

Cookie Elf Classics: 10 Best Cookie Recipes



Stir up timeless treats from The Elf

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COOKIE ELF CLASSICS:
10 BEST COOKIE RECIPES
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Best Chocolate Chip Cookies

Makes about 4 dozen large cookies.

Ingredients

1 ½ cups (3 sticks) butter or margarine, room temperature
1 ¼ cups granulated sugar
1 ¼ packed brown sugar
2 eggs
1 tablespoon vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
24 ounces (4 cups) chocolate chips

Directions

- Preheat oven to 350° F.
- Combine dry ingredients in a medium bowl. Set aside.
- In a separate bowl, using an electric mixer on medium speed, cream butter and sugars until light and fluffy. Beat in eggs, one at a time. Stir in vanilla.
- Gradually stir dry ingredients into creamed mixture until well blended. Add chocolate chips to dough, mixing them in with a wooden spoon.
- Drop rounded teaspoonfuls onto lightly greased cookies, 2 inches apart.
- Bake 12-15 minutes until cookies are lightly brown around the edges.
- Remove cookie sheets from the oven. Allow cookies to sit for 5 minutes before using a spatula to transfer them to a wire rack. Cool completely.
- Store cookies in an airtight container.

Peanut Butter Cookies

Makes about 5 dozen cookies

Ingredients

¾ cup (1 ½ sticks) butter or margarine, room temperature
1 cup sugar
1 cup brown sugar, packed
2 eggs
2 teaspoons vanilla
1 cup peanut butter
3 cups flour
2 teaspoons baking powder
1 teaspoon salt
Extra sugar for pressing

Directions

- Preheat oven to 350°F.
- In a medium bowl, combine flour, baking powder, and salt. Set aside.
- In a separate bowl, cream together butter and sugars together until pale and fluffy. Add eggs, one at a time, beating until the mixture is smooth. Mix in vanilla and peanut butter, scraping the bowl continually, combining thoroughly.
- Gradually add flour mixture to creamed mixture, adding a bit at a time and mixing until smooth.
- Pour about ¼ cup sugar into a small bowl.
- Roll dough into 1 inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Dip a fork into sugar; press tines over peanut butter balls in a crosshatch pattern, one at a time, to flatten each cookie.
- Bake cookies for 12-13 minutes until golden brown. Remove baking sheets from the oven. Let cookies cool for a minute on baking sheets before using a spatula to remove them from the sheet to a cooling rack.
- Allow cookies to cool completely. Store in an airtight container.

Oatmeal Cookies with Raisins

Makes about 4 dozen cookies

Ingredients

1 cup butter (2 sticks), softened
1 cup granulated sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon ground cinnamon
3 cups quick cooking oats
1 cup raisins

Directions

- Preheat oven to 375° F.
- In a medium bowl, combine flour, baking soda, salt, and cinnamon. Set aside.
- In a separate bowl, with an electric mixer on medium speed, cream together butter, granulated sugar, and brown sugar until smooth. Beat in eggs, one at a time. Stir in vanilla.
- Gradually stir in dry ingredients into creamed mixture until well blended.
- Mix in oats a little at a time until well incorporated into the dough.
- Add raisins, combining them into the thick dough with a wooden spoon.
- Roll dough into walnut-sized balls. Place on greased cookie sheets 2 inches apart. Use the heel of your hand to lightly flatten each cookie.
- Bake for 8-10 minutes until cookies are lightly brown on the edges. Remove cookie sheets from the oven.
- Allow cookies to sit for 5 minutes before using a spatula to transfer them to a wire rack. Cool completely.
- Store cookies in an airtight container.

Old-Fashioned Molasses Cookies

Makes about 5 dozen cookies

Ingredients

14 tablespoons butter, melted
1 cup sugar
1/3 cup molasses
1 egg, slightly beaten
2 3/4 cups all-purpose flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1 1/4 teaspoon ground ginger
1 teaspoon cinnamon
1/4 teaspoon ground cloves
1 cup raw or coarse sugar

Directions

- In a medium bowl, combine flour, baking soda, salt, ginger, cinnamon, and ground cloves. Set aside.
- In a separate bowl, cream together melted butter, sugar, and molasses until well blended. Beat in egg.
- Gradually mix the flour mixture to the butter mixture, adding a bit at a time until well combined.
- Refrigerate the dough for 30 minutes.
- Preheat oven to 350°F.
- Remove the dough from the refrigerator. Shape the dough into 1-inch balls. Roll each ball in coarse sugar. Arrange balls on an ungreased cookie sheet, 2 inches apart. Press each ball lightly with the heel of your hand.
- Bake cookies for 10 minutes.
- Remove cookies from the oven and let them sit on the cookie sheet a few minutes. Transfer cookies to a cooling rack. Cool completely.
- Store cookies in an airtight container.

