



Cookie Recipe Book

Thank you for joining me on the blog and sharing in my cooking adventures! I like to give my regular readers something extra as a thank you for the time they spend with me so on occasion I send out a new cookbook for you to enjoy. I hope you love these cookies as much as I do!

Mirlandra Neuneker

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Simple and delicious chewy peanut butter cookies. Nobody would guess they are GLUTEN FREE. A quick pour on chocolate frosting makes them stand out on the cookie plate.

Prep Dough: 5 minutes

Bake: 30 minutes

Frost: 15 minutes

Yield: 3 dozen

For the Cookies:

2 cups peanut butter (creamy or crunchy)

2 cups sugar (plus additional for pressing)

2 eggs

2 Tbsp vanilla

For the Frosting:

1/2 cup butter

1/3 cup milk

4 Tbsp. unsweetened baking cocoa

1 pound powdered sugar

1 Tbsp. real vanilla extract



To Make The Cookies: Preheat the oven to 375 F. Line three cookie sheets with parchment paper.

Combine peanut butter, sugar, eggs and vanilla in a medium mixing bowl. Mix thoroughly with a spoon.

Use a 1oz cookie scoop to make balls of dough. Dip a water glass in sugar and use it to press each cookie to about 1/4" thick. Continue to dip the glass in sugar between each cookie.

Bake in preheated oven for 9-10 minutes. Cookies will look puffy and edges will be barely starting to brown. Do not overcook. Remove sheets and set aside to cool.

To Make The Frosting: Add butter to a medium sauce pan and turn the stove to medium-heat. Add the milk, and the baking cocoa.

Whisk until the mixture comes to a boil. Remove from heat and whisk in the powdered sugar and vanilla until the frosting is smooth.

Use a serving spoon to spoon the hot frosting over each cookie immediately. Allow the frosting to set and then store in an airtight container until ready to serve.

Recipe Credit: Adapted from Erin L.'s recipe with permission

Buttery cookie bars loaded with pecans, raisins and Captain Morgan Spiced Rum! The combination makes a decadent, moist bar perfect for Christmas. Serve them with a dollop of homemade whipped cream.

Prep: 20 minutes

Bake: 30 minutes

Yield: 24 bars

1 cup raisins
1/4 cup Captain Morgan Spiced Rum
2 sticks salted butter
3/4 cup granulated sugar
3/4 cup firmly packed light brown sugar
2 eggs
1 tsp. vanilla extract
1 1/2 cups all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
2 cups old-fashioned rolled oats
1 cup pecans



OATMEAL SPICED RUM RAISIN PECAN COOKIE BARS

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Put raisins and rum in a small microwave safe bowl. Microwave for 1 minute. Let sit for 20 minutes to absorb most of the liquid.

Place the pecans on a sheet pan and bake for 5 - 6 minutes, until crisp. Set aside to cool.

In a stand mixer beat butter, sugar, and brown sugar on high for three minutes. Beat in eggs and vanilla until smooth.

Add the flour, baking soda, salt, and oatmeal. Beat on medium speed until mixed. Scrape bowl as needed.

Line a 9x13 metal sheet pan with parchment paper and preheat oven to 350 F.

When the raisins are ready add them and any remaining liquid to the dough. Beat in on low until incorporated.

Press the dough into the lined pan and bake at 350 F until the edges are golden brown and the middle is just set, about 30-35 minutes. Cool and cut into 12 squares. Cut each square on the diagonal to make two triangles.

Recipe Credit: MirlandrasKitchen.com original recipe

This rich, chocolate cookie dough is very versatile. Make one batch and divide it into four very different cookies. Kids will love using their hands to smash the additions into dough. This recipe is great for simplifying a big cookie project. See options for additions on the next two pages.

Good kid project
Total Time: 1 hour
Yield: 4 dozen cookies

1 cup salted butter at room temperature
2 1/2 cups sugar
4 eggs
1 Tbsp. vanilla extract
3 1/3 cups all-purpose flour
1 1/2 cup unsweetened cocoa powder
1 Tbsp. baking powder
1 tsp. salt



Preheat oven to 350°F. Line four baking sheets with parchment paper.

In the bowl of a stand mixer fitted with a paddle, beat the butter and sugar on medium-high for three minutes. Add the eggs and vanilla and beat again until mixed.

Add the flour, cocoa powder, baking powder and salt. Beat on low speed until blended.

Divided the dough into 4 equal parts on squares of parchment paper. Use a kitchen scale if you want perfect proportions.

Use your hands to kneed the different additions into each of the four balls of cough.

Divide each ball into 12 equal parts and roll into balls. Flatten each ball some with a drinking glass dipped in sugar.

Bake at 350 for about 10 minutes until cookies are just set.

Recipe Credit: MirlandrasKitchen.com original recipe



Chocolate Cherry Chocolate Cookies

1/2 cup dried Montmorency cherries
1/2 cup semi-sweet chocolate chips
2 Tbsp. Amaretto liquor

Chop the cherries coarsely.

