

CHICAGO
HYDE PARK
VILLAGE



Recipe Booklet

From the
**Holiday Cookies and Tea
Recipe Exchange & Gathering
December 2020**



Table of Contents

	Page
Delores's Butter Cookies	3
Old Fashioned Mincemeat Cookies	4
Date Bars	5
Orange Diamonds (in English)	6
Orange Diamonds (in German)	7
Snow Balls	8
Persimmon Cookies	9
Mrs. Major's Sugar Cookies	10
Little Walnut Cookies	11
Aunt Ros' Rugelach	12
Fudgy Oatmeal Bars	13
No Bake Rum Balls	14
Toffee Bars	15
Peanut Butter Drops	16
Orange Raisin Drops	17
Mrs. McCarthy's Date Nut Bars	18
Brandied Christmas Fruit Bars	19
Nutmeg Dreamers	20
Chocolate Chewies	21
Berliner Brot	22

Delores's Butter Cookies

Submitted by Dottie Jeffries

These little butter cookies are a recipe from a coworker (Delores) of my friend Andrea's mom Sue back in the day when Delores and Sue were part of the pool of clerks at MetLife in New York City.

Apparently Delores was quite a cook, and Andrea and Sue have been making Delores's cookies ever since. The tradition grew yet again when Andrea's dad, a jeweler, set up shop in their [little studio in Dumont, NJ in '69](#). Andrea's mom baked up a batch right before Christmas to share with holiday shoppers. Year after year, folks stepped in from the chilly street, and as the frost covered over the studio's plate glass window, peeked over the bench... "is it time for the cookies yet?"

The cookies are still made today, though the studio is but a memory. Many of Andrea's friends, including myself, make their own batches with fond memories.

Dottie

Bake at 350 degree for 19 minutes.

1 cup butter
1 egg
1/2 cup sugar
2 cups sifted flour
1 tsp almond flavoring

Cream butter and sugar,
add egg and beat well.

Add all ingredients.

Drop by teaspoonfuls into small rounds onto an ungreased cookie sheet.



Old Fashioned Mincemeat Cookies

Submitted by Dottie Jeffries

Note:.. A centuries-old British specialty, mincemeat is a rich spicy and aromatic preserve made of fruit (usually chopped cherries, dried apricots, apples or pears, raisins and candied citrus peel), nuts, various spices and sometimes brandy or rum. The word "mincemeat" dates back to a time when mincemeat actually contained cooked meats, hence the name. Though I'm fond of mincemeat pie, I find mincemeat cookies less sweet and equally enjoyable.

Dottie

Ingredients:

- 1 cup butter or other shortening
- 1 ½ cups brown sugar
- 1 teaspoon pure vanilla extract
- 3 large eggs
- 3 ¼ cups flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon freshly grated nutmeg
- ½ teaspoon allspice
- 1 cup chopped pecans (optional)
- 2 cups mincemeat, drained

Preheat the oven to 350° and lightly grease cookie sheets. Cream the shortening and sugar together then beat in vanilla and eggs until light and fluffy, set aside.

In a small bowl whisk the flour, salt, baking soda, cinnamon, nutmeg, and allspice together. Add the dry ingredients to the shortening mixture and mix well using a sturdy wooden spoon.

Stir in the mincemeat and pecans mix until blended. Drop by rounded teaspoons onto the prepared cookie sheet. I prefer small cookies, so I use round balls of dough. Bake for 7 to 10 minutes or until light brown.

Cool on cookie sheets for four minutes, then finish cooling on wire racks or countertop. Store in an airtight container or freeze to retain freshness. These cookies keep well and freeze well.

