope you've enjoyed this wonderful selection of Christmas Cookie Recipes and that they'll make your Christmas just a little sweeter.

Feel free to share this gift with your friends and family so that everyone can enjoy these Christmas temptations.

Don't forget to stop by and visit us at ['Twas the Night Before Christmas](#) for our *Christmas Crafts*, *Old Fashioned Christmas* stories, *American Christmas* history and traditions and more. You can also stop by the [Christmas Blog](#) and enjoy the wonderful articles, ideas and much more there.

*Wishing You and Yours a Happy, Healthy and Safe
Christmas
From
[The Elves at 'Twas the Night Before Christmas!](#)*