

More Favorite Christmas Cookies



Brought to you by

www.SmilingPartners.com

Visit us for more cookbooks, as well as a large selection of interesting ebooks about all kinds of interesting things.

Table of Contents

Almond Christmas Balls	3
Almond Double Chip Cookies	4
Almond Shortbread Cookies	5
Amish Sugar Cookies	6
Butter Cookie Christmas Cutouts	7
Butterscotch Cookies	8
Chocolate Covered Cherry Cookies	9
Christmas Butter Cookies	10
Christmas Cookie Slices	11
Christmas Cookie Wreaths.....	13
Christmas Crescent Cookies	14
Christmas Fruitcake Cookies	15
Christmas Ginger Cookies	16
Christmas Jewels	17
Christmas Nuggets	18
Christmas Surprise Cookies	19
Cinnamon Christmas Logs	20
Danish Brown Spice Cookies	21
Date Pinwheels	22
Filled Christmas Cookies	23
Fruited Shortbread Cookies	25
Lemon Snow Bars	26
Maple Sugar Cookies	27
Mocha Walnut Christmas Cookies	28
New England Christmas Cookies	29
Old Fashioned Butterscotch Cookies	30
Old-Fashioned Walnut Balls	31
Orange Slice Cookies	32
Outrageous Chocolate Chip Cookies	33
Peanut Butter Bars	34
Rolled Butterscotch Cookies	35
Swedish Christmas Cookies	36

Almond Christmas Balls

1 cup of soft butter
1/4 cup of confectioner's sugar
1 teaspoon of almond extract
1 cup ground almonds
2 cups flour
Candied or jar cherries

Preheat oven to 350°. Grease cookie sheets.

Cream together butter and sugar. Beat in extract. Add almonds and flour, mixing to combine.

Roll teaspoon of dough into a ball. Place on cookie sheet and press cherry into middle of cookie. Bake for 12 minutes, until cookie is just brown on the bottom.

Roll in granulated sugar and cool on rack.

Makes about 4 dozen.

Almond Double Chip Cookies

Preheat oven to 375°. Line cookie sheets with parchment paper.

3/4 cup of butter or margarine, softened

3/4 cup of packed light brown sugar

1 egg

1/2 teaspoon of almond extract

1 1/2 cups of all-purpose flour

1/4 teaspoon of baking soda

A dash of salt

1 cup of semisweet chocolate chips

1 cup of vanilla milk chips

1/2 cup of slivered blanched almonds

Beat butter and brown sugar in large bowl until creamy. Beat in egg and almond extract.

Combine flour, baking soda and salt in small bowl. Blend into butter mixture. Stir in semisweet, vanilla milk chips, and almonds.

Drop dough by rounded tablespoonfuls, 3" apart, onto prepared cookie sheets. Bake 8-10 minutes or until light brown. Be careful not to overbake. Cool 2 minutes on cookie sheets; remove to wire racks to cool completely.

Almond Shortbread Cookies

1 cup of all-purpose flour
1/2 cup of cornstarch
1/2 cup of powdered sugar
1 cup of finely chopped almonds
3/4 cup of butter; softened

Preheat oven to 300°.

Combine flour, cornstarch, and powdered sugar; stir in almonds. Add butter; blend with until a soft dough forms. Shape dough into small balls.

Place on ungreased cookie sheet; flatten each ball with lightly floured fork. Bake at 300 degrees for 20 to 25 minutes or until edges are only lightly browned. Remove to rack to cool.

Amish Sugar Cookies

1/2 cup of sugar
1/3 cup of powdered sugar
1/4 cup of butter or margarine (1/2 stick)
1/3 cup of vegetable oil
1 large egg
1 teaspoon of vanilla
1 teaspoon of lemon or almond flavoring
2 tablespoons of water
2 1/4 cups of all-purpose flour
1/2 teaspoon of baking soda
1/2 teaspoon of cream of tartar
1/2 teaspoon of salt

Preheat oven to 375°. Line baking sheets with foil or spray with oil.