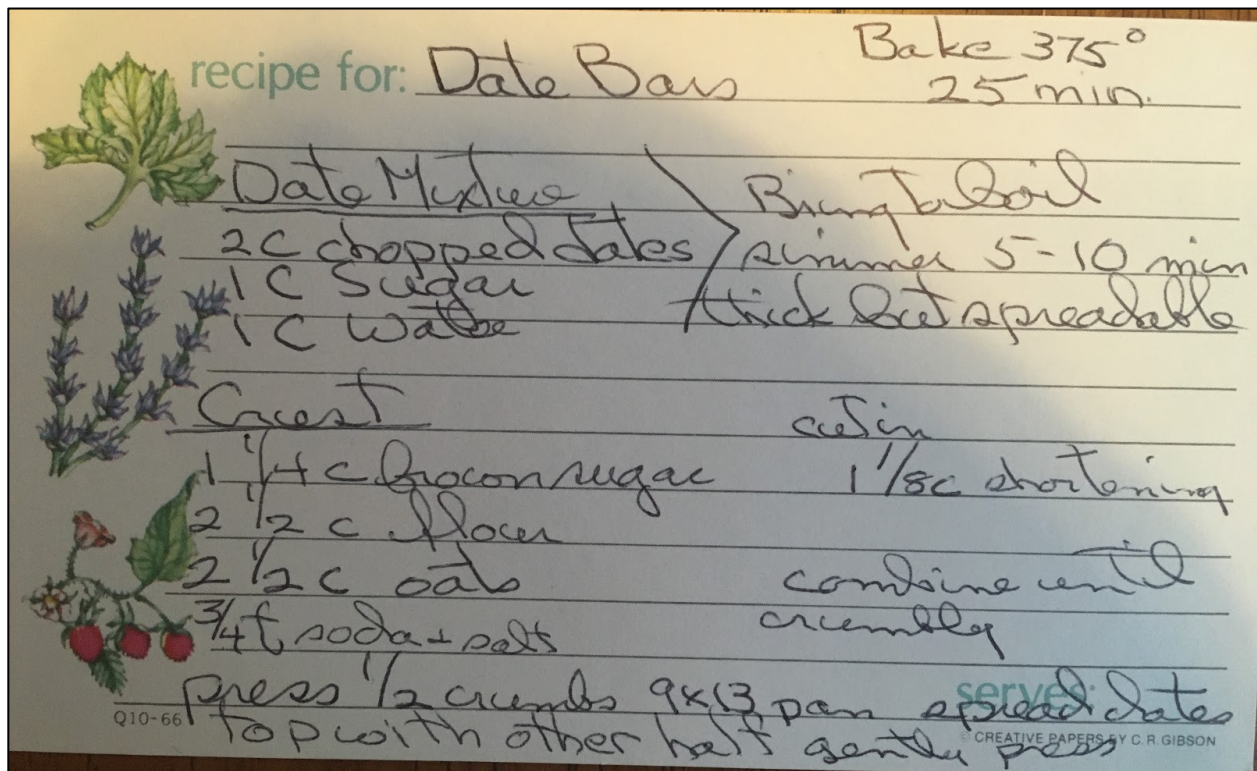
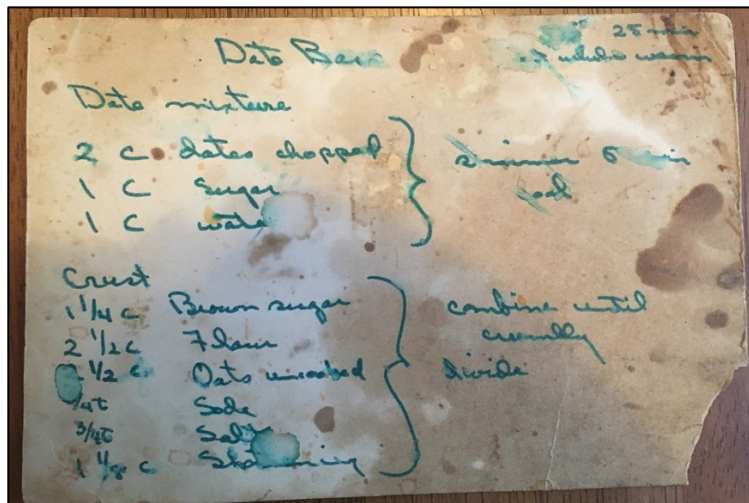
Note: Walnuts or any other favorite nut may be substituted for the pecans.

Date Bars

Submitted by Ann Audrain

Date bars have been a tradition since I was a little girl. Although they are not the type of cookie that comes to mind when Christmas cookies are mentioned, they are still a favorite with my family. You can see the condition of my old recipe.

Ann



Orange Diamonds

Submitted by Marianne Crusius

Orange Diamonds



For the dough:

1 ½ cups flour

1/2 cup sugar

zest from two oranges

1 egg yolk

1 cup unsalted butter (cold)

Heap flour onto your work surface, add sugar, orange zest and yolk.

Mix gently with a fork and add cold butter in pieces. Use your hands to mix dough.

Refrigerate for at least one hour. Preheat oven to 400 degrees.

On floured work surface roll out dough to 1/8 " thickness.

Use a 1 ½" diamond cookie cutter and cut out cookies. Place cookies on parchment lined cookie sheet and bake 7 to 10 minutes until golden.

For the filling:

4.5 oz marzipan (almond paste)

2 Tbsp Cointreau or Grand Marnier

Zest of 1 orange

Mix all together and spread some on half of the cookies. Put remaining cookies on top.

For the frosting:

7 oz orange marmalade (the bitter kind)

Rinds of 2 oranges, sliced into thin slivers (julienne)

Heat marmalade in a small saucepan.

Add orange peel slivers to marmalade, bring to a boil.

Spread a small amount on top of the cookie and let dry.



Snow Balls

Submitted by Terry Stumpf

Growing up, Mom always made an abundance of cookies for the holidays. Snow Balls were the most favorite. Mom would have to hide them so our little fingers would not devour them way before Christmas. Then she'd parcel them out. Just a couple at a time. We were not happy campers when they were all gone.

