**Santa’s Favorite Cookies**

**These recipes are not for gluten free. Please review all ingredient lists for potential allergy alert specific to your family before making.**

**These and all baking activities require adult supervision.**

**Have a Merry Christmas and a Happy Holiday Season! Enjoy!**

**Peanut Butter Oatmeal Raisin Chocolate Chip**

**Old Fashioned Sugar Cookies**

**Nestle Tollhouse Cookies**

**Gingerbread Cookies**

**If you have a favorite family cookie recipe that you would like to share on our site please email it to** [**santaclaustx@yahoo.com**](mailto:santaclaustx@yahoo.com)**. Be sure to state that you give your permission for us to share. Thank you**

**Peanut Butter Oatmeal Raisin Chocolate Chip**

**Ingredients:**

½ cup softened butter

½ cup creamy peanut butter

½ cup light brown sugar

¼ cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1 cup flour

1 teaspoon baking soda

½ teaspoon salt

2 cups rolled oats

1 cup raisins

1 8oz package of semi-chocolate chips

**Directions:** Preheat oven to 350 degrees F

Cream together butter, peanut butter, brown sugar, sugar, vanilla and eggs

Combine: flour, oats, salt and baking soda and mix into creamed mixture

Stir in raisins and chocolate chips

Drop rounde4d teaspoon size portions onto a nonstick cookie sheet and bake for 10 – 12 minutes, until golden in color. Makes 3 dozen

**Old Fashioned Sugar Cookies**

**Ingredients:**

3 cups sifted cake flour

2 teaspoons baking power

½ teaspoon salt

¼ pound softened butter

1 cup granulated sugar

2 large eggs, well beaten

1 teaspoon vanilla extract

**Directions:** Preheat oven to 375 degrees F

Sift together flour, baking powder and salt, set aside

Cream together butter and sugar until light and fluffy

Add eggs and beat well

Add vanilla

Gradually add flour mixture, stirring it in until the dough leaves the sides of the bowl

Cover with plastic and refrigerate for 1 hour

On a lightly floured surface roll out dough and cut with cookie cutters dipped in flour. Bake on a nonstick cookie sheet for 8 0 10 minutes check cookies they should be firm but not brown. Makes 3 dozen

**Nestle Toll House Cookies**

**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-oz. pkg.) [NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels](https://www.verybestbaking.com/products/4031/tollhouse/nestle-toll-house-semi-sweet-chocolate-morsels/?recipeBrand=tollhouse&fromRecipeId=18476)
* 1 cup chopped nuts

**Directions:**

PREHEAT oven to 375° F.

COMBINE: flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.   
BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

**Gingerbread Cookies**

**Ingredients:**

3/4 cup butter, softened

1 cup packed brown sugar

1 egg

3/4 cup molasses

4 cups all-purpose flour

2 teaspoons ground ginger

1-1/2 teaspoons baking soda

1-1/2 teaspoons ground cinnamon

3/4 teaspoon ground cloves

1/4 teaspoon salt

Vanilla frosting of your choice & Red and green paste food coloring

**Directions:**

In a large bowl, cream butter and brown sugar until light and fluffy. Beat in egg and molasses. Combine the flour, ginger, baking soda, cinnamon, cloves and salt; gradually add to creamed mixture and mix well. Cover and refrigerate for 4 hours or overnight or until easy to handle.

On a lightly floured surface, roll dough to 1/8-in. thickness. Cut with a floured 3-1/2-in. gingerbread man cookie cutter. Place 2 in. apart on ungreased baking sheets. Reroll scraps; cut out sixty 1-1/4-in. triangles. Place triangles on heads for hats. Using remaining scraps roll sixty 1/4-in. balls; place on top of hats for pom-poms. Gently press to seal edges.

Bake at 350° for 8-10 minutes or until edges are firm, remove to wire racks to cool. Tint some of the frosting red and some green. Use red and green frosting for hats and buttons. Cut a small hole in the corner of pastry bag or heavy-duty re-sealable plastic bag; insert #3 round pastry tip. Fill bag with white frosting. Pipe a band of icing on cuffs at hands and feet. Use #16 star pastry tip to pipe a band of frosting at edge of hat and on pom-pom. **Makes:**5 dozen.