ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Easy Browned-Butter Cookies

Name of Cookies

FROM THE KITCHEN OF

Suzanne Coviello '99

INGREDIENTS

1 c. butter
¾ c. granulated sugar
1 large egg
2 tsp. vanilla extract
2 c. all-purpose flour
Colored sugar

DIRECTIONS

1) Melt butter over medium-high heat in heavy 2-quart saucepan. Continue cooking, watching closely, 3-5 minutes or until butter foams and just turns a delicate golden color. Immediately remove from heat; refrigerate 30 minutes.
2)Heat oven to 350°F.
3) Combine browned butter, sugar, egg and vanilla in bowl. Beat at medium speed until well mixed. Continue beating, gradually adding flour, until well mixed.
4) Shape dough into 1-inch balls. Roll balls in colored sugar. Place 2 inches apart onto ungreased cookie sheets.
5) Flatten with tines of fork to form a crisscross pattern or use the bottom of a cup or mug dipped into colored sugar.
6) Bake 12-15 minutes or until lightly golden brown (reduce time to about 10 minutes if a chewier consistency is desired). Let stand 1 minute on cookie sheets, then remove to cooling rack and allow to cool completely.

Variations:
Use as base for thumbprint cookies filled with your favorite jam. Don't roll dough balls in colored sugar before flattening and glaze with brown butter icing after baked and cooled: Melt 6 tbl. butter over medium heat until it just starts to turn golden, stirring constantly. Cool 5 minutes then add 2 tsp. lt. corn syrup, ¼ tsp. vanilla extract, 1 ½ c. powdered sugar. Beat together with wire whisk, adding 1-2 tbl. hot water until glaze reaches desired consistency, drizzle over or dip cookies and allow to harden.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Pecan Pie Squares

Name of Cookies

FROM THE KITCHEN OF

Cristina Moravec-Kossegi '95

INGREDIENTS

Crust:
2 cups flour
3/4 cup butter at room temperature
1/2 cup white sugar

Filling:
1/2 cup brown sugar
1 cup light corn syrup
1/2 cup butter
4 beaten eggs
2 1/2 cups chopped pecans
1 tbs vanilla

DIRECTIONS

1) **Crust:** Combine ingredients and press into a 9x13 pan. Bake at 350 degrees for 17-20 minutes.
2) **Filling:** Combine first 3 ingredients into a saucepan and cook until it boils.
3) Stir 1/4 of the mix into the beaten eggs.
4) Next combine all of the mix with the sugar.
5) Stir in the pecans and vanilla.
6) Bake for 35 minutes at 350 degrees.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Peppermint Patty Cookies

Name of Cookies

FROM THE KITCHEN OF

Jean Williams '87

INGREDIENTS

2/3 cup butter or margarine, softened
1 cup sugar
1 egg
1 tbs milk
1/2 tsp vanilla
1 1/2 cup flour
1/3 cup cocoa
1/2 tsp baking soda
1/4 tsp salt
24 small peppermint patties

DIRECTIONS

1)Beat butter and sugar in large mixing bowl; add egg, milk and vanilla, blending thoroughly. Stir together flour, cocoa, baking soda and sale. Ad to butter mixture, blending well. Refrigerate dough about 1 hour or until firm enough to handle.
2)Heat oven to 350. Lightly grease cookie sheet remove wrappers from peppermint patties.
3) Roll dough into 1 1/4 inch balls. For each cookie flatten ball slightly and press peppermint patty into the dough. Mold dough around the pattie so that it is completely covered. Sprinkle with sugar.
4) Bake 12 to 14 minutes or until cookie is set. Sprinkle with additional sugar and cool. Make approximately 2 dozen cookies.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Grandma's Filled Cookies with cream cheese dough

