



Betty Crocker® Cookie Mixes

Holiday Cookie Recipes

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Holiday Snickerdoodles (Cookie Mix)

Love cinnamon and sugar? You'll want to try this easy version of a classic cinnamon and sugar cookie.

Prep: 30 min	1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
Start To Finish: 1 hr 30 min	1/3 cup butter or margarine, melted
3 dozen cookies	2 tablespoons Gold Medal® all-purpose flour
	1 egg
	1/4 cup sugar
	1 teaspoon ground cinnamon
	Betty Crocker® red and green decorating icings

8 Ratings



TIPS from the kitchens

Did You Know
Cookie dough can be covered and refrigerated up to 24 hours before baking. If it's too firm, let stand at room temperature 30 minutes.

1. Heat oven to 375° F. In large bowl, stir cookie mix, butter, flour and egg until soft dough forms.
2. Shape dough into 1-inch balls. In small bowl, mix sugar and cinnamon. Roll balls in sugar-cinnamon mixture. Place 2 inches apart on ungreased cookie sheets.
3. Bake 11 to 12 minutes or until set. Cool 1 minute. Remove from cookie sheets. If desired, roll tops of warm cookies in additional sugar-cinnamon mixture. Cool completely, about 20 minutes. Decorate as desired using icing.

High Altitude (3500-6500 ft):

No change.

1 Serving: Calories 80 (Calories from Fat 30); Total Fat 3g (Saturated Fat 1 1/2g; Trans Fat 1/2g); Cholesterol 10mg; Sodium 45mg; Total Carbohydrate 13g (Dietary Fiber 0g; Sugars 8g); Protein 0g
% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%
Exchanges: 1 Other Carbohydrate; 1/2 Fat
Carbohydrate Choices: 1



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Raspberry Thumbprint Cookies (Cookie Mix)

Savor the tasty prize of jam in the center of each cookie. Value the baker's time-saving prize of using a cookie mix!

Temple

Prep:
1 hr 10 min

Start To Finish:
1 hr 10 min

5 1/2 dozen cookies

17 1/2 dz

4 Ratings



- 3 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 1/2 cup butter or margarine, melted
- 3 1 egg
- 9 3 tablespoons Gold Medal® all-purpose flour
- 1/3 cup seedless raspberry jam
- 3 1 cup white vanilla baking chips
- Red or green sugar, if desired

TIPS from the kitchens

How-To

Use a plastic squeeze bottle with narrow tip to drizzle melted baking chips.

Variation

Thumbprint cookies can be made with many types of jam; try apricot, blackberry or blueberry.

1. Heat oven to 375° F. In large bowl, stir cookie mix, butter, egg and flour until soft dough forms.
2. Roll dough into 3/4-inch balls; place 2-inches apart on ungreased cookie sheet. Using thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about 1/4 teaspoon jam into each indentation.
3. Bake 8 to 10 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheet to wire rack.
4. In small microwavable bowl, microwave baking chips on High 1 to 2 minutes or until chips are melted; stir until smooth. Spoon melted chips into small resealable plastic bag; cut small hole in corner of bag. Squeeze bag gently to drizzle melted chips over cookies. Sprinkle with colored sugar.

High Altitude (3500-6500 ft):

Decrease butter to 1/3 cup. Increase flour to 1/4 cup.

1 Serving: Calories 70 (Calories from Fat 30); Total Fat 3 1/2g (Saturated Fat 1 1/2g; Trans Fat 0g); Cholesterol 5mg; Sodium 35mg; Total Carbohydrate 10g (Dietary Fiber 0g; Sugars 7g); Protein 0g
% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%
Exchanges: 1 Other Carbohydrate; 1/2 Fat
Carbohydrate Choices: 1/2



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Festive Peanut Butter Blossom Cookies (Cookie Mix)

Nibble all around the chocolate candy or indulge in the candy first. Here's a classic peanut butter cookie made easier with a mix.

