



Where simple goodness begins.®

Cookie Exchange *Anytime*

Cookie exchanges aren't just for the holidays anymore. Instead of spending the weekend at the mall, start a new cookie baking tradition by throwing a monthly cookie exchange party. It's a fun, low-cost and interactive way to bond as a family (baking should be enjoyed by all, not just Mom!), and you likely have most of the ingredients already on hand. Here are some fun ideas and themed recipes for sharing "delicious" family time.

The Monthly Cookie Crumble

- Once a month, one member of the family ("the host") selects a favorite cookie recipe based on a monthly theme (see ideas below and go to www.landolakes.com for plenty more).
- As a family, bake enough cookies so that family members get at least four cookies each.
- Decorate one cookie for each family member, based on the theme of the month. Consider sprinkles, frosting and even candles. Creativity is key.
- Award prizes for "best use of sprinkles," "most creative shape" or "best presentation." Simple prizes could include a pack of gum, a pair of silly socks, a hand-picked flower or a poem. Anything goes!
- After the prizes are passed out, the cookie exchange begins!
- Everyone shares their decorated cookies with each other – just like a traditional cookie exchange. While you're sampling the cookies, share your favorite cookie stories.

Please see the following pages for themed recipes by month.

Upcoming Monthly Themes

MARCH: ST. PATRICK'S DAY

St. Patrick's Day is a perfect time to gather your family for a cookie exchange and lots of laughs. Incorporate green frosting to make your cookies extra festive.

Shamrock Cut-Outs

Cookie Ingredients:

1 cup LAND O LAKES® Butter, softened
1 (3-ounce) package cream cheese, softened
¾ cup sugar
1 LAND O LAKES™ All-Natural Farm-Fresh Egg
1 teaspoon vanilla
3 cups all-purpose flour

Glaze Ingredients:

1 ½ cups powdered sugar
2 tablespoons water
1 tablespoon LAND O LAKES® Butter, softened
1 tablespoon light corn syrup
½ teaspoon vanilla or almond extract, if desired

Combine all cookie ingredients **except** flour in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (3 to 4 minutes). Reduce speed to low; add flour. Beat until well mixed (2 to 3 minutes). Divide dough in half; wrap each half in plastic food wrap. Refrigerate until firm (at least 2 hours).

Heat oven to 375°F. Roll out dough on lightly floured surface, one-half at a time (keeping remaining dough refrigerated), to 1/4-inch thickness. Cut with 2 1/2-inch cookie cutter. Place 1 inch apart onto ungreased cookie sheets. Bake for 7 to 10 minutes or until edges are very lightly browned. Cool completely.

Combine powdered sugar, water, 1 tablespoon butter, corn syrup and 1/2 teaspoon vanilla in small mixer bowl; beat at medium speed until powdered sugar is moistened (1 minute). Continue beating until mixture is smooth, adding additional water if necessary, to reach desired glazing consistency. Tint with food color, if desired.

Glaze cooled cookies. Add decorator candies, if desired. Let stand until glaze hardens (6 hours or overnight).

APRIL: SPRINGTIME CELEBRATION

Brighten up rainy April days with a cheerful cookie day. Challenge your kids to create cookies inspired by spring, using pastel frosting, sprinkles and other decorations to help inspire their creativity.

Blue Ribbon Sugar Cookies

Ingredients:

1 cup LAND O LAKES® Butter, softened
½ cup powdered sugar
½ cup sugar
1 LAND O LAKES™ All-Natural Farm-Fresh Egg
½ teaspoon vanilla
2 ¼ cups all-purpose flour
½ teaspoon cream of tartar
½ teaspoon baking soda

Heat oven to 375°F. Combine butter, powdered sugar and 1/2 cup sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg and vanilla; continue beating until well mixed. Reduce speed to low; add flour, cream of tartar and baking soda. Beat until dough forms a ball.

Shape dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets. Flatten to about 1 1/2 inches with bottom of glass dipped in sugar; sprinkle with decorator sugars, if desired. Bake for 7 to 9 minutes or until edges are lightly browned. Let stand 1 minute on cookie sheet; remove to cooling rack.

Recipe Tip:

If cookies spread too much, chill dough about 1 hour.

MAY: MEMORIAL DAY

Teach your family the importance of this special holiday by having a Memorial Day picnic. Bake cookies together ahead of time to enjoy after the meal. Garnish the location with red, white and blue decorations and play patriotic music.

Lemon Sour Cream Stars

Cookie Ingredients:

2 cups all-purpose flour
1 cup sugar
½ cup LAND O LAKES® Butter, softened
¼ cup sour cream
1 LAND O LAKES™ All-Natural Farm-Fresh Egg
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon vanilla
¼ teaspoon salt
1 teaspoon lemon extract

Drizzle Ingredients:

½ cup real semi-sweet chocolate chips
1 teaspoon shortening

Combine **1 cup** flour and all remaining cookie ingredients in large bowl. Beat at low speed, scraping bowl often, until well mixed. Stir in remaining 1 cup flour. Divide dough into 2 equal portions; wrap in plastic food wrap. Refrigerate until firm (at least 2 hours).

Heat oven to 350°F. Roll out dough on well floured surface, one-half at a time (keeping remaining dough refrigerated), to 1/8-inch thickness. Cut with 2 1/2 to 3-inch star cookie cutters into desired shapes. Place 1 inch apart onto ungreased cookie sheets; sprinkle with decorator sugars. Bake for 8 to 12 minutes or until edges are lightly browned. Cool completely. Place on waxed paper. Repeat with remaining dough.

Melt chocolate chips and shortening in small saucepan, over low heat, stirring occasionally, until melted. Drizzle over cookies.

Variation:

Sour Cream Cut-Outs: **Omit lemon extract; increase vanilla to 1 teaspoon.** Cut out dough with assorted cookie cutters into desired shapes. Bake as directed above. Frost and decorate as desired.

JUNE: FATHER'S DAY

Celebrate dad by baking his favorite cookies on this special day. Serve him a cookie breakfast in bed, complete with a big, cold glass of milk to help him wash it all down.

Chewy Jumbo Chocolate Chip Cookies

Ingredients:

4 ¼ cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 ½ cups LAND O LAKES® Butter, softened
1 ¼ cups sugar
1 ¼ cups firmly packed brown sugar
2 LAND O LAKES™ All-Natural Farm-Fresh Eggs
1 tablespoon vanilla
1 (12-ounce) package (2 cups) real semi-sweet chocolate chunks or chocolate chips

Heat oven to 375°F. Combine flour, baking powder and baking soda in medium bowl; set aside.

Combine butter, sugar and brown sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add eggs and vanilla. Continue beating, scraping bowl often, until well mixed. Reduce speed to low. Beat, gradually adding flour mixture, until well mixed. Stir in chocolate chunks.

Drop dough by 1/4 cupfuls, 2 inches apart, onto ungreased cookie sheets. Bake for 10 to 14 minutes or until light golden brown. (DO NOT OVERBAKE.) Let stand 1 minute on cookie sheet; remove to cooling rack.

Recipe Tip:

For 2 1/2-inch cookies, drop dough by rounded tablespoonfuls, 2 inches apart, onto ungreased cookie sheets. Bake for 10 to 12 minutes or until light golden brown. 4 dozen cookies.