lives in Lake Geneva, said she got the recipe for her Choco-Butter Sweets from a friend about 40 years ago. She

KEVIN FISENHUT / KEISENHUT@ IQURNAI SENTINEL COM

too sweet. So she substituted a powdered-sugar Russian-tea-cake dough and liked that better. She noted that it can be made in stages: The base can be baked and the filling mixed, and both refriger-

didn't like the granulated-sugar cookie base — it was

ated, until you have time for assembly The judges liked the cookie for its mix of creamy and crisp textures and its rich flavors, which include pecans, coconut and chocolate. It was hard to stop at

The recipe originally won the thumbprint cookie category. Other category winners appear on these pages with red recipe titles. Finalists have green ti-

Look for even more finalist recipes online at www.jsonline.com/food. Happy baking!

Choco-Butter Sweets

Makes about 2 dozen

1 cup (2 sticks) butter, room 2 1/4 cups flour temperature 1/4 teaspoon salt 1/2 cup sifted powdered sugar Filling (see recipe) 1 teaspoon vanilla extract Chocolate drizzle (see recipe)

Preheat oven to 350 degrees.

In medium bowl, mix butter, powdered sugar and vanilla thoroughly. In another bowl, combine flour and salt. Add flour mixture to butter mixture and mix well. Roll dough into 1-inch balls and place 1 inch apart on ungreased cookie sheets. Press thumb gently into Bake in preheated oven 12 to 15 minutes or

until done. Remove from oven and cool completely While cookies cool, prepare filling and chocolate drizzle.

Fill indentations of cooled cookies with filling, then pipe on the chocolate drizzle.

Filling:

1 package (8 ounces) cream cheese, room temperature 2 cups sifted powdered sugar 2 tablespoons flour

1/2 cup chopped pecans ½ cup flaked coconut

1 teaspoon vanilla extract

In bowl, combine all ingredients and mix well.

Chocolate drizzle:

1 cup semi-sweet chocolate 2 tablespoons milk 2 tablespoons butter

1/2 cup sifted powdered sugar

1 teaspoon vanilla extract

Combine ingredients in the top of a double boiler. Cook over low heat until melted, stirring until smooth.

This winning decorated cookie charmed us with its sophisticated look and pleasing chocolate-pepperminty flavor. It's from Deb Bonfiglio of River Hills.

Chocolate Shortbread Holiday Trees

Makes 5 to 7 dozen

l cup (2 sticks) butter, room temperature l cup powdered sugar 2 cups flour 1/2 cup unsweetened cocoa

6 ounces white chocolate 1 teaspoon solid vegetable 1/3 cup finely crushed peppermint candy canes Preheat oven to 350 degrees.

In bowl, combine butter and powdered sugar and beat until light and fluffy. Add flour, cocoa powder and vanilla and mix well. On wax paper, roll out dough to %-inch thickness. Cut into 1 ½ to 2-inch strips, then into triangle shapes with two long sides and one short side. Place 1 inch apart on ungreased cookie sheets. Bake in preheated oven 8 minutes, or until firm to the touch. Transfer to a wire rack to

To make frosting: In small saucepan, melt white chocolate and shortening, stirring frequently. Dip short sides into melted chocolate, letting excess drip off. Place on wax paper and let harden. Place remaining melted chocolate frosting into a plastic sandwich bag with one end snipped off. Pipe frosting over cookie in a side-to-side design to resemble a garland, then immediately sprinkle with peppermint candies. Let harden.

These rich chocolate-toffee bars from Mary Lueke of Mena-

Toffee Turtle Bars

Makes about 32 bars

2 cups flour 1/2 cup powdered sugar 1 cup (2 sticks) butter 1 can (14 ounces) sweetened 1 large egg, beaten

1 teaspoon vanilla extract 1 cup chopped pecans or 3/4 cup chocolate chips 1 cup toffee baking chips

Preheat oven to 350 degrees. Coat 13-by-9-inch pan with vegetable oil spray. In bowl, combine flour, powdered sugar and butter. Mix until crumbly, then firmly press into prepared pan to form a crust. Bake in preheated oven 12 to 14 minutes or until dough is golden.

sha were our top pick in the bar category.

