13 Recipes

Fan Favorites Christmas Cookie Edition

+ All the Tips for Perfect Cookies

EverydayMadeFresh.com

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13 Cookie Recipes that are perfect for cookie swaps, baking with the kids, pairing with coffee/tea and of course, leaving out for Santa!

Hey y'all, it's Joanna here, from Everyday Made Fresh!

I wanted to put together our popular cookie recipes from throughout the years and have them all in one tidy little place. Which is the why I created this eBook for you.

Christmas is my absolute favorite time of the year and it's not just because of the cookies! Although they do bring joy to the month. I love Christmas because it celebrates the season in which our Lord and Savior was born. There is something so precious about our Lord being born onto this earth as Jesus. Knowing what was to come from that birth. It was the only way to bring salvation to mankind. Which is the reason why this is my absolute favorite time of the year - God gave us the ultimate gift.

I hope that Christmas brings as much joy to you and your family as it does mine.

Now, gather up your cookie sheets, parchment paper, sugar and sprinkles because we have some baking to do!

All the Best,
Joanna

My Tips For Perfect Cookies

Room Temperature Ingredients - Butter and eggs should always be room temperature. This helps to thoroughly incorporate these ingredients throughout the dough. Do not use butter that is too soft. A good indication: when you press your finger into the butter, it should slightly indent as if pressing into playdough, with a cool touch. The butter should not be greasy and your finger should not sink right in. Pull butter and eggs out of the fridge no longer than 1 hour before starting the dough.

Chill the Dough - If the recipe calls for chilling the dough, do not skip this step. Chilling the dough is essential for some cookie dough to keep it from spreading when baking. If the recipe does not call for chilling the dough, but it's super sticky, you may want to pop it into the fridge to chill for 1 hour. After chilling cookie dough, if the dough is too hard to handle, allow it to set out for no more than 10 minutes before continuing.

Creaming Butter - Not creaming together the butter and sugar long enough it can result in gritty dough that may not puff right. I cream the butter at high speed for 2 minutes, alone, and then add the sugar(s) and place the mixer back on high for another 2 to 4 minutes. Unless the recipe calls for melted butter, the butter and sugar will need to be creamed together.

Measuring Ingredients - Using a scale is a preferred method by true bakers. But many of us don't own a set and not a lot of recipes are in that form of measurement anyways. So, how do you measure the ingredients? Do not scoop from the bag. Do not shake the excess flour from the top of the measuring cup. This will result in an inaccurate measurement. Do not press the flour into the measuring cup, like you do brown sugar. This will result in using more flour than the recipe calls for. You will need a measuring cup, not the kind for liquids, spoon and a butterknife. Use the spoon to fluff the flour in the bag, bowl or the container you keep the flour in. Use the spoon to scoop the flour into the measuring cup, do not press it into the cup. Once you have filled the measuring cup, use the straight edge of the knife, starting where the handle and cup meet, and slide it level across, allowing the excess flour to fall back into the bag, bowl or container. Now there is one perfectly measured measuring cup, without scales!

Bake a Single Batch - The oven works best when focusing on one baking sheet of cookies at one time. When you start layering baking sheets on the top and bottom racks, the heat is no longer evenly distributed.

Give the Cookies Space - Unless the recipe calls for a different spacing, always leave 1 to 2 inches between your cookies when placing on the baking pan. This will allow the heat to evenly distribute across all the cookies.

Cool on the Baking Sheet - Have the cooling racks ready, but always allow the cookies to cool on the pans for one to two minutes before trasnferring them to the racks. This small amount of time allows the cookies to set up just a bit, making transfer easier.

Do not use Hot Pans - If you only have one baking sheet and you are baking more cookies than the baking pan will allow, give it time to cool in between batches. If you place cookie dough onto a warm baking sheet the cookie will spread. Instead rinse the baking sheet under cool/cold water. Dry thoroughly and bake away!

