

# GINGER MOLASSES COOKIES

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|--|--|
| 1/3 cup granulated sugar, plus 1/2 cup for dipping   | 1 1/2 sticks unsalted butter, room temperature |
| 2 1/4 cups unbleached all-purpose flour              | 1/3 cup packed brown sugar                     |
| 1 teaspoon baking soda                               | 1 large egg yolk                               |
| 3 teaspoons ground cinnamon                          | 1 teaspoon vanilla extract                     |
| 1 teaspoon ground cardamon                           | 1/2 cup dark molasses (not blackstrap)         |
| 1 1/2 teaspoons ground cloves                        |  |
| 1 teaspoon nutmeg                                    |  |
| 1 teaspoon ground allspice                           |  |
| 1/4 teaspoon finely ground black pepper (if desired) |  |
| 1/4 teaspoon salt (if using unsalted butter)         |  |



Christmas 2020

From Lynn Kerbeshian and Sarah Sorenson

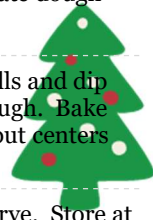
Turn over to 375 degrees. Place oven rack in middle of oven. Put 1/2 cup sugar for dipping on a plate.

Whisk flour, baking soda, spices and salt in a bowl until well combined. Set aside.

Using an electric mixer, beat butter and two sugars until light and fluffy. Add yolk and vanilla and beat until well mixed. Add molasses, beat until mixed, scraping down bowl with a rubber spatula. Slowly add dry ingredients until well incorporated, dough will be soft. Refrigerate dough several hours or overnight.

Heap tablespoons of dough in a spoon, and roll dough with palms into a ball. Flatten balls and dip both sides in sugar. Set on baking sheet about 2 inches apart. repeat with remaining dough. Bake for about 12 minutes until cookies are browned, still puffy, and edges have begun to set but centers are still soft. Do not over bake.

Cool cookies for 5 minutes and transfer to a wire rack. Cool to room temperature and serve. Store at room temperature in an airtight container. Makes about 30 cookies.



# CARMELITAS

1 cup plus 3 tablespoons all-purpose flour  
1 cup quick-cooking oats  
3/4 cup packed brown sugar  
12 tablespoons (1 1/2 sticks) butter, melted  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
6 ounces semisweet chocolate chips  
1/2 cup chopped nuts  
3/4 cup butterscotch topping

Christmas 2020

From Lynn Kerbeshian and Sarah Sorenson



Preheat the oven to 350 degrees.

Mix together 1 cup of the flour, the oats, sugar, butter, salt and baking soda.

Pat half of this mixture into a 9 x 12 inch baking pan. Bake for 10 minutes.

Remove from the oven. Sprinkle with the chocolate chips and nuts.

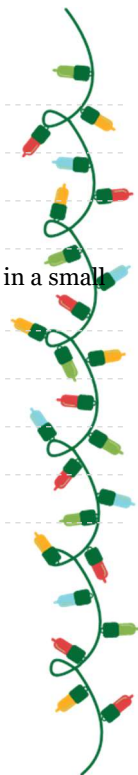
Mix the butterscotch topping with the remaining 3 tablespoons of flour and warm slightly in a small pan.

Drizzle over the nuts and chocolate chips.

Cover with the remaining oat/sugar mixture. Bake for 20 more minutes.

Cool and cut into bars.

Makes 48.



# Peanut Butter Blossoms



1/2 cup margarine

1/3 cup peanut butter

1/2 cup white sugar (plus extra for dipping)

1/2 cup brown sugar

1 egg

1 tsp vanilla

1 3/4 cup flour

1 tsp baking soda

1 tsp salt

Hershey kisses

Christmas 2020

From Jennifer Stoffel

Cream together the margarine, peanut butter, 1/2 cup white sugar, and brown sugar.

Add the egg and vanilla

Blend in flour, baking soda, and salt

Shape into 1" balls

Dip into white sugar

Bake on a greased baking sheet at 375 degrees for 8 minutes

Remove from oven

Place a Hershey Kiss on each cookie and press down firmly

Bake 2-5 minutes longer



# Buckeyes

1/2 cup softened butter

3 1/2 cup powdered sugar

2 cups peanut butter

3 cups Rice Krispies

12 oz package chocolate chips

Toothpicks



Christmas 2020

From Jennifer Stoffel

Mix together the butter, powdered sugar, peanut butter, and Rice Krispies

Form into 1-inch balls

Insert toothpick and freeze for 1 hour

Slowly melt the chocolate (add 1/3 stick of wax if desired)

Dip the frozen balls in the melted chocolate.