I make them and use almonds instead of walnuts. Still delicious and of course memories load the mind as the palate savors them. Don't over bake them. The rolling into balls and then rolling them in powdered sugar is just a tad bit labor intensive, but worth the taste. ;,-)

Terry

SNOW BALLS

Cream 1/2 lb. butter or margarine

Add 4 T. sugar, cream well

Measure 2 C. walnuts, then grind

2 C. unsifted flour

1 or 2 t. vanilla

Mix well, roll in rolls and chill 15 min. Cut and make balls and bake in 300° oven about 30 min. in greased pan. While hot sprinkle powdered sugar and then roll again in powdered sugar after cool. Dough can also be made into flat cookies with an almond or cherry in center. Bake only 20 to 25 min.



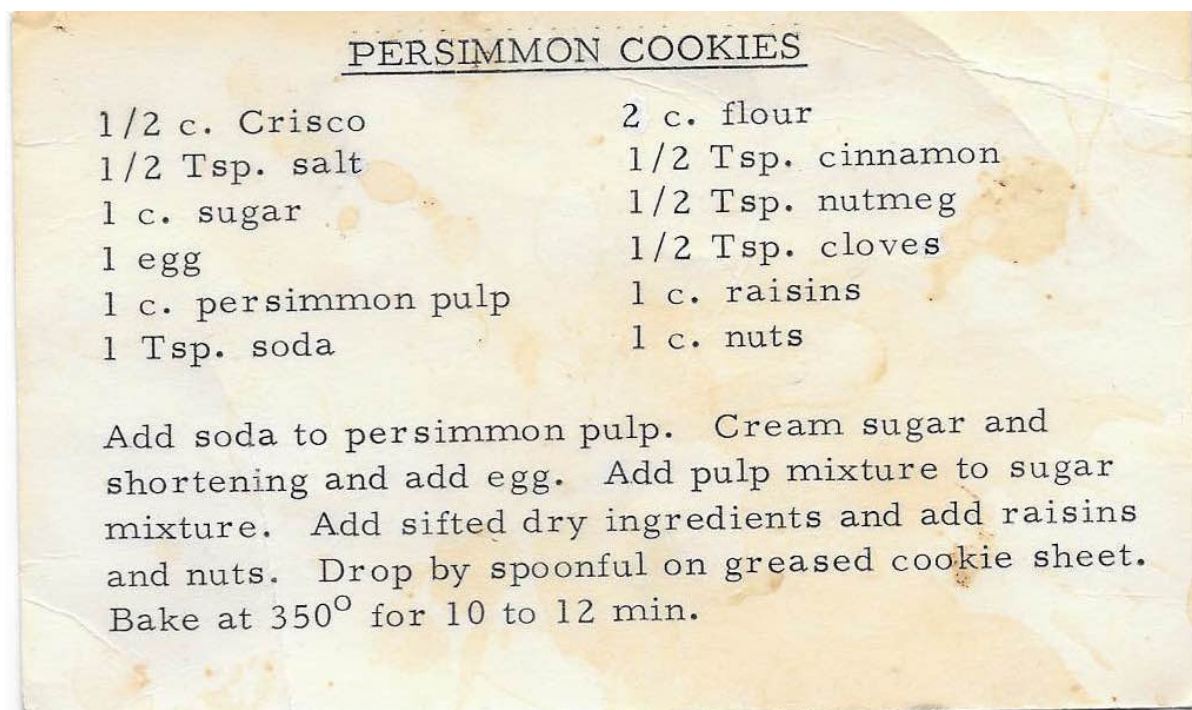
Persimmon Cookies

Submitted by Terry Stumpf

The Persimmon Cookies were not a household favorite. Mom made them anyway. I loved them. They are filled with holiday spices. I make them with Golden Raisins (to me they seem juicier and sweeter than regular raisins) and toast the walnuts prior to adding them to the mix (it seems to enrich the taste of the walnuts).

And of course, I have to use Sun-Maid Raisins; my hometown is Fresno, CA and Fresno County is the Raisin Capital and Sun-Maid Raisins are from Fresno. The raisins come from the grape vineyards located in Fresno County and the surrounding area. Oh, I don't use Crisco (Be Still My Heart), instead I use the equivalent of unsalted butter.

