



Holiday Cookie e Book

*“It’s begining to look
alot like SITSmas!”*



For many of us, the holidays are intrinsically tied to the recollection of special food; the roasts, the decadent side dishes, and more than our fair share of nog. Here at The SITS Girls, few memories are sweeter than those events featuring our favorite holiday cookies.

Most of us try to enter into the season with the most stalwart of dietary intentions. There's the month of no or low-carb, attempting to snack before the party, and drinking your body weight in ounces of water. But the holiday cookie is exempt from such scrutiny! After all, those lacily decorated, beautifully presented little treats just scream Special Occasion, don't they?

We put out a call to all SITS Girls- especially those with scrumptious, glossy, drool-worthy foodie blogs- and asked for their best cookies. And boy oh boy, did you all deliver! What follows is a fabulous compilation of goodies that will inspire you to share, host, hoard...and put any thoughts of self-deprivation away until January.

After all, it's the holidays...



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PINE NUT-ORANGE BISCOTTI

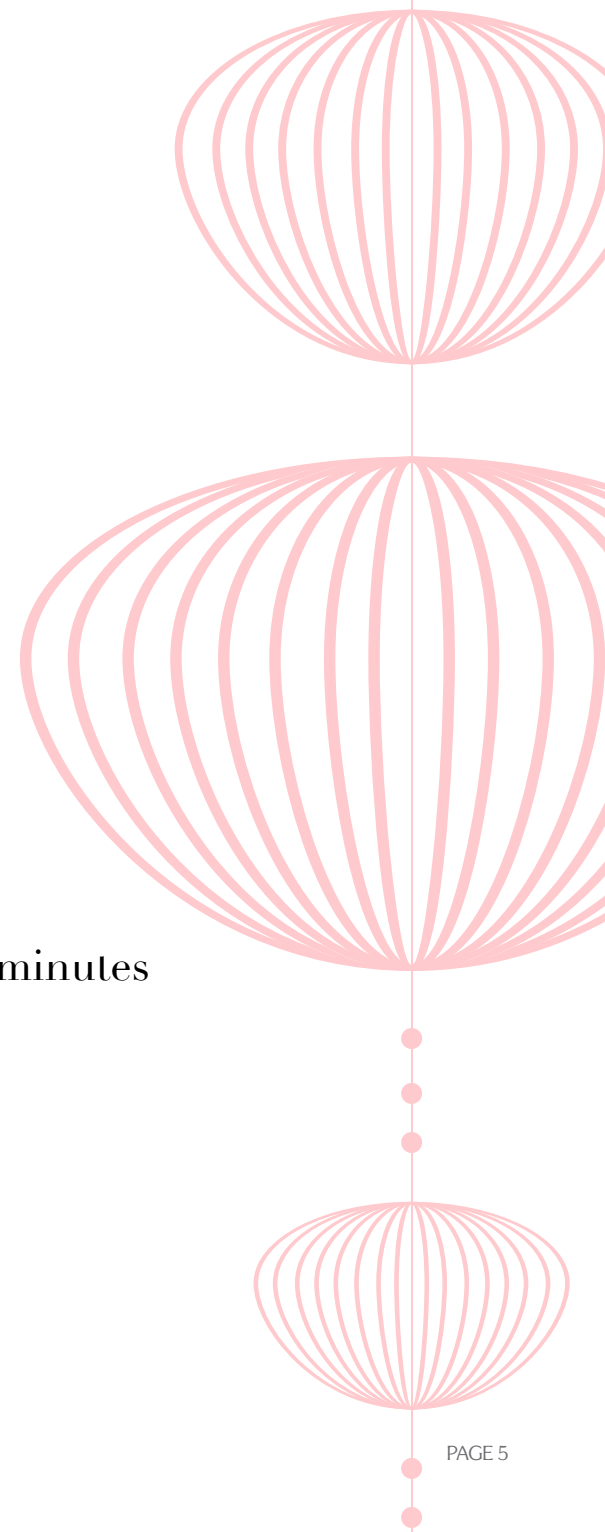
LESLIE REESE: LESLIE REESE, @LESLIEREESE

Ingredients

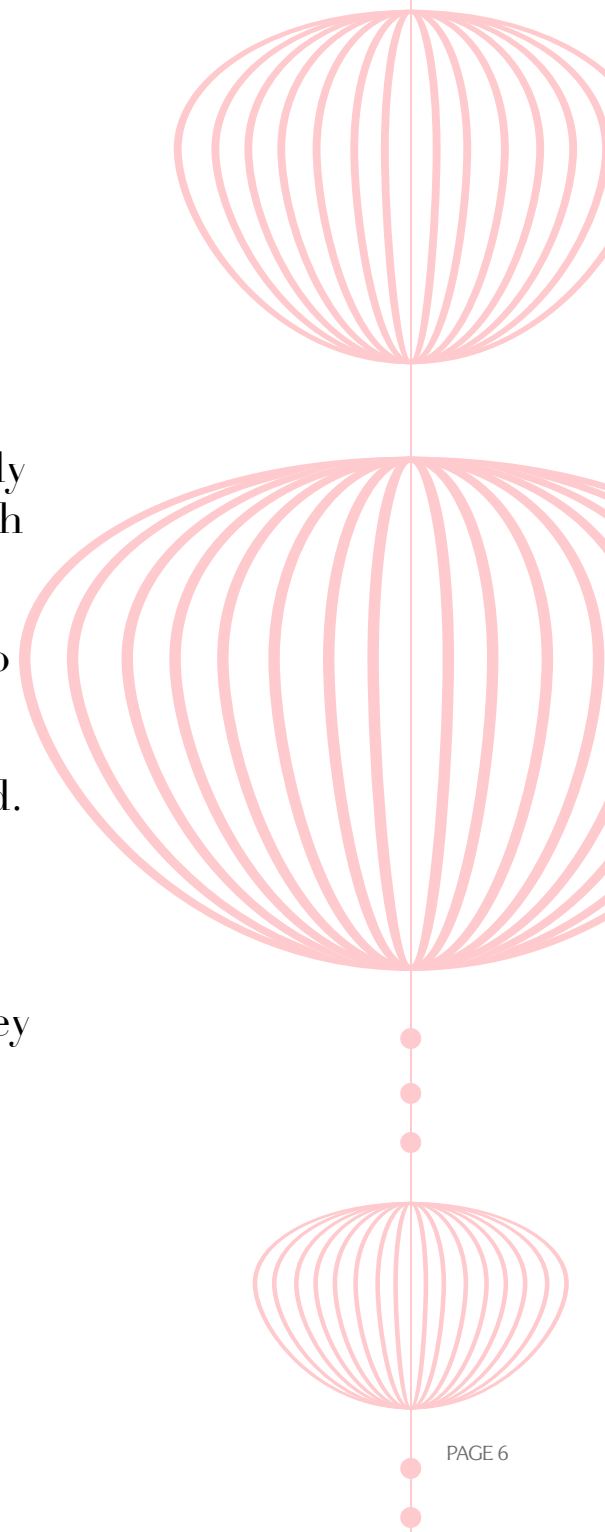
- *2 cups pine nuts*
- *3 large eggs*
- *1 1/2 cups sugar*
- *6 tablespoons unsalted butter, melted and cooled*
- *Grated zest of one orange*
- *3 cups of all-purpose flour*
- *1/8 teaspoon salt*

Method

1. Preheat oven to 325 degrees.
2. Spread pine nuts on baking sheet and toast in oven, shaking every 2-3 minutes until nuts are golden brown, about 8 minutes.
3. Lay nuts on plate or board to cool.
4. Put one-third of the cooled nuts in a food processor to finely chop.
5. Raise oven temperature to 350 degrees.
6. In a large bowl, mix eggs and sugar until blended. Stir in butter until



7. Add chopped nuts, and orange zest. Mix well.
8. Add flour and salt. Mix well.
9. Add whole pine nuts and mix to distribute nuts evenly. Dough will be stiff.
10. Place dough on floured surface and divide into four equal portions.
11. Using floured hands, form each portion into a log that is approximately 9-10" long, 2 1/2" wide and 1/2" thick and place on cookie sheets lined with parchment paper. * I form my logs right on the cookie sheets
12. Bake the logs until they are firm to the touch, making sure bottoms do not get too brown, about 30 minutes.
13. Remove from oven and using a spatula transfer logs to a cutting board. Allow to cool just slightly.
14. Using a serrated knife, cut logs into 1/2" slices.
15. Place slices, cut side down, back onto cookie sheets and bake until they are slightly brown and firm to the touch, about 20 minutes.
16. Transfer biscotti to a wire rack and let cool completely.
17. Store in an airtight container for up to two weeks.



PEPPERMINT RED VELVET SANDWICH COOKIES

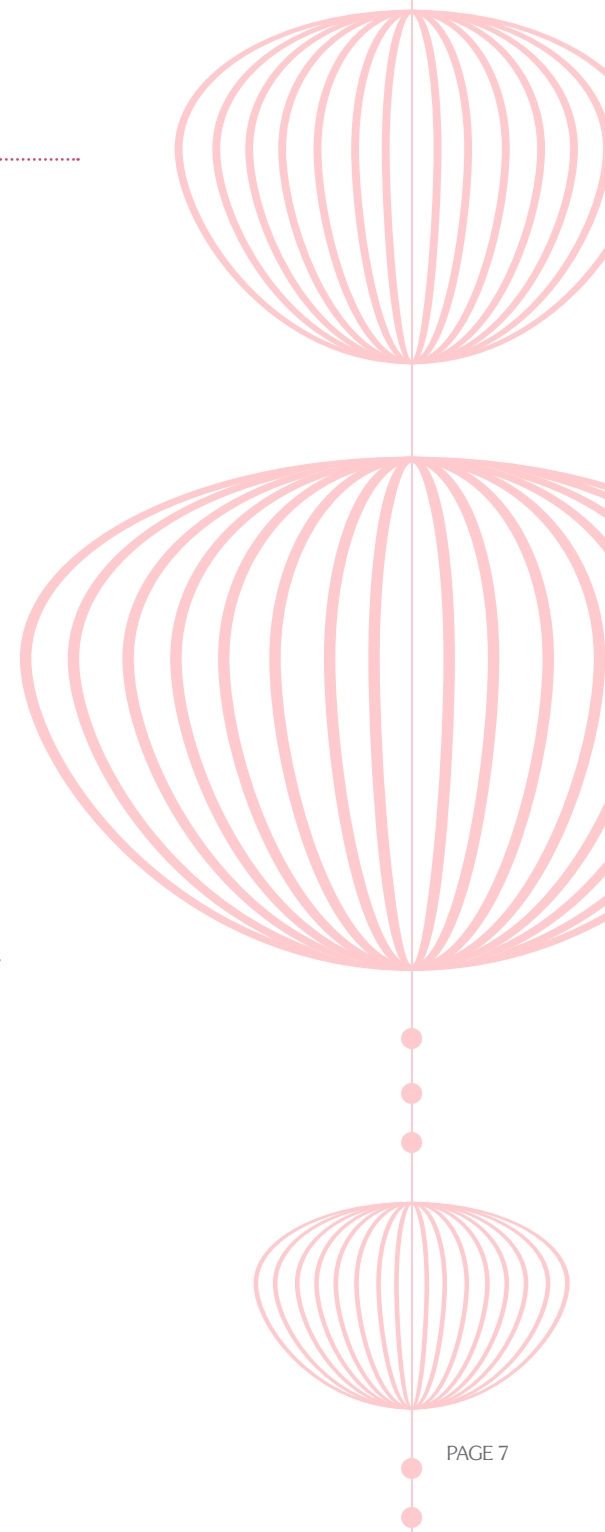
JESSICA WELLINGTON: HILLS DALE HOMEFRONT, @HILLSDALEHOMEFR

Ingredients

- *1 box red velvet cake mix*
- *2 eggs*
- *1/2 cup butter*
- *1/4 cup brown sugar*
- *1 teaspoon vanilla*
- *1 cup mint & dark chocolate chips*
- *1 bowl of peppermint cream cheese frosting (below)*
- *1 cup candy cane dust/pieces (break up a few candy canes in a plastic bag)*

Method

1. Add the mix, eggs, butter, sugar and vanilla and stir until it forms a soft dough. Add the mint chips.
2. Spoon the dough onto an ungreased cookie sheet.
3. Bake at 350 for 10-12 minutes.
4. Once cooled, turn one cookie upside down and frost the bottom.
5. Sprinkle the candy cane pieces on the edge of the frosting and top with another cookie.



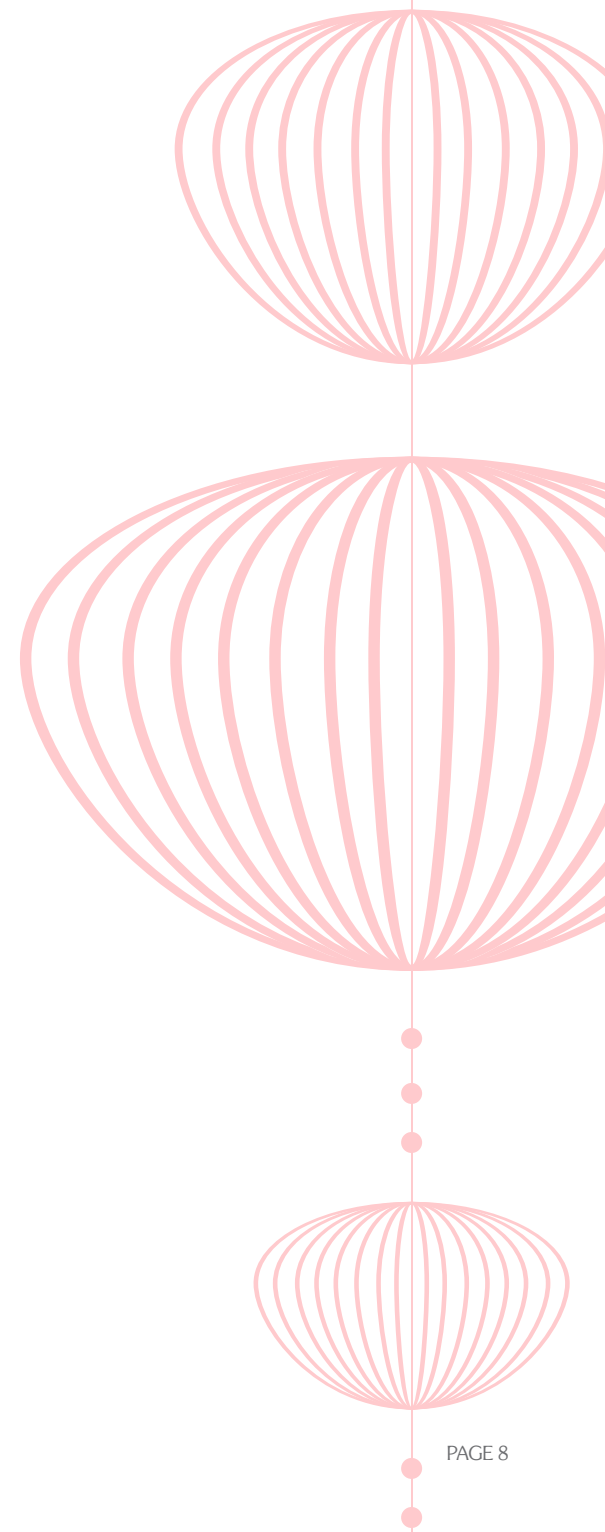
PEPPERMINT CREAM CHEESE FROSTING

Ingredients

- 4 oz. cream cheese
- 8 oz. marshmallow fluff
- 1 tablespoon butter
- 1/8 teaspoon peppermint extract
- 4 cups powdered sugar

Method

1. Beat the cream cheese, marshmallow fluff, butter and peppermint until incorporated.
2. Add the powder sugar. Beat until it is a smooth consistency



