

# Your Pastors' Favorite Christmas Cookies!

## PASTOR LOSE'S PEANUT BUTTER CUP COOKIES RECIPE

### INGREDIENTS

1  $\frac{3}{4}$  cups all-purpose flour  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon baking soda  
 $\frac{1}{2}$  cup butter, softened  
 $\frac{1}{2}$  cup white sugar  
 $\frac{1}{2}$  cup peanut butter  
 $\frac{1}{2}$  cup packed brown sugar  
1 egg, beaten  
1 teaspoon vanilla extract  
2 tablespoons milk  
40 miniature chocolate covered peanut butter cups, unwrapped

### DIRECTIONS

#### Step 1

Preheat oven to 375 degrees F (190 degrees C). Sift together the flour, salt and baking soda; set aside.

#### Step 2

Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well. Shape into 40 balls and place each into an ungreased mini muffin pan.

#### Step 3

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.

## PASTOR KALLAND'S SWEDISH CREAM WAFERS

### WAFFER INGREDIENTS

2 cups Flour  
1 cup Butter – softened  
 $\frac{1}{3}$  cup Whipping Cream  
Sugar

### FILLING INGREDIENTS

$\frac{3}{4}$  cup Powdered Sugar  
 $\frac{1}{4}$  cup Butter – softened  
1 tsp. Vanilla

### WAFFER DIRECTIONS

Preheat oven to 375 degrees F (190 degrees C).  
Mix flour, butter and cream. Cover & refrigerate at least 1 hour.

When dough is chilled, Roll  $\frac{1}{3}$  of mixture to  $\frac{1}{8}$ " thickness on a floured, cloth-covered board. (keep unused dough refrigerated.) Cut into 1  $\frac{1}{2}$ " rounds. Coat both sides of wafer with sugar. Repeat with remaining mixture.

Place on ungreased cookie sheets.

Prick each round w/fork 4 times.

Bake at 375 degrees until just "set", but not brown.

Remove from sheet and cool.

### FILLING DIRECTIONS

Mix sugar, butter and vanilla until smooth and fluffy. Beat in a drop or two of water, if necessary, until smooth enough to spread. Divide filling into 2 – 3 bowls and tint with different food colorings. Spread filling gently on wafers, and top each with another wafer.

## **PASTOR HAMMERSTEN'S SUGAR COOKIES**

### **INGREDIENTS**

1 cup butter  
1 cup sugar  
1 cup powdered sugar  
1 cup vegetable oil  
2 eggs  
1 ½ tsp vanilla or almond  
extract  
4 ½ cups flour  
1 tsp each of soda, salt and  
cream of tartar

### **DIRECTIONS**

Preheat oven to 350 degrees F.

Cream together sugars, oil and butter. Beat in eggs. Mix together dry ingredients and slowly add in. Do not over mix or they will get tough. Add extract. Chill.

Roll dough into 1" balls, dip in (additional) sugar and place on cookie sheet. Press down with glass bottom glass.

Bake at 350 for 8-10 mins until slightly browned on edges.

## **PASTOR MACLEAN'S PEANUT BLOSSOM COOKIES RECIPE**

### **INGREDIENTS**

½ cup butter, softened  
1 ¾ cups flour  
½ tsp. salt  
½ cup packed brown sugar  
½ cup peanut butter  
1 tsp. vanilla extract  
1 tsp. soda  
½ cup white sugar  
1 egg  
2 Tbsp. milk  
48 milk chocolate kisses,  
unwrapped

### **DIRECTIONS**

Preheat oven to 375 degrees F.

Combine all ingredients, except candy in a large mixer bowl. Mix on lowest speed of mixer until dough forms.

Shape dough into balls using rounded teaspoon full for each. Roll cookies in sugar. Place on ungreased cookie sheets.

Bake at 375 degrees for 10-12 minutes.

Top baked cookies immediately with candy kisses.

Press down so cookies crack around edge.

## **PASTOR DIXON'S SPRITZ COOKIES**

### **INGREDIENTS**

1 cup butter, softened  
½ cup sugar  
2 ¼ cups all-purpose flour  
¼ tsp. salt  
1 egg  
1 tsp almond extract or vanilla  
Food color, if desired  
Currants, raisins, candies,  
colored sugar, finely chopped  
nuts, candied fruit or fruit peel, if  
desired

### **DIRECTIONS**

Heat oven to 400°F. Beat butter and sugar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt, egg, almond extract and a few drops of food color.

Place dough in cookie press. Form desired shapes on ungreased cookie sheet. Decorate with currants.

Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheet to wire rack. To decorate cookies after baking, use a drop of corn syrup to attach decorations to cookies.

## **PASTOR RUUD'S FAVORITE - SALLY MCNAMME'S GINGER SNAP COOKIE RECIPE**

### **INGREDIENTS**

6 oz butter + 6 oz shortening  
3 cups sugar  
2 eggs  
½ cup molasses  
5 ½ cups flour  
4 tsp. baking soda  
2 tsp. cinnamon  
2 tsp. ground ginger  
1 tsp. salt  
2 Tbsp. grated fresh ginger  
Juice of 1 orange

### **DIRECTIONS**

Preheat oven to 350 degrees.  
In a medium bowl mix flour, baking soda, cinnamon, ground ginger, and salt. Set aside.  
Cream butter, shortening, and sugar with mixer. Add eggs and mix. Add molasses.  
Add orange juice and grated fresh ginger, mix.  
Add flour mixture by the cup, incorporating it into the sugar mixture before adding another cup.  
Scoop cookie ball with spoon or portion scoop. Roll in cinnamon sugar. Place on parchment lined cookie sheet 8-12 to a pan and bake at 350 degrees until edges are set, approximately 10-12 minute. Center may still look under done.

## **PASTOR FREEMAN'S MELTING MOMENTS RECIPE**

### **INGREDIENTS**

1 ½ cups all-purpose flour  
½ cup cornstarch  
¼ tsp salt  
¼ cup confectioners sugar  
(powdered or icing)  
1 cup unsalted butter, at room temperature  
1 ½ teaspoons vanilla extract

#### **Topping:**

1 cup confectioners sugar  
(powdered or icing), sifted

### **DIRECTIONS**

In a medium sized bowl, sift or whisk the flour with the cornstarch and salt.

In the bowl of your electric stand mixer, fitted with the paddle attachment (or with a hand mixer), beat the butter until smooth. Add the sugar and beat until incorporated. Beat in the vanilla extract. Add the flour mixture and beat just until combined. Cover and refrigerate the batter until firm (one to two hours).

Preheat your oven to 350 degrees F (180 degrees C). Line two baking sheets with parchment paper.

When batter is firm, roll into 1 inch (2.5 cm) balls, using about 1 tablespoon/18 grams of batter. Place on the prepared baking sheet, spacing about 2 inches (5 cm) apart. Bake for about 12 - 16 minutes or until the bottoms of the cookies are golden brown and the edges of the cookies are just starting to brown. Rotate your baking sheet front to back about halfway through baking. Remove from oven and place on a wire rack to cool for 1-2 minutes.

Place 1 cup (120 grams) of sifted confectioners sugar on a plate and roll each cookie in the sugar. Transfer to a wire rack to cool completely and then roll the cookies again in the powdered sugar.

These cookies store very well. Place in an airtight container between sheets of parchment or wax paper and they will keep a couple of weeks. They can also be frozen. If desired, just before serving, sprinkle the tops of the cookies with powdered sugar.

Makes about 30 cookies.