

Christmas Cookie EXCHANGE



Swap till you drop with
30 of our easiest, tastiest,
and most shareable cookies.

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3 Chocolate Chip Cookies



Dixie Crystals INSIGHT

In our original recipe, we had white chocolate chips and butterscotch chips listed as ingredients. However, finding both of these chips made without hydrogenated fat is nearly an impossible task. Therefore the recipe has been updated to use chips which can be found made of real chocolate. Remember, real chocolate is always made with real cocoa butter! If desired, one of the chips can always be replaced with a chocolate bar cut in chunks.

In this Chocolate Chip Cookie recipe, you'll use semi-sweet, bittersweet and milk chocolate. "What's the difference anyway?" you might ask. All chocolates are determined by the level of cacao and milk solids they contain. Generally, bittersweet and semi-sweet chocolate contain more cacao and less milk solids than milk chocolate. That's why you'll find them to have more of a tang and bite than the creamier milk chocolate variety.

A texture pleasing, and completely optional, addition to this recipe is crispy rice cereal. The fluff and crunch of the rice is the perfect complement to the rich and creamy chocolate running throughout these cookies. If you're going to use the rice, just make sure you combine it gingerly. You don't want rice mush.

Prep time 20m

Bake/Cook time 11m - 13m

Yield 24 - 36 cookies

[▶ See video](#)

The 3 Chocolate Chip Cookie is a chocolate lover's dream. Made with three different kinds of chocolate chips, these chewy cookies ensure every bite is filled with chocolatey goodness.

Ingredients

- 1 cup unsalted butter, soft
- ¾ cup Dixie Crystals Light Brown Sugar
- ¾ cup Dixie Crystals Extra Fine Granulated Sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour*
- 1 teaspoon baking soda
- ½ teaspoon salt
- 6 ounces semi-sweet chocolate chips
- 6 ounces bittersweet chocolate chips
- 6 ounces milk chocolate chips
- Optional: 2 cups crispy rice cereal



Directions

1. Preheat oven to 350°F. Prepare cookie sheets with parchment paper or silicone baking mat. Set aside.
2. In a large bowl, cream butter until smooth. Add sugars and cream further. Add eggs one at a time. Add vanilla. Mix until light and creamy.
3. Sift together flour, baking soda, and salt. Add flour in one step to creamed mixture and mix until just combined. Do not over-mix.
4. Add chocolate chips and crispy rice cereal and gently stir to combine. Batter will be thick.
5. Scoop dough using a medium ice cream scoop or a soup spoon and place on prepared cookie sheets. Gently press down.
6. Bake until light golden brown, about 11-13 minutes. Baking time will depend on size of cookies.
7. Move to wire rack to cool and store airtight.

* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Red Velvet Hershey's® Kiss Cookies

By Chef Eddy Van Damme

Prep time 20m

Bake/Cook time 9m - 11m

Yield 40 - 48 cookies

Plan for 30 minutes chill time

Ingredients

8 tablespoons unsalted butter, very soft

1 cup + 2 tablespoons Dixie Crystals Extra Fine Granulated Sugar

2 large eggs, room temperature

½ teaspoon salt

½ teaspoon red food color, gel type

2 cups all-purpose flour*

1 tablespoon cocoa

2 teaspoons baking powder

½ cup Dixie Crystals Confectioners Powdered Sugar

1 bag (10 oz) Hershey's kisses



Let's face it, who doesn't smile when they see a bowl filled with Hershey's Kisses? They are a quintessential all-American candy. And while we're always a fan of the classics, who says Hershey's Kiss Cookies have to be peanut butter and chocolate? These bold, bright and festive Red Velvet Hershey's Kiss Cookies are ideal for the holidays.

Directions

1. Mix soft butter and sugar until light and fluffy.
2. Add 1 egg and mix until completely incorporated. Add remaining egg, salt, and red food color. Mix until fluffy. Set aside.
3. Sift together flour, cocoa, and baking powder and add in one step to above. Mix until just combined.
4. Dough is easiest to work with when chilled for 30 minutes in freezer or refrigerator overnight.
5. When ready to bake, preheat oven to 350°F. Prepare baking sheets with parchment paper.
6. Scoop into 2 teaspoon amounts and roll into a ball. Roll dough balls in powdered sugar.
7. Place on prepared baking sheets about 1 inch apart.
8. Place in oven. To obtain a soft cookie bake 9-10 minutes, for a slightly firmer cookie bake 10-11 minutes.
9. Once cookies are lukewarm top each with a chocolate kiss. If cookies are too warm kisses will melt. If applied when lukewarm, bottom of kisses will melt just a tiny bit and will properly stick to cookies.



* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Hot Cocoa Gingerbread Cookies

By Chef Eddy Van Damme



Prep time 1h 15m

Bake/Cook time 11m - 13m

Yield about 24

Plan for 1 hour to overnight chill time

[▶ See video](#)

What's more fun than making gingerbread men during the holidays? Making gingerbread men with hot cocoa baked right into the cookie! Gather the family because everyone will enjoy baking and decorating these Hot Cocoa Gingerbread Cookies. They also make a great gift packaged with a hot cocoa mix.

Ingredients

3 1/3 cups all-purpose flour*

1/3 cup cocoa powder

1 teaspoon baking soda

1/2 teaspoon salt

1 tablespoon + 2 teaspoons cinnamon (Vietnamese preferred)

2 tablespoons dried ginger

1/8 teaspoon cloves

10 tablespoons unsalted butter, soft

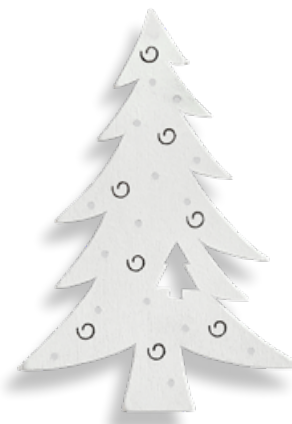
3/4 cup Dixie Crystals Light or Dark Brown Sugar

2/3 cup molasses

1 large egg

2 teaspoons vanilla extract

[Royal Icing](#)



Directions

1. Thoroughly sift flour, cocoa powder, baking soda, salt, cinnamon, ginger, and cloves together. Set aside.
2. Mix butter until creamy. Add brown sugar followed by molasses. Beat in egg and vanilla extract and mix well.
3. Add dry ingredients and mix very briefly until just combined.
4. Press dough flat onto a plastic food film-lined cookie sheet and place in refrigerator, preferably overnight. If you plan to bake these cookies the same day, place dough in freezer for about 1 hour.
5. This dough is sticky, so before rolling, chill your work surface by placing a baking tray with ice cubes on top of it for about 10 minutes. Line a few cookie sheets with parchment paper. Set aside. Preheat oven to 350°F.
6. Place parchment paper onto your work surface and lightly dust with flour to keep dough from sticking.
7. Roll half of chilled dough to 1/4-inch thick. If dough gets too soft, return partially rolled dough to freezer and continue rolling when firm.
8. Cut dough using preferred cutter. Cut as close as possible to obtain maximum amount of cut outs. Place on parchment lined cookie sheets. If dough gets too soft to cut, return to freezer briefly.
9. Before placing in oven, brush flour residue off surface of cookies. Place in oven for about 11-13 minutes. Cookies will fall when finished baking and should bounce back when gently pressed in center.
10. If underbaked, cookies will be soft and fluffy. If slightly overbaked, cookies will still soften during the day.
11. Once cookies have cooled, prepare Royal Icing. Decorate cookies as desired.

* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Lebkuchen

By Chef Eddy Van Damme



Lebkuchen can be found on holiday tables all across Germany. Similar to a gingerbread cookie, these German-style spice cookies are primarily sweetened with honey and spiced with a complex mix of spices including cinnamon, cloves, anise, and ginger. In this recipe, candied orange peel is optional, but Chef Eddy highly recommends it as it makes the cookies more delicious.

Prep time 1h 15m
Bake/Cook time 13m - 15m
Yield 24 cookies
Plan for 1+ hours to chill dough

Ingredients

LEBKUCHEN

4 cups all-purpose flour*
¾ teaspoon baking soda
½ teaspoon salt
1 tablespoon cinnamon (Vietnamese preferred)
1 tablespoon dried ginger
⅛ teaspoon cloves
1 teaspoon cardamom
½ teaspoon ground anise (double it if you love anise)
1 cup honey
⅔ cup Dixie Crystals Dark Brown Sugar, well packed
10 tablespoons unsalted butter, soft
1 large egg
2 teaspoons vanilla extract
⅔ cup fine chopped candied orange peel (optional)
1 cup whole almonds for decorating

GLAZE

2 cups Dixie Crystals Confectioners Powdered Sugar
½ cup minus 1 tablespoon water
¼ cup fine chopped pistachios (optional)



Directions

1. Sift together all dry ingredients and set aside.
2. In a pot large enough to hold all ingredients, combine honey, brown sugar, and butter. Place over low heat until mixture feels slightly warmer than lukewarm. Remove from heat.
3. Quickly stir in egg, vanilla, and candied orange peel, followed by dry ingredients. Mix briefly until just combined.
4. Press dough flat onto a plastic food film-lined cookie sheet and place in refrigerator, preferably overnight or up to 4 days. If you plan to bake cookies the same day, place dough in freezer for about 1 hour.
5. When ready to bake, preheat oven to 350°F. Line cookie sheets with parchment paper. Set aside.
6. This dough is sticky, so before rolling, chill your work surface by placing a baking tray with ice cubes on top of it for about 10 minutes.
7. Lay down a lightly floured sheet of parchment paper on work surface and roll half of chilled dough to ¼-inch thick. If dough gets too soft, return partially rolled dough to freezer and continue rolling when firm.
8. Cut dough using preferred cutter. Cut as close as possible to obtain maximum amount of cutouts. Place on parchment-lined cookie sheets. If dough gets too soft to cut, return to freezer briefly.
9. Before placing in oven, brush flour residue off surface of cookies. Decorate with almonds if desired. Place in oven for about 13-15 minutes or until lightly golden. Let cool on pan for a few minutes before moving to wire racks to cool completely.
10. For glaze, combine powdered sugar and water and brush onto surface of cookies. Sprinkle with chopped pistachios or other nuts if desired.

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Chocolate Truffle Cookies

By Chef Eddy Van Damme



Craving chocolate? Nothing satisfies a chocolate craving better than these decadent Chocolate Truffle Cookies. Fudgy, with a brownie-like texture, Chef Eddy's Chocolate Truffle Cookies have both chocolate chips and a chocolate bar melted right into the dough. Then they're topped with even more chocolate chips. Chocolate heaven!

Prep time 20m

Bake/Cook time 9m - 10m

Yield 34 cookies

Plan for 1.5 hours+ chill time

Ingredients

1 1/8 cup chocolate chips, about 50-56% cacao

1 bar (4 oz) unsweetened chocolate, chopped in small pieces

7 tablespoons unsalted butter

1/2 cup all-purpose flour*

2 tablespoons cornstarch or additional flour

1/4 teaspoon baking powder

3 large eggs

1 cup Dixie Crystals Extra Fine Granulated Sugar

1 tablespoon vanilla extract

1/2 teaspoon sea salt

1 cup chocolate chips, about 50-56% cacao



Directions

1. In a bowl combine chocolate chips, unsweetened chocolate, and butter. Place over low simmering water and stir continuously until melted. Set aside.
2. Sift together flour, cornstarch, and baking powder. Set aside.
3. In a bowl large enough to hold all ingredients, whip eggs until well combined. Add sugar and whip until mousse-like, about 8 minutes.
4. Add vanilla, salt, and flour mixture and stir to combine. Add remaining 1 cup of chocolate chips.
5. Place dough in refrigerator for 90 minutes or overnight.
6. When ready to bake, preheat oven to 350°F.
7. Shape dough into 2 or 3 tablespoon balls and place on parchment-lined cookie sheets.
8. Place in oven and bake for about 9-10 minutes.



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Pistachio Bars



Prep time 10m
Bake/Cook time 20m
Yield 30 bars

Ingredients

PISTACHIO BARS

1 cup unsalted butter, room temperature
½ cup Dixie Crystals Extra Fine Granulated Sugar
2 (3.4 oz) packages instant pistachio pudding
2 large eggs
¼ teaspoon almond extract
1 teaspoon vanilla extract
¼ teaspoon kosher salt
1 teaspoon baking soda
2 teaspoons cornstarch
2 cups all-purpose flour*



FROSTING

¼ cup unsalted butter, room temperature
4 ounces cream cheese, room temperature
¼ teaspoon almond extract
2 ½ cups Dixie Crystals Confectioners Powdered Sugar
⅓ cup chopped pistachios

Chewy sugar cookie-style bars have a soft green tint and a smooth nutty flavor. Topped with cream cheese frosting and chopped pistachios, this quick and easy dessert makes it easy to be green.

Directions

1. Preheat oven to 350°F. Line a 9 x 13-inch baking pan with parchment paper. Coat with nonstick spray and set aside.
2. In bowl of a stand mixer fitted with paddle attachment, mix butter and sugar on medium speed until creamy.
3. Add dry pudding mix, eggs, almond extract, vanilla extract, salt, baking soda, and cornstarch and mix for 1 minute until combined, scraping sides of bowl as necessary. Turn mixer to low speed and add flour, mixing until just combined.
4. Spread batter into prepared pan and bake for 20 minutes, or until lightly golden at edges. Place pan on a wire rack to cool completely.
5. Prepare frosting: In bowl of a stand mixer fitted with paddle attachment, mix butter and cream cheese together on medium speed until creamy. Turn mixer to low and add almond extract and powdered sugar. Mix for 30 seconds to combine. Turn mixer up to medium and mix for 1 minute until creamy and smooth, scraping sides of bowl as necessary.
6. Spread frosting on top of cooled bars and garnish with chopped pistachios.
7. Cut into bars when ready to serve.
8. Store airtight in refrigerator for up to 5 days.

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Traditions don't just happen.
They're homemade.



