

**Book Shop Around the Corner**

# **ULTIMATE CHRISTMAS BISCUIT COOKBOOK**

Use your Halogen Oven this Christmas...

## **Book Shop Around the Corner**

### **INTRODUCTION**

Here are our favourite Christmas biscuit recipes. They can all be made in your Halogen Oven, and they're all quick and simple.

Before you start cooking familiarise yourself with the following tips:

- Always thoroughly cream your butter and sugars - be sure that the butter is at room temperature for easy creaming either in the mixer or with a wooden spoon. Creaming takes about 5 minutes and mixture should be light and fluffy.
- Do not over mix cookie dough once the flour is added or it will make "tough cookies"!
- Cookies that are baked on greased cookie sheets will spread more than those baked on ungreased cookie sheets. This is helpful information when placing your cookie dough on the sheets according to what your recipe calls for. Also, if you make your cookies the same size, they will bake in the same amount of time.
- Wipe your cookie sheet between each batch and cool to prevent the second batch from baking too quickly - don't forget those cookie sheets get very hot!
- Do not ever cool cookies on the cookie sheets as they will continue to cook and stick to the cookie sheets.
- Crisp biscuits should be stored in containers with loose-fitting lids while soft cookies need to be stored in containers with tight-fitting lids.

Have a lovely Christmas and happy cooking.

Maryanne

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# **DROP SUGAR BISCUITS**

### **Ingredients**

225 g white sugar  
225g icing sugar  
450g flour  
225g butter or margarine  
275ml oil  
2 eggs  
2 teaspoons vanilla  
1 teaspoon cream of tartar  
1 teaspoon soda  
1 handful sugar decorations

### **Instructions**

1. Mix all ingredients together and beat well. Add 450g flour (about 100g at a time) beating well after each addition.
2. Drop by teaspoonfuls on a lightly greased cookie sheet.
3. Press down with a fork dipped in cold water.
4. Sprinkle with red and green sugar sweets/decorations before baking.
5. Bake covered in foil on lower rack at 230C for 10 to 12 minutes until done but not brown.

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# **CHRISTMAS COOKIES**

### **Ingredients**

225g butter or margarine  
270g brown sugar  
113g sugar  
3 eggs  
450g flour  
1-2 teaspoons salt  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon ground cloves  
225g chopped raisins  
115g chopped black walnuts

### **Instructions**

1. Cream butter and sugar; add eggs, beat well.
2. Measure and mix flour, salt, baking powder and spices.
3. Add to first mixture and stir in raisins and nuts.
4. Form into two logs about 1 1/2 to 2 inches in diameter.
5. Place on bread board and refrigerate over night.
6. Slice and sprinkle with sugar and bake on 230C and covered for 10-12 minutes.

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### **CANDY CANES**

#### **Ingredients**

225g butter or margarine  
1 cup powdered sugar, sifted  
1 egg  
1 1/2 teaspoons almond extract  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon salt

#### **Instructions**

1. Mix margarine/butter, sugar, egg, extract, and vanilla.
2. Sift together flour and salt. Stir into the first mixture. Divide dough in half. Blend 1/2 teaspoon red colouring in 1/2 dough.
3. Roll one teaspoon of each colour dough in 4" long strips (plain dough and red dough).
4. Place strips side by side and press lightly together and twist like rope.
5. Place on ungreased cookie sheet and shape like candy canes.
6. Bake on 230C covered in foil for 10-12 minutes, removing the foil for the last few minutes until lightly browned.
7. Roll in powdered sugar and crushed peppermint.

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# **REINDEER BISCUITS**

### **Ingredients**

1 (20-ounce) package refrigerated cookie dough  
60 (2-inch) pretzels  
60 semi-sweet chocolate chips  
30 red candy-coated chocolate pieces

### **Instructions**

1. Freeze cookie dough for 15 minutes. Cut dough into 30 1/4-inch slices.
2. Place on ungreased cookie sheets about 4 1/2 inches apart.
3. Shape round at bottom to make like reindeer face using thumb and forefinger.
4. Press a pretzel on each side of round for antlers.
5. Press in a chocolate chip for eyes. Bake at 230C for 9 to 11 minutes until lightly browned.
6. Remove from oven and press in a red candy for reindeer's nose.

