



CLAIRPOINTE FAMILY CHIROPRACTIC

Patient Holiday Cookie Recipes

Favorite Cookie Recipes from
our Chiropractic Family!

www.clairpointe.com



We hope you enjoy these recipes from our wonderful patients and staff at Clairpointe Family Chiropractic. We wish you and your family a happy holiday!

-Clairpointe Family Chiropractic

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Sweet Lemon-Thyme Crisps

Recipe courtesy of Epicurious

Recipe Given By: Dr. Shoemaker

YIELD: Makes 2 logs; each log makes 60 crisps



INGREDIENTS:

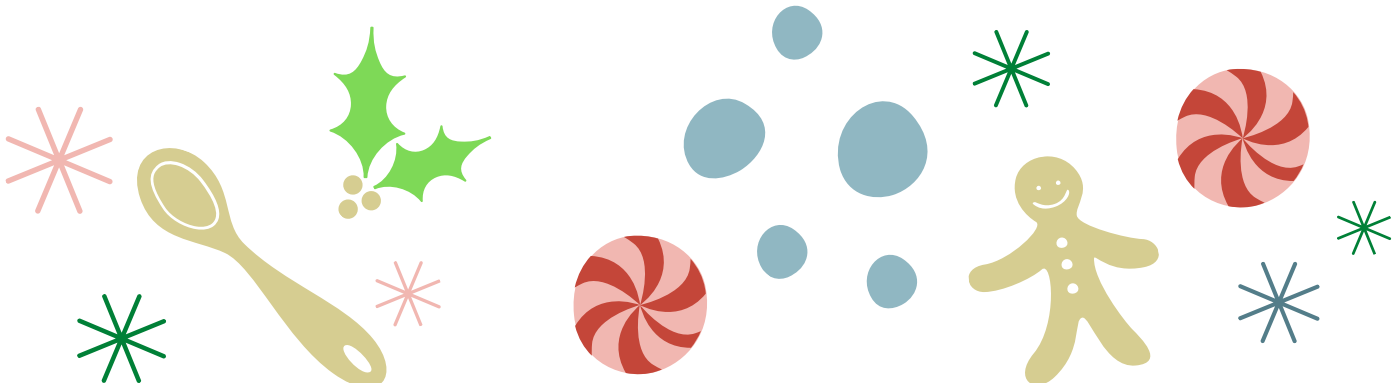
3 1/4 cups all-purpose flour
2 tsp baking soda
1/2 tsp salt
4 tsp finely chopped fresh lemon thyme
or regular thyme leaves
2 sticks (1 cup) unsalted butter
1 1/2 cups granulated sugar
2 1/2 Tbsp finely grated fresh lemon zest
1 large egg
3 Tbsp fresh lemon juice
1 Tbsp finely grated peeled fresh ginger root
Confectioners' sugar for dusting

PREPARATION:

Into a bowl sift together flour, baking soda, and salt and stir in thyme. In a large bowl with an electric mixer beat together butter, granulated sugar, and zest until light and fluffy. Add egg, beating until combined well, and beat in lemon juice and ginger root. Add flour mixture, beating until just combined.

Halve dough and on separate sheets of wax paper form each half into a 14- by 1 1/2-inch log, using wax paper as a guide. Freeze logs, wrapped in wax paper and foil, about 20 minutes, or until firm, and up to 3 weeks. If frozen solid, bring logs to cool room temperature for ease of slicing.

Preheat oven to 350 degrees F. Cut 1 log diagonally into 1/4-inch-thick ovals and halve each slice diagonally. Arrange cookies about 1 inch apart on ungreased baking sheets and bake in batches in upper and lower thirds of oven, switching position of sheets halfway through baking, until golden, about 12 minutes total. Immediately transfer crisps with a spatula to racks to cool. Make more cookies with remaining log if desired. Dust cookies lightly with confectioners' sugar.



The Best Monster Cookies

Recipe courtesy of Together As Family

Recipe Given By: Sarah C.

YIELD: 30 Cookies



INGREDIENTS:

1/2 cup butter *softened*
1 cup brown sugar
1/2 cup creamy peanut butter
1 large egg
2 tsp vanilla extract
3/4 cup all-purpose flour
1 tsp baking soda
1 tsp cornstarch
1/4 tsp baking powder
1/4 tsp salt
1 1/2 cups quick oats
1 cup mini semi-sweet chocolate chips
1 cup mini M&M candies