Homemade Sugar Cookies

Makes 3-4 dozen cookies, depending on size of cookie cutters

Ingredients

1 cup unsalted butter, room temperature
1 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
3 cups all-purpose flour
Dash of salt
Colored sugar crystals

Directions

- In a medium bowl, combine flour and salt. Set aside.
- In a separate bowl, cream butter with an electric mixer until pale and fluffy.
- Gradually add sugar, a bit at a time, until well blended. Mix in egg and vanilla. Beat until mixture is smooth.
- Add flour mixture to butter mixture gradually. Beat until well blended.
- Divide dough in half. Wrap both halves in plastic wrap. Chill in the refrigerator for one hour.
- Preheat oven to 350° F.
- Use a rolling pin to roll out dough, one half at a time, on a lightly floured surface until ¼ inch thick.
- Cut cookies with cookie cutters. With a spatula, remove cookies from the rolling surface and place them on an ungreased cookie sheet, 1 inch apart. Sprinkle cookies with colored sugar crystals.
- Rework unused scraps together to form a new ball, roll out, and cut more cookies until all dough is cut into cookies.
- Bake cookies for 8-10 minutes or until edges are lightly browned.
- Cool cookies for 1 minute on cookie sheets. Remove from cookie sheets to wire racks to cool completely.
- Store in an airtight container.

Snickerdoodles

Makes about 4 dozen cookies

Ingredients

1 cup (2 sticks) butter, room temperature
1 $\frac{3}{4}$ cups sugar, divided
2 eggs
1 $\frac{1}{2}$ teaspoons vanilla
3 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
5 teaspoons cinnamon, divided

Directions

- In a medium bowl, combine dry ingredients: flour, cream of tartar, baking soda, salt, and 2 teaspoons cinnamon. Set aside.
- In a separate bowl, using a mixer on medium speed, blend butter and 1 $\frac{1}{2}$ cups of sugar until pale and fluffy. Add eggs and vanilla. Beat for a minute more, scraping the bowl, until the mixture is well blended.
- Incorporate dry ingredients into the butter mixture, a little at a time, using a low speed on the mixer, continually scraping the bowl.
- Refrigerate the dough for 30 minutes.
- Preheat oven to 375°F.
- Combine the remaining sugar and cinnamon in a small bowl.
- Remove the dough from the refrigerator. Shape the dough into 1-inch balls. Roll each ball in the cinnamon sugar mixture. Arrange balls on an ungreased cookie sheet, 2 inches apart. Bake for 10 minutes, until golden brown.
- Remove cookies from the oven and let them sit on the cookie sheet a few minutes.
- Transfer cookies to a cooling rack. Let cookies cool completely.
- Store cookies in an airtight container.

Classic Shortbread

Makes about 5 - 6 dozen slices of shortbread, ½ inch x 1 inch

Ingredients

1 cup (2 sticks) unsalted butter, room temperature
½ cup powdered sugar
1 teaspoon vanilla
1 teaspoon water
2 cups all-purpose flour
½ teaspoon salt

Directions

- Preheat oven to 350°F.
- In a food processor using a steel blade, place flour, salt, and powdered sugar, pulsing a few times to combine.
- Add vanilla and water. Pulse a few times.
- Cut in butter. Pulse ingredients together just until dough is formed.
- Press dough evenly into an ungreased 13 x 9 baking pan, using the heel of your hand to smooth the surface. With a fork, prick the shortbread.
- Bake for 30-35 minutes until shortbread edges begin to brown. Remove the pan from the oven.
- While shortbread is still hot, use a sharp knife to slice it into thin bars, ¾ inch by 1 ½ inches.
- Let shortbread cool completely.
- Use a spatula to remove bars from the pan.
- Transfer bars to an airtight container.