Name of Cookies

FROM THE KITCHEN OF

Stan Smero '93, G'19

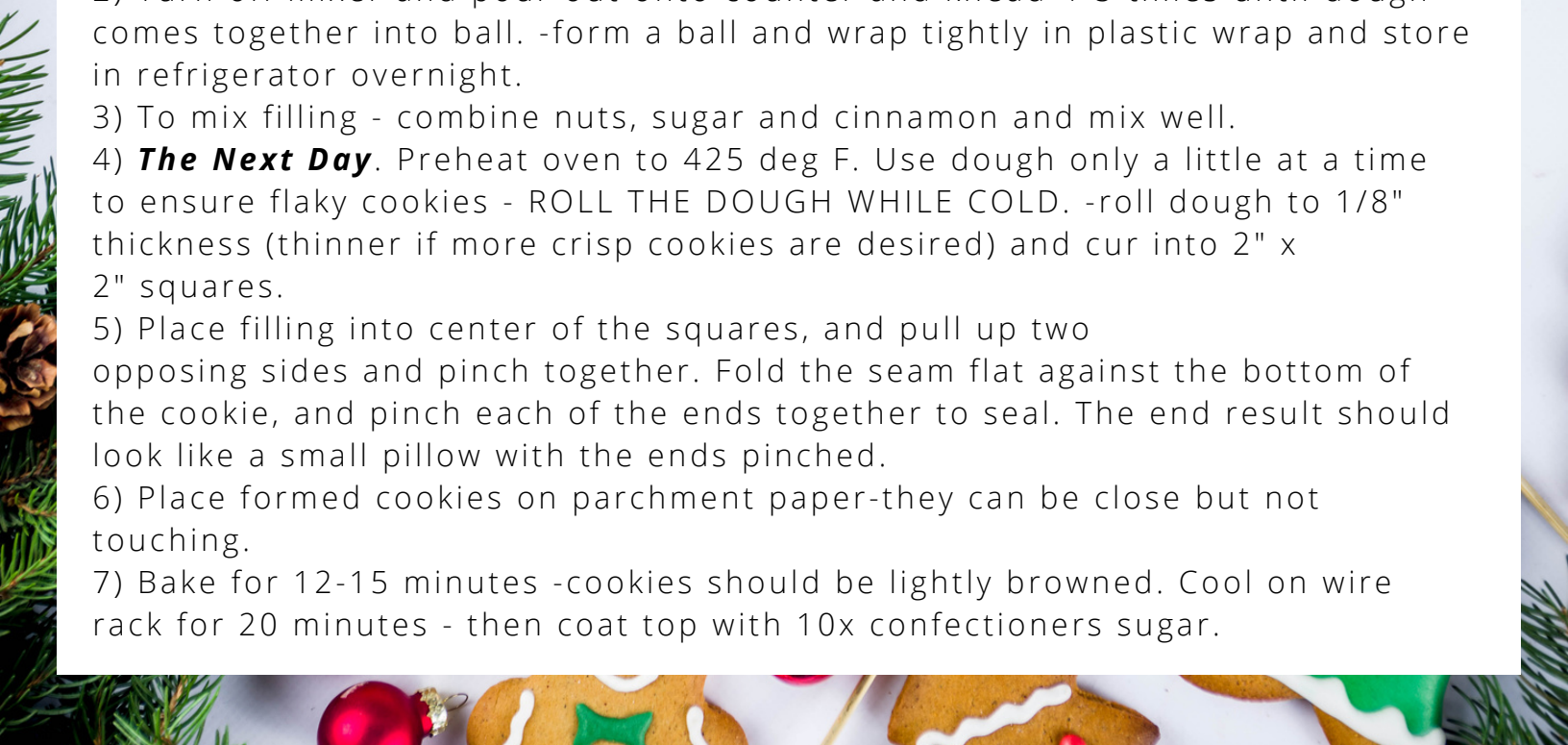
INGREDIENTS

1/2 lb unsalted butter
1/2 lb Philadelphia cream cheese (regular)
1 tsp pure vanilla extract
1/8 tsp salt
2 cups all-purpose flour

Filling:
2 cups ground walnuts
(must be ground not chopped)
2/3 cup granulated sugar
2+ tsp cinnamon
(depending on your taste)

DIRECTIONS

1) *All Ingredients at Room Temperature.* -add softened cream cheese and butter to mixing bowl -add salt; cream butter and cream cheese with salt on medium speed of electric mixer for 3-4 minutes -add vanilla and mix well to combine. -add flour in 2 batches and mix slowly until dough starts to come together.
2) Turn off mixer and pour out onto counter and knead 4-5 times until dough comes together into ball. -form a ball and wrap tightly in plastic wrap and store in refrigerator overnight.
3) To mix filling - combine nuts, sugar and cinnamon and mix well.
4) ***The Next Day***. Preheat oven to 425 deg F. Use dough only a little at a time to ensure flaky cookies - ROLL THE DOUGH WHILE COLD. -roll dough to 1/8" thickness (thinner if more crisp cookies are desired) and cur into 2" x 2" squares.
5) Place filling into center of the squares, and pull up two opposing sides and pinch together. Fold the seam flat against the bottom of the cookie, and pinch each of the ends together to seal. The end result should look like a small pillow with the ends pinched.
6) Place formed cookies on parchment paper-they can be close but not touching.
7) Bake for 12-15 minutes -cookies should be lightly browned. Cool on wire rack for 20 minutes - then coat top with 10x confectioners sugar.



ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Irish Soda Bread Cookies

Name of Cookies

FROM THE KITCHEN OF

Mary Brennan P'22

INGREDIENTS

2 cups all-purpose flour
¼ cup buttermilk
¾ cup white sugar
1 egg
½ teaspoon baking soda
¼ teaspoon salt
1/2 cup butter
1/2 cup raisins
1teaspoon caraway seeds

DIRECTIONS

1) Preheat oven to 350 degrees Combine dry ingredients in a bowl.
2) Cut in butter until mixture resembles coarse meal.
3) Stir in raisins. Mix in beaten egg.
4) Pour in milk and mix with a fork to make a soft dough.
5) Shape each cookie into a small ball and place on a ungreased cookie sheet about 1" apart.
6) Bake for 12 to 14 minutes or until bottom is lightly browned. Cool on rack.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Vegan Chocolate Chip Cookies

Name of Cookies

FROM THE KITCHEN OF

Lynn Mayer P'22

INGREDIENTS

1/2 cup Earth Balance
(or other Vegan Butter)
1/4 cup sugar
1/2 cup packed brown sugar
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla
1 tablespoon water
2 tablespoon vegetable oil
1/2-1 cup chocolate chips (3 ingredient variety-cocoa, sugar, coco butter)

DIRECTIONS

1) Preheat oven to 350 degrees
2) Mix together softened butter with both sugars
3) Add in water, oil and vanilla and mix.
4) Add in flour, salt and baking soda and mix.
5) Fold in chocolate chips
6) Drop by spoonfuls onto baking sheet (no need to butter the pan) leaving space between. I drop 1 inch balls and flatten a little.
7) Bake for 10-12 minutes.

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ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Chocolate Button Cupcakes

Name of Cookies

FROM THE KITCHEN OF

Megan Callahan Herr '10

INGREDIENTS

Chocolate Cupcakes:
1&1/2 cups flour
1 cup sugar
1/4 cup Hershey's cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup water
1 tablespoon vinegar
1/3 cup oil
1 teaspoon vanilla

Cream Cheese topping:
12 ounce block of cream cheese
1 egg
1/8 teaspoon salt
1 cup chocolate chips

DIRECTIONS

1) Mix 1 1/2 cups of flour, 1 cup of sugar, 1/4 cup Hershey's cocoa, 1 tsp baking soda, and 1/2 tsp of salt. Blend in with mixer, 1 cup water, 1 tbsp vinegar, 1/3 cup oil, and 1tsp vanilla.
2) In another bowl, mix together 12 oz of cream cheese, 1 egg, 1/3 cup sugar, and 1/8 tsp salt. Add 1 cup of chocolate chips.
3) Use miniature cupcake pans. Fill with 1/2 way with chocolate mix and top with cream cheese mix.
4) Bake at 350 degrees for 25 minutes. Makes 3-4 dozen.