BUTTERSCOTCH COOKIES

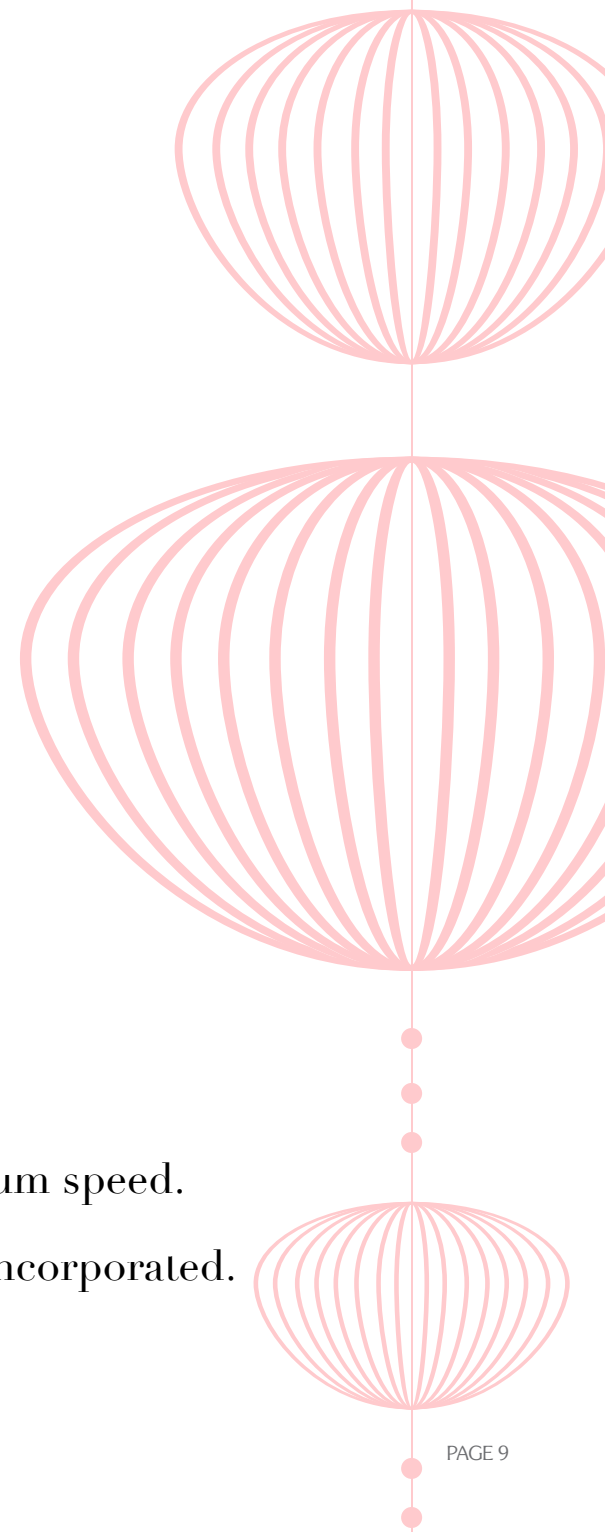
TRACI WENNERHOLM: BURNT APPLE, @BURNTAPPLES

Ingredients

- *1 1/2 cups packed brown sugar*
- *1/2 cup butter*
- *1 teaspoon baking powder*
- *1/2 teaspoon baking soda*
- *1/2 teaspoon salt*
- *2 egg whites*
- *1 teaspoon vanilla*
- *2 1/2 cups unbleached all purpose flour*
- *1 (8 ounce) carton fat free sour cream*
- *1/2 cup chopped walnuts (optional)*

Method

1. Preheat oven at 350 degrees.
2. In a mixing bowl, cream together butter and sugar until fluffy on medium speed.
3. Turn mixer speed to low, add in remaining ingredients, mix until well incorporated.
4. Drop by rounded teaspoons onto a cookie sheet.



5. Bake at 350 degrees 8-10 minutes or until cookies are lightly browned.
6. Cool cookies before frosting.

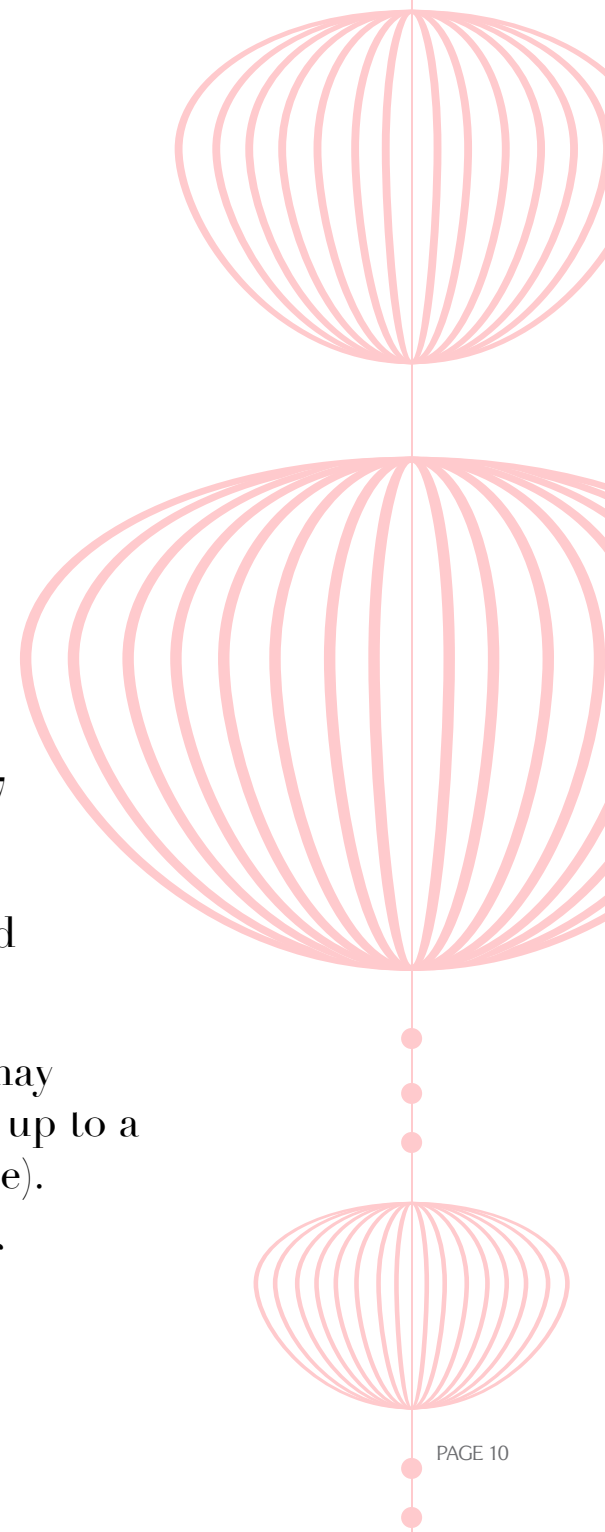
BUTTERSCOTCH FROSTING

Ingredients

- *1/2 cup butter*
- *3 1/2 cups powdered sugar*
- *5 teaspoons + boiling water*
- *1 1/2 tsp vanilla*

Method

1. In a saucepan, brown butter over medium low heat. (Approximately 5-7 minutes). Be careful not to scorch the butter.
2. Remove butter from heat and mix in powdered sugar, boiling water, and vanilla.
3. Use a wooden spoon and stir until the frosting is easy to spread. (You may need to add more than the 5 teaspoons of water. Sometimes I have to add up to a tablespoon or more. Make sure you only add the water a teaspoon at a time).
4. Immediately spread the frosting on the cookies and top with walnuts if desired.
5. If frosting begins to harden, stir in a tsp of boiling water to soften.





LEMON THYME GINGER COOKIE

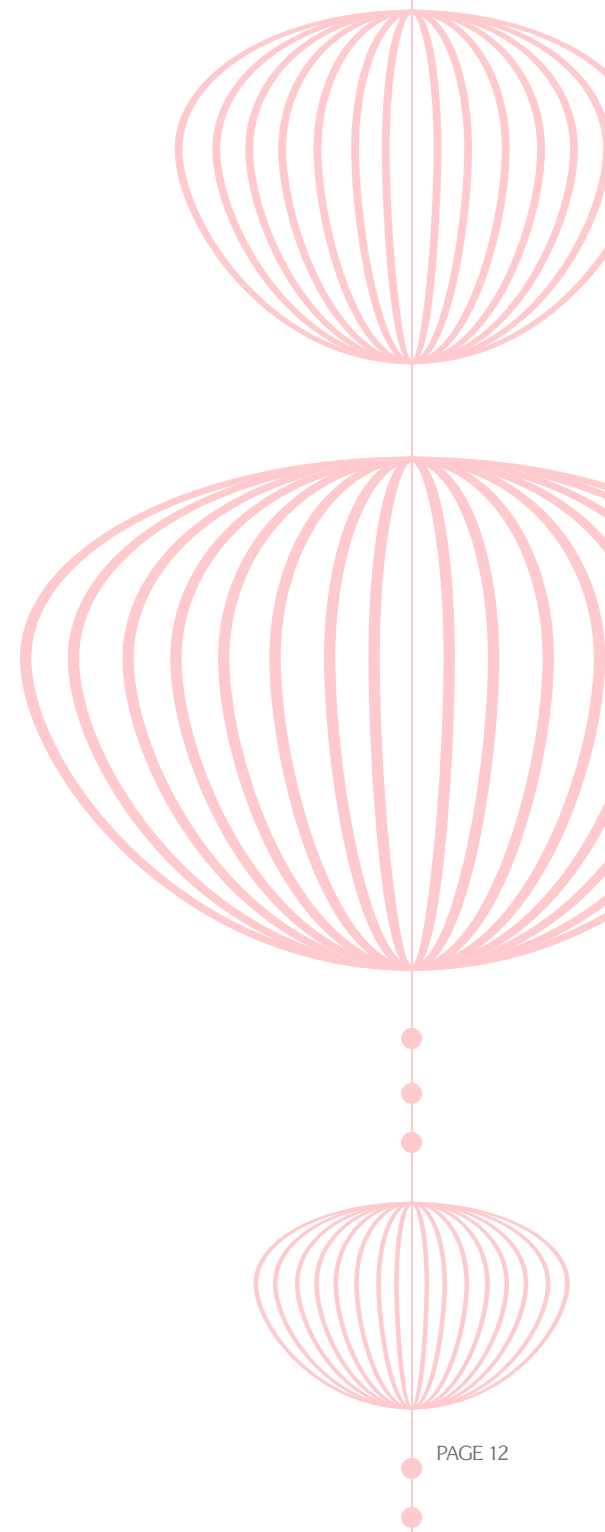
LISA RIEDL: GARNISH WITH LEMON, @GARNISHWLEMON

Ingredients

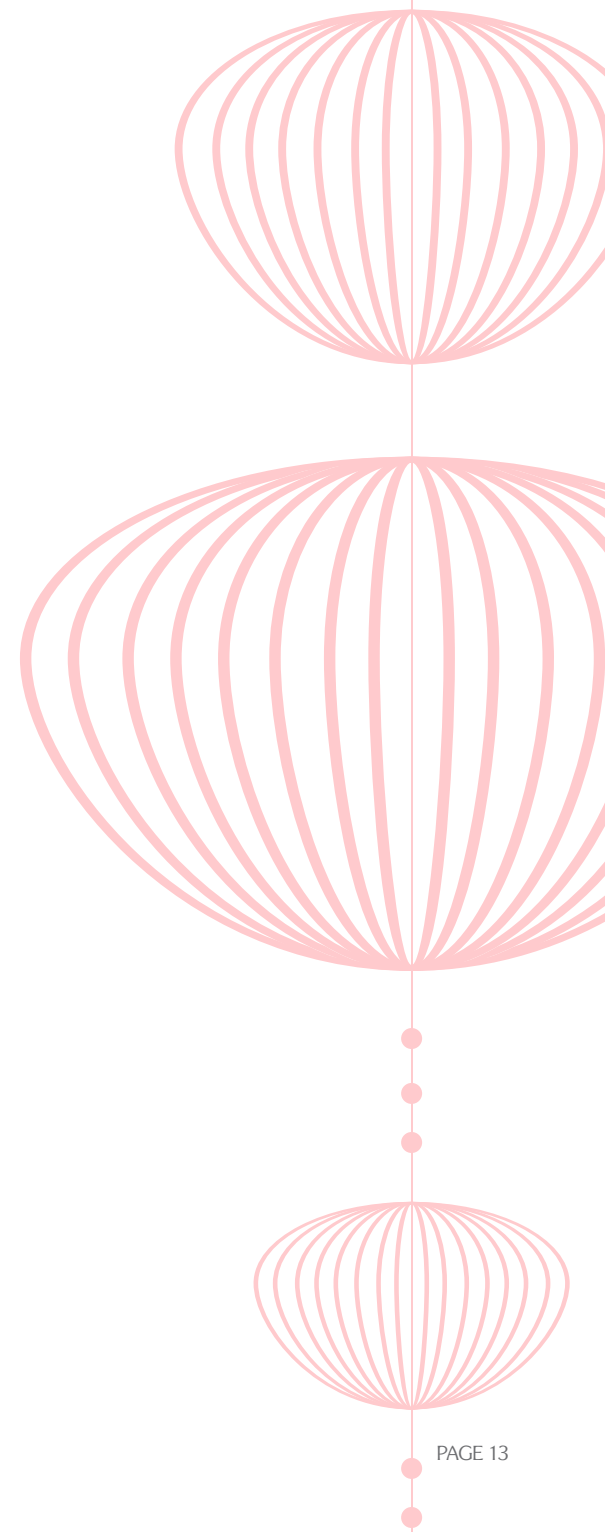
- *1 1/2 cups flour*
- *1 tsp baking soda*
- *1/4 tsp salt*
- *1 tablespoon lemon thyme minced*
- *1/2 cup stick unsalted butter, softened*
- *3/4 cup sugar*
- *1 egg yolk*
- *2 cubes Dorot Ginger (or 2 teaspoons fresh minced)*
- *1/4 cup lemon juice*
- *1 tablespoon lemon zest*

Method

1. Mix flour, baking soda, salt and thyme in a bowl and set aside.
2. In a medium size bowl cream butter and sugar until fluffy.
3. Add egg yolk and mix well.
4. Add lemon juice, lemon zest and ginger and mix.



5. Add flour mixture and stir until just combined.
6. Place dough in wax paper and shape into a 14x2 inch log. Freeze for 20 minutes.
7. Preheat oven to 350.
8. Slice log into 1/4 inch slices on a diagonal and cut in half.
9. Place on cookie sheet and bake for 10-12 minutes.
10. Cool cookies and dust with powdered sugar.



ALMOND COOKIES

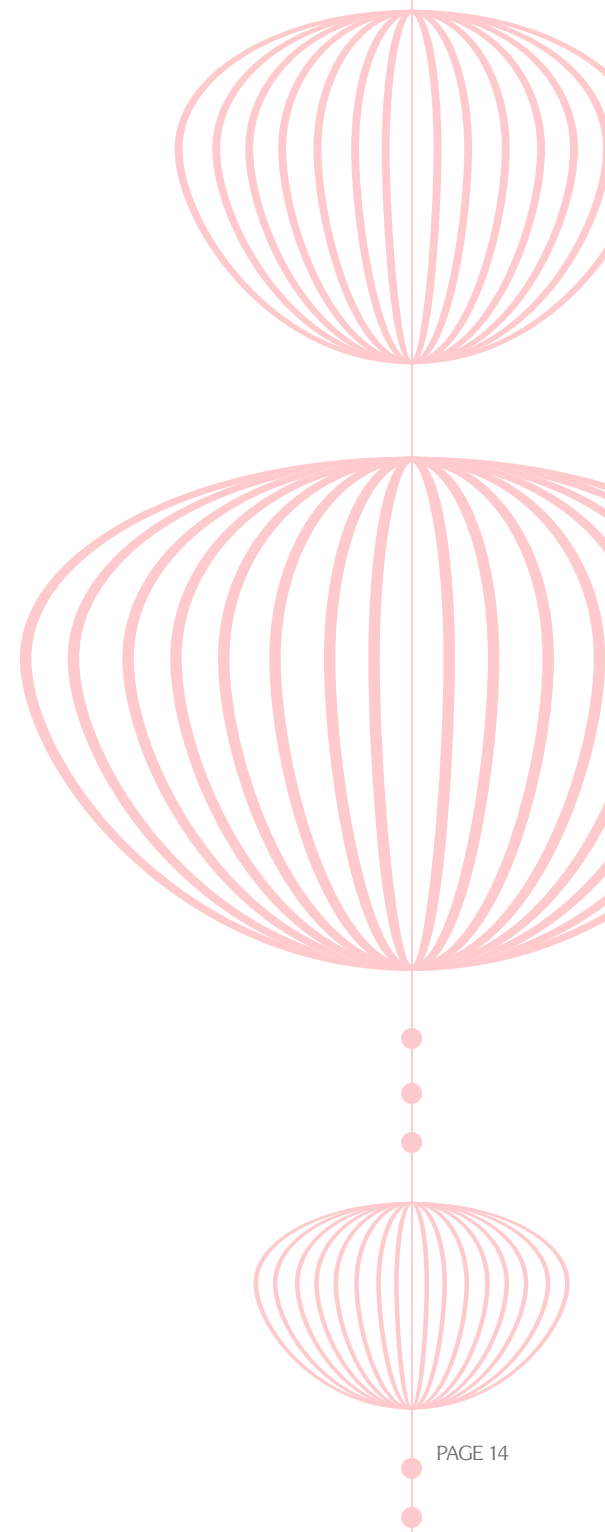
SUSI KLEIMAN: BOCA FRAU, @BOCAFRAU

Ingredients

- *3/4 cup butter, softened*
- *1/2 cup of sugar*
- *1 egg*
- *1 teaspoon almond extract*
- *2 cups all-purpose flour*
- *Some extra sugar*

