

2019 *First annual* (hopefully)

CHRISTMAS
COOKIE
(Recipe)
EXCHANGE

and other
yummy
treats!

This document is a compilation of submissions from the Sketchnote Boss Facebook group and Youtube Channel received in 2019.

Compiled by Marsha Baker blessinks@live.com

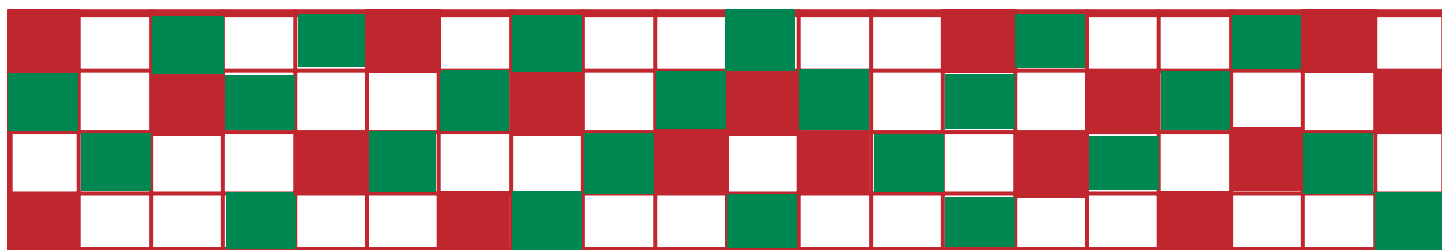
Christmas Cookie Sketchnote Recipe Exchange

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This book is a compilation of recipes
from members of the Sketchnote Boss Community

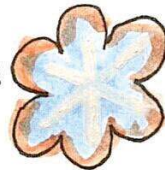


1. Sugar Cookies..... Marsha Baker
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Sugar Cookie Recipe



Source: All Recipes

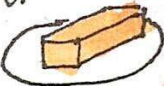
⌚ Prep 20 min


48 cookies

Bake 6-8 min 400°

Ready in 3 hours

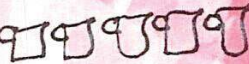
INGREDIENTS

♥ 1½ cups butter
Softened 

♥ 2 cups White Sugar


♥ ○○○○ 4 EGGS

♥ 1 teaspoon Vanilla extract


♥ 5 cups FLOUR 

♥  2 teaspoons baking powder

♥  1 teaspoon Salt

Icing

- 2½ cups powdered sugar
- 1 t vanilla
- 1½ t light corn syrup
- 3 T milk (Add gradually)
- Food coloring

 mix
and
beat
for 5
min

DIRECTIONS

1 ♥ Cream butter and
sugar until smooth


○○○ beat in eggs and
vanilla

2  Chill for at
least 1 hour
or overnight 

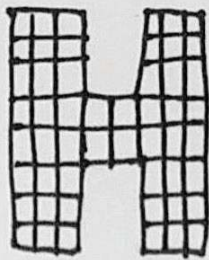
3 ♥ Preheat oven 400° (200c)

 ♥ Roll out
dough on
floured surface
¼" - ½" thick. Cut with
any cookie cutter.

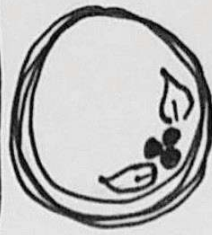
4  Put cookies on
un greased cookie
sheet 1" apart.

5 ♥ Bake 6-8 minutes
in pre heated oven.
Cool completely
then frost. 

@Blessinks sketchnoted by Marsha Baker



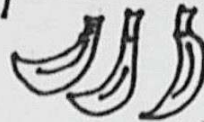
350° F.
20 min.



Healthy Cookies



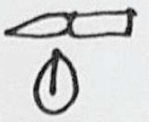
3 ripe bananas, mashed



2 cups rolled oats



1 cup dates, pitted & chopped

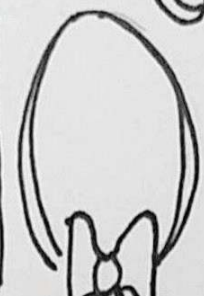
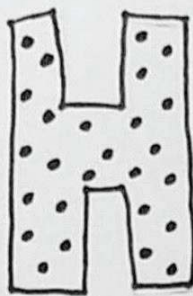
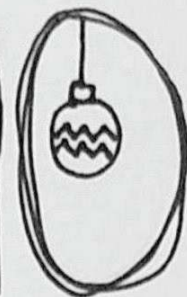
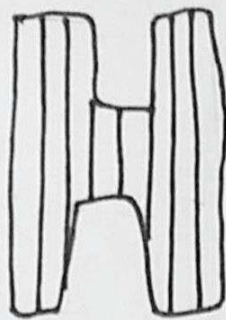


(exchange: 1 chopped apple
dried apricots, pineapple,
prunes or raisins)





1/3 cup vegetable oil

1 teaspoon vanilla extract



① Preheat oven  350° F. Bake.