In medium bowl, combine condensed milk, egg and vanilla and pour over baked crust. Sprinkle evenly with nuts, then chips and toffee pieces. Return to oven and bake until set and edges are golden brown, about 25 minutes. Cool slightly at room temperature, then cool completely in refrigerator.

The pleasing almond flavor and nice crunch of these simple little cookies, from Paula Tuchscherer-Jones of Milwaukee, earned them a win in the ethnic cookie category.

Amaretti

1 cup granulated sugar 7 ounces almond paste 1 teaspoon amaretto liqueur

2 large egg whites 2 to 4 tablespoons turbinado

3/4 teaspoon grated lemon peel

3/4 cup fresh cranberries,

cranberries for garnish

Frosting (see recipe)

chopped into small pieces

Lemon peel slivers and whole

In large bowl, beat granulated sugar and almond paste with electric mixer at medium speed until almond paste is broken into small pieces. Add amaretto and egg whites. Beat on high speed 4 minutes or until smooth. Chill batter 20 minutes. When ready to bake, preheat oven to

350 degrees. Drop batter by teaspoonfuls 1 inch apart

on parchment-lined baking sheets. Sprinkle evenly with turbinado sugar. Bake 6 to 8 minutes or until edges of cookies just begin to brown. Cool completely on pans; carefully remove cookies from parchment.

Cranberry and lemon star in this winning drop cookie with fluffy frosting from Liz Bannon of Port Washington, which was adapted from a recipe in a Taste of Home cookbook.

Zesty Cranberry Lemon Cookies

Makes about 30 cookies

1 cup (2 sticks) butter, room 1/2 cup granulated sugar 1/2 cup powdered sugar 1 large egg 1 teaspoon vanilla extract 2 teaspoons lemon juice 1/2 teaspoon cream of tartar

In large bowl, beat butter and sugars until fluffy. Add egg, then vanilla and lemon juice. In separate bowl, combine flour, cream of tartar, lemon peel and salt. Add flour mixture to butter mixture slowly. Stir in cranberries and chill 2 hours. When ready to bake, preheat oven

to 350 degrees. Roll dough into 1-inch balls and set 2 inches apart on greased cookie sheets.

Flatten cookies with a glass dipped in sugar Bake in preheated oven 12 to 14 minutes or until cookie edges

While cookies bake, make frosting.

When cookies are done, remove from oven and cool on cookie sheets, then transfer to wire racks and cool completely. When cool, top with frosting. If desired, decorate tops of cookies with a sliver of lemon peel and half a cranberry. Serve chilled or at room temperature

Frosting:

1/3 cup (2/3 stick) butter, room 1 ½ cups powdered sugar

3 to 4 tablespoons milk 1/2 teaspoon grated lemon pee

In medium bowl, combine butter and sugar and beat until well combined. Add milk slowly until mixture reaches light, creamy consistency.

Add lemon peel and mix well. This co-winner in the filled-cookie category from Dorothy

ping in chocolate and nuts adds flavor and texture. **Viennese Sand Cookies**

O'Neill of Whitefish Bay makes a delicate, crispy cookie. Dip-

11/2 cups (3 sticks) unsalted butter, room temperature, plus 1 tablespoon butter (divided) 1 cup granulated sugar 1 teaspoon vanilla extract 2 cups flour Additional granulated sugar

lemon juice Red or green food coloring, if desired 2 ounces semi-sweet chocolate Finely chopped nuts

2 cups powdered sugar

2 to 4 tablespoons fresh

In large mixer bowl, cream together 1 cup of the butter, the 1 cup granulated sugar, egg yolk, vanilla and flour. Cover dough and chill at least 2 hours.

Preheat oven to 325 degrees. Make 72 balls of dough the size of small walnuts. Place two inches apart on ungreased cookie sheets. Dip bottom of small glass into sugar and use to flatten each ball to 1/8-inch thickness.