Oh-So-Soft Apple Cinnamon Cookies

By Chef Eddy Van Damme

*Looking for scrumptious apple pie flavor in a soft and tender cookie?
Packed with fresh apple pieces, walnuts, and raisins, these Oh-So-Soft Apple
Cinnamon Cookies are an addicting fall favorite the whole family will love.*



Prep time 20m

Bake/Cook time 10m - 13m

Yield 30 cookies

Ingredients

- 8 tablespoons + 2 tablespoons unsalted butter, soft
- 1 cup Dixie Crystals Dark Brown Sugar, well packed
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 2 teaspoons cinnamon
- ¼ teaspoon cloves
- 2 cups all-purpose flour*
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 large Granny Smith apple
- 1 cup raisins
- 1 cup pecan pieces or walnuts



Directions

1. Preheat oven to 375°F. Prepare cookie sheets with parchment paper or butter thoroughly. Set aside.
2. In a large bowl, cream butter until smooth. Add brown sugar and cream further. Add egg, vanilla, salt, cinnamon, and cloves and mix until light and creamy.
3. Sift together flour, baking soda, and baking powder. Add flour mixture to creamed mixture and mix until just combined. Do not over-mix.
4. Peel apple, cut into 4 wedges, and remove core. Cut each wedge lengthwise in 3 equal strips and cut crosswise in about 8 cuts. Mix into cookie batter along with raisins and nuts.
5. Scoop dough using a medium-sized ice cream scoop and place on prepared cookie sheets.
6. Bake until edges are lightly golden brown, about 11-12 minutes. The cookies will slightly firm as they cool.



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Christmas Tree Chocolate Strawberry Linzer Cookies

By Chef Eddy Van Damme

Prep time 1h 15m

Bake/Cook time 11m - 12m

Yield 24 cookies

[See video](#)

Ingredients

2 cups all-purpose flour*

1 2/3 cups almond flour

2 teaspoons cinnamon

1/8 teaspoon cloves (optional)

22 tablespoons unsalted butter, soft

1 cup Dixie Crystals Extra Fine Granulated Sugar

2 large egg yolks

1/2 teaspoon salt

1 tablespoon fresh orange zest, no white bitter pith

2 teaspoons fresh lemon zest, no white bitter pith

FINISHING

1/2 cup chocolate chips

1 teaspoon vegetable oil

1 jar red fruit spread such as strawberry
(or jam of choice)

1 teaspoon edible gold stars (optional)



Christmas Tree Chocolate Strawberry Linzer Cookies start with an almond flour dough that's cut into Christmas tree shaped cookies and sandwiched with both chocolate and fruit preserves. The top cookie has a small cutout (known as Linzer eyes) to show off the chocolate fruit center.

Linzer cookies are a smaller, more portable version of the Linzertorte, a European Christmas pastry dating back to 1653 and a perfect holiday treat.

Directions

1. Whisk together flour, almond flour, cinnamon, and cloves. Set aside.
2. Mix butter until creamy. Add sugar followed by egg yolk, salt, orange and lemon zest. Mix until well mixed.
3. Add dry ingredients and mix very briefly until just combined.
4. Press dough flat onto a plastic food film-lined cookie sheet and place in freezer until firm, about 30 minutes.
5. Preheat oven to 350°F. Wrap a couple of cutting boards or flat trays with plastic food wrap and place them in a freezer. Prepare cookie sheets with parchment paper or silicone mat. Set aside.
6. This dough is sticky, making it a challenge to roll. Sprinkle dough with flour and roll between 2 sheets of thick plastic (like food storage bags). Alternatively, roll floured dough on parchment paper. For either method use as little flour as possible as extra flour makes these baked cookies less delicate. Roll half of chilled dough 1/4-inch thick. If dough gets too soft, return partially rolled dough to freezer and continue rolling when firm.
7. Cut dough using a tree-shaped cutter. Cut as close as possible to obtain maximum amount of cutouts. Place on parchment-lined cookie sheets. If dough gets too soft to cut, return to freezer briefly. Place in oven for about 11-12 minutes or until golden.
8. Roll remaining dough and place on plastic-lined pre-chilled boards. Cut a smaller tree out of larger tree and place it on a prepared cookie sheet.
9. Bake until golden, about 10-11 minutes.
10. Once cookies have cooled, combine chocolate and oil in a small microwave-proof bowl. Heat in 7 second increments until 2/3 of chocolate is melted. Do not return to microwave oven. Keep stirring chocolate until all lumps are dissolved.
11. On solid tree, spread about 1 teaspoon of melted chocolate onto surface. Place a cutout tree on top. Fill center with jam and sprinkle with gold stars.



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Reese's® Chocolate Peanut Butter Cup Cookies



Prep time 15m
Bake/Cook time 12m
Yield 36 cookie cups

[See video](#)

Ingredients

1 ¼ cups all-purpose flour*
1 cup Dixie Crystals Extra Fine Granulated Sugar
1 teaspoon baking soda
½ teaspoon salt
½ cup creamy peanut butter
½ cup unsalted butter, softened
1 large egg
1 teaspoon vanilla extract
36 mini peanut butter cups, unwrapped



Directions

1. Preheat oven to 350°F. Grease 2 mini muffin pans. Set aside.
2. Combine flour, sugar, baking soda, and salt in a medium bowl. Set aside.
3. In the bowl of a stand mixer, beat peanut butter, butter, egg, and vanilla. Gradually add flour mixture on low speed. Stir until dough forms.
4. Using a small cookie scoop (about 1 tablespoon of dough), drop rounded balls of dough into each mini muffin.
5. Bake for 12 minutes, until edges are set. Remove from oven and quickly press a mini peanut butter cup into each cookie cup.
6. Let cool for 15 minutes in pan before transferring cookies to a wire rack to cool completely. Store in an airtight container for up to 5 days.

Update the classic peanut butter blossom with a peanut butter cookie cup stuffed with a Reese's mini peanut butter cup! This quick and easy Reese's Chocolate Peanut Butter Cup Cookies recipe is the perfect combination of chocolate and peanut butter. Soft peanut butter cookie outside, warm and gooey chocolate peanut butter cup inside. Win-win!

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Swedish Gingersnaps

By Chef Eddy Van Damme

Prep time 15m

Bake/Cook time 12m - 13m

Yield 48 cookies

[▶ See video](#)

Ingredients

12 tablespoons unsalted butter, very soft

1 cup Dixie Crystals Extra Fine Granulated Sugar + 1/3 cup

1 tablespoon ginger

2 teaspoons cinnamon

1/4 teaspoon cloves

1/2 teaspoon cardamom

3/4 teaspoon salt

1/2 cup minus 1 tablespoon molasses

1 large egg

2 1/2 cups all-purpose flour*

2 teaspoons baking soda



After tasting our chewy Swedish Gingersnaps, you may not wait for the holidays; instead, make them year-round. Unlike traditional Pepparkakor (ginger thins), which is a thin, crisp cookie, Chef Eddy's Swedish Gingersnaps are soft with a crackly top and packed full of ginger, cinnamon, cloves, and cardamom.

Dixie Crystals INSIGHT

If you use spices frequently, consider purchasing them in bulk at your grocery store. You will be pleasantly surprised at how inexpensive and fresh they are.