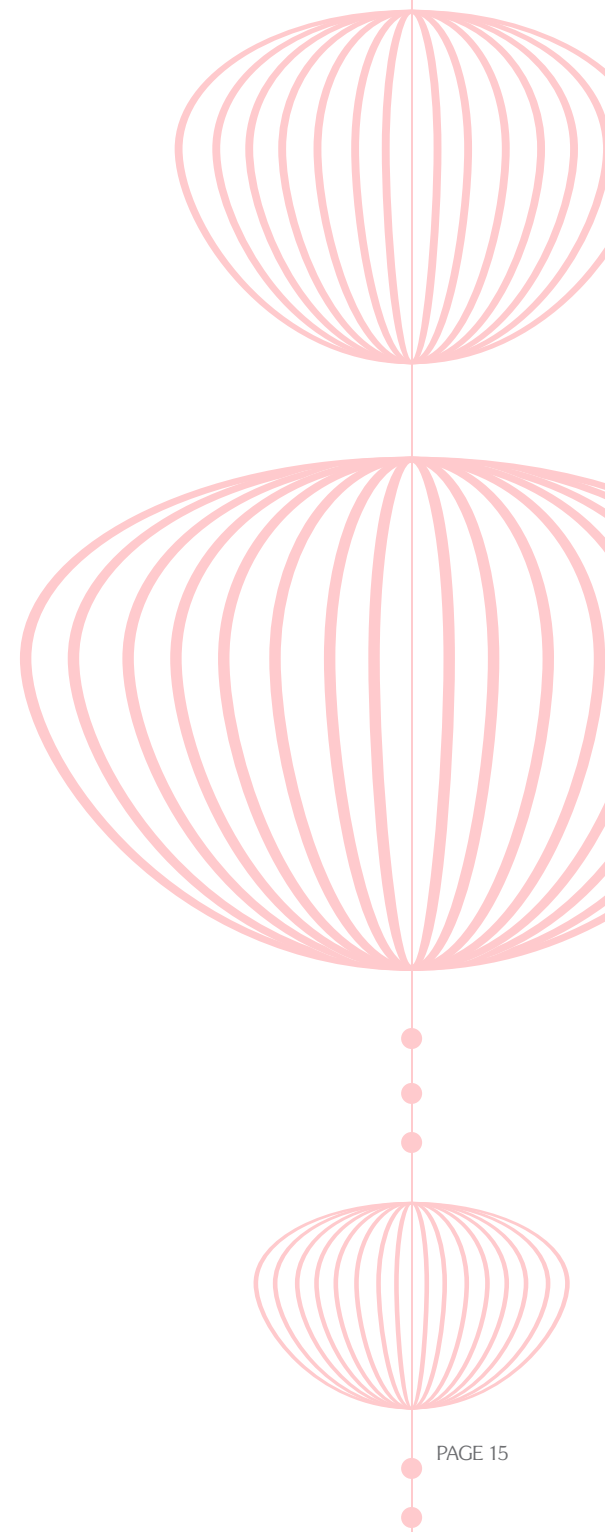
Frosting

- *2 tablespoons butter, melted*
- *1 1/4 cups confectioners' sugar*
- *1 tablespoon almond extract*
- *1-2 tablespoon milk*
- *Chopped or sliced almonds*
- *Some extra sugar*



Method

1. Preheat oven to 350°.
2. Beat butter and sugar in a large bowl, with an electric mixer on high speed until creamy.
3. Add the egg, almond extract and mix well.
4. Gradually add flour, mix well.
5. Roll dough into 1 inch balls, place 2 inches apart on cookie sheet and dip a flat-bottomed glass into sugar and flatten balls.
6. Bake for 10-12 minutes, until bottom of cookies are golden brown.
7. Cool completely.
8. Spread frosting on cool cookies and sprinkle with almonds.



TASTE OF FALL OATMEAL COOKIES

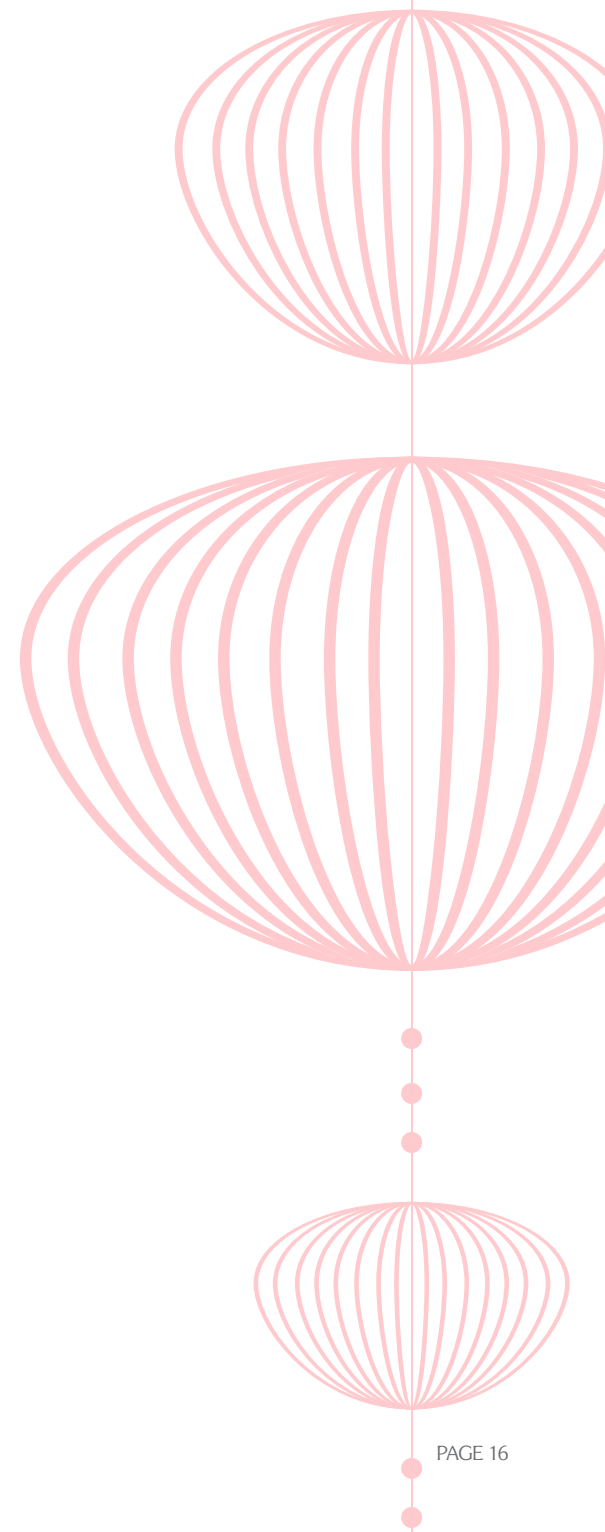
ASHLEY C: HAPPY.PRETTY.SWEET., @AKALEISTAR

Ingredients

- *1 cup flour*
- *2 cups oatmeal*
- *2 sticks butter*
- *1 cup brown sugar*
- *1/4 cup molasses*
- *1 teaspoon baking powder*
- *Cinnamon, ginger, and allspice to taste*
- *Chocolate chips*

Method

1. Mix together all ingredients.
2. Place spoonfuls on greased baking sheet.
3. Bake at 350 degrees for 8 minutes.

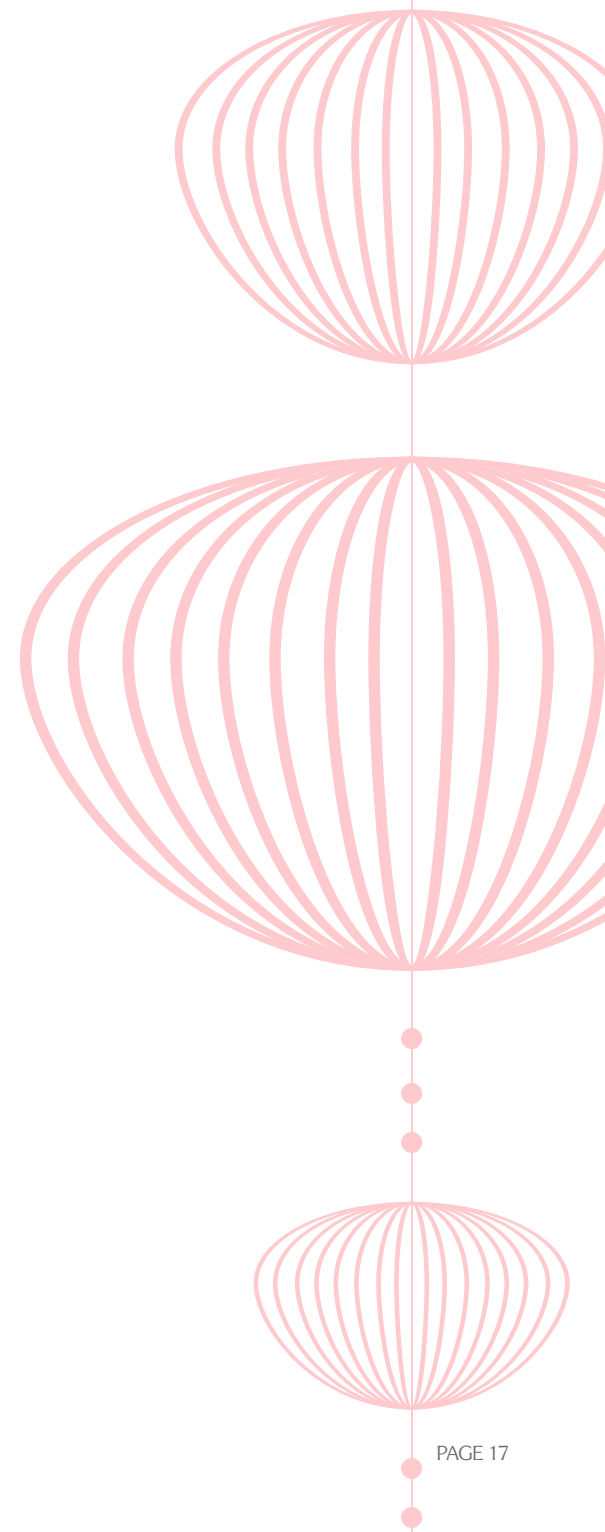


HOT COCOA COOKIES

JESSICA HAUSER: ANCHORED STRENGTH AND WEATHERED STORMS,
[@THATSMRSSTEPMOM](#)

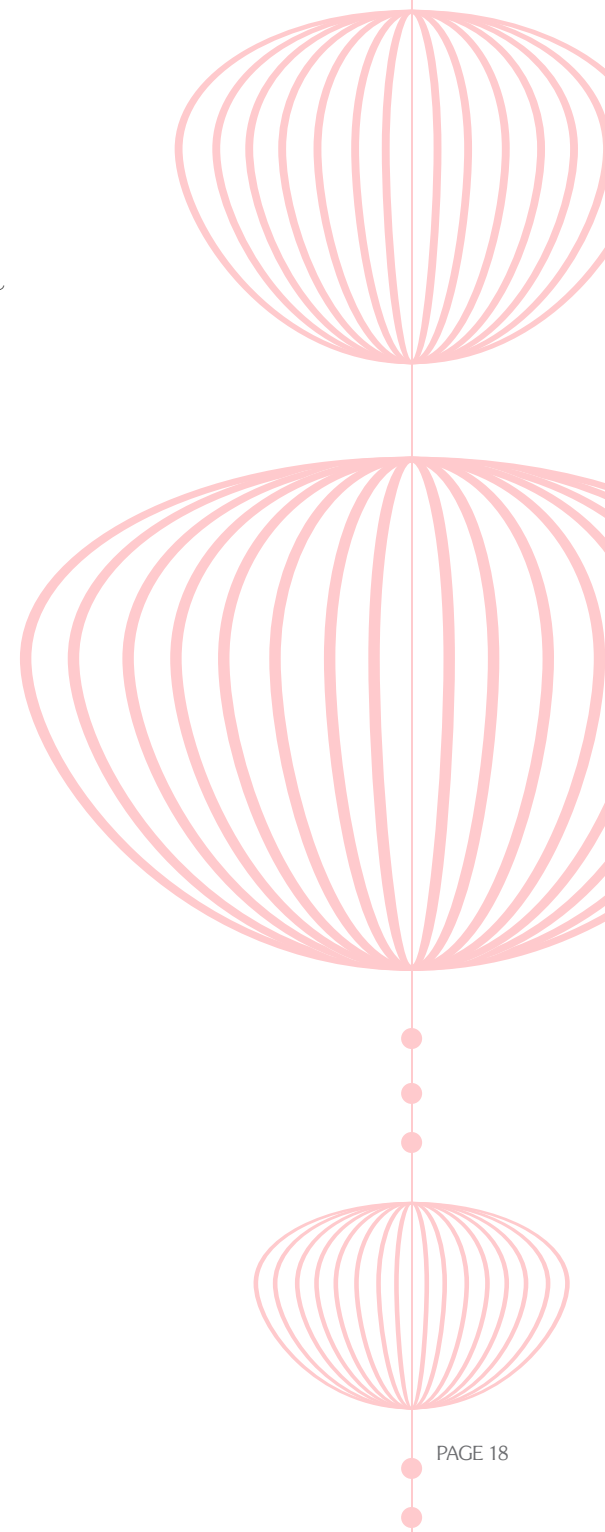
Ingredients

- *1 cup unsalted butter, at room temperature*
- *1 cup granulated sugar*
- *2/3 cup brown sugar*
- *2 eggs*
- *1 teaspoon vanilla extract*
- *3 1/4 cups all-purpose flour*
- *4 packages (or 1/2 cup plus 3 Tablespoons) Hot Chocolate Mix (store-bought or homemade)*
- *1 1/4 teaspoons baking soda*
- *1 teaspoon salt*
- *1 cup miniature semi-sweet chocolate chips*
- *2 cups miniature marshmallows*



Method

1. Preheat the oven to 350 degrees F.
2. In a large mixing bowl, cream together the butter and sugars until light and fluffy. Beat in the eggs, one at a time, then blend in the vanilla.
3. In a separate medium bowl, whisk together the flour, hot chocolate mix, and baking soda and salt. Slowly add to the wet ingredients and mix just until combined, scraping the sides of the bowl as needed. Fold in the chocolate chips.
4. Bake for 7 minutes.
5. Remove the cookies from the oven. Working quickly, carefully add about 5 miniature marshmallows to the top of each cookie, and gently press.
6. Return to the oven and bake an additional 2 to 3 minutes, or until the marshmallows start to puff.
7. Remove from the oven and let cool.