② In a large bowl  mash the bananas. Stir in all the other ingredients. Mix well, & allow to sit for 15 minutes. Using a cookie scoop, drop small balls on a cookie sheet. 

③ Bake for 20 minutes or until lightly brown.

Tip: Store in covered container in frig!



@DoloresJ.Rush, Blogger & YouTuber. 2019.

South African Milk Tart

Preheat oven to 200°C

1

Crust:

1

Butter 1/4 cup

2

oil 1/4 cup

3

sugar 1/2 cup

4

egg 1

Mix well together

5

Cake Flour

1 1/2 cup

6

Baking powder

1 1/2 teaspoon

Sift together

Press dough evenly into a overproof tart plate, make sure it's not too thick. With a fork, lightly insert holes. Bake in a preheated oven for 10 min.

2

Filling:

1

milk 500ml

2 tablespoons butter

sugar 1 cup

Cook together

Cook on Low heat for 10 minutes.

2

4 tablespoons cake flour

3 egg yolks

2 tablespoons maizena

1 teaspoon vanilla

Mix well together

Stir into milk mixture while continue stirring to prevent lumps

3

Whip egg whites to stiff peaks. using an electric mixer

Fold stiff egg whites into milk mixture

Pour into baked pastry shell.

Cinnamon

Saturday 7 December 2019. Christa Eksteen

Mother's Favorite Traditional German Cookie - Springerle

Ingredients

1 lb powdered sugar

4 eggs

4 1/2 cups cake flour

2 1/2 tsp baking powder

1/4 tsp salt

1 tbs lemon zest

Crushed Anise Seed



Cookies
are meant
to be dunked
hot chocolate
tea, coffee
milk.
Enjou

* Can also cut
in squares or
use cookie cutters

Directions:

makes 60
cookies

1 Beat the eggs with electric mixer for 10 minutes. Gradually beat in sugar



2 Sift together the flour, baking powder and salt. Gradually add dry ingredients along with lemon zest and $\frac{1}{2}$ tsp of Anise seeds to egg mixture; mix well.



3 Cover tightly and chill 4-5 hours. Divide the dough into fourths. Roll $\frac{1}{4}$ " thick, dust lightly with flour and press with Springerle mold*

4 Cut the individual cookies apart with a cutter wheel. Place them on a lightly floured surface, cover with a towel and let stand over night.

5 Grease baking sheets and sprinkle with Anise seeds. Brush excess flour from the cookies, place them on the sheets and bake at 250°F for 25 to 30 minutes. Store in an airtight container.

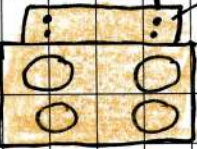
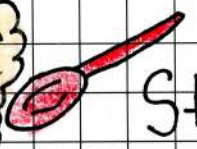
Chocolate-Covered Cherry Cookies

① In a , cream together $\frac{1}{2}$ c. butter and 1 c. sugar until fluffy; beat in 1 large  ← egg and $\frac{1}{2}$ tsp. vanilla.

② Sift or whisk  together $1\frac{1}{2}$ c. flour, $\frac{1}{2}$ c. , $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. baking powder, and $\frac{1}{4}$ tsp. baking soda.

③ Gradually add dry ingredients to creamed mixture (batter will be firm).

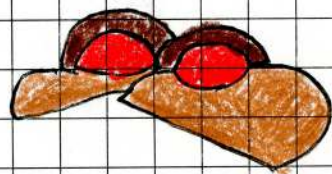
④ Shape into 48  ← 1", and place on ungreased baking sheets. Push one cherry halfway into each ball. 

⑤ For Frosting:
Melt 1 c. (6 oz.) semi-sweet chocolate chips in a small saucepan over low heat with $\frac{1}{2}$ c. sweetened  Condensed milk. 

Hint:
Soak the cherries in rum for a boozy option!

Stir constantly. Remove from heat and add 1 to 3 tsp. maraschino cherry juice and stir until smooth.


⑥ Bake  for 10-12 minutes. Spoon 1 tsp. of frosting over each cherry while cookie is still warm. Cool on wire racks.




Joan Tompkins

Peanut Butter Fudge




$4\frac{1}{2}$  sugar

$\frac{1}{2}$  Butter

1 (12oz.)  evaporated milk

$\frac{1}{4}$ tsp. salt



1 (7oz)  marshmallow creme

1 (12oz) pkg peanut butter chips

1 tsp. vanilla

1 c. nuts, chopped



Combine first 4 ingredients in a large  over med. 