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ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Pistachio Logs

Name of Cookies

FROM THE KITCHEN OF

Michelle Lindsey-Karedes '89, G'17

INGREDIENTS

1/2 cup sugar
1/4 cup margarine
1 teaspoon almond extract
1package instant pistachio pudding mix dry
1 egg yolk
1 2/3 cups flour
chocolate chips and finely chopped almonds or walnuts

DIRECTIONS

1) Mix 1/2 cup sugar and 1/4 cup margarine; add 1 teaspoon almond extract, package of instant pistachio pudding and 1 egg yolk.
2) Once incorporated, add 1 2/3 cups of flour to mixture.
3) Form into logs the size of an index finger and bake at 350 degrees for 10 minutes or until light brown on the bottom.
4) Melt chocolate chips in the microwave.
5) Dip each end of the log in chocolate and nuts. Let cool.
Makes approximately 5 dozen.

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ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Gingerbread Biscotti

Name of Cookies

FROM THE KITCHEN OF

Christie Brala '15

INGREDIENTS

2 & 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoon ground cinnamon
1 1/2 teaspoon ground ginger
3/4 teaspoon ground allspice
1/2 teaspoon ground cloves
1/4 teaspoon black pepper
6 tablespoons unsalted butter-softened
1 cup brown sugar
2 large eggs
2 teaspoons vanilla extract
2 tablespoons unsulfured molasses
1-2 tablespoons confectioners' sugar

DIRECTIONS

1) Preheat oven to 350-degrees F. Prepare large baking sheet by lining with parchment, baking mat, or with butter and flour.
2) In a bowl whisk together flour, baking soda, salt, cinnamon, ginger, allspice, cloves and pepper. Set aside.
3) In a separate bowl, use an electric mixer to beat together the butter and brown sugar about 2 minutes on medium-high until combined. Add eggs and beat until combined well. Stir in vanilla extract and unsulfured molasses; combine well. Stir in flour mixture to form a stiff dough.
4) Divide dough in half. Flour hands and form dough into two slightly flattened logs on prepared baking sheets, each approximately 12-inches long and 2-inches wide. Sprinkle with confectioners' sugar.
5) Bake 30 minutes, or until slightly firm to the touch. Cool on baking sheet 5-10 minutes.
6) Transfer to cutting board and cut into ¾-inch slices.
7) Arrange biscotti, cut sides down, on baking sheet and bake for about 10 minutes, or until crisp. Cool on a rack.

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ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Short Bread Bites

Name of Cookies

FROM THE KITCHEN OF

Holly McNabola P'24

INGREDIENTS

1 & 1/4 cups all-purpose flour
3 tablespoons powdered sugar
1/4 teaspoon salt
1/2 cup butter-soft
1/2 teaspoon vanilla
Sprinkles

DIRECTIONS

1) Preheat oven to 325 degrees.
2) Blend all ingredients in a food processor.
3) Transfer dough to a large bowl and knead until it comes together with sprinkles.
4) Roll dough out until it is 1/2 inch thick.
5) Put dough in freezer for 15 minutes.
6) Cut into desired shapes and bake for 18-20 minutes.

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ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Christmas Cutouts

Name of Cookies

FROM THE KITCHEN OF

Paulette Habeeb-Farry P'21

INGREDIENTS

1 cup butter
1 & 1/2 cups powdered sugar
1 egg
1 teaspoon vanilla
2 & 1/2 cups flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/4 teaspoon salt

DIRECTIONS

1) Preheat oven to 375 degrees.
2) Cream butter. Slowly add powdered sugar ad then egg.
3) Sift together dry ingredients.
4) Beat dry ingredients into butter mixture. Mix well.
5) Wrap mixture in wax paper and put in freezer until solid.
6) Take out of freezer when ready and let sit until it is pliable, roll out, and use your favorite cookie cutouts.
7) Decorate the cutouts and bake for 7 minutes.
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ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Carb-free orange chocolate chip "oatmeal" cookies

Name of Cookies

FROM THE KITCHEN OF

Elizabeth Held G'11

INGREDIENTS

2/3 cup melted butter
2 eggs
2 cups Equal (or 48 packages)
1 teaspoon vanilla
2 teaspoons orange extract
1& 1/2 cups unsweetened coconut
1& 1/2 cups almond flour
1/2 cup coconut flour
1 teaspoon salt
1 teaspoon xanthan gum
7 ounce package of Lillies chocolate chips

DIRECTIONS

1) Preheat oven to 350 degrees.
2) Mix melted butter, eggs and equal.
3) Add vanilla and orange extract.
4) Add in unsweetened coconut, almond flour, coconut flour, salt and xanthan gum and mix well.
5) Add in chocolate chips.
6) Spoon equal size cookies on parchment paper. Bake 15-20 minutes and cool until stiffened.
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ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

The Best Snickerdoodle Cookies

Name of Cookies

FROM THE KITCHEN OF

Michael Sullivan '01

INGREDIENTS

1 cup unsalted butter-softened
1 & 1/2 cups sugar
2 large eggs
2 teaspoons vanilla
2 &3/4 cups flour
1& 1/2 teaspoons cream of tartar
1/2 teaspoon baking soda
1 teaspoon salt
cinnamon sugar mixture (1/4 cup sugar + 1 & 1/2 teaspoons cinnamon)

DIRECTIONS

1) Preheat oven to 350 degrees.
2) In a large mixing bowl, cream together butter and sugar for 4-5 minutes until light and fluffy.
3) Scrape the sides of the bowl and add eggs and vanilla. Cream for 1-2 minutes longer.
4) Stir in flour, cream of tartar, baking soda and salt just until combined. If time allows wrap the dough and refrigerate for 20-30 minutes.
5) In a small bowl mix together cinnamon and sugar.
6) Roll dough into small, smooth balls. Drop into the cinnamon-sugar mixture and coat well.
7) Using a spoon, coat for a second time until completely covered.
8) Place on a parchment lined baking sheet; press down in the middle of the ball before placing in the oven for a flatter Snickerdoodle.
9) Bake for 9-11 minutes. Let cool on baking sheet for a few minutes before removing.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Peanut Butter Cookies with Hershey Kisses

Name of Cookies

FROM THE KITCHEN OF

Lisa Borrelli-Dorn '81

INGREDIENTS

1/2 cup butter
1/2 cup peanut butter (creamy)
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1& 1/4 cup flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon of salt
48 Hershey's Kisses (or Reese's Peanut Butter Cups)

DIRECTIONS

1) Preheat oven to 375 degrees.
2) Mix together first 5 ingredients until well blended. Add flour, baking soda, baking powder and salt and mix until you form a sticky dough.
3) Roll into balls and place on a greased cookie sheet.
4) Bake 8-10 minutes or until golden brown. Placed unwrapped Hershey's kiss in the center of the cookies while they are hot.