Place sugars, margarine and oil in a mixer bowl and mix at medium speed until creamy. Add egg, vanilla, flavoring and water, and mix at medium speed for 30 seconds, scraping down the bowl before and after adding these ingredients.

Stir remaining ingredients together to blend well; add to creamy mixture and mix at medium speed to blend.

Form dough into 24 balls using 1 tablespoon dough per ball. Place balls on cookie sheets, and press down evenly to 1/2 inch with the back of a tablespoon dipped in water.

Bake for 12 to 14 minutes, or until cookies are browned on the bottom and lightly browned around the edges. Remove cookies to a wire rack and cool to room temperature.

Butter Cookie Christmas Cutouts

1 cup of butter
1 1/2 cups of sifted powdered sugar
1 egg
1 teaspoon of vanilla
2 1/2 cups of sifted flour
1 teaspoon of cream of tartar
1 teaspoon of baking soda
1/4 teaspoon of salt

Preheat oven to 325°.

Cream butter and sugar and cream until fluffy. Add egg and vanilla; beat well.

Sift together dry ingredients; blend into cream mixture. Chill dough about an hour. Roll on well floured pastry board to 1/4 inch thickness. Cut into shapes with floured cutter.

Bake on an unbuttered cookie sheet for 6 minutes. Remove to rack to cool.

Yield: 6 dozen cookies.

Butterscotch Cookies

1/2 cup of butter
2 cup of brown sugar
2 eggs
1/2 teaspoon of vanilla
3 1/2 cups of flour - sifted
1/2 teaspoon of cream of tartar
1 teaspoon of baking soda

Cream butter, add sugar and then add eggs and vanilla.

Sift flour with cream of tartar and baking soda and add to butter mixture.

Form into a roll and refrigerate at least an hour or overnight. Slice thinly and bake on a greased baking sheet at 375 F. for 10 minutes.

Chocolate Covered Cherry Cookies

1 1/2 cups of all-purpose flour
1/2 cup of unsweetened cocoa powder
1/4 teaspoon of salt
1/4 teaspoon of baking soda
1/2 cup of butter or margarine, softened
1 cup of granulated sugar
1 egg
1 1/2 teaspoons of vanilla
1 -10 ounce jar of maraschino cherries, drained, reserve juice
1 - 6 ounce package of semisweet chocolate chips
1/2 cup of sweetened condensed milk

Preheat oven to 350°.

In large bowl, stir together flour, cocoa powder, salt, baking powder and soda.

In mixer bowl, beat together butter or margarine and sugar on low speed until fluffy. Add egg and vanilla; beat well. Gradually add dry ingredients to creamed mixture and beat until well blended.

Shape dough into 1" balls; place on ungreased cookie sheet. Press down center of dough with thumb. Place a cherry in the center indentation of each cookie.

In small saucepan combine chocolate pieces and sweetened condensed milk. Heat over low heat, stirring until chocolate is melted. Stir in 4 teaspoons of the reserved cherry juice.

Spoon about 1 teaspoon frosting over each cherry, spreading to cover cherry. (frosting may be thinned with additional cherry juice if necessary) Bake 13 minutes, until cookie is just browned on the bottom. Remove to wire rack to cool.

Christmas Butter Cookies

1 cup of butter
1 cup of sugar
1 egg
1 tablespoon of milk
1 teaspoon of vanilla
2 3/4 cups of all-purpose flour
1 teaspoon of baking powder
1/4 teaspoon of salt

Cream butter and sugar and beat until light and fluffy. Beat in egg, milk, and vanilla.

Combine flour, baking powder and salt. Gradually add to creamed mixture.

Chill for ease in handling.

Preheat oven to 350°.

Roll out dough to 1/8" thickness on lightly floured surface. Cut with floured cookie cutters into desired shapes. Bake on a cookie sheet for 8-10 minutes or until lightly browned.

Remove to wire racks to cool. Makes 4-5 dozen.

