

St Nicholas Cookies

This small cookie is ideal when a larger quantity is needed

⅓ cup soft shortening
 1 cup light brown sugar
 1 ½ cups light molasses
 ⅓ cup cold water
 6 cups flour
 1 teaspoon salt
 1 teaspoon allspice
 1 teaspoon ginger
 1 teaspoon cloves
 1 teaspoon cloves
 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 ¼-inch thick on floured pastry cloth using rolling pin cover. Cut with cutter using ½-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 teaspoon vanilla

1/4 teaspoon salt (scant) liquid: 11/2 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 $_{\odot}$

cross, #27 for the crozier. Makes 4 dozen

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



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 ¼ teaspoon salt (scant)

1 teaspoon flavoring (vanilla)

liquid: $1\frac{1}{2}$ 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 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)

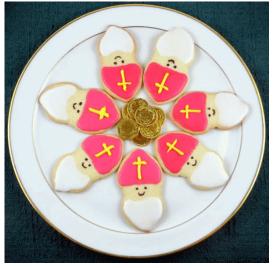
liquid: 1 1/2 tablespoon water or 2 tablespoons cream

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

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





St Nicholas Cookies

This is a cute little glazed cookie!

1½ cups confectioners sugar, sifted

1 cup butter or regular margarine, like Imperial

1 egg 2½ cups flour

1 teaspoon vanilla 1 teaspoon baking soda

½ teaspoon almond flavoring 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 ½ teaspoon salt (scant) 1 teaspoon vanilla or almond flavoring (almond doesn't discolor glaze) liquid: 2 tablespoons water or 3 tablespoosn 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 to 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)

1/4 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 $1\frac{1}{2}$ tablespoons water or 2 tablespoons cream, add enough to hold its shape, but not too stiff to squeeze through a decorating bag.