Bring 2 more boil. Boil 4 8 min. Then remove from 

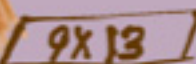
Add other ingredients.

Stir until melted and smooth.

Refrigerate until firm

Cut into 24 squares.
Dec. 2019

Pour 

 9x13

Baking Dish




12/14/19

BEST EVER Brittle

2   SUGAR

1 1/2   WATER

1  STICK BUTTER

1 1/3    LIGHT CORN SYRUP

1 1/2  tsp   BAKING SODA (have ready)

1 1/2    PLANTERS PISTACHIO MIX (Sam's Club) (18.5oz can)

  SEA SALT

① Note: I use silpat to spread - wearing oven mit - gets it thinner - but - this is a thicker brittle overall.

② Be liberal with sea salt, but do not overdue...



Large Saucepan



wooden

STIR

BOIL

MOD HEAT

① BURN!



300°

(Light Brown)

Remove from Heat



+ (ADD)

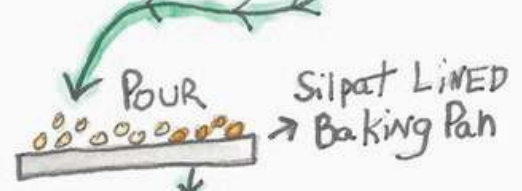
Quick STIR

(Bubbles)



+

Quick STIR



POUR


Silpat LINED Baking Pan

Spread thin



Sprinkle ON TOP

Cool - Break - Store in airtight CONTAINER

 = CUP

Sour Cream Fruit Dip



1 cup









2 tbs



1/2 tsp



Serve with apples , bananas ,
berries  , oranges ,
and grapes .

Patricia Bradley
12-14-2014

gooey Butter Cookies

A German baker in the 1940's messed up a coffee cake and gooey butter cake was born.

A ST. LOUIS Original

Prep 20 min
Bake 350°
Yield 36 cookies

www.dearcri.com · Blessings

Ingredients

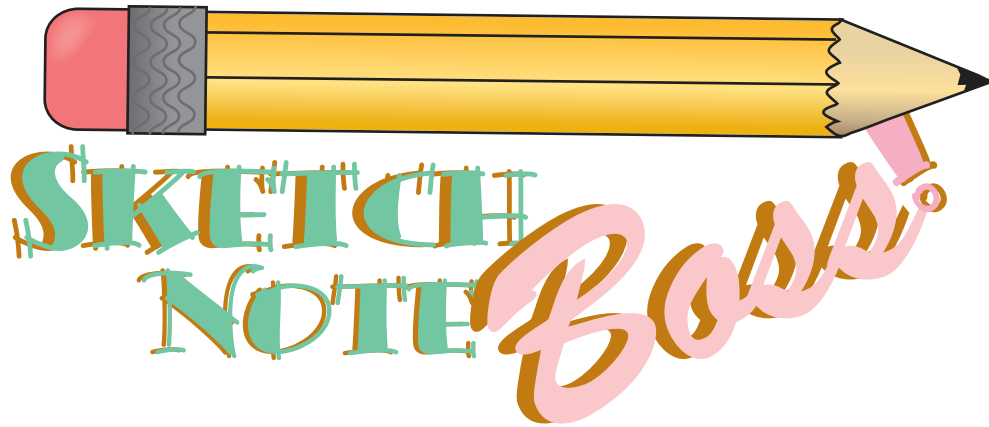
- 1/2 cup unsalted butter
- 1 8oz pk Cream cheese
- 1 egg
- 1 White cake mix
- 1/2 cup sprinkles
- 1/2 cup Confectioners Sugar



Instructions

1. Cream together butter and cream cheese. Add 1 egg and vanilla until just combined.
2. Beat in cake mix until well blended. Stir in 1/4 cup of sprinkles.
3. Refrigerate overnight.
4. Preheat oven 350°
Line cookie sheet with parchment paper. Scoop out dough in 1" balls. roll in powdered sugar. Place 2" apart Bake 8-10 min. Let cool on cookie sheet 2 min.

@Blessings sketched by Marsha Baker



The Sketchnote Boss Facebook group is a group of awesome folks who want to explore their visual faith. We do this by improving our visual vocabulary. We are also learning to sketchnote – a means of visual note taking where we add visual elements to better organize and comprehend the material.

This Recipe Exchange was a fun challenge meant to be used in our Facebook group.

If you're interested in exploring your visual faith, join us in Facebook at Sketchnote Boss I or at my website www.blessinks.com

Compiled by Marsha Baker blessinks@live.com