Christmas Cookie Slices

For The Dark Mixture:

3 cups of flour
1 teaspoon of soda
1/4 teaspoon of salt
1/2 teaspoon of ground cinnamon
1 cup of shortening
1 1/2 cups of brown sugar
2 eggs
1 cup of raisins, ground
1 cup of nuts, ground

For The Light Mixture:

2 cups of flour
1/4 teaspoon of salt
1/2 teaspoon of soda
1/2 cup of shortening
3/4 cup of sugar
1 egg
1 teaspoon of vanilla
2 tablespoons of water
1/4 cup of chopped candied cherries

Dark Mixture:

Sift together flour, soda, salt and spices. Cream shortening with brown sugar, add eggs and beat well. Stir in dry ingredients, nuts and raisins.

Light Mixture:

Sift together flour, salt and soda. Cream shortening and sugar, add egg, vanilla and water and mix well. Blend in dry ingredients. Stir in cherries.

Pack half of dark mixture into wax paper lined straight-sided pan 10 1/2 x 13 1/2 x 2 1/2 inches. Add all of light dough to make a second layer, top with remaining dark dough. Pack firmly.

Refrigerate at least 24 hours.

Remove dough from pan and cut dough lengthwise in half. Then slice in 1/4 inch slices.

Bake on ungreased cookie sheet at 400 degrees for 8-10 minutes. Remove immediately from pan and cool on rack.

Christmas Cookie Wreaths

1/2 cup of butter
1 cup of sugar
2 eggs
4 teaspoons cream
1 teaspoon vanilla extract
3 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon ground ginger
1 teaspoon ground cinnamon
1 cup chopped raisins

Mix butter and sugar in bowl until creamy. Whip eggs and sweet cream. Combine with butter mixture. Beat in vanilla.

Sift flour, baking soda, ginger, and cinnamon together. Add to butter mix. Stir in raisins.

Refrigerate dough for at least an hour.

Preheat oven to 375 degrees.

Remove dough from refrigerator and cut small pieces.
Roll into logs and shape into wreaths. Place on ungreased cookie sheet.

Bake for 12 minutes. Remove to cooling rack and decorate as desired.

Christmas Crescent Cookies

1/2 lb. of butter (2 sticks)
5 tablespoons sugar
2 teaspoons vanilla
1 tablespoon water
2 cups of flour
1/2 teaspoon salt
2 cups of chopped pecans
Powdered Sugar

Preheat oven to 325°.

Cream butter and sugar; add vanilla and water. Sift flour and salt and stir into mixture. Add pecans and mix well.

With a piece of dough the size of a walnut, shape into crescent and place on cookie sheet. Bake about 20 minutes.

Remove from pan and roll cookies in powdered sugar. Let cool on racks.

Christmas Fruitcake Cookies

1/2 cup of vegetable oil
1/2 cup of brown sugar
1 egg
1 1/4 cup of whole wheat flour
1/2 teaspoon of baking powder
1 teaspoon of ground cinnamon
1/4 teaspoon of ground cloves
1/4 teaspoon of ground allspice
1/4 cup of milk
1/2 cup of chopped walnuts
1/2 cup of raisins
1/2 cup of snipped dried apricots
1/2 cup of chopped dates

Preheat oven to 350°. Lightly oil baking sheet.

Cream together the oil and sugar. Add the egg. Then blend in the remaining ingredients. Drop by spoonfuls onto prepared baking sheet. Bake for about 10 minutes.

Cool on a wire rack and store in a tightly closed container.

Christmas Ginger Cookies

6 cups of flour
1 tablespoon of baking soda
1 tablespoon of ginger
1 teaspoon of cloves
1 teaspoon of cinnamon
1 teaspoon of nutmeg
1/2 teaspoon of salt
1 cup of Crisco shortening
1 cup of molasses
1 cup of packed brown sugar
1/2 cup of water
1 large egg
1 teaspoon of vanilla

Sift together flour, soda, spices and salt.

