

Preheat oven to 350F. Line a baking sheet with parchment paper.
In a medium bowl, whisk together flour, baking soda, baking powder and salt.
In a large bowl, cream together butter and sugars until light and fluffy. Beat in cookie butter, egg and vanilla until smooth. With the mixer on low, gradually incorporate the flour mixture until the cookie dough comes together and no streaks of dry ingredients remain.
Place sugar for rolling in a small, shallow bowl. Shape cookie dough into 1-inch balls and roll in sugar. Transfer to prepared baking sheet.

Bake for 10-13 minutes, until cookies are very lightly browned around the edges.
Allow to cool for 1-2 minutes on the baking sheet, then transfer to a wire rack to cool completely.

Makes about 3 dozen.

Sugar Cookie Truffles

12 sugar cookies (about 2-inches in diameter)
3 tablespoons cream cheese, room temperature
2 cups white chocolate for melting (or candy melts)

Sprinkles for decoration

Place sugar cookies in a food processor and process until cookies turn into fine crumbs. Add cream cheese and process again until well-combined and mixture can be pressed into a ball, 1 to 2 minutes.

Shape cookies into balls about 1-inch to 1 1/2-inches in diameter.
Place on a cookie sheet lined with parchment paper and place in the freezer for 15 minutes or the refrigerator for 1 hour.

In medium bowl, melt white chocolate according to instructions.
Remove the cookie balls from refrigerator. Using a spoon or two forks, dip and roll chilled cookie balls, one at a time, in coating. Return to lined cookie sheet and immediately top with sprinkles. Repeat process for remaining cookie balls. Store in an airtight container in the fridge for up to a week.

Notes: If the sugar cookie truffle dough is not firm enough, add another tablespoon of crème cheese.



*We were so
Happy you joined us
for Christmas Cookie
Baking this season. We
wish you and your family a
very joyous and Merry Christmas!
Remember to spread Christmas joy by
baking and sharing cookies with others
This Christmas Season!*



Chefs in Training
Fall & Winter Classes

Christmas Cookies

Butter and Jam Thumbprints

1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon fine salt
3/4 cup unsalted butter (1 1/2 sticks), softened
2/3 cup sugar, plus more for rolling
1 large egg
1 teaspoon pure vanilla extract
1/3 cup raspberry, cherry or strawberry jam

Preheat oven to 350 degrees F. Line 2 baking sheets with parchment paper or silicone mats.

Whisk the flour, baking powder and salt together in a bowl.

In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes. Beat in the egg and vanilla until just combined. Slowly beat in the dry ingredients in 2 additions, mixing just until incorporated.

Scoop the dough into 1-inch balls with a cookie or ice cream scoop and roll in sugar. Place about 2-inches apart on the prepared baking sheets. Press a thumbprint into the center of each ball, about 1/2-inch deep. Fill each indentation with about 3/4 teaspoon jam.

Bake cookies until the edges are golden, about 15 minutes. (For even color, rotate the pans from top to bottom about halfway through baking.) Cool cookies on the baking sheets. Serve.

Store cookies in a tightly sealed container for up to 5 days.

Christmas Cocoa Crinkles

2 cups granulated sugar
3/4 cup vegetable oil
3/4 cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
4 eggs
2 teaspoons vanilla extract
2-1/3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup powdered sugar for rolling

Combine granulated sugar and oil in large bowl; add cocoa, beating until well blended. Beat in eggs and vanilla. Stir together flour, baking powder and salt; gradually add to cocoa mixture, beating well. Cover; refrigerate until dough is firm enough to handle.

Heat oven to 350°F. Lightly grease cookie sheet or line with parchment paper. Shape dough into 1-inch balls; roll in powdered sugar to coat. Place about 2 inches apart on prepared cookie sheet.

Bake 11 to 13 minutes or until almost no indentation remains when touched lightly and tops are crackled. Cool slightly. Remove from cookie sheet to wire rack. Cool completely. Makes about 48 cookies.

Peanut Butter Blossoms

1/2 cup (1 stick) butter, at room temperature
3/4 cup white sugar, divided
1/2 cup brown sugar
3/4 cup peanut butter (smooth or chunky)
1 egg
1 tsp vanilla extract
1 tsp baking soda
1 1/2 cups all-purpose flour
About 24 Hershey's Kisses, any flavor (milk chocolate was used here)

Preheat oven to 350 degrees F. Line 2 baking sheets with silicone liners or mist them lightly with cooking spray. Set aside.

In the bowl of a stand mixer, cream together the butter, 1/2 cup of the white sugar and the brown sugar until light and fluffy, about 2 minutes. Beat in the peanut butter, egg and vanilla to combine. Lastly, beat in the baking soda and flour until a soft dough forms.

Roll rounded tablespoonfuls of dough into the remaining white sugar and place 1" apart on the prepared baking sheets. Bake for approx. 8-10 minutes, rotating pans halfway through baking time to ensure even cooking. Allow to cool on the baking sheets for about 5 minutes before adorning the center of each cookie with a kiss candy. Cool the cookies completely before serving.

EC Christmas Cookie Tree

5 1/2 cups all-purpose flour	3 cups granulated sugar
2 teaspoons baking powder	2 eggs
2 teaspoons salt	1 tablespoon imitation clear vanilla extract
2 cups (4 sticks) unsalted butter, softened	

Preheat oven to 350° F.

In large bowl, combine flour, baking powder and salt. In another bowl beat butter, sugar and egg together. Add vanilla extract. Slowly combine flour and butter mixtures. If dough seems sticky, you can chill for 30 minutes.

Separate dough into four balls. Roll each dough ball to 1/8" thickness on a floured surface. Dip various sized cookie cutters into flour and press into dough. Place cookies on ungreased cookie sheet and bake for 8-11 minutes or until lightly browned.

Makes about 6 dozen cookies.

Cookie Butter Blossoms

1 1/2 cups all purpose flour	1/4 cup sugar
1/4 tsp baking soda	1/2 cup brown sugar
1/4 tsp baking powder	1/2 cup cookie butter spread
1/4 tsp salt	1 large egg
1/2 cup butter, room temperature	1 tsp vanilla extract
	1/2 cup sugar (coarse or granulated) for rolling