



LAKE FOREST COMMUNITY



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HONEYPOTS

(Makes 16 bars)

Base:

1 cup all-purpose flour
1/2 cup confectioner's sugar
8 Tbsp. (1 stick) unsalted butter, at room temperature,
cut into 8 pieces
1 egg white for glazing

Topping:

6 Tbsp. (3/4 stick) unsalted butter
1/2 cup (lightly packed) light brown sugar
1/2 cup honey
1 1/4 cups chopped walnuts
1/4 cup heavy (whipping) cream
1 tsp. vanilla extract

Directions:

Preheat the oven to 350 degrees. Lightly grease an 8-inch square pan with butter. For the base, process the flour and confectioner's sugar in a food processor for 20 seconds. Add the butter and process until the dough comes together, 20 to 30 seconds. Pat the dough gently over the bottom of the prepared pan and glaze it with the egg white by pouring the egg white on the dough and tipping the pan from side to side so that the white spreads over the surface. Pour off the excess. Bake the base on the center oven rack until golden, about 25 minutes. Place the base in the refrigerator for 15 minutes to cool completely. Keep the oven on.

Meanwhile, prepare the topping: combine the butter, brown sugar, and honey in a medium-size saucepan. Heat, stirring the mixture with a wooden spoon, over medium-low heat until it begins to boil. Boil without stirring for 5 minutes. While the mixture is boiling, put the nuts in a medium-size bowl; add the cream and the vanilla and stir to combine. Add the boiled honey mixture to the nuts mixture and stir the ingredients together. Pour the topping evenly over the cooled base. Bake the bars on the center oven rack until the entire surface is bubbling, about 25 minutes. Place the pan on a cooling rack and cool for 1 hour. Then run a sharp knife around the sides of the pan and let cool completely. Cut into bars with a cleaver or very strong knife.

Recipe provided by Sonya Wolsey-Paige.

Dedicated to Matthew and James Paige, my sons, for the love and inspiration they give me in my life!



FINNISH PINWHEEL TARTS

Prune Filling: Soak 8-10 oz. of prunes (also called dried plums), cook gently with a few slices of lemon, cinnamon stick and sugar to taste. While warm, put in blender to break down texture and smooth out. If short on time or prunes, substitute with apple butter. **Note:** It's easier to make this filling a day or even a few weeks ahead and refrigerate.

Pastry: 3 cups flour, 1 tsp. baking powder & salt, 1 Tbsp. sugar, 3/4 # butter, 2/3 cups COLD water and rum flavoring. Cut butter into dry mixture, add cold water, wrap in waxed paper, refrigerate for an hour or until ready to form the dough.

Handle dough as little as possible. Roll out dough thinly on lightly floured board, cut into 3 1/2 inch squares. Score the corners. Spoon a teaspoon full in the middle of the square, fold up every other corner and pinch the center together so the dough does not unfold during baking. Bake at 400 degrees for 11-12 minutes. Cool on brown paper bag (cut open to lay flat). When cool, sprinkle with powdered sugar. A fluted rolling pasta cutter makes these tarts more festive-looking.

Recipe provided by Lisa McMahon.

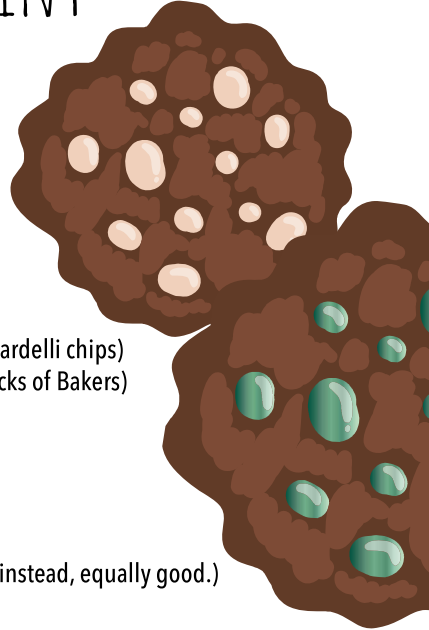
This special recipe is made once a year for our Christmas meal. The tarts are delicious, and if we do not make the pinwheel just right, it is okay to eat them before the meal. However, you must explain why the tart is not perfect before taking it! These tarts lose their crisp quickly, still delicious to eat but best on the first and second day. (Also called *Joulutorttu*, or Christmas Star Cookies).