Makes about 48 cookies.

You can make this same recipe with Reese's Peanut Butter Cups. Just use a well-greased mini-muffin pan and top with Reese's Peanut Butter Cups.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Chocolate Covered Cherry Surprises

Name of Cookies

FROM THE KITCHEN OF

Lisa Borrelli-Dorn '81

INGREDIENTS

40 Maraschino cherries (well drained)
1/4 cup butter-softened (no substitutions)
1/4 cup powdered sugar
1/2 teaspoon vanilla
1 cup flour
Coating: white, milk and/or dark chocolate-can use melts
Decorations: mini-chips, holiday (red, green, silver, gold) dusting sugars, very finely chopped nuts, etc.

DIRECTIONS

1) Preheat oven to 350 degrees.
2) In a small bowl, cream butter, powdered sugar and vanilla. Lightly spoon flour in a measuring cup and top off, add to the bowl and mix on low until combined.
3) Thinly wrap 3/4 teaspoon of the dough around each cherry to completely cover.
4) Place on ungreased cookie sheets and bake 8-10 minutes or until lightly browned on the edges.
5) Let cool.
6) In a small microwavable bowl, melt the chocolate and then spoon or dip each cookie into chocolate until completely covered.
7) Decorate, if desired, before chocolate hardens.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Pumpkin Cookies

Name of Cookies

FROM THE KITCHEN OF

Joan Ramaize Brodine P'22

INGREDIENTS

1/2 cup butter
1 cup sugar
1 cup pureed pumpkin (can version is great)
1 egg
1 teaspoon vanilla
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon salt
1 cup raisins
1 cup nuts (optional)

DIRECTIONS

1) Preheat oven to 350 degrees.
2) Cream butter and sugar; add pumpkin, egg and vanilla. Blend well.
3) Add dry ingredients plus raisins and nuts.
4) Use spoon to place dough on ungreased cookie sheet. (should make 2 dozen)
5) Bake at 350 degrees for 8-10 minutes.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Snow Cookies

Name of Cookies

FROM THE KITCHEN OF

Terese Wolek G'14

INGREDIENTS

Ritz crackers
creamy peanut butter
white chocolate
food coloring

DIRECTIONS

1Melt white chocolate in a double boiler.
2) While chocolate is melting, make a sandwich using 2 Ritz crackers with peanut butter in the middle.
3) Submerge the Ritz cracker sandwich in the white chocolate until fully coated.
4) Remove from white chocolate and drain off the excess.
5) Place on wax paper until hardened.
6) After you have completed coating all of the RItz sandwiches, you can take a portion of the remaining white chocolate and separate into two bowls. Then add green food coloring to one bowl of white chocolate and red food coloring to the other.
7) Drizzle the red and green chocolate over the Ritz sandwiches.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Dawn's Pumpkin White Chocolate Chip Cookies

Name of Cookies

FROM THE KITCHEN OF

Paul Boylan

INGREDIENTS

14.5 ounce can pumpkin
2 lightly beaten eggs
2 cups sugar
1 cup vegetable oil
2 teaspoons whole milk
2 teaspoons vanilla extract
1 teaspoon salt
2 teaspoons baking soda
2 teaspoons cinnamon
12 ounces white chocolate chips or chunks
4 cups all-purpose flour
4 teaspoons baking powder

DIRECTIONS

1) Preheat oven to 375 degrees.
2) In a large bowl,combine pumpkin, eggs, sugar, vegetable oil, salt, vanilla, baking soda, whole milk and chocolate chips.
3) In a separate bowl combine flour and baking powder.
4) Gradually mix flour mixture into the pumpkin mixture. Stir well until combined.
5) On an ungreased cookie sheet make small dollops of the mixture. Cookies will bake to the size of the dollops.
6) Bake at 375 degrees for 15 minutes.
7) Cool on wire racks.

Considerations: You may reduce flour to 3 cups to make the cookie consistency more like pumpkin pie.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Chocolate Noels

Name of Cookies

FROM THE KITCHEN OF

Elizabeth Huff '16

INGREDIENTS

1 cup unsalted butter
2 -7 ounce Hershey milk chocolate bars with almonds
2 & 1/2 cups quick cooking oats
1& 1/2 cups confectioner's sugar

DIRECTIONS

1) In a double boiler, melt chocolate and butter over simmering water. Blend with a whisk and then add outs and combine well.
2) Form mixture into marble size balls. This mixture will be crumbly and wet and you won't think it will hold together, but it will. Place on a wax paper lined pan and chill.
3) When the cookies are firm, roll in confectioner's sugar.
4) Store in refrigerator but let them come to room temperature for minutes before serving.
Makes about 4.5 dozen.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Almond Joy Cookies

Name of Cookies

FROM THE KITCHEN OF

Elizabeth Huff '16

INGREDIENTS

1 can (14 ounce) sweetened condensed milk
2 ounces unsweetened chocolate
1/4 teaspoon salt
1 teaspoon vanilla extract
3 cups shredded coconut
45 whole salted almonds

DIRECTIONS

1) Preheat oven to 350 degrees.
2) In a double boiler, combine condensed milk, chocolate and salt. Cook over rapidly boiling water, stirring, often for 5-7 minutes, or until mixture thickens.
3) Remove from heat; stir in vanilla and coconut.
4) Form cookies by dropping 1" spoonfuls on greased backing sheet, 1 inch apart. Top each with a whole almond.
5) Bake in the middle shelf of oven for 10-12 minutes; watch the cookies carefully at 8-9 minutes, as the bottoms can get too brown.
6) When done, immediately remove cookies from pan with a metal spatula and cool on a wax paper covered rack.