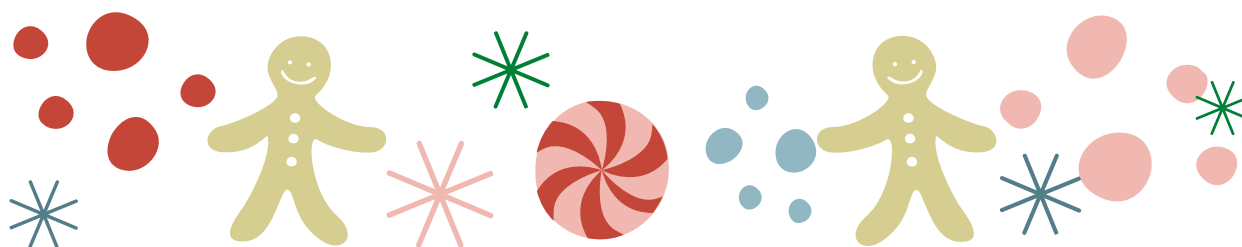
PREPARATION:

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper or use a silpat liner. In a large bowl (or bowl of a stand mixer) cream together the butter, brown sugar, and peanut butter until light and fluffy, about 2-3 minutes. Mix in the egg and vanilla, scraping down the sides of the bowl as needed.

In a separate bowl, add the flour, baking soda, cornstarch, baking powder, and salt and whisk to combine. With the mixer on low speed, slowly add the flour mixture to the wet ingredients and mix until just combined. Add the oats, chocolate chips, and M&M candies. Mix on low speed just until dough is combined.

Use a small/medium cookie scoop, or about 1-2 tablespoons cookie dough, and place on the baking sheets. They should look like golf balls. Bake the cookies for 7-9 minutes until the edges are just starting to brown and the top still looks slightly undercooked. Remove from the oven and cool for 5 minutes on the baking sheet before moving them to a wire rack to cool completely.

** For More of a cookie shape, take the bottom of the glass cup and gently press down on the cookie a few minutes after they come out of the oven OR just press some additional M&M's on the top of the cooked cookies and that will naturally press them down into more of a cookie shape, I always do this and it works so well. The cookies don't spread much at all while baking.



Rosemary Shortbread

Recipe courtesy of *epicurious.com*



Recipe Given By: Lisa J.

YIELD: 8 shortbread cookies

INGREDIENTS:

3/4 sticks (6 Tbsp) unsalted butter, softened

1 Tbsp honey

1/4 cup confectioners' sugar

1 cup all-purpose flour

1/4 tsp baking powder

1/2 tsp salt

1 Tbsp chopped fresh

rosemary leaves or 1 1/2 tsp

dried rosemary, crumbled

GARNISH: Small rosemary sprigs

PREPARATION:

Preheat oven to 350 degrees F. and butter generously a 9-inch cake pan or coat lightly 1 9-inch round shortbread mold with vegetable oil spray. In a bowl with an electric mixer beat butter and honey with sugar until light and fluffy. In another bowl whisk together flour, baking powder, salt, and chopped or dried rosemary. Beat flour mixture into butter mixture until just combined.

On a lightly floured surface knead dough about 8 times, or until it just comes together. With floured hands press dough evenly into pan or mold. If using cake pan score dough into 8 wedges with floured tines of a fork and with flat sides of tines press edges decoratively. Press small rosemary sprigs on top.

Bake shortbread in middle of oven 20 to 30 minutes, or until pale golden, and let stand in pan for 10 minutes. While shortbread is still warm, loosen edges from pan with a small knife and invert onto your hand covered with a kitchen towel. Invert shortbread onto a cutting board and cut halfway through round along score marks. Cool shortbread on a rack.

Praline Cookies

Recipe Given By: Harold A.

YIELD: 3 1/2 Dozen Cookies

INGREDIENTS:

1 cup unsalted butter *softened*

1 cup firmly packed light brown sugar

2 tsp vanilla extract

2 cups flour

1/4 tsp salt

3/4 cup pecan halves

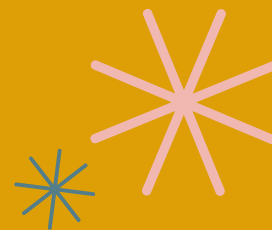
PREPARATION:

Preheat oven to 350 degrees F. Cream together butter, brown sugar, and vanilla. Stir in flour and salt, mix well. Chill dough for 30 minutes. Form dough into 1-inch diameter round balls and place them on ungreased cookie sheets. Place pecan-half in center of each ball and press down lightly. Bake 13 - 15 minutes or until golden brown.



Outrageous Brownies

Recipe courtesy of Ina Garten



Recipe Given By: Barbara F.

