

The Great Holiday Cookie Exchange 2025!



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Peppermint Snowball Cookies - Robin Friedman

Ingredients:

- 1 Cup Butter
- ½ Cup Sifted Confectioners Sugar
- 1 Tsp Peppermint Extract
- 2 Cup Flour
- 20 Hard Peppermint Candies, crushed into fine crumbs
- ½ Cup Sifted Confectioners Sugar for rolling

Instructions:

1. Beat butter with mixer until fluffy
2. Add ½ C confectioners sugar, followed by peppermint extract
3. Then add flour until everything is combined
4. Chill in refrigerator for 30 minutes
5. Preheat oven to 350 and line cookie sheet with parchment paper
6. Roll chilled dough into approximately one inch balls
7. Roll balls in the crushed candy, pressing lightly to get it to stick*
8. Bake for 20 minutes**
9. As soon as cookies come out of the oven, roll while still hot in powdered sugar and sprinkle additional peppermint candy on top



Makes 20-25 cookies

*I had to warm each dough ball slightly in my hands so the candy would stick

**Check after 15 minutes

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Oreo Cheesecake Cookies - Lynne Feldman

Author: [kitchenfunwithmy3sons](https://www.kitchenfunwithmy3sons.com)

- Prep Time: 15 min | Cook Time: 15 min | Chill time: 30 min | Total Time: 1 hr
- Servings: 12

Ingredients:

- 4 ounces cream cheese softened
- 1/2 cup (1 stick) butter softened
- 1 teaspoon vanilla extract optional
- 3/4 cup granulated sugar
- 1 cup all-purpose flour
- 10 Oreo cookies chopped



Instructions:

1. In a large mixing bowl, with an electric mixer beat the cream cheese, butter, sugar, and vanilla extract until fully combined.
2. Add the flour and continue to mix together, just until fully combined.
3. Add the chopped Oreos and gently fold together.
4. Cover the dough with plastic wrap and chill in refrigerator for 30 minutes, or until firm.
5. Preheat oven to 350°F. Roll the cookie dough into small balls and place on a parchment paper lined cookie sheet.
6. Press the dough balls down to flatten slightly (the cookies will not spread much on their own). Bake for 12-15 minutes or until cookies are golden brown on the bottom.
7. Place cookies on a cooling rack to cool for at least 5 minutes.

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Cookie Truffles - Nona Maher

Author: [Kate Morgan Jackson](#)

- Prep Time: 45 minutes | Cook Time: 2 minutes | Total Time: 47 minutes
- Single Batch Yield: 30 truffles (I doubled the recipe but made it in two separate bowls).



Ingredients For single batch:

- 1 16 oz package Nutterbutters or Oreos (I used Oreos coated with white chocolate. If using Nutterbutters, coat with milk chocolate)
- 1 8 ounce package cream cheese, softened
- 36 ounces of candy melts (about a package and a half—3 pkg if doubling) I used Ghiradelli vanilla white chocolate candy melts.

Instructions:

1. Put all but 6 cookies in the food processor and process until ground to fine crumbs.
2. Put crumbs and cream cheese in a bowl and mix by hand until completely combined and silky smooth.
3. Form dough into one inch balls and place on a wax paper lined cookie sheet.
4. Melt candy in the microwave in 30 second increments, stirring in between each heating, until melted.
5. Coat each ball in chocolate and place on a cookie sheet covered in wax paper.
6. Chill in the refrigerator until chocolate is hardened.
7. Do what you will with those 6 extra cookies:)

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Holiday Pinwheel Cookies - Joan Clifford

Author: [Simply Recipes](#)

- Prep Time: 30 minutes | Cook Time: 10 minutes | Chilling: 4 hrs | Total Time: 4 hr 40 min
- Servings: 48
- Note: These festive spiral pinwheel cookies require a bit of effort and patience but are a fun project. Be sure to allow plenty of time for the dough to chill, letting the dough rest in the refrigerator overnight in between steps (you can even make the cookies over a couple of days). You can substitute raspberry extract for any other of your choice

Ingredients:

- 1 1/4 cup (250g) sugar
- 1 cup (225g or 8 ounces) unsalted butter, at room temperature
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 large egg
- 3 cups (420g) all-purpose flour
- 1/2 teaspoon liquid red food coloring
- 1/2 teaspoon raspberry extract