Terry

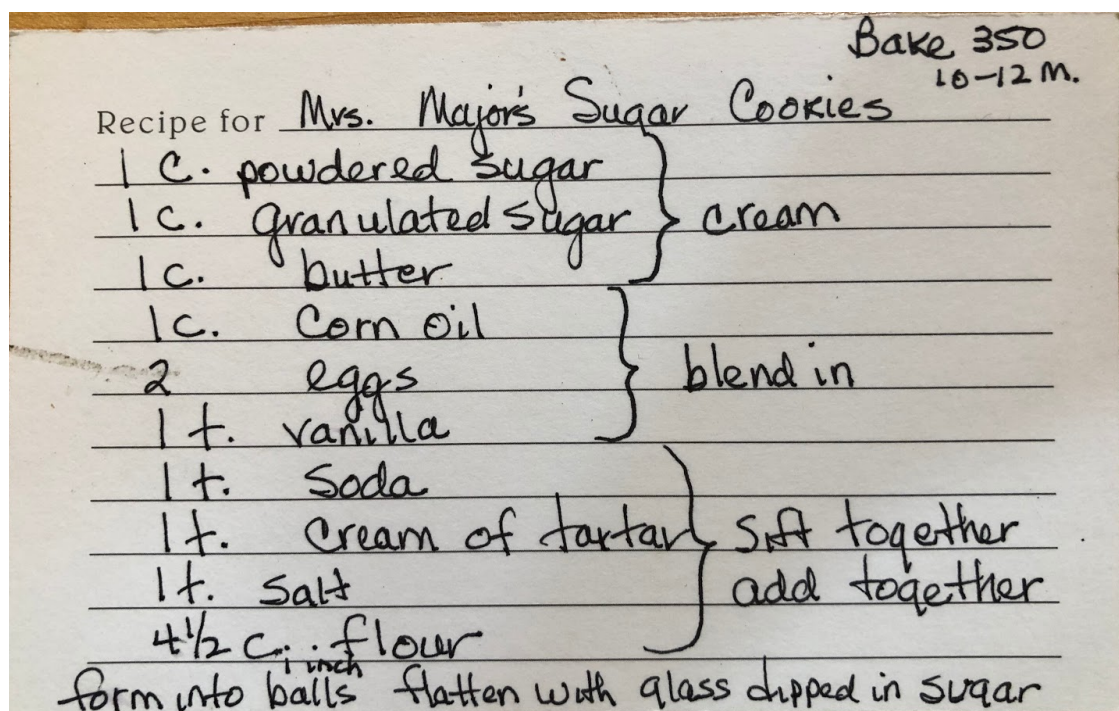


Mrs. Major's Sugar Cookies

Submitted by Michelle Dassinger

We moved from Kansas to Houston when I was 7, leaving all of our extended family behind. The Majors lived behind us in Houston and served as very special Grand-neighbors. My sister and I used to bake these cookies with Mrs. Major during the holidays. After we left Houston, we continued to bake these cookies annually in honor of the Majors.

Michelle



Little Walnut Cookies

Submitted by Michelle Dassinger
(adapted from a Tribune recipe)

I love dressing these up with drizzled chocolate!

Makes 18 cookies.

Heat oven to 375 degrees.

Stir $\frac{1}{2}$ c unsalted, raw, ground walnuts; $\frac{1}{2}$ c flour; $\frac{1}{8}$ t salt together & set aside.

Beat $\frac{1}{4}$ c butter & $\frac{1}{4}$ c sugar together until smooth and fluffy.
Add 2 T maple syrup & $\frac{1}{2}$ t vanilla extract.

Add dry ingredients, stir to combine.

Form dough into 1" balls, place on parchment lined baking sheets about 2" apart.

Lightly press each cookie down with moistened fingers.

Bake until slightly brown, about 10 min. Cool on a wire rack.

Once cookies are cooled, line them up closely on a cookie sheet. Melt 1 T butter and 2 T chocolate chips together until smooth. Dip a fork into the sauce and quickly drizzle over the cookies to create fine lines.



Aunt Ros' Rugelach

Submitted by Elaine Smith

2 cups flour
¼ lb. butter and ¼ lb. margarine at room temp. Cut into flour.
(I use only unsalted butter)
Add ¼ tsp salt, 1 egg yolk beaten, ¾ cup sour cream (can substitute some yogurt)
1 tsp. vanilla
(optional – not quite ¼ tsp baking powder)
Mix well together.
Put dough into wax paper and chill overnight.



Filling

¾ cup sugar
1 tsp cinnamon
¾ cup ground nuts
½ cup raisins
Mix well together

Cut dough in 4 portions. Roll out. Each quarter cut into 10 pieces. Add filling to each.

Roll - pinch ends.

Put on buttered cookie sheet or use parchment paper on cookie sheet.

Prick the top of each cookie to let out air.

Bake for 20-30 minutes at 350 degrees.

Makes 40 pieces.

A little time consuming but when you have an urge for rugelach....

Fudgy Oatmeal Bars

Submitted by Sylvia Dawson

"A family favorite when hungry sons were around."

Fudgy oatmeal bars (from Tribune July 13, 1989)

2C brown sugar	3C quick-cooking or regular oats
1C margarine or butter softened	2 Tbs margarine or butter
1 tsp vanilla	1 can (14oz) sweetened condensed milk
2 eggs	1 six-oz package semi-sweet chocolate chips
2.1/2C all-purpose flour	1 tsp vanilla
1 tsp baking soda	
pinch salt	

1. Heat oven to 350 degrees. Mix brown sugar, 1 cup margarine, 1 tsp vanilla and the eggs. Stir in flour, baking soda and salt: stir in oats. Reserve 1/3 of this oat mixture.

