



# Christmas Recipe Candied Orange Peel

Prep time 5 mins

Cook time 1 hr 10 mins

Total time 4 hrs 15 mins



## Ingredients

- 3 large oranges (about 2 1/4 lbs)
- 3/4 Cup water
- 2 Tbsp light corn syrup
- 2 3/4 Cups Sugar

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## Directions

- Cut the peel on each orange into quarters, then remove the peel in sections. Slice the peel into 1/4" wide slices. You should have about 4 cups.
- Place orange peels in a med-size non-aluminum sauce pan with enough water to cover. Bring to a boil and cook, covered, for 15 mins. Drain the peels in a colander.
- Boil water, syrup and 2 cups sugar, stirring until dissolved. Add peels, simmer, stirring occasionally, 35-55 mins, until translucent and tender.
- Remove peels w/slotted spoon to large rack placed over baking sheet. Let drain 5 mins. Separate peels, dry until tacky about 1 hr
- Place remaining 3/4 cup sugar in lg. bowl. Add the peels and toss.
- Transfer sugar-coated peels to racks to air dry, about 2 hrs.

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# Christmas Recipe Peanut Butter Blossoms

Prep time 10 mins

Cook time 8-10 mins

Total time ~ 1 hr

## Ingredients

- 1 Cup sugar
- 1 Cup packed brown sugar
- 1 Cup creamy peanut butter
- 1 Cup butter, softened
- 2 eggs
- 3 Cups flour
- 1 1/2 tsp baking soda
- 1 tsp baking powder
- additional sugar
- ~ 7 dozen Reese's peanut butter cups (recipe calls for Hershey's Kisses, but Reese's are 1,000x better)

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## Directions

- Heat oven to 375 F. In large bowl, beat 1 cup sugar, brown sugar, peanut butter, & eggs with electric mixer on medium speed, or mix with a spoon. Stir in flour, baking soda, & baking powder.
- Shape dough into 1" balls, roll in additional sugar. Place on cookie sheet about 2" apart.
- Bake 8-10 mins, or until edges are light brown. Remove from oven and immediately press 1 chocolate candy in center of each cookie. Remove from cookie sheet to wire rack to cool.
- The peanut butter cups take a while to cool down, so give yourself a while to cool completely before transferring to storage.

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# Christmas Recipe Gingerbread Cookies

Prep time 4 hrs

Cook time 10 mins

Total time ~ 5 hrs

## Ingredients

- 3 1/2 Cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp ground ginger
- 1 Tbsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp ground cloves
- 10 Tbsp unsalted butter, softened
- 3/4 Cup packed brown sugar
- 2/3 Cup unsulphured or dark molasses (don't use black strap)
- 1 lg egg
- 1 tsp vanilla

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## Directions

- In a large bowl, whisk together the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves. Set aside.
- In a large bowl using a mixer, beat butter for 1 min on med until completely smooth and creamy. Add the brown sugar & molasses, beat on med high until combined and creamy. Scrape sides as needed. Beat in egg & vanilla on high for 2 full mins.
- Add flour to wet, beat on low until combined. Divide dough in 1/2 and flatten to disc, wrap in plastic wrap. Chill 3 hours up to 3 days.
- Preheat oven to 350 F. Roll dough to about 1/4" thick Cut out with favorite cookie shapes, but keep in mind larger cutters may take more time to bake. Bake 9-11 mins, Cool for 5 mins then transfer to cooling rack
- Sprinkle with powdered sugar or decorate with royal icing.



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# Christmas Recipe Linzer Cookies

Prep time 40 mins

Cook time 8-10 mins

Total time ~ 2 hrs

## Ingredients

- 1 Cup softened butter
  - 1/2 Cup powdered sugar
  - 1 tsp vanilla
  - 1/4 tsp salt
  - 2 Cups flour
- FOR ASSEMBLY:
- 1-2 Tbsp powdered sugar
  - 3-4 Tbsp strawberry or raspberry jam

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## Directions

- In a large bowl, cream butter & sugar until soft & fluffy, about 2 mins, on med speed.
- Add vanilla & salt, cont' to beat until fully incorporated. Gradually add flour and mix until forms dough mass.
- Use your hands to form dough into a ball, shape into a disc. Cover tightly in cling film, chill in fridge for 30 mins.
- Preheat oven to 350 F and line baking sheets.
- Once dough is chilled, roll into 1/4" thick. Use large cookie cutter to cut cookies, use a smaller cutter to cut hole in half of the cookies.
- Place cookies 1/2" apart & chill for 10 mins.
- Bake for 8-10 mins until edges brown, let cool 5 mins then transfer.
- Spread jam on cooled, large cookies, then place cookie with hole on top. Dust assembled cookies with powdered sugar.

Makes ~ 14 cookies.

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# Christmas Recipe Soft Cut-Out Sugar Cookies

Prep time 40 mins

Cook time 8-11 mins

Total time ~ 1.5 hrs

## Ingredients

- 1 Cup salted butter, softened
- 1 1/2 Cups granulated sugar
- 1 whole egg, room temp
- 1 1/2 tsp vanilla extract
- 1 tsp almond extract
- 2 3/4 Cups flour
- 1 tsp baking powder

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## Directions

- In a large bowl, beat butter & sugar until light and fluffy. Beat in egg and extracts.
- Slowly mix in flour & baking powder, 1 cup at a time.
- Divide dough into 2 balls. Roll out each ball with a rolling pin on a floured surface. Cut out cookies at least 1/8" thick and place on a lined cookie sheet.
- Place cookie sheet in freezer for 15-30 mins.
- Preheat oven to 350 F. Bake cookies for 8-11 mins or until the edges are lightly golden brown. Let cool on cookie sheet for 5 mins before transferring to a cooling rack.
- Decorate with your favorite icing!

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# Christmas Recipe Cookie Frosting

Prep time 5 mins

Cook time N/A

Total time 5 mins

## Ingredients

- 1/3 Cup butter, softened
- 4 1/2 Cups powdered sugar
- 1/4 Cup milk
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- Food coloring

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## Directions

- Mix all ingredients together with electric mixer.
- Use desired food coloring and mix in, or divide frosting into separate bowls before coloring for more color options!
- This goes \*REALLY\* well with the soft cut-out sugar cookies I also shared. I like it when the frosting is rather thin and topped with crunchy sprinkles, but you can experiment!

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