DOUBLE CHOCOLATE MINT BROWNIE COOKIES

(Makes 4 dozen)

Ingredients:

1/4 cup all-purpose flour
1/4 tsp. baking powder
1/8 tsp. table salt
5 ounces extra-bittersweet chocolate, chopped (I use Giardelli chips)
2 ounces unsweetened chocolate, chopped (I use 2 blocks of Bakers)
2 tablespoons unsalted butter
2 large eggs
3/4 cup sugar
1 1/2 tsp. pure peppermint extract
1 tsp. pure vanilla extract
1 cup white chocolate morsels (or try chopped walnuts instead, equally good.)



Directions:

1. Preheat oven to 350 degrees. Line 2-3 large baking sheets with parchment paper.
2. In a small bowl, whisk together the flour, baking powder, and salt.
3. In a heatproof bowl set over a pan of simmering water, combine the chocolate and butter, and heat until melted; remove the bowl from the pan and stir until smooth. (Or, melt in the microwave for 1-2 minutes on high.) Set aside until cool.
4. Using an electric mixer, briefly whip the eggs to break them up. Add the sugar, peppermint and vanilla and beat on high speed until tripled in volume, about 5 minutes, and looks pale yellow and thick.
5. Fold the cooled chocolate mixture into the egg mixture until partially combined. Add the flour to the batter and fold it in until combined. Fold in the white chocolate morsels (or walnuts). Let the batter rest for 3 to 5 minutes to thicken up.
6. Drop the batter in heaping teaspoonfuls onto the prepared baking sheets about 1/2 in. apart and bake until puffed and cracked, 8 to 9 minutes. Cool on a wire rack before removing from the baking sheet.

Recipe provided by Gail and Jim Hodges.

This recipe, first published in the Wall Street Journal in 2008, quickly became a favorite of our family and also of attendees at the annual Holiday Party of the Lake Forest Preservation Foundation. This is not your average cracked-surface chocolate cookie! Like most cookies, these are best the first day. However, they store well, and the hint of mint that bursts from your storage container when opened will ensure that your supply will not last long!



MAGIC COOKIE BARS

(Makes 24-36 bars)

Ingredients:

1/2 cup butter
1 1/2 cups graham cracker crumbs
1 14 oz. can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
1 6 oz. package of semi-sweet chocolate chips (1 cup)
1 (3 1/2 oz.) can flaked coconut (1 1/2 cups)
1 cup chopped nuts (pecans or walnuts)

Directions:

Preheat oven to 350 degrees (325 degrees for glass baking dish). Melt butter in pan in heated oven. Sprinkle crumbs over butter, then pour sweetened condensed milk over crumbs. Top with remaining ingredients, press down firmly. Bake 25-30 minutes until lightly browned. Cool; chill if desired. Cut into bars. Store loosely covered at room temperature.

Variations:

7-layer Magic Cookie Bars

Add 1 (6-oz.) package butterscotch-flavored chips after chocolate chips.

Double Chocolate Magic Cookie Bars

Increase chocolate chips to 1 (12-oz.) package.

Recipe provided by Michele Montgomery.

Mom used to bake these for Christmas every year!

CHOCO-DIPPED PEANUT BUTTER COOKIES

(Makes about 5 dozen)

Ingredients:

1 14-oz. can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
3/4 to 1 cup peanut butter
1 egg
1 tsp. vanilla extract
2 cups biscuit baking mix
1 pound chocolate-flavored candy coating, melted (confectioner's or summer coating)

Directions:

Preheat oven to 350 degrees. In large mixing bowl, beat settled condensed milk, peanut butter, egg and vanilla until smooth. Add biscuit mix, mix well. Chill at least one hour. Shape into 1-inch balls and place 2 inches apart on ungreased baking sheets. Bake 10-12 minutes (do not overtake). Cool, then partially dip cookies into warm melted candy coating. Place on waxed paper baking sheets and let stand until firm. Store tightly covered at room temperature.