ZESTY MEXICAN WEDDING COOKIES

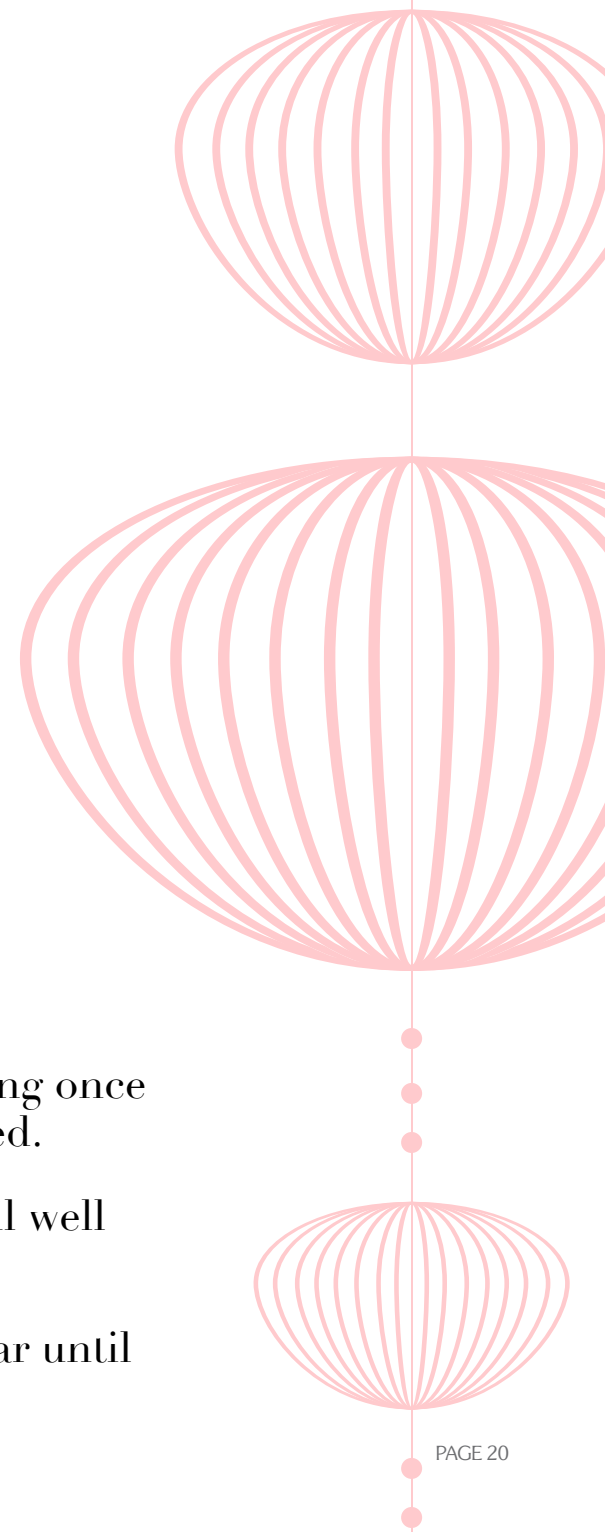
STEF WADE: HAUTE APPLE PIE, @SWADE525

Ingredients

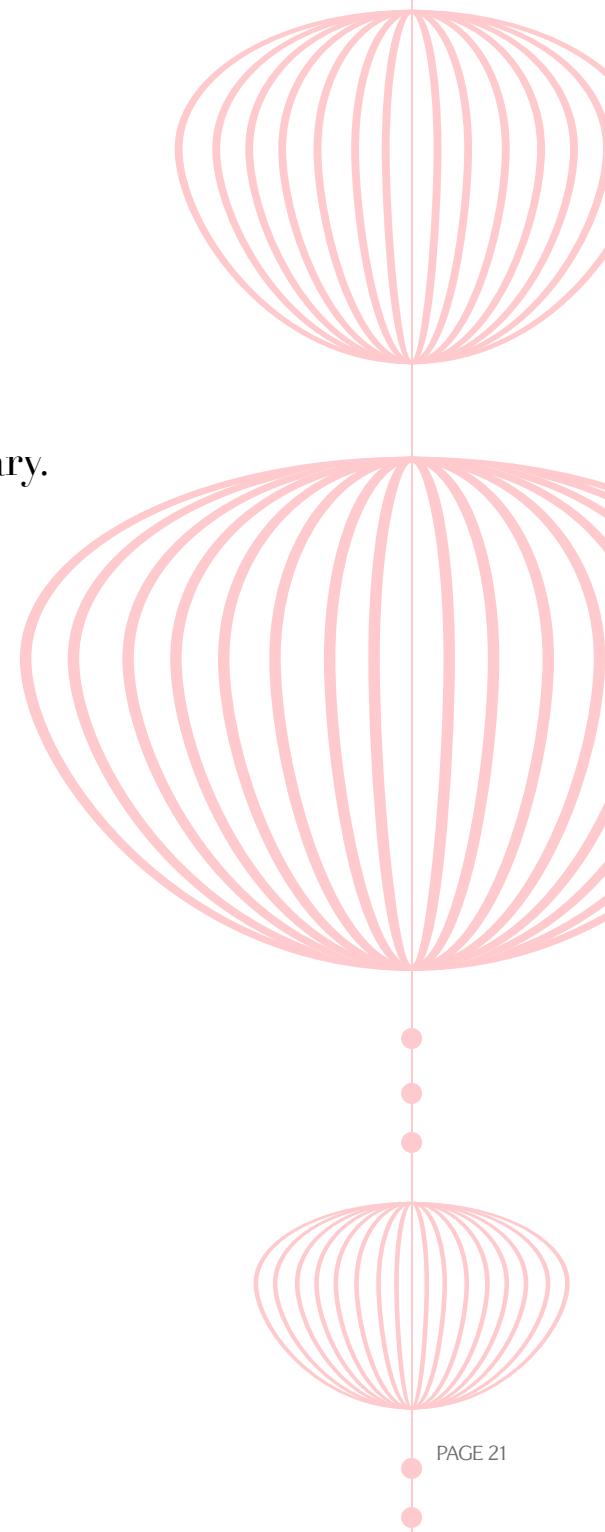
- *1 1/2 cup sliced almonds*
- *2 cups all-purpose flour*
- *1/4 teaspoon salt*
- *1/2 teaspoon ground cinnamon*
- *1 teaspoon finely grated lime zest*
- *2 sticks unsalted butter, softened*
- *2 1/4 cups sifted confectioner's sugar*
- *1 teaspoon pure vanilla extract*
- *1 teaspoon fresh lime juice*

Method

1. Preheat oven to 350 degrees.
2. Spread almonds on baking sheet and toast in oven for 8 minutes, turning once halfway through. In a food processor, pulse almonds, until finely chopped.
3. In a large mixing bowl, mix almonds, flour, salt, cinnamon and zest until well combined.
4. In another large mixing bowl, beat butter and 1 cup confectioner's sugar until fluffy, 4-5 minutes. Add vanilla and lime juice and mix thoroughly.



5. Slowly add almond mixture and mix until combined.
6. Roll dough into 1 inch balls and place on ungreased cookie sheet.
7. Bake at 350 for about 25 minutes, until light golden brown.
8. Transfer to wire cooling rack.
9. Dust warm cookies in 1/4 cup confectioner's sugar until coated.
10. Allow to cool. Dust final cookies with extra powdered sugar, if necessary.



SWISS CHEWS

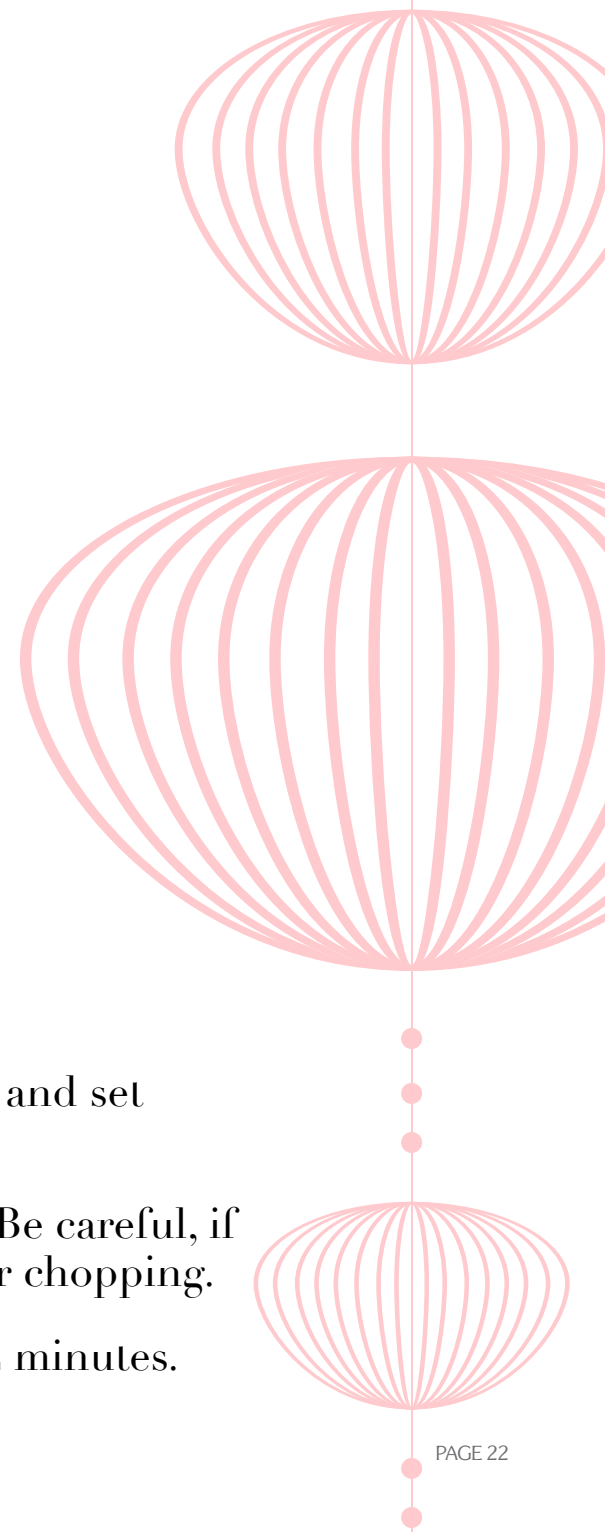
@ROSEWAYRENEE

Ingredients

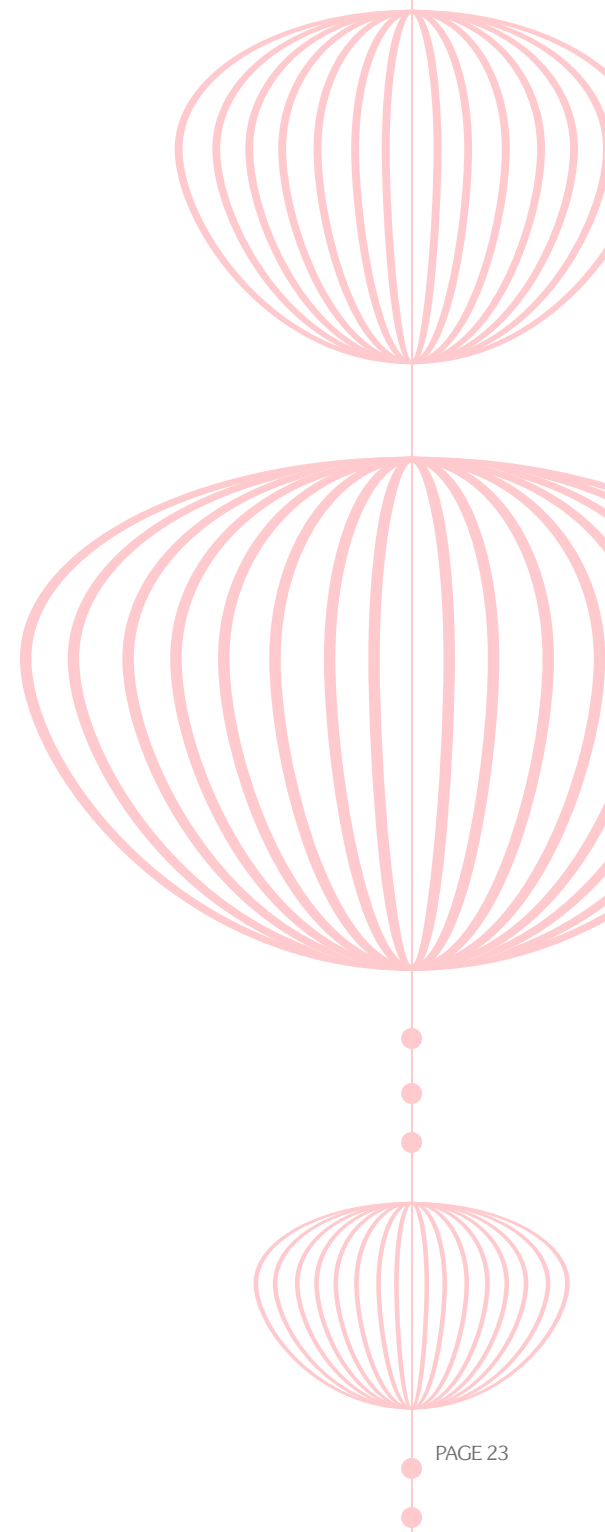
- *½ cup brown sugar*
- *½ cup powdered sugar*
- *½ cup cocoa*
- *½ teaspoon kosher salt*
- *8 oz semisweet chocolate chips*
- *1 cup finely chopped walnuts*
- *1 egg yolk*
- *3 egg whites*
- *2 teaspoons vanilla*

Method

1. Preheat oven to 325 degrees.
2. In a small bowl, combine brown sugar, powdered sugar, cocoa, and salt and set aside.
3. In a food processor, pulse walnuts until they resemble cracked wheat. (Be careful, if you let them go too long, you'll have walnut butter!) Measure walnuts after chopping.
4. Melt chocolate in a glass bowl in the microwave. This takes about 1 to 2 minutes. Stir every minute. Allow to cool slightly, and then fold in walnuts.



5. Stir in vanilla and egg yolk.
6. Using an electric mixer, beat egg whites until they form stiff peaks. Gradually add brown sugar mixture, beating until thick.
7. Fold chocolate-walnut mixture into the whipped egg-white mixture.
8. Baking method #1: No Powdered Sugar Coating-Drop by spoonfuls onto non-stick cookie sheet or parchment paper covered cookie sheet and bake at 325 for 10 minutes.
9. Baking method #2: Powdered Sugar Coating-Drop by spoonfuls into a bowl of powdered sugar and roll to coat. Place powdered-sugar balls onto non-stick cookie sheet or parchment paper covered cookie sheet, and bake at 325 degrees for 10 minutes.



LARRY'S DEVILS FOOD & PEANUT BUTTER COOKIES

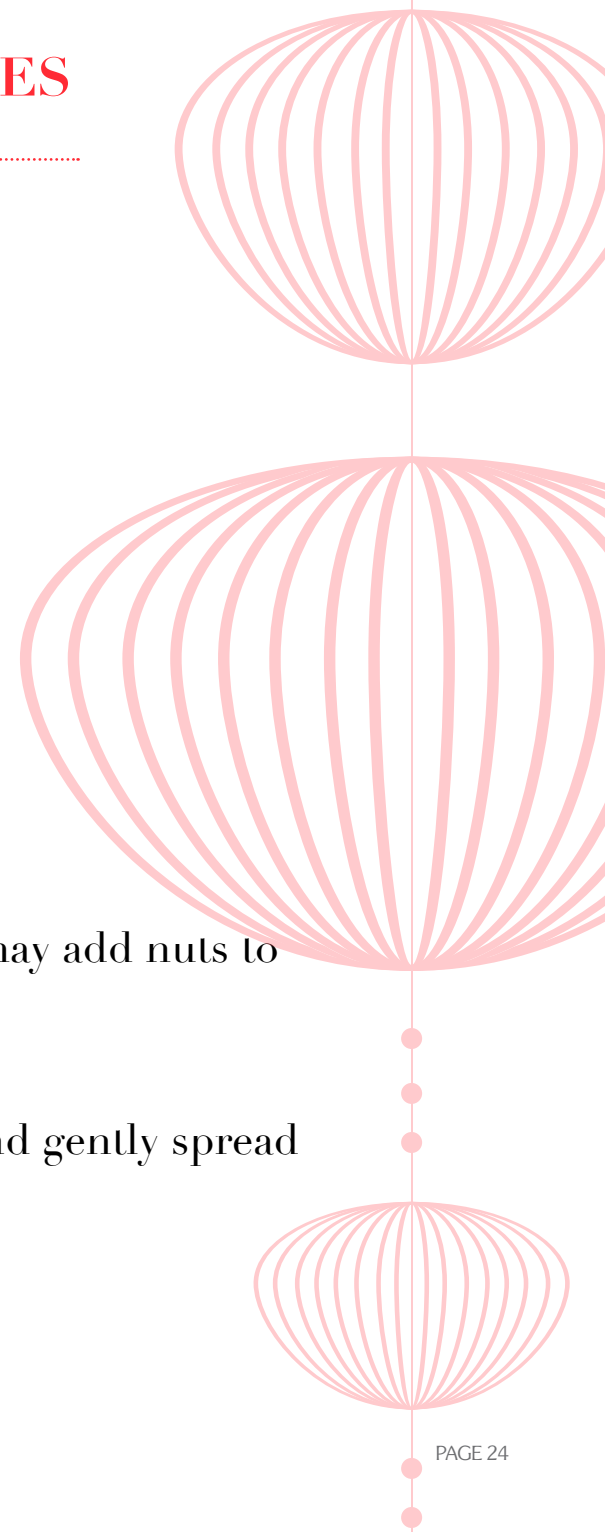
KATHLEEN O'DONNELL GRONE: THE JOYFUL SERVANT, @MSKATHLEEN

Ingredients

- *1 box Devil's Food Cake Mix*
- *2 large eggs*
- *1/3 cup oil*
- *1 8 oz package of cream cheese softened*
- *1/3 cup sugar*
- *1 cup peanut butter (smooth or crunchy)*
- *1/2 cup chopped walnuts - optional*

Method

1. Preheat oven to 350 degrees.
2. Mix together cake mix, oil and one egg. Set aside one cup of mix. You may add nuts to mix. Press remaining mixture into a lightly greased 9x13 inch pan.
3. Bake for 10 minutes.
4. While baking, mix remaining ingredients together. Mix until smooth and gently spread mixture onto the baked crust.
5. Top evenly with remaining crumb and nuts mixture.
6. Bake for 15 more minutes.
7. Cool and cut into cookie sized pieces.



