

*Cookies*  
& **COCKTAILS**





## NO BAKE CHOCOLATE PEANUT BUTTER COOKIES

### INGREDIENTS:

2 cups sugar  
1/2 cup milk  
1 stick (8 tablespoons) unsalted butter  
1/4 cup unsweetened cocoa powder  
3 cups old-fashioned rolled oats  
1 cup smooth peanut butter  
1 tablespoon pure vanilla extract  
Large pinch kosher salt

### DIRECTIONS:

1. Line a baking sheet with wax paper or parchment.
2. Bring the sugar, milk, butter and cocoa to a boil in a medium saucepan over medium heat, stirring occasionally, then let boil for 1 minute. Remove from the heat. Add the oats, peanut butter, vanilla and salt, and stir to combine.
3. Drop teaspoonfuls of the mixture onto the prepared baking sheet, and let sit at room temperature until cooled and hardened, about 30 minutes. Refrigerate in an airtight container for up to 3 days.



## WREATH RICE CRISPY COOKIES

### INGREDIENTS:

6 T. butter  
1 pkg of regular marshmallows  
4 cups corn flakes  
Green food coloring  
Red icing  
Red mini M&Ms

### DIRECTIONS:

1. Melt butter on low, add marshmallows and stir until melted.
2. Add green food coloring until desired color.
3. Add cornflakes and stir to mix well.
4. Grease your hands and fingers with Pam so it doesn't stick! Drop by spoonfuls and shape into a wreath.
5. Add M&Ms for the berries – use red icing to make them stay.







## RED VELVET CHEESECAKE COOKIES

### INGREDIENTS:

#### **For the cake:**

- 1 box red velvet cake mix I used Duncan Hines
- 2 tablespoons all-purpose flour
- 2 large eggs
- 1/2 cup canola oil
- 1 teaspoon vanilla extract

