Chocolate Peppermint Crunch Cookies



Kit Contains:

- Chocolate White Chocolate Chip Cookie Batter*
- Crushed Peppermint

** Batter contains flour, cocoa powder, white sugar, brown sugar, white chocolate chips, butter, eggs, baking powder, baking soda, salt, vanilla.*

Instructions:

1. Let cookie batter and thaw in the refrigerator for 24 hours.
2. Preheat oven to 350F. This is an important step. The oven must be at 350F before you begin to bake the cookies!
3. Line cookie sheet with parchment paper or spray generously with non-stick cooking spray.
4. Sprinkle crushed peppermint on a small plate. (Start with ¼ of the included crushed peppermint and then add more to the plate as you work on the cookies, but be sure to reserve at least ¼ peppermint to use in Step #11!)
5. Slice batter into ½" slices and then cut each slice in half.
6. Roll each half-slice into a round ball – should be right around 1 ¼" round across.
7. Gently flatten each cookie a bit between your palms and then press one side into the crushed peppermint, coating the "top" of the cookie with a thin layer of candy.



8. Place on prepared cookie sheets and bake for approx. 12 min until cookies are done – keep in mind that ovens vary which can cause a slight variance in baking times. It can be tough to tell when chocolate cookies are done – the edges should be set with the center still a bit soft. Cookies will firm up as they cool.
9. Remove from oven and, while cookies are still hot, sprinkle the tops of each cookie with more crushed peppermint.
10. Let cookies cool on baking sheet until they are firm enough to transfer to wire cooling racks. Then, let them cool completely on the wire rack.

Christmas Sugar Cookies



Kit Contains:

- Sugar Cookie Batter*
- Green Icing
- Sprinkles

** Batter contains flour, baking powder, salt, sugar, eggs, butter, vanilla. Icing contains confectioners' sugar, milk, honey, vanilla, green food coloring.*

Instructions:

Note: This dough can also be rolled out and used with cookie cutters to make shaped holiday cookies!

Make the Sugar Cookies:

1. Let sugar cookie batter and icing thaw in the refrigerator for 24 hours.
2. Preheat oven to 350F. This is an important step. The oven must be at 350F before you begin to bake the cookies!
3. Set ***icing*** out while you are preparing cookies. It is best to work with the icing at room temperature.
4. Line cookie sheet with parchment paper or spray with non-stick cooking spray.
5. Slice batter into ½" slices and then cut each slice in half.
6. Roll each half-slice into a round ball – should be right around 1 ¼" round across.
7. Gently press a little bit to make a flatter dough ball. Place on prepared cookie sheets.
8. **Chill again! Place the *cookie sheets* in the fridge for 15 minutes. This helps the cookie retain shape during baking.**
9. Remove from refrigerator and bake for approximately 13-15 minutes or until edges are just beginning to lightly brown – this should be barely visible. If your cookies are thicker, they will take longer to bake. ***Tip:*** *All ovens vary. It is always a good idea to keep your eye on the oven when baking thin sugar cookies.*
10. Remove from oven, let cool for 2 minutes on baking sheet.
11. Remove from baking sheet and cool completely on wire cooling racks before icing.

Decorate:

1. The ***icing*** should be near room temperature. Stir to mix well.
2. Using a butter knife, spread icing over cookies.
3. While icing is still wet, sprinkle the ***sprinkles*** over cookies.
4. Let cookies sit at room temperature until icing sets.

Did you know? *Although milk-based glazes themselves require refrigeration, refrigeration isn't necessary if you allow the glaze to dry completely on baked goods. The glaze should stay good for the life of the cookie. This means that glazed hard cookies can last as long as two weeks. The reason that these goods don't require refrigeration is because the glaze no longer contains any liquid, much like powdered milk. It's the liquid content of milk that encourages the growth of mold, bacteria and other spoilage microorganisms that affect dairy products.*

Thumbprint Cookies

Kit Contains:



- Thumbprint Cookie Mix*
- Raspberry Jelly & Apricot Jelly
- Confectioners' Sugar

** Mix contains flour, baking powder, salt, sugar, eggs, butter, vanilla.*

Instructions:

Make the Dough:

1. Let sugar cookie batter and icing thaw in the refrigerator for 24 hours.
2. Preheat oven to 350F. This is an important step. The oven must be at 350F before you begin to bake the cookies!
3. Line cookie sheet with parchment paper or spray with non-stick cooking spray.
4. Slice batter into ½" slices and then cut each slice in half.
5. Roll each half-slice into a round ball – should be right around 1 ¼" round across.
6. Using your thumb or a greased cork (works great!), make a "well" in the center of each cookie. Making the well in the center with even sides all around will result in a prettier, better formed cookie.
7. Use a ½ teaspoon measuring spoon (or something similar) to fill the "well" of the cookies with jelly.
8. Place the baking sheets in the fridge for 15-30 min to chill the cookies before baking. This will help them retain shape.