YIELD: 20 large brownies

INGREDIENTS:

- 1 pound unsalted butter
- 1 pound plus 12 ounces semisweet chocolate chips
- 6 ounces unsweetened chocolate
- 6 extra-large eggs
- 3 Tbsp instant coffee granules
- 2 Tbsp pure vanilla extract
- 2 1/4 cups sugar
- 1 1/4 cups all-purpose flour
- 1 Tbsp baking powder
- 1 tsp salt
- 3 cups chopped walnuts

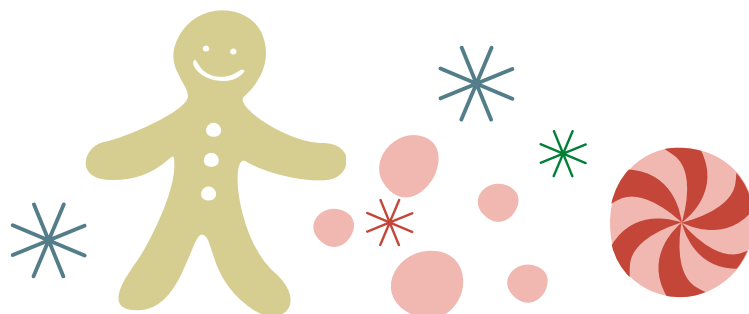
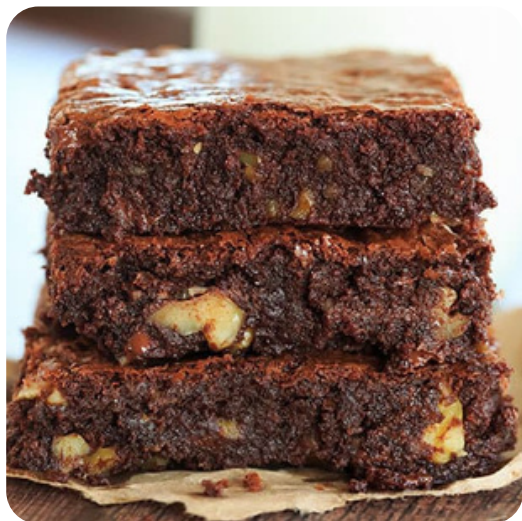
PREPARATION:

Preheat oven to 350 degrees F. Butter and flour a 12 x 18 x 1-inch baking sheet. Melt together the butter, 1 pound of chocolate chips, and the unsweetened chocolate in a medium bowl over simmering water. Allow to cool slightly.

In a large bowl, stir (do not beat) together the eggs, coffee granules, vanilla, and sugar. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature.

In a medium bowl, sift together 1 cup of flour, the baking powder, and salt. Add to the cooled chocolate mixture. Toss the walnuts and 12 ounces of chocolate chips in a medium bowl with 1/4 cup of flour, then add them to the chocolate batter.

Pour into the baking sheet. Bake for 20 minutes, then rap the baking sheet against the oven shelf to force the air to escape from between the pan and the brownie dough. Bake for about 15 minutes, until a toothpick comes out clean. Do not overbake! Allow to cool thoroughly, refrigerate, and cut into 20 large squares.



Andes Mint Candies Cookies

Recipe courtesy of www.plantettoeat.com



Recipe Given By: Lynda A.



YIELD: 40 cookies

- INGREDIENTS:**
- | | |
|----------------------------------|------------------------------------|
| 3/4 cup butter | 2 eggs |
| 1 1/2 cups light brown sugar | 2 1/2 cups all-purpose flour |
| 2 Tbsp water | 1 1/4 tsp baking soda |
| 2 cups semisweet chocolate chips | 1/2 tsp salt |
| | 3 (4.5 ounce) packages Andes mints |

PREPARATION:
 In a saucepan over medium heat, cook the sugar, butter, and water, stirring occasionally until melted. Remove from heat, stir in the chocolate chips until melted and set aside to cool for 10 minutes.

Pour the chocolate mixture into a large bowl, and beat in the eggs, one at a time. Combine the flour, baking soda and salt, stir into the chocolate mixture. Cover and refrigerate dough for at least 1 hour.

Preheat oven to 350 degrees. Grease cookie sheets. Roll cookie dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, be careful not to overbake. When cookies come out of the oven, press one mint wafer into the top of each cookie and let sit for 1 minute. When the mint is softened, swirl with the back of a spoon or toothpick to make a pattern with the green filling of the mint wafer. For smaller cookies, break mints in half.

Peanut Butter Clusters



Recipe Given By: Sandy W.

YEILD: About 3 1/2 Dozen

- INGREDIENTS:**
- | | |
|----------------------------|----------------------------------|
| 2 cups peanut butter chips | 1 1/2 cups dry roasted peanuts |
| 1 cup milk chocolate chips | 1 cup crushed ridge potato chips |

PREPARATION:
 In a microwave-safe bowl, melt peanut butter chips and chocolate chips; stir until smooth. Stir in peanuts and potato chips. Drop by level tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until firm. Store in an airtight container.



