

Brigadeiro Cookies (Brazil)

Ingredients

- 1 can condensed milk (14 oz.)
- 4 Tablespoons of cocoa powder
- 2 Tablespoons of butter
- Assorted sprinkles

Directions

- Pour condensed milk into a medium sized pan.
- Stir in cocoa powder and butter.
- Continue to stir slowly over low/medium low heat for 30 – 45 minutes until it reaches a smooth consistency.
- Allow mixture to cool in pan. This may be speeded up by placing the pan in the refrigerator.
- When the dough is cooled, mold teaspoons full into bite-sized balls.
- Roll in sprinkles.
- Cookies may be stored in refrigerator until ready to serve.
- Serve at room temperature.

Kwanzaa Cookies

Ingredients

- 2 cups almond flour (or almond meal for more texture)
 - 1/2 teaspoon baking powder
 - 1/3 cup real maple syrup
 - 2 teaspoons vanilla extract
 - A “dash” (1/4 teaspoon or less) of sea salt
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- Preheat the oven to 350 degrees.
 - Lightly grease a cookie sheet with spray oil or line with parchment paper.
 - In mixing bowl, blend almond flour (or almond meal), baking powder, and sea salt.
 - Slowly stir in maple syrup and vanilla.
 - Stir until a dough forms that holds together well.
 - Using a teaspoon or cookie scoop, drop balls of dough onto the cookie sheet about one inch apart. For more cake-like cookies, leave the balls rounded. For crisper cookies, slightly flatten each ball of dough.
 - Bake in preheated oven until edges are golden brown (roughly 12 to 15 minutes).
 - Remove cookie sheet from oven and allow cookies to for about 5 minutes. Using a spatula, transfer cookies to a cooling rack until completely cooled.
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- **Optional additions to dough before baking:**
 - ½ cup of your favorite dried fruit (pineapple, mango, coconut flakes, or apricots)
 - ½ cup of pecans, almonds, or other nuts
 - ½ cup of milk chocolate or dark chocolate chips
 - ½ teaspoon of your favorite holiday spices such as allspice, cinnamon, cloves, or ginger.

Green Tea Cookies (Japan)

Ingredients

- 2 cups all-purpose flour
- 2 egg yolks
- 2 ½ Tablespoons Matcha powder
- ¾ cup unsalted butter, softened
- 1 cup confectioner's (powdered) sugar
- A pinch of Sea Salt
- ½ cup white chocolate chips

Directions

- Mix together flour and matcha powder in a large bowl. Sift the flour/matcha mixture into another bowl.
- Beat softened butter until smooth using a hand mixer or in a stand mixer.
- Add a pinch of Sea Salt and blend again.
- Slowly add the 1 cup of confectioner's sugar to the butter mixture, mixing as you add it to the bowl. Be sure to scrape down the sides of the bowl to incorporate all of the mixture.
- Add the 2 egg yolks and mix until well combined.
- Slowly add the flour/matcha mixture, mixing and scraping the sides of the bowl until it is all well blended.
- Add the white chocolate chips and blend briefly, just until they are mixed in. Do not over beat the dough.
- Turn the dough out onto a flat surface and form a large ball.
- Using a sharp knife, cut the dough into 2 portions.
- Using your hands, form each portion into a cylindrical shape, about 2" in diameter and 6" long.
- Wrap each log of dough in plastic wrap, sealing the wrap over the dough well.
- Refrigerate a minimum of 2 hours, although refrigerating overnight is preferred.

- When ready to bake, preheat oven to 350 degrees.
- Line a cookie sheet with parchment paper.
- Remove dough from plastic wrap and roll slightly with hands to make the cylinder shape, in case the dough has flattened on one side.
- Using a sharp knife, slice the dough into 1/3" rounds.
- Place rounds on the cookie sheet with about 2" between cookies.
- Bake for roughly 15 minutes, or until the edges start to brown slightly.
- Remove from oven and allow to cool on the cookie sheet for about 5 minutes.
- Remove to cooling rack and allow to cool completely.
- Store in an airtight container.
- Makes about 24 cookies.

Noon Berenji (Persian Rice Cookies) Iran

Ingredients

- 2 cups fine rice flour
- $\frac{3}{4}$ cup confectioner's (powdered) sugar
- 1 egg yolk
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup rose water
- 2 Tablespoons poppy seeds

Directions

- In a large bowl, using a hand mixer, beat together the oil and confectioner's sugar for about 2 minutes.
- Add the egg yolk and mix until incorporated.
- Sift the rice flour slowly into this mixture, using a spatula to gently fold the flour into the liquid mixture.
- Add in the rose water.
- Turn dough out onto a lightly floured (rice flour) surface and knead the dough for about 5 minutes.
- Shape the dough into a ball and cover with plastic wrap. Store in refrigerator overnight or for at least 3 hours.

- When ready to bake, preheat oven to 325 degrees.
- Line a cookie sheet with parchment paper.
- Roll dough into balls about 1" in diameter and place on parchment paper-lined cookie sheet.
- Flatten balls slightly with the palm of your hand.
- Using a teaspoon, make arch-shaped indentions around the top of the cookie in a windmill pattern.
- Sprinkle poppy seeds lightly over each cookie.
- Bake for 20-25 minutes until the bottom and edges of the cookies begin to look golden brown.
- Remove cookie sheet from oven and allow cookies to cool on cookie sheet until completely cooled.
- Using a spatula, gently move cookies to serving dish or store in an airtight container with parchment paper between layers of cookies.

Russian Tea Cakes (Russia)

Ingredients

- 1 cup butter, softened
- 1 ½ cup confectioner's (powdered) sugar (divided ¾ cup and ¾ cup)
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 cup hazelnuts or pecans, finely ground
- 1 Tablespoon ground cinnamon

Directions

- Using a hand or stand mixer, beat the butter and ¾ cup of the confectioner's sugar until fluffy.
- Add vanilla extract and beat slightly.
- Slowly add flour, beating as you mix the flour in.
- Add ground nuts and beat just until incorporated.
- Turn dough out onto a lightly floured surface and form into a ball. Wrap in plastic and refrigerate for at least 1 hour.

- When ready to make cookies, preheat oven to 350 degrees.
- Mix remaining ¾ cup of confectioner's sugar with ground cinnamon and set aside.
- Prepare cookie sheet by placing parchment paper onto sheet and spraying with cooking oil spray.
- Remove dough from plastic and form into small balls, about 1" in diameter.
- Place balls on baking sheet about 1" apart.
- Bake about 15 minutes, or until golden brown.
- Place cookie sheet on a cooling rack to allow cookies to cool completely.
- When the cookies are cooled, toss them in the cinnamon/confectioner's sugar mixture.
- Cookies may be stored in an airtight container with parchment paper between layers.