Prep:

1 hr

Start To Finish:

1 hr

3 dozen cookies

28 Ratings



1 pouch (1 lb 1.5 oz) Betty Crocker® peanut butter cookie mix

1 tablespoon water

3 tablespoons vegetable oil

1 egg

Sugar

36 Kisses® milk chocolates, unwrapped

Betty Crocker® white decorating gel

Assorted holiday candy sprinkles

Betty Crocker® red decorating icing

TIPS from the kitchens

1. Heat oven to 375° F. In medium bowl, stir cookie mix, water, oil and egg until dough forms.
2. Shape dough into thirty-six 1-inch balls; roll in sugar. Place 2 inches apart on ungreased cookie sheets.
3. Bake 10 to 12 minutes or until light golden brown. Immediately press 1 chocolate in center of each cookie. Remove from cookie sheets. Cool completely, about 20 minutes. Decorate as desired using remaining ingredients.

Did You Know

Cookie dough can be covered and refrigerated up to 24 hours before baking. If it's too firm, let stand at room temperature 30 minutes.

High Altitude (3500-6500 ft):

No change.

1 Serving: Calories 100 (Calories from Fat 40); Total Fat 4 1/2g (Saturated Fat 1 1/2g; Trans Fat 0g); Cholesterol 5mg; Sodium 75mg; Total Carbohydrate 14g (Dietary Fiber 0g; Sugars 10g); Protein 2g

% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%

Exchanges: 1/2 Starch; 1/2 Other Carbohydrate; 1 Fat

Carbohydrate Choices: 1

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Luscious Layer Bars (Cookie Mix)

Indulgent homemade bars are in the oven in 10 minutes thanks to a quick layering technique.

Prep:
10 min

Start To Finish:
3 hr

36 bars

7 Ratings



- 3 1 pouch (1 lb 1.5 oz) Betty Crocker® chocolate chip cookie mix
- 1/2 1/2 cup butter or margarine, softened
- 3 1 egg
- 3 1 cup butterscotch chips
- 3 1 cup milk chocolate chips or semisweet chocolate chips
- 3 1 cup flaked coconut
- 3 1 cup chopped walnuts
- 3 1 can (14 oz) sweetened condensed milk (not evaporated)

TIPS from the kitchens

Special Touch

Super-rich bars can be cut into mini squares and placed in decorative paper liners for serving.

How-To

Skip the cooking spray and line pan with foil for quick cleanup and easy bar removal.

1. Heat oven to 350°F. Spray bottom of 13x9-inch pan with cooking spray.
2. In large bowl, stir cookie mix, butter and egg until soft dough forms. Press dough in bottom of pan using floured fingers.
3. Bake 15 minutes. Sprinkle with butterscotch chips, chocolate chips, coconut and walnuts. Drizzle evenly with condensed milk.
4. Bake 30 to 35 minutes or until light golden brown. Cool completely, about 2 hours. For bars, cut into 9 rows by 4 rows.

High Altitude (3500-6500 ft):

No change.

1 Serving: Calories 200 (Calories from Fat 100); Total Fat 11g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 15mg; Sodium 95mg; Total Carbohydrate 24g (Dietary Fiber 0g; Sugars 20g); Protein 3g
% Daily Value: Vitamin A 2%; Vitamin C 0%; Calcium 4%; Iron 4%
Exchanges: 1/2 Starch; 1 Other Carbohydrate; 2 Fat
Carbohydrate Choices: 1 1/2

Chocolate Crinkle Cookies

This cookie recipe is a family favorite. The cookies don't last long after they are baked. They are like a chocolate brownie only in cookie form.

- 1 1/2 • 1/2 cup vegetable oil 1c
- 1 1/2 • 4 squares of unsweetened chocolate (melted) 8
- 1 1/2 • 2 cups granulated sugar 4
- 1 1/2 • 4 eggs 4
- 1 1/2 • 2 teaspoons vanilla 4
- 1 1/2 • 2 cups flour 4
- 1 1/2 • 2 teaspoons baking powder 4
- 1 1/2 • 1/2 teaspoon salt 1
- 3 • 1 cup powdered sugar 2

Mix oil, melted chocolate and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Mix dry ingredients together and stir into oil mixture. Cover and chill dough for several hours or overnight.