PEANUT BUTTERY 'CUT OUT' SUGAR COOKIES

LIZY: LIZY B, @LIZYBBAKES

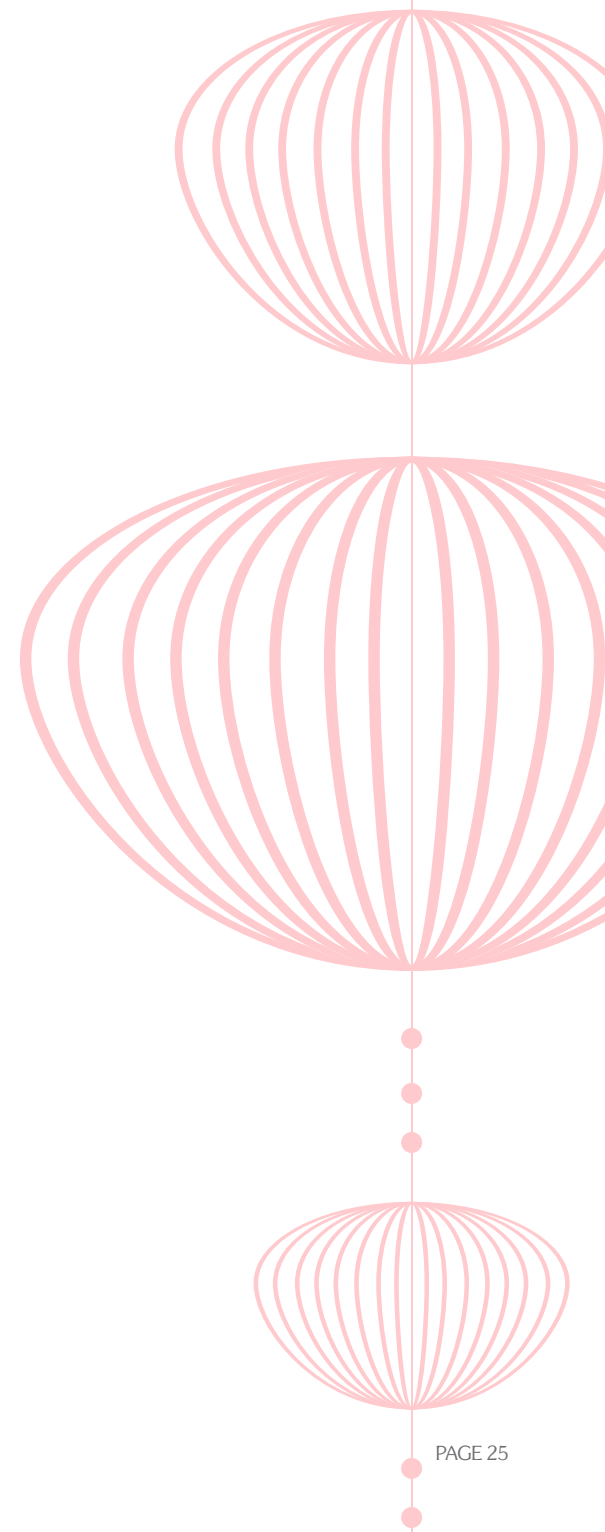
Ingredients

- *2 1/2 cups flour*
- *1/2 teaspoon baking powder*
- *1 teaspoon salt*
- *1 cup granulated sugar*
- *1 teaspoon vanilla*
- *2 large eggs*
- *1 stick unsalted butter (4 oz)*
- *1/2 cup creamy peanut butter.*

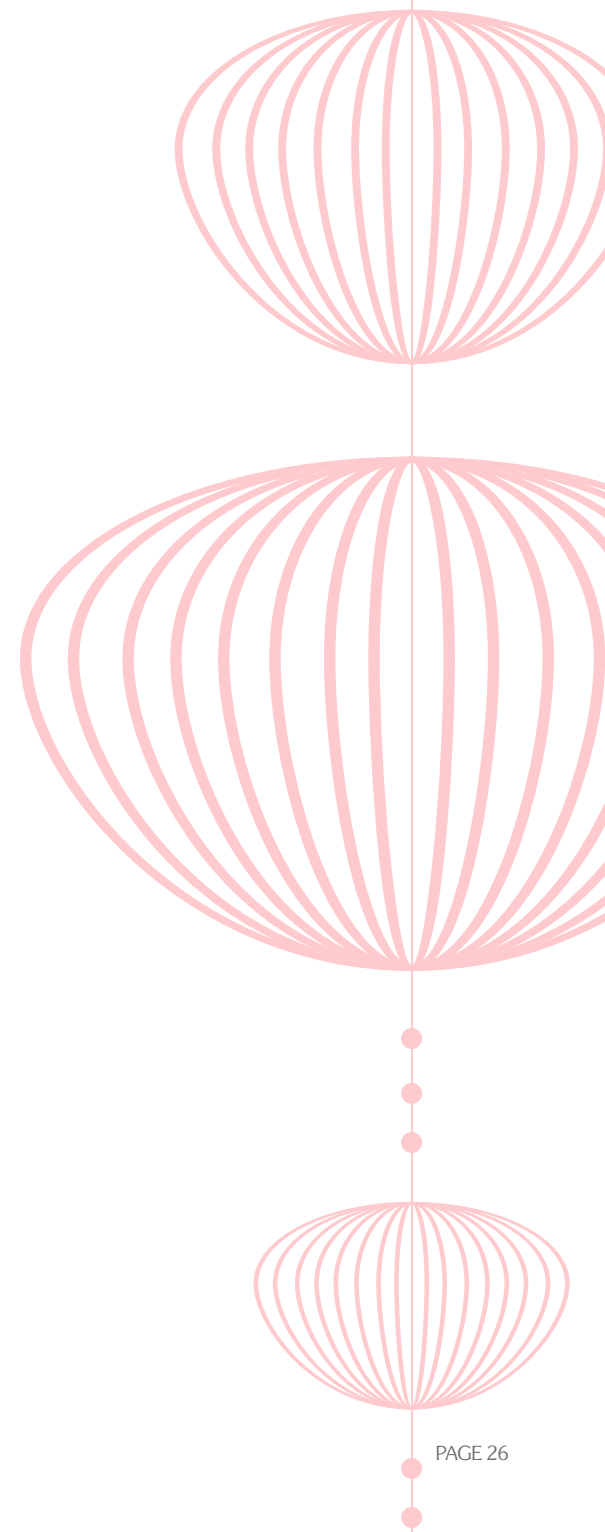
- *1 cup ground peanuts (The peanuts should be ground until they resemble graham cracker crumbs.)*

Method

1. Preheat oven to 350 degrees.
2. Whisk together flour, baking powder and salt, and set aside.
3. Mix butter and peanut butter with a paddle until creamy.
4. Add sugar and mix some more.
5. Add vanilla and eggs, mix until fluffy.



6. Add dry ingredients and mix until almost combined.
7. Add ground peanuts. Mix it up!
8. Divide into two disks, cover with plastic wrap and refrigerate.
9. Roll to 1/4 inch thickness, cut out into shapes and bake for 8-11 minutes.
10. Cool in trays.

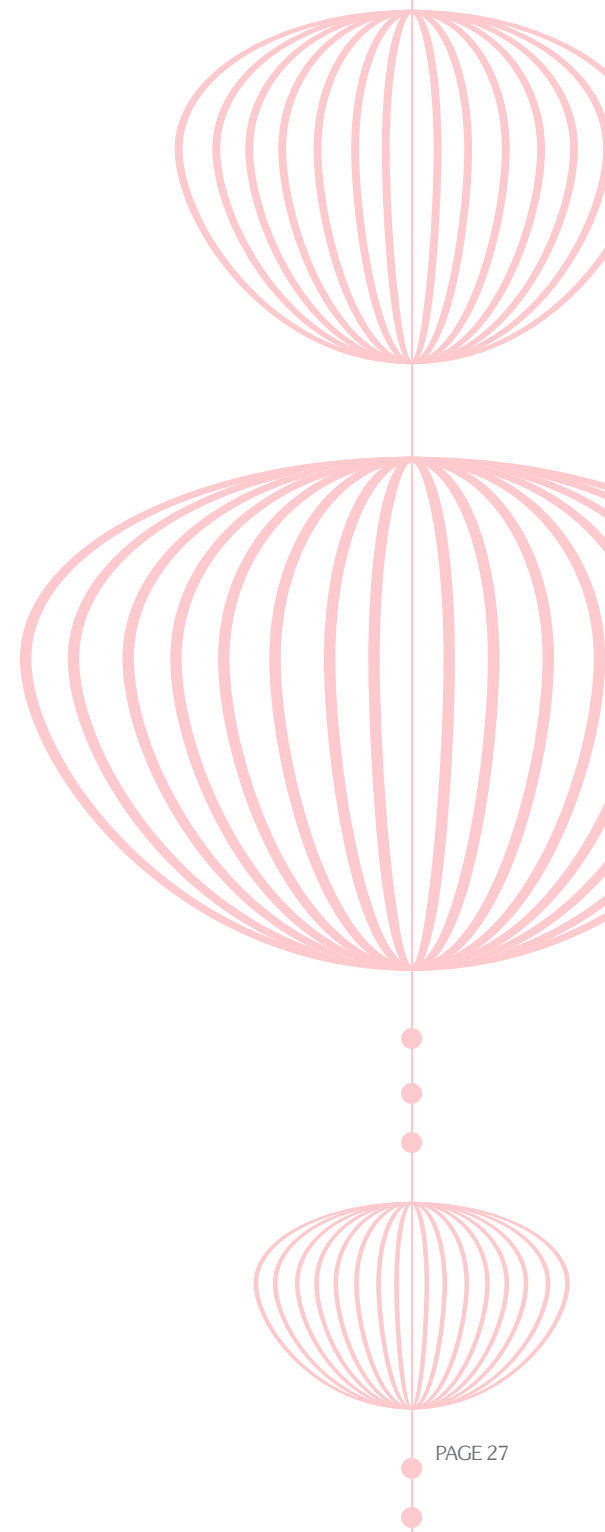


RICOTTA CHEESE COOKIES

SHELL: THINGS I CAN'T SAY, @SHELLTHINGS

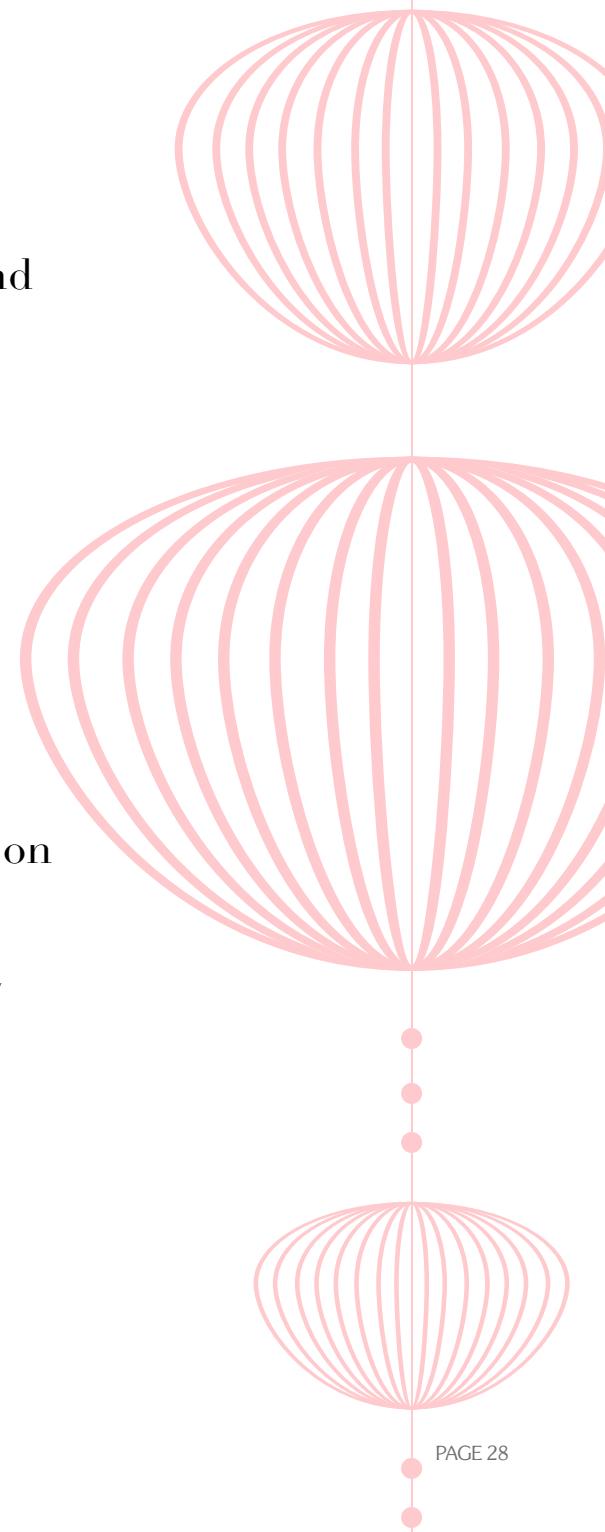
Ingredients

- *2 cups sugar*
- *1 cup butter, softened*
- *1 15 oz container ricotta cheese (whole)*
- *1 teaspoon vanilla*
- *2 eggs*
- *4 cups flour*
- *1 teaspoon baking soda*
- *1 teaspoon salt*
- *1 1/2 cups confectioners sugar*
- *3 tablespoons milk*
- *Decorations: sugar crystals*



Method

1. Preheat oven to 350.
2. In a large bowl, beat sugar and butter until blended. Increase speed and beat until light and fluffy(5 minutes)
3. Beat in ricotta, vanilla and eggs until well blended.
4. Add flour, baking soda, and salt. Beat until dough forms.
5. Drop dough by tablespoonsful onto ungreased pan.
6. Bake about 13-15 minutes or until light golden.
7. Cool on wire rack.
8. Prepare icing: Stir confectioners sugar with milk until smooth. Spread on cooled cookies. Sprinkle with rystals. Allow to set one hour.
9. This recipe makes tons of cookies and you can actually put them pretty close together on the pan, as they don't spread out very far.

