



LOEWITH & GREENBERG CURATED HOLIDAY RECIPES



RED VELVET CRINKLE COOKIES

INGREDIENTS

- 2 cups all-purpose flour
- 2 tbsp. unsweetened cocoa powder
- 1 1/4 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. kosher salt
- 1/2 cup (1 stick) Country Crock Baking Sticks
- 3/4 cup granulated sugar
- 2 large eggs
- 2 tsp. pure vanilla extract
- 1 tbsp. red food coloring
- 1/4 c. powdered sugar

INSTRUCTIONS

1. Preheat oven to 325° and line 2 baking sheets with parchment. In a medium bowl, whisk together flour, cocoa powder, baking powder, baking soda, and salt.
2. In another large bowl using a hand mixer, beat Country Crock Baking Sticks and sugar together until light and fluffy. Add eggs, one at a time and beat after each addition then add vanilla and red food coloring. Add dry ingredients and mix until just combined.
3. Roll about 1 tablespoon dough into a ball, then roll ball in powdered sugar. Repeat with remaining dough then reroll each ball in powdered sugar again.
4. Arrange balls about 1" apart on prepared baking sheets and bake until cookies have flattened and set in the middle, 10 to 12 minutes.
5. Let cool on trays 5 minutes, then transfer to wire rack to let cool completely.

PREP TIME
10 mins

COOK TIME
35 mins

SERVINGS
2 Dozen





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PEPPERMINT PATTIE-STUFFED CHOCOLATE COOKIES

INGREDIENTS

- 1 box chocolate cake mix
- 1 tsp. baking powder
- 2 large eggs
- 1/2 cups canola oil
- 14 York Peppermint Pattie Minis
- Sprinkles, for decorating

INSTRUCTIONS

1. Preheat oven to 350° and line two baking sheets with parchment paper. In a large bowl, whisk together cake mix and baking powder; in another bowl, whisk together eggs and oil. Add wet ingredients to dry and stir until fully combined.
2. Using your hands, form small balls of dough. Flatten a ball, then place a Peppermint Patty in the center and fold dough over to completely cover. Transfer to baking sheet and repeat with remaining dough (you should have enough for about 14 cookies).
3. Top with sprinkles and bake until cooked through, 8 to 10 minutes. Let cool slightly on baking sheet, then transfer to a wire rack to let cool completely.

PREP TIME
10 mins

COOK TIME
20 mins

SERVINGS
14





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GINGERBREAD COOKIES

INGREDIENTS

- 3/4 c. (1 1/2 sticks) butter, softened
- 3/4 c. packed brown sugar
- 2/3 c. molasses1 large egg
- 1 tsp. pure vanilla extract
- 3 1/4 c. all-purpose flour
- 1 tbsp. ground ginger
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/4 tsp. ground nutmeg
- 1/2 tsp. kosher salt
- 2" piece fresh ginger, grated (optional)
- Zest of 1 orange (optional)
- 1/2 tsp. finely ground black pepper (optional)
- Sugar Cookie Icing, for decorating
- Sprinkles, for decorating

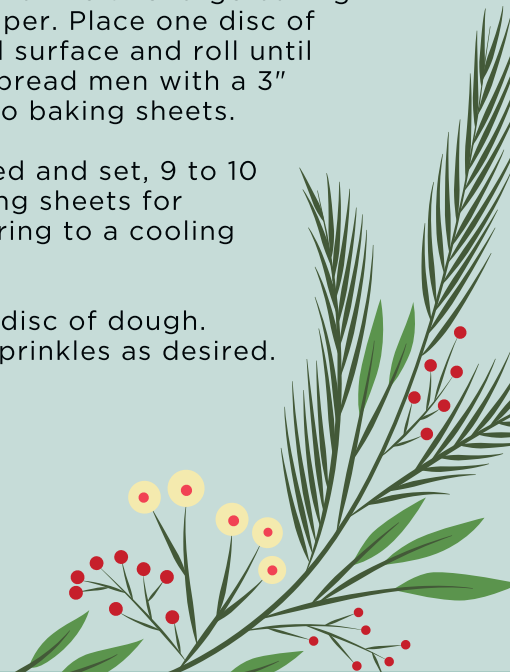
INSTRUCTIONS

1. In a large bowl using a hand mixer, beat butter, brown sugar, and molasses until fluffy, about 2 minutes. Add egg and vanilla and beat until combined.
2. In a medium bowl, whisk flour, spices, baking soda, and salt until combined. With the mixer on low, gradually add dry ingredients to wet ingredients, as well as fresh ginger, orange zest, and black pepper (if using), until dough just comes together. (Do not overmix!)
3. Divide dough in half and create two discs. Wrap each in plastic wrap and chill until firm, about 2 to 3 hours.
4. Preheat oven to 350° and line two large baking sheets with parchment paper. Place one disc of dough on a lightly floured surface and roll until 1/4" thick. Cut out gingerbread men with a 3" wide cutter and transfer to baking sheets.
5. Bake until slightly puffed and set, 9 to 10 minutes. Let cool on baking sheets for 5 minutes before transferring to a cooling rack to cool completely.
6. Repeat with remaining disc of dough. Decorate with icing and sprinkles as desired.

PREP TIME
10 mins

COOK TIME
10 mins

SERVINGS
25





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BEST SUGAR COOKIES

INGREDIENTS

For The Cookie Dough

- 3 c. all-purpose flour, plus more for surface
- 1 tsp. baking powder
- 1/2 tsp. kosher salt
- 1 c. (2 sticks) butter, softened
- 1 c. granulated sugar
- 1 large egg
- 1 tsp. pure vanilla extract
- 1 tbsp. milk

For The Buttercream Frosting

- 1 c. (2 sticks) butter, softened
- 5 c. powdered sugar
- 1/4 c. heavy cream
- 1/2 tsp. pure almond extract
- 1/4 tsp. kosher salt
- Food coloring

INSTRUCTIONS

1. In a large bowl, whisk together flour, baking powder, and salt and set aside.
2. In another large bowl, beat butter and sugar until fluffy and pale in color. Add egg, milk, and vanilla and beat until combined, then add flour mixture gradually until totally combined.
3. Shape into a disk and wrap in plastic. Refrigerate 1 hour.
4. When ready to roll, preheat oven to 350° and line two baking sheets with parchment paper. Lightly flour a clean work surface and roll out dough until 1/8" thick. Cut out shapes and transfer to prepared baking sheets. Freeze 10 minutes (so your shapes hold while baking!).
5. Meanwhile, make frosting: In a large bowl using a hand mixer, beat butter until smooth, then add powdered sugar and beat until no lumps remain. Add cream, almond extract, and salt and beat until combined.
6. Bake cookies until edges are lightly golden, 8 to 10 minutes.
7. Let cool, then frost and decorate as desired.

PREP TIME
15 mins

COOK TIME
8-10 mins

SERVINGS
2 Dozen