Press remaining 2/3 of oat mixture into greased jelly roll pan, 15 1/2 by 10 inches

2. Heat 2 Tbsp. margarine, the milk and chocolate chips over low heat, stirring constantly until chocolate is melted. Remove from heat. Stir in 1 tsp. vanilla. Spread over oat mixture in pan. Drop reserved oat mixture by rounded teaspoonfuls onto chocolate mixture.

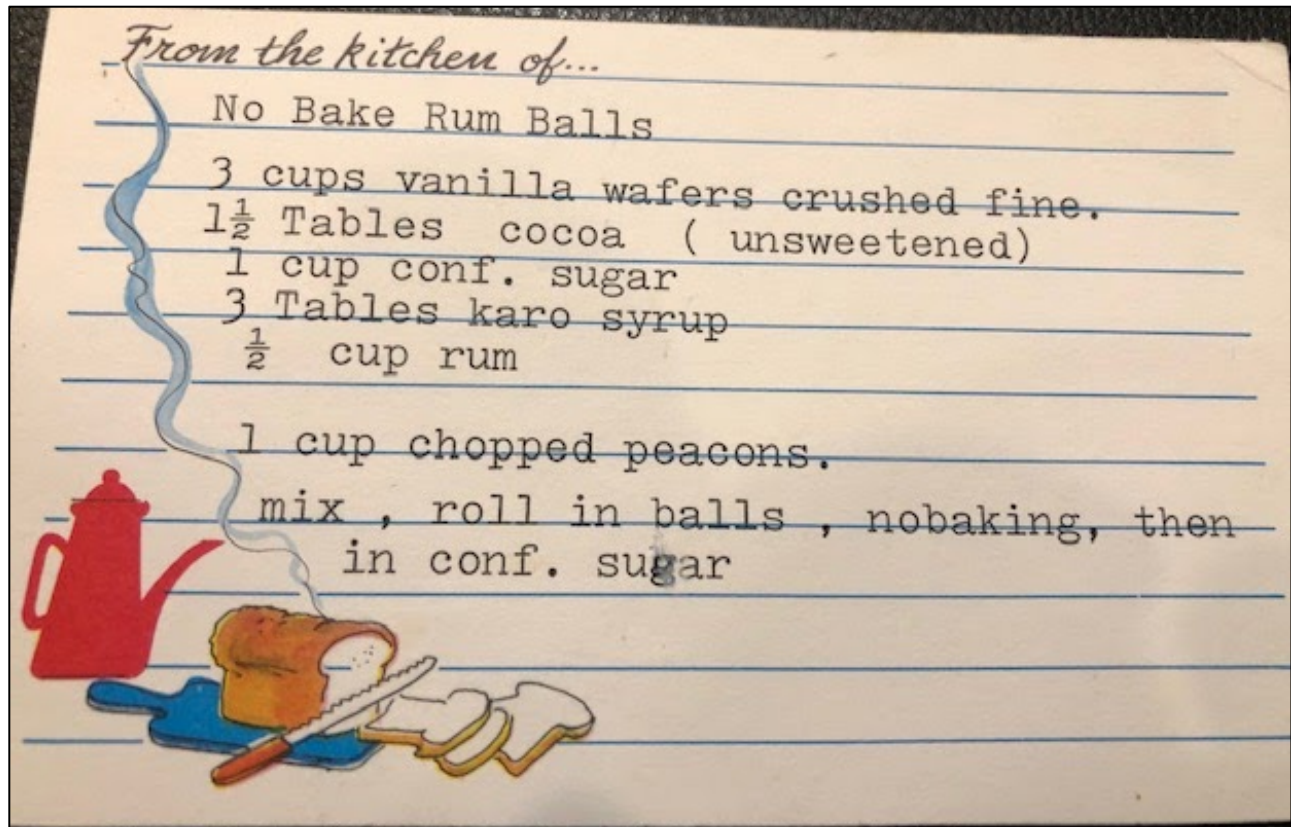
3. Bake until golden brown, 25 to 30 minutes. Cool completely. Cut into bars, about by one inch, while warm. *(contradiction here - cut into small bars while just a little warm they are very rich)*

Hint. *The mixture is very sticky press into pan using the greased paper from the margarine or butter. I use two smaller pans.*



