

Cooking with Katrina (& Logan) Holiday Cookies!

Strawberry Santas

- 1 package large strawberries
- 8 oz. cream cheese (softened)
- 4 TBSP powdered sugar
- 2 tsp. vanilla extract

Beat cream cheese, powdered sugar and vanilla extract together in a mixer until creamy. Scoop frosting into a plastic baggie, and cut the tip of one corner off with scissors to pipe frosting. Slice thin piece of strawberry off bottom so it sits flat. Cut tops off strawberries, and pipe frosting onto top of strawberries. Place top of strawberry back on top, and add one additional dot of frosting on hat. Make two dots for eyes with black food coloring.

Chocolate Ricotta Cookies with Peppermint Glaze

Cookies

- 3 2/3 cup flour
- 2 cups granulated sugar
- 1/3 cup cocoa powder
- 1 tsp each: baking soda & baking powder
- 2 sticks butter (softened)
- 2 eggs (beaten)
- 16 oz. ricotta cheese
- Candy canes (crushed)

Peppermint Glaze

- Powdered sugar
- Milk
- Peppermint extract

Pre-heat oven to 350 degrees. Mix dry ingredients together (flour, sugar, cocoa powder, baking soda & powder). Stir together butter and eggs. Mix wet and dry ingredients together; then stir in ricotta cheese by hand. Form mixture into balls, and place onto non-stick cookie sheet ½ inch apart. Bake in oven for 15-20 minutes. Remove from oven, and let cool. Whisk glaze ingredients together in a bowl (use quantities to taste), and spoon mixture onto cookies. Sprinkle with crushed candy canes.

Sparkling Cranberry-Brie Bites

- 1 wheel brie cheese
- 1 package water crackers
- 1-2 cups cranberries
- Maple syrup
- Granulated sugar
- Red currant jelly

Warm maple syrup in saucepan (do not let boil); add cranberries and stir to coat cranberries; remove from heat. Transfer mixture to bowl, and refrigerate overnight. Pour cooled berries through strainer, and place in bowl of granulated sugar. Toss berries to coat in sugar.

Spread crackers out on a platter. Cut brie wheel into slices, and place on top of crackers. Top cheese with red currant jelly, and place a few sparkling cranberries on top of jelly.