Beat shortening, molasses, sugar, water, egg and vanilla until well blended. Gradually beat in flour mixture. The dough will be soft.

Divide into fourths. Pat each 1/4 into 1" thick round. Wrap in plastic and refrigerate at least 3 hours or up to 1 week.

Preheat oven to 350°.

Roll out dough sections on lightly floured surface to 1/8" thick. Cut with floured gingerbread men cutters.

Bake for 10-12 minutes. Cool slightly on cookie sheet, then transfer to wire racks to cool completely.

Christmas Jewels

1 cup of flour
2 tablespoons of sugar
1/3 cup of margarine
1 cup of finely chopped pecans
1 1/4 cup of sugar
2 tablespoons of flour
2 eggs, beaten
2 tablespoons of milk
1 tablespoon of grated orange peel
1 teaspoon of vanilla
1 cup of chopped cranberries

Preheat oven to 350°. Grease 9 x 13 pan.

Combine 1 cup flour, 2 tablespoons sugar, and cut in 1/3 cup margarine to form a coarse mixture. Stir in 1/2 cup pecans.

Press into prepared pan. Bake 15 minutes.

Combine rest of ingredients, folding in cranberries and remaining pecans. Spread over partially baked crust.

Bake 25-30 minutes until top is brown. Cool on rack and cut into bars while warm. Cool and eat!!

Christmas Nuggets

2 cups flour
1 teaspoon salt
½ cup shortening
½ cup butter
½ cup powdered sugar
1 tablespoon vanilla
½ cup chopped nuts
candied red and green cherries, pecan halves for decoration

Preheat oven to 325°.

Sift flour with salt.

Cream shortening, butter, and sugar. Blend in vanilla. Stir in flour and nuts to blend completely.

Shape the dough into small balls. Place on baking sheet and top with candied fruit or nuts.

Bake for 25 minutes. Place on racks to cool and sprinkle with powdered sugar.

Christmas Surprise Cookies

3/4 cup of shortening
3/4 cup of light brown sugar
1 egg
1 3/4 cups of flour
1 teaspoons of baking soda
1/2 teaspoon of salt
1/2 teaspoon of vanilla extract
3/4 cup of shredded coconut
2 teaspoons of cream of tartar
Any flavor jam or jelly

Preheat oven to 375°.

Cream shortening and sugar together. Add egg and mix well. Sift dry ingredients together and add. Add vanilla and mix well.

Drop by teaspoons-full onto ungreased cookie sheet. With your finger or a spoon, make an indentation in the center of the cookie ball and fill with jam or jelly. Sprinkle coconut over all and bake for 10-12 min.

Cinnamon Christmas Logs

1 cup of butter
5 tablespoons of sugar
1 teaspoon vanilla
1 teaspoon almond extract
A dash of salt
2 cups of flour
1/4 cup of sugar
1 1/2 tablespoons of ground cinnamon

Preheat oven to 300°.

Cream butter and sugar, beat in extracts. Add flour and salt and blend well.

Roll the dough into 2 inch long logs. Bake for 15 to 20 minutes.

Meanwhile, mix 1/4 cup sugar and cinnamon. Remove cookies from pan and roll in cinnamon sugar. Cool on racks.

Danish Brown Spice Cookies

1 cup of butter or margarine, softened
1 cup of sugar
1 cup of dark corn syrup
2 teaspoons of cinnamon
1 teaspoon of ground cloves
1/2 teaspoon of baking soda mixed with 1 teaspoon of water
3 3/4 to 4 cups of flour

Cream butter or margarine with sugar and corn syrup. Stir in cinnamon, cloves and baking soda mixture. Add flour a little at a time, mixing well after each addition until stiff dough forms. Cover dough and refrigerate until firm.

Heat oven to 400 degrees.

Roll dough to 1/8-inch thickness on floured surface. Cut with cookie cutters into reindeer or other desired shapes. Or roll dough into logs about 1-inch in diameter and slice crosswise into 1-inch-thick rounds.