Instructions:

1. Beat the butter and sugar: Place the sugar, butter, vanilla, baking powder, and salt in the bowl of stand mixer fitted with a paddle attachment. Beat the ingredients together until the batter is creamy, light in color, and clings to the side of the bowl, about 2 minutes on medium speed.
2. Add the egg: Scrape down the side of the bowl and add the egg. Mix until incorporated.
3. Add the flour: Add the flour and mix it into the dough on low speed until no more streaks of flour remain.
4. Divide and color the dough: Scrape the dough out onto a clean surface and divide in half. Set one half aside. Place the other half back in the bowl, and add the red food coloring and raspberry extract. Mix until incorporated and uniform in color.

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- a. Divide each half of the dough in half again – you should have 4 balls of dough, two plain and two raspberry. Roughly shape each ball into a square or rectangle, and tightly wrap each square in plastic wrap.
5. Refrigerate the dough: Chill for at least 30 minutes, or up to a day, to let the dough firm.
6. Roll out the dough: Remove one piece of dough, unwrap it, and place on a piece of wax paper or parchment paper. Place another piece of wax paper or parchment paper on top, and roll the dough into a 6 x 12 rectangle. If the dough is too hard to roll out, let it soften for a few minutes until it's easier to roll.
 - a. As you roll the dough, occasionally flip it over. If the parchment paper has become wrinkled, unpeel it from the dough and reapply (so you don't get wrinkles in your dough).
 - b. When done, transfer the rolled-out dough to a baking sheet, still sandwiched between sheets of paper. Repeat with the remaining 3 pieces of dough, stacking the sheets of dough on top of each other on the baking sheet.
7. Chill the dough: Once all four pieces of dough are rolled out, place the cookie sheet with the dough in the freezer for 15 minutes. The dough should be firm, but not frozen through.
8. Sandwich together the doughs: Remove one of the sheets of vanilla dough and one of the sheets of raspberry dough from the freezer. Peel back the top paper on both.
 - a. Carefully flip the raspberry dough onto the vanilla dough so they are sandwiched together (vanilla on bottom, raspberry on top – the colors are reversed in the photos below, but they'll give you the general idea!). Peel away the remaining paper from the raspberry dough.
 - b. Trim the edges so the two sheets of dough line up. Carefully roll the dough from the long edge to make a 12-inch long log of dough, peeling away the bottom layer of parchment as you go.
9. Repeat with remaining dough: Repeat this sandwiching and rolling process, but this time put the raspberry layer on the bottom so that when you roll the dough, the raspberry dough is on the outside.
10. Chill the logs of dough: Wrap each log of dough tightly in the parchment paper or plastic wrap. Chill in the fridge for 2 hours or overnight. (Or freeze for up to a month.)
11. Preheat the oven to 350°F: Line a baking sheet with a piece of parchment paper or silicon baking mat.

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12. Slice the cookies: Remove the chilled dough from the fridge. The bottom of the dough will be slightly flat from where it was resting in the fridge. To smooth this out, gently roll the log against the counter with your hands until the edges are smooth again.
 - a. Slice the dough into slices 1/4- to 1/2-inch thick. Place them the baking sheet about an inch apart.
13. Bake for 10 to 12 minutes: or until the cookies start to brown ever so slightly on the edges.
14. Transfer baked cookies to a wire rack to cool. Repeat with slicing and baking the remaining dough. Store in an airtight container for up to 3 days.

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Toll House Chocolate Chip Cookies - Darshana Gandhi

Author: [Very Best Baking](#)

- Prep Time: 15 minutes | Cook Time: 9 minutes | Total Time: 24 minutes
- Servings: 5 dozen

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 1 cup chopped nuts (Optional. If omitting, add 1 to 2 Tbsp. of all-purpose flour.)



Instructions:

1. Preheat the oven to 375° F.
2. Combine flour, baking soda and salt in a small bowl.
3. Beat butter, granulated sugar, brown sugar and vanilla extract in a large mixer bowl until creamy.
4. Add eggs, one at a time, beating well after each addition.
5. Gradually beat in flour mixture.
6. Stir in morsels and nuts.
7. Drop by rounded tablespoon onto ungreased baking sheets.
8. Bake for 9 to 11 minutes or until golden brown.
9. Cool on baking sheets for 2 minutes;
10. Remove to a wire rack to cool completely.

