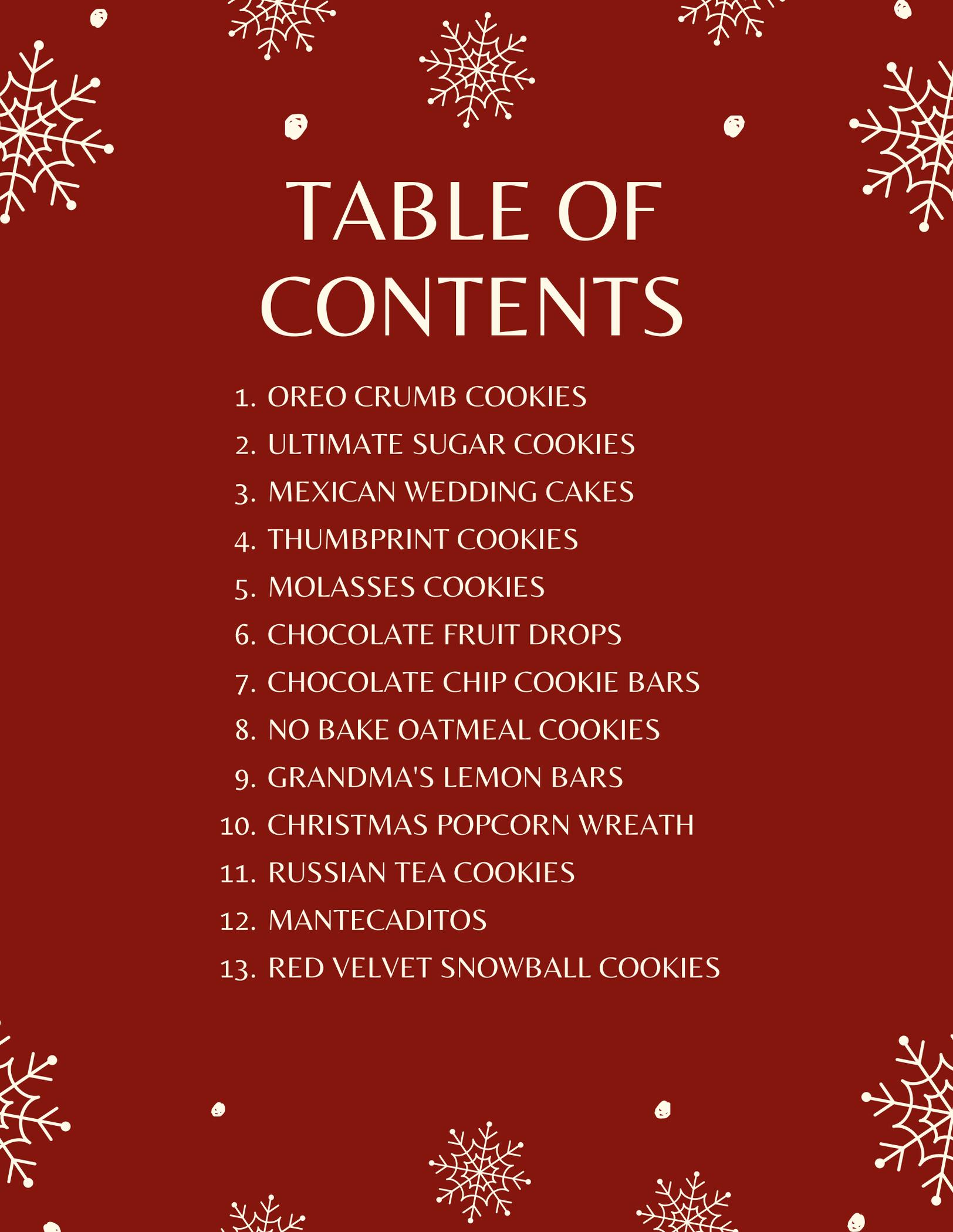


# CHENEGA MIOS

HOLIDAY COOKIE RECIPES



# TABLE OF CONTENTS

1. OREO CRUMB COOKIES
2. ULTIMATE SUGAR COOKIES
3. MEXICAN WEDDING CAKES
4. THUMBPRINT COOKIES
5. MOLASSES COOKIES
6. CHOCOLATE FRUIT DROPS
7. CHOCOLATE CHIP COOKIE BARS
8. NO BAKE OATMEAL COOKIES
9. GRANDMA'S LEMON BARS
10. CHRISTMAS POPCORN WREATH
11. RUSSIAN TEA COOKIES
12. MANTECADITOS
13. RED VELVET SNOWBALL COOKIES

# OREO CRUMB COOKIES

*By: Katelynn Robertson*

## PREP

Preheat oven to 350 degrees

## INGREDIENTS

1 box vanilla cake mix  
8 tablespoons unsalted butter, softened  
1 large egg  
1 teaspoon vanilla extract  
4 ounces cream cheese, softened  
1-2 cups Oreo cookie chunks  
1/2 cup white chocolate chips  
1/2 cup milk chocolate chips

## DIRECTIONS

Combine the cake mix, butter, egg, vanilla, and cream cheese. Mix until a soft dough forms.