Directions

1. Preheat oven to 350°F. Prepare cookie sheets with parchment paper or silicone baking mats. Set aside.
2. Mix soft butter and 1 cup sugar until well mixed together.
3. Add ginger, cinnamon, cloves, cardamom, and salt. Add molasses, and once well-combined, add egg.
4. Sift together flour and baking soda. In one step add to the above. Mix until just combined.
5. Scoop into 2 teaspoon amounts, roll into a ball and then roll in remaining sugar. If dough is too soft, place it briefly in a refrigerator or freezer.
6. Place on prepared cookie sheets about 1 inch apart as they will spread while baking.
7. Place in oven. Cookies will rise, and near the very end of baking, they will collapse. Once they collapse, remove from oven.
8. By next day, cookies will have become deliciously chewy. If you prefer them crisp, return to a 325°F oven for about 6-8 minutes.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

No Bake Salted Caramel Coconut Macaroons



These No-Bake Salted Caramel Coconut Macaroons are so very easy that they may just become your go-to cookie recipe when you need something fast. Sweet coconut gets stirred into gooey caramel to form macaroons - then everything gets dipped and drizzled in chocolate. That's a lot of happiness to share!

Dixie Crystals INSIGHT

If using unsweetened coconut, increase heavy cream to 4 tablespoons. Unsweetened coconut absorbs more moisture so it needs more liquid to keep the macaroons from becoming hard.



Prep time 30m

Yield 12-15 cookies

[See video](#)

Ingredients



5 tablespoons unsalted butter

2 tablespoons heavy cream

3 teaspoons Dixie Crystals Light Brown Sugar

11 ounce bag wrapped caramels, unwrapped

5-6 cups sweetened shredded coconut (can also use unsweetened)

4 ounces chocolate almond bark

1-2 teaspoons sea salt

Directions

1. In a medium-sized heavy-bottomed saucepan melt butter, heavy cream, brown sugar, and caramels over medium heat. Keep stirring until smooth and sugar crystals are dissolved. (Can also use a double boiler to prevent scorching.)
2. Remove pot from heat source and stir in coconut until fully combined with caramel. If mixture seems too wet, add a bit more coconut.
3. Allow to cool for 10 minutes. Scoop 1-2 tablespoons of coconut mixture onto parchment paper and allow to cool and set up completely.
4. In a small bowl, melt chocolate bark. Dip bottoms of each macaroon and place on a sheet of wax paper or silicone baking mat. Drizzle remaining chocolate over tops of cookies. Sprinkle sea salt on top of cookies before chocolate dries.
5. Allow to cool completely and for chocolate to fully harden.
6. Store airtight at room temperature. Do not refrigerate.

Coffee Pecan Puffs

By Chef Eddy Van Damme



Prep time 15m

Bake/Cook time 9m

Yield up to 36 cookies depending on size

Ingredients

1 cup all-purpose flour*

1/4 teaspoon cinnamon

1/2 cup unsalted butter, soft

3 tablespoons Dixie Crystals Extra Fine Granulated Sugar

1/4 teaspoon salt

2 teaspoons vanilla extract

4 teaspoons instant coffee

1 cup pecans, finely chopped

2/3 cup Dixie Crystals Confectioners Powdered Sugar

Directions

1. Preheat oven to 325°F. Prepare cookie sheets with parchment paper or silicone baking mat. Set aside.
2. Sift flour and cinnamon together. Set aside.
3. Mix butter until very creamy and smooth. Add sugar and salt and mix until well combined.
4. Mix vanilla and instant coffee in a small cup until coffee granules are dissolved. Add to creamed mixture above. Add finely chopped pecans.
5. Add flour to above in one step. Mix briefly until just combined.
6. Roll into 1 tablespoon-sized balls and place on a cookie sheet lined with parchment paper.
7. Place in oven and bake 17-18 minutes until lightly golden. Remove from oven.
8. While still warm roll one at a time in powdered sugar and place on a cookie sheet. Repeat with each cookie twice more. Store in an airtight container for up to 5 days.



The flavor of southern pecan coffee in a delicious shortbread cookie. These wonderful Coffee Pecan Puffs easily last 5 days in a cookie jar...if you can eat just one that is! Chef Eddy named these cookies Coffee Pecan Puffs because they look like little puffy clouds - quite tasty little clouds that is.

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Cherry Almond Whipped Shortbread Cookies



Prep time 10m
Bake/Cook time 14m - 16m
Yield 24 cookies

[See video](#)

Ingredients

1 cup unsalted butter, softened
1/2 cup Dixie Crystals Confectioners Powdered Sugar
1 1/2 cups all-purpose flour*
1/4 cup cornstarch, plus extra for dusting hands
1/4 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon almond extract
24 maraschino cherries, juice removed and dried with paper towel



Ready for a delicious spin on the classic shortbread cookie? These super soft and buttery Cherry Almond Whipped Shortbread Cookies have a bright red cherry in the center. The almond and cherry flavors pair perfectly together, and the cookies come together quickly with a dough that doesn't require any resting.

Directions

1. Preheat oven to 325°F and line 2 cookie sheets with parchment paper or silicone baking mats. Set aside.
2. In a large bowl, beat butter and powdered sugar for 3 minutes, until light and airy. Add flour, cornstarch, salt, vanilla extract, and almond extract, and mix until well combined. Dough will be very soft.
3. Dust hands with cornstarch, then form dough into 1 1/2 tablespoon balls.
4. Place on prepared cookie sheets, leaving a little room for spreading. Cookies will not spread much as they bake. Using a cup that has been dipped in cornstarch, press down lightly on top of each dough ball to flatten top and create a disk shape.
5. In center of each cookie, gently press in a maraschino cherry until 2/3 of cherry is inside cookie dough disk.
6. Bake for 14-16 minutes, or until tops look just set. Cookies will not brown but will be done. Remove from oven and allow to cool on baking sheet for 10 minutes before moving to a wire cooling rack to finish cooling.
7. Store in an airtight container for up to a week.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



Mocha Meringues

By Chef Eddy Van Damme



Prep time 40m
Bake/Cook time 1hr 30m - 2h
60 meringues

Ingredients

4 large egg whites, must be free of yolk traces
5 tablespoons Dixie Crystals Extra Fine Granulated Sugar
Pinch salt
4 tablespoons instant coffee
1 teaspoon vanilla extract
5 tablespoons Dixie Crystals Extra Fine Granulated Sugar
Chocolate candy melts, optional

Directions

1. Preheat oven to 205°F. Set aside 2-3 cookie sheets lined with parchment paper.
2. Fit a pastry bag with a large star tip such as Ateco 869 and set aside.
3. Whip egg whites with first listed 5 tablespoons sugar to medium peaks. Add salt, instant coffee (will automatically dissolve), and vanilla and whip to stiff peaks.
4. Gently fold remaining sugar into meringue. Do not over-mix as this will make meringue runny.
5. Pipe "kisses" close together as meringue does not expand when baking.
6. Place in oven and bake for approximately 90-120 minutes. Before removing all meringue from oven, remove one and break it in half. Wait 2 minutes. If meringue is dry and crisp in center, it is safe to remove all meringues from oven.
7. Once cooled, meringue should be stored in airtight containers or plastic food bags.
8. If using, melt candy melts according to manufacturer's directions.
9. Dip either top or bottom and transfer to a plastic food film-lined surface. Store airtight.