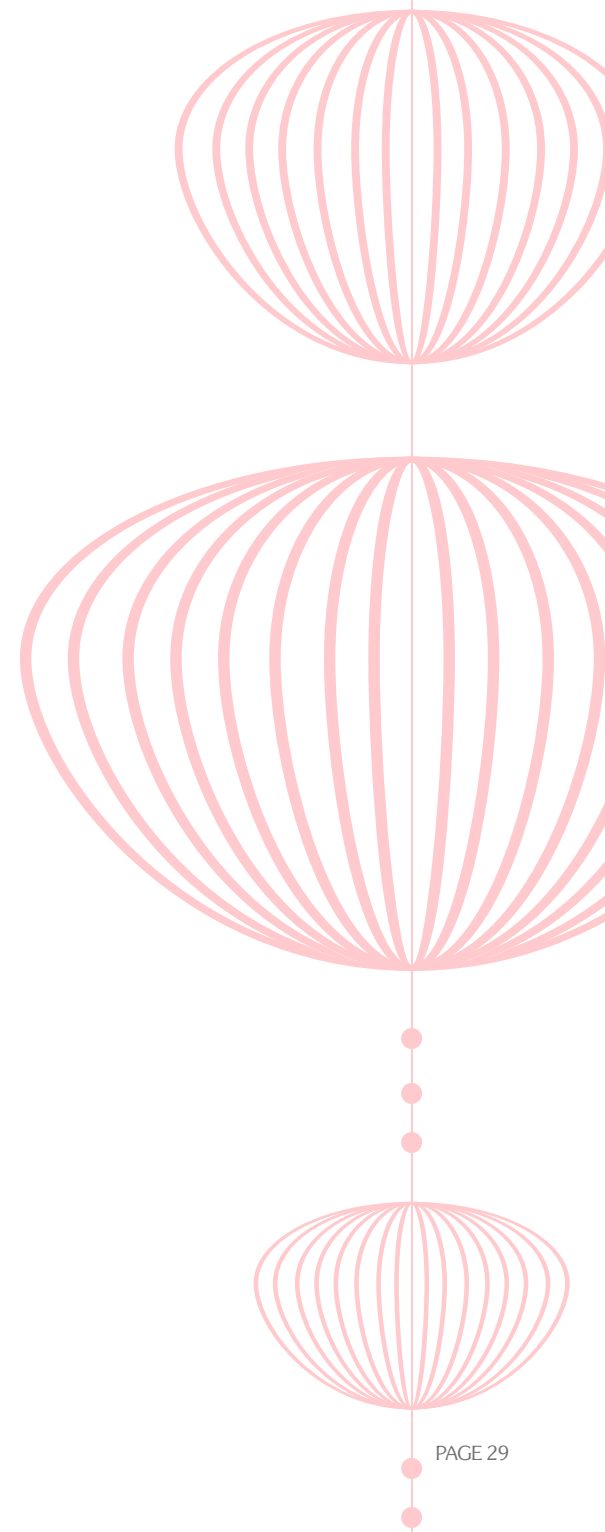


CHOCOLATE CRINKLE COOKIES

AMANDA COCHRANE: SEW MUCH TO SAY

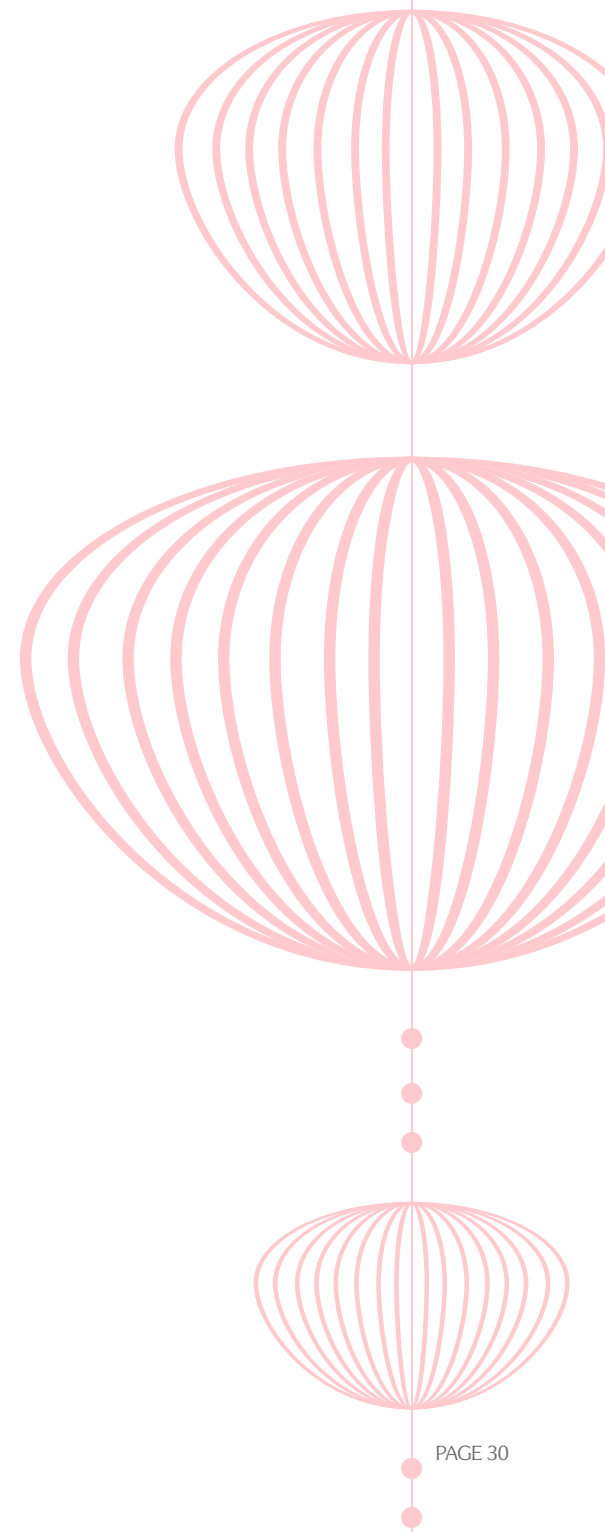
Ingredients

- *1 1/4 cups light brown sugar*
- *2 sticks, or 1 cup butter*
- *1 splash of vanilla extract*
- *2 large, farm fresh eggs*
- *2 cups all purpose flour*
- *6 tablespoons cocoa powder*
- *A pinch of salt*
- *A pinch of baking soda*
- *2/3 cup mini semi-sweet chocolate chips*
- *1/2 cup sugar*
- *1/2 cup powdered sugar*



Method

1. In a large bowl, beat the butter, brown sugar and vanilla with a mixer on medium until blended.
2. Add the eggs, next. Then, sift the flour, cocoa, salt and baking soda into a small bowl.
3. Slowly add the dry mixture to the wet mixture and beat it until it is just combined.
4. Stir in the chocolate chips and refrigerate, covered, for at least two hours.
5. After the dough has chilled, preheat the oven to 375 degrees. Roll teaspoons full of dough into balls and place on parchment paper lined baking sheets. Then, roll each ball in sugar, and then powdered sugar until evenly coated.
6. Bake, 2 inches apart, for 8-10 minutes or until the cookies have set. Cool for a few minutes on the baking sheet before transferring to wire racks.



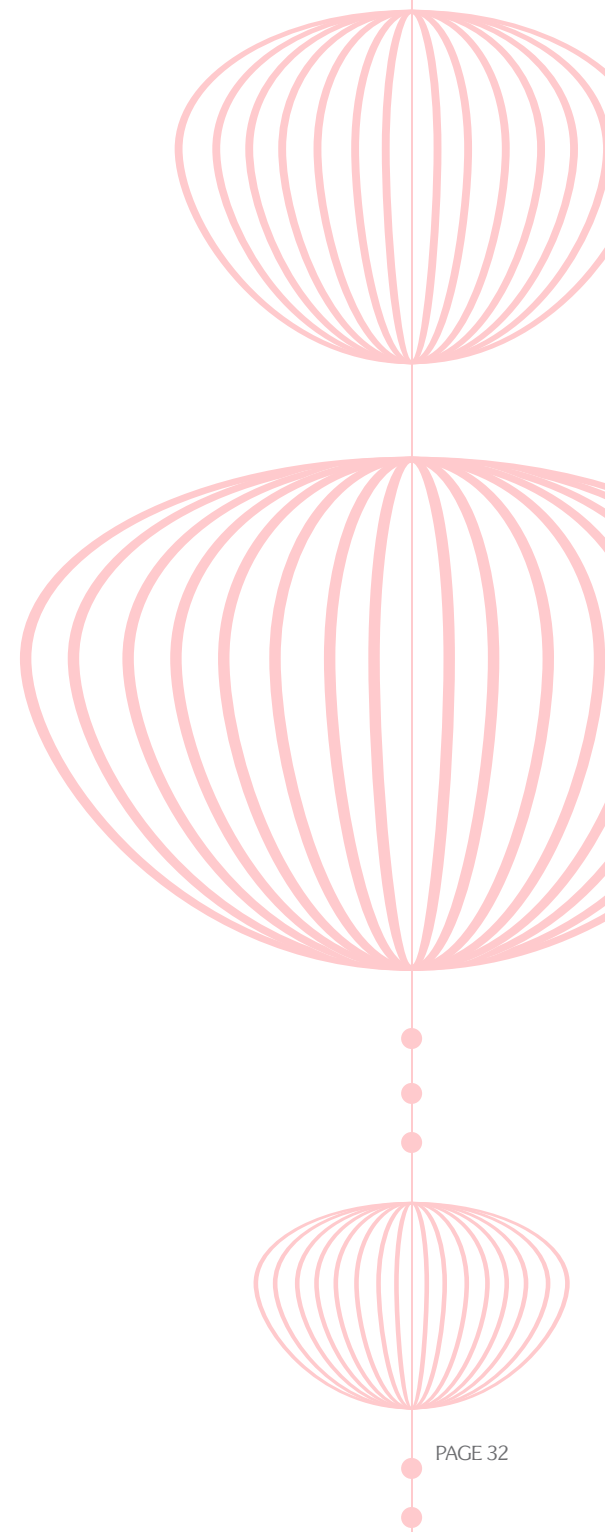


VANILLA SPICE COOKIES

DINA: BUTTERCREAM BAKEHOUSE, @DINACROWELL

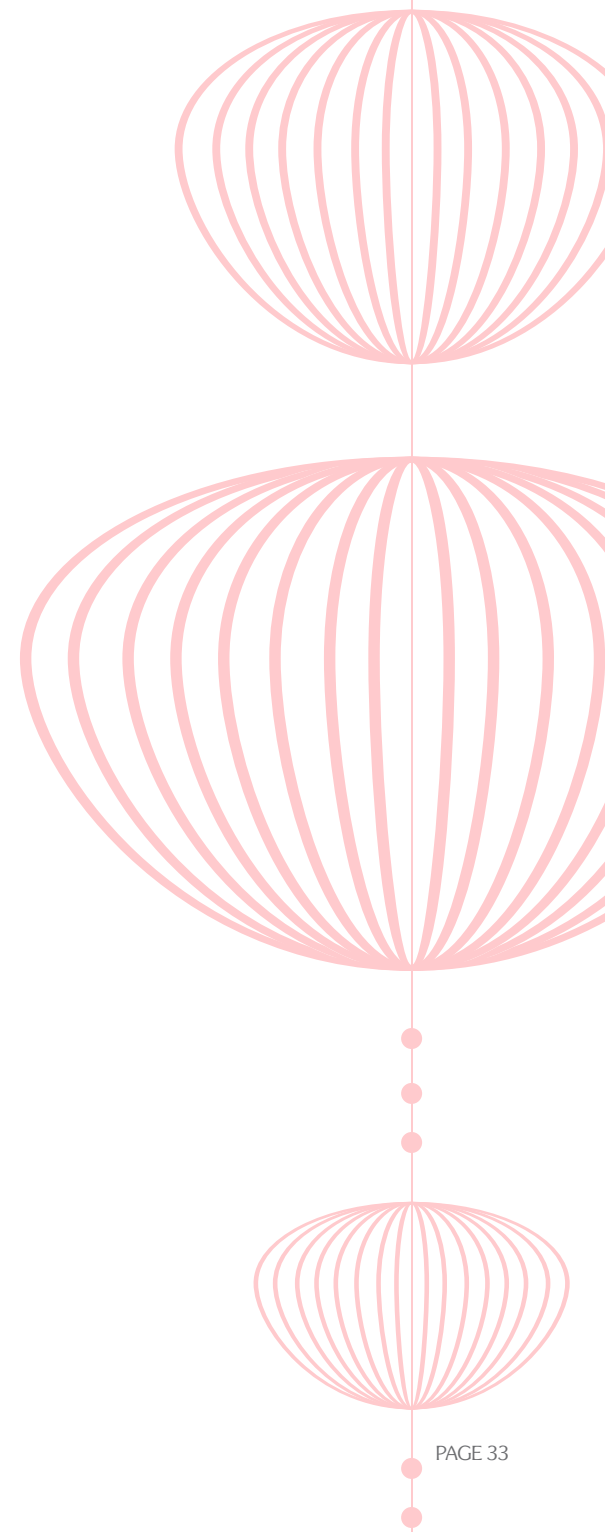
Ingredients

- *3 cups all-purpose flour*
- *3/4 teaspoon baking powder (omit if making thumbprints, ball cookies, or spritz cookies)*
- *1/2 teaspoon salt*
- *2 sticks unsalted butter*
- *1 cup sugar*
- *1 large egg*
- *2 teaspoons pure vanilla extract*
- *1 1/2 teaspoon ground cinnamon*
- *1/4 teaspoon ground ginger*
- *1/4 teaspoon ground allspice*
- *1/4 teaspoon freshly ground pepper*



Method

1. Preheat oven to 350.
2. Whisk together flour, baking powder, and salt in a large bowl.
3. Beat butter and granulated sugar with a mixer on medium-high speed until pale and fluffy. Beat in egg and vanilla. Reduce speed to low.
4. Add flour mixture, ground cinnamon, ginger, allspice, and pepper and beat until combined. Chill for about two hours until firm.
5. Roll out on floured surface and use cutters of your choice. Place cutouts on ungreased cookie sheet.
6. Bake at 350 for about 8-10 minutes or until just barely golden brown around the edges. Store in tightly covered container for two weeks.



SNICKER DOODLE COOKIES

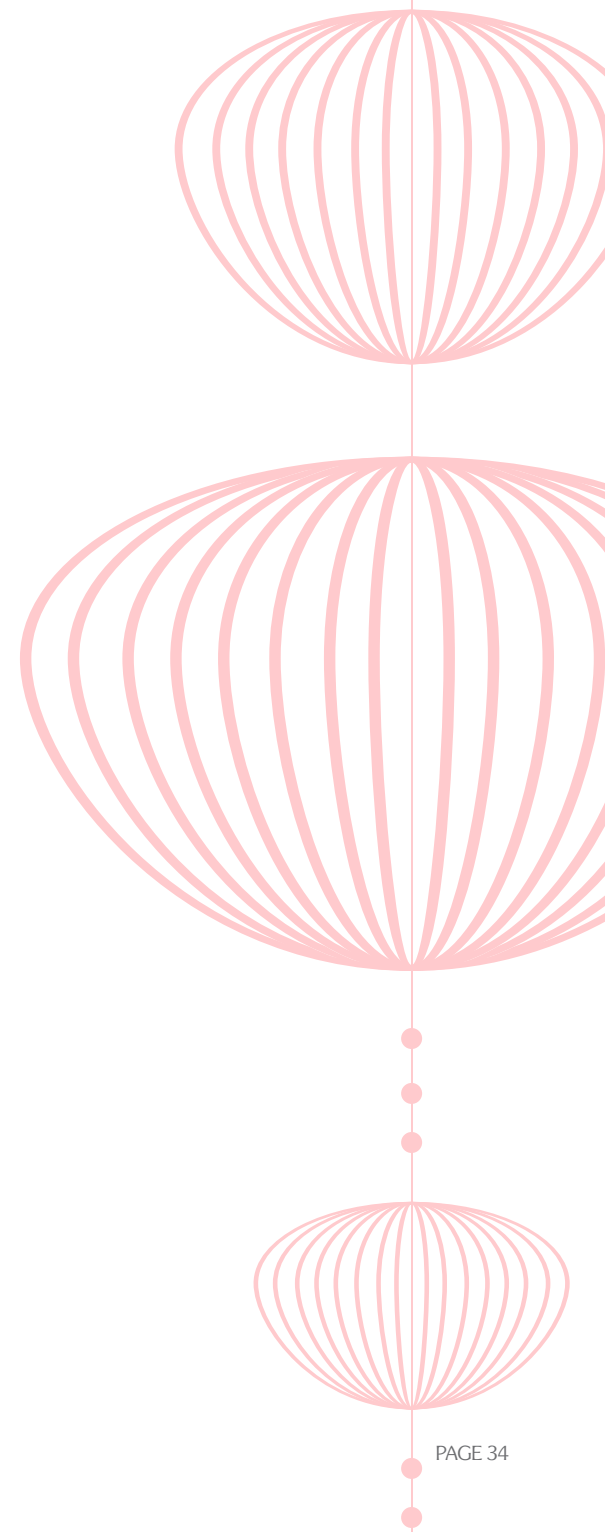
DIANE SIKORA: MAMAL DIANE, @MAMALDIANE

Ingredients

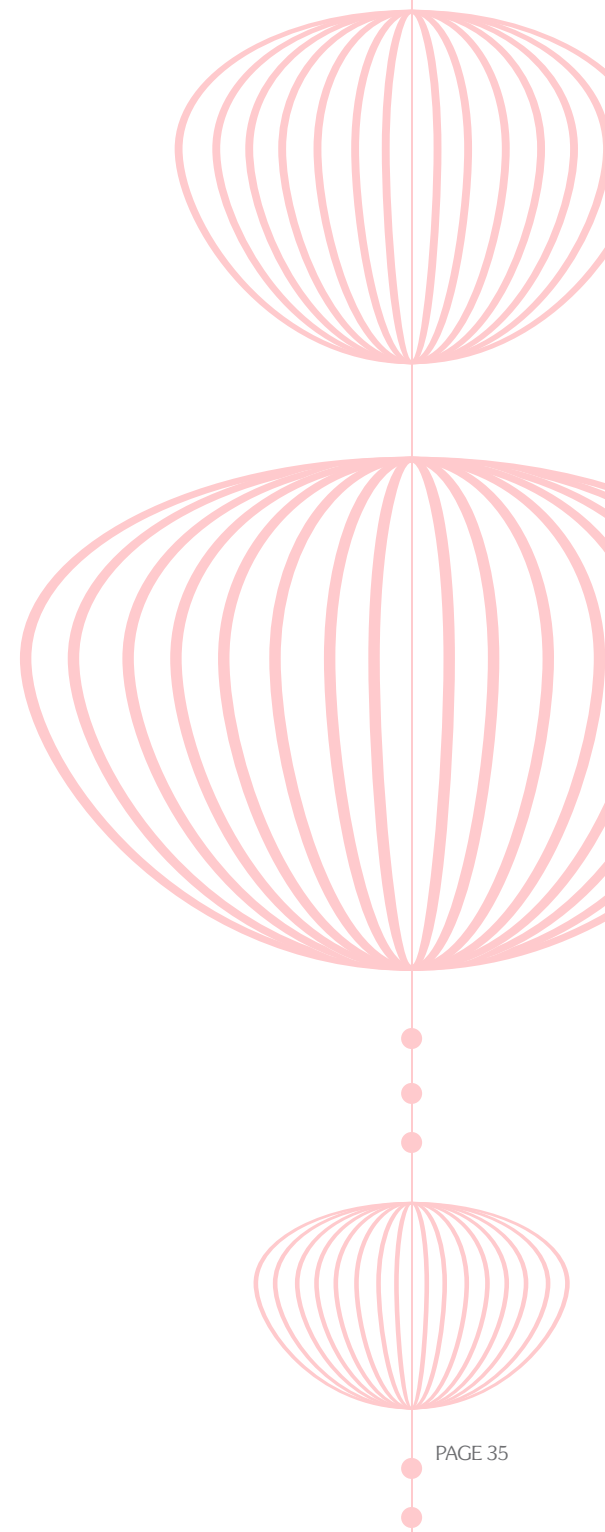
- *1 cup butter*
- *1 1/2 cups sucanat/sugar*
- *2 large eggs*
- *2 3/4 cups whole wheat flour or all purpose flour*
- *2 teaspoons cream of tartar*
- *1 teaspoon baking soda*
- *1/4 teaspoon salt*
- *3 tablespoons sucanat or sugar*
- *3 teaspoons cinnamon*

Method

1. In a large bowl mix the butter and sugar.
2. Add eggs and mix it all together.
3. Combine flour, cream of tartar, baking soda and salt in another bowl.
4. Blend the dry ingredients into the butter mixture.