Stir in the cookie chunks and chocolate chips by hand.

**IMPORTANT** - Refrigerate the dough for 30 minutes to an hour.

Roll the dough into balls.

Place the dough balls on a baking sheet and bake for 10 minutes. Do not over bake!

The cookies will seem under done, but will continue to set up as they cool.

Let the cookies cool on the baking sheet for 2-3 minutes. Tap the tops of the cookies with a flat spatula to even them out.

Move the cookies to a wire rack or a piece of parchment paper on the counter to cool completely. Store in a sealed container once they are completely cooled.





# ULTIMATE SUGAR COOKIES

*By: Tamara Himmelberger*

## PREP

Preheat oven to 375 degrees

Yield: 3-4 dozen

## INGREDIENTS

1 ¼ cups sugar

1 cup (1 stick) Crisco (or Butter Flavor Crisco) All-vegetable Shortening

2 eggs

¼ cup light corn syrup or regular pancake syrup

1 tablespoon vanilla

3 cups all-purpose flour (plus 4 tablespoons divided)

¾ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

## DIRECTIONS

Combine sugar and Crisco in large bowl. Beat at medium speed until well blended. Add eggs, syrup, and vanilla. Beat until well blended and fluffy.

Combine 3 cups flour, baking powder, baking soda, and salt. Add gradually to creamed mixture at low speed. Mix until well blended. Divide dough into 4 quarters. (TIP: If dough is too sticky or too soft to roll, wrap each quarter of dough with plastic wrap). Refrigerate at least 1 hour.

Spread 1 tablespoon of flour on large sheet of waxed paper. Place one-fourth of dough on floured paper. Flatten slightly with hands. Turn dough over and cover with another large sheet of waxed paper. Roll dough to ¼ inch thickness. Cut out with floured cutter. Transfer to non-greased baking sheet with large pancake turner. Place 2 inches apart. Bake one baking sheet at a time for 5 to 9 minutes, depending on the size of your cookies. **DO NOT OVER-BAKE.** Cool for 2 minutes on baking sheet. Move cookies to foil to cool completely, and then frost if desired.

# MEXICAN WEDDING CAKES

*By: Antonia Kilday*

## PREP

Preheat oven to 350 degrees

Prep Time: 45 minutes

Cook Time: 15 minutes

Additional Time: 20 minutes

Total Time: 1 hr 20 minutes

Yield: 80 cookies

## INGREDIENTS

1 ½ cups unsalted butter (or margarine)

¾ cup confectioners sugar

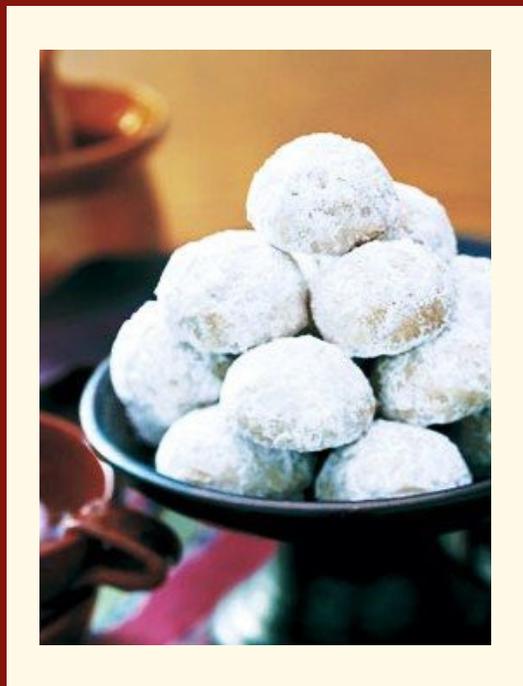
¾ teaspoon salt

1 ½ cups finely ground almonds

4 ½ teaspoons vanilla extract

3 cups sifted all-purpose flour

⅓ cup confectioners' sugar for rolling



## DIRECTIONS

Cream butter or margarine in a bowl. Gradually add confectioners sugar and salt. Beat until light and fluffy. Add almonds and vanilla. Blend in flour gradually and mix well.