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Million Dollar Cookies - Susan Nicoletta

- Browned butter, dual chip chocolate chip cookies stuffed with nutella, dulce de leche and topped with sea salt. These babies are for sure worth 1 Million Dollars.
- Prep Time: 45 minutes | Cook Time: 10 minutes | Total Time: 55 minutes
- Servings: 24

Ingredients:

- 1 Cup Butter unsalted, 2 sticks
- 2 1/3 Cups Flour
- 1/4 teaspoon Salt
- 1 1/4 teaspoon Baking Soda
- 1/2 Cup White Sugar
- 1 Cup Light Brown Sugar
- 1/2 teaspoon Vanilla
- 2 Large Eggs
- 3/4 Cup Milk Chocolate Chips we prefer ghirardelli
- 3/4 Cup Semi Sweet Chocolate Chips
- Nutella
- Dulce de Leche
- Sea Salt



Instructions:

1. In a large skillet over medium heat, add the butter and cook, stirring slowly with a whisk until golden, nutty scented and foamy, about 3-5 minutes. Set aside to cool.
2. Meanwhile, mix the flour, salt and baking soda in a bowl.
3. Add the sugar and brown sugar to a standing mixer and add the browned butter. Mix for 2 minutes to properly combine the sugar mixture.
4. Add the vanilla and mix again.
5. Finally add the egg and egg yolk and mix for a few seconds or until the egg is incorporated.
6. Add the flour bowl contents and mix for 30-60 seconds before adding the chocolate chips.

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7. Place a large sheet of saran wrap on the counter and dump out the dough. Form the dough into a long log and cover tightly with saran wrap.
8. Refrigerate the dough 30 minutes.
9. Slice the dough into circles to make it easier to flatten.
10. Meanwhile, heat the oven to 350 and line a few baking sheets with parchment paper
11. Press a ball of the dough in the palm of your hand and place 1/2 teaspoon of nutella and 1/2 teaspoon of dulce de leche on the dough. Wrap the dough over the filling and shape into a ball.
12. Place on baking sheets and bake for 9-10 minutes.
13. Remove from the oven and immediately sprinkle with a little sea salt. Allow to cool for a minute or two before placing on a cooling rack.

Notes

- Dulce de leche can be found in the international or sometimes baking aisle of your local grocery store.

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Best Pecan Sandies - Janis Bullis

Author: [Allrecipes](#)

- Prep Time: 15 minutes | Cook Time: 20 minutes | Chill Time: 4 hrs | Total Time: 4hrs 35 minutes
- Servings: 12

Ingredients:

- $\frac{3}{4}$ cup pecans
- 1 cup butter, softened
- $\frac{3}{4}$ cup white sugar
- 1 large egg yolk
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{3}{4}$ cups all-purpose flour



Instructions:

1. Preheat the oven to 375 degrees F (190 degrees C).
2. Spread pecans evenly onto a baking sheet.
3. Bake in the preheated oven until fragrant and lightly toasted, 5 to 10 minutes. Cool completely, then coarsely chop in a food processor.
4. Beat butter in a large bowl with an electric mixer until creamy. Add sugar; beat until light and fluffy. Beat in egg yolk, vanilla, and salt until well combined. Slowly mix in pecans. Stir in flour until dough begins to come together.
5. Roll dough into a ball and divide it in half. Roll each dough half into a 1 1/2-inch-thick log. Wrap each log in wax paper and refrigerate, 4 hours to overnight.
6. Preheat the oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.
7. Unwrap dough logs and cut into slices, about 1/3-inch thick. Place on the prepared baking sheet.
8. Bake in the preheated oven until edges are golden, 12 to 15 minutes. Cool cookies on a wire rack.