Muddy Buddy Cookies

Ingredients

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 stick butter, softened
- 1/2 cup creamy peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup milk chocolate chips
- 1/2 teaspoon canola oil
- 1/2 cup powdered sugar

Method

1. Preheat oven to 375 and line a baking sheet with parchment paper. Set aside.
2. In a medium bowl whisk together the flour, baking powder, and baking soda together. Set aside.
3. In a large bowl attached to a stand mixer, beat the butter and peanut butter together until fully incorporated and creamy, at least 2 minutes.
4. Pour in both sugars, and beat for 2 full minutes.
5. Add the vanilla extract and egg. Beat for 1 minute.
6. Add the dry ingredients to the wet, and beat to combine.
7. Shape the dough into one inch balls, and place two inches apart on prepared baking sheets.
8. Bake for 8, and remove from the oven. If your cookies are really puffy in the center, you can slightly press them down with a glass. Allow to cool on the baking sheet for 5 minutes.
9. Remove to cooling racks and allow to cool completely.
10. Once the cookies are cool, combine the chocolate chips and canola oil in a microwave safe bowl. I do increments of 30 seconds. It's usually about 1 minute to fully melt the chocolate chips. Stir vigorously to help melt them all.
11. Drop about a teaspoon full into the center of the cookies. I use the back of the spoon to help spread it around, almost to the edges.
12. Allow those to cool for an additional 10 minutes. Dust with powdered sugar and enjoy!

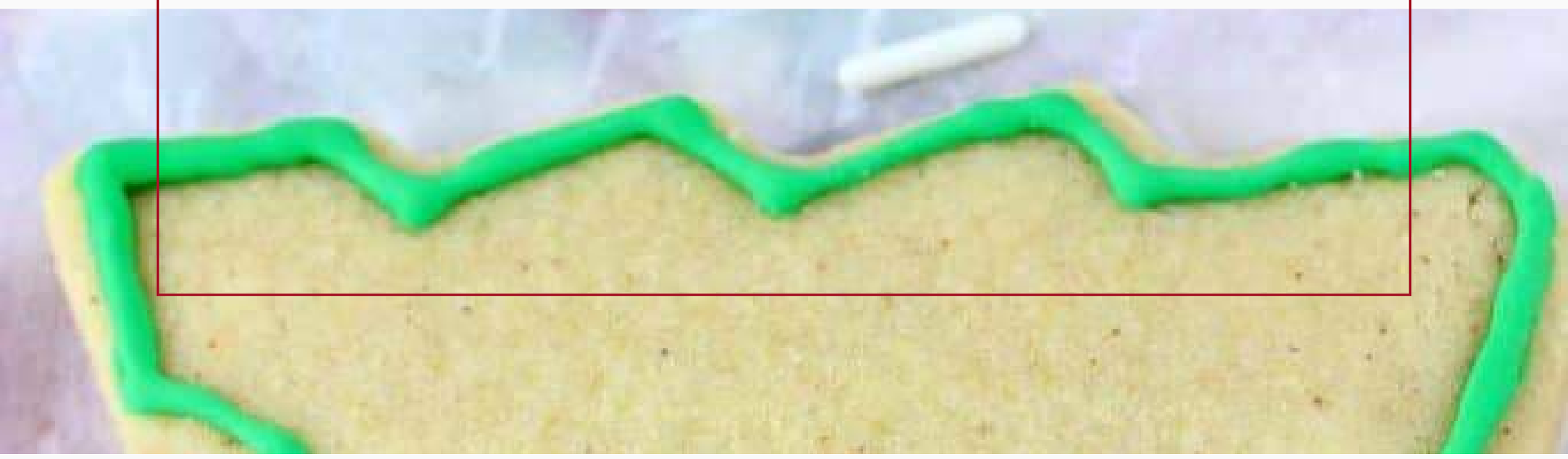
Cinnamon Vanilla Bean Cut-Out Cookies

Ingredients

- 2 sticks unsalted butter, room temperature
- 1 cup sugar
- 1 egg room temperature
- 1 ½ teaspoons vanilla bean paste
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 3 cups flour

Method

1. Preheat oven to 350 degrees. In a medium bowl whisk together the baking powder, salt, cinnamon, and flour. Set aside.
2. In a large bowl attached to a stand mixer with a paddle attachment, cream the butter for two minutes. Add the sugar and cream together for an additional two minutes. Add the egg and vanilla bean paste. Beat until incorporated.
3. With the mixer on low, add in small amounts of the flour mix until incorporated. Once the dough comes together. Divide the dough into two balls, and lightly flour a surface, and roll out until it's ¼" thick.
4. Dip your cookie cutters into flour and cut the dough out.
5. Place the cut cookie dough onto parchment lined baking sheets, and bake for 6 to 8 minutes. The cookies should not be browning.
6. Remove from the oven, and picking up the sides of the parchment paper, carefully place the cookies on cooling racks, parchment paper and all, until they are completely cooled.
7. Continue with the remaining dough, only using a small amount of flour each time for rolling.