# Peanut Clusters

9 cubes of almond bark

2 packages of chocolate chips

1 pound of peanuts

Wax paper



Christmas 2020

From Jennifer Stoffel

Melt the chocolate in a double boiler

Mix the rest of the ingredients together

Drop by the spoonful onto a baking sheet covered in wax paper

Freeze for 15 minutes

Store in freezer



# Candy Cane Cookies

1 cup shortening (half butter or margarine)

1 cup sifted confectioners' sugar

1 egg

1 1/2 tsp almond extract

1 tsp vanilla

2 1/2 cups flour

1 tsp salt

1 tsp red food coloring

1/2 cup crushed peppermint candies

1/2 cup granulated sugar

Christmas 2020

From Grace Tauring



Preheat oven to 375 degrees

Mix shortening, confectioners' sugar, egg, and flavorings thoroughly.

Mix or sift flour and salt, then mix into shortening mixture.

Divide dough in half and blend the food coloring into one half.

Roll a 4-inch strip from each color.

For smooth and even strips, roll on a lightly floured board.

Place strips side-by-side. Press lightly together and twist like a rope.

For best results, complete each cookie one at a time – If all the dough from one color is shaped first, the dough may dry out and be difficult to twist.

Place on an ungreased baking sheet.

Curve the top down to make the shape of a candy cane

Bake for about 9 minutes or lightly browned.

While still warm, remove from baking sheet with a spatula

Sprinkle with a mixture of candy and sugar

Makes about 4 dozen cookies



# Haystacks

2 Tbsp butter

1 package Kraft Caramels

1 can sweetened Condensed Milk

Rice Krispies cereal

Large sized marshmallows

Strong round wooden toothpicks.



Christmas 2020

From Carol Forsberg

In a double boiler melt the caramels and the butter into the condensed milk.

Insert toothpicks into marshmallows

then dip marshmallows into the melted caramel mixture

then dip into medium sized mixing bowl of Rice Krispie cereal to completely coat

Leave haystack (marshmallow) on a sheet of wax paper to cool.



# Spritz

3 1/2 cups all-purpose flour

1 teaspoon baking powder

1 1/2 cups butter

1 cup sugar

1 egg

1/2 tsp. Vanilla

1 tsp. Almond extract



Christmas 2020

From Carol Forsberg

Stir together flour and baking powder.

Beat butter for 30 seconds

add sugar and beat until fluffy

Add egg, vanilla and almond extract, beat well

Gradually add dry ingredients to beaten mixture, beating till well combined. Do not chill!

You can add food coloring to dough to make varied colors of cookies

Force dough through cookie press onto an ungreased cookie sheet. If desired, sprinkle with colored sugars

Bake in a 400 degree oven for 7 to 8 minutes

Cool on a wire rack

Makes about 60





# Swedish Shortbread Cookies



1 cup butter (preferably unsalted)

½ cup plus 2 Tbsp granulated sugar

2 – 2 ⅓ cups flour

⅓ cup raspberry jam

1 cup powdered sugar

1 tsp almond extract

2 – 3 tsp water

Parchment paper

Christmas 2020

From Holly Anderson

Preheat oven to 350 degrees

In a large bowl, using an electric mixer on medium speed, cream butter and sugar.

Slowly add flour, adding enough so the dough is not sticky.

Divide dough into 6 balls and refrigerate for 30 minutes.

Place a dough ball between 2 sheets of parchment paper and roll into a ¼ inch thickness, forming a 3x10 inch rectangle.

Peel away top layer of parchment paper.

Make a crease down the middle of rectangle and fill with jam.

Repeat with remaining dough.

Bake 10 – 12 minutes, until edges are golden brown.

Remove from oven, cool, and cut across the short side of the rectangle, at an angle, to make 6 cookies from each rectangle.

Drizzle with powdered sugar mixed with water and almond extract.



# Orange Cookies

## For the Cookies:

2 cups flour  
1/2 tsp baking soda  
1/2 tsp salt  
1/2 tsp baking powder  
2/3 cup butter (room temperature)  
3/4 sugar  
1 egg  
2 TBSP freshly grated orange zest  
1/2 cup freshly squeezed orange juice

Christmas 2020

From Holly Anderson

## For the icing:

3 cups powdered sugar  
3 TBSP butter (room temperature)  
3 TBSP freshly squeezed orange juice  
1 TBSP freshly grated orange zest



In a medium bowl, whisk together flour, baking soda, salt, and baking powder and set aside.