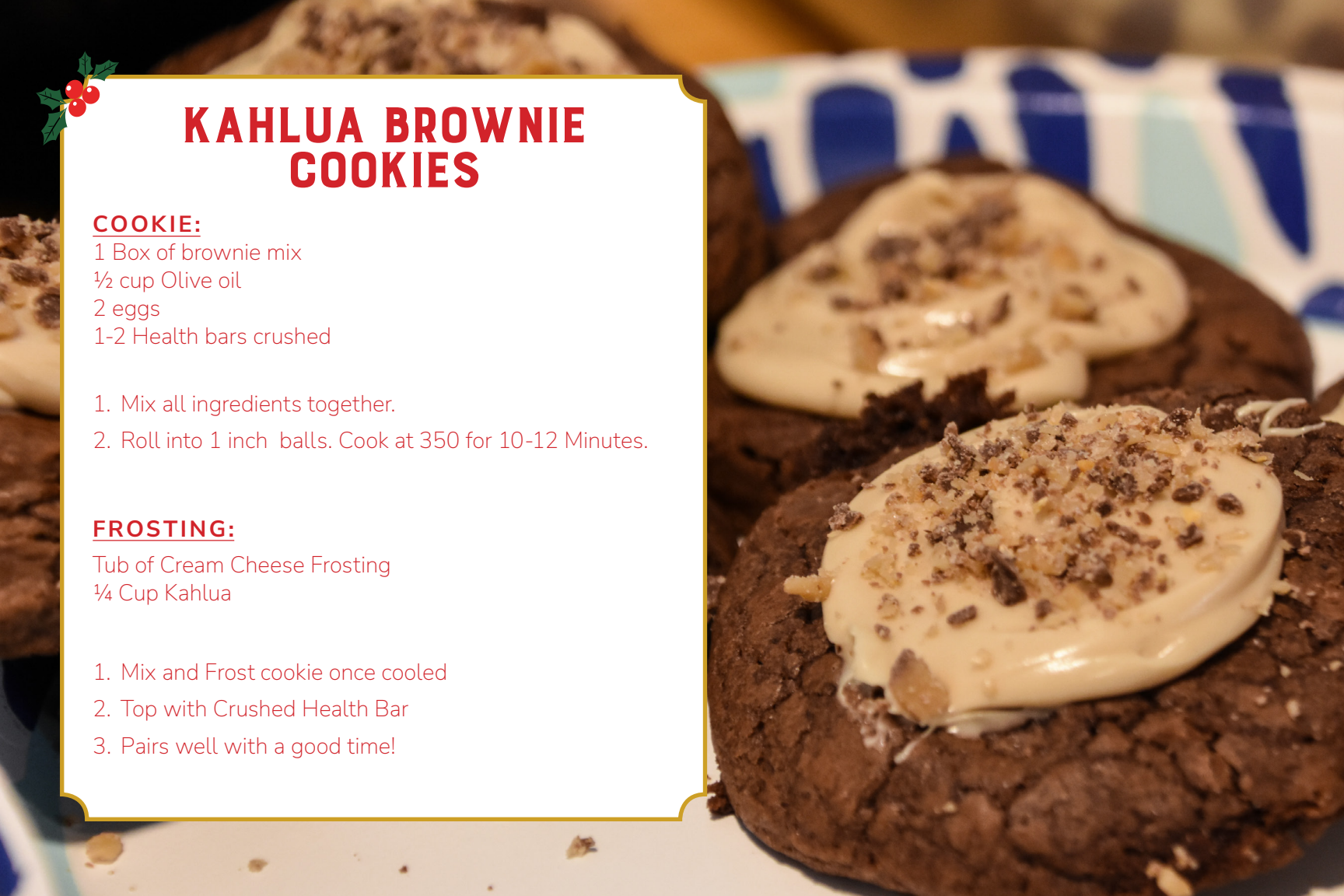
#### **For the cheesecake filling:**

- 4 oz cream cheese at room temperature
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

#### **For the white chocolate drizzle:**

- 1 1/2 cups white chocolate chips melted

1. In a large bowl combine cake mix and flour. Whisk until clumps disappear. In the bowl of a stand mixer, mix together cake mix, flour, eggs, oil and vanilla extract. Mix until smooth. Wrap the dough in plastic wrap. The dough will be oily. Refrigerate 2hrs
2. Cheesecake Filling: Using a mixer, combine cream cheese, powdered sugar, and vanilla extract. Mix until smooth. Using a teaspoon, scoop out cheesecake filling and place on a plate. Continue scooping out cheesecake filling into teaspoon balls until you have 10. Place plate in the freezer and freeze for at least two hours.
3. Preheat oven to 350°F. Line a large baking sheet with parchment. To assemble the cookies, take about 1/4 cup of red velvet cookie dough and flatten in your hands. Place a teaspoon of cheesecake filling in the center and wrap the cookie dough around the filling. Gently roll into a ball and place on prepared baking sheet. Only bake 3 cookies at a time. The cookies are large and will spread. Bake for 11-13 minutes or until the cookies begin to crackle. Let cool on the baking sheet for 5 minutes. Move to a wire cooling rack and cool completely.
4. Melt the white chocolate chips in a microwave safe bowl or over a double-boiler. Drizzle the white chocolate over the cooled cookies. Let the cookies set until the chocolate hardens. Serve and enjoy!



## KAHLUA BROWNIE COOKIES

### COOKIE:

- 1 Box of brownie mix
- 1/2 cup Olive oil
- 2 eggs
- 1-2 Health bars crushed

1. Mix all ingredients together.
2. Roll into 1 inch balls. Cook at 350 for 10-12 Minutes.

### FROSTING:

- Tub of Cream Cheese Frosting
- 1/4 Cup Kahlua

1. Mix and Frost cookie once cooled
2. Top with Crushed Health Bar
3. Pairs well with a good time!





## CLASSIC SUGAR COOKIES

### INGREDIENTS:

- |   |                                     |
|---|-------------------------------------|
| 1 c. (2 sticks) unsalted butter, room temperature | 1 large egg yolk, room temperature  |
| 1/4 c. packed light brown sugar                   | 2 tsp. pure vanilla extract         |
| 3/4 tsp. kosher salt                              | 1/2 tsp. baking powder              |
| 1 3/4 c. granulated sugar, divided                | 1/2 tsp. baking soda                |
| 1 large egg, room temperature                     | 2 3/4 c. all-purpose flour, divided |

1. Place a rack in center of oven; preheat to 350°. In a large bowl, using a handheld mixer on medium-high speed (or in the large bowl of a stand mixer fitted with the paddle attachment), beat butter, brown sugar, salt, and 1 1/4 cups (250 g.) granulated sugar until light and creamy, 1 to 2 minutes. Add egg, egg yolk, and vanilla and beat, scraping down bowl with a spatula, until just combined. Add baking powder and baking soda and beat until incorporated.
2. Reduce mixer speed to low and add half of flour. Beat until only a few streaks remain, then add remaining flour and beat until incorporated.
3. Place remaining 1/2 cup granulated sugar in a small shallow bowl. Using a 1-ounce cookie scoop or 2 spoons, scoop dough into balls about 2 tablespoons (1 ounce) each. Roll half of the balls in granulated sugar (reserve sugar for remaining dough) and arrange on 2 parchment-lined baking sheets, spacing at least 2" apart. Refrigerate remaining unsugared dough balls until ready to bake. (You can also refrigerate all dough balls before coating in sugar in an airtight container at least 1 hour or up to 2. This gives them a richer flavor.)
4. Bake sugar cookies, rotating sheets top to bottom after 7 minutes, until just tinged with golden brown around the edges, 10 to 14 minutes.
5. Let cookies cool 5 minutes on sheets, then transfer to a wire rack and let cool completely. Repeat with remaining dough and reserved granulated sugar.