5. Chill the dough and an ungreased cookie sheet in the refrigerator for 10 to 15 minutes.
6. In another small bowl mix together 3 tablespoons of sugar and 3 teaspoons of cinnamon.
7. Make the dough into 1 inch balls and roll in sugar/cinnamon mixture Place them evenly spaced on the chilled cookie sheet.
8. Bake at 350 degrees for 10 minutes.
9. Remove from the cookie sheet to cool.



NANA ALICE'S ARMENIAN WALNUT ROLLS

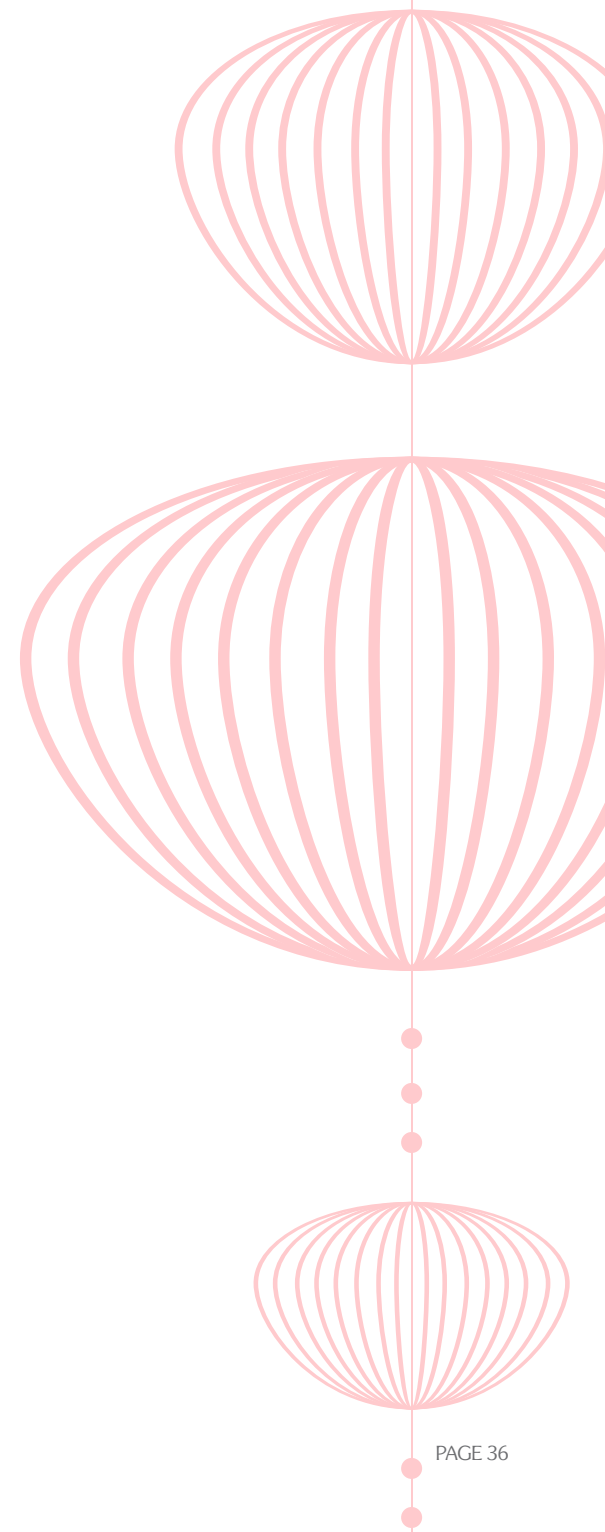
KEELY FLYNN: LOLLYGAG BLOG, @LOLLYGAGBLOG

Ingredients

- 1 cup butter (*melted*)
- 1/2 cup powdered sugar
- 2 1/4 cup flour
- 3/4 cup walnuts *finely chopped*
- 1 teaspoon vanilla

Method

1. Combine all ingredients, mix well.
2. Form dough into 1 inch balls OR crescent shape half moons and bake for 12 to 15 minutes in a preheated 350 degree F (175 degrees C) oven, until lightly browned underneath.
3. Set up shallow bowl with 1/3 to 1/2 cup powdered sugar in bowl.
4. Let cookies cool completely. Once cooled, gently roll in confectioners' sugar until coated.
5. Lightly dust with more confectioners' sugar.

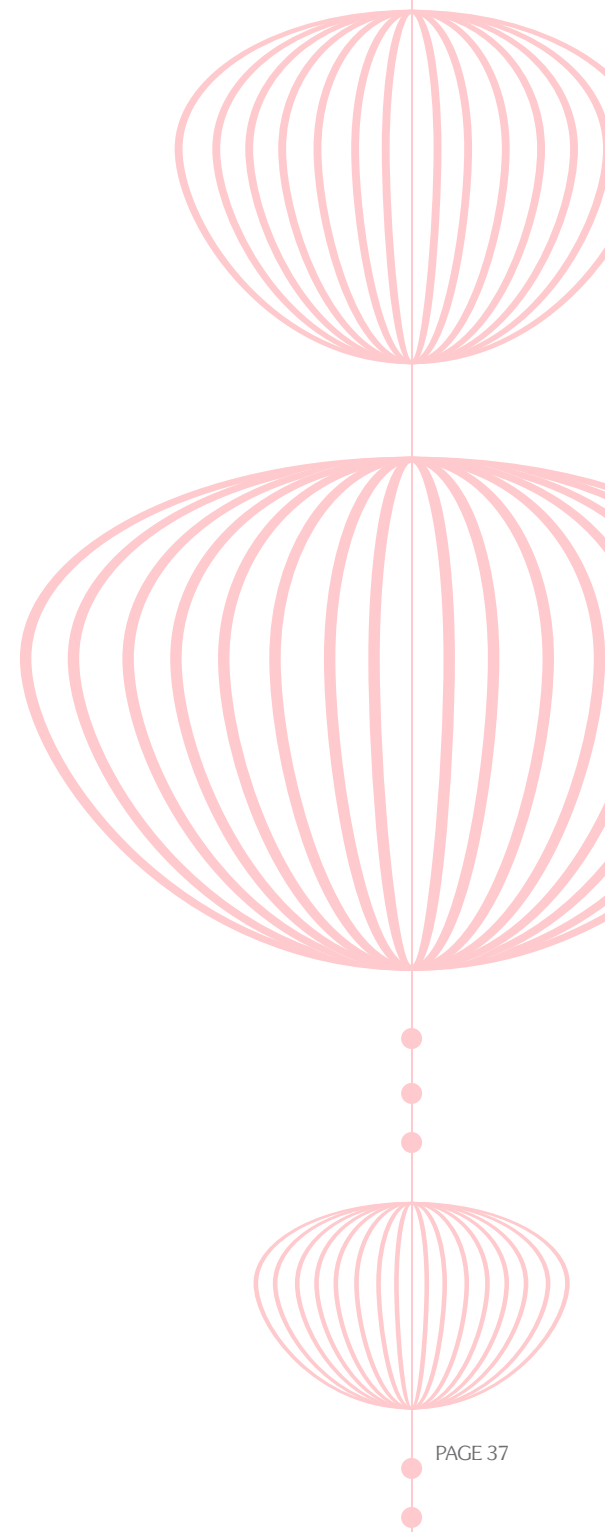


CHOCOLATE CARAMEL SEA SALT COOKIES

ALISON LEE: WRITING, WISHING, @ALISONSWLEE

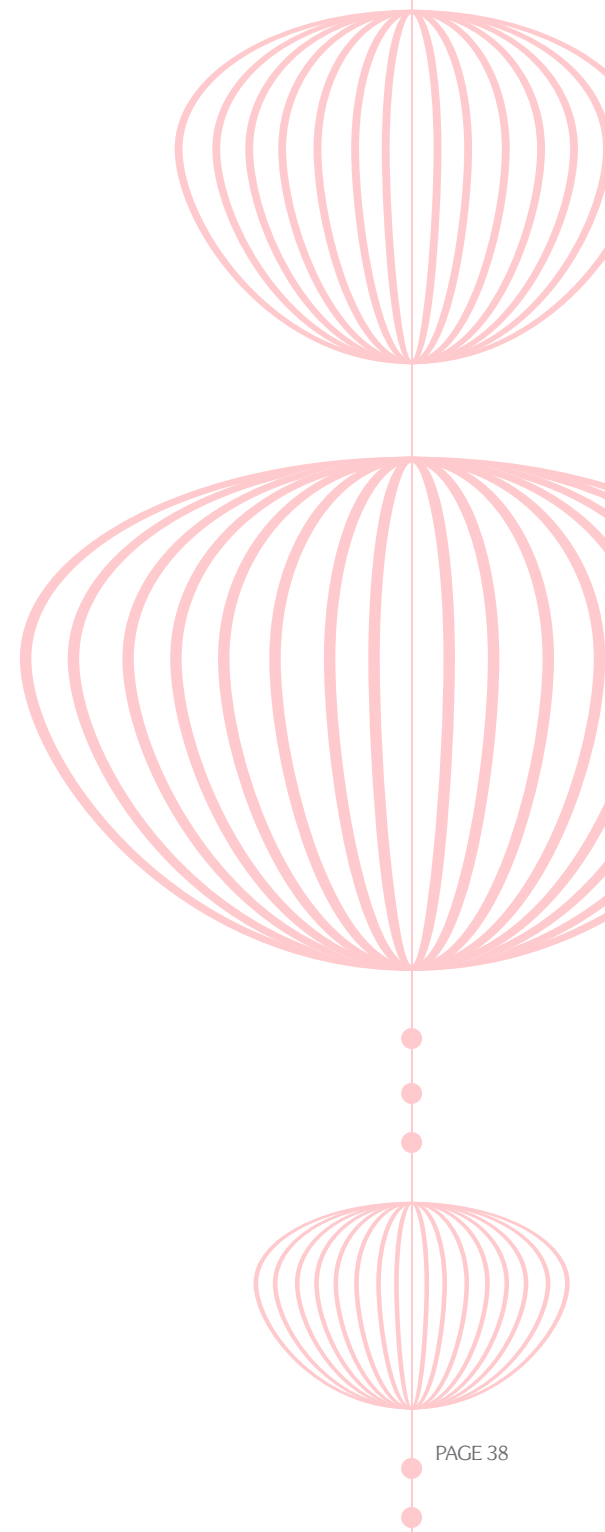
Ingredients

- *½ stick unsalted butter*
- *4 ounces 70% chocolate, chopped*
- *½ cup all-purpose flour*
- *¼ cup unsweetened cocoa powder*
- *¼ teaspoon baking soda*
- *¼ teaspoon salt*
- *½ teaspoon vanilla essence*
- *¾ cup granulated sugar*
- *1 large egg*
- *½ teaspoon instant espresso powder*
- *¼ cup salted caramel sauce*
- *Large-flake sea salt for topping*



Method

1. Preheat oven to 325 degrees F.
2. Line a baking sheet with parchment paper, set aside.
3. In a microwave-safe bowl, combine the chocolate and butter. Microwave in 20 second increments until chocolate and butter are melted, and stir to combine.
4. Transfer chocolate mixture a bowl. Add sugar, egg, vanilla essence, and caramel sauce; mix until combined.
5. Gradually mix in flour mixture.
6. Roll 1 (heaping) tablespoon worth of dough between hands to create dough balls that are 2½ inches in diameter. Place cookie dough balls two inches apart on baking sheet. Sprinkle tops of cookies with large-flake sea salt.
7. Bake cookies for 13-15 minutes, or until tops are crackled and cookies have spread out slightly. Allow to cool on cookie sheet for 5 minutes before moving to a wire rack to cool completely.



THE PERFECT SUGAR COOKIES FOR DECORATING

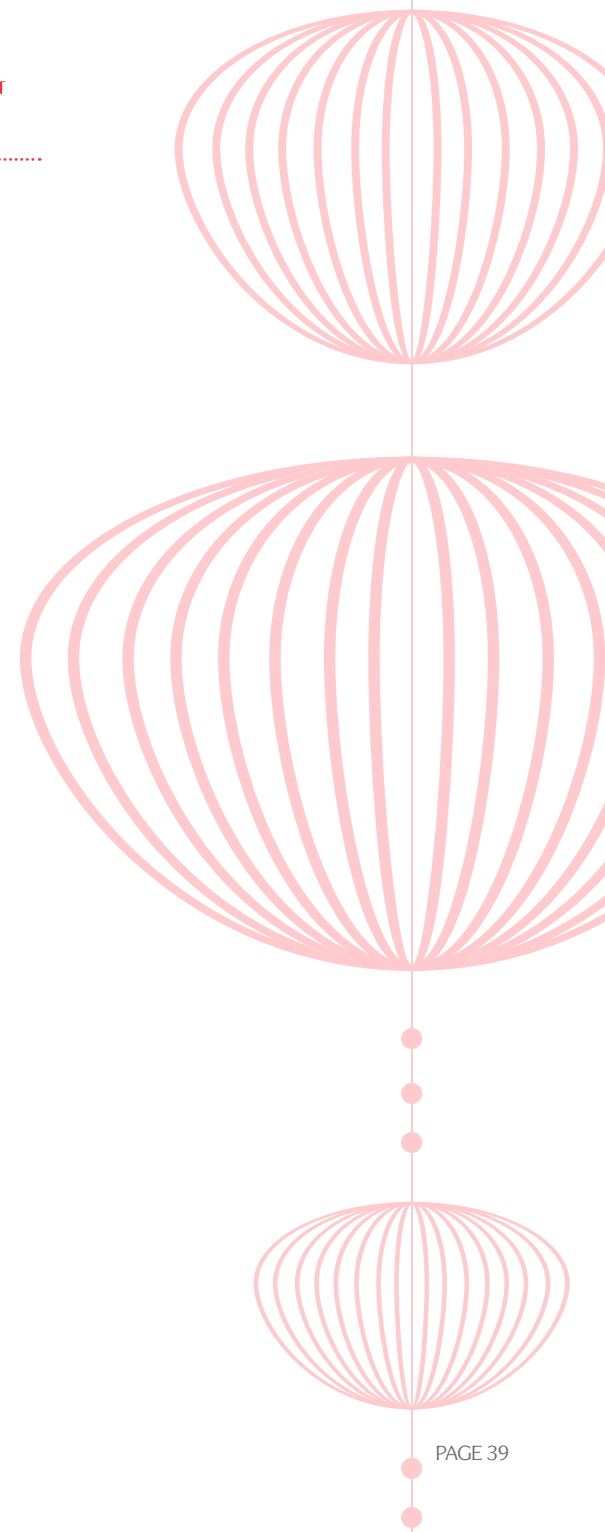
JANINE ESHELBRENNER: SUGARKISSED.NET, [@SUGARKISSED_NET](https://twitter.com/SUGARKISSED_NET)