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# **FILLED SUGAR COOKIES**

### **Ingredients**

2 cups sugar  
1 cup sour cream  
2 eggs  
1 1/2 teaspoons baking soda  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 cup butter or margarine  
1/4 teaspoon salt  
6 cups flour

### **Instructions**

1. Cream sugar and shortening. Add beaten eggs and mix well. Add sour cream. Sift flour, cinnamon, nutmeg and baking soda.
2. Add to other ingredients and mix well. Chill one hour; it keeps in refrigerator for up to a week and freezes well.
3. Roll to 1/8-inch thickness and cut into 2 1/2 to 3-inch circles. Place a small spoonful of filling in centre of circle and fold over and seal for half circles or rounded spoonful and place another circle on top and seal for full circle cookies.
4. Prick top and sprinkle with regular or coloured sugar. Cookies are done when *lightly* browned around edges and bottom. Bake at 230C for 15 minutes.

### **SUGAR COOKIE FILLING**

#### **Ingredients**

1 1/2 cup raisins, figs, dates or 1/2 cup each raisins, figs and dates  
1/2 cup sugar  
1/2 cup water  
2 tablespoons lemon juice  
1/2 cup walnuts optional

#### **Instructions**

1. Combine raisins (or dates or figs) in small saucepan with sugar and water. Cook slowly over medium heat stirring constantly until thickened (about 5 minutes).
2. Remove from heat stir in lemon juice and nuts. Cool completely.

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# **BUTTERBALLS**

### **Ingredients**

225g butter  
1 cup powdered sugar, sifted  
1/2 teaspoon salt  
1/2 cup ground pecans  
2 cups flour

### **Instructions**

1. Cream sugar and powdered sugar until light and fluffy. Sift flour and salt together.
2. Add to creamed mixture. Add nuts. Roll dough into balls using the palms of your hands. Bake on ungreased cookie sheet at 230°C for 15 to 18 minutes. Do not brown.
3. Roll in confectioner's sugar while warm and cool on racks.

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# **COWBOY COOKIES**

### **Ingredients**

2 cups flour  
1 teaspoon soda  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
225g butter or margarine  
2 eggs  
1 cup brown sugar, firmly packed  
1 cup granulated sugar  
2 cup oats  
1 teaspoon vanilla  
1 (6-ounce) package chocolate chips

### **Instructions**

1. Sift together and set aside dry ingredients. Blend together shortening and sugars, add eggs and beat until light and fluffy. Add flour mixture and mix well.
2. Add oats and vanilla and chocolate chips. Dough will be crumbly. Drop by teaspoonfuls onto greased cookie sheet.
- 3.** Bake 15 minutes at 230°C. Note:

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# **CHOCOLATE CRUNCH BISCUITS**

### **Ingredients**

4 squares baking chocolate  
2 cups sugar  
1/2 cup salad oil  
4 unbeaten eggs  
2 teaspoon vanilla  
2 cups flour  
2 teaspoon baking powder  
1/2 teaspoon salt  
1 cup powdered sugar  
1/2 cup nuts

### **Instructions**

1. Melt chocolate over hot water. Remove from heat and cool.
2. Put chocolate in large mixing bowl. Add oil and sugar. Add eggs one at a time. Beat well after each. Add vanilla.
3. Sift together flour, baking powder and salt. Add nuts. Chill.
4. With palms of the hands, form into balls about the size of a walnut and roll in sifted powdered sugar.
5. Bake on greased cookie sheet at 230°C for 10-12 minutes.

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# **PERSIMMON BISCUITS**

### **Ingredients**

110g butter or margarine  
1 cup sugar  
1 egg  
1 cup raisins  
1 cup nuts  
1 cup persimmon pulp  
2 cups flour  
1 teaspoon salt

### **Instructions**

1. Cream shortening and sugar; add egg and beat well.
2. Add persimmon pulp.
3. Combine dry ingredients and add slowly to cream mixture; finally add raisins and nuts.
4. Bake at 230°C for 15-20 minutes. Makes about 3 dozen cookies.

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# **SNOWFLAKES**

### **Ingredients**

1/2 cup oil  
4 squares unsweetened chocolate, melted  
2 cups sugar  
4 eggs  
2 teaspoons vanilla  
2 cups flour  
2 teaspoons baking powder  
1/2 teaspoon salt

### **Instructions**

1. Cream together oil, melted chocolate and sugar, beating well. Add eggs, one at a time, and vanilla.
2. Sift together dry ingredients and add a little at a time.
3. Refrigerate overnight. Drop by teaspoonfuls in confectioners' sugar onto ungreased cookie sheet.
4. Bake at 230°C for 10 to 12 minutes being careful to not over bake.