## 7 LAYER BARS

### INGREDIENTS:

- 1 1/2 cups crushed graham cracker crumbs.
- 1/2 cup butter
- 1 cup chocolate chips
- 1 cup butterscotch chips
- 1 cup sweetened flaked coconut
- 1/2 cup chopped walnuts.
- 1 (14 oz) can sweetened condensed milk

### DIRECTIONS:

1. Preheat oven to 350 degrees. Spray a 9x13-inch baking pan with cooking spray or line with parchment paper and set aside.
2. Melt butter in a small saucepan. Remove from heat and stir in graham cracker crumbs until thoroughly combined. Press into the bottom of a 9x13-inch baking pan to form the crust.
3. Evenly sprinkle remaining ingredients one by one over the crust to form layers, beginning with the chocolate chips, followed by the butterscotch chips, coconut, and walnuts. Pour the condensed milk evenly over the top and spread with a rubber spatula to make sure it's evenly distributed.
4. Bake in preheated oven for 25-30 minutes until edges are golden brown and the middle is set.
5. Allow to cool completely before slicing.







## SUGAR COOKIE SANDWICHES

### INGREDIENTS:

- 2 ¾ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 cup butter, softened
- 1 ½ cups white sugar
- 1 egg
- 1 teaspoon vanilla extract

### DIRECTIONS:

1. Preheat the oven to 375 degrees F (190 degrees C).
2. Stir flour, baking soda, and baking powder together in a small bowl.
3. Beat sugar and butter together in a large bowl with an electric mixer until smooth. Beat in egg and vanilla. Gradually blend in flour mixture. Roll dough into walnut-sized balls and place 2 inches apart onto ungreased baking sheets.
4. Bake in the preheated oven until edges are golden, 8 to 10 minutes. Cool on the baking sheets briefly before removing to a wire rack to cool completely.
5. Once cooled, frost the bottom of one of the cookies and place another cookie on top.
6. Roll the edge of the cookie in sprinkles.



## KAT'S FAMOUS CHOCOLATE CHIP COOKIES

### INGREDIENTS:

- 1½ cups all-purpose flour
- 1½ cups cake flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup melted butter
- 3/4 cup brown sugar
- 1/2 cup granulated sugar
- 1 tablespoon pure vanilla extract
- 2 large eggs
- 1 cup chocolate chips
- Coarse salt

### DIRECTIONS:

1. Whisk together flours, baking soda, and salt in large measuring cup. Set aside.
2. Combine the butter with both of the sugars in the bowl of an electric mixer. Stir with the paddle attachment on low/medium speed until slightly fluffy.
3. Mix in the vanilla extract and eggs, one at a time. Stir on low speed until incorporated.
4. Stir in the dry ingredients until just incorporated. Fold in the chocolate chips.
5. Cover and chill the dough 4 hours or overnight.
6. Preheat the oven to 325 degrees. Line two cookie trays with parchment paper.
7. Scoop 1/4 cups of dough onto your prepared trays keeping them 2-3 inches apart.
8. Bake 12-15 minutes or until the edges are slightly curled and browned and the tops no longer look doughy.
9. Sprinkle with coarse salt as soon as you take them out of the oven.
10. Cool completely on the cookie tray (except for the few you need to try warm).







## BROWN BUTTER TOFFEE COOKIES

### INGREDIENTS:

20 saltine crackers	2 ½ cups all-purpose flour spooned and leveled
½ cup (1 stick) unsalted butter	1 teaspoon baking soda
½ cup light brown sugar packed	1 cup light brown sugar packed
6 ounces semisweet chocolate chips	1/3 cup granulated sugar
Sea salt for topping optional	2 large eggs at room temperature
1 cup (2 sticks) unsalted butter cubed	2 teaspoons pure vanilla extract

### TOFFEE DIRECTIONS:

1. Preheat the oven to 425° F. Line a 9x13-inch baking dish with parchment paper.
2. Melt the butter and brown sugar in a medium saucepan over medium-high. Stir occasionally until the mixture comes to a boil then turn the heat down to medium and continue to boil for 4-5 minutes, without stirring.
3. Remove it from the heat and pour the caramel mixture over the cracker layer. Spread with a wooden spoon or rubber spatula to cover them evenly. Bake in the preheated oven for 4-5 minutes, until just bubbly.
4. Remove from the oven and sprinkle on the chocolate chips. Allow it to sit for a few minutes to melt and soften then use a rubber spatula to spread the chocolate over the caramel in an even layer. Sprinkle with sea salt, if desired. Transfer the toffee to the freezer while you make the cookie dough.