Recipe provided by Michele Montgomery.

My mom would bake the Magic Cookie Bars and Choco-Dipped Peanut Butter Cookies for Christmas when we were growing up! Now, I'm baking for my family! Both recipes are from *Simply Delicious Desserts* with Eagle Brand Sweetened Condensed Milk.





PEANUT BUTTER BLOSSOMS

Ingredients:

1 3/4 cups flour
1 tsp. baking soda
1/2 tsp. salt
1/2 cup granulated sugar (for rolling cookies)
1/2 cup packed brown sugar
1/2 cup shortening
1/2 cup peanut butter
1 egg
2 Tbsp. milk
1 tsp. vanilla
One bag of Hershey's Chocolate Kisses



Directions:

Mix all ingredients except granulated sugar. Shape dough into balls and roll them in the sugar. Bake on a cookie sheet lined with parchment paper at 375 degrees for 10-12 minutes. Remove from oven and press a chocolate kiss firmly in the center of the cookie so it cracks on the edge.

Recipe provided by Susan Mortensen.

When my son was a little boy, he loved finishing these cookies by pushing the Hershey's Chocolate Kisses into the dough.

JOSIE'S FAVORITE COOKIE - PECAN DELITES

Ingredients:

2 cups flour
1/4 cup sugar
1/2 tsp. salt
2 sticks unsalted butter
2 tsp. vanilla
1 cup finely chopped pecans

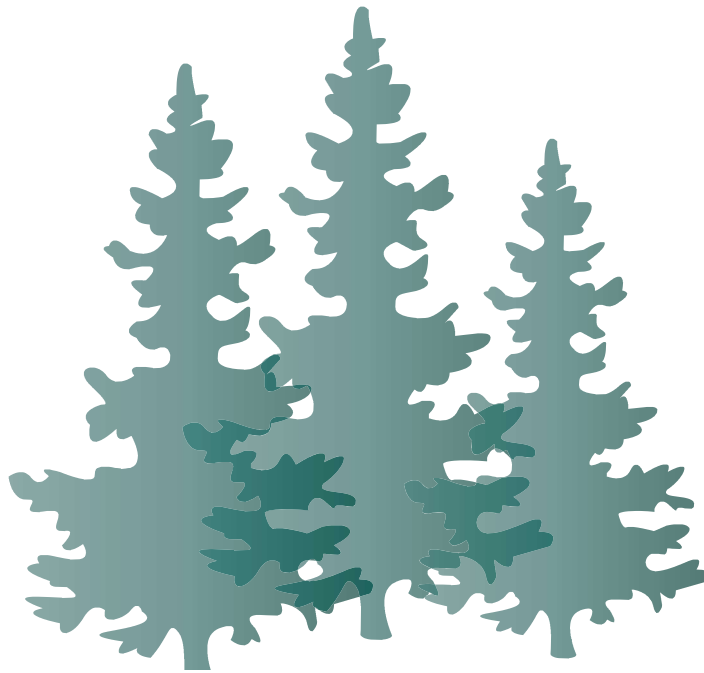


Directions:

Combine flour, sugar, salt, butter and vanilla. Mix until crumbly. Add pecans and continue to mix until mixture becomes a smooth dough. Take one teaspoon batter and roll with the palms of your hands to form a ball. Bake in a preheated oven 325 degrees for 25 minutes or until bottoms brown slightly. Cool for 5 to 10 minutes. Roll in granulated sugar.

Recipe provided by Jerry Davidson.

My granddaughter Josie was a little girl when she picked this as her favorite.