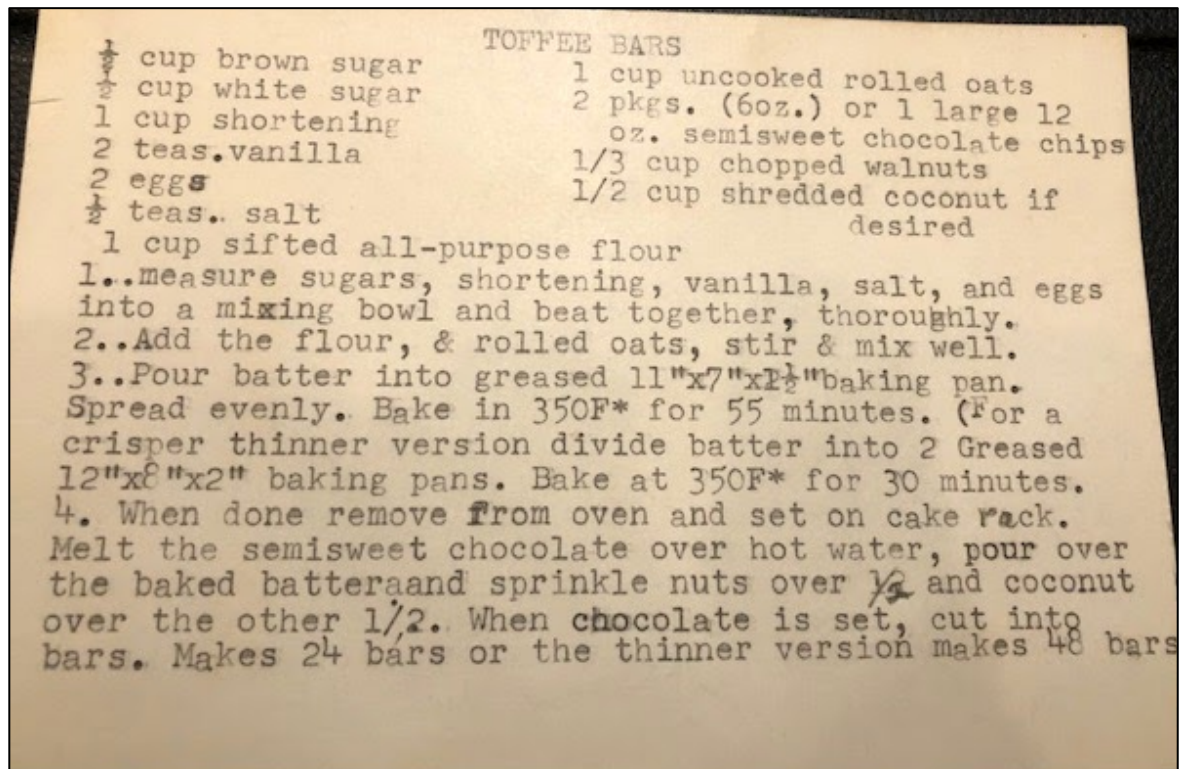
No Bake Rum Balls

Submitted by Caroline Magsaysay's daughter-in-law Jacquie Magsaysay



Toffee Bars

From the kitchen of Madelene Saric (Submitted by Caroline Magsaysay, daughter)



Ingredients:

1/2 cup brown sugar	1 cup uncooked rolled oats
1/2 cup white sugar	2 pkg (6 oz each) semisweet choc. chips
1 cup shortening	1/3 cup chopped walnuts
2 teaspoons vanilla	1/2 cup shredded coconut if desired
2 eggs	
1/2 teaspoon salt	1 cup sifted all-purpose flour

Instructions:

1. Measure sugars, shortening, vanilla, salt and eggs into a mixing bowl and beat thoroughly.
2. Add flour and rolled oats, stir in and mix well.
3. Pour batter into a greased 11x7x1 1/2 baking pan, spread evenly.
4. Bake at 350 for 55 minutes. For a crisper thinner version divide batter into 2 greased 12x8x2 baking pans. Bake at 350 for 30 minutes.
5. When done remove from oven and set on cake rake.
6. Melt the chocolate chips over hot water, then pour over the baked batter and spread. Sprinkle nuts over 1/2 of bars and coconut over the other 1/2. When chocolate is set, cut into bars.
7. Makes about 24 bars or thinner version makes about 48 bars.

Peanut Butter Drops

Submitted by Kathy Ray

From a cookbook of Aunt Sarah, Macon Ga.

After Georgian peanut-farmer Jimmy Carter was elected President, Aunt Sarah stopped the fruitcake and sent all the nephews and nieces peanuts for Christmas. Along with the peanuts was this recipe. We received peanuts for Christmas throughout President Carter's term, and then the peanuts were replaced by her special home-made fruitcakes, which began coming again.

Kathy

Makes 3 dozen cookies

T=Tablespoon, t=teaspoon, c=cup

Ingredients:

1½ c sifted all-purpose flour
1 t baking soda
½ t salt
1 t ginger
½ t cloves
¾ c butter
¾ c chunk-style peanut butter
1 c light brown sugar, firmly packed
2 eggs
2 T milk
1 c salted Spanish peanuts

Instructions:

1. Preheat oven to 375°F.
2. Sift together flour, baking soda, salt, ginger, cloves.
3. Beat together butter, peanut butter, sugar until light & fluffy.
4. Add eggs & milk; beat until smooth.
5. Stir in flour mixture & peanuts.
6. Drop by rounded teaspoon on ungreased cookie sheet.
7. Bake 10-12 minutes until golden brown.