Note: These freeze very well.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Tea Tassies

Name of Cookies

FROM THE KITCHEN OF

Linda Nicholas P'22

INGREDIENTS

Crust

1 stick of butter-softened
1 small cream cheese (4 ounces) softened
1 cup flour

*mini muffin pans needed for this recipe

Filling

2 tablespoons melted salted butter
3/4 cup dark brown sugar
1 large egg beaten
1/2 cup chopped walnut-s-almost sand like
Confectioner's sugar

DIRECTIONS

1) Preheat oven to 375 degrees.
2) Mix all crust ingredients together in mixer and form big ball.
3) Take little balls of dough and place in muffin pans and spread up sides.
4) Mix all filling ingredients together and fill dough cups up about 3/4 of the way.
5) Place in the oven and bake for 15 minutes. Just until it looks like the dough cups are browning.
6) Cool on racks and sprinkle with confectioner's sugar.
Makes about 2 dozen cookies.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Cream Cheese Cups

Name of Cookies

FROM THE KITCHEN OF

"

Lauren Krasucki '15,G'18

INGREDIENTS

2 8 ounce blocks of cream cheese-softened
1/2 cup sugar
1 teaspoon vanilla
Vanilla wafers (Nilla)

*use mini foil cups

DIRECTIONS

1) Preheat oven to 375 degrees.
2) Place 1 vanilla wafer on the bottom of each foil cup.
3) Mix cream cheese, eggs, sugar and vanilla and pour on top of wafer.
4) Bake for 15 minutes.
5) When cooled, top with your favorite pie filling.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Raspberry Squares

Name of Cookies

FROM THE KITCHEN OF

Candice Clifford '12, G'14

INGREDIENTS

1 cup of salted butter (dairy or non-dairy)
1 cup sugar
1 egg
2 & 1/4 cups flour (gluten free or regular)
1 12 ounce jar raspberry preserves
confectioner's sugar

DIRECTIONS

1) Preheat oven to 350 degrees.
2) Mix butter, sugar, flour and egg together using an electric mixer. Reserve 3/4 cup of the batter and set aside.
3) Using floured fingers, take remaining batter and line pan, coming up the sides just a little bit.
4) Empty contents of the preserve jar on top of the batter and spread evenly.
5) Using batter that was set aside, drop randomly (teaspoon size) over preserves.
6) Bake 35-45 minutes until golden brown. Sprinkle with powdered sugar when cooled.

*The recipe can be doubled and made in a jelly roll pan.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Noni's Holiday Raisin Soft-Rock Cookies

Name of Cookies

FROM THE KITCHEN OF

Marie Robson P'90, '94

INGREDIENTS

2 cups raisins
1 cup water
1 egg
4 cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup shortening-softened
1 & 3/4 cups sugar
2 eggs slightly beaten
1 teaspoon vanilla
1/2 cup chopped walnuts (optional)

DIRECTIONS

1) Bring raisins and water to boil; boil until raisins are plump-about 3-5 minutes. Cool.
2) Sift flour, baking soda, baking powder, spices and salt together.
3) Cream shortening and sugar together. Add eggs and vanilla and mix well. Stir in the raisins and remaining liquid.
4) Gradually add the flour mixture to the wet mixture. Blend thoroughly after each addition.Stir in nuts. (optional)
5) Try by the tablespoon, 1 inch, on a cookie sheet lined with parchment paper.
6) Bake in a moderate oven, 12-16 minutes, until bottoms are lightly browned.
Makes about 3 & 1/2 dozen cookies.

** Raisins can be boiled in 1 cup water or 1/2 cup water and 1/2 cup blended whiskey.

**Softened shortening makes blending easier; Dough can be made the day before and refrigerated.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Dark Chocolate Espresso Cookies

Name of Cookies

FROM THE KITCHEN OF

Suann Sims P'22

INGREDIENTS

2 cups all-purpose flour
1/4 cup Dutch processed cocoa powder sifted
1/4 cup black cocoa powder sifted (if you can't find-you can substitute all Dutch processed cocoa powder)
2 tablespoons instant espresso powder (not granules)
1 teaspoon baking soda
1teaspoon sea salt
1 cup unsalted butter-room temperature
1/2 granulated sugar
1 cup light brown sugar
2 large eggs-room temperature
1 teaspoon vanilla
2 cups dark chocolate chips

DIRECTIONS

1) Preheat oven to 350 degrees and line baking sheets with silicon mats or parchment paper.
2) In a large bowl, mix together, flour, cocoas, espresso powder, baking soda and salt. Set aside.
3) In a stand mixer with paddle attachment, cream butter and sugars on medium high until pale and fluffy. Add eggs one at a time, fully incorporating after each addition. Add vanilla. Reduce speed to slow and add flour mixture. Add in chocolate chips. Chill for at least 1 hour in the refrigerator.
4) Using a medium cookie scoop, portion dough into balls and place on cookie sheets 2" apart. Press down on each ball to flatten slightly.
5) Bake for 15 minutes until edges are firm and center is still soft.
6) Cool on pans for 10 minutes; then transfer to wire rack to cool completely.
7) Store in air-tight container for up to 1 week.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Santa's Whiskers

Name of Cookies

FROM THE KITCHEN OF

Colleen O'Connor '13

INGREDIENTS

1 cup butter or margarine
1 cup sugar
2 tablespoons milk
1 teaspoon vanilla
2 & 1/2 cups all-purpose flour
1 cup finely chopped red
or green candied cherries
1/2 cup finely chopped pecans
1 cup flaked coconut

DIRECTIONS

1) In a large mixer, beat butter until softened. Add sugar and beat until fluffy. Add milk and vanilla and beat well. Add flour and beat until well mixed. Stir in cherries and pecans.
2) Shape into three 7 inch rolls. Roll in coconut to coat.
3) Wrap and chill overnight.
4) Cut logs into 1/4 inch slices. Place on ungreased cookie sheet.
5) Bake at 375 degrees for 12 minutes or until done. Remove and cool.
Makes about 80 cookies.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Star and Drop Sugar Cookies