In a large bowl, using an electric mixer on medium speed, beat butter and granulated sugar until creamy.

Add egg and beat thoroughly until combined.

Add orange zest and juice and beat for 30 seconds.

Slowly add flour mixture and mix until just combined.

Cover and refrigerate for 30 minutes.

Preheat oven to 350 degrees

Drop by rounded teaspoons 2 inches apart onto baking sheets lined with parchment paper and bake 8 – 10 minutes, until the edges are golden brown.

Remove from oven and let cool for 5 minutes, then transfer to wire racks and let cool completely.

**For the icing:** blend ingredients, adding more orange juice, if necessary.

Ice completely cooled cookies.



# Spritz



1 cup butter

1 cup sugar

1 egg

¼ tsp salt

2 tsp almond extract

2 2/3 cups sifted flour

Christmas 2020

From: Jennifer Stoffel

Preheat oven to 350 degrees.

Cream together the butter and sugar, gradually.

Add the egg, salt, and almond extract.

Gradually blend in the flour.

Place in cookie press.

Bake for 8-9 minutes.



# Melting Moments

1 cup flour

1/2 cup cornstarch

1/2 cup confectioners' sugar

3/4 cup butter

## **Frosting:**

2 TBSP butter

1 cup confectioners' sugar

1/2 tsp vanilla

1/4 tsp almond extract

Cream or milk



Christmas 2020

From: Melissa Weinhandl

Combine all dry ingredients.

Cream butter until fluffy.

Add to flour mixture and beat thoroughly.

Refrigerate for 1 hour.

Heat oven to 300 degrees.

Shape dough into 1-inch balls. Place about 1 1/2 inches apart on an ungreased cookie sheet.

Flatten with lightly floured fork.

Bake for 20 minutes until edges are lightly browned. Do not overbake.

Dust with additional powdered sugar or make frosting:

## **For the frosting:**

Melt butter in saucepan

Remove from heat; stir in sugar and flavorings.

Add cream or milk to make the frosting spreadable.

Tint with food coloring if desired.



# White Chocolate Oatmeal Craisin Cookies

1 cup (2 sticks) butter at room temp

1 1/3 cup light brown sugar

1/2 cup sugar

2 large eggs

2 tsp vanilla

1 cup shredded coconut

2 cups oats

2 cups flour

1 tsp baking powder

1 tsp baking soda

3/4 tsp salt

2 cups white chocolate chips

1 - 1 1/2 cups dried cranberries



Christmas 2020

From Lisa Lukis

Preheat oven to 350 degrees.

Cream together butter and sugars

Add eggs and vanilla and beat 1-2 minutes.

Add oats, flour, baking powder, baking soda, and salt. Do not overmix.

Then add white chocolate chips and cranberries

Form into balls. Bake for 10-12 minutes.





## Swedish Nuts

1 pound pecans or other nuts

1 egg white, slightly beaten

1/2 tsp salt

1/2 cup sugar

2 tsp cinnamon



Christmas 2020

From Lisa Lukis

Preheat oven to 350 degrees.

Stir together egg white, salt, sugar, and cinnamon.

Fold nuts into egg white mixture.

Spread on baking sheet lined with parchment paper.

Bake for 25 minutes.

Stir / toss and bake about 5 minutes more.



# Butter Pecan Turtle Squares



## **Crust**

2 cups flour

1 cup brown sugar

1/2 cup soft butter

1 cup pecan halves

## **Caramel layer**

2/3 cup butter

1/2 cup brown sugar

Christmas 2020

From: Pam Johnson

## **For the crust:**

Mix flour, sugar, and butter for 2 - 3 minutes.

Pat into a 9 x 13 pan , sprinkle with 1 cup pecan halves on the crust.

## **For the Caramel layer:**

In a heavy sauce pan cook over medium heat until the entire surface is boiling.

Continue boiling for 1/2 to 1 minute. Pour caramel layer over pecans.

Bake at 350 oven for 18 - 22 minutes until the caramel is bubbly.

Remove from oven.

Sprinkle 1 cup milk chocolate chips, and spread until marble

Cool , cut into bars



# Sugar spice cookies

(From Elaine Dahl)

3/4 cup shortening

1 cup sugar

1 egg

1/4 cup molasses

2 cups flour

2 tsp. soda

1/4 tsp. salt

1 tsp. cinnamon

3/4 tsp. cloves

3/4 tsp. ginger

Christmas 2020

From Pam Johnson and Elaine Dahl



Mix in order given

Roll in balls about the size of a walnut

dip top of the ball into sugar and place on a ungreased cookie sheet.