Orange Raisin Drops

Submitted by Fran Gordon

Sift together ... 2 cups sifted all-purpose flour
1 teaspoon soda, cinnamon, nutmeg and 1/2 teaspoon salt

Stir in 1 cup rolled oats

Cream together 3/4 cup butter and 1 cup firmly packed brown sugar
2 unbeaten eggs
1 Tablespoon grated orange rind and 2 Tablespoons orange juice

Stir in dry ingredients; mix thoroughly.

Add 1 cup raisins or currants and 1/2 cup chopped nuts. Mix well.

Drop by rounded teaspoons onto greased baking sheets.

Bake in moderate oven 375 degrees for 10-12 minutes.



Mrs. McCarthy's Date Nut Bars

Submitted by Rita McCarthy

(An old recipe similar to a newer recipe called: "Seven Layer Bars," in Baking Illustrated, by the editors of Cooks Magazine, Brookline, America's Test Kitchen, 2004, pages 491-92).

1 cup finely chopped dates (or 1 cup of sweetened coconut, toasted).
9 graham crackers (2 cups, lightly crushed)
1 cup finely chopped walnuts
1 cup semi-sweet chocolate chips
1 (14 OZ) can sweetened condensed milk
1 tsp vanilla

Place graham crackers in a large zipper lock plastic bag and pound them with a measuring cup or rolling pin. The result should be an assortment of crumbs, bits and chunks that measure about 1 ½ cups.

Adjust oven rack to the lower middle position and heat oven to 350 degrees. Spray 13 by 9 inch pan with nonstick spray and line with two sheets of parchment paper. Spray sheets with nonstick cooking spray. (Years ago, Mrs. McCarthy just used Crisco). Mix everything up adding the chocolate chips at the last. It is hard to mix as it is like glue.

Bake at 350 degrees for 12-15 minutes. Cut while warm, but don't remove until cool.

The other recipe is somewhat easier as you layer it. You add 1 stick of melted unsalted butter first in the prepared pan and then add graham crackers and then sprinkle one at a time, the dates, walnuts, chocolate chips and then pour sweetened condensed milk evenly over the dish. Bake at 350 for 250 minutes. Cool for 2 hours,

Remove bars with the parchment paper and cut using a sharp knife into 2 by 3 inch bars.



Brandied Christmas Fruit Bars

Submitted by Laura Kracke

This recipe is adapted from The High Maples Farm Cook Book by Edna Smith Berquist. The book was given to me by a friend; it contains New England recipes. This is the cookie I absolutely have to make for Christmas. I used to make fruit cakes, but when I discovered this recipe I started making these, and everyone looks forward to them. I even won a prize in a baking contest with these when I was working at the library.

Laura

Prepare fruit several hours or night before making the fruit bars. Mix together in a shallow pan the following and cover tightly:

- 1 cup candied cherries, halved
- 1 cup mixed candied fruit and peels
- 1 cup candied pineapple diced
- 5 tablespoons of brandy

(Note: These are the ingredients I use. Actually, any combination of candied fruits that suits you is possible, just as long as it adds up to 3 cups. I've also used part dates and raisins in a pinch. Last year I had trouble finding all the candied fruit in the store. In the end I went online and ordered it from Paradise, the company that makes it. Any left over freeze well.)

Sift together:

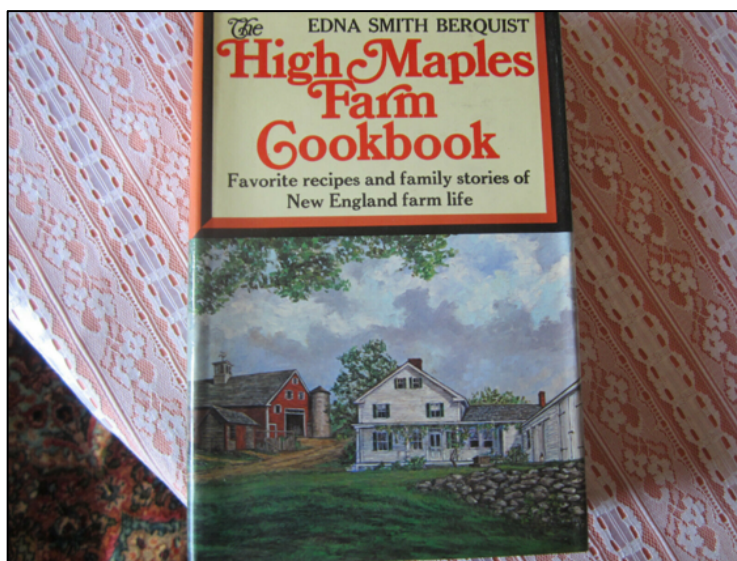
- 1 3/4 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt

Cream together :

- 1/2 cup softened butter
- 1 cup sugar
- Add to butter and sugar and beat
- 2 eggs
- 2 tablespoons brandy
- Stir in flour mixture
- Mix in candied fruits and
- 1 cup chopped nuts either pecans or walnuts.

