



HOLIDAY JAM THUMBPRINTS

By: Simply Creative Chef Rob Scott

YIELDS 24 COOKIES

INGREDIENTS

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon fine salt
- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{2}{3}$ cup sugar, plus more for rolling
- 1 large egg
- $\frac{1}{2}$ vanilla bean, seeds scraped from pod or 1 teaspoon pure vanilla extract
- $\frac{1}{3}$ cup raspberry, cherry or strawberry jam or any one of your favorites


DIRECTIONS

Crust

- Preheat oven to 350 degrees F
- Line 2 baking sheets with parchment paper or silicone mats
- Whisk the flour, baking powder, and salt together in a bowl
- In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes
- Beat in the egg and vanilla until just combined
- Slowly beat in the egg and vanilla until just combined
- Slowly beat in the dry ingredients in 2 additions, mixing until just combined
- Scoop the dough into 1-inch balls with a cookie or ice cream scoop and roll in sugar
- Place about 2 inches apart on the prepared baking sheets

HOLIDAY JAM THUMBPRINTS

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- Press a thumbprint into the center of each ball, about $\frac{1}{2}$ inch deep
 - Fill each indentation with about $\frac{3}{4}$ teaspoon jam
 - Bake cookies until the edges are golden, about 15 minutes
 - For even color, rotate the pans from top to bottom about halfway through baking
 - Cool cookies on the baking sheets



GOOEY AND CHOCOLATELY MINI COOKIES

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YIELDS 30 COOKIES

INGREDIENTS

- ½ stick (4 tablespoons) unsalted butter
- 2 ounces unsweetened chocolate, chopped
- 4 ounces semisweet chocolate, chopped in chip-size pieces
- ¾ cup granulated sugar
- ½ cup light brown sugar
- ½ teaspoon pure vanilla extract
- 2 large eggs
- 1 tablespoon buttermilk
- ½ cup all-purpose flour
- ¼ cup cocoa powder, plus ½ cup for rolling
- ¼ cup teaspoon kosher salt
- ¼ cup confectioners' sugar, for rolling

DIRECTIONS

- Position racks in the lower and upper third of the oven
- Line 3 baking sheets with parchment or silicone mats
- Put the butter, unsweetened chocolate, and 2 ounces semisweet chocolate in a medium microwave-safe bowl
- Heat at 75 percent power in the microwave until soft, about 2 minutes
- Stir and heat again until melted, up to 2 minutes more (Alternatively, put the chocolates and butter in a heatproof bowl. Bring a saucepan filled with an inch of water to a very slow simmer, set the bowl over but not touching the water and stir occasionally until melted and smooth)

GOOEY AND CHOCOLATELY MINI COOKIES

continued

- Stir the granulated and light brown sugars and vanilla into the chocolate mixture with a wooden spoon
- Add the eggs and buttermilk and beat vigorously until thick and glossy
- Whisk together the flour, $\frac{1}{4}$ cup cocoa, and the salt in another bowl
- Add them to the egg mixture and stir until just mixed
- Stir in the remaining chip-size semisweet chocolate
- Cover and refrigerate the dough until firm enough to scoop, about 1 hour
- Preheat oven to 350 degrees F
- Put the remaining $\frac{1}{2}$ cup cocoa powder and the confectioners' sugar in two separate bowls for rolling
- Roll the dough balls in the confectioners' sugar, then in the cocoa powder and place on the baking sheets
- Bake until the cookies set but are soft and fudgy on the inside, 10-12 minutes
- Cool the cookies on the baking sheets for 5 minutes and then transfer to a rack to cool completely



SPICED EGGNOG COOKIES WITH RUM EGGNOG FROSTING

By: Simply Creative Chef Rob Scott

YIELDS 24 COOKIES

INGREDIENTS

6 tbsp. butter, softened
1/2 cup + 2 tbsp. sugar -1 large egg, room temperature
1/2 cup eggnog, divided
1 tsp. rum extract
1 3/4 cups all purpose flour
1/2 tsp. baking powder
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/8 tsp. salt
1/8 tsp. ground ginger
1/8 tsp. ground allspice
1 1/2 cups confectioners' sugar
color sugar or sprinkles

DIRECTIONS

- In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, 3 tbsp. eggnog and 1 tsp. extract. In another bowl, whisk flour, baking powder, cinnamon, nutmeg, salt, ginger and allspice. Gradually beat into creamed mixture.
- Divide dough in half and shape each portion into a disk; cover and refrigerate until firm enough to roll, about 30 minutes.
- Preheat oven to 375 degrees. On a lightly floured surface, roll each portion of dough to 1/4-in. thickness. Cut with a floured 3-1/4 in. star-shaped cookie cutter. Place 1 in. apart on parchment paper-lined baking sheets.

Spiced Eggnog Cookies with Rum Eggnog Frosting

continued

- Bake until edges begin to brown, 8-10 minutes. Cool on pans 1 minute. Remove to wire racks to cool completely. For glaze, mix confectioners' sugar, remaining extract and enough remaining eggnog to achieve a drizzling consistency. Drizzle over cookies. Decorate as desired.