Bake in preheated oven 10 to 12 minutes, or until cookies are lightly colored with slightly browned edges. Place on cooling

Prepare filling: Combine powdered sugar, another ½ cup butter and lemon juice. Filling may be colored red or green with a couple drops of food coloring, if desired. Place filling on one cookie and cover with another, repeating until you have 36

In double boiler, heat chocolate and remaining 1 tablespoon butter until just melted. Dip an edge of each cookie into chocolate, then in nuts.

Chocolate and cherries — always a great combo — are enhanced in this winning shaped-cookie recipe by a coating of cocoa and powdered sugar. It was submitted by Lois A. Her-

Cheery Chocolate Truffle Cookies

Makes 4 dozen

1 cup (2 sticks) butter, room 3/4 cup powdered sugar 1 ½ teaspoons vanilla extract 1 square (1 ounce) unsweetened chocolate, melted

2 1/4 cups flour 1/4 teaspoon salt 1 cup mini-chocolate chips 48 red or green candied cherries (see note) 2 tablespoons unsweetened

Preheat oven to 375 degrees. Lightly grease cookie sheets. In large bowl, cream butter and 1/2 cup powdered sugar with electric mixer. Blend in vanilla and melted chocolate. Combine flour and salt and add to butter mixture on low

speed. Stir in chips by hand. Shape dough around cherries to create 1-inch balls. Set 1 inch apart on cookie sheets and bake in preheated oven 10 to 12 minutes or until set.

When done, remove from oven and cool completely. Mix remaining ¼ cup powdered sugar with cocoa powder. When cookies are cool, gently roll them in the powdered sugar mix-

Note: Maraschino cherries that are well drained and blotted dry worked well in this recipe.

And to all a good bite! **KEVIN EISENHUT**

Wendy Lindsey of Wauwatosa sent this winning no-bake cookie, which any date and coconut lover will find irresistible.

Date Nut Balls

Makes about 6 to 7 dozen 1 cup (2 sticks) butter

1 ½ cups sugar 2 cups finely chopped dates 2 tablespoons mil 1 teaspoon salt

2 eggs, well beaten 1 teaspoon vanilla extract 1 cup chopped nuts 4 cups crispy rice cereal Sweetened shredded coconut (about 3 cups)

In medium pan, melt butter and sugar. Add dates and cook until mixture boils. Remove from heat. Whisk eggs into milk and stir into hot mixture with salt. Return to heat and boil 2 minutes. Remove from heat, add vanilla and nuts (tester used pecans). Cool completely, then stir in cereal, mixing until well coated. Shape into 1-inch balls, then roll in coconut.

This co-winner in the filled-cookie category from Gerry Cofta of Milwaukee has a great, rich flavor in the filling.

Cranberry Nut Cups

½ cup (1 stick) butter, room temperature 1 package (3 ounces) cream 1 cup flour 1 egg

3/4 cup packed brown sugar 1 tablespoon butter, melted 1 teaspoon vanilla extract cranberries 3 tablespoons chopped walnuts

In medium bowl, stir together butter and cream cheese. Mix in flour until well blended. Cover and refrigerate 1 hour.

In medium bowl, make filling: Whisk together egg, brown sugar, melted butter and vanilla. Stir in cranberries and walnuts.

Preheat oven to 325 degrees. Roll dough into 1-inch balls. Press balls into ungreased mini-muffin pans, so dough covers bottom and sides. Fill each cup with a generous teaspoon of cranberry filling. Bake in preheated oven 25 to 30 minutes, or until edges of cups are light brown.