Spread batter in a 9" baking pan. Bake in preheated oven at 375 for 40-50 minutes.

Bars will be soft inside. Allow to cool slightly then brush with more brandy, sprinkle with sugar. Cool, cut into bars.



Nutmeg Dreamers

Submitted by Eileen Murray, Executive Director, Hyde Park Art Center (1991-1995)

1 cup butter
3/4 cup sugar
1 1/2 teaspoons vanilla extract
1/4 packed teaspoon nutmeg (freshly grated is best)
1 teaspoon baking powder
2 cups flour

Preheat oven to 250 degrees.

In saucepan, melt the butter and cook until dark gold, about 5 minutes. Let cool slightly.

In food processor, combine sugar, vanilla, nutmeg, baking powder and flour.

With motor running, pour in melted butter and continue to process until butter is fully integrated.

Roll dough into balls about 1 inch in diameter. Place on a parchment lined baking sheet.

Bake 30 minutes at 250 degrees.

Let cool on baking sheet before removing, as cookies are fragile when still warm.



Chocolate Chewies

(An old Southern favorite)

Submitted by Kathy Huff

This cookie is a Huff favorite, because it is simple and literally melts in your mouth and can be very addictive! However, it is wise to store them in a tight container, as they can grow stale very fast.

Kathy

3 cups confectioners' sugar

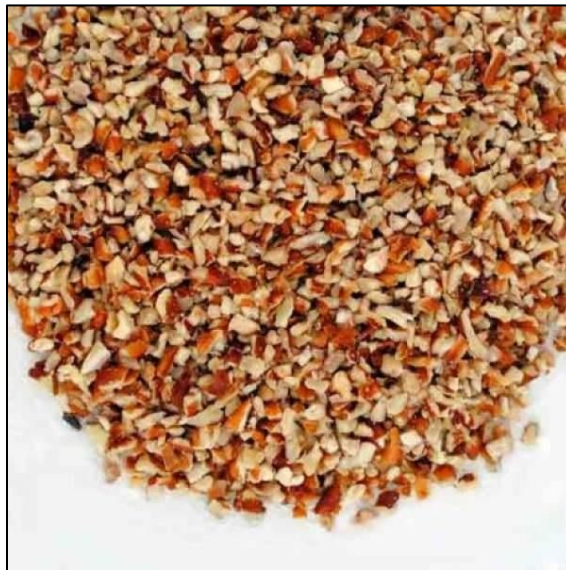
3 egg whites

1/3 cup of cocoa

1 cup chopped pecans

2 tablespoons all-purpose flour

Preheat oven to 350 degrees F. Line cookie sheet with parchment paper. In mixing bowl blend sugar, cocoa and flour. Beat in egg whites one at a time and then beat at high speed for one minute. Fold in pecans. Drop by tablespoons onto cookie sheet, leaving 2 inches between each one to allow for spreading. Bake for 15 minutes, turning baking sheet halfway through baking time. Remove from oven and cool on paper. Place cookies on paper in freezer for 1 hour. Remove and pull off paper, then store in an airtight container. Makes 2 dozen fairly large cookies.



Berliner Brot (Berlin Bread)

Submitted by Dorothy Pytel

This is a holiday favorite in our family, a recipe from my beloved late mother-in-law from Germany. When I serve it here in the States, people say it looks like a brownie, but definitely has a nutty and spicy kick to it.

Dorothy

Ingredients:

3 eggs
250g sugar (sifted)
300g blanched and slivered almonds
200g flour (sifted)
40g unsweetened cocoa (sifted)
½ teaspoon cloves
1 teaspoon cinnamon
½ teaspoon baking soda
3 tablespoons rum

Frosting: 2 lemons, 250 g powdered sugar (sifted)

1. Beat eggs and sugar thoroughly in a mixer until foamy. Add remaining ingredients, except for the almonds, and mix. Add almonds at the end, just stirring enough to distribute completely in the mixture.
2. Grease a baking sheet or glass baking dish and coat with light layer of flour.
3. Spread out the mixture 1-1½ cm thick in your baking dish.
4. Bake at 160C (320F) for around 20 minutes.
5. For the frosting, squeeze the juice of two lemons and mix with sifted powdered sugar until it is a thickened mixture.
6. Spread the frosting on the cake with a knife/spatula when it has cooled off a little bit, but the cake is still warm. It is very important to cut the cake at this point before it cools off.

Thank you to our recipe contributors!!

Ann Audrain

Marianne Crusius

Michelle Dassinger

Sylvia Dawson

Fran Gordon

Kathy Huff

Dottie Jeffries

Laura Kracke

Caroline Magsaysay

Rita McCarthy

Eileen Murray

Dorothy Pytel

Kathy Ray

Elaine Smith

Terry Stumpf

*Me like all cookies
but fresh baked cookie
is best cookie.
- Cookie Monster*

