

Enjoy the Holiday Season *with these recipes from your friends at Delphi Glass*

Magical Peanut Butter Cookies

- 1 cup peanut butter, creamy or crunchy
- 1 1/3 cups baking sugar
- 1 egg
- 1 teaspoon vanilla extract

Preheat the oven to 350 degrees F. Grease a large baking sheet. In a mixing bowl, combine the peanut butter, 1 cup sugar replacement, the egg, and vanilla, and stir well with a spoon. Roll the dough into balls the size of walnuts. Place the balls on the prepared baking sheet. With a fork, dipped in sugar to prevent sticking. Bake for 12 minutes, remove from the oven, and sprinkle the cookies with some of the remaining sugar. Cool slightly before removing from pan.

Chocolate Chip Oatmeal Cookies

- 1 cup butter, softened
- 1 cup brown sugar (packed)
- 1 cup granulated sugar
- 1 tsp vanilla extract
- 2 tbsp milk
- 2 large eggs, beaten
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 2-1/2 cups old fashioned oats
- 12 oz semi-sweet chocolate chips (optional) 1-1/2 cups chopped walnuts

Cream together butter, sugar, vanilla, milk and eggs. Sift together the flour, baking powder, baking soda and salt. Mix sifted ingredients into the batter, then stir in oatmeal, chocolate chips and nuts.

Chill briefly. Preheat oven to 350 degrees.

Place balls of cookie dough on a greased cookie sheet and bake at 350 degrees approximately 10 minutes.

Salted Caramel Thumbprint cookies with dark chocolate drizzle:



Cookies:

- 1-1/2 stick of unsalted butter, room temperature
- 1/2 cup of granulated sugar
- 1/2 teaspoon of pure vanilla extract
- 1-3/4 cup of all-purpose flour
- 1/8 teaspoon kosher salt
- Chopped pecans

Caramel:

- 1/4 cup granulated sugar
- 1/4 cup dark brown sugar
- 2 -1/2 tablespoons unsalted butter, room temperature
- 1/4 cup heavy whipping cream

Chocolate drizzle:

- 1 dark chocolate bar or 2/3 cup dark chocolate chips
- 2 teaspoons shortening

Cookies: In an electric mixer fitted with the paddle attachment, cream together the butter and sugar until they are just combined and then add the vanilla. Separately, sift together the flour and salt. With the mixer on low speed, add the flour mixture to the creamed butter and sugar. Mix until the dough starts to come together. Dump on a floured board and roll together into a flat square. Wrap in plastic and chill for 30 minutes. After 30 minutes, take out the fridge and roll into balls, roll balls in pecans and place on ungreased cookie sheet. If pecans don't stick to the balls, moisten them slightly with water and then roll.

Hold the cookie steady with one hand and press a light indentation into the top of each with your finger. Bake in preheated oven, 350 degrees for 10 to 15 minutes, until they're just a little golden brown on the sides. Let them cool. While they're cooling, make the caramel.

Caramel: Combine the sugar and 2 tablespoons water in a medium saucepan. Do not stir. Cook over medium-high heat to a dark caramel, swirling as it begins to brown to distribute the sugar. While the sugar and water are going at it, heat up the cream in the microwave just until warm. Take off the heat and add your room temperature butter. Whisk the butter in, being sure it's totally combined. Add your warmed cream and whisk vigorously. By now your cookies should be cooled. Spoon a teaspoon of warm caramel into the indentations of your cookies and sprinkle the top with sea salt.

Chocolate Drizzle: Place the chocolate and shortening in a large Ziploc. Microwave for 30 seconds at a time on half power until the chocolate is melted. Take the bag out every 30 seconds and rub it to help the chocolate melt. Cut a tiny slit into one corner of the bag and drizzle the chocolate over each cookie.



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