Cookies will flatten and crack on the top when done.

Bake at 375 for 8 to 10 minutes.





# Molasses Cookies



1 cup sugar

1 cup butter or shortening

1 egg

1 tsp salt

1 tsp cinnamon

1/2 tsp cloves

1/2 tsp nutmeg

1/2 cup molasses

2 tsp baking soda

3 - 3 1/2 cups flour (plus a bit more if needed for rolling)

Christmas 2020

From Lisa Lukis

Cream together butter and sugar. Add egg.

Mix in dry ingredients

Chill dough for at least an hour or two.

Preheat oven to 350 degrees.

Roll out dough and cut out cookies.

Depending on cookie size and thickness, bake 4-8 minutes.

When cool, frost with a mixture of powdered sugar, milk and butter.





# Cranberry Shortbread

2 1/2 cups all-purpose flour

1/2 cup sugar

1/4 tsp. salt

1 cup butter

1/2 cup finely snipped cranberries \*

\*Note-to finely snip dried cranberries, toss in a bowl with 1 Tbsp. of the flour. Place in a blender or food processor. Cover and blend for 30 seconds.



Christmas 2020

From Suzanne Oxley

In a bowl stir together flour, sugar and salt. Cut in butter till mixture resembles fine crumbs.

Form into a ball and knead until smooth.

Divide into 2 equal portions.

To make wedges form into rounds on ungreased cookie sheets, pat into 8 inch circle, press edges to make a scalloped edge.

With a knife, cut each circle into 16 pie shaped wedges. (Leave wedges in place)

Bake at 325 oven for 25-30 minutes until bottom starts to brown and center is set.

Cut into wedges again while still warm.

I've also shaped the dough into 1 inch thick rectangles, first cutting down the middle and then across into strips.

Again leave in place to bake. Then re-cut after baking while still warm.



# Story

Shortbread cookies are a traditional Scottish teatime treat. We indulged in 2 boxes when driving through Scotland in October a year ago.

-Suzanne Oxley



# Story

Christmas morning breakfast of scrambled eggs and bakery pastries was a tradition when I was a kid, watching my mom feed all of us at the house in her little kitchen with her big cast iron skillet making eggs. Then we all got ready to head to Wisconsin to my grandparents house where all the grandkids got to pick a new pair of mittens that our grandpa had knitted all year . I still have a couple of pairs that he made.

-Pam Johnson



# Spritz

1 2/3 cup flour  
1/2 tsp. salt (if you use salted butter eliminate the salt)  
1/2 cup butter ( at room temperature)  
1/2 cup sugar  
1 egg  
1/2 tsp. vanilla  
1/2 tsp. almond extract



Christmas 2020  
From Pam Johnson

Cream the butter, sugar

Blend in the egg, vanilla, and almond creaming together add the flour and salt gradually.

When done mixing you can divide the dough and add food coloring for green trees or red wreathes, you can also marble it by just mixing the food coloring a little bit at a time.

Pack dough firmly into a cookie press and squeeze out the air bubbles

pick your designs from the many circles that will come with a cookie press

Bake 350 for 8 -10 minutes ( no longer) .Enjoy.





# THUMBPRINT COOKIES

1/2 cup butter, softened

1/4 cup packed brown sugar

1 egg

1 cup all-purpose flour

1/4 cup finely chopped walnuts

2/3 cup any flavor fruit jam or frosting (see below)

1/4 teaspoon salt



Christmas 2020  
From Chris Bacon

Preheat oven to 300 degrees F. Grease cookie sheets.

Separate egg, reserving egg white. Cream butter or margarine, sugar, and egg yolk.

Add vanilla, flour and salt, mixing well.

Shape dough into balls. Roll in egg white, then walnuts. Place on cookie sheets about 2 inches apart.

Bake for 5 minutes

Remove cookies from oven. With thumb, dent each cookie. Put jelly or preserves in each thumbprint.

Bake for another 8 minutes.

## **Another option: Fill with frosting**

I like to dent the cookie before it goes in the oven, bake, and gently dent each cookie again. Cool.

Fill with red or green frosting. Make a powdered sugar frosting or use pre-made frosting in Christmas colors – easy and pretty.