Although meringue is simple to make, the myths surrounding this delicate treat can make it sound intimidating. Chef Eddy's recipe for Mocha Meringues is easy to follow and sets you up for success. With only 5 ingredients, you'll be baking meringue like a pro in no time.



Cranberry Almond Swirl Cookies

Ingredients

3 cups all-purpose flour*
1/2 teaspoon baking powder
16 tablespoons unsalted butter, soft
1 1/2 cups Dixie Crystals Extra Fine Granulated Sugar
2 large eggs
1/2 teaspoon salt
2 teaspoons almond extract

FILLING

1 cup fresh cranberries
1 cup sliced almonds
4 tablespoons Dixie Crystals Extra Fine Granulated Sugar

Prep time 30m
Bake/Cook time 10m - 11m
Yield 36 cookies
Plan for freeze 60+ minutes



Buttery sugar cookies rolled up with tangy fresh cranberries and nutty almonds make for a festive holiday treat. The best part of this recipe is that the dough can be made weeks ahead and be stored unbaked in your freezer. Just slice and bake when you are ready to make them. During the hectic holiday season, make-ahead recipes can be lifesavers.

Directions

1. Sift together flour and baking powder. Set aside.
2. Mix butter until light and fluffy. Add sugar followed by 1 egg. Once well incorporated and mixture is smooth, add remaining egg.
3. Add salt and almond extract and mix until light and creamy.
4. Add dry ingredients and mix very briefly until just combined.
5. Divide dough into 2 equal pieces and place on plastic food film-lined cookie sheets. Roll about 1/4-inch thick and place in freezer for 20-30 minutes.
6. Meanwhile, combine cranberries, almonds, and sugar into a fine mealy mixture in a food processor. Set aside.
7. On a sheet of lightly-floured parchment paper, roll 1 piece of dough into a rectangle measuring 10 x 13-inches long. If dough sticks, sprinkle with flour and flip upside down onto another sheet of parchment. Return dough to freezer if needed.
8. Sprinkle dough with half of cranberry filling and spread very evenly over entire surface.
9. On the 10-inch wide edge side, roll dough forward into a spiral. Roll log into a parchment sheet. Continue with remaining dough and filling. Place both logs in freezer.
10. Preheat oven to 350°F. Prepare cookie sheets with parchment paper or a silicone baking mat. Set aside.
11. Once logs have been in freezer for about 30 minutes (or overnight), cut in slices about 1/6-inch thick and place on prepared cookie sheets.
12. Bake for 10-11 minutes until cookies turn lightly golden on edges.
13. Let rest on cookie sheet for a few minutes, then move to a wire rack to cool.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Gingerdoodle Cookies



Prep time 15m
Bake/Cook time 10m
Yield 28 cookies

[See video](#)



Ingredients

2 cups and 2 tablespoons all-purpose flour*	1/8 teaspoon nutmeg
1 tablespoon cornstarch	3/4 cup (1.5 sticks) unsalted butter, softened
2 teaspoons baking soda	3/4 cup Dixie Crystals Light Brown Sugar
2 teaspoons cinnamon, divided	1/2 cup, divided Dixie Crystals Extra Fine Granulated Sugar
1/2 teaspoon salt	1/4 cup molasses
1 teaspoon ginger	1 large egg
1/4 teaspoon cloves	2 teaspoons vanilla extract

Directions

1. Preheat oven to 350°F. Line 2 cookie sheets with a silicone mat or parchment paper. Set aside.
2. In a medium-sized bowl, whisk flour, cornstarch, baking soda, 1 teaspoon cinnamon, salt, ginger, cloves, and nutmeg. Set aside.
3. In a small bowl, combine 1/4 cup granulated sugar and remaining 1 teaspoon cinnamon. Set aside.
4. In a stand mixer, cream butter, brown sugar, and remaining 1/4 cup granulated sugar until light and fluffy. Add molasses, egg, and vanilla extract, mixing until well combined. Slowly add dry ingredients to wet ingredients, and mix until fully combined.
5. Roll 1 heaping tablespoon of dough into a ball and toss in cinnamon sugar mixture. Place on cookie sheets, leaving about 2 inches for spreading.
6. Bake for 10 minutes, until edges are just set. While warm and just out of oven, sprinkle tops of cookies with remaining cinnamon sugar mixture.
7. Store in an airtight container for up to a week.

If you are looking for the best holiday cookie to bring to your Cookie Exchange, look no further than these Gingerdoodle Cookies! Gingerdoodles are the perfect cross between a gingerbread cookie and a snickerdoodle. They are so incredibly chewy, with a deep rich flavor, that everyone will beg you to share the recipe.

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Pecan Crescent Cookies

By Chef Eddy Van Damme

Prep time 15m

Bake/Cook time 16m - 18m

Yield 24 cookies

Ingredients

1 1/2 cups pecan pieces

2 cups all-purpose flour*

1 cup unsalted butter, very soft

3/4 cup Dixie Crystals Confectioners Powdered Sugar,
plus more for dusting

1/2 teaspoon salt

1 tablespoon vanilla extract



Directions

1. Preheat oven to 350°F. Prepare cookie sheets with parchment paper. Set aside.
2. In a food processor, combine pecan pieces and flour. Mix until pecans are in tiny pieces. Set aside.
3. Mix butter until creamy (do not mix until fluffy). Add powdered sugar, salt, and vanilla extract. Once well blended, add flour/pecan mixture and mix until just combined.
4. Scoop into 1 tablespoon balls. Roll balls into a 2 1/2-inch log and press on ends to form a tapered end.
5. Place on cookie sheet and bake until edges are lightly golden, about 16-18 minutes.
6. Immediately sprinkle with confectioners sugar and let cool.
7. Cookies will stay fresh for several days if stored in an airtight container.

A classic recipe beloved by generations, these Pecan Crescent Cookies are melt-in-your-mouth good. These simple, 6-ingredient buttery cookies are sprinkled with just a dusting of powdered sugar as to not overwhelm their nutty flavor. Feel free to add a tablespoon of orange or mandarin zest to the dough for an added zing.



* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



Memories start here.



Soft Brown Sugar Spice Cookies



Prep time 30m

Bake/Cook time 9m - 11m

Yield 24 cookies

Sugar, spice and everything nice! Every bite of these soft brown sugar cookies contains all the wonderful flavors of fall: ginger, cinnamon, nutmeg and hints of molasses. Drizzled with a cinnamon sugar glaze, this is the perfect cool weather cookie.



