

HOLIDAY COOKIES

TO BAKE AND SWAP

TEN DELICIOUS RECIPES
for THE MOST FESTIVE SEASON

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FROM *the* CAMILLE STYLES TEAM

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introduction

There's something special about a homemade cookie. A combination of singular ingredients whipped up with a little love and intention that somehow you can just *taste*.

And homemade holiday cookies? Next level. It's the magic of the season, the nostalgia of the flavors, and the simple joy that is found in sharing a well-loved recipe.

With that in mind, we decided to call on some of our favorite bakers and recipe developers to share their best holiday cookie recipes. And wow, did they deliver.

The Camille Styles team gathered together for two days to bake (and devour) them all. Plumes of flour filled the air and licked-clean spatulas filled the sink. From classic to innovative flavors and everything in between, we can safely say that you're in for a treat.

And call it holiday magic, but we discovered within each cookie its perfect movie pairing. So whether you're baking at home or with friends—turn on a movie, turn up the oven, and savor the joy.





HOW TO HOST A COOKIE SWAP

From sending out invitations to décor to the perfect snacks to serve alongside, this is how to simplify your cookie swap—and let your holiday to-do list keep on sparking joy.

Welcome to the best party you'll host or attend all season. The purpose of a cookie swap is to gather with your nearest and dearest, taste a good many new-to-you treats, and leave with a full box of everyone's baked delights—plus the cookie recipes, of course. Below are a few tips to keep in mind when planning a cookie exchange.

SEND INVITATIONS EARLY

A cookie swap is not a last-minute affair. Your guests need ample time to select what type of cookies they'll make and prepare for the event. A few weeks to a month before your cookie exchange, send an email to guests, capping your guest list at seven to 10 people.

An email invitation is preferable to a text. Ask guests to RSVP and let you know what cookies they're bringing. Gathering this info in advance will keep you from ending up with a million sugar cookies (although there are worse things).

As for *when* to host your cookie exchange, you have to do a bit of a careful dance. The holiday season is the busiest time of year, and things tend to get most hectic closer to the end of the month with travel and family. Aim to host your cookie swap in the first two weeks of December.

DETERMINE HOW MANY COOKIES TO BAKE

To ensure everyone ends up with their fair share of cookies, ask guests to make a dozen cookies per attendee. This estimates that each guest will leave with six cookies and get to sample six of each recipe at the party.

PREPARE COOKIE PACKAGING IN ADVANCE

Plastic zipper bags and Tupperware will always work in a pinch, but we're going for cute here—not just convenient. A quick online search will turn up plenty of treat bags, affordable cookie tins, and bakery boxes that you can decorate with your own festive flair. (If you're feeling crafty, *these are the boxes* we ordered to hold the cookies and create our own compartments.) Including a few ribbons and tags for guests to label their cookies is a good idea, too. Set up a packing station

so guests can wrap their cookies as they go.

KEEP DECORATIONS SIMPLE

While there are a few “rules” that keep a cookie swap running seamlessly, it's generally an easygoing affair. Let the treats do the talking and keep your décor simple but seasonal.

First, clear off your largest table or designate your kitchen countertop holiday cookie exchange central. Create cookie labels for each recipe with folded card stock and pen (never underestimate the charm of a handwritten touch). A festive tablecloth or neutral linen is the perfect table topper.

From there, add tea lights to create a cozy ambiance. As for florals, simple seasonal branches arranged in a vase make a beautiful statement, and accents of eucalyptus and pine add an inviting pop of greenery.

SET OUT A BUFFET OF SAVORY SNACKS

To offset the possible sugar rushes to come, a few platters of savory snacks are ideal. Create a cheese board complete with nuts, dried fruits, cured meats, and crackers. Add a few favorite appetizers and you're good to go.

Ready to bake? You've got 10 delicious recipes to choose from. Try one or try them all, but you know what they say—the more the merrier.



Blood Orange Crinkle Cookies

2 cups (240 grams) all-purpose flour

1 teaspoon kosher salt

½ teaspoon baking soda

1 cup (198 grams) granulated sugar

½ cup (113 grams) unsalted butter, melted and cooled

½ teaspoon vanilla extract

1 large egg plus 1 yolk, room temperature

2 tablespoons blood orange zest

2 tablespoons blood orange juice

½ cup (57 grams) confectioners' sugar, sifted

"Vermont must be beautiful this time of year...all that snow!"