Cookies & Cream Chocolate Chip Cookies

Ingredients

- 2 cups flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 stick butter, room temperature
- ½ cup sugar
- ½ cup light brown sugar
- 2 eggs, room temperature
- 1 teaspoon vanilla extract
- ¼ cup sour cream
- 1 ¼ cup chopped chocolate sandwich cookies
- ½ cup semi sweet chocolate chips

Method

1. In a medium bowl, whisk together the flour, baking soda, baking powder, and salt. Set aside.
2. In a large bowl attached to a stand mixer, beat the butter and sugars together for two to four full minutes, until nice and creamy. Drop in the eggs one at a time, beating after each to combine. Beat in the vanilla extract.
3. With the mixer on low, add half the flour mix, until just combined. Beat in the sour cream, followed by the remaining flour. Using a rubber spatula, fold in the chopped sandwich cookies and chocolate chips. Cover and chill for one hour.
4. Preheat oven to 375 degrees, and line baking sheets with parchment paper. Drop rounded tablespoons 2 inches apart, and bake for 10 to 12 minutes. Allow to cool on the baking sheet for 2 minutes, remove to cooling racks to completely cool.
5.

Peppermint White Chocolate Cookies

Ingredients

- 2 cups flour
- 1 teaspoon corn starch
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1.5 sticks butter, room temperature
- ½ cup light brown sugar
- ½ cup sugar
- 1 egg, room temperature
- 1 ½ teaspoons vanilla extract
- ¾ teaspoons peppermint extract
- ¾ cup white chocolate chips
- ½ cup crushed soft peppermint
- 4 ounces white chocolate, melted

Method

1. Whisk together the flour, corn starch, baking soda, and salt together. Set aside.
2. In a large bowl, attached to a stand mixer with a paddle attachment, cream the butter for 2 minutes.
3. Add the sugar and brown sugar. Beat for two to four minutes.
4. Add the egg, vanilla, and peppermint extract. Beat until combined.
5. Slowly add the dry ingredients, with the mixer on low speed. Mix until incorporated.
6. Add the crushed peppermints, and mix until combined.
7. Cover the cookie dough and place in the fridge to chill for 2 hours.
8. When ready to bake, preheat oven to 350 degrees.
9. Roll the dough into 1.5 inch balls, and place on baking sheets 2 inches a part. Bake for 12 minutes. Allow to cool on baking sheets for 5 minutes. Remove and finish cooling on cooling racks.
10. When the cookies are completely cooled, melt the white chocolate, following the directions on the package, and drizzle over cooled cookies.

Brown Butter Christmas Cookies

Ingredients

- 2 cups + 2 tablespoons flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup butter
- ¾ cup sugar
- ¾ cup brown sugar
- 1 egg
- 2 teaspoons vanilla extract
- sprinkles for topping

Method

1. **Brown the butter** - You'll need to grab a heavy bottom skillet. Place it over medium heat. Add the butter (whatever the measurement calls for, from any recipe), and as it melts, continually stir it. Don't step away from the pan at all - the butter will burn quickly. As the butter starts to brown (a very light brown color), turn off the heat, and pour into a heat safe measuring cup to cool just a bit.
2. Whisk together the flour, baking soda and salt, set aside.
3. In a large bowl, add the brown butter, and both sugars. Mix until combined.
4. Mix in the egg and vanilla until combined.
5. Add the dry ingredients and mix, until well combined.
6. Cover and chill for 30 minutes.
7. Remove from the fridge, preheat the oven to 350 degrees.
8. Line baking sheets with parchment paper, and roll into 1 inch balls, pressing the tops into sprinkles. Place 3 inches apart on baking sheets, and bake for 12 minutes.
9. Allow to cool on baking sheet for 5 minutes. Remove and finish cooling on cooling racks.