Bake on ungreased cookie sheets until lightly browned, about 8 to 10 minutes. Cool on racks.

Date Pinwheels

1 lb. of pitted dates, chopped
1/2 cup of water
1/2 cup of sugar

3/4 cup of butter or margarine
1/2 cup of firmly packed brown sugar
1/2 cup of sugar
2 eggs, well beaten
1/2 teaspoon of vanilla extract
2 1/2 cups of flour
1/2 teaspoon of soda
1/4 teaspoon of salt
1 cup of finely chopped nuts

Cook the first three ingredients (dates, water, and sugar) over medium heat until thick, stirring constantly. Cool.

Mix butter and sugars in a separate bowl. Add eggs and vanilla and mix well. Combine flour, soda and salt, and blend into butter mix.

Chill dough for 30 minutes.

Preheat oven to 400°. Grease baking sheets.

Roll 1/2 of dough out on waxed paper. Spread 1/2 of cooled date mixture on the rolled dough. Roll up dough, then slice into rounds.

Bake for seven minutes. Remove to rack to cool.

Filled Christmas Cookies

For The Dough:

1/2 cup of shortening
1 cup of sugar
1 egg, beaten
1/2 cup of milk
1 teaspoon of vanilla extract
3 1/2 cups of all-purpose flour
1 teaspoon of soda
2 teaspoons of cream of tartar

For The Filling:

1 cup of raisins
1 cup of shredded coconut
1 cup of brown sugar
1/2 cup of water
3 tablespoons of flour
1/2 cup of black walnuts

Preheat oven to 350°.

For The Filling:

Mix all ingredients together and cook 5 minutes.

For The Cookies:

Cream shortening and sugar until light and fluffy; stir in egg.

Combine milk and vanilla; set aside.

Combine flour, soda and cream of tartar; add to creamed mixture alternately with milk mixture, beginning and ending with flour mixture and mixing well after each addition.

Roll half of dough on lightly floured board to 1/8 inch thickness, cut with 2 inch round cookie cutters. Place on lightly greased baking

sheets; spread 1 teaspoon filling over each. Roll remaining dough to 1/8 inch thickness; cut with 2 inch round cookie cutters and place over filling. Lightly press outer edges together.

Bake for 10 minutes or until lightly browned. Cool on racks.

Fruited Shortbread Cookies

2 1/2 cups of flour
1 teaspoons of cream of tartar
1 1/2 cups of confectioner's sugar
1 - 9 oz box mincemeat
1 teaspoon of vanilla
1 teaspoon of baking soda
1 cup of utter, softened
1 egg

Preheat oven to 375F.

Combine flour, soda, and cream of tartar.

In a large bowl, beat butter and sugar until fluffy. Add egg. Stir in vanilla and crumbled mincemeat. Add dry ingredients. Mix well, batter will be stiff.

Roll into 1 1/4" balls. Place on ungreased cookie sheet, flatten slightly. Bake 10-12 minutes or until lightly brown.

Cover with a glaze of confectioner's sugar, milk and vanilla while still warm.

Lemon Snow Bars

For The Crust:

1/2 cup of butter
1 cup of flour
1/4 cup of confectioner's sugar

For The Filling:

2 eggs
1 cup of sugar
1/2 teaspoon of baking powder
2 tablespoons of lemon juice
1 teaspoon of grated lemon rind
Confectioner's sugar

Preheat oven to 350 degrees.

Combine butter, flour and confectioner's sugar and mix well until mixture clings together. Pat evenly into an ungreased 9 x 9 inch pan. Bake at for 20 minutes or until brown on edges.

Beat together eggs, sugar, baking powder, lemon juice and lemon rind (if you don't use rind, add another tablespoon of lemon juice). Pour over partially baked crust. Return to oven and bake 20 minutes longer or until set.

Sprinkle with confectioner's sugar. Cool, cut into bars.

