



COOKING WITH JAN ~ December 11, 2019

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It's All About Holiday Cookies

CHOCOLATE RUM BALLS

3 1/4 CUPS CRUSHED VANILLA WAFERS
1/4 CUP UNSWEETENED COCOA POWDER
3 TBLS LIGHT CORN SYRUP
3/4+ CUP POWDERED SUGAR
1 1/2 CUPS CHOPPED WALNUTS
1/2 CUP RUM

IN LARGE MIXING BOWL, MIX TOGETHER THE CRUSHED VANILLA WAFERS, POWDERED SUGAR, COCOA AND THE WALNUTS; BLEND IN THE CORN SYRUP & RUM. SHAPE THE MIXTURE INTO 1" BALLS, THEN ROLL IN ADDITIONAL POWDERED SUGAR. STORE IN AN AIRTIGHT CONTAINER FOR SEVERAL DAYS BEFORE SERVING TO DEVELOP THE FLAVOR; ROLL AGAIN IN POWDERED SUGAR BEFORE SERVING. MAKES 4 DOZEN BALLS!

HOLIDAY SUGAR COOKIE CUPS

1 PKG SUGAR COOKIE MIX
1/4 CUP + 2 TSPS RED & GREEN SPRINKLES
1 1/2 TSPS RED GEL FOOD COLORING
BUTTER & EGG NEEDED FOR DROP COOKIES
VANILLA FROSTING

PREHEAT OVEN TO 375 DEGREES; SPRAY 36 MINI MUFFIN CUPS WITH COOKING SPRAY. IN LARGE BOWL, MIX THE COOKIE MIX, SOFTENED BUTTER & EGG UNTIL SOFT DOUGH FORMS. STIR IN 1/4 CUP OF THE CANDY SPRINKLES; SHAPE INTO 36 (1 1/4") BALLS. PLACE IN MINI MUFFIN CUPS; PRESS INDENTATION IN CENTER OF EACH WITH END OF WOODEN SPOON. BAKE 8-10 MINUTES OR UNTIL LIGHT GOLDEN BROWN. IMMEDIATELY REPEAT INDENTATION INTO CENTER OF EACH COOKIE WITH END OF WOODEN SPOON TO MAKE 1" OPENING, CLEANING OFF END WITH PAPER TOWEL WHEN NEEDED. COOL IN PAN FOR 20 MINUTES; LOOSEN EDGES WITH SMALL KNIFE IF NEEDED. REMOVE TO COOLING RACK; COOL COMPLETELY FOR AT LEAST 30 MINUTES. IN A SMALL BOWL, PLACE HALF OF THE FROSTING; TINT RED WITH FOOD GEL COLORING. PLACE A LARGE PIPING BAG FITTED WITH STAR TIP ON ITS SIDE; USE LARGE ICING SPATULA, SPOON REMAINING FROSTING SO IT COVERS HALF OF THE LENGTH OF SIDE OF PIPING BAG. CAREFULLY SPOON RED TINTED FROSTING ON TOP. INSERT TIP INTO INDENTATION OF EACH COOKIE CUP THEN SQUEEZE BAG TO FILL OPENING PIPING ABOUT 2 HEAPING TSPS PER COOKIE CUP. SPRINKLE WITH REMAINING 2 TSPS OF SPRINKLES. STORE AT ROOM TEMPERATURE LOOSELY COVERED.

PEPPERMINT MERINGUES

2 EGG WHITES
1/8 TSP CREAM OF TARTAR
2 PEPPERMINT CANDY CANES, CRUSHED
1/8 TSP SALT
1/2 CUP WHITE SUGAR

PREHEAT OVEN TO 225 DEGREES; LINE 2 COOKIE SHEETS WITH FOIL. IN LARGE GLASS MIXING BOWL, BEAT EGG WHITES, SALT & CREAM OF TARTAR TO SOFT PEAKS. GRADUALLY ADD THE SUGAR; CONTINUE TO BEAT UNTIL WHITES FORM STIFF PEAKS. DROP BY SPOONFULS 1" APART ON PREPARED COOKIE SHEETS, SPRINKLE TOPS WITH THE CRUSHED PEPPERMINT CANDY CANDY. BAKE FOR 1 1/2 HOURS IN PREHEATED OVEN. MERINGUES SHOULD BE COMPLETELY DRY ON THE INSIDE; **DO NOT ALLOW THEM TO BROWN!** TURN OVEN OFF; KEEP OVEN DOOR AJAR AND LET MERINGUES SIT IN THE OVEN UNTIL COMPLETELY COOL. LOOSEN FROM FOIL WITH METAL SPATULA; STORE LOOSELY COVERED IN COOL DRY PLACE FOR UP TO 2 MONTHS. SHOULD MAKE ABOUT 4 DOZEN MERINGUES!

CRANBERRY-ORANGE COOKIES

1 CUP BUTTER, SOFTENED
1/2 CUP BROWN SUGAR
1 1/2 TSPS GRATED ORANGE ZEST
2 1/2 CUPS FLOUR
1/2 TSP SALT
1/2 CUP CHOPPED WALNUTS
1 CUP WHITE SUGAR
1 EGG
5 TBLS ORANGE JUICE
1/2 TSP BAKING SODA
2 CUPS CHOPPED CRANBERRIES
1 1/2 CUPS POWDERED SUGAR

PREHEAT OVEN TO 375 DEGREES. IN LARGE BOWL, CREAM TOGETHER THE BUTTER, WHITE SUGAR & BROWN SUGAR UNTIL SMOOTH. BEAT IN THE EGG UNTIL WELL BLENDED; ADD 1 TSP ORANGE ZEST & 2 TBLS ORANGE JUICE. COMBINE THE FLOUR, BAKING SODA & SALT; STIR INTO THE ORANGE MIXTURE, ADD THE WALNUTS AND CRANBERRIES & STIR UNTIL WELL BLENDED. DROP DOUGH BY ROUNDED TABLESPOONFULS ONTO UNGREASED COOKIE SHEETS. COOKIES SHOULD BE SPACED AT LEAST 2" APART. BAKE FOR 12-14 MINUTES OR UNTIL THE EDGES ARE GOLDEN BROWN. REMOVE FROM COOKIE SHEETS TO COOL ON WIRE RACKS. IN A SMALL BOWL, MIX TOGETHER 1/2 TSP ORANGE ZEST, 3 TBLS ORANGE JUICE & THE POWDERED SUGAR UNTIL SMOOTH. SPREAD OVER THE TOPS OF THE COOLED COOKIES; LET STAND UNTIL SET. MAKES 4 DOZEN COOKIES. A HOLIDAY FAVORITE!