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Thumbprint Cookies - Janis Bullis

Author: [Sugar Spun Rung](#)

- Prep Time: 20 minutes | Cook Time: 11 minutes | Chill Time: 30 minutes | Total Time: 1hr
- Servings: 24

Ingredients:

- 1 cup (226 g) unsalted butter softened to room temperature
- ⅓ cup (70 g) sugar
- ⅓ cup (70 g) light brown sugar, tightly packed
- 1 large egg yolk
- ¾ teaspoon vanilla extract
- 2 ¼ cup (280 g) all purpose flour
- 2 teaspoons cornstarch
- ½ teaspoon salt
- ½ cup sugar for rolling (optional)
- ⅓ cup (105 g) jam or preserves flavor of your choice -- I used raspberry preserves for this recipe



Instructions:

1. Place butter in the bowl of a stand mixer (you may instead use a large bowl and an electric hand mixer) and beat until creamy.
2. Scrape down the sides of the bowl, add sugars, and beat, gradually increasing mixer speed to medium-high until ingredients are well-combined (about 30-60 seconds).
3. Add egg yolk and vanilla extract and beat well.
4. In a separate bowl, whisk together flour, cornstarch, and salt.
5. With mixer on low speed, gradually add flour mixture to wet ingredients until completely combined. This dough will seem very dry and crumbly, so be sure to pause occasionally to scrape the sides and bottom of the bowl. If it starts to strain your mixer you can use your hands to finish working the dough together.
6. Scoop cookie dough into 1 Tablespoon-sized balls and roll very well (so that the dough is round and there are no cracks/seams in the cookie dough -- this will help keep your thumbprints from cracking).

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7. Roll in granulated sugar (if using) and place on a wax-paper covered plate or small cookie sheet. Use your thumb or the rounded back of a teaspoon to gently press an indent in the center of the cookie dough. Repeat until all of the dough has been used.
8. Transfer cookie dough to freezer and chill for 30 minutes.
9. Once dough is done chilling, preheat oven to 375F (190C) and place your jam in a small microwave-safe bowl. Heat briefly (about 5-10 seconds) or until jam is not hot but is no longer firm and is easy to stir.
10. Spoon jam into each thumbprint, filling each indent to the brim.
11. Once oven is preheated, place cookies at least 2" apart on a parchment paper-lined cookie sheet and bake on 375F (190C) for 11 minutes or until edges are just beginning to turn golden brown.
12. Allow cookies to cool completely on baking sheet before enjoying.

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Mexican Wedding Cookies - Christine Gerula

Ingredients:

- ½ Cup powdered sugar
- 1 Cup butter or margarine, softened
- 2 Tsp vanilla
- 2 Cups all purpose flour
- 1 Cup finely chopped or ground almonds or pecans
- ¼ Tsp salt
- Powdered Sugar



Instructions:

1. Heat oven to 325
2. In a large bowl, beat sugar, butter and vanilla until light and fluffy
3. Stir in flour, almonds, and salt - mix until dough forms
4. Shape into 1 inch balls.
5. Place 1 inch apart on ungreased cookie sheets
6. Bake for 15-20 minutes or until set but not brown
7. Immediately remove from cookie sheets
8. Cool slightly and roll in powdered sugar
9. Cool completely and reroll in powdered sugar

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Ricotta Cookies - Adrienne Lauer

Ingredients:

- ½ Cup ricotta
- 2 sticks of butter
- 2 Cups sugar
- 4 Cups flour (add gradually)
- 2 Tsp vanilla
- 1 Tsp salt
- 2 Eggs
- Sprinkles



Instructions:

1. Preheat oven to 325
2. Beat ricotta, sugar and butter until creamy
3. Slowly add vanilla and eggs
4. Beat together then add all dry ingredients gradually
5. Drop 1 tsp of dough onto cookie tray greased with Pam
6. Bake at 325 for 10-12 minutes

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Gingerbread Snowball Cookies - Lucille Fallon

Ingredients:

- 1 Cup unsalted butter, softened
- ½ Cup powdered sugar (plus more for rolling)
- 1 Tsp vanilla extract
- 2 ¼ Cups all-purpose flour
- ½ Tsp salt
- 1 Tsp ground ginger
- 1 Tsp ground cinnamon
- ¼ Tsp ground nutmeg
- ¼ Tsp ground cloves
- ½ Cup finely chopped pecans



Instructions:

1. Preheat oven to 375
2. In a mixing bowl, cream together butter, and sugar until light and fluffy
3. Add the vanilla and mix well until incorporated
4. In a separate bowl, whisk together the flour, salt, ginger, cinnamon, nutmeg and cloves.
5. Gradually add the dry ingredients to the butter mixture, mixing until well combined
6. Stir in the finely chopped pecans until evenly distributed
7. Scoop the dough, roll into balls and put into sheet pan
8. Bake for 10-15 minutes until golden
9. Let cool slightly and roll in powdered sugar
10. Repeat rolling in sugar after they have completely cooled

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Delicious Raspberry Almond Snow Cookies - Fran Nuzzi

Ingredients:

- 1/2 cup unsalted butter, softened
- 1/3 cup powdered sugar
- 1 cup almond flour
- 1/2 cup all-purpose flour
- 1/4 tsp salt
- 1/4 tsp almond extract
- 1/4 cup raspberry jam
- Extra powdered sugar for dusting



Instructions:

1. Preheat oven to 350°F and line a baking sheet.
2. Cream butter and powdered sugar until light and fluffy.
3. Mix in almond extract, almond flour, all-purpose flour, and salt.
4. Roll dough into 1-inch balls and place on sheet.
5. Press a thumbprint or spoon into the center of each.
6. Fill with raspberry jam.
7. Bake 12–14 minutes until edges are lightly golden.
8. Cool, then dust with powdered sugar.
9. Soft, buttery, and sparkling with sweet raspberry joy—these cookies are like winter magic in every bite.

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Oreo Cookie Balls - Erica Fields

Author: [preppykitchen](#)

Prep Time: 30 minutes | Chill Time: 2 hrs |

Total Time: 2 hr 30 minutes

Servings: 24

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Ingredients:

- 38 Oreo cookies*
- 1 (8-ounce/226g) package cream cheese room temperature (226g)
- 1 cup white or dark chocolate melting wafers, semi-sweet chocolate chips or chopped bars (180g)
- Optional Decorations: Oreo crumbs, melted chocolate drizzle, sprinkles



Instructions:

1. Place the Oreos in a food processor and pulse until ground into fine crumbs. (You can chop them and crush them with a rolling pin on your cutting board until the cookies are broken down to fine crumbs.)
2. Transfer the crushed Oreos to a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment. Add the cream cheese then beat on medium-low speed until combined. Use a spatula to scrape the bowl down and make sure there are no pockets of unmixed Oreos or cream cheese.
3. Using a tablespoon-sized triggered cookie scoop, portion the Oreo mixture and roll into balls. (Each ball should be roughly 1-inch or about 20g.) Place the Oreo balls on a parchment paper-lined baking sheet.
4. Cover and refrigerate the balls for at least 1 hour to firm up or up to 2 days.
5. Place the chocolate in a heat-proof bowl. Microwave on high for 30 seconds, then stop and stir. Microwave for another 30 seconds, then stir once again. Continue to microwave in 15-second increments, stirring between each, until the chocolate is melted. (You can use a little vegetable oil to thin it out to a dipping consistency if the coating is too thick, but make sure to really whisk the oil in if doing so.)
6. Dip each chilled ball in the candy coating using a skewer or fork, and place on a sheet of parchment paper to set. If you're decorating the tops with Oreo crumbs or sprinkles,

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sprinkle those on immediately as the shells will harden quickly. Immediately top with any sprinkles or cookie crumbs

7. Chill the dipped balls for 1 hour or until set. If decorating with a chocolate drizzle, drizzle with melted chocolate once the coating is set.

Notes

- Use regular Oreos, not Double-Stuf, for this recipe.
- Storing: Keep the Oreo balls in an airtight container in the fridge for up to 2 weeks.

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Dark Chocolate Chunk and Dried Cherry Oatmeal Cookies - Elizabeth Pittman

Author: [Bake or Break](#)

- Prep Time: 20 minutes | Cook Time: 12 Minutes | Total Time: 32 minutes
- Servings: 48

Ingredients:

- 1 cup unsalted butter, softened
- 1 cup firmly packed light or dark brown sugar
- 2 large eggs
- 1 & 1/2 teaspoons vanilla extract
- 1 & 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 3 cups old-fashioned rolled oats
- 1 cup dried cherries
- 8 ounces semi-sweet chocolate chunks



Instructions:

1. Preheat oven to 350°F. Grease or line baking sheets.
2. Using an electric mixer on medium speed, beat the butter and brown sugar together until smooth. Add the eggs one at a time, mixing after each addition. Mix in the vanilla.
3. In a separate bowl, whisk together the flour, baking soda, cinnamon, and salt. Gradually add to the butter mixture, mixing just until combined. Do not overmix. Stir in the oats, cherries, and chocolate.
4. Drop by tablespoonfuls onto the prepared pans. Bake for 10 to 12 minutes, or until the bottom edges are lightly browned. Cool on pans for a few minutes, then remove to wire racks to cool completely.