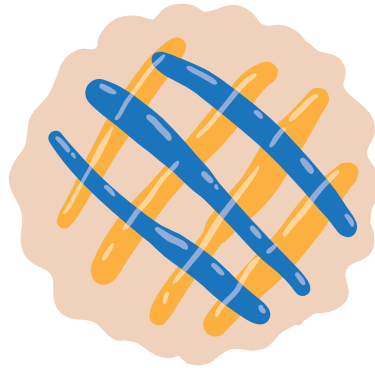
MARNI'S MELTING MOMENTS

Ingredients:

1 cup butter
1/3 cup powdered sugar
1/4 tsp. almond extract
3/4 cup cornstarch
1/8 tsp. salt
1 cup flour

Frosting:

2 Tbsp. butter
1 cup powdered sugar
1/2 tsp. vanilla
1/4 tsp. almond extract
Cream or milk as needed
Food coloring if desired

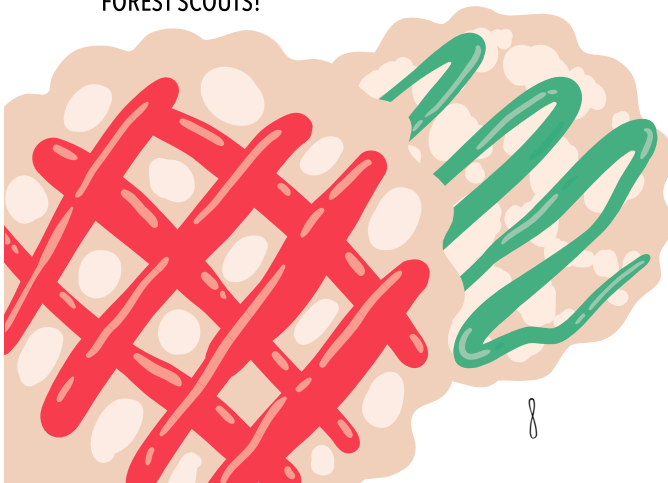


Directions:

Cream butter. Add sugar gradually. Beat in almond extract. Combine dry ingredients. Chill. Shape teaspoons of dough into balls. Bake on ungreased baking sheets at 375 degrees for 10 minutes. Cool. Frost with frosting. For frosting, melt butter in saucepan. Remove from heat; stir in sugar and flavorings. Add cream or milk as needed to make frosting spread more easily. Tint with food coloring if desired.

Recipe provided by Dr. Marni Hill (Hansen) Foderaro.

This delicious cookie just melts in your mouth. The frosting can be colored to add a personal touch for a beautiful presentation. For example: light blue and pink (or yellow) for a baby shower; red and green for Christmas, royal blue for Hanukkah, shades of green for St. Patrick's Day, white for a wedding or communion, pink and red for Valentine's Day, pastels for Easter, fall colors for Thanksgiving, or BLUE AND GOLD FOR THE LAKE FOREST SCOUTS!



NONNA RUFFOLO'S WEDDING COOKIES

(Makes about 50 small cookies)

Ingredients:

6 large eggs
1 cup of unsalted butter, melted
1 cup of sugar
1 tsp. of pure anise extract
4 tsp. of double-acting baking powder
4 cups of all-purpose flour

Directions:

1. In a large bowl, whisk sugar and baking powder together.
2. Melt butter and add that together with eggs to the mixture. With an electric mixer, start on medium and beat until fluffy. Add the extract to the mixture and then start to slowly mix in the flour (the final dough should be stiff but a little sticky so may need slightly less than 4 full cups of flour).
3. Pre-heat oven to 350 degrees. Time to roll the dough into small balls about one inch in diameter. Place cookies on parchment-lined cooking sheets.
4. Bake cookies until lightly golden around the edges, about 16-20 minutes. Transfer to a wire rack to cool and then glaze.
5. Prepare icing by shifting powdered sugar into a bowl (about 2 cups) and slowly add water (about 3 tablespoons per cup of powdered sugar) while stirring to make a thick icing. Divide the icing into three cups and add a drop of green, blue, and red food coloring in each cup so that you have three pastel colors. You can transfer to icing bags to ice cookies or use your fingers (fun for kids) and rub the icing on top of the cookies and let it set. Have fun with the recipe and change out the extract flavor or colors or add sprinkles when icing is still wet! You can also skip the frosting and use these as great coffee-dunking cookies!