Roasted Blood Orange Hazelnut Biscotti

Recipe Given By: Trina M.



YIELD: 48 Cookies

INGREDIENTS:

About 2, peeled blood oranges
3 Tbsp honey
6 Tbsp unsalted butter, softened
3/4 cup granulated sugar
2 large eggs
1 Tbsp blood orange zest
2 tsp vanilla extract

2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 tsp kosher salt
1/2 tsp ground cinnamon
3/4 cup, chopped toasted hazelnuts
8 ounces, dark chocolate, chopped

GARNISH: roasted sliced blood oranges

PREPARATION:

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper. Cut blood oranges into 1/8-inch-thick slices, discarding seeds. In a medium bowl, toss together oranges and honey. Arrange in a single layer on prepared pan.

Bake until edges are just beginning to brown, 20 to 25 minutes, rotating pan once. Let cool completely on wire racks. (Set aside a few slices for garnish, if desired.) Chop into 1/2-inch pieces.

In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in zest and vanilla.

In a medium bowl, whisk together flour, baking powder, salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Stir in roasted oranges and hazelnuts. Using lightly floured hands, divide dough in half. Shape each half into a 12x4-inch log. Place logs on prepared pan.

Bake until firm to the touch, about 28 minutes. Let cool on pan for 15 minutes. Using a serrated knife, cut logs into 1/2-inch-thick, slightly diagonal slices. Place slices, cut side down, on baking sheet.

Bake for 9 minutes. Turn biscotti over, and bake until dry, about 12 minutes more. Let cool completely on wire racks.

In a small microwave-safe bowl, microwave three-fourths of chocolate on medium in 30-second intervals, stirring between each, until melted and smooth. Stir in remaining one-fourth of chocolate until melted. Dip one end of each biscotti in melted chocolate. Place on a lightly greased wire rack, and let stand until set, about 1 hour. Garnish with oranges, if desired.

Winter Fun Cookies

Recipe Given By: Deb D.



YIELD: Depends on the size of the cookie

INGREDIENTS:

1/2 cup sugar	1 egg
6 Tbsp butter or margarine (softened)	1 tsp vanilla, almond or lemon extract
	1 1/4 cup all-purpose flour
	1/2 tsp baking powder
	1/4 tsp salt

PREPARATION:

In a large mixer bowl, combine all the ingredients. Beat at medium speed until dough forms, about 5 minutes. Chill 2 hours or up to four days.

Shape 1 heaping teaspoon dough into 1/4-inch-thick rope shapes 3 to 4 inches long. Form into shapes such as candy canes, bells, wreaths, or create your own. (For candy canes: make half the dough red and twist the white and red ropes together.) Place on ungreased cookie sheet and bake at 375 degrees F. for 8 to 10 minutes. Cool cookies 1 minute; carefully remove from cookie sheet.

Tip: If dough becomes soft while shaping, re chill.

Chocolate Crinkles II

Recipe courtesy of Allrecipes

Recipe Given By: Kelli M.

YIELD: 6 Dozen Cookies



INGREDIENTS:

1 cup unsweetened cocoa powder	1/2 cup vegetable oil	2 tsp baking powder
2 cups white sugar	4 large eggs	1/2 tsp salt
	2 tsp vanilla extract	1/2 cup confectioners' sugar
	2 cups all-purpose flour	

PREPARATION:

In a medium bowl, mix together cocoa, white sugar, and vegetable oil. Beat in eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, and salt; stir into the cocoa mixture. Cover dough, and chill for at least 4 hours.

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper. Roll dough into one-inch balls. I like to use a number 50 size scoop. Coat each ball in confectioners' sugar before placing onto prepared cookie sheets.

Bake in preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a minute before transferring to wire racks to cool.

Pumpkin Pecan Cookies

Recipe Given By: Kim D.

YIELD: 24 Cookies

INGREDIENTS:

2 cups all-purpose flour
1/2 tsp baking soda
1 tsp baking powder
1/2 tsp salt
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp ground ginger
1/4 tsp ground cloves
3/4 cup butter softened
1 1/4 cups packed brown sugar
2 large eggs
1 tsp pure vanilla extract
1 cup canned pumpkin
1 cup pecans halves for garnish
(optional)

PREPARATION:

Preheat oven to 350 degrees F. Line cookie sheets with parchment paper. Combine flour, baking soda, baking powder, salt, cinnamon, nutmeg, ginger, and cloves. Set aside. In large mixing bowl beat butter and brown sugar until creamy. Add eggs, one at a time, beat until combined. Beat in vanilla and pumpkin until combined.