Chocolate Chip Ginger Cookies

Ingredients

- 1 stick butter, room temperature
- ½ cup dark brown sugar
- 1 ½ teaspoon ginger
- ¾ teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- ⅛ teaspoon black pepper
- ¼ teaspoon salt
- ½ teaspoon baking soda
- 1 tablespoon fresh grated ginger
- ½ cup molasses
- 1 ½ cups flour
- 2 tablespoons cocoa powder
- ¾ cup chocolate chips
- ¼ cup sugar for rolling the balls of cookie dough in

Method

1. In a large bowl attached to a stand mixer, cream the butter for two minutes, until nice and creamy. Add the brown sugar, and beat for another two to four minutes, until nice and fluffy.
2. With the mixer on low add the spices, salt, and baking soda. Once mixed, add the ginger and molasses.
3. Add the cocoa powder, and flour, on low, adding the flour in small portions at a time. Fold in the chocolate chips.
4. Cover the dough in the bowl with plastic wrap, and chill for at least 2 hours.
5. When ready to bake, remove from the fridge, and preheat the oven to 325 degrees. Roll the dough into balls 1 ½ inch. Roll the balls into the sugar, and place on parchment lined baking sheets. Bake for 11 to 13 minutes. If you can't place them all on two baking sheets in the oven at one time, place the unused dough back into the fridge while waiting on a cookie sheet.
6. Allow the cookies to cool for 10 minutes, before transferring to cooling racks. Make sure if you are reusing cookie sheets for more dough to allow the pans to cool fully.

Peppermint Chocolate Chip Chocolate Cookies

Ingredients

- 2 ½ cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup cocoa powder
- 2 sticks butter, room temperature
- 1 cup brown sugar
- 1 cup sugar
- 2 eggs, room temperature
- 1 teaspoon vanilla extract
- ½ teaspoon peppermint extract
- 1 cup chocolate chips
- 1 cup soft peppermint candies crushed
- ½ cup soft peppermint candies for rolling cookies

Method

1. Preheat oven to 350 degrees.
2. In a medium bowl mix together the flour, baking soda, salt, and cocoa powder together. Set aside.
3. In a large bowl, attached to a stand mixer, cream the butter for two minutes. Pour in the brown sugar and regular sugar. Beat for two to four minutes, until nice and fluffy. Add the eggs, one at a time. Pour in the vanilla and peppermint extract. Beat until combined.
4. Slowly add the flour mix, a couple of heaping tablespoons at a time. Beating until it's all been incorporated. Finally fold in the chocolate chips and one cup of crushed peppermints.
5. Roll the dough into rounded tablespoonfuls, and roll in the crushed peppermint. Place on the baking sheet two inches apart. Bake for 10 minutes. Remove from the oven, and allow to cool for 5 minutes, before removing to cooling racks.

Mocha Mint Chocolate Chunk Cookies

Ingredients

- 2 ¼ cup flour
- 1 teaspoon baking soda
- 1 ½ teaspoons corn starch
- ½ teaspoon salt
- 1 teaspoon cocoa powder
- 1 stick butter, melted
- 4 tablespoons coffee, cold
- ¾ cup brown sugar
- ½ cup sugar
- 2 teaspoons vanilla
- 1 ½ cups chopped Andes Mint Bars
- 1 egg, room temperature
- 1 egg yolk, room temperature

Method

1. In a large bowl whisk together the flour, baking soda, corn starch, salt, and cocoa powder. Set aside.
2. In a medium sized bowl whisk together the melted butter, coffee, brown sugar and sugar together. Whisk in the egg and egg yolk. Finally whisk in the vanilla.
3. Pour the wet ingredients into the dry. Using a spatula stir together. Fold in the chopped Andes Mint Bars. Cover and chill for 1 hour.
4. Remove the dough from the fridge, and preheat the oven to 325 degrees. Roll into dough balls that are two tablespoons of dough each.
5. Bake for 12 to 13 minutes. Remove from the oven, allow to cool on the cookie sheets for 10 to 12 minutes, before placing on cooling racks to cool completely.
6.