Maple Sugar Cookies

2 1/2 cups of sifted flour
1 teaspoon of baking soda
1 teaspoon of cream of tarter
1/4 teaspoon of salt
1 1/3 cup of butter flavor Crisco
2 cups sugar
1 1/2 teaspoons of vanilla
2 tablespoons of pure maple syrup
2 egg yolks

Preheat oven to 350 degrees.

Sift together the flour, baking soda, cream of tarter, and salt, and set aside.

Cream the Crisco and sugar to light and fluffy. Beat in vanilla and maple syrup until well mixed. Add Egg yolks one at a time and beat well after each is added. Slowly add the Sifted dry ingredients and beat until just blended.

Make Balls 1 1/2 inch in diameter and place 2 inches apart on an ungreased cookie sheet.

Bake for 9 to 11 min or until the edges just start to turn golden brown. Allow to cool at least two min on the sheet before removing to a rack to completely cool.

Mocha Walnut Christmas Cookies

1 - 12 oz. pkg. of semi-sweet chocolate morsels, divided
2 tablespoons of instant coffee
2 teaspoons of boiling water
1 1/4 cups of all-purpose flour
3/4 teaspoon of soda
1/2 teaspoon of salt
1/2 cup of butter, softened
1/2 cup of sugar
1/2 cup of firmly packed brown sugar
1 egg
1/2 cup of chopped walnuts

Preheat oven to 350 degrees.

Melt over hot (not boiling water), 1/2 cup chocolate morsels. Stir until smooth and cool to room temperature.

In small cup, dissolve coffee in boiling water and set aside.

In small bowl, combine flour, soda, and salt. Set aside.

In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted chocolate morsels. Mix well. Then gradually add flour mixture. Stir in the remaining chocolate morsels and walnuts.

Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets; cool completely.

New England Christmas Cookies

3/4 cup of melted shortening
3/4 cup of melted butter
1 cup of brown sugar
1 cup of white sugar
1 teaspoon of cinnamon
1 cup of sliced blanched almonds
3 eggs, beaten
1 teaspoon of salt
3 1/2 cups of flour
1 1/2 teaspoons of soda

Cream sugar and melted ingredients. Beat eggs and add to creamed mixture.

Sift together all dry ingredients and beat into dough. Stir in almonds.

Form dough into small rolls and wrap in wax paper. Refrigerate overnight.

Slice thin and bake at 350 degrees for 8 to 10 minutes. DO NOT OVERBAKE.

Old Fashioned Butterscotch Cookies

1/2 cup of butter, melted
1 egg
3/4 cup of brown sugar
1 tablespoon of milk
1/2 teaspoon of vanilla extract
1 1/4 cups of flour
1/4 teaspoon of salt
1/4 teaspoon of baking powder

Preheat oven to 375°. Grease cookie sheets.

Melt butter and add brown sugar; dissolve well. Add egg and vanilla. Beat well. Add milk, flour, salt, and baking powder. Mix and drop by teaspoons-full onto a greased cookie sheet one inch apart.

Bake 8 minutes or until light brown. Cool on racks.

Old-Fashioned Walnut Balls

1 cup of butter or margarine
1/3 cup of brown sugar
1 teaspoon of vanilla
2 cups of flour, sifted
1/2 teaspoon of salt
2 cups of finely chopped walnuts
Powdered sugar

Preheat oven to 375°.

Cream butter, sugar, and vanilla until fluffy. Sift flour and salt together; add to creamed mixture. Mix well; stir in walnuts.

Shape dough into walnut-sized balls. Bake on ungreased cookie sheet for 12 to 15 minutes.

Remove from cookie sheet with spatula. When still warm but cool enough to handle, roll in powdered sugar. Cool on racks.

Orange Slice Cookies

4 eggs
2 cups of flour
1 teaspoon of baking powder
A pinch of salt
2 1/2 cups of brown sugar
1 cup of chopped pecans
14 orange slices, cut in small pieces

Preheat oven to 350°.

Shake a little flour over the small pieces of orange slices.

Sift flour, salt and baking powder together.

Beat eggs and add sugar and then flour mixture and last, the nuts and orange slices.