This unique sandwich cookie from Gerry Cofta of Milwaukee offers a classic flavor pairing of chocolate and raspberry

Raspberry-Filled **Chocolate Ravioli Cookies**

Makes about 6 dozen

2 ounces bittersweet or semi-sweet chocolate 1 cup (2 sticks) butter, room 1/2 cup granulated sugar 1 teaspoon vanilla extract

1/2 teaspoon chocolate extract 1/4 teaspoon baking soda Dash of salt 21/2 cups flour 11/4 cup seedless raspberry jam Powdered sugar

Melt chocolate in top of double boiler over hot, not boiling water. Remove from heat; cool. In large bowl, cream butter and granulated sugar until blended. Add egg, vanilla and chocolate extracts. baking soda, salt and melted chocolate. Beat until light. Blend in flour to make stiff dough. Di-

vide dough in half. Cover and refrigerate until firm. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.

Roll out dough, half at a time, to 1/2-inch thickness between 2 sheets of plastic wrap. Remove top sheet of plastic (if dough gets too soft and sticks to plastic, refrigerate until firm). Cut dough into 1½-inch squares. Place half the squares 2 inches apart on prepared cookie sheets. Place about ½ teaspoon jam in center of each square; top with another square. Using fork, press edges of squares together to seal, then pierce center of each square. Bake in preheated oven 10 minutes or just until edges are browned. Remove to wire racks to cool.

Dust lightly with powdered sugar.

Macaroon meets chocolate chip cookie in this co-winner in the drop cookie category, with a twist of cinnamon, nutmeg and mint; it's from Jessica Wall-Valadez of Milwaukee.

1 cup sugar 1/4 cup (1/2 stick) butter, room temperature 2 eggs 1 ½ cups flour

Preheat oven to 400 degrees. In bowl, combine sugar and butter; blend well. Beat in 2 eggs, one at a time, beating

Sift together and blend in gradually the flour, baking powder, cinnamon, salt and nutmeg. Add coconut and mint chocolate morsels. Mix well. Drop by rounded teaspoonfuls on greased cookie sheets. Bake in preheat-

in grocery stories only during the holidays.

Jalapeño, raspberry and pecans blend beautifully in this

Frostv's Christmas Buttons

Preheat oven to 300 degrees In large bowl of standing electric mixer, beat together the butter, sugar and salt until light and fluffy. Beat in egg volks, one at a time, and vanilla; beat un-

ring until just combined well. Roll dough in to ¾-inch balls. Dip balls in lightly beaten egg white, then in pecans. Place about 1 inch apart on parchment-lined cookie sheets. Using small end of a wooden spoon, depress tops of cookies to make a small thumbprint or well.

Bake in preheated oven 12 to 15 minutes, or until pale golden. Combine preserves and jelly. While cookies are still hot, fill the depressions with preserves-jelly mixture. Do not overfill.

Mary Wilhelm of Sparta sent her signature cookie, which she said she has prepared for the Food Network, Warrens Cranfest and Taste of Home magazine. Two classic flavor pairings — brown sugar and cashews, and orange and cranberry — come together.

Cranberry-Cashew Jumbles

1 cup firmly packed brown

½ cup (1 stick) butter, room temperature 1/2 cup sour cream 1 large egg 1 teaspoon vanilla extract 2 cups flour Preheat oven to 375 degrees.

set before storing.

6 ounces dried cranberries 1½ cups powdered sugar 3 tablespoons orange juice

In large mixer bowl, combine brown sugar and butter. Beat at medium speed, scraping bowl often, until creamy, 2 to 3 minutes. Add sour cream, egg and vanilla; continue beating until well mixed, 1 to 2 minutes. Reduce speed to mixed, 1 to 2 minutes. Stir in cashews and cranberries by hand.

Drop dough by rounded teaspoonfuls 2 inches apart on parchment-lined cookie sheets. Bake in preheated oven 10 to 12 minutes, or until lightly browned. Cool completely on wire racks, spaced close together for drizzling on frosting. In small bowl, stir together powdered sugar and orange

Makes about 5 dozen

3 teaspoons baking powder

chocolate morsels

3/4 teaspoon salt

well after each addition.

ed oven 8 to 10 minutes. Cool on racks. Store in airtight container. Note: Mint chocolate chips may be available

thumbprint cookie from Anna Marie Bleich of California. Mo.