Ginger Bread Cookies

Makes about 2 dozen gingerbread men, 3 inches high

Ingredients

Cookies

$\frac{3}{4}$ cup butter or margarine, room temperature
 $\frac{2}{3}$ cup granulated sugar
1 large egg
 $\frac{1}{4}$ cup molasses
1 $\frac{1}{2}$ teaspoon vanilla extract
2 $\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 tablespoon ground ginger
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon ground cloves
 $\frac{1}{4}$ teaspoon ground allspice

Icing

$\frac{3}{4}$ cup powdered sugar
2 teaspoons egg white powder
1 tablespoon water

Directions

- In a medium bowl, combine dry ingredients. Set aside.
- In a separate bowl, using an electric mixer on medium speed, cream butter and sugar until light and fluffy. Beat in egg until well blended. Stir in molasses and vanilla extract.
- Add dry ingredients gradually to creamed mixture until blended.
- Wrap dough in plastic wrap and chill for an hour.
- Preheat oven to 350° F. Split dough into two balls. Roll one ball to $\frac{1}{4}$ inch thickness on a lightly floured surface. Use ginger bread man cookie cutter to cut cookies. Place cookies on an ungreased cookie sheet 1 inch apart. Bake for 9-10 minutes or until lightly browned on bottom. Remove cookies from the oven. Cool completely.
- In a small bowl, mix together icing ingredients. Fill a zip-top sandwich bag with icing, cut $\frac{1}{4}$ inch off corner, and pipe decorations onto cookies as desired. Allow icing to dry for 1 hour. Store cookies in an airtight container. Place waxed paper in between layers.

Lemon Bars

Makes about 3 dozen bars

Ingredients

Crust

1 ½ cups all-purpose flour
½ cup powdered sugar
¾ cup (1 ½ sticks) margarine or butter, softened

Filling

4 eggs
1 ½ cups granulated sugar
½ cup lemon juice (fresh or reconstituted)
2 tablespoons flour
2-3 teaspoons grated lemon peel

Directions

- Preheat oven to 350° F.
- Line a 13 x 9 baking pan with parchment paper. Turn the pan upside down, smooth the parchment paper around its contours to fit, flip the pan over, and set the formed liner inside the pan. Allow the liner to extend a couple of inches over both ends of the pan as an overhang to use as handles for when you remove bars.
- Using an electric mixer on low speed, combine crust ingredients in a large bowl until mixture is crumbly.
- Press crust mixture evenly into parchment-lined pan.
- Bake crust for 20 minutes or until light brown.
- Meanwhile, in a medium bowl, beat together filling ingredients until well blended.
- Pour filling mixture onto hot crust. Spread evenly.
- Return the pan to the oven. Bake for 15-20 minutes until filling is set and bars are lightly brown around the edges.
- Remove pan from the oven. Set it on a wire rack to cool completely.
- Use parchment paper overhang to lift cookies out of pan and place on a cutting board. Press paper edges flat.
- Use a sifter or shaker to dust bars with powdered sugar.
- With a sharp knife, cut bars. Lift bars off paper-lined cutting board and into an airtight container. Place waxed paper in between layers for storage.
- Store lemon bars in the refrigerator.

Pecan Sandies

Makes about 4 dozen large cookies.

Ingredients

1 ½ cups (3 sticks) butter or margarine, room temperature
1 ¼ cups granulated sugar
1 ¼ packed brown sugar
2 eggs
1 tablespoon vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
4 cups pecans, coarsely chopped

Directions

- Preheat oven to 350° F.
- Combine dry ingredients in a medium bowl.
- In a separate bowl, using an electric mixer on medium speed, cream butter and sugars until light and fluffy. Beat in eggs, one at a time. Stir in vanilla.
- Gradually stir dry ingredients into creamed mixture until well blended.
- Add chopped pecans to dough, mixing them in with a wooden spoon.
- Drop rounded teaspoonfuls onto lightly greased cookies, 2 inches apart.
- Bake 12-15 minutes until cookies are lightly brown around the edges.
- Remove cookie sheets from the oven. Allow cookies to sit for 5 minutes before using a spatula to transfer them to a wire rack. Cool completely.
- Store cookies in an airtight container.