



2020

HOLIDAY COOKIE EXCHANGE

A Collection of Recipes from
Horizon Home Care & Hospice
Staff and Volunteers



HORIZON[®]
Home Care & Hospice

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BUTTER RICH SPRITZ BUTTER COOKIES

(FROM THE ALLRECIPES WEBSITE)

SUSAN RIEDEL, MEALS ON WHEELS VOLUNTEER



INGREDIENTS:

- 2 ½ cups all-purpose flour
- 2 egg yolks
- ½ teaspoon salt
- ½ teaspoon almond extract
- 1 cup butter (2 sticks), softened
- 1 teaspoon vanilla extract
- 1 ¼ cups confectioners' sugar

DIRECTIONS:

1. Preheat oven to 400° F. Sift together the flour and salt; set aside.
2. In a medium bowl, cream together the butter and sugar. Stir in the egg yolks, almond extract and vanilla extract. Gradually blend in the sifted ingredients by hand. Add food coloring if you like.
3. Fill a cookie press with dough and shoot cookies about 1 ½ inches apart onto an ungreased cookie sheet. Decorate with colored sugar or sprinkles at this point if you like.
4. Bake for 6 to 8 minutes in the preheated oven.

CHERRY DIPPED COOKIES

PAM STAHL, KATHY HOSPICE VOLUNTEER



INGREDIENTS:

2-1/2 cups all purpose flour
3/4 cup sugar, divided
1 cup cold butter, cubed
1/2 cup finely chopped maraschino cherries, drained
12 ounces white baking chocolate finely chopped, divided
1/2 teas. almond extract
2 teas. shortening
Coarse sugar for dipping, red and/or white

DIRECTIONS:

In a large bowl, combine flour and 1/2 cup sugar; cut in butter until crumbly. Knead in the cherries, 2/3 cup white chocolate and extract until dough forms a ball. Shape into 3/4" balls. Place 2 in. apart on ungreased baking sheets. Flatten slightly with a glass dipped in remaining sugar. Bake at 325 degrees for 10-12 minutes or until edges are lightly browned. Remove to wire racks to cool. In a microwave, melt shortening and remaining white chocolate; stir until smooth. Dip half of each cookie into the chocolate; sprinkle with coarse sugar. Place on waxes paper until set. Store in airtight container. Yield: 4 dozen

FAMILY STORY:

I make these every year for our church bake sale. They are a colorful addition to any cookie plater.

CHOCOLATE CHERRY NUGGETS

LAURA GRUBER, HOME HEALTH AID



INGREDIENTS:

2 cups butter, softened
2 cups powdered sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
4 1/2 cups sifted all-purpose flour
2 cups of any variety of chocolate chips-mix up your favorites!
2 (10 oz jars) maraschino cherries, drained and quartered

DIRECTIONS:

Preheat oven to 350 degrees F. In a large bowl, cream butter; mix in powdered sugar; beat in vanilla and salt. Add flour gradually, mixing until well-blended. Mix in chocolate chips and cherries. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350 degrees for about 15 min. Makes 8-9 dozen.

FAMILY STORY:

I have been making these with my kids since they were little and it's their favorite! It is the one cookie they always request at Christmas. Here's the bonus...it does not have any eggs in it so if you're a raw cookie dough lover, you can enjoy!

CHOCOLATE SNOWBALLS

BETH MYERS, OFFICE VOLUNTEER AND GALA COMMITTEE MEMBER



INGREDIENTS:

3/4 cup of butter, softened
1/2 cup sugar
1/2 teaspoon salt
1 large egg room temperature
2 teaspoons vanilla extract
2 cups all-purpose flour
1 cup chopped pecans or walnuts
1 cup (6 ounces) mini chocolate chips
Confectioners sugar

DIRECTIONS:

Preheat oven to 350. In large bowl cream butter, sugar and salt until light and fluffy. Beat in egg and vanilla. Gradually beat in flour. Stir in pecans and chocolate chips.

