



From Common Sense Homesteading - <https://commonsensehome.com/easy-christmas-cookies/>

## Easy Christmas Cookies - Three Way Cookie Dough Recipe

### Ingredients

- 1 1/2 cups butter, softened
- 1 1/2 cups sugar
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1 tablespoon milk
- 1 1/2 teaspoon vanilla
- 4 1/2 cups all-purpose flour or gluten free flour blend such as Namaste

### Directions

Blend butter and sugar in a large mixing bowl. Beat in eggs, milk and vanilla. Mix in baking soda and vanilla. Add flour one cup at a time, mixing after each addition until all the flour is in.

Divide cookie dough into three equal portions and use to make lemon-almond cookies, chocolate-mint thumbprint cookies and chocolate freckle cookies.

# Chocolate Freckle Cookies Recipe

What goes better with chocolate than more chocolate? Add the shredded coconut to dust your cookies with "snow", and make sure to use unrefined coconut oil for more coconut flavor. For the coconut haters, use refined coconut oil or [shortening](#) to skip the coconut flavor and keep the chocolate plain. If you're in a hurry, you can skip dipping, but it really dresses up the cookies.

## Ingredients

Cookies:

- 1/3 recipe Three Way Cookie Dough
- 3/4 cup cup mini chocolate chips

Chocolate-Coconut Coating:

- 1/2 cup mini chocolate chips
- 1 teaspoon unrefined coconut oil
- 2 Tablespoons shredded coconut, unsweetened

## Directions

Mix 3/4 cup mini chocolate chips into Three Way Cookie Dough until thoroughly combined.

Shape cookie dough into a 10 inch long roll. Wrap in waxed paper and chill in refrigerator for 4 hours, or until firm. (Overnight is fine.)

Cut cookie dough into 1/4 inch thick slices with a sharp knife. Place slices 2 inches apart on an ungreased cookie sheet.

Bake at 375°F for 8 to 10 minutes, or until edges are firm and bottoms are lightly browned. (Airbake pans will take a couple minutes longer.) Transfer to wire rack to cool.

To make the chocolate dip, melt 1/2 cup mini chocolate chips and coconut oil on the stove top or in a microwave safe container. Do not overheat, or your chocolate will get stiff. Dip cookies and place on wax paper or tray. Sprinkle with coconut while chocolate coating is still soft. Allow coating to harden, then store in an airtight container for up to one week.

*Makes about 36 cookies.*

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# Chocolate-Mint Thumbprint Cookies Recipe

Cool and creamy mint filling teams up with soft chocolate cookies in this classic flavor combination.

## Ingredients

Cookies:

- 1/3 recipe Three Way Cookie Dough
- 2 ounces semisweet chocolate, melted and cooled
- 2 teaspoons milk

Peppermint Filling:

- 1/4 cup butter, softened
- 2 cups powdered sugar, sifted
- 2 Tablespoons milk
- 1/4 teaspoon peppermint extract
- A few drops of green food coloring, if desired

Colored sprinkles or sugar for tops, if desired, or crushed candy canes

## Directions

Combine cookie dough, chocolate and 2 teaspoons milk in a medium mixing bowl. Blend until well mixed.

Shape dough into 8 inch long roll. Wrap in waxed paper and chill for about an hour.

Cut cookie dough into 3/4 inch thick slices with a sharp knife. Cut each slice into quarters and roll each quarter into a ball. Place balls 2 inches apart on an ungreased cookie sheet. Press down the center of each ball with your thumb.

Bake cookies at 375°F for 8 to 10 minutes or until tops look dry. (Airbake pans will take a few minutes longer.) Transfer cookies to wire rack to cool.

For peppermint filling: Cream butter in a medium bowl or electric mixer bowl. Gradually add powdered sugar, stirring until well combined. Beat in milk, peppermint extract and food coloring (if desired). Gradually beat in second cup of powdered sugar and mix until smooth.

Spoon a scant teaspoon of peppermint filling into the center of each cookie (or pipe it in with a star tube and pastry bag). Top filling with sprinkles or crushed candy cane bits, if desired. Store in an airtight container.

*Makes about 48 cookies.*

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# Lemon-Almond Cookies Recipe

## Ingredients

Cookies:

- 1/3 recipe Three Way Cookie Dough
- 2 teaspoons lemon zest
- 1 teaspoon almond extract

Lemon Frosting

- 1/4 cup butter, softened
- 2 cups sifted powder sugar
- 4 teaspoons milk
- 1 teaspoon lemon juice
- 1/4 teaspoon vanilla extract ([homemade vanilla extract](#) is great if you have it)
- a few drops almond extract
- yellow food coloring, if desired

1/2 cup sliced almonds or blanched almonds for topping

## Directions

Combine the cookie dough, lemon peel and almond extract in a medium mixing bowl and stir until well combined.

Shape dough in an 8 inch long roll and wrap in wax paper. Chill in the refrigerator for at least four hours (or overnight).

Cut dough into 1/4 inch slices using a sharp knife. Place slices 2 inches apart on an ungreased cookie sheet.

Bake cookies at 375°F for 8 to 10 minutes, until edges are firm and bottoms are lightly browned (Airbake pans will take a few minutes longer). Transfer cookies to wire rack to cool.

For lemon frosting: Cream butter in a medium bowl or electric mixer bowl. Gradually add powdered sugar, stirring until well combined. Beat in milk, lemon juice, vanilla, almond extract and food coloring (if desired). Gradually beat in second cup of powdered sugar and mix until smooth.

Spread about 1 teaspoon of the frosting on each cookie (or pipe it on with a star tube and pastry bag). Sprinkle with sliced almonds or blanched almonds.

*Makes 32 cookies.*

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