Gradually add in dry ingredients and mix until combined. Stir in chopped pecans. I do this by hand to prevent pecans from breaking up too much. Drop heaping teaspoon of dough onto prepared cookie sheet. I use two teaspoons to drop dough onto cookie sheet. If desired, top with 1/2 pecan.

Bake 350 degrees F. oven for 11-13 minutes until top of cookies are slightly brown. Remove to wire rack to cool completely.



Ranger Cookies

Recipe Given By: Pauline H.

YIELD: 10 Dozen Cookies

INGREDIENTS:

1 cup softened butter	1 tsp vanilla	1 tsp salt
1 cup packed brown sugar	2 1/2 cup flour	4 cups Triples or Rice Krispies
1 cup granulated sugar	1 tsp baking soda	7 oz. (2 2/3 cups) coconut
2 eggs	1 tsp baking powder	1 cup raisins

PREPARATION:

Preheat oven to 350 degrees F. Cream butter and sugars. Add eggs and vanilla, beat well. Stir together flour, baking powder & soda and salt; stir into creamed mixture. Stir in the remaining ingredients. Form 3/4-inch balls; place 2 1/2 inches apart on ungreased cookie sheet. Bake for 10 minute until lightly brown; cool slightly; remove to rack.



Scandinavian Almond Bars

Recipe Given By: Janet W.

YIELD: 4 Dozen Cookies

INGREDIENTS:

1 3/4 cups all-purpose flour
2 tsp baking powder
1/4 tsp salt
1/2 cup butter
1 cup sugar
1 egg
1/2 tsp almond extract
milk for brushing
1/2 cup sliced almonds

Icing Ingredients:

1 cup confectioners' sugar
1/4 tsp almond extract
3 - 4 tsp milk



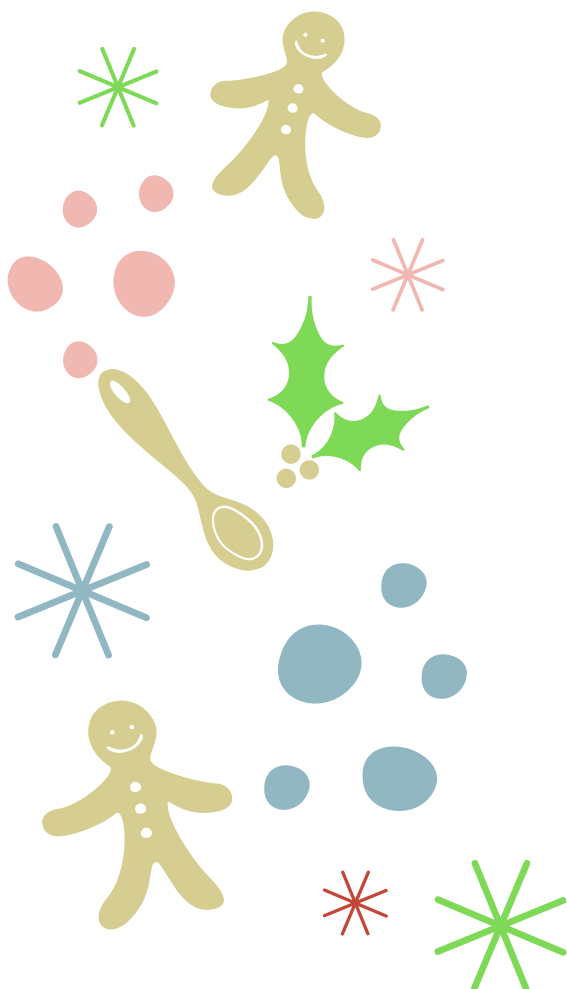
PREPARATION:

Preheat oven to 325 degrees F. Combine flour, baking powder and salt in a small bowl. Cream butter in a large bowl. Add sugar, egg, and almond extract, and beat until fluffy. Add the flour mixture and combine.

Divide dough into fourths. Form each portion into a 12-inch roll. Place two rolls 4" to 5" apart on an ungreased cookie sheet. Flatten each roll until 3" wide. Repeat with remaining rolls on second cookie sheet. Brush each flattened and roll with milk, and sprinkle about 2 tablespoons almonds on each roll.

Bake 12 to 14 minutes, just until edges are lightly browned. While still warm, cut crosswise on the diagonal into 1" strips. Cool completely.

Stir confectioner's sugar, almond extract and milk until smooth. Drizzle icing over bars. Store in an airtight container.



Peanut Sitting Pretties

Recipe Given By: Jane C.



YIELD: Depends on how big you make the cookies

INGREDIENTS:

1/2 cup butter	1/2 tsp vanilla	1 can vanilla creamy frosting
1/4 cup brown sugar	1 cup flour	2 bags M&M peanut candy
1 egg (seperated)	1/4 tsp salt	Finally ground walnuts or peanuts

PREPARATION:

Beat butter and sugars together. Stir in egg yolk and vanilla. Sift flour and salt into bowl, mix well and chill for 1 hour.