This snow-white cookie features a delicious brightness thanks to blood orange. Bake and enjoy alongside a showing of

PAIRS WELL WITH: The holiday classic, *White Christmas*.

In a large bowl, whisk together flour, salt, and baking soda until just combined. Set aside.

In a separate large bowl, whisk together 1 cup of sugar, melted butter, and vanilla until just combined as well.

Stir in egg and egg yolk and whisk until the batter is completely smooth. Mix in the zest and juice then add the flour mixture in three intervals until completely combined.

Chill cookie dough for 2-3 hours.

When ready to bake, preheat oven to 325 F and line two baking sheets with parchment paper. Add confectioners' sugar to a separate small bowl.

Using a 1-tablespoon cookie scoop, scoop out balls of dough, roll them between your hands to form perfect balls, then roll in the confectioner's sugar and place on the baking sheet. Make sure to keep cookies about an inch or 1 1/2 inches apart.

Bake for 8-11 minutes or until cracks have perfectly formed and the cookies have set. Cool for about 5-6 minutes then serve (I like them warm).

makes 33 cookies



Hot Chocolate Cookies

1 cup (226 grams) unsalted butter, room temperature

1 cup (198 grams) granulated sugar

½ cup (107 grams) dark brown sugar, packed

1 teaspoon salt

2 large eggs

1 tablespoon pure vanilla extract

2 ¼ cups (270 grams) all-purpose flour, sifted

2 teaspoons cornstarch

1 teaspoon baking soda

½ cup (42 grams) cocoa powder, sifted

½ cup hot chocolate mix

1 cup (170 grams) semi-sweet chocolate chips

⅔ cup (85 grams) marshmallow fluff, plus more for topping

"We elves try to stick to the four main food groups: Candy, candy canes, candy corn, and syrup."

Hot chocolate in cookie form? Genius. A sweet combination of cocoa powder, chocolate chips, and actual hot chocolate mix is topped off with a marshmallow—just like the real thing.

PAIRS WELL WITH: Something about this indulgently delightful cookie reminds us of one movie and one movie only: *Elf*.

In a mixer bowl, beat butter, sugars, and salt on medium-high speed for 3-4 minutes, or until pale, thick, and fluffy.

Add the eggs one at a time, stopping to scrape down the bowl between the two. Mix in the vanilla extract and continue to mix.

While it mixes, whisk flour, cornstarch, baking soda, cocoa powder, and hot chocolate mix in a separate bowl.

Slow the mixer to low speed and slowly add dry ingredients until well incorporated.

Fold in chocolate chips and carefully swirl in the marshmallow fluff.

Line two baking sheets with parchment paper. Use an ice cream scoop to portion out 6 cookies on each sheet. If you desire, top each cookie with an additional teaspoon of marshmallow fluff. There will be extra dough, so you can either bake in batches or refrigerate/freeze the dough for later.

Place both baking sheets in the freezer and chill for 30 minutes.

Preheat the oven to 350 F.

Once chilled, bake the cookies for 11-13 minutes. Remove the pan from the oven and allow the cookies to remain on the pan for 5-10 minutes.

Transfer the cookies to a wire rack to cool completely, then serve!

makes 16 cookies



Chocolate Orange Shortbread Linzer Cookies

For the Cookies:

2 sticks (226 grams) salted
butter, softened to room
temperature

zest of 1 large orange

$\frac{3}{4}$ cup (90 grams)
confectioners' sugar

1 teaspoon vanilla

$\frac{1}{2}$ teaspoon salt

2 $\frac{1}{4}$ cups (270 grams) flour

confectioners' sugar for
garnish

For the Orange Chocolate Ganache:

1 $\frac{1}{2}$ cup dark chocolate,
chopped

$\frac{1}{4}$ cup milk of choice

1 tablespoon orange zest

Optional small splash of
Grand Marnier

These sandwich cookies bring a modern flavor to a classic holiday treat with a simple shortbread dough and a chocolate-orange combination.

PAIRS WELL WITH: Pair this cookie with the nostalgic Christmas classic, *It's a Wonderful Life*.

In the bowl of a stand mixer with a paddle attachment, add the butter and orange zest. Beat for about 10 seconds at low speed just to combine the zest and softened butter.