Shape dough into 1-inch balls: place 2 inches apart on ungreased baking sheets. Bake until set and bottoms are lightly browned, 15-20 minutes. Cool on pans 2 minutes. Roll warm cookies in confectioner's sugar. Cool completely on wire racks. If desired, reroll cookies in confectioners' sugar.

FAMILY STORY:

This is a new recipe I just tried for 2020!

CUT OUT HOLIDAY COOKIES

CATY BULGRIN, DIRECTOR OF OPERATIONS, HEAR WI - MASK DONOR



INGREDIENTS:

1/2 cup butter

2 cups sifted flour

1 cup sugar

1/2 tsp salt

1 tsp almond extract

1 1/2 tsp baking powder

1 egg

1 tsp milk

DIRECTIONS:

Cream Butter. Add sugar and beat until light and fluffy. Add egg, almond extract and mix. Add dry ingredients and milk and mix well. Chill for at least 4 hours. Roll out and use cookie cutters. If the dough gets to warm, chill cut out cookie in fridge.

For regular size cutouts, bake 375 for 8-10 minutes. For small cutouts, bake 350 for 5 1/2 minutes. The bottom of cookies should be a very light golden brown. do not over bake.

FAMILY STORY:

This recipe is from my maternal grandmother, Helen. These cookies have been made every year of my life. I have my grandmother's handwritten recipe hanging in my home. Every time I look at it, I am reminded of fond memories and feelings of unconditional love. My mom and I make 7 different types of cookies, totaling upwards of 144 dozen each year and give them to families and friends. The picture included with this recipe were decorated by my 9-year-old niece, Norah. The tradition will continue on. :)

DANISH COOKIES

A.K.A.

GRANDMA RUBY'S COFFEE CAN COOKIES

HEATHER HARRY, DEVELOPMENT SPECIALIST



INGREDIENTS:

2 Cups Flour

1 Teaspoon Cream of Tartar

1 Cup Powdered (Confectioner's) Sugar

1/2 Cup Shortening

1 Teaspoon Vanilla Extract

3/4 Teaspoon Baking Soda

1 Teaspoon Salt

1/2 Cup Firm Butter

1 egg beaten

Granulated Sugar

DIRECTIONS:

Sift dry ingredients and cut in butter and shortening until it resembles coarse crumbs. Stir egg and vanilla into coarse crumb mixture. Shape into 1" balls and roll the balls in granulated sugar. Place 2" apart on cookie sheet. Flatten balls to 1/2" thickness using a glass dipped in sugar. Bake at 350 degrees about 12 minutes or until slightly brown on the bottom.

FAMILY STORY:

Every year my Grandma Ruby would make these very simple yet delicious cookies. Back in the day coffee came in cans like Folgers and for some reason this is what she chose to store these cookies in. My two brothers and I would fight over who would get the coffee can cookies every Christmas. If you were sneaky enough, you could steal the coffee can and enjoy the fruits of your labor with these very sugary, melt in your mouth, cookies. Grandma Ruby would be proud!

FORGOTTEN COOKIES II

(FROM THE ALLRECIPES WEBSITE)

SUSAN RIEDEL, MEALS ON WHEELS VOLUNTEER



INGREDIENTS:

2 egg whites

1 cup semisweet chocolate chips

2/3 cup white sugar

1 teaspoon vanilla extract

1 pinch salt

1 cup salted peanuts (optional)

DIRECTIONS:

1. Preheat oven to 350° F. Line cookie sheets with parchment paper or aluminum foil.
2. In a large glass or metal mixing bowl, beat egg whites and salt until foamy. Gradually add sugar, continuing to beat until whites form stiff peaks. Fold in the vanilla and chocolate chips. Add peanuts if desired. Spoon onto the prepared cookie sheets.
3. Place the cookies into the preheated oven, shut the door and turn off the oven immediately. Let cookies sit in the turned off oven 5 to 6 hours or overnight.