Makes about 8 dozen 2 teaspoons vanilla extract

2 cups (4 sticks) unsalted butter, room temperature 11/3 cups sugar 3/4 teaspoon salt 3 large eggs, separated

1/2 cup raspberry preserves ½ cup jalapeño jelly

4 ²/₃ cups flour

3 cups finely chopped pecans

til smooth. Mix in flour gradually, stir-

3/4 teaspoon baking powder 1/4 teaspoon baking soda 1 cup salted cashews, coarsely

low; add flour, baking powder and baking soda. Beat until well

juice. Place wire racks over sheets of wax paper. Drizzle icing

over cookies and let excess drizzle down onto wax paper. Let

Mint Coconut Drops

1/2 teaspoon ground nutmeg 2 cups flaked coconut 1 cup (6-ounce package) semi-sweet, mint-flavored

1 teaspoon ground cinnamon

In large bowl, cream butter, ½ cup powdered sugar and almond extract. Add flour, salt and cornstarch, mixing well. Add chopped cherries and almonds Turn out onto floured surface and knead Divide dough into 8 pieces; roll each like a

pencil then cut into 2½-inch pieces. Roll, then shape into crescents. Bake on parchment-lined cookie sheets in preheated oven until lightly browned, 10 to 12 minutes. Remove from oven and cool slightly, then roll into the remaining powdered sugar

while still warm. Virginia Lane of Cudahy secured this recipe, with its nice

complexity of flavors, in the late '50s or '60s when she lived in **Nane Shirini**

Makes about 3 dozen

2 ½ cups flour 1 teaspoon baking powder 1 cup (2 sticks) butter, room 1 cup granulated sugar 2 egg yolks Preheat oven to 325 degrees.

In large bowl, sift together flour and baking powder. In separate bowl, cream butter and sugar. Add egg yolks and extracts. Gradually add flour mixture and mix until blended. Add nuts if using. With hands, roll dough into balls about the size of large walnuts. Coat cookie sheets with vegetable oil spray and set on cookie

vour choice.

sheets 1 inch apart. Bake in preheated oven 20 minutes or until just beginning to brown. Remove from oven and cool on wire rack. **Variations:** Push your thumb into the cookie before baking and add an almond, ¼ teaspoon jam or marmalade, M & M

candies, colored cinnamon sugar or other baking accents of

Citrus lovers will like this refreshing crispy cookie from Jocelyn Moritz of Waukesha

Lemon Orange Coconut Cookies

Makes about 4 dozen

1 teaspoon vanilla extract

1 ½ cups (3 sticks) butter, 1 tablespoon grated orange room temperature 1/2 cup powdered sugar 1 tablespoon grated lemon

3 cups sifted flour Preheat oven to 375 degrees. In large bowl, cream butter with sugars until light and fluffy.

1/2 cup granulated sugar

1 cup flaked unsweetened

Beat in coconut, orange and lemon peels and vanilla. Mix in flour on low speed just until blended. Cover dough and refrigerate 1 hour. Shape into balls and place on foilcovered cookie sheet. Flatten. Bake in preheated oven 10 to 12 minutes until

edges turn slightly brown. **Tester's note:** These cookies are even better rolled in granulated sugar before flattening and baking.

Macaroon Kiss Cookies Makes 4 to 5 dozen

Bake in preheated oven 10 to 12 minutes, or until lightly

browned. Remove from oven and let cool slightly. Firmly press

chocolate kiss into warm, not hot, cookie. (They have a tenden-

cy to melt flat if placed on cookie too soon.) Let cool 1 minute.

Cranberries and pistachios are the complementary flavors

of this cookie recipe submitted by Jane Bortz of Beaver Dam.

Pistachio Cranberry Cookies

Makes about 5 dozen

1/2 teaspoon salt

1/2 teaspoon baking powder

½ teaspoon baking soda

1/2 cup chopped pistachios

1 cup crispy rice cereal

1/2 cup rolled oats

Carefully remove from cookie sheet and cool on wire rack.

Pat Korth of Muskego offered a coconut variation on the pea-

nut butter kiss cookie.