Recipe provided by Bella Rauch.

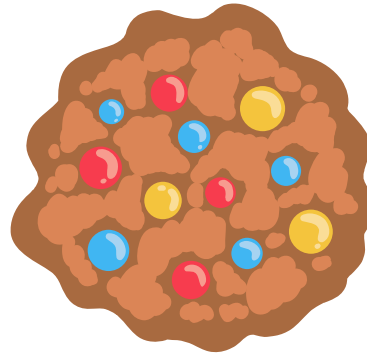
My grandmother, Dora Ruffolo, grew up in Calabria, the southwest region of Italy. Her family owned a bakery. One of the local marriage traditions was for the couple to serve "wedding" cookies, Jordan almonds, and a liqueur (such as *Millefiori*, or "a million flowers") to their guests. This is the recipe for those wedding cookies. Hope you enjoy making this simple but delicious recipe with your family!



DIPPED CHOCOLATE CHIP OATMEAL COOKIES

Ingredients:

1 cup softened butter
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 tsp. vanilla
3 cups quick-cooking oats
1 1/2 cups flour
1 pkg. (3.4 oz) instant vanilla pudding
1 tsp. baking soda
1 tsp. salt
2 cups mini red & green M&Ms, or semisweet chocolate chips



Melting chocolate:

1 large bag (24 oz) chocolate chips and 1 small Hershey bar.
Place in double boiler on very low heat and melt - add a teaspoon of Crisco to keep it from getting too thick.

Directions:

Cream butter and sugars until light. Beat in eggs and vanilla. Combine oats, flour, dry pudding mix, baking soda and salt. Gradually add to creamed mixture and mix well. Stir in M&M's or chocolate chips. Drop by rounded teaspoonfuls onto ungreased baking sheet. Bake at 350 degrees for 10-12 minutes. When cool, prepare melted chocolate and dip in half of the cookie. If desired, you may sprinkle any Christmas decoration on dipped chocolate while warm. Place on wax paper, on tray and allow to set in refrigerator. May freeze if desired.

Recipe provided by Susan Neaman.



SALTED TAHINI CHOCOLATE CHIP COOKIES

*The perfect alternative to peanut butter!
(From the New York Times.)*

Ingredients:

4 ounces unsalted butter at room temperature
1/2 cup tahini, well stirred
1 cup granulated sugar
1 large egg
1 egg yolk
1 tsp. vanilla extract
1 cup plus 2 Tbsp. all-purpose flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1 tsp. kosher salt
1 3/4 cups chocolate chips or chunks, bittersweet or semisweet
Flaky salt, like fleur de sel or Maldon



Directions:

1. In the bowl of an electric mixer fitted with the paddle attachment, cream butter, tahini and sugar at medium speed until light and fluffy, about 5 minutes. Add egg, egg yolk and vanilla and continue mixing at medium speed for another 5 minutes (very important even though 5 minutes seems like a very long time).
2. Sift flour, baking soda, baking powder and kosher salt into a large bowl and mix with a fork. Add flour mixture to butter mixture at low speed until just combined. Use a rubber spatula to fold in chocolate chips. Dough will be soft, not stiff. Refrigerate at least 12 hours; this ensures tender cookies.
3. When ready to bake, heat oven to 325 degrees and line a baking sheet with parchment 18 balls.
4. Place the cookies on the baking sheet at least 3 inches apart to allow them to spread. Bake 13 to 16 minutes until just golden brown around the edges but still pale in the middle to make thick, soft cookies. As cookies come out of the oven, sprinkle sparsely with salt. Let cool at least 20 minutes on a rack.

TIP: bake cookies on parchment paper and slide the parchment paper onto the cooling rack. They are very soft and will smooch if you try and move them before cooled.

