



# Cranberry White Chocolate Chip Cookies

Makes 2 dozen cookies

## Ingredients

½ c. unsalted butter, room temperature  
1 egg  
½ tsp. vanilla  
⅓ c. granulated sugar  
⅓ c. packed brown sugar  
¾ c. all-purpose flour

¼ tsp. baking soda

¼ tsp. salt

½ tsp. cinnamon

1 c. quick-cooking oats

1 c. dried cranberries

1 c. white chocolate chips

## Directions

Beat together butter, egg, and vanilla in a large bowl. Add sugar, brown sugar, flour, baking soda, salt, cinnamon, oats, cranberries, and white chocolate chips and stir well to combine. Refrigerate dough for 30 minutes. Preheat oven to 375 degrees. Scoop one-inch balls of dough onto parchment paper-lined cookie sheet and cook 8-10 minutes. Cool on wire racks before serving.



# Coconut & Cherry Cookies

Makes 2 dozen cookies

## Ingredients

1 c. unsalted butter, softened  
1 c. sugar  
1 tsp. vanilla  
1 ½ Tbsp. milk

2 ½ c. flour

¾ c. maraschino cherries, diced

1 tsp. maraschino cherry juice

1 c. shredded, sweetened coconut

## Directions

Cream butter and sugar together with a mixer on medium speed. Add vanilla and milk and beat to combine. Mix in flour until just incorporated. Stir in cherries and cherry juice by hand. Divide dough in half and roll each half into an 8-inch log. Roll each log in shredded coconut. Wrap in plastic wrap and refrigerate overnight or freeze for 30 minutes. When ready to bake, preheat oven to 375 degrees. Slice logs into ¼-inch wide cookies, and place cookies on a parchment paper-lined cookie sheet. Bake 8-10 minutes, or until lightly browned. After two minutes, place cookies on cooling racks.





# Cardamom Cookies

Makes 5 dozen cookies

## Ingredients

5  $\frac{3}{4}$  c. all-purpose flour  
1 tsp. baking soda  
1 Tbsp. salt  
1 Tbsp. ground cardamom  
1 tsp. ground allspice  
 $\frac{1}{4}$  tsp. ground pepper  
 $\frac{1}{4}$  tsp. ground cloves



1 c. unsalted butter, cubed, softened  
1 c. dark brown sugar  
 $\frac{1}{2}$  c. granulated sugar  
 $\frac{1}{2}$  c. dark corn syrup  
 $\frac{1}{4}$  c. water  
 $\frac{1}{4}$  c. heavy cream  
1 large egg  
1  $\frac{1}{2}$  tsp. vanilla

## Directions

In a large mixing bowl, whisk together flour, baking soda, salt, cardamom, allspice, pepper, and cloves. Place butter pieces in a separate mixing bowl and set aside. Bring dark brown sugar, granulated sugar, corn syrup, and water to a boil in a large saucepan, stirring constantly. Pour the sugar syrup over butter, then use a mixer to beat until uniform. In another smaller bowl, beat together heavy cream, egg, and vanilla. Add to the butter mixture and beat together until uniform. With the mixer on low, add flour mixture and mix until combined. Divide dough into thirds, wrap with plastic wrap, and refrigerate overnight. When ready to cook, preheat oven to 350 degrees. On a floured surface, roll one third of the dough out to about  $\frac{1}{8}$ -inch thickness. Cut with floured cookie cutters. Place on a parchment paper-lined cookie sheet and refrigerate for 10 minutes. Bake cookies for 10-12 minutes. (For smaller cutters, check after 8 minutes.) Cool on wire racks before serving.