Ingredients

COOKIES

- 1/2 cup butter, room temperature
- 1 cup Dixie Crystals Light Brown Sugar, well packed
- 1 egg, plus 1 yolk
- 2 teaspoon vanilla
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon nutmeg
- 2 1/4 cups all-purpose flour*

GLAZE

- 1 cup Dixie Crystals Confectioners Powdered Sugar
- 1 tablespoon milk
- 1/4 teaspoon cinnamon

Directions

1. Preheat oven to 350°F. Prepare baking sheets with parchment paper. Set aside.
2. In bowl of stand mixer cream butter and sugar together until light and fluffy, about 2 minutes. Scrape sides as needed.
3. Add egg and yolk and beat until mixed well. Add vanilla.
4. With mixer on medium, add baking soda, baking powder, salt, cinnamon, ginger, and nutmeg.
5. Turn mixer to low and mix in flour until evenly incorporated.
6. Using a tablespoon-sized cookie scoop, drop onto prepared baking sheet. Slightly flatten by hand. Bake for 9-11 minutes until edges are lightly golden.
7. Allow to cool on baking sheet for 3 minutes before transferring to a wire rack to cool completely.
8. When cookies are cooled, prepare glaze by whisking powdered sugar, milk, and cinnamon together in a small bowl.
9. Transfer glaze to a small zip-top bag and snip a small corner of the bag using scissors. Drizzle glaze on cookies and allow to set, about 20 minutes.
10. Store airtight for up to 3 days.



* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Oatmeal Scotchies with Pecans

Prep time 10m
Bake/Cook time 11m - 14m
Yield 24 cookies

Ingredients

½ cup unsalted butter, softened
½ cup Dixie Crystals Light Brown Sugar , well packed
1 egg
1 ¼ cups all-purpose flour*
1 cup old-fashioned oats
1 teaspoon baking powder
¼ cup whole milk
½ cup chopped pecans
½ cup butterscotch chips



Directions

1. Preheat oven to 350°F. Prepare a cookie sheet with parchment paper. Set aside.
2. In a large bowl, beat butter and sugar on medium speed until creamy. Add egg and blend.
3. Sift flour and baking powder in a small bowl. Add oats and toss to combine.
4. Stir flour mixture and milk into butter mixture. Gently mix in butterscotch chips and pecan pieces. Do not over-mix.
5. Drop batter by rounded tablespoons onto prepared baking sheet. Gently flatten cookies so that they are an even height.
6. Bake for 11-14 minutes or until edges are lightly golden. Remove from baking sheet and allow to cool on a wire rack.



*Traditional Oatmeal Scotchies are even better when you add chopped pecans for a nutty kick.
Dense cookies with loads of oatmeal and butterscotch chips.*

* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Sugar Cookies



A vintage sugar cookie recipe so good that we had to put it on the Dixie Crystals Extra-Fine Granulated Sugar bag! Generations have loved this sugar cookie recipe. Soft, chewy, with just the right amount crunch as you bite into them.

Dixie Crystals INSIGHT

For firmer dough wrap tightly in plastic wrap and refrigerate for 30 minutes.



Prep time 15m

Bake/Cook time 9m

Yield up to 36 cookies depending on size

Ingredients

- 1 1/2 cups Dixie Crystals Extra Fine Granulated Sugar
- 1 cup unsalted butter, very soft
- 1 large egg
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour*
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar



Directions

1. Preheat oven to 350°F. Prepare cookie sheets with parchment paper or butter well. Set aside.
2. Beat butter until very light and creamy. Add sugar and continue mixing until light and fluffy. Add egg, vanilla, and salt and beat until very well combined.
3. Sift flour, baking soda, and cream of tartar together and add in one step to above. Mix until dough forms. Do not over-mix.
4. Scoop batter into 2 tablespoon amounts and make round. Place about 2 inches apart on prepared cookie sheets. Sprinkle with additional sugar if desired.
5. Place in oven and bake until very pale and edges are lightly golden, about 9 minutes.
6. Move to a wire rack to cool.
7. Decorate with frosting or icing as desired.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Mocha Chocolate Crackle Cookies

By Chef Eddy Van Damme

Prep time 20m

Bake/Cook time 12m - 13m

Yield 24 cookies

Plan for refrigerate 2 to 3 hours

Ingredients

2 cups + 2 tablespoons all-purpose flour*

2 teaspoons baking powder

4 ounces unsweetened chocolate

1/2 cup vegetable oil

1/2 teaspoon salt

2 tablespoons + 1 teaspoon instant coffee

1 cup Dixie Crystals Extra Fine Granulated Sugar

1 cup Dixie Crystals Dark Brown Sugar

4 large eggs

3/4 cup Dixie Crystals Confectioners Powdered Sugar



Generations have grown up making chocolate crackle cookies. This modern twist on a beloved classic adds coffee extract for a rich mocha flavor. Crackle cookies have tender, fudgy insides and crispy, crackly outsides.

Directions

1. Sift flour and baking powder together. Set aside.
2. Chop chocolate and place in a bowl with oil and salt. Heat over a double boiler until chocolate is melted. Remove from heat. Using a rolling pin, crush instant coffee until powdered. Add to above. Allow to cool slightly until lukewarm. (Chill in freezer.)
3. Add both sugars and whisk in eggs one at a time.
4. Add flour and mix until combined. Place in refrigerator until firm, about 2-3 hours.
5. Line cookie sheets with parchment paper and set aside.
6. Preheat oven to 350°F. Prepare cookie sheets with parchment paper or silicone baking mat. Set aside.
7. Shape chilled dough into tablespoon size and drop in powdered sugar. Make into round balls and roll generously into sugar.
8. Place on prepared cookie sheets about 2 inches apart.
9. Place in oven and bake until cookie bounces back when lightly pressed in center, about 12-13 minutes.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



Lemon Chiffon Cookies

Prep time 15m

Bake/Cook time 12m

Yield 22 cookies

[▶ See video](#)

Ingredients

1 ½ cups all-purpose flour*

1 teaspoon cornstarch

½ teaspoon baking powder

¼ teaspoon baking soda

¼ teaspoon salt

1 cup Dixie Crystals Extra Fine Granulated Sugar

½ cup unsalted butter, softened

1 large egg

1 tablespoon fresh lemon juice

Zest from 1 lemon

1 teaspoon vanilla extract

LEMON ICING

1 cup Dixie Crystals Confectioners

Powdered Sugar

2 tablespoons fresh lemon juice

Optional: yellow sprinkles

These Lemon Chiffon Cookies may be small, but they pack a flavor punch. Lemon juice and lemon zest make these soft cookies burst with lemon flavor. Top them off with a drizzle of lemon icing and yellow sprinkles, but if you really, really love lemon, you could add a pinch of fresh lemon zest to the tops too.



Directions

1. Preheat oven to 325°F. Line 2 baking sheets with parchment paper. Set aside.
2. In a medium bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt. Set aside.
3. Beat butter and sugar until light and fluffy, about 2 minutes. Add egg, lemon juice, lemon zest, and vanilla extract, scraping down the sides of the bowl as needed.
4. Add flour mixture, mixing until completely combined.
5. Using a large cookie scoop (about 1 heaping tablespoon of dough), drop rounded balls about ½ inch apart on prepared baking sheet.
6. Bake cookies for 12 minutes. Cookies will not look browned, but centers should have slightly puffed up. Let cookies rest on baking sheet for 5 minutes and then transfer to a wire rack to finish cooling.
7. For icing: Whisk together powdered sugar and lemon juice in a small bowl until smooth. Drizzle on top of cooled cookies. Add sprinkles if desired. Let icing set for 10 minutes or until firm.

* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Salted Toffee Cashew Cookies



These Salted Toffee Cashew Cookies are so rich in flavor. The salted, browned butter, combined with the toffee bits and salted cashews, are the ultimate salty and sweet treat. These large cookies bake up crisp on the outside and stay gooey on the inside.

Directions

1. Melt butter in a medium saucepan over medium-low heat. Once butter is melted, continue to cook, bringing butter to a boil, swirling pan constantly to avoid burning.
2. Cook butter until it reaches a deep amber color. Remove from heat immediately and allow butter to cool for at least 30 minutes.
3. Preheat oven to 350°F. Line baking sheets with parchment paper. Set aside.
4. In bowl of a stand mixer, combine butter and both sugars. Mix on medium speed until combined. Add eggs, vanilla, baking soda, and salt. Mix for 1 minute, scraping sides of bowl as necessary.
5. Turn mixer to low and add flour, mixing until just combined. Stir in cashews, toffee, and chocolate chips until incorporated.
6. Using a large (3-tablespoon) cookie scoop, drop dough 2 inches apart onto prepared baking sheet.
7. Bake for 8 minutes, and then rotate pan and bake for an additional 5 minutes, or until cookies are lightly golden at edges and tops are just set.
8. Transfer cookies to a wire rack to cool completely.
9. Store airtight at room temperature for up to 3 days.

Prep time 20m

Bake/Cook time 13m - 15m

Yield 20 large cookies

Plan for cool butter 30 min

Ingredients

- 1 cup salted butter
- ¾ cup Dixie Crystals Dark Brown Sugar
- ¾ cup Dixie Crystals Extra Fine Granulated Sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 3 cups, plus 2 tablespoons all-purpose flour*
- 1 cup salted cashews, chopped
- ¾ cup toffee bits
- 1 cup semi-sweet chocolate chips



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Pecan Orange Cinnamon Slab

By Chef Eddy Van Damme



Directions

1. Preheat oven to 350°F.
2. Line a 15 x 10-inch pan with parchment and set aside.
3. On a large sheet of lightly floured parchment paper, roll dough large enough to cover entire pan, including sides. If dough gets sticky while rolling, return it to a refrigerator for 20-30 minutes. Once rolled, press dough into pan, ensuring it covers all sides and corners fully. Trim overhanging dough and set aside.
4. In a large saucepan, heat butter just until melted. Do not boil. Remove from heat and stir in sugars. Add corn syrup, vanilla, salt, orange zest, and cinnamon.
5. Whisk in eggs and to combine. Add liqueur.
6. Scatter pecan pieces evenly over rolled pie dough. Reserve pecan halves.
7. Pour 2/3 of filling over pecan pieces. Layer pecan halves. Using a ladle, pour remaining filling over pecan halves.
8. Place pan in oven and after 15 minutes lower heat to 325°F. Bake until center is set and no longer trembles, about 50 minutes.
9. Remove from oven and let cool in pan. Garnish with additional pecan pieces and fresh orange zest, if desired.
10. Cut into bars and serve. Store airtight for up to 3 days.

Prep time 1h

Bake/Cook time 50m - 60m

Yield 24 servings

Ingredients

- Pure Butter Pie Crust
- 3/4 cup unsalted butter
- 2 cups Dixie Crystals Dark Brown Sugar
- 1/2 cup Dixie Crystals Extra Fine Granulated Sugar
- 1 1/2 cups dark corn syrup
- 2 tablespoons vanilla extract
- 1 teaspoon salt
- Orange zest from one large orange, no white bitter pith
- 1 tablespoon cinnamon
- 6 large eggs
- 1/4 cup orange liqueur, Cognac or Brandy, optional
- 4 cups pecan pieces
- 1 1/2 cups cups pecan halves

GARNISH

- Fresh orange zest
- Pecan halves



This Pecan Orange Cinnamon Slab recipe is a cross between a slab pie and cookie bar. Pecans and cinnamon go hand in hand, and a hint of orange sends the combo over the top! A chewy filling sits atop a pure butter crust.

Mexican Wedding Cookies

By Chef Eddy Van Damme



Prep time 10m

Bake/Cook time 18m

Yield 36 cookies

Ingredients

2 1/4 cups all-purpose unbleached flour*

1 cup unsalted butter, soft

1/2 teaspoon salt

1/2 teaspoon almond extract

1 teaspoon vanilla extract

2 tablespoons rum, optional

1 cup Dixie Crystals Confectioners Powdered Sugar

1 cup slivered or sliced almonds, finely chopped



Directions

1. Preheat oven to 325°F. Line a baking sheet with parchment paper. Set aside.
2. Sift flour and set aside.
3. Mix butter until creamy. Add salt, almond extract, vanilla, and rum, and combine well. Add powdered sugar and mix until light and fluffy.
4. Add chopped almonds and mix until incorporated. Add flour and mix until just combined.
5. Roll dough into evenly sized 1/2-inch to 3/4-inch in diameter and place on prepared baking sheet.
6. Place in oven and bake until very lightly golden, about 18 minutes. Sprinkle with additional powdered sugar as soon as cookies are lukewarm.

A classic crumbly and buttery cookie rolled in powdered sugar. Quick and easy, Chef Eddy's Mexican Wedding Cookies are made with almonds, but you could substitute pecans or walnuts based on your preference. Also known as polvorones, snowball cookies, or Russian Tea Cakes - no matter what you call them, these simply delicious cookies are sure to become a family favorite.

* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Kolacky Cookies

By Chef Eddy Van Damme

Prep time 25m

Bake/Cook time 11m - 13m

Yield 36 cookies

Ingredients

1/2 package (4 oz) cream cheese, room temperature

11 tablespoons unsalted butter, soft

1 tablespoon Dixie Crystals Extra Fine Granulated Sugar

1/2 teaspoon salt

2 teaspoons lemon zest, no white bitter pith

1 1/3 cups all-purpose flour*

1 cup jam or fruit spread of choice

2 tablespoons Dixie Crystals Confectioners Powdered Sugar



These two-bite low-sugar cookies are also known as "kolache cookies" and have been made by mothers and grandmothers for generations. The cream cheese in Chef Eddy's recipe adds a delectable tang to this traditional recipe. Fill with your favorite jam and start your own tradition!