Add the confectioners' sugar, vanilla extract, and salt. Beat for about 30 seconds at low-medium speed to incorporate until smooth. Scrape the bottom of the bowl if the confectioners' sugar doesn't incorporate fully. Be careful not to overbeat as you don't want to incorporate too much air.

Add the flour and mix first on low speed, then bring it up to medium. The dough will go from crumbly to cohesive. Again, don't overbeat, just mix until the dough comes together.

Place the dough on a flat piece of parchment paper and shape it into a rectangle with your hands. Place another sheet of parchment on top and roll with a rolling pin to about $\frac{1}{4}$ - $\frac{1}{2}$ inch thick.

Place covered dough into the fridge, laying flat, for at least 30 minutes to an hour until the dough is firm. Chilling the dough is important as it makes cutting out the cookies easier and keeps them from spreading in the oven.

*"Each man's life touches so many other lives.
And when he isn't around he leaves an awful
hole, doesn't he?"*

Preheat oven to 350 F.

Remove dough from the fridge and peel off the parchment paper. Using cookie cutters, cut out desired shapes and place onto a parchment-lined baking sheet. If cutting out holes, use a smaller cookie cutter to cut out the middles of only half of the cookies.

Note: If the dough softens while lining the sheet, place it back into the fridge until solid again.

Bake for 12-13 minutes. Remove cookies from the oven and let cool completely.

To make the ganache, place the chopped chocolate into a heat proof bowl. Add the milk to a microwave safe bowl or glass measuring cup and heat in 15 second increments in the microwave until warm, about 45 seconds—we do not want the milk to boil! Add the heated milk to the bowl with the chocolate and let sit until the chocolate has melted. Stir gently to combine and until mixture is thick and spreadable. If too thin, add extra chocolate, if too thick, heat up a little more milk and add about a teaspoon at a time until spreadable. Add the orange zest, stir to combine. Let ganache cool completely.

To assemble sandwich cookies, spoon a little of the ganache onto the cookies and spread into an even layer, sandwich with a cookie with a hole cut out. Garnish with confectioners' sugar if desired.

makes 18 sandwich cookies, 36 cookies total



Candied Pecans:

¼ cup (50 grams) granulated sugar

1 tablespoon (15 grams) unsalted butter, at room temperature

½ teaspoon kosher salt

1 cup (125 grams) pecan halves, toasted

Chocolate Chip Cookie Bars:

½ cup (100 grams) unsalted butter, melted and cooled (re-weigh after melting and add a little extra butter if needed)

½ cup (110 grams) light or dark brown sugar

¼ (55 grams) granulated sugar

1 large egg, at room temperature

1 teaspoon vanilla bean paste or extract

1¼ cup (160 grams) all-purpose flour

½ teaspoon kosher salt

¼ teaspoon baking powder

⅔ cups (100 grams) dark chocolate, coarsely chopped, plus more for on top of cookie bars if desired

100g candied pecans, chopped (recipe above or store-bought is fine)

Candied Pecan Chocolate Chip Cookie Bars

We strongly suggest whipping up the candied pecans from scratch for an irresistible smell that fills the entire house. Trust us: you'll want nothing other than to stay home and bask in the delicious scent (and later, the taste).

PAIRS WELL WITH: A screening of *Home Alone*.

To make the candied pecans: line a small baking sheet with a silicone baking mat or parchment paper. In a saucepan over medium heat, combine the sugar, butter, and salt. Add the toasted pecan halves and cook, stirring frequently and adjusting the heat as necessary, until the sugar has melted and the nuts are evenly coated in the sugar mixture.

Tip pecans onto the prepared baking sheet and spread the nuts out with a spatula so they aren't clumped together. Leave to cool, then break up any lumps. Store in an airtight container at room temperature for up to a month.

To make the chocolate chip cookie bars, preheat the oven to 350 F. Grease and line an 8" (20cm) non-stick baking pan, leaving the parchment extending over the sides to form a sling. Secure with binder clips if desired.

In a medium bowl, combine the melted butter, brown sugar, and granulated sugar, and mix to combine. Add the egg and whisk well for 1-2 minutes, or mix using an electric mixer, until the mixture has lightened in color and has thickened. Add the vanilla and mix well.

*"Guys, I'm eating junk
and watching rubbish!
You better come out and
stop me!"*

Add the flour, salt, and baking powder. Mix to combine with a rubber spatula until there are some flour streaks remaining—this ensures you do not overwork the dough. Add the chocolate and candied pecans and mix to incorporate with a rubber spatula.