FAMILY STORY:

Not so much a “family story” as a “why I always make these cookies for the holidays” story, although my mother used to make these too. I love these cookies because they are so versatile. You can fold in all sorts of goodies (mini M&Ms, butterscotch chips, mint chocolate chips, etc.), you can fold in food coloring, you can replace the vanilla extract with peppermint extract, almond extract, etc, and I’ve even made them by putting a small amount of the whipped egg whites on the cookie sheet, placing a Hershey’s kiss on top, then coating the kiss with egg whites until it’s hidden. They can also be decorated with sprinkles, colored sugar, etc. Use your imagination! The other reason I make these cookies is they use only egg whites, leaving two egg yolks. Perfect for egg nog!

GLAZED PECANS

ALYSSA MITCHELL, VOLUNTEER SERVICES SPECIALIST



INGREDIENTS:

1 egg white
1 T cold water
1 lb. of non-roasted pecans
½ c sugar
½ tsp. Salt
½ tsp. cinnamon

DIRECTIONS:

Mix the egg white and cold water in a large bowl until frothy. Add in mixture of sugar, salt, and cinnamon into the egg white/water mixture. Add in the pecans and make sure they are coated well. Spread the pecans on a cookie sheet and bake for 1 hour at 225 degrees. Stir the pecans around the cookie sheet every 15 minutes.

FAMILY STORY:

My great grandfather passed down this recipe. He owned his own restaurant/ice cream shop when my grandmother was a child. He would make these glazed pecans every Christmas season as snacks at the restaurant and even ice cream toppings! Now they are an every year addition to our Christmas season!

JINGLE BELL BITES (HOLIDAY SHORTBREAD COOKIES)

KIRI MEYER, GRIEF RESOURCE CENTER BEREAVEMENT COORDINATOR



INGREDIENTS:

1/2 cup unsalted butter (room temp)
1/4 teaspoon almond or vanilla extract
1/4 teaspoon salt

1/4 cup granulated sugar
1 1/4 cups all-purpose flour
4 tsp Christmas nonpareils

DIRECTIONS:

Preheat oven to 325 degrees F.

Butter the bottom and sides of 8x8 in pan, line with parchment paper, pressing to sides and corner to help stick. In large mixing bowl, beat butter, sugar, and extract at medium speed until creamy (about 1-2 mins). Add flour and salt. Mix on low speed until a dough forms. (It will be crumbly for a while, but keep mixing.) Stir in nonpareils until evenly distributed.

Transfer dough to the lined pan and press evenly into the bottom. Use parchment paper to lift dough from pan and transfer to cutting board. Cut dough into 1/2 inch squares. Place squares 1/2 inch apart on ungreased baking sheet.

Bake for 13 - 15 mins, or until bottoms are lightly brown.

FAMILY STORY:

These are actually new for my family this year. We are trying to find new traditions to help us adjust to this crazy year and thought how nice it might be to have some fun, poppable little pieces of goodness!

This year we are all taking turns doing "ding dong ditch" cookie style, as we are dropping off Christmas cookies on each other's doorsteps to help spread some joy and have that wonderful family cookie tradition continue - in a new and different way.

MARTHA'S WHITE BARK CANDY

TERRENCE SIPPEL, MANAGER OF VOLUNTEER SERVICES



INGREDIENTS:

2 lbs. vanilla almond bark
1 Tbsp. vegetable oil
2 cups creamy peanut butter
2¼ cups rice krispies
1¼ cup dry roasted peanuts
1¼ cup salted cashews
1 cup small marshmallows

DIRECTIONS:

Melt almond bark with vegetable oil on low heat. When melted add all other ingredients and stir together. Once combined, drop on wax paper in clumps (about ¼ cup size). Work quickly once mixed because reheating would not be recommended as marshmallows will melt. Once complete store in a cool place.