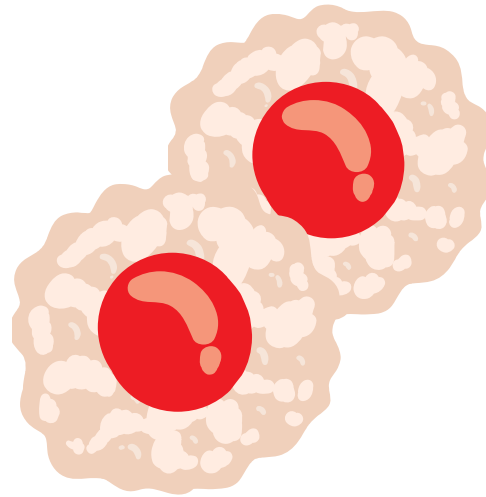
Recipe provided by Catherine A. Lemmer.

It is a great alternative to peanut butter and the cookies are very yummy!

ANGEL COOKIES

Ingredients:

1/2 cup brown sugar
1/2 cup white sugar
1 cup Crisco
2 cups flour
1 egg
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cream of tartar
1 tsp. coconut flavoring
Cherries, cut in small pieces

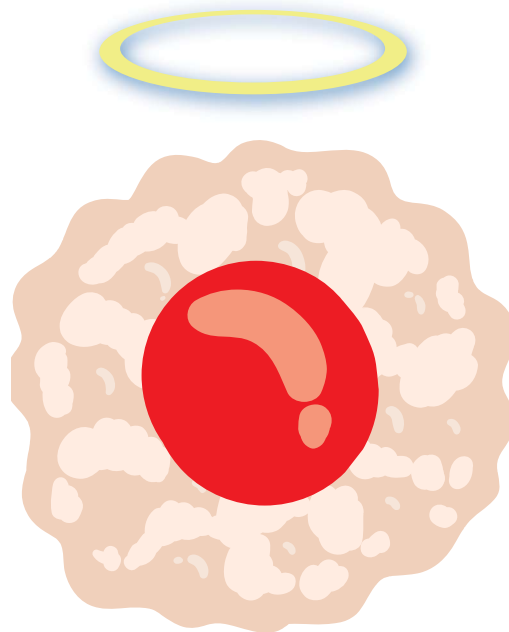


Directions:

Cream shortening and sugars; add beaten egg and other ingredients, except cherries. Shape in balls the size of large marble; dip halfway in water, then same half in sugar. Top with piece of cherry. Bake at 350 degrees for 10-12 minutes.

Recipe provided by Mary Kozitka.

This was my grandmother's recipe and has been our family's favorite for at least four generations.



CAROLER'S COOKIES

Ingredients:

1 cup butter
1 cup sugar
2 eggs
1/2 tsp. vanilla
3 1/2 cups flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Buttercream frosting:

1/2 cup butter
1/2 cup vegetable shortening
5 cup powdered sugar
1 1/2 tsp. vanilla
3 Tbsp. milk
1/2 tsp. salt

Directions:

Cream butter and sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients, mix well. Chill for 1 hour. Roll dough out on lightly floured surface to 1/8" thickness. Cut out with assorted cutters. Place on ungreased cookie sheets lined with parchment paper. Bake at 400 degrees for 6-8 minutes or until edges are slightly browned. (Don't overbake!) Cool, frost and decorate.

Frosting directions:

Cream butter and shortening until combined. Add vanilla and salt. Gradually add sugar one cup at a time, beating well after each addition. Once icing appears dry add milk and continue mixing until all sugar has been added and icing is smooth.

Recipe provided by Tara Eggers.

This sugar cookie recipe is our absolute favorite cookie recipe. The recipe came from my college roommate's mom who would bring us these iced cookies in different shapes for every holiday. They were such a treat, like a warm hug from home. My family loves any excuse to celebrate, so we make these for every holiday, too.