3/4 cup granulated sugar

Preheat oven to 350 degrees.

In large mixer bowl, cream butter,

cream cheese and sugar until light

and fluffy. Add egg yolk and al-

mond extract; beat well. Combine

flour, baking powder and salt;

gradually add to creamed mix-

ture. Stir in 3 cups of the coconut.

Cover tightly and chill 1 hour. Shape

½ cup (1 stick) butter, room

temperature

1 3/4 cups flour

1/2 cup vegetable oil

1/2 cup granulated sugar

1/2 cup packed brown sugar

1 teaspoon vanilla extract

greased cookie sheets.

Preheat oven to 350 degrees.

In large bowl, cream butter, oil and sugars

Combine flour, salt, baking powder and

until light and fluffy. Beat in egg and vanil-

baking soda; add to bowl and mix on low

speed of electric mixer until well mixed. Stir

browned. Remove to wire racks and cool.

melt-in-your-mouth finger cookies.

1 cup (2 sticks) butter, room

¹/₃ cup powdered sugar plus

1 teaspoon almond extract

Preheat oven to 350 degrees.

sugar to coat cookies

1½ cups sifted flour

temperature

in cranberries, cereal, oats and pistachios.

Drop by tablespoonfuls 2 inches part onto un-

Bake in preheated oven 10 to 12 minutes or until lightly

Cindy Schweitzer of Muskego offered this cherry twist on

Cherry Almond Crescents

Makes 3 to 4 dozen

1/4 teaspoons salt

1/4 cup cornstarch

1/2 cup finely chopped

blanched almonds

1 teaspoon vanilla extract

1 teaspoon almond extract

1 teaspoon lemon extract

1 cup chopped walnuts

red cherries

1/2 cup finely chopped candied

dough into 1-inch balls; roll in remain-

ing 2 cups coconut. Place on ungreased

or more to taste

temperature

1 egg yolk

1/3 cup (2/3 stick) butter, room 11/2 cups flour 2 teaspoons baking powder 1 package (3 ounces) cream 1/2 teaspoon salt 5 cups flaked unsweetened cheese, room temperature coconut (divided) 4 to 5 dozen chocolate kisses. 2 teaspoons almond extract, unwrapped

21/4 cups flour 1 teaspoon baking soda 1 teaspoon salt 1 tablespoon vanilla extract 2 large eggs

Preheat oven to 350 degrees. With mixer on medium-high speed, cream butter and granulated sugar until light and fluffy. Add brown sugar. Turn mixer to low and slowly add flour. Add baking soda, salt, vanilla and eggs. Return mixer to

oughly mixed. (Do not overmix.) Stir in remaining ingredients by hand. Cover and chill 1 hour. Drop by heaping tablespoons onto parch-

If desired, melt white chocolate discs in microwave on low power in 30-second intervals. Dip half of each cookie into melted chocolate or drizzle lightly with a fork over cooled cookies. Allow chocolate to set completely before storing.

These crisp cutout cookies from Anna Marie Bleich of Cali-

German Anise Christmas Cookies

2 ½ cups flour

1 teaspoon baking powder

²/₃ cup (1 ¹/₃ sticks) butter, room temperature

and let set. Cut into squares of desired size.

1 cup sugar 2 eggs

cool completely.

In large bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in flavorings. Combine flour, baking powder and salt and mix well, then add to creamed mixture. Cover dough and refrigerate at least 1 hour,

or until easy to handle. When ready to bake, preheat oven to

On lightly floured surface, roll out dough to 1/4-inch thickness. Cut with medium-size cutters and place on parchment-lined cookie sheet. Bake in preheated ov-

Cayenne and chocolate make a nice combo in this cookie from Paula Tuchscherer-Jones of Milwaukee; they would provide an interesting complement when plated with more tradi-

tional cookies.