Press the dough into the prepared pan, smoothing it down with an offset spatula. Add a few extra chocolate chunks to the top of the cookie if desired.

Bake the cookie bars for 20–22 minutes, until the top of the cookie is golden brown and set and the edges have started to firm up slightly. If you would like the edges of your cookie bar to be crispy, bake for a little longer.

Remove the chocolate chip cookie bars from the oven and leave to cool in the pan on a wire rack. Remove from the pan using the parchment paper sling. Cut into pieces using a sharp knife.

Store cookie bars in an airtight container at room temperature for up to 3 days.

makes 9 large bars or 12 smaller bars







Chewy Spiced Sugar Cookies

This soft and chewy cookie calls on classic chai ingredients, heavy on the cardamom.

1 cup and 1 tablespoon (225 grams) unsalted butter, at room temperature

$\frac{2}{3}$ cups (150 grams) dark brown sugar

$\frac{3}{4}$ (150 grams) granulated sugar

1 large egg (50g without the shell), at room temperature

1 teaspoon vanilla bean paste or vanilla extract

$2\frac{1}{3}$ (290 grams) all-purpose flour

$\frac{1}{2}$ teaspoon baking soda

1 teaspoon salt

2 teaspoons cardamom

2 teaspoons cinnamon

$\frac{1}{2}$ teaspoon ginger

turbinado sugar for rolling

*"I don't drink anymore...
I don't drink any less,
either!"*

PAIRS WELL WITH: The recipe is built wholly from familiar ingredients yet assembled with such skill—just like our holiday favorite, *While You Were Sleeping*.

Preheat the oven to 350 F. Line 2-3 sheet pans with parchment paper.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, brown sugar, and granulated sugar until light and fluffy, 3-4 minutes, scraping down the sides as needed.

Add the egg and vanilla and mix to combine. In a separate bowl, sift together the flour, baking soda, salt, cardamom, cinnamon, and ginger.

Add the dry ingredients to the mixer and mix until just combined.

Using a 2-tablespoon cookie scoop, scoop balls of dough onto the prepared baking sheets. I like to do 6-8 on each sheet—start with 6 to make sure that they will not join together, and then move to 8 on the next sheet once you know how much they spread.

Roll each ball of dough between your hands to form a ball, then roll in the sugar before placing on the baking sheet. Leave any mixture that you are not baking yet in the bowl and scoop just before baking.

Bake the cookies for 11-12 minutes or until puffy and set around the edges. Remove from the oven and cool on the pan for 10 minutes—the cookies will deflate as they cool. Transfer to a wire rack and allow to cool completely. Repeat the baking process with the remaining cookie dough.

Store cookies in an airtight container at room temperature.

makes 20 cookies



Lemon Rosemary Shortbread Cut-Out Cookies

½ cup (113 grams) unsalted butter, at room temperature

½ cup (66 grams) cane sugar

1 tablespoon fresh lemon juice

1 tablespoon lemon zest, plus more for sprinkling

1 tablespoon minced fresh rosemary

1¼ cups (150 grams) all-purpose flour, spooned and leveled

¼ teaspoon sea salt

For the Glaze:

½ cup (100 grams) confectioners' sugar

1 tablespoon fresh lemon juice, plus more as needed

"If you were a melody... I used only the good notes."

We can't help but imagine these deliciously tart cookies are exactly what Cameron Diaz would have enjoyed in her Cotswolds cottage with a cuppa.

PAIRS WELL WITH: Turn on *The Holiday* and channel that main character energy while you bake.

Preheat the oven to 350 F and line a large baking sheet with parchment paper.

In the bowl of a stand mixer, or using an electric mixer, cream the butter. Add the sugar and beat until fluffy, scraping down the sides of the bowl as needed. Add the lemon juice, zest, and rosemary and mix again. Add the flour and salt and mix until just combined.

Turn out the dough onto a lightly floured surface, form it into a ball, and flatten the ball into a 1-inch-thick disk. If the dough is sticky, wrap in plastic wrap and chill for 15-30 minutes, or until firm but still pliable.

Roll out the dough on a lightly floured surface until ¼-inch thick. Use 2-inch cookie cutters to cut out desired shapes, re-rolling the dough scraps as necessary. Transfer to the prepared baking sheet and bake for 10-14 minutes, or until the edges are lightly browned.