Ingredients

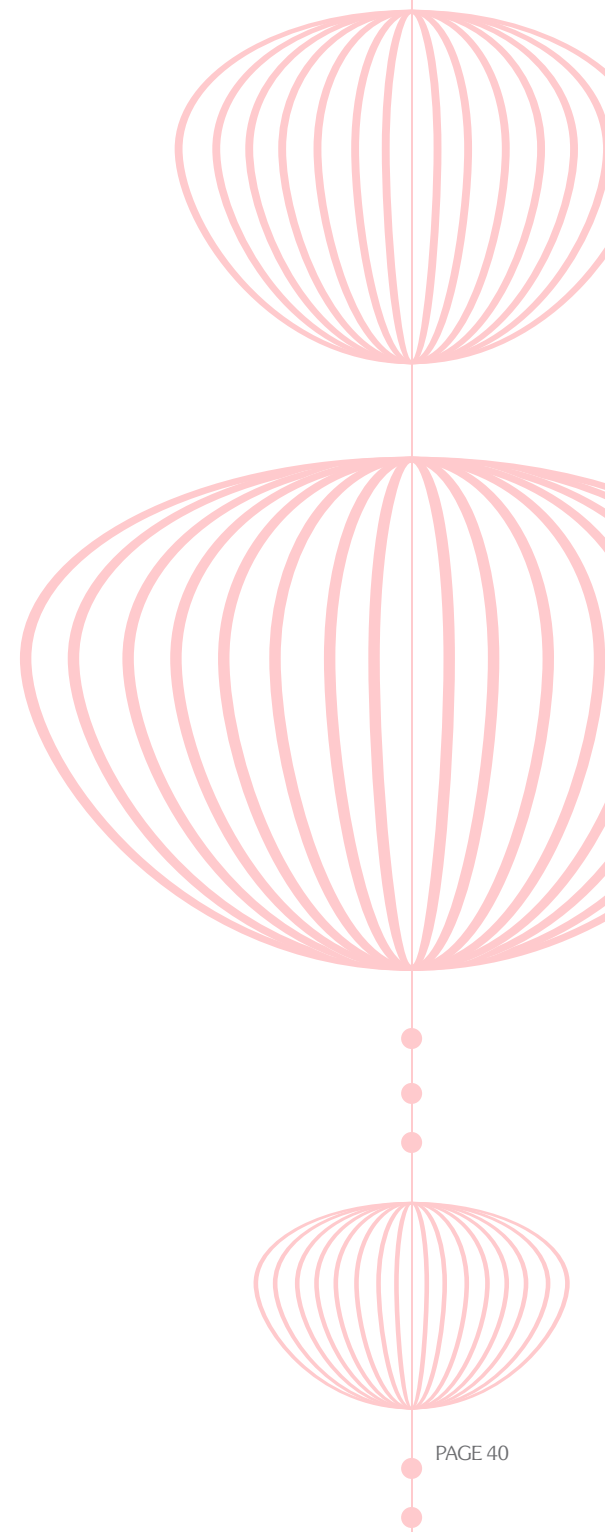
- *1 1/8 cup unsalted butter, room temperature*
- *1 1/4 cup sugar*
- *1 egg + 1 egg yolk, room temperature*
- *2 teaspoons vanilla extract*
- *1/2 teaspoon almond extract*
- *2 1/2 to 3 cups all-purpose flour*
- *1/4 teaspoon salt*
- *1 teaspoon baking powder*

Method

1. Cream together the butter and sugar.
2. Beat in the eggs , vanilla, and almond flavorings.
3. In a separate bowl, sift together the flour, salt, and baking powder.
4. One cup at a time, mix the dry ingredients into the wet. Scraping down your bowl as needed.
5. Divide dough up into three sections, Saran wrap, and refrigerate overnight.



6. When you are ready to bake, take the dough out of the fridge and let it sit on the counter for a few minutes so it's not too hard to work with.
7. After rolling and cutting your dough, set your dough shapes in the freezer for about 10 minutes before baking to reduce spreading.
8. Bake on parchment paper lined baking sheets at 350 for 6 to 8 minutes.
9. After removing the cookies from the oven, let them sit for a couple of minutes before moving them to a cooling rack.



CHOCOLATE AND BUTTERSCOTCH HAYSTACKS

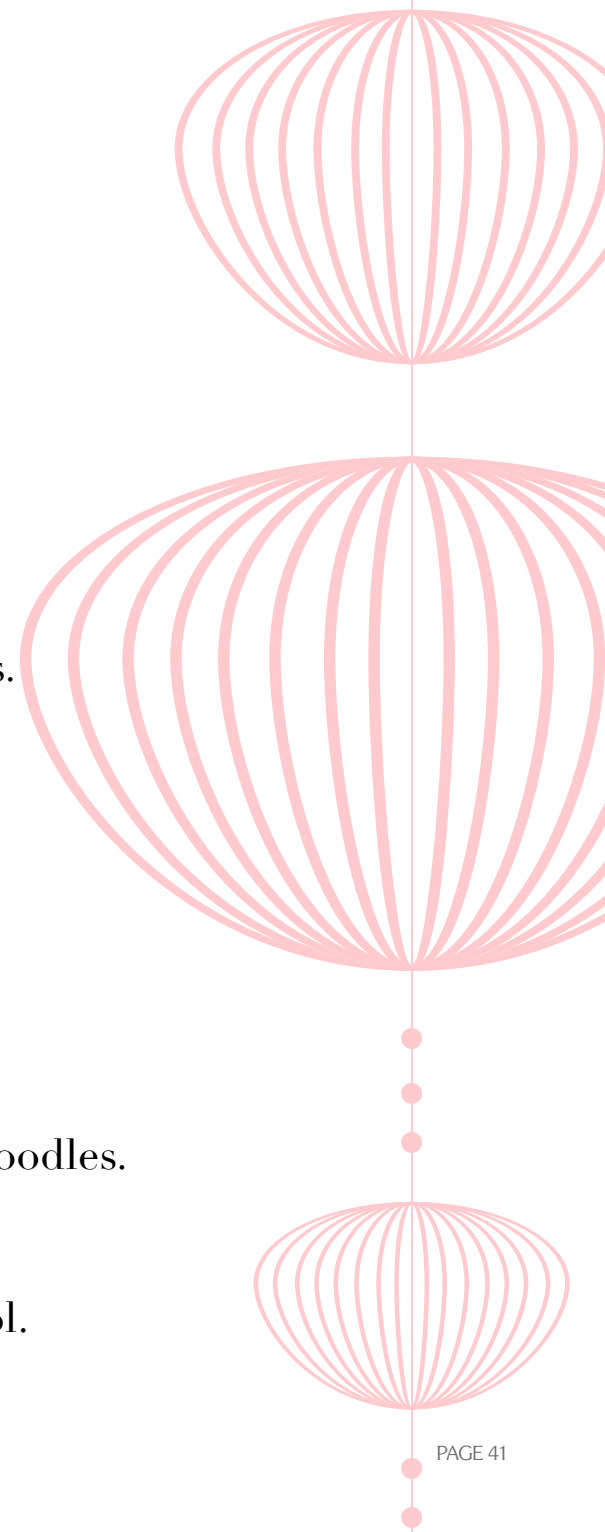
DEIDRE SMITH: JDANIEL4'S MOM, @JDANIEL4SMOM

Ingredients

- *2 cups of semisweet chocolate chips*
- *2 cups of butterscotch chips*
- *1/2 cup of small marshmallows*
- *2 cups of chow mein noodles*

Method

1. In a microwave safe bowl combine the chocolate and butterscotch chips.
2. Heat the chips in the microwave on high for one minute.
3. Stir the chip mixture and then heat for it 15 more seconds.
4. Stir the chip mixture once more and then heat it for 15 more seconds.
5. Remove the bowl from the microwave.
6. Add the marshmallows and stir the mixture.
7. When the marshmallows have slightly melted, add in the chow mein noodles.
8. Stir the mixture until the noodles are coated.
9. Scoop up the mixture with a tablespoon and place on wax paper to cool.
10. This recipe will make about 2 1/2 dozen haystacks.

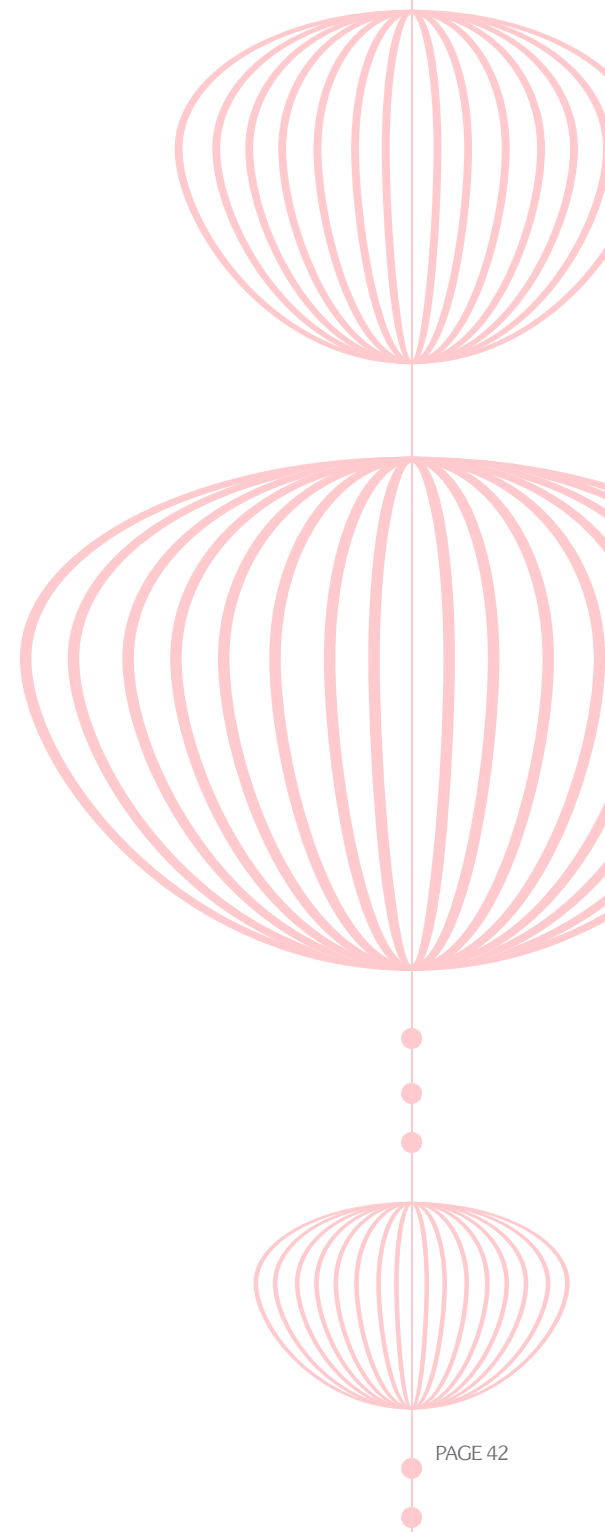


MACAROON KISS COOKIES

JENN ERICKSON: ROOK NO. 17, @ROOKNO17

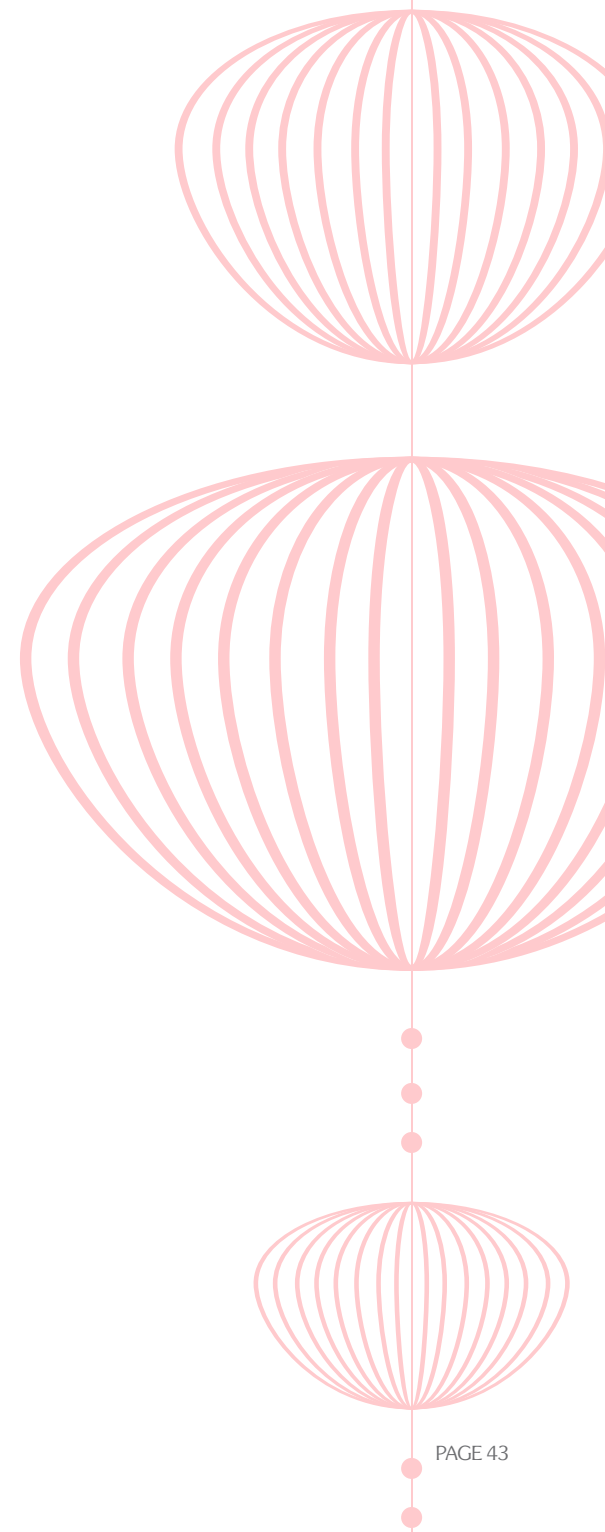
Ingredients

- *2 1/2 cups All purpose flour*
- *1 tablespoon plus 1 teaspoon baking powder*
- *1/2 teaspoon table salt*
- *2/3 cups butter, softened*
- *6 oz. cream cheese, softened*
- *1 1/2 cups granulated sugar*
- *2 egg yolks*
- *1 tablespoon plus 1 teaspoon Vanilla extract*
- *1 tablespoon plus 1 teaspoon juice from a fresh orange*
- *10 cups sweetened flaked coconut, divided into 6 cup and 4 cup portions*
- *1 bag Hershey Kisses (48 pieces)*



Method

1. In a medium bowl, sift flour, baking powder and salt. Set aside.
2. In the bowl of an electric mixer, beat the butter, cream cheese, and sugar until light and fluffy. Add egg yolks, vanilla and orange juice and beat till smooth.
3. In one cup increments, mix flour into the butter mixture. Add the 6 cups flaked coconut and beat to combine.
4. Refrigerate dough for 1 hour. While dough is chilling, remove wrappers from the Kisses.
5. Preheat oven to 350. One at a time, scoop dough into 1.5" balls (about the size of a large walnut, roll between your palms, then roll in the bowl of remaining coconut (4 cups). Arrange on an ungreased baking sheet, at least an inch apart (cookies will spread slightly). A standard cookie sheet should accommodate a dozen cookies at a time. Bake 12-14 minutes, until the cookies puff and are very lightly browned.
6. Remove from oven. Immediately press one Kiss into each cookie. Return pan to oven and bake for an additional minute.
7. Remove pan from oven and cool on a rack for 10 minutes. With a thin spatula, gently move cookies onto a rack to finish cooling.





We hope you enjoyed our eBook! We invite you to curl up with a mug of something warm and a plate of our community's best baked goods. Have a toasty evening indoors as you savor your favorite blogs (or maybe even take a step back in time and enjoy something in print)!

Yours in cookies,

The SITS Girls

(Special thanks to Alison of Writing Wishing and Keely Flynn of Lollygag Blog for their work bringing this book to life and for their love of the almighty cookie.)