## BROWN BUTTER TOFFEE COOKIES (CONT.)

### COOKIE DIRECTIONS:

1. Place butter in a medium saucepan over medium heat. Swirl the butter around to melt it and continue to stir constantly for 5 minutes. The butter will begin to bubble and foam and the butter will turn golden brown. Some of the bubbles will subside around the 5-minute mark and you'll start to see the milk solids start to toast and turn a golden brown color. It should smell buttery and nutty. Remove it from the heat immediately and allow it to cool slightly (10 minutes).
2. Make the dough: While it's cooling, whisk together the flour and baking soda in a large bowl. When the browned butter is slightly cooled, add the brown sugar and granulated sugar to the saucepan and whisk to combine. Whisk in the eggs and vanilla until no yellow streaks remain. Pour the wet ingredients into the flour mixture and stir with a rubber spatula until combined. It will be dry at first then start to come together.
3. Place the dough in the freezer for a few minutes while you break up the toffee. Remove the toffee from the freezer and use a sharp knife to chop it into small pieces. Using your hands to break it will melt some of the chocolate. Remove the dough from the freezer and add almost all of the toffee, saving some for the top of the cookies after baking. Stir well to evenly distribute the toffee into the dough then cover the dough with plastic wrap and chill for at least 2 hours, or up to 3 days. Allow the dough to sit out and soften slightly if it chills longer than 24 hours.
4. Preheat the oven to 350°F. Line a large baking sheet with parchment paper or a silicone baking mat.
5. Scoop the dough into 2 Tablespoon-sized balls and place them on a cookie sheet a few inches apart. Bake for 8-10 minutes, until the edges are golden brown and the top is just set.
6. Top them with reserved toffee bits and allow them to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.





## CREME BRULEE COOKIES

### PASTRY CREAM

#### INGREDIENTS:

- 2.25 Cups Whole Milk
- 6 Large Egg Yolks
- 1 Cup + 2T Granulated Sugar
- 3.5T Cornstarch
- 3T Butter cut in pats
- 2T vanilla extract or vanilla bean paste

#### DIRECTIONS:

1. Warm Milk on stove until steaming.
2. While milk is warming, whisk yolks, sugar and cornstarch together until the mixture is pale yellow.
3. Once milk is steaming, remove from stove and slowly stream ½ of the milk into the yolk mixture while constantly stirring to temper the eggs.
4. Once combined, add the egg/milk mixture to the rest of the milk and return to the stove. Cook over low heat, stirring constantly until mixture is thickened to a pudding consistency. Remove from the stove, add in butter pats and vanilla and stir until butter is incorporated.
5. Chill until ready to use.



## CREME BRULEE COOKIES (CONT.)

### COOKIES

#### INGREDIENTS:

- 2 ½ cups (313 g) all-purpose flour, spooned and leveled
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1 ¼ cup (250 g) granulated white sugar
- 1 cup (224 g) salted butter, softened
- 1 egg
- 1 tablespoon vanilla bean paste or vanilla extract
- ½ cup sugar held aside for baking
- ¼ cup of sugar held aside for assembly

#### DIRECTIONS:

1. Preheat oven to 350 degrees. Mix together flour, baking powder and salt and set aside. Mix together egg and vanilla together and set aside. In the bowl of a stand mixer or a large mixing bowl, cream together the softened butter and sugar until light and fluffy. Add in the egg mixture, scraping down the sides and mixing together until incorporated and fluffy (1-2 minutes). Mix in the flour in 2 additions, only mixing enough for the flour to be incorporated. Do not overmix. Scoop out 2 T of dough and roll into a golf ball sized ball, then roll in the ½ cup of held aside sugar. Flatten the sugar coated ball to a hockey puck shaped disc and place on a parchment lined cookie sheet. (6 cookies per sheet) Bake for 9-12 minutes, rotating halfway through. Let cool on baking sheet for 5 minutes and then transfer to a cooling rack to finish cooling.

#### Assembly:

Transfer the cooled pastry cream to a piping bag. Pipe a swirl on the top of the cookie, sprinkle the top with 1tsp of sugar. Using a kitchen torch, brulee the tops of the cookies to melt the sugar until it's golden brown. SERVE!