FAMILY STORY:

This was my favorite candy as a kid that my mom made at Christmas time. There's not really a story but I did just learn that the recipe came from our neighbor, Martha and that my mom got it from her shortly after she and my dad got married (circa 1967). I grew up on a dairy farm in Fond du Lac County and Martha and her husband, Henry operated a cheese factory which was across the road from my parents' farm.

MEXICAN WEDDING COOKIES

TRENA BOLYARD, OFFICE VOLUNTEER



INGREDIENTS:

1 cup butter
1/2 cup white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons water
1 cup chopped almonds
1/2 cup confectioners sugar

DIRECTIONS:

In a medium bowl, cream the butter and sugar. Stir in vanilla and water. Add the flour and almonds, mix until blended. Cover and chill for 3 hours.

Preheat oven to 325 degrees.

Shape dough into balls or crescents. Place on an unprepared cookie sheet and bake for 15 to 20 minutes in the preheated oven. Remove from pan to cool on wire racks. When cookies are cool, roll in confectioners' sugar. Store at room temperature in an airtight container.

FAMILY STORY:

My mother would always make these when I was a kid. They were my favorite. I made them when my son was younger, but now I look for them at different bakeries in Milwaukee every Christmas season. You gotta check the ingredients - some bakeries use margarine. They have to be made with butter!

PEANUT BUTTER TREATS

GAIL ROSKOPF, OFFICE MANAGER



INGREDIENTS:

½ cup butter, softened	½ cup sugar
½ cup brown sugar, packed	1 large egg (room temp is best)
½ cup creamy peanut butter	½ teaspoon vanilla extract
1 ¼ cups all-purpose flour	¾ teaspoon baking soda
½ teaspoon salt	
42-46 miniature Reese's Peanut Butter Cups	

DIRECTIONS:

In a bowl, combine butter, sugars, egg, peanut butter and vanilla. Beat with mixer until smooth. Combine flour, baking soda and salt in a small bowl and mix lightly. Gradually add flour mixture to creamed mixture. Dough will be sticky. Cover and chill for an hour or so until easy to handle. Roll dough into small walnut-sized balls. Place in a miniature muffin pan (I use small holiday paper liners in pan.) Bake at 375 degrees for 8-9 minutes. Do not overbake. Remove pan from oven and gently press an unwrapped peanut butter cup into each center. Cool for about 10 minutes before removing to wire rack to cool completely.

FAMILY STORY:

I enjoyed making these fun treats with my mom as a little girl. Would love to roll the dough in my hands and even sneak a little bite every chance I could. These treats have been a family favorite for years. Make them today for other fun occasions such as my granddaughters' birthdays as well.

SOUR CREAM CUT-OUT COOKIES

MARY HETEBRUEG - KATHY HOSPICE VOLUNEER



INGREDIENTS:

1 cup sugar

1 tsp. salt

1/2 tsp. nutmeg

1 egg (well beaten)

3 cups all purpose flour

1 tsp. baking soda

1 cup butter

1 cup sour cream

DIRECTIONS:

Sift flour, sugar, salt, baking soda, and nutmeg together

Add butter and work in dry ingredients mixing with fingers

Add egg and sour cream and cut into dry ingredients with pie blender.

Let stand in refrigerator overnight

Roll out on well floured surface (1/4 inch thick) and use your favorite cut-out shapes

Place on cookie sheet and back at 450 degrees for 8-10 minutes depending on oven

Top with powdered sugar frosting sprinkles

FAMILY STORY:

This is my Grandma Weber's recipe. I will always remember her baking these with my mom during the holidays. This is a thicker, chewy cookie.

SPRITZ COOKIES

ALYSSA MITCHELL, VOLUNTEER SERVICES SPECIALIST



INGREDIENTS:

1 cup Butter
¾ cup Sugar
1 egg
2 ¼ cups Flour
¼ tsp. Salt
½ tsp. baking powder
1 tsp. vanilla

DIRECTIONS:

Mix butter and sugar in a large bowl. Add the egg and vanilla. Then add all of the dry ingredients. Grease a cookie sheet and bake for 10-12 minutes at 350 degrees.