Shape into balls (or crescents) using about 1 teaspoon for each cookie. Place on non-greased cookie sheets, and bake for 15-20 min. Do not brown. Cool slightly, then roll in the extra confectioners sugar.



# THUMBPRINT COOKIES

## PREP

*By: Tamara Himmelberger*

Preheat oven to 350 degrees

## INGREDIENTS

### Dough:

½ cup sugar  
1 cup butter  
2 egg yolks  
1 teaspoon vanilla  
2 ¼ cups flour  
1 teaspoon baking powder

### Filling:

1 tablespoon sugar  
1 tablespoon flour  
¼ teaspoon almond extract  
½ cup whipping cream/half & half  
1 egg yolk, slightly beaten

## DIRECTIONS

### Dough:

Cream together sugar, butter, egg yolks, and vanilla. Add flour and baking soda. Chill for ½ hour to an hour.

Roll into 1 inch balls arrange about 2 inches apart on the cookie sheets. Press thumb into middle of each ball. Fill with filling (see recipe below). Bake for 10-15 minutes, until the edges are slightly browned.

### Filling:

In small saucepan mix sugar, flour, and almond extract. Gradually add cream, cook over low heat until smooth and thickened, stirring constantly. In small bowl blend 2 tablespoons of hot mixture into egg yolks. Return to saucepan and blend. Cool. Fill center of each cookie with ½ teaspoon of cooled custard.

Tip: You can use a jam instead of the custard...Raspberry is my favorite!