Raspberry Thumbprint Cookies with Lemon

Ingredients

- 1 cup butter, room temperature
- ⅔ cup sugar
- 1 ½ teaspoon vanilla extract
- 2 cups plus 2 tablespoons flour
- ½ cup raspberry preserves
- 1 cup powdered sugar
- 1-2 tablespoons lemon juice
- 1 teaspoon vanilla extract

Method

1. In a large bowl attached to a stand mixer, beat the butter for two full minutes. Add the sugar and vanilla. Beat another two to four minutes.
2. With the mixer on low, slowly add the flour, until all combined. Once combined, cover, and refrigerate for 4 hours.
3. When ready to bake, remove from the fridge, preheat the oven to 350 degrees. Using a tablespoon of dough, shape the dough into balls, and place on a baking sheet. Using your thumb or the large rounded handle of a wooden spoon (or the lid to an essential oil bottle, which is what I used) create an indention into the top of the dough. Be careful to keep from having cracks, and if there are any, simply use your fingers to smooth the dough back together.
4. Place ½ teaspoon into each cookie, and bake for 13 to 14 minutes. Allow the cookies to cool for 5 minutes before placing on a cooling rack to cool completely.
5. When the cookies are cooled completely, mix together ingredients for the lemon drizzle, and using a whisk or spoon, drizzle the icing back and forth. The icing will set up within a couple of hours.

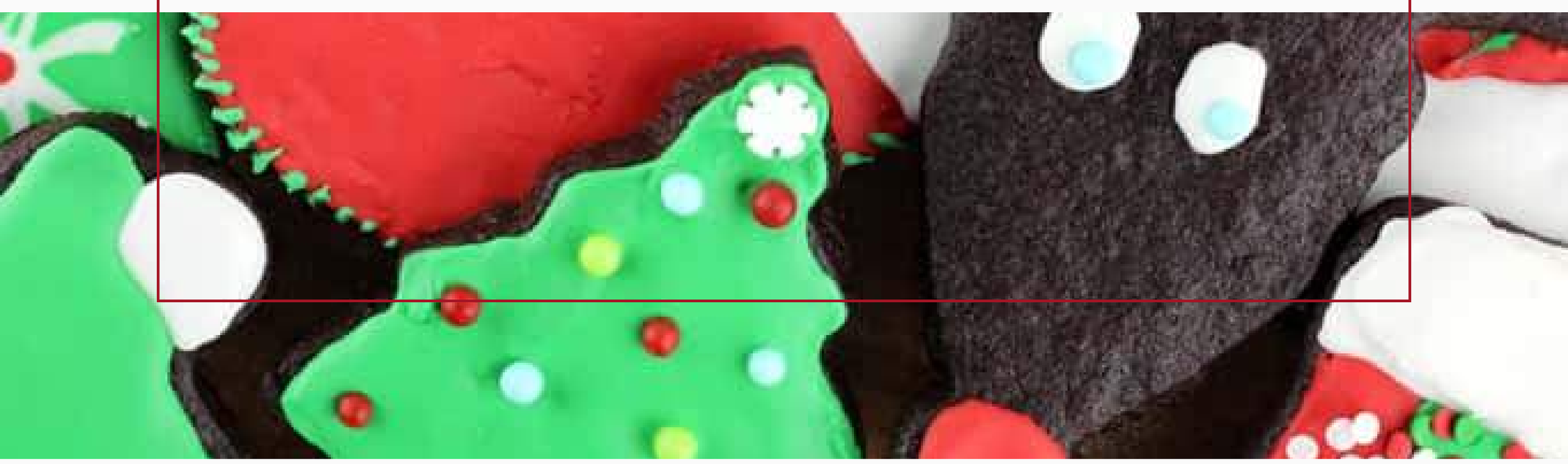
Chocolate Cut-Out Sugar Cookies

Ingredients

- 2 sticks butter, room temperature
- 1 cup sugar
- 1 egg
- 1 ½ teaspoons vanilla
- 2 cups flour
- ¾ cup cocoa powder
- ½ teaspoon salt

Method

1. Sift together the flour, cocoa powder, and salt. Set aside.
2. Cream the butter and sugar together in a bowl attached to a stand mixer with a paddle attachment, until nice and creamy for four minutes.
3. Add the egg and vanilla extract. Give it a quick whirl to incorporate.
4. Add part of the flour mixture, and mix on low until it's almost combined. Add the rest, and mix on low until it's all combined.
5. Drop the dough onto plastic wrap, and flatten to a round disc. Chill for at least an hour.
6. Roll the dough between two pieces of large parchment paper between ¼th and ½ of an inch, and cut out cookie shapes. Re-roll scraps and repeat.
7. Put cookie dough shapes back into the fridge for 10 minutes. This will help hold their shape better when baked.
8. Preheat your oven to 350 degrees.
9. Bake cookies for 8-12 minutes or until the center no longer looks wet. The baking time will vary, depending on the size of your cookie.
10. Allow to cool on baking sheet for 5 minutes, before removing to cooling racks to completely cool.



