December Baking
Cookies for one and ALL!

Get Started with
Sugar Cookie Tips and Fun Facts.
December Baking
Join Kimberly’s Cookie Countdown

- Discover new favorites- like Coconut Cashew Cookies (right)
- Learn from Southern cookie bakers…Ginger Fingers, Russian Tea, Bom’s Pecan, Brown Betty Squares, Czech Bars
- Gift box in sustainable, eco-friendly packaging.

December Baking
Nancy Baggett videos offer many tips!

- 1700’s American tinsmiths made our first cookie cutters.
- HBA’s writer’s guild author, Nancy Baggett, *The All American Cookie Book* and *Simply Sensational Cookies* provides her

**All-Purpose Sugar Cookie Dough.**

Baking Hack: Don’t miss Chef Tess’s 30 Amazing Holiday Baking Tips and Hacks.
No. 1 and 2: Butter should be at room temperature to cream best. No time? Cut the butter into small 1 Tbsp. sized pieces and allow to stand ~15 minutes while you assemble all the other ingredients.
Baking Hack: In a pinch you can make your own powdered sugar, brown sugar and even sprinkles!
December Baking
What are the holidays without cookies...and fudge!?

◊ **White Peppermint Fudge** is perfect for gifts of cookies and candies!

◊ **Home baker Kimberlee Ho** creates this Peppermint fudge's beautiful texture and color by preparing a marshmallow crème from Domino Golden sugar.

◊ **Cookie Butter Fudge** brings the best of both worlds—cookies and fudge.

**Baking Hack:** Is there really such a thing as “cookie butter?” Yes! Sometimes referred to as *speculoos*, it is cookies ground in a food processor, butter and evaporated milk. It’s a cookie spread, like a Biscoff spread.
December Baking
Not your grandmother’s cookie mix!

◊ Gift homemade cookie mixes to savor cookie baking longer.

◊ Gift a favorite tea or coffee with Chocolate, Raspberry Walnut Biscotti or Rose and Cardamom shortbread.

◊ Host a bake sale for

Extra Moist Buttermilk, White Chocolate Macadamia Nut Coconut Lime, Peanut Butter Toffee, and Dark Chocolate Orange Oatmeal

Baking Hack: Access direct links to test-kitchen baking guides for cookies, cakes, frosting and more. Follow Home Baking Association for no-fail test-kitchen cookie exchange recipes - pets and people.
December Baking
Chef Donley’s Classic Southern Chocolate Chip Cookies are for all seasons.

- **Just Putzing Around the Kitchen** bakes teeny tiny chocolate chip cookies and uses as “sprinkles” on cupcakes, cheesecake or to fill a mug!
- **Chef Gemma** bakes Cookie Sprinkles from her Best Ever Chocolate Chip Cookie recipe. (see right)
- **BuzzFeed** shares 19 Surprising Facts about Chocolate Chip Cookies for you to share in your holiday cards or posts!

Baking Hack: Southern, Michigan and Washington **soft wheat flours** are ideal for cookies.
December Baking
Baked-by-you = fewer supply chain issues!

- Shortbread is easy to make and shape.
- A shortbread cousin, Black Walnut Wedding Cookies, are one of our new old favorites.

Tips for shipping baked gifts includes finding great packaging and the type of cookie to be shipped.
December Baking
Where’s the CHOCOLATE??

Chocolate Crinkle Cookies answer this for most.

Space tablespoon scoops of dough 2½ to 2 ¾- inch apart.

Variations to this great recipe: Gluten-free, Espresso, Peppermint, Salted caramel at center...give these a try too.

Baking Hack: Before shaping, mix and refrigerate the dough 2 hours to overnight. Unchilled dough will spread more quickly and lose more crinkles.

Cookie bakers! Gift yourself or a baker-friend the new edition of *The Essential Cookie Companion*. Here are 5 surprising tips from this book.
Bakers want to know: Is **biscotti** a cookie? In North America biscotti refers to a specific type of Italian cookie or biscuit called “cantucci.” Baking them twice provides the wonderful crunch and caramelized flavor.

- Kansas Wheat test kitchen perfected Walnut Biscotti. (left)
- The **North Dakota** wheat bakers offer two greats. (right)
- **Chocolate, Raspberry and Walnut Whole Wheat Biscotti** is just a must try.

December Baking
Include Biscotti as a gift treat.
December Baking
‘Twas the week before Christmas...no gluten was stirring...

Two absolute essentials...
Aunt Sue’s No Bake Black Walnut Cookies

Gluten Free Sugar Cookie
December Baking
Wisconsin Electric Cooperative News Holiday Cookie Contest Winners Inspire!

Peanut Butter Brownie Cookies
Jennifer Dunn, Eleva, WI

Chocolate Truffle-Topped Caramel Bars
Kathy Jasewski, Arcadia, WI

Candy Bar Pillows
Beth Blecher, Campbellsport, WI

Baking Hack: For a minty Candy Bar Pillow cookie Beth inserts an Andes Mint at center.
December Baking
Create cookies in a Jiffy.

Baking Hack: At altitude, cookies benefit from a *slight increase* in flour and liquid and oven temperature; and *slight decreases* in baking powder or soda, fat and sugar.

Find great guides from [Colorado State U.](http://www.csu.edu) and [New Mexico State U. Cooperative Extension](http://www.nmsu.edu).
January Baking
SNEAK PEAK – Groove your yeast baking success.

Pear Cinnamon Breakfast Bread

Bread’s for anytime! Breakfast...coffee break... lunch...snacks... tea... dessert...

Learn why BREAD is part of your NEW YEAR’S wellness plans.