Heat oven to 350 degrees. Put a teaspoonful of chilled dough in the palm of your hands and make a ball. You may have to "grease your hands" with oil or shortening. Roll the ball of dough around in the powdered sugar until all it's surface is covered. Place the balls of dough about 2 inches apart on a greased baking sheet. Bake about 10 to 12 minutes. Do not overbake. Overbaking changes the texture of the cookies from a soft cookie to a harder cookie.

Makes about 5 to 6 dozen cookies.

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Almond Crescents (Cookie Mix)

A melt-in-your-mouth buttery cookie that's coated with powdered sugar and is made with a cookie mix. Check it out!

Prep:

1 hr 25 min

Start To Finish:

1 hr 25 min

5 dozen cookies

18 dozen

8 Ratings



3 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix

1/2 1/2 cup butter or margarine, melted

3 1 egg

1/2 1/2 cup cornstarch

1/2 1/2 cup ground blanched almonds

3 1 teaspoon almond extract

3 1 cup powdered sugar

Blue edible glitter, if desired

TIPS from the kitchens

Substitution

Use ground pecans or walnuts for the almonds.

1. Heat oven to 375°F. In large bowl, stir cookie mix, butter, egg, cornstarch, ground almonds and almond extract until soft dough forms.
2. For each cookie; shape rounded teaspoon dough into 2 1/2-inch strip. Taper ends and form crescent shape on ungreased cookie sheet.
3. Bake 9 to 10 minutes or until set. Cool 1 minute; remove from cookie to wire rack. Cool completely, about 30 minutes. Roll in powdered sugar. Sprinkle with edible glitter.

High Altitude (3500-6500 ft):

No change.

1 Serving: Calories 70 (Calories from Fat 25); Total Fat 3g (Saturated Fat 1g; Trans Fat 0g); Cholesterol 10mg; Sodium 30mg; Total Carbohydrate 10g (Dietary Fiber 0g; Sugars 6g); Protein 0g
% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%
Exchanges: 1 Other Carbohydrate; 1/2 Fat
Carbohydrate Choices: 1/2



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Holiday White Chocolate Macaroon Cookies (Cookie Mix)

The richness of white chocolate and coconut marry in an easy drop cookie.

Prep:
30 min

Start To Finish:
1 hr

About 3 dozen
cookies

4 Ratings



TIPS from the kitchens

Storage

Keep cookies chewy and soft by storing them tightly covered. Resealable plastic bags, plastic food containers with tight-fitting lids and metal tins work best.

- 3 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- 1 1/2 1/2 cup butter or margarine, melted
- 3 1 egg
- 3 1 cup flaked coconut
- 1 2/3 cups white vanilla baking chips
- 1/2 teaspoon coconut extract
- 1 teaspoon shortening
- Betty Crocker® red and green decorating sugars
- Coarse white sparkling sugar

1. Heat oven to 375° F. In large bowl, stir cookie mix, butter, egg, coconut, 1 cup of the baking chips and the extract until soft dough forms. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheet.
2. Bake 9 to 11 minutes or until golden brown around edges. Cool 1 minute before removing from cookie sheet; cool completely, about 20 minutes.
3. In small microwavable bowl, microwave remaining 2/3 cup baking chips and the shortening on High 30 to 60 seconds or until mixture can be stirred smooth. Drizzle over cookies; sprinkle with sugars as desired.

High Altitude (3500-6500 ft):

No change.

1 Serving: Calories 150 (Calories from Fat 70); Total Fat 8g (Saturated Fat 5g; Trans Fat 1/2g); Cholesterol 15mg; Sodium 80mg; Total Carbohydrate 19g (Dietary Fiber 0g; Sugars 14g); Protein 2g
% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%
Exchanges: 1/2 Starch; 1 Other Carbohydrate; 1 1/2 Fat
Carbohydrate Choices: 1





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Christmas Candy Cane Cookies (Cookie Mix)

Enjoy a time-saving twist on a classic holiday cookie. Cookie mix and just three ingredients are all that's needed.