Roll into 1-inch balls. Beat egg whites until foamy. Dipped rolled balls into egg whites and then nuts. Place 1 inch apart on cookie sheet.

Bake 350 degrees F. for 5 minutes. Remove from oven and press the handle end of a wooden spoon into cookie to indent. Bake 5 more minutes. Cool; pipe frosting into center of indented cookie, top with peanut M&M.

Starlight Mint Surprise Cookies

Recipe Given By: Gale K.



YIELD: 4 Dozen Cookies

INGREDIENTS:

2 eggs, unbeaten	1/2 tsp salt
1 cup butter, softened	1 Tbsp water
1 cup sugar	1 tsp vanilla
1/2 cup firmly packed brown sugar	3 cups flour
	1 tsp baking soda
	Mint flavored chocolate wafers (you can find in bulk food stores)
	Walnut halves

PREPARATION:

In a mixing bowl, gradually add butter and both sugars, cream together well. Add eggs, water, and vanilla. Beat well. Add dry ingredients and mix until dough forms. Wrap in saran wrap and chill for 2 hours.

Preheat oven 375 degrees F. Take 1 Tbsp of cookie dough and wrap one mint flavored chocolate wafers in the center. Place on an ungreased baking sheet, about 2 inches apart. Top each cookie with a walnut. Back for 10 - 12 minute, let cool.

Hamantaschen

Recipe courtesy of *Bake From Scratch*

Recipe Given By: **Trina M.**

YIELD: 14 Cookies



INGREDIENTS

Filling:

1 1/4 cups almond flour
2 tablespoons all purpose flour
1/2 cup sugar
1 large egg

1 tablespoon unsalted
3/4 cup butter, melted
1 teaspoon ground cardamom
1/2 teaspoon salt
14 whole almonds

Cookies:

3/4 cup unsalted butter,
softened
2/3 cup granulated sugar
2 large egg
1 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/2 teaspoon kosher salt

PREPARATION

Cookies:

Line baking sheets with parchment paper. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. With mixer running, add egg, beating to combine. Beat in vanilla.

In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a smooth dough forms.

Between 2 sheets of parchment paper, roll dough to 1/4-inch thickness. Remove top sheet of parchment. Using a 3 1/4-inch round cutter, cut dough, rerolling scraps as necessary. Spoon 2 teaspoons filling into center of each dough circle. Fold dough in from three sides, and pinch edges together to seal, leaving a small opening over filling. Place 2 inches apart on prepared pans. Refrigerate for 1 hour. Preheat oven to 350°F (180°C).

Re-pinch corners of Hamantaschen to ensure they're well sealed; bake until bottoms and corners are golden, 20 to 25 minutes, rotating pans halfway through baking. Let cool completely.

Filling: In a medium bowl, stir together all ingredients except whole almonds until a smooth paste forms. Place almond in center of filling on each Hamantasch.

Notes: The most traditional filling for Hamantaschen is mohn or poppy seed. Many fillings work with this including lemon curd, raspberry, strawberry rhubarb. Try your favorite!

When pinching the corners, lay the edges toward the center. The edges have a tendency to fall outward and bake flat otherwise. Do not skip the 1 hour refrigeration prior to baking.

The Best Snickerdoodle

Cookingmodernhoney.com

Recipe Given By: LeeAnne M.

YIELD: 2 Dozen Cookies

INGREDIENTS:

1 cup unsalted butter, softened
1 1/2 cups sugar
2 large eggs
2 tsp vanilla
2 3/4 cup flour
1 1/2 tsp cream of tartar
1/2 tsp baking soda
1 tsp salt

CINNAMON-SUGAR MIXTURE:

1/4 cup sugar
1 1/2 Tbsp cinnamon



PREPARATION:

Preheat oven to 350 degrees F. In a large mixing bowl, cream butter, and sugar for 4-5 minutes until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.

Stir in flour, cream of tartar, baking soda, and salt, just until combined. In a small bowl, stir together sugar and cinnamon.

If time allows, wrap the dough, and refrigerate for 20-30 minutes. Roll into small balls until round and smooth. Drop into the cinnamon-sugar mixture and coat well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered. To make flatten snickerdoodles, press down in the center of the ball before placing in the oven. This helps to keep them from puffing up in the middle.

Place on a parchment paper-lined baking sheet. Bake for 9-11 minutes. Let cool for several minutes on baking sheet before removing from the pan.



Cranberry Coin Cookies

Recipe courtesy of Chicago Tribune Christmas Cookie Contest



Recipe Given By: Ellen K.