If family does not eat nuts, skip that step. Bake plain cookies, cool, fill with frosting, put some sprinkles on top.



# Story

While growing up Christmas Eve was a litany of events, all of which had their own magic. We would celebrate in Crosby, ND with all of my mom's family at grandma and grandpa Svangstu's house. In the afternoon you would never know who might stop by the house for coffee and cookies. Next came the commotion of getting ready for Christmas Eve worship. We would arrive at church 20 min. early and sit two or three rows from the front on the right side. Mom had five siblings and we would take up two or three rows of pews. The highlight of worship was lighting of candles and singing of Silent Night. Back at grandma's all the cousins would stop for for Norwegian Christmas cookies before heading to their other grandparents for dinner. The meal at grandma's was lutefisk and meatballs with all sorts of extras. I'd always try the slippery fish but fill up on the meatball and lefsa. Once we were old enough, us kids were in charge of washing dishes and not until we were finished did we open presents. While we opened gift grandma would always tell how, when she was a child they would get one gift, an orange. I thought it was a sad story but grandma's eyes sparkled when she told it.

-Pastor Kjell



# Story

One of my favorite Christmas memories was cookie baking at my Grandma's house. My mom's cousin Verna would come from North Dakota and we would bake for two days straight. Verna always had a camera and took a ton of pictures. I was always in awe of her. She would sit me down and teach me Norwegian, and tell stories, and we would all laugh the entire weekend. Verna passed away October 2020.

-Melissa Weinhandl



# SWEDISH PASTRY

## CRUST

1 c flour

½ c butter

1 TBSP water

## Filling

1 c water

½ c butter

1 c flour

3 eggs

½ t almond extract

## Glaze

1 T butter, softened

1 c powdered sugar

½ t almond extract

Milk or cream



Christmas 2020

From Chris Bacon

Preheat oven to 350 degrees. Line a baking sheet with parchment paper.

In a food processor, pulse flour and butter until it resembles coarse sand. Add water and pulse until dough just comes together.

Press onto baking sheet in 2 long strips, approximately 3 inches wide x 11 inches long.

In a saucepan, heat water and butter to boiling. As you take from the stove, immediately, add flour and stir until smooth.

Stir in eggs 1 at a time, beating well after each addition. Stir in almond extract.

Spread filling evenly over both crusts.

Bake 55-60 minutes, checking after 50, until lightly golden and little cracks form.

Cool completely

Whisk together glaze ingredients in a small bowl, adding just enough milk or cream to get a glaze that won't run off when poured over the pastry. Start one tablespoon at a time.



# Krum Kake

8 eggs

2 cups sugar

1 cup butter, melted and cooled

2 1/2 Tbs. cornstarch

1 3/4 cup flour

vanilla

cardamom

Christmas 2020  
From Lana Ferris



Blend together all ingredients

Cook in a krum kake iron until golden brown

Makes about 6 dozen





# Rolo Pretzels

Pretzels

Rolos

Pecan halves (optional)



Christmas 2020

From Jan Yarger

Heat oven to 250 degrees.

Line a cookie sheet with parchment paper

Place one pretzel per treat you would like to make.

Place one Rolo on top of each pretzel.

Bake for 3-5 minutes or until each Rolo begins to soften.

Remove from the oven and place either a pecan half or another pretzel on top.

Cool completely.



# Swedish ginger cookies

1 cup softened butter

1 1/2 cups sugar

1 egg

1 1/2 tablespoon grate orange peel

2 tablespoons dark corn syrup

1 tablespoon water

3 1/4 cups all purpose flour

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon ginger

1 teaspoon cloves

## Icing for decoration (Optional)

1 egg white

3 to 4 cups powdered sugar

1 teaspoon almond extract



Christmas 2020

From: Janelle Leppa

In a large bowl, cream the butter and sugar together

Add the egg and beat until light and lemon colored. Stir in the orange peel, syrup, and water.

Combine the water with the soda, cinnamon, ginger, and cloves.

Stir in the creamed mixture until a dough forms. Gather into a ball and chill several hours or overnight.

Cover baking sheets with parchment paper or lightly grease them. Preheat oven to 325 degrees F.

Turn dough out onto a lightly floured board and roll out to about 1/8th inch thickness.

Cut into shapes using cookie cutters. Place on prepared baking sheets and bake for 8-10 minutes until cookies are set but not overly browned. Cool.

Mix the egg white with the powdered sugar and almond extract to make a thin icing.

Turn into a pastry bag with a writing tip and press icing into cookies to decorate.