Prep:
45 min

Start To Finish:
45 min

4 dozen cookies

5 Ratings



TIPS from the kitchens

Special Touch

Brush cookies with a thin vanilla glaze and sprinkle with crushed peppermint candies.

1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix

1/3 cup butter or margarine, melted

1 egg

2 to 3 drops red or green food color

1. Heat oven to 375°F. In large bowl, stir cookie mix, butter and egg until soft dough forms. Divide dough in half. Stir food color into 1 half; mix well.
2. For each candy cane, shape 1 teaspoon dough from each half into 4-inch rope. Place 1 red and white rope side by side on ungreased cookie sheet; press together lightly and twist. Curve top of cookie down to form handle of cane.
3. Bake 7 to 8 minutes or until set. Cool 1 minute; remove from cookie sheet to wire rack.

High Altitude (3500-6500 ft):
Decrease butter to 1/4 cup.

1 Serving: Calories 60 (Calories from Fat 25); Total Fat 2 1/2g (Saturated Fat 1g; Trans Fat 0g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 8g (Dietary Fiber 0g; Sugars 5g); Protein 0g
% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%
Exchanges: 1/2 Other Carbohydrate; 1/2 Fat
Carbohydrate Choices: 1/2



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Chocolate Snowballs (Cookie Mix)

Wrap up the fun with a chocolate twist on traditional Russian tea cakes. Surprise! There's chocolate in the center of each cookie.

Prep: 20 min	1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
Start To Finish: 1 hr	1/2 cup butter or margarine, melted 1 egg
About 5 dozen cookies	1/4 cup Gold Medal® all-purpose flour 1/4 cup unsweetened baking cocoa 1/2 cup finely chopped almonds 1 teaspoon almond extract 60 Kisses® milk chocolates, unwrapped 3/4 cup powdered sugar

28 Ratings



TIPS from the kitchens

Success

Store different flavors and varieties of cookies in separate containers.

1. Heat oven to 375 °F. In large bowl, stir cookie mix, butter, egg, flour, cocoa, almonds and extract until soft dough forms.
2. Shape dough into sixty 3/4-inch balls; wrap each around 1 chocolate. Place 2 inches apart on ungreased cookie sheet.
3. Bake 8 to 10 minutes or until set. Immediately remove from cookie sheet. Cool slightly, about 5 minutes.
4. Roll cookies in powdered sugar. Cool completely, about 15 minutes. Re-roll cookies in powdered sugar. Store tightly covered.

High Altitude (3500-6500 ft):

No change.

1 Serving: Calories 90 (Calories from Fat 40); Total Fat 4 1/2g (Saturated Fat 2g; Trans Fat 0g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 12g (Dietary Fiber 0g; Sugars 8g); Protein 1g
% Daily Value: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%
Exchanges: 1 Other Carbohydrate; 1 Fat
Carbohydrate Choices: 1

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Rosemary-Cheese Spritz Cookies

From Food Network Kitchens



Recipe Summary

Difficulty: Easy

Prep Time: 20 minutes

Inactive Prep Time: 20 minutes

Cook Time: 30 minutes

Yield: about 4 dozen cookies

User Rating: No Rating

1 cup (2 sticks) unsalted butter
1 teaspoon finely grated lemon zest
1 large egg yolk
6 tablespoons heavy cream
1 3/4 cups all-purpose flour
3/4 cup finely grated pecorino
1/2 cup finely grated Parmesan
1 tablespoon sugar
2 teaspoons minced fresh rosemary leaves
1 teaspoons fine salt
Pinch freshly ground nutmeg

Special Equipment: Cookie Press

Bring all ingredients to room temperature.