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Ricciarelli: Chewy Italian Almond Cookie - Alex

Asteris

Author: [Pinch Me I'm Eating](#)

- Prep Time: 30 minutes (longer does not include sifting time) | Cook time: 20 minutes | Drying time: 1 hr | Total time: 1 hr 50 min
- Servings: 18 cookies

Ingredients:

- 2 1/4 cups almond flour
- 1 3/4 cups powdered sugar plus 1/2 cup for coating cookies
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 2 egg whites
- 1 tablespoon almond extract (this is not a typo)
- 1 teaspoon orange zest about half a large orange
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon juice



Instructions:

1. In a medium bowl, combine almond flour, powdered sugar, salt, and baking powder.
2. Add egg whites and lemon juice to the bowl of a stand mixer. Beat at medium low speed until frothy (about a minute), then at medium high until stiff peaks form. Add almond extract, vanilla extract, and orange zest, and fold in until well combined.
3. Using a fine mesh sieve, sift almond flour mixture into the beaten egg white mixture. Add it in about 2-3 batches, folding in each batch. Try to keep some air in the egg whites, but at this point it will form a pretty sticky dough rather than a fluffy meringue
4. Line a baking sheet with parchment paper. Using clean hands, roll dough into balls about 1" to 1.5" in diameter (or 23-25g each), then roll in powdered sugar until well coated. Shape into an oval, then arrange on baking sheet with some space between them for spreading.

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5. Leave at room temperature for about half an hour to an hour, or until the tops have dried to the touch and formed almost a little shell. (This may take longer in humid areas.)
6. Flatten the cookies slightly and lightly squeeze or stretch opposite corners, trying to form little cracks in the top of the dried shell to pre-crack it before baking. (pre-cracking them makes them much prettier to get a beautiful white-gold contrast)
7. While cookies are drying, preheat oven to 300°F (150°C). When the cookies are ready, bake for about 20 minutes.
8. Cool and store in an airtight container. These are even better the next day and are great with coffee or tea!

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The Perfect Cheesecake - Ann Guadango

THE PERFECT CHEESECAKE

Crust:

2pks graham cracker crumbs
2T sugar
5T butter
Pinch of salt

Filling: all ingredients must be room temperature

4 Pkgs. Philadelphia cream cheese
1 1/3 C granulated sugar
Pinch of salt
2t Vanilla extract
4 large eggs
2/3C sour cream
2/3C heavy whipping cream



Directions:

1. Prepare the springform pan so that no water leaks into it while cooking. Place a large 18 inch by 18 inch square of aluminum foil and place around your 9"x 2 2/3" high spring form pan.
2. Preheat oven 350degrees with rack on lower third of oven.
3. Pulse graham crackers until finely ground. Put in large bowl and stir in sugar salt and melted butter, mix well.
Put crumbs in bottom of spring form pan. Gently press down on crumbs until even layer at bottom of pan with a slight rise along the inside edges of pan.
Place in oven for 10 minutes. Remove from oven and let cool. Reduce oven temp to 325degrees.

Making the filling:

4. Mix the room temp cream cheese on med. speed until smooth, soft and creamy.
Add sugar, beat for 4 more minutes.
Add salt and vanilla constantly beating mixture. Add eggs one at a time beating each egg for one minute before adding the next.
Add the sour cream and beautifully incorporate next add the heavy cream, beat until incorporated. REMEMBER to scrape down the sides of the mixer bowl and scrap up and thicker bits of cream cheese that have stuck to the bottom and sides of the mixer.

Cooking the cheesecake:

5. Prepare 2 quarts of boiling water. Place the foil-wrapped springform pan in a large, high-sided roasting pan. Pour the cream cheese filling in the graham cracker bottom layer. Smooth the top with rubber spatula.