Directions

1. Preheat oven to 350°F. Line cookie sheets with parchment paper. Set aside.
2. Blend cream cheese and soft butter on low speed.
3. Add sugar, salt, and lemon zest.
4. Sift and add flour. Mix until just combined.
5. Place a large sheet of plastic food film on countertop. Place dough onto it and press into a square or rectangle.
6. Place a plastic sheet on top and gently roll to 1/8-inch thick and 7 1/2-inches wide. Place cookie dough on a cookie sheet and place in freezer until firm enough to cut, about 15 minutes.
7. Remove plastic and cut into 2 1/2-inch squares.
8. Drop a generous teaspoon of jam in center of each. Bring to corners together and pinch dough to firmly connect.
9. Place on a cookie sheet and bake for 11 minutes or until golden brown.
10. Let cool on rack and sprinkle with powdered sugar before serving.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Peppermint Chocolate Drop Cookies



Prep time 10m
Bake/Cook time 11m
Yield 24 cookies

Ingredients

1/2 cup unsalted butter, room temperature
1 cup plus 2 tablespoons Dixie Crystals Extra Fine Granulated Sugar
1 egg
2 teaspoons vanilla extract
1/2 cup cocoa powder
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1 1/2 cups all-purpose flour*
1 package white candy melts
1/2 cup crushed peppermint candies



These festive little chocolate drop cookies will be the hit of the cookie party. They are delicious all on their own, but with a drop of white chocolate and crushed peppermint, they become showstoppers.

Directions

1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Set aside.
2. Cream butter and 1 cup sugar until light and fluffy, about 3 minutes.
3. Add egg and vanilla. Beat until combined.
4. Add cocoa, baking soda, baking powder, and flour.
5. Shape dough into 1-inch balls. Roll in remaining 2 tablespoons of sugar.
6. Place on baking sheets, 2-inches apart. Bake for 9-11 minutes. Let cool on sheets for 3 minutes, then transfer to wire racks to cook completely.
7. After cookies have cooled, melt candy melts according to package directions. Place 1 teaspoon melted candy melt in center of each cookie. Sprinkle generously with crushed peppermint.
8. Let set completely.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Coconut Meltaway Cookies

Prep time 20m

Bake/Cook time 8m

Yield 32 cookies

These Coconut Meltaway Cookies are crazy soft and literally melt-in-your-mouth with their simple, soft shortbread base. They are topped with a bit of coconut milk frosting and toasted coconut.

Ingredients

2 cups all-purpose flour*

1/2 teaspoon baking powder

1/4 teaspoon salt

1 cup unsalted butter, room temperature

3/4 cup Dixie Crystals Extra Fine Granulated Sugar

1 large egg

1 teaspoon coconut extract

ICING

1 cup Dixie Crystals Confectioners Powdered Sugar

1 tablespoon coconut milk (or water)

1 cup toasted shredded coconut



Directions

1. Preheat oven to 375°F. Line a baking sheet with parchment paper or a silicone baking mat. Set aside.
2. In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. In a stand mixer, beat butter and sugar until light and fluffy. Add egg and coconut extract, mixing until combined. Add flour mixture 1/2 cup at a time, mixing until completely combined.
4. Roll 1 tablespoon of dough into small circles and flatten into a disk. Place on prepared baking sheet.
5. Bake for 8 minutes. Cookies will stay very light in color.
6. Remove from oven and let cookies rest on baking sheet for 5 minutes. Then transfer to a wire rack to cool completely.
7. For the icing: In a small bowl, whisk powdered sugar and coconut milk until smooth. (For a more intense coconut flavor, add 1 teaspoon of coconut extract.)
8. Using a spoon, smooth icing onto top of each cookie. Quickly sprinkle with toasted coconut and let set for 10 minutes, or until hardened.
9. Serve immediately or store in an airtight container for up to 5 days.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Apple Butter Cookies



Prep time 10m
Bake/Cook time 13m - 15m
Yield 24 cookies
Plan for chill dough 2 hours

[▶ See video](#)

Ingredients

¼ cup unsalted butter, room temperature
½ cup apple butter
1 cup Dixie Crystals Extra Fine Granulated Sugar
1 egg
½ teaspoon vanilla extract
½ teaspoon ground cinnamon
1¾ cups all-purpose flour*
½ teaspoon baking soda
½ teaspoon cream of tartar
½ cup Cinnamon Sugar



A cross between a snickerdoodle and a sugar cookie, these Apple Butter Cookies are a delightful Fall treat. We've baked the sweet and spicy flavor of apple butter directly into this recipe. These soft and chewy cookies can be made with store-bought apple butter, or you can make your own with our homemade Cider Apple Butter recipe.

Directions

1. Cream butter, apple butter, and sugar on low speed until mostly incorporated. Increase speed to medium-high and beat for 1-2 minutes. Scrape down sides of bowl at least once during creaming.
2. Mix in egg and vanilla. Mix just until well combined.
3. In a medium bowl, combine cinnamon, flour, baking soda, and cream of tartar.
4. Slowly add dry ingredients to butter mixture. Mix until dough forms.
5. Place into a refrigerator and chill for 2 hours.
6. Preheat oven to 375°F.
7. Use a tablespoon-sized cookie scoop to portion out cookies. Roll dough into a ball and roll each ball in cinnamon sugar.
8. Place cookies onto an ungreased baking sheet.
9. Bake 13-15 minutes. Move baked cookies to wire rack to cool.

* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

Danish Butter Cookie Thumbprints

By Chef Eddy Van Damme



Prep time 30m

Bake/Cook time 10 - 12m

Yield 48 cookies

[See video](#)

Ingredients

1 3/4 cups minus 1 tablespoon all-purpose flour*

12 tablespoons unsalted butter, soft

3/4 cup Dixie Crystals Confectioners Powdered Sugar

1 large egg white

1/2 teaspoon salt

1/2 teaspoon cardamom (optional)

2 teaspoons vanilla extract

2 teaspoons almond extract

Zest of 1 lemon, no white bitter pith

1/3 cup raspberry or other fruit spread

1/3 cup sliced almonds



What's better than a traditional Danish Butter Cookie? One with a sweet jam center! Buttery, soft, and filled with fruit spread, these Danish Butter Cookie Thumbprints are a holiday must. Although optional, cardamom gives these cookies their authentic flavor. No doubt your friends will be asking for the recipe.

Directions

1. Prepare a pastry bag with a large star tip. Using a food storage bag instead of a pastry bag is not recommended; this cookie batter is rather stiff and will easily break a plastic bag. Alternatively, a cookie press can also be used.
2. Preheat oven to 350°F. Line 3 cookie sheets with parchment paper or spread with a thin film of butter. Set aside.
3. Sift flour and set aside.
4. Mix butter until smooth. Add powdered sugar and mix until well blended, but not until light and fluffy. Mixing to a light and fluffy consistency will make the cookies expand too much in oven and piping tip marks will completely dissolve.
5. Add egg white, salt, cardamom, vanilla, almond extract, and zest.
6. Add flour and mix until just combined.
7. Fill pastry bag with a small amount of dough to make piping easier. Pipe dough in rosettes on cookie sheets about 3/4 inch apart.
8. Dip a thumb or finger in a little water and make a little well in center of piped dough.
9. Fill center with fruit spread and sprinkle with sliced almonds.
10. Place on prepared cookie sheets and bake for about 10 minutes or until lightly golden on edges.
11. Once cookies have cooled place in airtight bags.



* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



How to host a cookie exchange

Ready, get set ... swap! We've put together our best tips and recipes to help you host a one-of-a-kind cookie swap this year. You'll be the hostess with the mostess with the festive invitations, cookie name place cards, voting cards and awards we've created for you. Just download and print - and impress your guests before they even walk in the door.



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* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

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