Name of Cookies

FROM THE KITCHEN OF

Allison Samuels '08

INGREDIENTS

2 eggs
2/3 cups vegetable oil
2 teaspoons vanilla
1 grated lemon rind
3/4 cup sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

DIRECTIONS

1) Heat oven to 375 degrees.
2) Beat eggs with fork until well blended.
3) Stir in oil, vanilla and lemon rind.
4) Mix in sugar until thickened.
5) Sift together flour, baking powder and salt in separate bowl.
6) Add the dry ingredients to the egg mixture (the dough will be soft).
7) Drop by the teaspoon 2 inches apart on an ungreased cookie sheet.
8) Stamp each cookie flat with the bottom of a glass dipped in sugar. (Colored sugar sprinkles make more fun)
9) Bake for 8-10 minutes; rotating halfway through.
10) Remove immediately from the cookie sheet to cool.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Mini Cheesecakes

Name of Cookies

FROM THE KITCHEN OF

Wendy Manetti '89, '99, P'13

INGREDIENTS

1 & 1/3 cups graham cracker crumbs
1/3 cup sugar
1/4 cup Hershey's cocoa
1/3 cup butter-melted
2 cups (12 oz packages) Hershey's mini semi-sweet chocolate chips-divided
3 packages (8 oz. each) cream cheese-softened
1 can (14 oz) Eagle brand sweetened condensed milk (not evaporated)
3 eggs
2 teaspoons vanilla extract

DIRECTIONS

1) Heat oven to 350 degrees.
2) Paper line or spray with cooking spray 30 muffin cups.
3) Stir crumbs, sugar, cocoa and melted butter together.
4) Press equal portions of the crumb mixture on the bottom of the prepared cups.
5) In a small saucepan over low heat, melt 1 cup of the chocolate chips.
6) In a larger mixing bowl, beat cream cheese until fluffy.
7) Gradually beat in sweetened condense milk and melted chocolate until smooth. Add eggs and vanilla. Mix well.
8) Spoon batter into cups. Top with remaining chips.
9) Bake 20 minutes or until set.
10) Cool and refrigerate.

Makes 2 dozen.
For vanilla chip cheesecakes, omit melted chips and proceed as above.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Orange Biscotti (Fannie Farmer Cookbook)

Name of Cookies

FROM THE KITCHEN OF

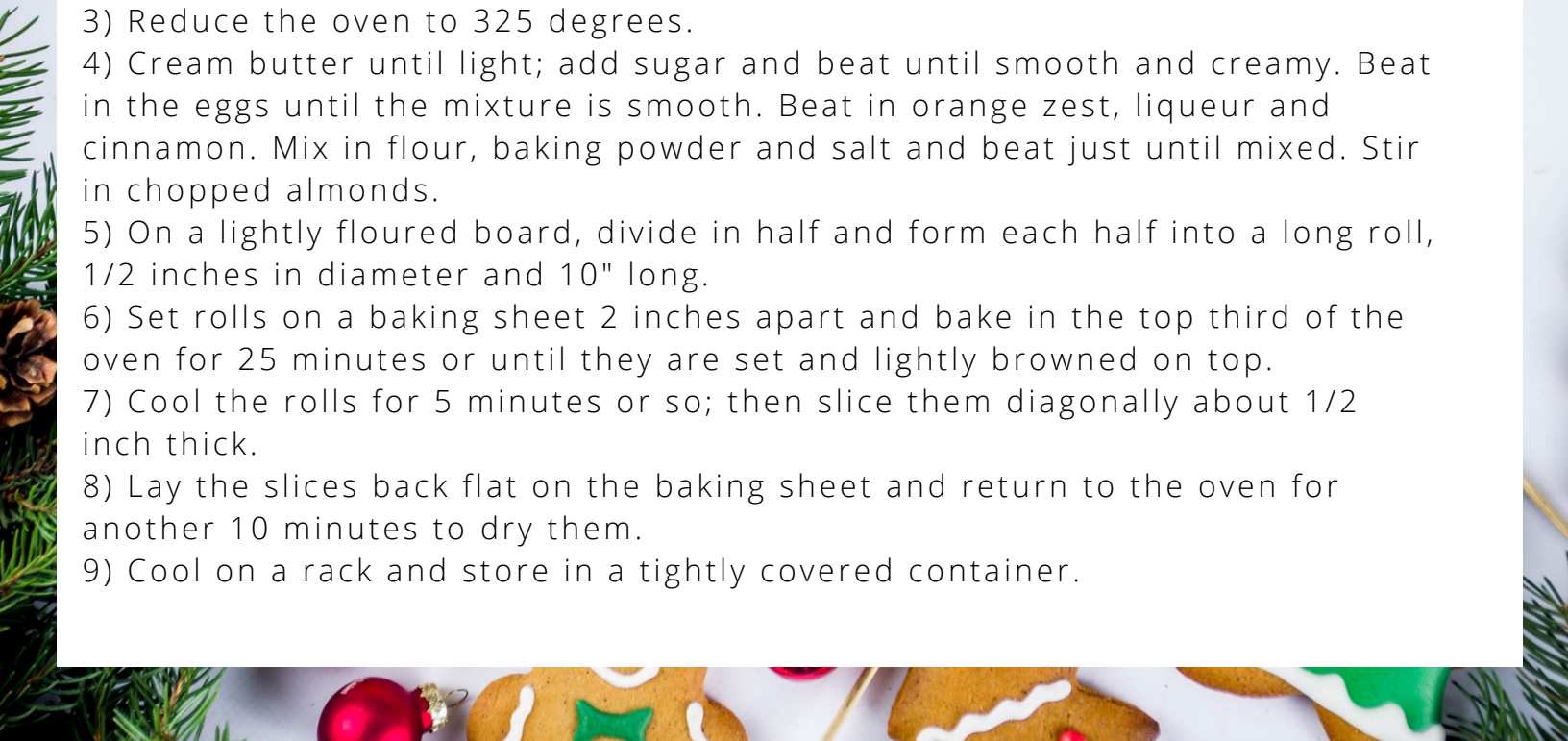
Mary McNeeley '78

INGREDIENTS

3/4 cup almonds (3.5 oz)-whole and unblanched
1/4 pound butter
2 eggs
Zest from 1 orange (grated or minced)
2 tablespoons orange flavor liqueur
1 & 1/2 teaspoons cinnamon
2 &1/4 cups flour
1 & 1/2 teaspoon baking powder
1/4 teaspoon salt