YIELD: About 4 Dozen

INGREDIENTS:

- | | |
|--|--|
| 2 sticks (1 cup) unsalted butter, softened | 2 1/2 cups flour |
| 1 1/2 cups sugar | 1 1/2 tsp baking powder |
| 1 egg | 1/2 tsp salt |
| 2 1/2 tsp cinnamon | 1 cup dried cranberries |
| 1 tsp vanilla | 3/4 cup toasted and chopped pistachios |
| | Coarse sugar |

PREPARATION:

Line cookie sheets with parchment paper or use a silicone mat. With your mixer at low speed, beat all the ingredients (except the cranberries, pistachios, and coarse sugar) until just mixed. Increase speed to medium; beat 3 minutes, scraping the bowl when necessary.

Add cranberries and nuts; mix on low until just combined. Divide dough in half; form into 2 logs about 1 inch in diameter. Wrap each in plastic wrap; refrigerate until firm, about 4 hours.

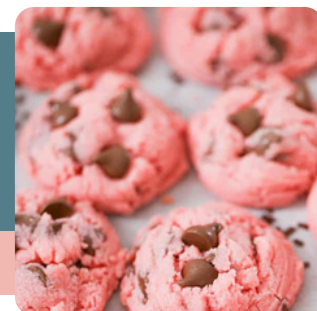
Preheat oven to 350 degrees F. Remove wrap; slice logs crosswise into 1/8-inch thick slices. Sprinkle with coarse sugar; place on parchment paper-lined cookie sheets. Bake until light brown, 10-12 minutes. Transfer cookies to wire racks to cool. Repeat with remaining cookies.

Cherry Chocolate Chip Cookies



Recipe Given By: Barb M.

YIELD: About 6 Dozen Cookies



INGREDIENTS:

- | | |
|--|---|
| 1 box super-moist cherry chip cake mix | 2 eggs |
| 1/2 cup butter, soften | 1 (6 oz) pkg mini semi-sweet chocolate chips |
| 1 Tbsp vanilla | 1/2 cup chopped nuts (optional) |

PREPARATION:

Preheat oven to 350 degrees F. Mix 1/2 cake mix, butter, vanilla, and eggs in a large bowl until smooth. Stir in remaining cake mix- then add chocolate chips and nuts. Drop by teaspoon about 2 inches apart onto an ungreased baking sheet. Bake 10 to 12 minutes (center will be soft).

Hot Chocolate Brownie Cups

Recipe courtesy of Delish

Recipe Given By: Lauren A.

YIELD: 1 Cup

INGREDIENTS

FOR THE CUPS:

1 box brownie mix, *plus ingredients called for on box*
10 oz. mini marshmallows

FOR THE TOPPING:

1/3 cup semi-sweet chocolate chips
1 cup chocolate-covered pretzels
Red, green, and white nonpareil sprinkles

PREPARATION:

Preheat oven to 350 degrees F. and grease a cupcake pan with cooking spray. Using an ice cream scoop, fill each well in cupcake pan about 3/4 full with brownie batter. Bake until edges look set, but centers still look a little undercooked, 12 to 15 minutes.

Remove brownie cups from oven and press marshmallows into centers. Return to oven until marshmallows puff and melt, 3 to 5 minutes. Remove from oven and let cool 15 to 20 minutes, then transfer to a cooling rack to cool completely.

Once cups are cool, melt chocolate chips in microwave. Break off pieces of chocolate-covered pretzels and use melted chocolate to stick them to sides of cookie cups. Let set.

Drizzle chocolate over the tops of marshmallows and garnish with sprinkles. Store in an airtight container for up to 3 days.



Martha's Speculaas Cookies

Recipe courtesy of Martha Stewart

Recipe Given By: Ethan C.

YIELD: Makes About 24 Cookies

INGREDIENTS:

3 cups unbleached all-purpose flour,
plus more for dusting
1/2 tsp baking soda
1 tsp kosher salt
2 tsp ground cinnamon
1 1/2 tsp ground nutmeg
1 tsp freshly ground cardamom
1 tsp ground coriander
1 tsp ground ginger
1/2 tsp ground cloves
1/4 tsp freshly ground mace
1/4 tsp freshly ground white pepper
1 1/2 sticks (3/4 cup) unsalted butter,
room temperature
1 cup dark brown sugar
1/2 cup granulated sugar
1/3 cup whole milk



PREPARATION:

Preheat oven to 350 degrees F. In a medium bowl, whisk together flour, baking soda, salt, and spices.