# MOLASSES COOKIES

*By: Tamara Himmelberger*

## PREP

Preheat oven to 350 degrees

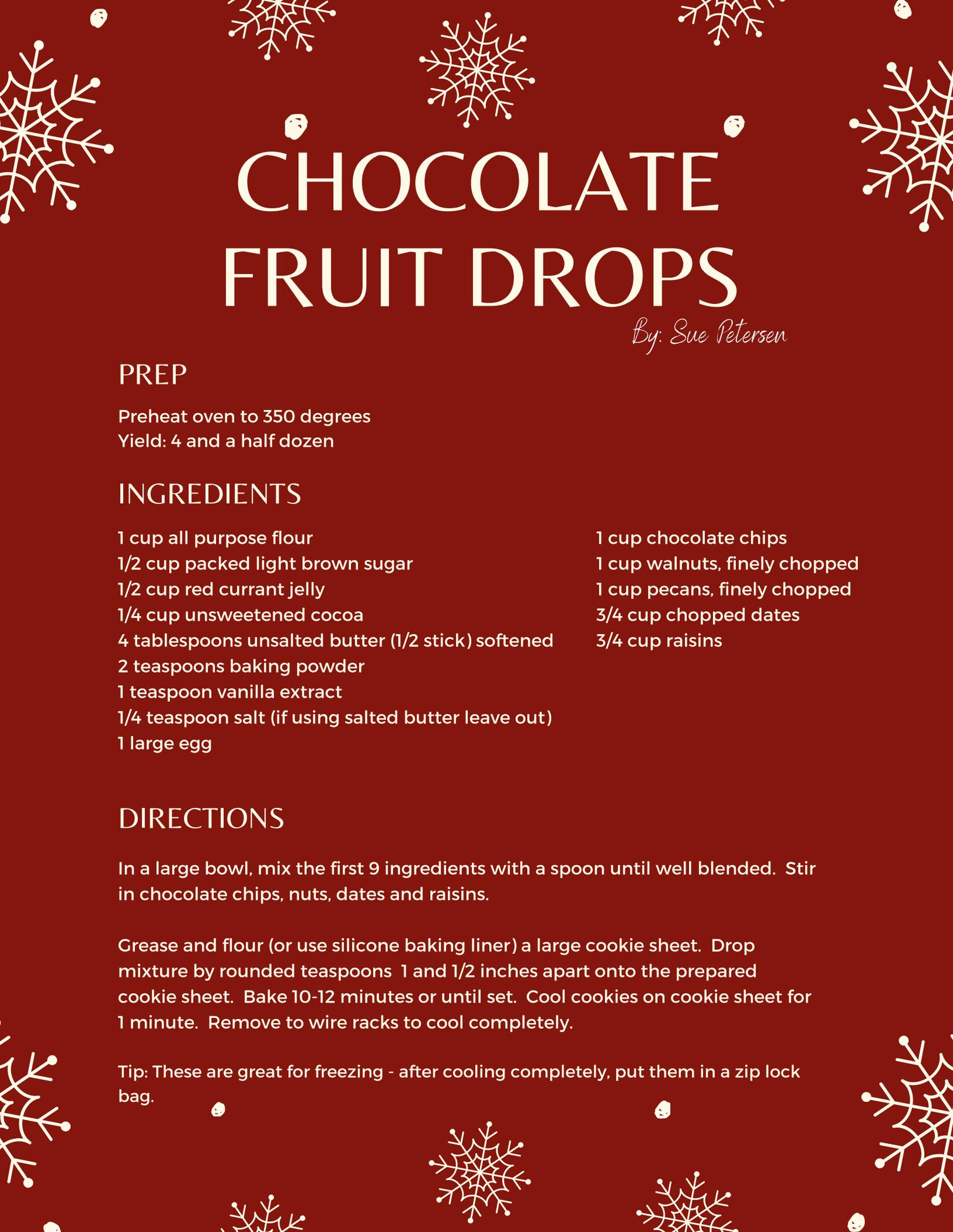
## INGREDIENTS

¾ cup shortening  
1 cup white sugar  
¼ cup molasses  
2 cups flour  
2 teaspoon baking soda  
¼ teaspoon cloves  
½ teaspoon ginger  
1 teaspoon cinnamon  
1 egg



## DIRECTIONS

Mix ingredients together in a large bowl until dough forms. Chill if wanted.  
Roll dough into 1 inch balls, dip in white sugar.  
Place on cookie sheet and bake for 8-10 minutes.



# CHOCOLATE FRUIT DROPS

*By: Sue Petersen*

## PREP

Preheat oven to 350 degrees

Yield: 4 and a half dozen

## INGREDIENTS

1 cup all purpose flour

1/2 cup packed light brown sugar

1/2 cup red currant jelly

1/4 cup unsweetened cocoa

4 tablespoons unsalted butter (1/2 stick) softened

2 teaspoons baking powder

1 teaspoon vanilla extract

1/4 teaspoon salt (if using salted butter leave out)

1 large egg

1 cup chocolate chips

1 cup walnuts, finely chopped

1 cup pecans, finely chopped

3/4 cup chopped dates

3/4 cup raisins

## DIRECTIONS

In a large bowl, mix the first 9 ingredients with a spoon until well blended. Stir in chocolate chips, nuts, dates and raisins.

Grease and flour (or use silicone baking liner) a large cookie sheet. Drop mixture by rounded teaspoons 1 and 1/2 inches apart onto the prepared cookie sheet. Bake 10-12 minutes or until set. Cool cookies on cookie sheet for 1 minute. Remove to wire racks to cool completely.

Tip: These are great for freezing - after cooling completely, put them in a zip lock bag.



# CHOCOLATE CHIP COOKIE BARS

*By: Melissa Gendreau*

## PREP

Preheat oven to 350 degrees

## INGREDIENTS

1 box of Yellow or German Chocolate cake mix  
1 cup of chocolate chips  
1/2 cup vegetable oil  
2 eggs

## DIRECTIONS

Mix together all ingredients (the batter will be thick).  
Pour batter into greased 9x11 pan and bake for about 15 minutes, or until a toothpick can be inserted and come out clean.  
Allow to cool, then cut into bars and serve.

# NO BAKE OATMEAL COOKIES

*By: Kristal Mungo*

## PREP

Prep Time: 5 minutes

Cook Time: 1 minute

Yield: 24 cookies

## INGREDIENTS

1/2 cup butter

2 cups sugar

1/2 cup milk

3 tablespoons cocoa powder

2/3 cup peanut butter

2 teaspoons vanilla extract

3 cups quick oats

1/2 cup milk chocolate chips



## DIRECTIONS

Add butter, sugar, milk, and cocoa powder to a saucepan and bring to a boil for 1 minute.

Remove from heat and stir in peanut butter and vanilla until smooth. Stir in the oats. Drop heaping tablespoons onto wax paper and let cool.

ENJOY!



# GRANDMA'S LEMON BARS

*By: Pete Kucera*

## PREP

Preheat oven to 350 degrees

## INGREDIENTS

### Crust:

1 cup butter, softened  
Dash salt  
1/2 cup powdered sugar  
2 cups flour

### Filling:

2 cups sugar  
1/4 cup flour  
4 eggs  
6 tablespoons lemon juice

## DIRECTIONS

**Crust:** Mix flour, sugar, and salt. Cut in butter and press into greased 9 x 13. pan  
Bake for 15 minutes. Cool for 15 minutes.

