

# Christmas Cookies

These Recipes have been handed down in the Serrand family for generations.

## BUTTER COOKIES

1	lb	butter
1	cup	sugar
2		egg yolks
2	tsp	vanilla
4	cups	flour

Mix all ingredients until firm. Refrigerate for 30 minutes. Press into shapes with cookie press on ungreased cookie sheets. Bake @ 350°F for 6-8 minutes

## CREAM CHEESE COOKIES

1	lb	butter
8	oz	cream cheese
4	cups	flour
1	cup	sugar
4	tsp	vanilla
4	tsp	baking powder
4		eggs
		seedless raspberry or blackberry jam
1		lemon or equivalent in lemon juice
		confectioners' sugar

Combine ingredients until firm. Refrigerate for 30 minutes. Press into shape with cookie press onto ungreased cookie sheet. Bake @ 350°F for 6-8 minutes or until just browning on the edges. Cut immediately into 1 1/2" wafers. Mix entire jar of jam with lemon juice. Spread onto flat side of wafer. Put another wafer on top with ridge side out. Sprinkle with confectioners' sugar.

### PIN WHEELS

1/2	lb	butter
1	cup	sugar
2		egg yolks
1	tsp	vanilla
6	tbsp	milk
2 2/3	cup	flour
3	tsp	baking powder
1/4	tsp	salt
2		squares or packets of unsweetened chocolate

Combine all ingredients except chocolate. Mix until firm. Split dough and add chocolate to one half. Refrigerate for 30 minutes to an hour. Roll out to 1/4" thick. Layer the dough and roll into a log. Slice 1/4" cookies and place on ungreased cookie sheet. Bake @ 375°F for 6-8 minutes or until lightly brown on the edges.

### WHISKEY BALLS

1/2	lb	butter
1/2	lb	walnuts
2	cups	flour
1/4	cup	sugar
1 1/2	oz	whiskey

Combine ingredients and mix until firm. Roll into balls and bake @ 350°F for 7-9 minutes.

### PEANUT BUTTER COOKIES

1 1/2	cup	flour
1/4	tsp	salt
1	tsp	baking soda
1/2	cup	butter
1/2	cup	dark brown sugar
1/2	cup	sugar
1		egg
1/2	tsp	vanilla
1	cup	peanut butter

Combine ingredients and mix until firm. Roll into balls and bake @ 350°F for 7-9 minutes.