Bake and Finish:

9. Bake 12-14 minutes until cookies begin to turn light golden. The cookies may spread a bit.
10. Remove from oven. Cool completely – if possible on a wire rack. This is an important step.
11. Once cool, lightly sprinkle confectioners' sugar over the top of each cookie.

Makes approximately 2-3 dozen cookies. Let cool completely and store in airtight container. Can also be stored, tightly wrapped, in freezer.



Cookies ready to fill with jelly.

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Chocolate Peanut Butter Truffles

Kit Contains:



- Truffle Mix *(contains peanut butter, confectioners' sugar, butter, vanilla)*
- Semi-Sweet chocolate chips
- Canola oil

Before You Begin…PLEASE READ THESE IMPORTANT TIPS:
This is a very easy treat to make, but there are a few important things to know before you start! Chocolate can be very temperamental. If chocolate is overheated, it will become thick and lumpy. If chocolate comes into contact with water while being melted, it may seize (clump). Here are some important tips:



- *Make sure all bowls and utensils you are using are completely dry.*
- *Avoid wooden spoons as they may retain moisture.*
- *To melt chocolate with **double boiler:** Keep water in bottom pot hot but not boiling – make sure no water can splash into the top pan where the chocolate is melting! Also try to keep steam to a minimum as it can cause chocolate to seize. If you don't have a double boiler, you can sit a metal bowl on top of a sauce pan, as shown in picture to the right.*
- *To melt chocolate in **microwave**: Never microwave chocolate on high power. When microwaving, always go for a low setting (low or less than 50%) and microwave in short bursts (20-30 second intervals), stirring with *dry* metal or plastic spoon/spatula and checking progress regularly.*
- *Never cover warm chocolate with a lid as condensation may form, causing the chocolate to seize.*

Instructions:

First, make the peanut butter balls…

1. For best results, bring your ***peanut butter truffle mix*** close to room temperature before beginning – it will be easier to make the balls!
2. Line a cookie sheet with parchment paper (this works best) or spray with non-stick spray& set aside.
3. Shape peanut butter mixture into balls using approximately 1 Tbls of dough per ball – a nice bite-size! The mix may seem crumbly at first, but as you work it (roll it between your palms), it will come together nicely! ***Tip:*** *Continue to roll peanut butter balls in your hands until smooth and almost shiny. Yes, they will get that way!*
4. Place peanut butter balls on prepared pan and refrigerate. ***Tip:*** *Refrigerate at least a ½ hour or put them in the freezer for 15 minutes or so. The goal is to have peanut butter balls that don't fall apart when they are dipped in warm chocolate.*

Continued on next page →

Chocolate Peanut Butter Truffles continued…

Now for the dipping… *(Read the Tips at top of reverse page before starting!)*

5. Melt ***chocolate*** *with* ***1-2 Tbls oil***, stirring continuously, using double boiler or microwave method (detailed above in "Before You Start"). ***Tip:*** *If chocolate begins to stiffen, stir in another small amount of oil and make sure chocolate is not overheating!*

Putting it all together…



6. Remove peanut butter balls from refrigerator. Insert a wooden toothpick (or skewer) into a ball and dip into melted chocolate, roll in chocolate to cover. ***Tip:*** *Have a fork handy for other hand to help keep peanut butter ball on toothpick.*
7. Place Peanut Butter Truffle on wax paper, remove toothpick. Repeat with remaining peanut butter balls.
8. Once done with all of the truffles, use your fingers to smooth the chocolate over them if necessary. Refrigerate for 30 minutes to set.



Prefer a traditional Buckeye? *Do not fully dip peanut butter balls in melted chocolate. Leave a small opening (like photo*