Makes 3 to 4 dozen Dash of black pepper

1 ¼ cups sugar 1/4 cup (1/2 stick) butter, room

temperature

1 large egg 1 teaspoon vanilla extract

electric mixer at medium speed until well blended, about 5 minutes. Add egg and beat well. Add cooled chocolate and vanilla; beat just until blended. Add reserved flour mixture; stir Drop dough by level teaspoons 2 inches apart on cookie

on a wire rack.

Makes about 4½ dozen

²/₃ cup raspberry jam

2 cups sifted powdered sugar

1 teaspoon ground cinnamon 3/4 teaspoon baking powder 4 teaspoon salt ½ cup (1 stick) butter or margarine 1 slightly beaten egg

2 cups flour

1 cup sugar

sugar, cinnamon, baking powder and salt. Cut in butter until pieces

In small bowl, combine egg with

the ¼ cup milk and add all at once to dry mixture. Stir until moistened On lightly floured surface, roll out

with a cookie cutter. Place on ungreased baking sheets, about 1 inch apart. Bake in preheated oven 8 to 10 minutes or until light brown on the bottom. When done, remove from oven and cool completely on a wire rack. Place about ½ teaspoon raspberry jam on the bottom of 1 round; top with another round. Repeat with remaining cookies. To make frosting: In small bowl stir together powdered sug-

ar, vanilla and enough milk to make a glazing consistency. Spread top of each cookie with some of the glaze. For holly berries: While icing is still wet, drop 2 to 3 cinnamon candies on each cookie. Allow icing to dry. Using a small paintbrush, paint several holly leaves and a stem on each cookie with the green food coloring. (Or, as photographed, use tubes of green gel

1 cup (2 sticks) butter, room 11/2 cups (7-ounce jar) coarsely temperature 3/4 cup granulated sugar 1 cup dried sweetened 3/4 cup firmly packed brown cranberries 1 cup (4-ounce bar) good-quality white

This old-fashioned cookie from Gretchen D'Antico of Mer-

ton has a nice flavor and is even better dipped in white choco-

Grandpa's White Christmas Cookies

discs for decorating (optional) medium-high speed and mix 1 to 2

minutes, until ingredients are thorment-lined cookie sheet. Bake in preheated oven 10 to 13 minutes or until light golden brown. Remove from oven and let

Note: To bake as a bar cookie, spread prepared dough in 15-by-10-inch jellyroll pan and bake 20 to 25 minutes. After pan cookie is cooled, drizzle with optional melted white chocolate

fornia. Mo., offer a subtle anise flavor.

Makes 4 dozen 2 teaspoons anise extract

1/2 teaspoon salt 1 tablespoon anise seed

375 degrees.

en 8 to 12 minutes or until lightly browned. Remove and cool on Decorate cookies with icing and crystal sugar.

Mexican Chocolate Cookies

5 ounces bittersweet (60% to 70%) chocolate, coarsely Dash of cayenne pepper

1/2 teaspoon ground cinnamon 4 teaspoon baking powder

Place chocolate in a small glass bowl; microwave on high (100% power) 1 minute or until almost melted, stirring until smooth. Cool to room temperature. Set

Preheat oven to 350 degrees.

chopped

3/4 cup flour

In small bowl, combine flour and seasonings and stir to combine. Set aside. In large bowl, beat sugar and butter with

until combined sheets coated with vegetable oil spray. Bake in preheated oven 6 to 8 minutes or until almost set. Remove from oven. Cool on pans 2 minutes or until set. Remove from pans; cool completely

This recipe, though fussy to make, is attractive and tasty. Cheryl Kaufenberg of Darien said it came from a very old Better Homes & Gardens magazine.

New Zealand Holly Cookies

1/4 cup plus about 2 to 3 tablespoons milk (divided)

1/2 teaspoon vanilla extract 2 to 3 tablespoons milk Red cinnamon candies Green food coloring Preheat oven to 375 degrees. In medium bowl, combine flour,

are the size of small peas. Make a well in the center.

dough to %-inch thickness. Cut into 2-inch circles or flowers

frosting. It took two to decorate all the cookies.)

chopped macadamia nuts chocolate, chopped 1 cup white chocolate melting