

the homestead

magazine December 09



**Baking with Posh Cookies
Foyt Wine**

**Holiday
Shopping Guide**

Cookies for Santa and Friends and Kids and Gifts and...

Christmas just isn't Christmas without delicious fancifully shaped and decorated holiday cookies. Almost every holiday magazine has cookies on the front cover that look too good to eat. I love to make cookies, but no matter how hard I try, mine would never make the front cover of any holiday issue. So after 30 years of mis-shapen snowmen, and sugar cookie trees - missing a branch or two - I think it is time to learn from the experts how to make festive Christmas cookies. So, it's off to Posh Cookies in Cypress to see if the experts can help.



Peppermint Bark

12 oz. of white chocolate chips or dark chocolate chips
5 regular size candy canes, crushed up
1/2 tsp of peppermint extract

Break up peppermint candy into small pieces. Melt the chocolate chips according to the instructions. Once melted, add the extract and stir. Pour the melted chocolate out onto a cookie sheet lined with wax paper and spread out with a spatula.

Sprinkle peppermint candy pieces on the top and gently press. Place in freezer for 10 minutes or until hardened.

Break into pieces and serve or store in an air tight container.



Shelen Losciale, owner of Posh Cookies shows how to make the best Christmas treats, along with her tips to make every cookie special. Here are three of Posh Cookies favorite holiday cookies recipes.

TIP:
Use a Small Ice Cream Scoop for constant size for cookies.

Posh Cookies

www.poshcookies.com

Cranberry Oatmeal Cookies

1 cup unsalted butter
3/4 cup granulated sugar
3/4 cup brown sugar
2 eggs
1 tsp vanilla extract
1 cup dried cranberries (or other dried fruit)

1 1/2 cup flour
1/2 tsp baking soda
1 tsp cinnamon
1/2 tsp cardamon
3 cups rolled oats

Preheat oven to 350 degrees. Cream butter and sugars until fluffy. Add eggs and vanilla. Combine dry ingredients. Add to butter mixture and stir until well blended. Add dried cranberries and drop by spoonful onto parchment covered baking sheet. Bake 10 to 12 minutes, or until lightly golden. Cool.



Holiday Cut-Out Sugar Cookies

1 cup butter, room temperature
1 cup sugar
1 large egg

2 tbs light corn syrup
1 tsp vanilla extract
4 cups flour

In a large bowl, beat on medium speed butter and sugar until fluffy. Beat in eggs, corn syrup, and vanilla extract. Reduce mixer speed to low and beat in flour. Place dough in plastic wrap and refrigerate for one hour.

Put oven rack in middle position and preheat oven to 350 degrees F.

Bake cookies, 1 sheet of a time, until edges are golden, 10-12 minutes, then transfer to racks to cool completely.

TIP: Always use baking parchment paper on cookie sheets for a uniform color on bottom of cookie.



Royal Icing

1 lb confectioners sugar
2 tbs powdered egg whites
5-6 tbs water

In a large bowl, with mixer on low, beat together all ingredients until well combined. Increase speed to high, and continue beating until stiff peaks form. Separate into smaller bowl and add food coloring as desired to decorate!

TIP: If you have trouble using a pastry bag for decorating cookies, use an empty squeeze bottle instead.



Cookies are the perfect holiday gift. Place three or four cookies into a plastic sack, tie off with a festive ribbon, add a homemade tag, and you have gifts for everyone on your list.