FAMILY STORY:

Every Christmas my family has a baking day when we bake all of the goodies for Christmas. Each year we joke that there will be no cookies to bake because we cannot stop eating the cookie dough! Somehow we have the self-control to make sure we always end up with cookies for Christmas!

STRAWBERRY DATE COOKIES

MARCY STUTZMAN, DIRECTOR OF DEVELOPMENT



INGREDIENTS:

1 c butter, softened	1 c white sugar
2 eggs, beaten	1 c sifted all-purpose flour
8 ounces chopped pitted dates	1 t vanilla extract
½ t salt	1 c finely chopped almonds
2 ½ c crispy rice cereal	½ c red decorator sugar
1 tube prepared green icing	

DIRECTIONS:

In a large skillet over medium heat, combine the butter, sugar, eggs and dates. Cook for 5 minutes, or until butter is melted and sugar is completely dissolved. Gradually stir in the flour and salt, and continue cooking for 5 to 7 minutes. Remove from heat and stir in the vanilla, almonds and crispy rice cereal until well blended. Roll pieces of dough into strawberry shapes. Roll the berries in red sugar and pipe a green leaf on top using a leaf tip attachment with frosting tube or pastry bag.

FAMILY STORY:

As a child, every year my Aunt Sandy would make these cookies. They are the favorite of both my cousin Shane and I. When I grew into an adult, these cookies quickly became a favorite of my daughter Sidney. Now we look forward to each Christmas to enjoy these cookies and fellowship with family.

SUGAR COOKIE

MARLA HOLMAN, GRIEF RESOURCE CENTER VOLUNTEER



INGREDIENTS:

2/3 cup shortening

1 teaspoon vanilla

4 teaspoons milk

1 1/2 teaspoons powder

3/4 cup granulated sugar

1 egg

2 cups sifted all-purpose flour

1/4 teaspoon salt

DIRECTIONS:

Thoroughly cream shortening, sugar, and vanilla. Add egg; beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend into creamed mixture. Divide dough in half. Chill 1 hour.

On a lightly floured surface, roll to 1/8 inch thickness. Cut into desired shapes with cookie cutters. Bake on cookie sheet at 375 about 6 to 8 minutes. Cool slightly; remove from pan to cooling rack. Makes 2 dozen.

FAMILY STORY:

This Sugar Cookie recipe was part of a wedding gift I got in 1974. I made it for my children until they were old enough to bake with me. Then I started baking these cookies with my grandchildren Enzo and Gianna.

They make them every year for Santa in addition to all special days during the year. I love that they think their "Nana" makes the Best Sugar Cookies in the world.

SUGAR COOKIES - CHRISTMAS CUT OUTS

CHERYL LINGLE, HOSPICE COMPANION



INGREDIENTS:

1 cup shortening
2 eggs
3 1/2 cups flour
1/2 teaspoon salt

1 1/2 cups sugar
1 1/2 teaspoon vanilla
1 teaspoon baking powder

DIRECTIONS:

Mix well and chill. Color dough if you want half red, half green or color of your choice. Roll thin on floured board and cut out shapes with favorite cookie cutters. Bake at 350 for 4-8 minutes. Yields 6 dozen.

FAMILY STORY:

When I was a child I made this recipe with my Mom and brother, Robert. Sometimes we colored the dough and got our hands all red or green. It was fun to cut out Christmas trees, Santas, bells and stars (and eat them). When I became an adult I continued the tradition of making cut out cookies with our children. It is still one of my favorite cookies to eat and a favorite activity to do with our adult children. We also use it to make cookies at other holidays like Halloween and Easter.