In the bowl of a stand mixer fitted with the paddle attachment, beat together butter and sugars on medium speed until light and fluffy, 2 minutes. Reduce speed to low; beat in half the flour mixture. Beat in milk, followed by remaining flour mixture. Shape dough into a flat disk, wrap in plastic, and refrigerate until firm, at least 2 hours or up to overnight.

Line three baking sheets with parchment. Dab speculaas mold all over with a small piece of dough (this provides a light buttery coating that prevents sticking). Generously sprinkle mold with flour, tapping to remove excess. Take a piece of dough that is roughly the same size as the mold; using your palm, press into mold. Using a long, thin knife, scrape off excess dough. Invert mold over a prepared baking sheet; rap far end of the mold against the sheet, holding it at an angle to release the formed cookie. Sprinkle mold with more flour; repeat with remaining dough. Gather scraps (refrigerate if dough gets too soft) and form more cookies. Freeze at least 30 minutes.

Bake until firm and golden, 15 to 20 minutes. Transfer parchment with cookies to wire racks; let cool completely.

Note: You'll need specially designed springerle molds to shape the fragrant spiced dough for these traditional Dutch cookies.

Butterscotch Cookies with Burnt Butter Icing

Recipe Given By: Dana M.



YIELD: 5 Dozen

INGREDIENTS

1/2 cup unsalted butter
1 1/2 cup brown sugar
2 eggs
3 cups all-purpose flour

1/2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 cup sour cream
1 tsp vanilla
2/3 cup walnuts, chopped

ICING:

6 Tbsp butter
1 1/2 cup powdered sugar
1 tsp vanilla
4 Tbsp hot water

PREPARATION:

Preheat oven 400 degrees F. Cream butter, add sugar gradually and blend in well-beaten eggs. Sift flour, baking powder, baking soda, and salt together; add to creamed mixture alternately with sour cream. Blend in vanilla and nuts. Chill dough until firm. Drop by the teaspoon on a lightly greased baking sheet. Bake for 10-15 minutes, let cool. Spread with icing. **ICING:** Melt butter until golden brown. Blend sugar in and add vanilla. Stir in 4 tablespoons of hot water until smooth

Chocolate Chip Espresso Cookies

Recipe courtesy of Cosmo Girl!

Recipe Given By: Lori Shoemaker (Dr. Shoe's Wife)



YIELD: 30 Cookies

INGREDIENTS:

1/4 cup all-purpose flour
1/4 cup tsp baking powder
1/4 tsp salt

4 Tbsp (1/2 stick) unsalted butter
2 1/2 cups semi-sweet chocolate chips
3/4 cup granular sugar
2 large eggs

1 tsp ground espresso or other
finely ground dark-roast
coffee beans

PREPARATION:

In a small bowl, combine flour, baking powder, and salt. Set aside. In a double boiler, melt 1 3/4 cups of the chocolate chips and butter; stirring constantly. In a large bowl, whisk the eggs and sugar together until light and fluffy. Stir in the espresso, then mix in the chocolate mixture. Let it cool.

Stir in the flour mixture and the remaining 3/4 cup chocolate chips. Put bowl in the fridge for 15-30 minutes to let the dough firm up. Make tablespoon-sized dough balls. Put on cookie sheet and freeze overnight. If a cookie sheet won't fit in your freezer, you can use a plate.

To bake, preheat oven to 375 degrees F. Completely grease a *NEW* cookie sheet. Don't thaw the dough. Arrange dough balls 2 inches apart on the pan. Bake 7-10 minutes.

Ghirardelli White Chocolate Macadamia Cookies

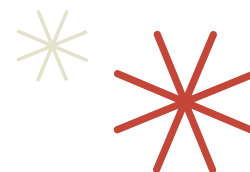
Recipe courtesy of Ghirardelli

Recipe Given By: Sarah C.

YIELD: 24 Cookies

INGREDIENTS:

1 cup butter, softened	3 cups flour
1 1/2 cups granulated sugar	1 tsp salt
1/2 cup brown sugar, packed	1/2 tsp baking soda
2 eggs	2 cups white chocolate chips (11 oz.)
1 1/2 tsp vanilla extract	1 1/2 cups Macadamia nuts, coarsely chopped



PREPARATION:

Preheat oven to 350 degrees F. Cream together butter and sugars until combined well. Add vanilla extract and the eggs, one at a time. In a separate bowl, mix together flour, salt, and baking soda. Slowly (add about a cup at a time) the dry ingredients to the mixer and mix well.

Last, once batter is completely combined, fold in the white chocolate chips and the macadamia nuts. Scoop out onto heaping 1-2 tablespoon scoops (depending on the size you want) onto a baking sheet.

Bake for 10-12 minutes, or until just beginning to brown. I like to pull my cookies out a little early so the finish cooking outside of the oven (keeping them nice and soft in the middle)!





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