

# Delicious Cookie Recipes to Fill Your Cookie Jars!

## Pinwheel Cookies

*Makes 60 | Prep time 15 minutes | Chill time 1-2 hours  
Baking time 10 minutes*

### **Ingredients**

- 1 cup butter, softened
- 2 cups granulated sugar
- ½ cup light brown sugar
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 3¾ cup all-purpose flour
- 2 teaspoons baking powder
- Pinch of salt
- ¼ cup baking cocoa

### **Directions**

1. Preheat the oven to 350°F (180°C).
2. In a large mixing bowl, beat the butter, granulated sugar, and light brown sugar until creamy and fluffy.
3. Stir in the eggs and mix until combined. Mix in the vanilla.
4. In another bowl, mix the flour, baking powder, and salt.
5. Fold the dry ingredients into the dough and form a dough.
6. Divide the dough into two parts and fold in the cocoa powder into one part.
7. Roll out the doughs onto a lightly floured working surface. Place them one onto the other.
8. Roll the doughs up together, wrap the dough with plastic wrap, and place it in the refrigerator for 1-2 hours or 15-20 minutes in the freezer.
9. Take the dough out and place it on a cutting board. With a sharp knife, slice them into ½-inch rounds.
10. Place the cookies on a baking sheet lined with parchment paper and bake for about 10 minutes.
11. Let cool slightly before serving.

### **Nutrition (per serving)**

Calories 89, fat 3.4 g, carbs 14.1 g, sugar 7.9 g,  
Protein 1.1 g, sodium 29 mg

# Classic Gingerbread Gentlemen

*Makes 18 | Prep time 30 minutes | Chill time 1 hour  
Baking time 10-12 minutes*

## **Ingredients**

- ⅓ cup butter or butter flavored shortening
- ½ cup dark molasses
- ¼ cup dark brown sugar
- ¼ cup white sugar
- 1 egg
- 2 cups flour
- 1 ½ teaspoon baking powder
- 2 teaspoons ground ginger
- 1 teaspoon cinnamon
- ½ teaspoon salt

## **Directions**

1. In a bowl combine the butter or butter-flavored shortening, molasses, brown sugar, and white sugar. Using an electric mixer, blend until creamy.
2. Add in the eggs and continue beating until blended.
3. In another bowl, sift together the flour, baking powder, ginger, cinnamon, and salt.
4. Working in increments, slowly add the dry ingredients into the wet ingredients, mixing just until blended.
5. Cover the dough and place in the refrigerator for at least one hour or until firm.
6. Remove the dough from the refrigerator and preheat the oven to 375°F. Lightly grease or line a baking sheet.
7. Roll the dough out onto a lightly floured, flat surface.
8. Use gingerbread men cutouts to cut out the shapes of the cookies.
9. Transfer the cookies to the prepared baking sheet and place it in the oven.
10. Bake for 10-12 minutes, or until the edges are nicely browned.
11. Cool on a baking rack and frost, if desired.

*Note: You can decorate your gingerbread gentlemen with nuts or candies before baking, if desired.*

# Italian Butter Cookies with Jam

*Makes 40 | Prep time 30 minutes | Baking time 15 minutes*

## **Ingredients**

- ½ cup butter, softened
- ½ cup vegetable shortening
- 1 cup powdered sugar
- 4 egg whites
- ⅓ cup almond paste
- Pinch of salt
- 3¼ cups all-purpose flour
- ¼ teaspoon baking powder
- 1 cup seedless strawberry or raspberry jam

## **Directions**

1. Preheat the oven to 350°F (180°C).
2. In a large mixing bowl, mix the all-purpose flour, baking powder, and salt. Set aside.
3. In another bowl, beat the almond paste, butter, vegetable shortening, and powdered sugar until creamy and fluffy.
4. Add the egg whites and mix well.
5. Stir the dry ingredients into the wet ingredients and mix until a dough forms.
6. Transfer the dough into a pastry bag fitted with a large star tip.
7. Form the cookies into a round tight crown on a baking sheet lined with parchment paper.
8. Bake in the oven for about 13-15 minutes.
9. Let cool completely and then add some jam in the middle of each cookie.

## **Nutrition (per serving)**

Calories 122, fat 5.5 g, carbs 16.9 g, sugar 7.3 g,  
Protein 1.6 g, sodium 24 mg

# Rugelach Cookies

*Makes 16 | Prep time 10 minutes | Freeze time: 30 minutes  
Baking time 18 minutes*

## **Ingredients**

- 2 cups all-purpose flour
- Pinch of salt
- 1 cup butter, cold, cubed
- 8 ounces cream cheese, cold and cut into large pieces
- ½ cup apricot jam
- ½ cup walnuts, chopped
- 1 teaspoon cinnamon
- 3 tablespoons granulated sugar
- 1 large egg, lightly whisked for brushing

## **Directions**

1. In a large mixing bowl, mix the flour and salt.
2. Add the cold butter and cream cheese and work them into the flour mixture to form a smooth dough.
3. Divide the dough into two pieces and roll out each piece in a circle.
4. Spread the whole dough with half of the apricot jam and sprinkle on some cinnamon, granulated sugar, and half of the chopped walnuts.
5. Cut the dough into 8 equal triangles and roll each into a roll.
6. Arrange the cookies on a baking sheet lined with parchment paper.
7. Repeat with the second piece of dough.
8. Cover with plastic wrap and place in the freezer for 30 minutes.
9. Lightly brush the cookies with the lightly whisked egg.
10. Bake in a preheated oven at 350°F (180°C) for about 18-20 minutes.
11. Let cool before serving.

## **Nutrition (per serving)**

Calories 270, fat 19.2 g, carbs 21.5 g, sugar 6.7 g,  
Protein 4.2 g, sodium 144 mg

# Coconut Macaroons

Makes 20 | Prep time 20 minutes | Baking time 25 minutes

## Ingredients

- 3 large egg whites
- $\frac{2}{3}$  cup granulated sugar
- $\frac{1}{2}$  teaspoon vanilla extract
- Pinch of salt
- 5 cups sweetened shredded coconut

## Chocolate Coating

- $1\frac{1}{2}$  cups chocolate chips
- 1 tablespoon butter

## Directions

1. In a large mixing bowl, whisk the egg whites with the granulated sugar, vanilla, and a pinch of salt.
2. Beat until foamy and the egg whites are translucent.
3. Stir in the coconut.
4. Use a medium cookie scoop to form the macaroons. Arrange them on a baking sheet lined with parchment paper.
5. Bake in a preheated oven at 350°F (180°C) for 15–17 minutes.
6. Let cool completely on the baking sheet.
7. Add the chocolate chips and butter to a bowl and melt in the microwave for 2 minutes on medium.
8. Mix until creamy and dip each macaroon to coat the bottom of the cookie.
9. Arrange the macaroons on the same sheet where they were baked and let the chocolate set before serving.

## Nutrition (per serving)

Calories 217, fat 12.6 g, carbs 25.3 g, sugar 23.3 g, Protein 2.2 g, sodium 88 mg

All these recipes are from Louise Davidson's cookbook *Wicked Good Cookies: 101 Cookie Recipes that Won't Make it to the Cookie Jar!* To get yourself a copy of the book, click on the cover or [here](#).