Put the cherries and amaretto into a small microwave safe bowl.

Microwave for 45 seconds.

Set aside so the cherries can absorb all the liquid while you prep the rest of the cookies. (Note: Cookies are pictured with decorative cake gel.)

See Chocolate Dough Recipe Page 4.

Candy Cane Chocolate Crunch Cookies

1/2 cup crushed peppermint candy cane
to mix in.

For a more festive look sprinkle
additional on top of each cookie ball
before baking.



RED HOT CHOCOLATE CHIP COOKIES



Red Hot Chocolate Chip Cookies

1/3 cup Red Hot Cinnamon candies
1/2 cup chocolate chips

Press as many additional Red Hots as desired into the top of the cookies. These will show up well after baking.

Kids enjoy using the additional Red Hots to make patterns.

See Chocolate Dough Recipe Page 4.

M&M Chocolate Snow Drops

3/4 cup mini M&Ms
3/4 cup powdered sugar

Mix M&Ms into the dough.

Roll each ball of dough in powdered sugar before flattening with a drinking glass.

See Chocolate Dough Recipe Page 4.

M&M SNOWDROP COOKIES



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These almond cookies have almond flour and almond extract. The result is a refreshing cookie with lovely texture and crumb. It is one of my favorites to make year round because nobody brings anything else like it to events.

Total Time: 45 minutes

Yield: 3 dozen

1 cup butter, at room temperature

1 cup sugar

1 egg

2 Tbsp. Almond Extract

2 cups flour

½ cup almond flour

¼ tsp. salt



Preheat oven to 350 F.

Beat butter and sugar on high for three minutes with stand mixer or electric hand mixer.

Add the egg and almond extract. Beat to combine.

Add the flour, almond flour, and salt. Beat until mixed.

Use a 1oz cookie scoop to make balls. Place 12 balls of dough on each cookie sheet and use a drinking glass dipped in sugar to press each cookie down to about 1/4" thick.

Bake 10- 12 minutes or until golden brown.

Recipe Credit: MirlandrasKitchen.com original recipe

Fun and simple these Oreos are always a Christmas crowd pleaser. They come together in just 20 minutes and have endless variations. I always do a few with sprinkles and the kids love those.

Good Kid Project
Time: 20 minutes
Yield: 24 cookies

1 1/2 cups semi-sweet chocolate chips
1 cup crushed candy cane
3 Tbsp. Christmas colored sprinkles
24 Oreo cookies



Line a cookie sheet with parchment paper or wax paper.

Melt chocolate in a double boiler.

Dip each Oreo about halfway into the chocolate and then immediately in crushed candy cane or Sprinkles.

Set cookie on the cookie sheet to harden.

When the chocolate is totally hardened remove to an airtight container for storage.

Recipe Credit: MirlandrasKitchen.com original recipe

Sugar Cookies are a perennial favorite in the cookie world. These are buttery, soft and chewy. The dough gets split into four parts to make different flavors including the most searched for December cookie, the Snickerdoodle. See options for additions on the next two pages.

Good kid project
Prep Dough: 15 minutes
Chill Dough: 1-4 hours
Prep Cookies and Bake: 45 minutes
Yield: 5 dozen

2 cups butter
3 cups sugar
4 large eggs
2 Tbsp. vanilla
5 1/4 cups flour
4 tsp. baking powder
2 tsp. baking soda
1 tsp. salt



Beat the butter and sugar together on high in a stand mixer or with hand mixer.

Add eggs and vanilla and beat again on medium scraping the sides.

Add the remaining ingredients and beat until incorporated.

Chill dough in refrigerator 1- 4 hours.

Heat oven to 350 F. Line baking sheets with parchment paper and set aside.

Divide the dough into four equal parts. Use a kitchen scale if you want to be precise.

Follow instructions for adding the additions or rolling the cookies.

Use a cookie scoop to make the dough into balls.

Bake 9-11 minutes until edges are JUST starting to set.

Recipe Credit: MirlandrasKitchen.com original recipe



Chips N' Sprinkles Sugar Cookies

1/2 cup mini chocolate chips
2 Tbsp. Christmas sprinkles

Knead additions into dough before making it into balls.

See Sugar Cookie Dough Recipe Page 9.

Red Hot Chocolate Chip Sugar Cookies

1/2 cup Red Hots

1/2 cup mini chocolate chips

Knead additions into dough before making it into balls.

See Sugar Cookie Dough Recipe Page 9.





Soft Sugar Cookies

1/2 cup sugar

Roll the cookies in the sugar before placing on the cookie sheet.

See Sugar Cookie Dough Recipe Page 9.

Old Fashioned Snickerdoodles

1/2 cup white sugar

3 Tbsp. ground cinnamon

Combine in Ziploc bag.

Shake until combined.

Roll the cookies in the mixture and bake as directed.

The extra cinnamon sugar makes excellent toast. I snip the end off of the bag and use it as a funnel to get the sugar into a shaker.

See Sugar Cookie Dough Recipe Page 9.