Allow cookies to cool on the baking sheet for 2 minutes before transferring to a wire rack to cool completely.

Make the glaze: In a small bowl, whisk together the confectioners' sugar and lemon juice. The glaze should have a drizzle-able consistency. If it's too thick, stir in more lemon juice, 1 teaspoon at a time. Drizzle over the cooled cookies and sprinkle with lemon zest.

makes 15-20 cookies



Tahini Cookies With Cranberries & Pistachios

¾ cup (192 grams) tahini*

½ cup (156 grams) maple
syrup

½ teaspoon almond extract

2 cups (192 grams) almond
flour

½ teaspoon baking powder

½ teaspoon cinnamon

½ teaspoon sea salt

¼ cup (42.5 grams) chopped
dark chocolate

¼ cup (28.5 grams) chopped
dried cranberries

¼ cup (30 grams) chopped
pistachios

*"I believe, I believe, it's
silly, but I believe."*

This gluten-free cookie is a modern nod to a Christmas classic with its red cranberries and green pistachios.

PAIRS WELL WITH: Mix these up alongside a viewing of the one and only, *Miracle on 34th Street*.

Preheat the oven to 350 F and line a large baking sheet with parchment paper.

In a large bowl, whisk together the tahini, maple syrup, and almond extract until smooth. Add the almond flour and sprinkle the baking powder, cinnamon, and salt evenly on top. Use a spatula or wooden spoon to stir until well combined. Fold in the chopped chocolate, cranberries, and pistachios.

Use a 2-tablespoon cookie scoop to scoop the dough onto the baking sheet. Bake for 15-17 minutes, or until lightly browned around the edges. Cool on the pan for 10 minutes, then transfer to a wire rack to cool completely.

*Make sure your tahini is smooth and runny for this recipe. Avoid using the dry, stiff stuff you might find at the bottom of a jar.

makes about 20 cookies



Candied Ginger & White Chocolate Molasses Cookies

2 cups (240 grams) all-
purpose flour

1 1/2 teaspoons baking soda

1 teaspoon sea salt

1 1/2 teaspoons ground
cinnamon

2 teaspoons ground ginger

1/4 teaspoon ground cloves

Pinch ground black pepper

1 1/2 sticks (170 grams)
unsalted butter, softened

1 cup (198 grams)
granulated sugar

1 large egg, room
temperature

1/3 cup (113 grams) molasses

1 teaspoon vanilla extract

2/3 cup (123 grams) candied
ginger, chopped

6 ounces white chocolate,
chopped (about 1 cup)

*"Be it ever so heinous,
there's no place like
home."*

Earthy molasses and the sweet heat of candied ginger give these cookies their addictive chew, while creamy white chocolate offers a sweet balance so every bite is equal parts nostalgic treat and spicy discovery.

PAIRS WELL WITH: These deliciously warming, spiced cookies could melt even the iciest of hearts, so tuck in for a viewing of *The Grinch*

In a medium bowl whisk together the flour, baking soda, sea salt, cinnamon, ginger, cloves, and black pepper. Set aside.

In the bowl of a stand mixer using a paddle attachment or using a hand mixer add the butter and sugar and cream together until light and fluffy on medium-high speed, 2-3 minutes or so. Add the egg, molasses, and vanilla and beat again on medium speed until just combined.

Add the flour mixture in stages, mixing until a dough forms. Remove the dough from the mixer and gently fold in the candied ginger and white chocolate using a rubber spatula. Remove the dough and pat into a flat rectangle. Wrap tightly in plastic and allow to chill for at least 4 hours or overnight until solid.

When ready to bake, adjust an oven rack to the center and preheat the oven to 350 F. Line two baking sheets with parchment paper. Remove the dough from the refrigerator and allow it to sit out for about 10 minutes to thaw. Using a knife, cut the dough into 20 equal-sized pieces (about 1.9 ounces each). Roll the portioned dough into balls and place them on the prepared baking sheets about 2 inches apart. Bake for 14-15 minutes until golden and crispy on the edges but soft in the center. Repeat with the remaining dough.