DIRECTIONS

1) Heat oven to 350 degrees.
2). Toast the almonds until they are lightly golden let cool and then chop into 1/4 inch chunks.
3) Reduce the oven to 325 degrees.
4) Cream butter until light; add sugar and beat until smooth and creamy. Beat in the eggs until the mixture is smooth. Beat in orange zest, liqueur and cinnamon. Mix in flour, baking powder and salt and beat just until mixed. Stir in chopped almonds.
5) On a lightly floured board, divide in half and form each half into a long roll, 1/2 inches in diameter and 10" long.
6) Set rolls on a baking sheet 2 inches apart and bake in the top third of the oven for 25 minutes or until they are set and lightly browned on top.
7) Cool the rolls for 5 minutes or so; then slice them diagonally about 1/2 inch thick.
8) Lay the slices back flat on the baking sheet and return to the oven for another 10 minutes to dry them.
9) Cool on a rack and store in a tightly covered container.



ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Russian Teacakes

Name of Cookies

FROM THE KITCHEN OF

Nancy McCurry '79

INGREDIENTS

1 cup butter
1/2 cup sifted confectioner's sugar
1 teaspoon vanilla
2 & 1/4 cups flour-sifted
1/4 teaspoon salt
3/4 cups finely chopped nuts

DIRECTIONS

1) Mix butter, sugar and vanilla thoroughly.
2) Sift together flour and salt; stir into butter mixture; mix in nuts.
3) Chill dough.
4) Heat oven to 400 degrees.
5) Roll dough into 1 inch balls. Place on ungreased cookie sheet (dough will not spread).
6) Bake for 10-12 minutes until set but not brown.
7) While still warm, roll in confectioner's sugar.
8) Cool and roll in confectioner's sugar again.

Makes about 4 dozen 1 inch cookies.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

No-Bake Date Balls

Name of Cookies

FROM THE KITCHEN OF

Maureen Vincent '81

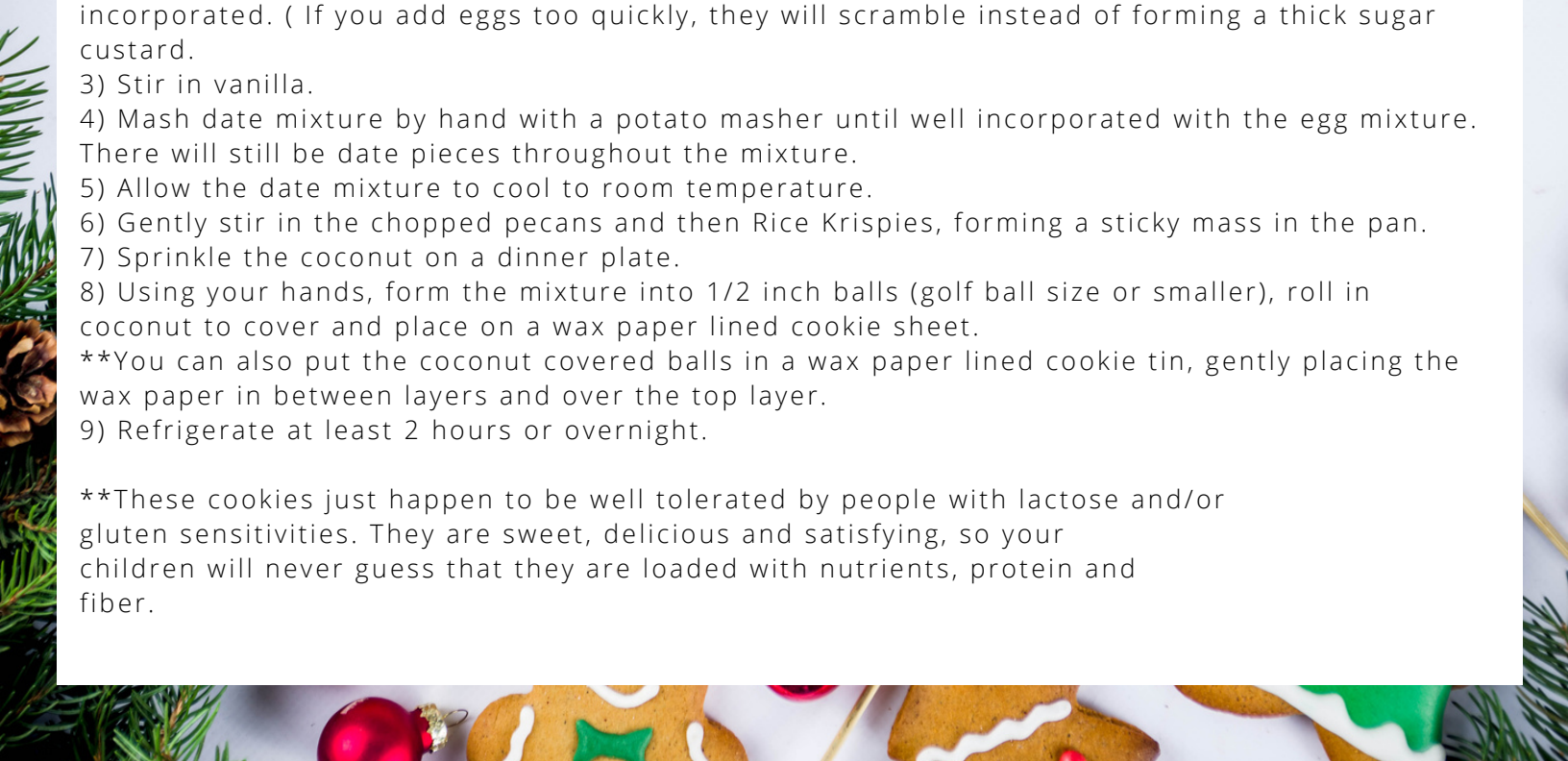
INGREDIENTS

1 stick (1/2 cup) butter
1 cup sugar
8 ounces moist fresh dates-pitted and roughly chopped
2 eggs beaten with fork until foamy
1 teaspoon vanilla extract
1 cup freshly shelled Georgia pecans chopped into small pieces
3 cups rice cereal
1 cup moist flaked cereal