Bake at 350 degrees for 15 minutes. Cool on racks before icing.

For The Icing:

3 tablespoons of orange juice
3 tablespoons of butter

Heat together and thicken with powdered sugar, while still hot.

Outrageous Chocolate Chip Cookies

1/2 cup of granulated sugar
1/3 cup of firmly packed brown sugar
1/2 cup of butter, softened
1/2 cup of peanut butter
1/2 teaspoon of vanilla extract
1 egg
1 cup of flour
1/2 cup of quick cooking oats
1 teaspoon of baking soda
1/4 teaspoon of salt
1 – 6 ounce package of semisweet chocolate chips

Heat oven to 350F.

Beat sugars, butter, peanut butter, vanilla and egg in a medium bowl, until creamy and well blended. Mix in flour, oats, baking soda and salt. Stir in chocolate chips.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10-12 minutes or until light golden brown. Cool 1 minute before removing from cookie sheet. Cool on racks.

Peanut Butter Bars

1/2 cup butter or margarine
1/2 cup firmly packed brown sugar
1/2 cup sugar
1 large egg
1 teaspoon vanilla
1/3 cup crunchy style peanut butter
1 cup unbleached flour; sifted
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup quick cooking oats
1 cup semi-sweet chocolate chips

Preheat oven. Grease 9 x 13 baking pan.

Cream the butter, brown sugar, and sugar in a mixing bowl until light and fluffy, using an electric mixer at medium speed. Beat in the egg and vanilla. Blend in the peanut butter.

Sift the flour, baking soda and salt together. Stir the dry ingredients into the creamed mixture, blending well. Stir in the oats.

Spread the mixture into a greased pan. Sprinkle with the chocolate chips.

Bake for 25 minutes or until done. Cool in the pan on a rack. While still warm drizzle with the vanilla glaze. When cooled, cut into 48 (2 X 1 1/2-inch) bars.

For The Vanilla Glaze:

1/4 cup confectioners' sugar
1/4 cup peanut butter
2 tablespoons butter or margarine
1/4 cup hot milk
1/2 teaspoon vanilla

Combine all of the ingredients in a bowl and beat, with an electric mixer set to high speed, until smooth.

Rolled Butterscotch Cookies

For The Cookies:

1 cup of brown sugar
1/2 cup butter, softened
1 egg
1/2 teaspoon vanilla
1 3/4 cups flour, sifted
1/2 teaspoon salt
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon cinnamon

For The Glaze

1 1/2 cups confectioner's sugar
1 slightly beaten egg white
1 tablespoon butter, melted
1/8 teaspoon salt
1/2 teaspoon vanilla
Food coloring, optional

Mix sugar and butter thoroughly. Add egg and vanilla and beat till fluffy. Sift flour, salt, baking powder, soda and cinnamon and add to mixture. Chill well, several hours, or overnight.

To Make The Glaze:

Mix the glaze ingredients together until smooth.

Preheat oven to 350 degrees.

Roll the dough out until it is about 1/8 inch thick. Cut into Christmas shapes and bake on ungreased cookie sheet for 8-10 minutes. Cool on a rack and glaze.

Swedish Christmas Cookies

1 cup butter
¾ cup sugar
2 egg yolks
1 teaspoon almond extract
2 ½ to 2 ¾ cups flour
pinch of salt
4 tablespoons of chopped almonds

1 egg white, slightly beaten
2 tablespoons of sugar

Cream butter and sugar until light and fluffy. Beat in egg yolks and almond extract. Sift in flour and salt and mix well. Chill dough for 30 minutes.

Preheat oven to 375°.

Divide dough into 6 equal portions. Roll out each portion to make a rope, about 24" long. Cut each into 2" strips. Place on cookie sheets. Brush with egg whites and sprinkle with sugar and almonds.

Bake for about 10 minutes or until cookies feel firm and are lightly browned around the edges. Let cool on cookie sheet a few minutes then remove to a wire rack to cool completely.