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# **TREACLE COOKIES**

### **Ingredients**

110g margarine  
1 cup sugar  
1/2 cup treacle, melted  
1 egg  
2 teaspoons baking soda  
2 cups flour  
1/2 teaspoon cloves  
1 teaspoon cinnamon  
1/2 teaspoon salt  
1/2 teaspoon ginger

### **Instructions**

1. Beat margarine and sugar until fluffy. Add molasses and egg, beating well. Sift dry ingredients and add to mixture.
2. Mix well.
3. Chill overnight.
4. Roll into 1-inch balls and roll in sugar.
5. Bake in 230°C oven for 8 to 10 minutes.

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# **Gingerbread**

### **Ingredients**

4 1/2 cups all-purpose flour  
1 tablespoon ground cinnamon  
2 teaspoons ground ginger  
1/4 teaspoon ground cloves  
1 1/4 teaspoons baking soda  
110g butter, softened  
1/2 cup brown sugar, packed firm  
2 large eggs  
3/4 cup treacle  
Tubes of white decorator's frosting  
Decorations for eyes and buttons and your imagination

### **Instructions**

1. Using a medium-sized bowl, sift together the flour, cinnamon, ginger, cloves and baking soda. Set aside. Using a large bowl, blend the butter and brown sugar together. Add eggs, one at a time, beating after each.
2. Then add the treacle.
3. Slowly add the flour mixture to the molasses mixture, stirring after each addition with the wooden spoon or mixer. Dough will be stiff.
4. Divide the dough in half and flatten resembling a thick pancake. Cover with plastic wrap. Refrigerate for at least 2 hours, or until the dough is firm enough to roll. You can refrigerate the dough overnight and then soften for 10 minutes at room temperature if too stiff.
5. Flour your countertop or pastry cloth and roll out dough to 1/4-inch thickness. Use cookie cutters to cut out gingerbread men and women.
6. Transfer them to a greased cookie sheet with a flat spatula placing them about 1-inch apart. Bake for 10 minutes at 230°C, or until light brown.
7. Cool your gingerbread people! Now you're ready to create your gingerbread family... use the white frosting and your imagination for decorations.
8. Some suggestions are red and green candies, raisins, silver food studs, edible decorations. Makes about 25 cookies.

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# **PEANUT BUTTER COOKIES**

### **Instructions**

225g butter  
1 cup brown sugar  
1 cup granulated sugar  
2 well beaten eggs  
1 cup peanut butter  
1 teaspoon vanilla  
1 teaspoon baking soda  
2 1/2 cups flour

### **Ingredients**

1. Cream together butter, sugars and add well beaten eggs. Add peanut butter and vanilla.
2. Sift flour and soda together and add to mixture, mixing well. Drop by level teaspoonfuls onto an oiled baking sheet about 1-inch apart.
3. Press into shape with a fork, leaving imprint of fork for a decorative touch. Bake at 230°C for about 10 minutes.

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# **GIANT SNICKERDOODLES**

### **Ingredients**

1 1/2 cups sugar  
225g butter, softened  
2 eggs  
2 3/4 cups flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon salt  
2 teaspoons cinnamon  
2 tablespoons sugar

### **Instructions**

1. Cream butter, 2 1/2 cups sugar and eggs until light and fluffy.
2. Combine flour, cream of tartar, baking soda and salt in separate bowl. Add to creamed mixture until well blended. Refrigerate 30 minutes.
3. Combine remaining sugar and cinnamon, making sugar and cinnamon mix. Roll cookie dough in hands and in cinnamon-sugar mix.
4. Place 3 inches apart on ungreased cookie sheets.
5. Bake at 230°C for 12 to 15 minutes.

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# **SPANISH COOKIES**

### **Ingredients**

225g butter  
3/4 cup icing sugar  
1 egg  
1 1/2 teaspoons vanilla  
1/8 teaspoon salt  
2 cups flour  
1 cup uncooked oatmeal  
1 cup chopped pecans  
Icing sugar for rolling

### **Instructions**

1. Cream butter; gradually add sugar; beat in vanilla and egg. Blend in salt, flour, oatmeal and pecans.
2. Shape rounded teaspoonfuls of dough into balls. Place on ungreased cookie sheet and bake at 230°C for 20 minutes.
3. Roll in icing sugar while warm.

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### **Further information**

If you would like to find more out about our cookbooks please visit [www.bookshoparoundthecorner.co.uk](http://www.bookshoparoundthecorner.co.uk).

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Happy cooking

Maryanne