



St Nicholas Cookies

This small cookie is ideal when a larger quantity is needed

1/3 cup soft shortening	1 teaspoon salt
1 cup light brown sugar	1 teaspoon allspice
1 1/2 cups light molasses	1 teaspoon ginger
2/3 cup cold water	1 teaspoon cloves
6 cups flour	1 teaspoon cinnamon
2 teaspoons soda	Mini chocolate chips for eyes

Mix shortening, brown sugar and molasses thoroughly. Stir in water. Blend all dry ingredients; stir in. Chill. *Heat oven to 350°*. Roll 1/4-inch thick on floured pastry cloth using rolling pin cover. Cut with cutter using 1/8-inch insert. Place several inches apart on lightly greased baking sheet. Put

mini chocolate chips in place for eyes. Bake *about 15 minutes*, or until no imprint remains when touched lightly. Frost cooled cookies with

EASY DECORATING ICING

2 c. sifted confectioners sugar
1/4 teaspoon salt (scant)

1 teaspoon vanilla
liquid: 1 1/2 tablespoon water or 2 tablespoon cream

Mix together, adding enough liquid to hold its shape, but not be too stiff to squeeze through a decorating bag. I used Ateco metal decorating tips #4 for the mustache and cross, #27 for the crozier. Makes 4 dozen

Recipes adapted from "Gingies," *Betty Crocker's New Picture Cook Book*, 1961

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St Nicholas Cookie Tips

These cookies are from the **SPECULATIUS** recipe found on www.stnicholascenter.org. Any of the European spice/gingerbread recipes would work—or use another rolled out cookie. Using a pastry cloth makes it easier to handle the dough.

These were decorated with Ateco metal decorating tips #s 2 and 5. (I did not have good success using purchased decorating icing with plastic tips.)

The cookie on the right is patterned on an Austrian cookie from a Vienna Christkindlmarkt. An ambitious Polish pattern for the other one is also on the site.

Good luck and have fun!

EASY DECORATING ICING

2 c. sifted confectioners sugar
1/4 teaspoon salt (scant)

1 teaspoon flavoring (vanilla)
liquid: 1 1/2 tablespoon water or 2 tablespoons cream

Mix together, adding enough liquid to hold its shape, but not be too stiff to squeeze through a decorating bag.

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St Nicholas Cookie Tips

We recommend the [SPECULATIUS](http://www.stnicholascenter.org) recipe found on www.stnicholascenter.org (it won't spread as much as these!).

TIPS FOR MAKING ROLLED COOKIES

- Cookies look best if dough is rolled about 1/8-inch thick
- Regular margarine, not butter, makes an easy-to-handle dough
- Use a floured cloth pastry cloth & rolling pin cover
- If dough is too soft, chill even if recipe doesn't say so; if too stiff after chilling, let stand at room temperature before using
- Roll from the center out, not clear across the dough as that toughens the cookies
- Roll all the dough once before combining scraps to re-roll

These were decorated with Ateco metal tips #s 3 and 5.

EASY DECORATING ICING

2 c. sifted confectioners sugar
¼ teaspoon salt (scant)

1 teaspoon flavoring (vanilla)

Mix together, adding enough liquid to hold its shape, but not too stiff to squeeze through decorating bag.
liquid: 1 ½ tablespoons water or 2 tablespoons cream

EASY DECORATING GLAZE

Same as above, but increase liquid to 2 tablespoons water or 3 tablespoons cream, for a consistency easy to spread or paint with a pastry brush

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This is a cute little glazed cookie!

1½ cups confectioners sugar, sifted
1 cup butter or regular margarine, like Imperial
1 egg
1 teaspoon vanilla
½ teaspoon almond flavoring
2½ cups flour
1 teaspoon baking soda
1 teaspoon cream of tartar
Semi-sweet chocolate for detail

Cream sugar and butter. Mix in egg and flavorings. Mix dry ingredients together; add. Refrigerate 1-2 hours (less if using butter). Roll out with lightly flowered rolling pin cover on lightly floured pastry cloth to 3/16-1/4-inch thick. Cut out and place on lightly greased baking sheet. Bake 375° 6-7 minutes, until beginning to brown.

Glaze cooled cookies with:

EASY COOKIE GLAZE

2 c. sifted confectioners sugar
¼ teaspoon salt (scant)

1 teaspoon vanilla or almond flavoring (almond doesn't discolor glaze)
liquid: 2 tablespoons water or 3 tablespoons cream

Mix together, adding enough liquid to spread easily, flowing just a bit. Color ½ red. Use a butter spreader to glaze red miters & white beards. Let set thoroughly. Melt chocolate, use a toothpick to make eyes & mouth. Thicken remaining white glaze with enough confectioners sugar so it holds its shape, but not be too stiff to squeeze through a decorating bag. Add yellow foodcoloring. I used Ateco metal decorating tip #4 for the cross. Makes 4 dozen.

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St Nicholas Cookie Tips

The **UKRAINIAN SUGAR COOKIE** recipe in the cookie section of www.stnicholascenter.org was used to make these Byzantine bishop cookies. You could use any rolled- out cookie dough. Using a pastry cloth makes it easier to handle the dough.

These were decorated with Ateco metal decorating tip # 4. (I do not have success using purchased decorating icing with plastic tips.)

The cutter is patterned on a picture from Ukraine.

Good luck and have fun!

EASY COOKIE GLAZE

2 c. sifted confectioners sugar 1 teaspoon flavoring (vanilla)

¼ teaspoon salt (scant)

2 tablespoon water or 3 tablespoons cream

Mix together, adding enough liquid to spread easily, flowing just a bit.

EASY DECORATING ICING

Same as above, decrease liquid to 1½ tablespoons water or 2 tablespoons cream, add enough to hold its shape, but not too stiff to squeeze through a decorating bag.