**Filling:** Combine flour and sugar. Mix in eggs and lemon juice. Pour into the cooled crust. Bake for 25 minutes or until set. Cool, sprinkle with powdered sugar.

# CHRISTMAS POPCORN WREATH

*By: Carolyn Maloney*

## INGREDIENTS

10 cups of popcorn  
10 ounces mini marshmallows  
4 tablespoons butter  
Large bag of M&Ms  
1 can of mix nuts



## DIRECTIONS

Melt marshmallows and butter. Pour marshmallows and butter over popcorn, M&Ms, and nuts. Mix and press into an angel food cake pan or bundt pan. Leave to cool and pop out of the mold, then enjoy!



# RUSSIAN TEA COOKIES

*By: Sandy Levy*

## PREP

Preheat oven to 400 degrees  
Prep time: 25 minutes

## INGREDIENTS

1 cup unsalted butter, softened  
½ cup powdered sugar  
½ teaspoon almond extract  
½ teaspoon vanilla extract  
2 ¼ cups all-purpose flour  
½ teaspoon salt

½ cup pecans, finely chopped  
½ cup walnuts, finely chopped  
Powdered sugar

## DIRECTIONS

In a large bowl, cream butter and 1/2 cup powdered sugar until smooth. Add almond and vanilla extracts. Slowly add flour and salt to butter mixture, and mix until incorporated. Mix in pecans and walnuts.

Use a cookie scooper to scoop the dough and then roll into balls (or use your hands to form 1" balls). Bake for 10-12 minutes. (These cookies barely brown, so if they don't look done, it's okay!).

Roll in powdered sugar while still warm, and roll again when cool.

# MANTECADITOS

*By: Cheryl Wade*

## PREP

Preheat oven to 350 degrees

Line a cookie sheet with a silicone mat or parchment paper, or use an non-greased cookie pan. I only use the rainbow nonpareil sprinkles.

Yield: 24 cookies

Prep time: 15 min

Cook time: 15 min

## INGREDIENTS

½ cup unsalted butter\*, at room temperature

½ cup shortening or lard

½ cup sugar

1 teaspoon almond extract (or vanilla)

½ teaspoon salt\*

2 ¼ cups all-purpose flour

Sprinkles or guava paste for filling



## DIRECTIONS

In a large bowl cream butter, shortening (or lard), and sugar until light and fluffy, about 3 minutes. Stir in almond extract, salt, and flour until well combined.

Divide dough into small balls, about 1 ½ teaspoons each. Create an indent in each cookie with your thumb.

Add sprinkles or a small cube of guava paste (about ½ inch cube).

Bake for 15-20 minutes or until edges are golden.

Cool on cookie sheet for 5 minutes before removing to wire rack to cool completely.



# RED VELVET SNOWBALL COOKIES

*By: Anil Patel*

## PREP

Preheat oven to 350 degrees

Prep time: 25 minutes

Cook time: 12 minutes

Yield: 24 cookies

## INGREDIENTS

14 tablespoons butter, room temperature

3 cups powdered sugar, divided

2 1/2 cups flour

1/4 cup cocoa powder

2 teaspoons baking powder

1/2 teaspoon Kosher salt

1 tablespoon red food coloring

1 teaspoon vanilla extract

1 teaspoon white vinegar

## DIRECTIONS

Line baking sheet with parchment paper and set aside.

Mix the butter and 1 1/2 cups of powdered sugar on medium speed for 2 minutes scraping the sides to combine.

Turn mixer to low and add the cocoa powder, baking powder, salt, and flour, mixing until just combined. Add in the food coloring, vanilla, and vinegar, mixing until the dough is crumbly and color is incorporated. Dough will look crumbly, but will hold together when squeezed into a ball.

Using a medium (2 tablespoon) cookie scoop, measure out the dough. Form it into a ball and place on the prepared baking sheet, about 1 inch apart. Freeze the dough for 15 minutes. Bake the cookies for 12-15 minutes, or until tops are set, and they appear dry. Allow the cookies to cool for 5 minutes on the baking sheet.

Place the remaining 1 1/2 cups powdered sugar into a medium bowl. Gently roll each cookie in the sugar to coat. Place cookies on a wire rack to cool completely.