

Wrightsville United Methodist Church Cookie Walk Recipes (2021)

Orange Cranberry Shortbread (Nancy Noel May)

1/2 cup dried cranberries	1 cup cold butter, cubed
3/4 cup sugar, divided	1 tsp. almond extract
2 ½ cups all-purpose flour, spooned and leveled	1-2 T. fresh orange juice
Zest of one orange	

Combine cranberries and ¼ cup sugar in a food processor and pulse until cranberries are broken down into smaller pieces. Set this mixture aside. Combine flour and ½ cup sugar in a large bowl. Use a pastry cutter and cut butter into flour mixture until very fine crumbs are formed. Stir in almond extract, orange zest and orange juice. Use your hands and knead dough until it forms a ball. Shape into a 2-inch diameter log and wrap in plastic wrap. Refrigerate for 2-72 hours. Preheat oven to 325 degrees. Remove dough from refrigerator and slice ¼ inch thick. Press each slice into a bowl of sugar to coat. Bake 12-15 minutes on a parchment covered cookie sheet. Cool for a few minutes then place on a wire rack. Makes 4 dozen.

Ginger Cookies

1 cup sugar	2 tsp. baking soda
3/4 cup shortening	½ tsp salt
1/4 cup molasses	1 tsp. ginger
1 egg, beaten	1 tsp. ground cloves
2 cups flour	1 tsp cinnamon

Preheat oven to 375 degrees. Cream one cup sugar and ¾ cup shortening. Add molasses and egg. Sift flour, baking soda, salt, ginger, ground cloves and cinnamon. Add to creamed mixture. Roll into walnut-sized balls. Dip one end into sugar. Place sugar side up on parchment paper. Bake for 10 minutes. Makes 60-90 cookies.

Peanut Butter Creams

1 pound butter	2 cups peanut butter
2 pounds confectioners sugar	1 tsp. vanilla
1/8 pound paraffin	1 (12 oz) bag of semi-sweet chocolate morsels

Cream butter and peanut butter; add confectioners sugar and vanilla. Beat or mix with hands if too stiff. Roll cream mixture into balls. Refrigerate or freeze to harden (this makes dipping into chocolate mixture easier.)

Melt paraffin and chocolate morsels in top of double-boiler. Using a toothpick, dip each candy ball into chocolate and place on waxed paper to set. Yields approximately 120.

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Simple Butter Cookies

1 pound butter, softened	1 cup sugar
2 tsp. vanilla	4 cups flour

Cream butter, sugar, vanilla and flour. Mixture can be put through a cookie press or make round balls and press lightly. Bake 350 degrees until lightly brown. Remove from oven and decorate with assorted toppings: Hershey Kisses, candied cherries, crushed peppermint candy canes, etc.

Aunt Euna Sugar Cookies

3/4 cup butter, softened	2 cups sugar
2 eggs	1/2 cup milk
1 tsp vanilla	1 tsp lemon flavoring
4 cups flour	2 tsp baking power

Cream butter, sugar, eggs, milk, vanilla and lemon flavoring. Add 4 cups flour and baking powder. Knead with hands or mixer. Roll out and cut with cookie cutters. Bake at 375 degrees. Optional – use food color. Decorate with your favorite sprinkles or icing.

Cheese Pennies

1 ¼ pounds of shredded sharp cheese	1 lb. butter, softened
2 cups flour *	Cayenne Pepper (several shakes)

Combine shredded sharp cheese, softened butter. Slowly add flour to take the “sticky” texture out of the mixture. Roll into small balls. With a fork, dipped in flour, press the down on the cheese balls in a criss-cross pattern. Bake at 350 degrees until lightly brown.

*Additional flour may be needed to remove any stickiness from the dough. Add slowly so the mixture doesn't get too dry.