DIRECTIONS

1) In a 3 or 4 quart saucepan, melt butter over medium heat. Add sugar and chopped dates and bring to a simmer, stirring frequently. Reduce heat to very low and simmer for about 15 minutes, stirring frequently until dates are soft and mashable.
2) Remove from heat and add beaten eggs to the mixture slowly, stirring vigorously until well incorporated. (If you add eggs too quickly, they will scramble instead of forming a thick sugar custard.
3) Stir in vanilla.
4) Mash date mixture by hand with a potato masher until well incorporated with the egg mixture. There will still be date pieces throughout the mixture.
5) Allow the date mixture to cool to room temperature.
6) Gently stir in the chopped pecans and then Rice Krispies, forming a sticky mass in the pan.
7) Sprinkle the coconut on a dinner plate.
8) Using your hands, form the mixture into 1/2 inch balls (golf ball size or smaller), roll in coconut to cover and place on a wax paper lined cookie sheet.
**You can also put the coconut covered balls in a wax paper lined cookie tin, gently placing the wax paper in between layers and over the top layer.
9) Refrigerate at least 2 hours or overnight.

**These cookies just happen to be well tolerated by people with lactose and/or gluten sensitivities. They are sweet, delicious and satisfying, so your children will never guess that they are loaded with nutrients, protein and fiber.



ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Snickerdoodles

Name of Cookies

FROM THE KITCHEN OF

LeighAnna Yasiejko '06

INGREDIENTS

2 sticks butter
1 & 1/2 cups sugar
2 eggs
2 & 1/4 cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons sugar
1-2 teaspoons cinnamon

DIRECTIONS

1) Cream butter, sugar, and eggs until fluffy. Add flour, cream of tartar, baking soda, and salt. Blend well.
2) Refrigerate 30 minutes or longer. (Overnight is fine.)
3) Combine remaining sugar and cinnamon in a bowl. Form quarter-sized balls of dough. Roll each in the sugar-cinnamon mixture.
4) Bake 2" apart for 7-10 minutes at 325 degrees. Cookies will puff up then flatten.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Printed Spice Crinkles

Name of Cookies

FROM THE KITCHEN OF

Karen Shupp P'24

INGREDIENTS

3/4 cup butter, soft
1 cup packed brown sugar
1 egg
1/4 cup molasses
2& 1/2 cups flour
1 teaspoon baking soda
2 teaspoons cinnamon
2 teaspoons ground ginger
1/4 teaspoon ground clove
1/4 teaspoon salt
white sugar for dipping

DIRECTIONS

1) Mix butter, sugar and eggs and molasses in a bowl;
2) In another bowl mix together flour, baking soda, spices and salt.
3) Mix dry ingredients into the butter mixture; let dough chill (2 hours or overnight is best, but you can put in the freezer for 15 minutes and that will do).
4) Roll dough into 1" balls; dip tops in sugar.
5) Place little cakes, sugar side up, 3 inches apart on cookie sheet.
6) Bake in 375 degree oven for 12 minutes until set, but not hard.
7) Firmly press each little cake with a butter print or cookie stamp sprayed with cooking spray as soon as it comes from the on.
Makes about 3 dozen.

Recipe of Magdelena Hoch Keim (ancestor of Mistress Buck) From "13 Colonies Cookbook" Published by the Montclair Historical Society, Montclair, NJ.

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR

Black Forest Jubilee Bars

Name of Cookies

FROM THE KITCHEN OF

Colby Pion '24

INGREDIENTS

1 & 1/2 pound butter
2 cups white sugar
5 eggs
1 teaspoon vanilla
3 cups all purpose flour
1 & 1/2 teaspoon baking powder
1/2 cup mini chocolate chips
1/2 cup white chocolate chips
2 tablespoons shortening
1 can cherry filling (21 ounces)

DIRECTIONS

1) In A large bowl cream together butter and sugar until light and fluffy. Beat in eggs and vanilla. Combine flour, Salt, and baking powder. Blend well to create dough
2) Reserve some dough for the topping spread rest onto a cookie sheet then cover with cherry pie filling and mini chocolate chips.
3) Drop remaining doll onto spots and spread as best as you can to cover cherries.
4) Bake at 350° for 35 to 40 minutes until the top is golden brown.
5) Combine white chips and shortening and melt over a double boiler. Drizzle white chocolate over the top of bar.
6) Enjoy!

ROYAL RECIPES

Countdown to Christmas...Cookies!

RECIPE FOR Chocolate Crinkle Cookies

Name of Cookies

FROM THE KITCHEN OF

Angela Marx '07

INGREDIENTS

3 eggs
1 & 1/2 cups sugar
4 ounces unsweetened chocolate-melted
1/2 cup vegetable oil
2 teaspoons baking powder
2 teaspoons vanilla
2 cups flour-sifted
confectioner's sugar

DIRECTIONS

1) Preheat oven to 375 degrees.
2) Beat Eggs, Sugar, Chocolate, Oil, Baking Powder and Vanilla until well blended.
3) Slowly add Flour and blend. The dough will be stiff and sticky.
4) Cover and Chill for 2 hours.
5) Shape into 1" balls and roll in confectioners sugar. Be generous.
6) Place 1" apart on a parchment paper lined cookie sheet and bake 8-10 minutes, until crackled in appearance.
7) Cool on a cooling rack, or eat while warm and gooey.