TOFFEE

CATHY HIGGINS, LAWLIS, FINAL HOURS, FRIENDLY VISITOR VOLUNTEER



INGREDIENTS:

2 - 1/2 lb. bars of Hershey Chocolate	1 Cup Blanched Slivered Almonds
1 Cup Ground Almonds	1 lb Butter
2 Cups Sugar	5 Oz. Water
1/2 Tsp. Salt	

DIRECTIONS:

Heat almonds at 350 degrees for 5 minutes. Pulverize 1 C almonds in food processor. Put butter, sugar, water and salt in saucepan. Boil to hard crack stage 300 degrees (about 40 minutes) stirring constantly. Add 1 C slivered almonds. Spread in well-greased 10 1/2" x 15" jelly roll pan, let cool 4 minutes. Melt 1/2 lb. chocolate bar (watch.) Spread chocolate on top of toffee with 1/2 of ground nuts. Refrigerate 3 hours or until hard. Melt other bar of chocolate and spread on other side of toffee. Sprinkle rest of nuts. Let cool.

FAMILY STORY:

This is one of 9 kinds of cookies and candies we make for Christmas each year. The recipe originally came from my youngest brother Bill's friend and has been a staple for over 30 years. This is probably my favorite thing I make. Historically we've always had a pretty good group of people to make the cookies - the photo is part of the group from last year. This year it was mostly just my husband John and me, with a little help from our daughter Ellie. This past spring, at the beginning of the pandemic I decided that the treat I really wanted was toffee. So I made a batch at the end of March and I ate the whole thing within a couple of weeks!!

TOFFEE BARS

MARY HAYNOR, PRESIDENT & CEO



INGREDIENTS:

1 cup butter or margarine, softened
1 cup packed brown sugar
1 teaspoon vanilla
1 egg yolk
2 cups Gold Medal™ all-purpose flour
1/4 teaspoon salt
1 package (6 oz) milk chocolate chips
1/2 cup chopped nuts

DIRECTIONS:

Heat oven to 350°F. Grease rectangular pan 13x9x2 inches. Mix butter or margarine, brown sugar, vanilla and egg yolk. Stir in flour and salt. Press evenly in bottom of pan. Bake until delicately browned, 25 to 30 minutes (crust will be soft). Remove from oven. Immediately sprinkle chocolate chips on hot crust. Let stand about 5 minutes or until chocolate is soft; spread evenly. Sprinkle with nuts. Cool bars 30 minutes in pan on wire rack. For bars, cut into 8 rows by 4 rows.

FAMILY STORY:

About 30 years ago, I purchased a 5 lb. bag of whole wheat flour. To use it up, I decided to make the recipe on the bag, which was for Toffee Bars. My family and I loved them so much we make them every year. When the bag was empty, I cut the recipe off of the bag to save.

VERY BEST FUDGE

JUDY SEYMOUR, SEWING VOLUNTEER



INGREDIENTS:

3 cups granulated sugar
1/4 cup (1/2 stick) butter or margarine
4 cups miniature marshmallows (1 bag)
4 cups (24 ounces) or two 12-oz packages semi-sweet chocolate morsels
1 cup chopped pecans or walnuts (optional)
2 teaspoons vanilla extract
1 can evaporated milk
1/2 teaspoon salt

DIRECTIONS:

Line 13 x 9-inch baking pan or two 8-inch-square baking pans with foil. Combine sugar, evaporated milk, butter and salt in 4- to 5-quart heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat. Stir in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared pan(s). Refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces. Store tightly covered in refrigerator. Makes about 4 pounds or 48 two-piece servings.

FAMILY STORY:

Making my cookies and delivering them to my two brothers, and sharing them with others does make my Christmas a little normal this year. I didn't make any where near what I usually do, but I still enjoy sharing my cookies.



To Horizon's Volunteers:
In a year where nothing is quite the same, we hope you enjoy this virtual "cookie exchange." We look forward to 2021 when we can meet in person. Until then, we want you to know how much we value you in our Horizon family.

*-Terrence, Alyssa, Heather & Marcy
Horizon's Development/Volunteer Team*



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