Beat the butter and lemon zest with an electric mixer at medium speed until smooth, about 30 seconds. Slowly beat in the egg yolk and cream.

Whisk the flour, pecorino, 1/4 cup of the Parmesan, sugar, rosemary, salt, and nutmeg together in a bowl. Gradually add the flour mixture into the butter mixture while mixing slowly. Scrape down the sides of the bowl, then beat on medium speed to make a slightly sticky dough.

Fill the cookie press with the dough. Assemble the press with the desired disk shape (see cook's note), and press cookies onto ungreased baking sheets leaving about 1-inch between cookies. Sprinkle with the remaining 1/4 cup Parmesan and refrigerate cookies for 20 minutes.

Preheat oven to 325 degrees F.

Bake cookies, rotating pans half ways through, until golden, the cheese browns a bit, and the cookies smell nutty, about 20 to 25 minutes. Briefly cool the cookies on the baking sheets, then transfer to racks to cool. Serve or store in a tightly sealed container for up to 1 month.

Cook's Notes: These freeze beautifully. Press the cookies out into desired shapes on cookie sheets and freeze. Transfer frozen cookies to a plastic bag, seal, and keep frozen for up to 1 month. When ready to bake, lay out frozen cookies on cookie trays and bake from frozen for 25 minutes.

Some disk shapes work better than others. Since this is savory cookie, we liked the cutters that result in a cracker shape cookie, like the ribbon, clover, and stars and snowflakes work, too.

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Toasted Coconut Marshmallows



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See this recipe on air Sunday Jan. 15 at 12:30 PM ET/PT.

Recipe Summary

Difficulty: Medium

Prep Time: 20 minutes

Inactive Prep Time: 8 hours

Cook Time: 20 minutes

Yield: 20 to 40 marshmallows

User Rating: ★★★★★

7 ounces sweetened shredded coconut, toasted
1 recipe Homemade Marshmallow batter, recipe follows
Confectioners' sugar

Sprinkle half the toasted coconut in an 8 by 12-inch nonmetal pan. Pour in the marshmallow batter and smooth the top of the mixture with damp hands. Sprinkle on the remaining toasted coconut. Allow to dry uncovered at room temperature overnight.

Remove the marshmallows from the pan and cut into squares. Roll the sides of each piece carefully in confectioners' sugar. Store uncovered at room temperature.

Homemade Marshmallows:

- ✓ 3 packages unflavored gelatin
- ✓ 1 1/2 cups granulated sugar
- ✓ 1 cup light corn syrup
- ✓ 1/4 teaspoon kosher salt
- 1 tablespoon pure vanilla extract
- Confectioners' sugar, for dusting

Combine the gelatin and 1/2 cup of cold water in the bowl of an electric mixer fitted with the whisk attachment and allow to sit while you make the syrup.

Meanwhile, combine the sugar, corn syrup, salt, and 1/2 cup water in a small saucepan and cook over medium heat until the sugar dissolves. Raise the heat to high and cook until the syrup reaches 240 degrees F on a candy thermometer. Remove from the heat.

With the mixer on low speed, slowly pour the sugar syrup into the dissolved gelatin. Put the mixer on high speed and whip until the mixture is very thick, about 15 minutes. Add the vanilla and mix thoroughly.

Episode#: IG0506

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Perfect Peppermint Patties

- 1 box confectioners' sugar -- (1pound)
- 3 tablespoons butter or margarine -- softened
- 2 or 3 tsp peppermint extract
- 1/2 teaspoon vanilla extract
- 1/4 cup evaporated milk
- 2 cups semisweet chocolate chips -- 12oz
- 2 tablespoons shortening

In a bowl, combine first four ingredients. Add milk and mix well. Roll into 1-in. balls and place on a waxed paper-lined cookie sheet. Chill for 20 minutes.

Flatten with a glass to 1/4 in.; chill for 30 minutes. In a double boiler or microwave-safe bowl, melt chocolate chips and shortening. Dip patties; place on waxed paper to harden and freeze for a short while.

Yield: about 5 dozen.

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