White Chocolate Gingerbread Kiss Cookies

Ingredients

- 3 ¼ cups flour
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- ¾ teaspoon baking soda
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 1 ½ sticks butter, room temperature
- ⅔ cup brown sugar
- ½ cup molasses
- 1 egg
- 1 teaspoon vanilla extract
- ¼ cup granulated sugar
- white chocolate kiss

Method

1. Sift the flour, ginger, cinnamon, baking soda, nutmeg and salt together in large bowl. Set aside.
2. Beat together the butter and brown sugar in large bowl attached to a stand mixer on medium speed until light and fluffy, about 2 to 4 minutes. Add molasses, egg and vanilla, mix. Gradually beat in flour mixture on low speed until well mixed. Cover the bowl in plastic wrap and refrigerate at least 4 hours.
3. Preheat oven to 350 degrees. Shape dough into 1-inch balls and roll into granulated sugar to coat. Place 2 inches apart on parchment lined baking sheets.
4. Bake 8 to 10 minutes or until edges of cookies just begin to brown. Immediately press a kiss candy into the center of each cookie. Remove to wire racks and cool completely.

Peppermint Crunch Sugar Cookies

Ingredients

- 1 ½ cups all purpose flour
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup sugar
- 10 tablespoons butter room temperature
- 2 egg yolks room temperature
- 1 teaspoon vanilla extract
- ¼ teaspoon peppermint extract
- Christmas Sprinkles
- Red and Green Colored Sugar
- 24 Candy Cane Hershey Kisses

Method

1. When you are ready to bake - Preheat oven to 350 degrees. Prepare the baking sheets with parchment paper.
2. Mix together the flour, baking powder, and salt. Set aside.
3. Cream together the butter and sugar on high speed for 4 minutes or until the butter is nice and fluffy.
4. Slowly beat in the egg yolks, vanilla, and peppermint extract.
5. Slowly add the dry ingredients to the wet, on low speed, until thoroughly incorporated.
6. The dough will be super sticky!
7. Chill for 30 minutes.
8. Mix together sprinkles and the red and green sugars in a small bowl - I eyeballed this. No need to measure.
9. Roll dough into small balls, less than a tablespoon amount.
10. Roll the balls into the sprinkle/sugar mixture and place on the prepared baking sheets.
11. Bake for 9 minutes. Allow the cookies to cool for 5 minutes on the baking sheet. Plop a Candy Cane Kiss in the center, and place the baking sheet into the fridge for 10 to 15 minutes. This will keep the kiss from melting.
12. You can leave the cookies in the fridge longer. I got busy, and mine stayed for over an hour. No big deal. It will help the kiss reset. 🙂 Enjoy!

No Chill Perfectly Shaped Sugar Cookies

Ingredients

- 3 cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup sugar
- 1 ½ teaspoon vanilla extract
- 1 cup butter softened
- 1 egg

Method

1. Preheat oven to 350 degrees and line your baking sheets with parchment paper.
2. In a medium sized bowl mix together the flour, baking powder, and salt. Set aside.
3. In a large bowl cream together your sugar and butter for 4 minutes.
4. Beat in your vanilla and egg.
5. Once mixed, start adding your dry ingredients, one cup at a time. Making sure to thoroughly incorporate it before adding another cup.
6. Once all combined, divide the dough into two balls, and roll out one ball at a time on a lightly floured surface, ¼ inch thick.
7. Cut out your cookies, re-rolling the dough as needed, until all the dough has been cut out.
8. When laying your cookies on your cookie sheets, make sure that you give just enough room for them to rise.
9. Bake for 8 to 9 minutes.
10. Your cookies should not brown! They will be white.
11. Allow the cookies to rest on the baking sheet for 2 to 3 minutes before removing them to the cooling racks, by lifting the parchment paper off the baking sheets and laying that on the cooling racks, or your counter.
12. Allow the cookies to cool completely before frosting.