## SWEET SNAPS

### **INGREDIENTS:**

- 70 Snyder's of Hanover® Pretzel Snaps (Original or Butter)
- 70 large chocolate drop candies
- 70 candy coated chocolate candies

### **DIRECTIONS:**

1. Preheat oven to 200 degrees.
2. Place pretzels in a single layer on cookie sheet lined with parchment paper.
3. Top each pretzel with one large chocolate drop candy and bake in preheated oven for 4 – 5 minutes, until the chocolate is shiny and soft (but NOT melting, the chocolates should still hold their shape).
4. Remove from oven and carefully place one candy coated chocolate in the center of each soft large chocolate drop and press down on candy coated chocolate to spread the chocolate drop across pretzel.
5. Place cookie sheet in refrigerator and allow to rest until chocolate has set, about 5 minutes.
6. Remove from cookie sheet and store in an airtight container.

TIME FOR SOME

# Holiday Spirits







## WHITE CHRISTMAS MIMOSA

### INGREDIENTS:

Prosecco  
White Cranberry Juice  
Edible Glitter  
Glass or plastic ornaments

### DIRECTIONS:

1. Fill glasses with Prosecco.
2. Fill clear ornaments with white cranberry juice and glitter.
3. Place on top of glass and open and pour in desired amount. Cheers!



## THREE-FINGER "FORGIVE YOURSELF" CRANBERRY TRANSFUSION

### INGREDIENTS:

Three Fingers of Broken Shed Vodka (@brokenshed)  
Opal Nugget Ice (The Chewy Ice - @opalnuggetice)  
Two shots of Ocean Spray Cranberry Juice (@oceansprayinc)  
Schweppes Ginger Ale (@schweppes)  
Fresh Dole Lemon Wedge (@dole.fruits)

### DIRECTIONS:

1. Start with a highball glass. Not a low ball. You will need a high one. A 16 ounce glass is the starting point to this concoction.
2. Take three fingers and mark on the glass the targeted amount. Fill the glass accordingly. Critical Note: Do not start the cocktail by first adding the ice. This can distort the three-finger pour and will destruct this recipe. Never short-change yourself, you won't forgive yourself.
3. Slowly add the nugget ice to the glass and fill to the top.
4. Gracefully add two shots of the cranberry juice. Avoid any spillage.
5. Assuming your glass is of sufficient size, gingerly add the ginger ale.
6. Gently place the wedge into the middle of the glass. No need to hang from the side.
7. Respect the harmonies you have brought together. Slowly mix with confidence.
8. Enjoy responsibly.







## THE PIÑA COLADA

### INGREDIENTS:

Premium Rum  
Chi-Chi's Pina Colada Mix  
Blender  
Ice  
Favorite Disposable Cup  
A Lil Fresh Pineapple

### DIRECTIONS:

1. Acquire blender.
2. Pour Chi-Chis pina colada mix with premium rum included into blender. Fill blender half way.
3. Pour ice into blender to fill to a safe level.
4. Blender go BRRRRrrrRRRrrRRRRrrrRRrr.
5. Pour pina colada into your favorite disposable cup  
Optional: Add a lil fresh pineapple slice to make it feel luxurious.
6. Enjoy and get a lil sideways at work.



## CHRISTMAS PUNCH

### INGREDIENTS:

4 cups apple cider  
1 (750 ml) bottle Prosecco  
12 oz Fever-Tree ginger beer  
1 ½ cups unsweetened cranberry juice  
1 ½ cups Ketel One vodka  
1 apple any kind, sliced into rounds (I used Pink Lady)  
1 blood orange or cara cara orange, sliced into rounds  
1 cup frozen cranberries, plus fresh ones for serving  
Cinnamon sticks, for serving

### DIRECTIONS:

1. Add all ingredients (save cinnamon sticks) into punch bowl or decanter and stir gently.
2. Serve with cinnamon stick, and enjoy!







## THE STEVE GRACE COCKTAIL

### **INGREDIENTS:**

Woodford Reserve Bourbon

### **DIRECTIONS:**

1. Pour Woodford Reserve Bourbon into glass.
2. Add ice.
3. Or don't.
4. I don't care.



## ESPRESSO MARTINI

### **INGREDIENTS:**

2 ounces vodka (Titos)  
1 ounce coffee liqueur (Baileys)  
1 ounce room temperature espresso  
Ground espresso for topping

### **DIRECTIONS:**

1. Add vodka, coffee liqueur and espresso to shaker with ice.
2. Shake and strain into a martini glass.
3. Top with ground espresso.





# Happy Holidays

FROM THE TEAM AT



**Symphonix**