LYNN'S ORGANIC CRANBERRY OATMEAL COOKIES

Ingredients:

2 sticks butter softened
3/4 cup firmly packed dark brown sugar
2 eggs
1 tsp. vanilla bourbon extract (Trader Joe's)
3/4 cup whole wheat flour
3/4 cup hazelnut meal
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. orange peel
3 cups oats
1 cup cranberries
1 cup chopped walnuts

Directions:

Preheat oven to 350 degrees. In large bowl, cream butter and sugar with electric mixer, add eggs and extracts, beat well. Add combined flours, baking soda, cinnamon, and orange peel; mix well. Add oats, mix well. Add walnuts and cranberries, mix well. Drop in blobs on ungreased cookie sheet. Bake 12 minutes until golden brown, cool 1 minute on cookie sheets. **Note:** Dough stores well in fridge or freezer and bake when needed. Make blobs before freezing for easier baking.

Recipe provided by Lynn Todd Paolillo.

This is my own special Christmas Cookie Exchange recipe. When my kids came home from college for Christmas break, they would search all over the house for the hidden Tupperware container of Christmas cookie stash!



CHRISTMAS SUGAR COOKIES

(Makes 5 dozen)

Ingredients:

1 1/2 cups butter, softened
2 cups white sugar
4 eggs
1 tsp. vanilla extract
5 cups all-purpose flour
2 tsp. baking powder
1 tsp. salt
Edible sprinkles if desired



Directions:

Preheat oven to 400 degrees. In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover and chill dough for at least an hour or overnight. Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets. Add sprinkles as desired. Bake 6-8 minutes in preheated oven. Cool completely.

Recipe provided by Kristin Ashley.

I remember making these traditional cut-out cookies every year with my Mom, and decorating them with colored sprinkles. Our cookie cutters were shaped like a star, a tree, a bell, a dove, a reindeer and a stocking. I would always leave out a few cookies on Christmas Eve for Santa and his reindeer and from the clean plate that was left behind, I think they were pretty popular!

GRANDMA'S CHRISTMAS COOKIES

Ingredients:

3 cups sugar
2 cups lard
3 eggs
1 1/2 cups of sour milk
(to make milk sour add 1 Tbsp. of vinegar to milk)
2 tsp. baking soda
1 tsp. salt
1 tsp. baking powder
1/2 tsp. anise
9 cups of flour



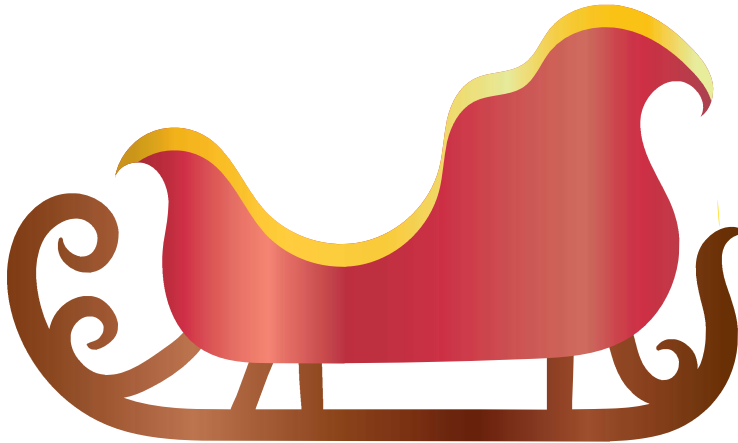
Frosting: 1 lb. powdered sugar, 1 stick of butter, 1 tsp. vanilla, 1/4 tsp. salt, and enough milk to make a paste (start with 2 Tbsp. and keep adding).

Directions:

Cream together sugar and lard in large mixing bowl. Add eggs to the mixture and cream again. Add sour milk to mixture, then the next 4 ingredients (starting with baking powder.) Mix in the flour. Dough should be a little sticky. Refrigerate covered overnight. Separate dough into batches. Working with one batch at a time, roll out the dough, and cut it with cookie cutters.

Recipe provided by Liz Poppenhouse.

My grandma would make at least a hundred of these every Christmas, then all of the grandkids would spend hours decorating them. We had contests to see who's was best. These are not the healthiest cookies, but they are the best! And they bring back such wonderful times from my childhood!



NOTES