Remove from the oven and allow cookies to cool on the baking sheet to set. Store in an airtight container for up to 4 days at room temperature.

makes about 20 cookies



Chocolate Chip Tahini Shortbread

½ cup (71 grams) toasted
sesame seeds

½ cup (71 grams) black
sesame seeds

½ cup (110 grams) demerara
or turbinado sugar

½ cup (113 grams) unsalted
butter, room temperature

½ cup (128 grams) tahini
plus 1-2 tablespoons, well-
stirred and divided

⅔ cup (76 grams)
confectioners' sugar

2 teaspoons vanilla extract

1 ⅔ cups (200 grams) all-
purpose flour

2 teaspoons fine sea salt

4 ounces bittersweet
chocolate, fairly finely
chopped but not completely
into a sandy consistency
(about ¾ cup)

*"If you look for it, I've
got a sneaky feeling
you'll find that love
actually is all around."*

The nutty richness of sesame lends an extra savory note to these sweet and salty cookies, while chopped dark chocolate speckles indulgence throughout.

PAIRS WELL WITH: If we're dealing in instant classics, better make it a *Love, Actually* evening

Combine the toasted sesame seeds, black sesame seeds, and demerara sugar in a medium baking dish and set aside.

In a stand mixer fitted with a paddle attachment or using a hand mixer add the butter, ½ cup tahini, and confectioners' sugar. Mix on medium speed until smooth and combined, 1-2 minutes. This will look like a delicious tahini spread. Add the vanilla extract and mix for another couple of seconds until combined. Add the flour and sea salt and continue beating until a dough forms. The dough will be crumbly but easy to press together with your fingers.

Now is the time to add the chocolate! Be sure your chocolate is fairly finely chopped, this ensures that when you go to slice the chilled dough into rounds the dough doesn't fall apart when slicing because the chocolate chunks are too large.

Add the chocolate to the stand mixer and gently turn on low speed until the chocolate is almost all combined. The dough will still be crumbly at this point but should be easy to press together using your fingers.

Remove the stand mixer bowl and start by drizzling 1 tablespoon of tahini over the mixture. This will help you form the dough into a log more easily. Fold gently with a rubber spatula until the dough comes together more. This won't look like classic chocolate chip cookie dough but should come together more easily while still retaining some crumbles.

Divide the dough in half and form each half into a log that's 5 inches x 1 ½ inches. If the dough is still difficult to form, add another tablespoon of tahini to the dough and shape again.

Roll each log of dough into the sesame seed mixture until completely coated. Gently press to adhere the sesame seeds and sugar. Wrap the dough logs in plastic wrap and refrigerate for at least 4 hours or preferably overnight until the dough is completely chilled and hard.

When ready to bake, preheat the oven to 350 F. Line 2 baking sheets with parchment paper. Slice the cookies into 1/2-inch thick slices and place the cookies 2 inches apart on the baking sheet. When slicing the cookies, the chocolate pieces may cause the dough to break in places, gently press the dough back together and form into a circle. Bake for 12-15 minutes on the center rack until just lightly golden and dry to the touch. Repeat with the second baking sheet.

Remove and allow to cool on the baking sheet completely to set. Store in an airtight container for up to 4 days.

makes about 20 cookies





Peppermint Chocolate Snowball Cookies

2 tablespoons (28 grams)
unsalted butter, softened

½ cup (99 grams) sugar

¼ teaspoon peppermint
extract

2 teaspoons vanilla extract

1 large egg

½ cup (60 grams) all-
purpose flour

¼ cup (21 grams)
unsweetened cocoa powder

½ teaspoons baking powder

¼ tsp salt

1 cup (113.5 grams)
confectioners' sugar

12 chocolate discs

crushed peppermints or
candy canes

Crunchy peppermint, a warm chocolate center— no doubt Tim Allen would have these cookies dispense from Santa's sleigh right alongside Judy the Elf's hot chocolate.

PAIRS WELL WITH: Bake up these treats and watch The Santa Clause.

Preheat oven to 375 F.

Cream together butter and sugar. Add extracts and egg, then beat until well mixed. Sprinkle over top flour, cocoa powder, baking powder, and salt. Mix until just combined.

Refrigerate for at least 30 minutes until hard.

Remove from fridge and roll dough into tablespoon-sized balls. Roll into confectioners' sugar and place on a parchment-lined baking sheet.

Place 1 chocolate disc in the center of each cookie and slightly push inward.

Bake for 10 minutes. You want the center to be slightly underdone. Remove and sprinkle immediately with crushed peppermint.

Let cool, then eat!

makes about 16 cookies

*"Just because you can't see something,
doesn't mean it doesn't exist."*



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