

So far...

BEST OF THE BEST HOLIDAY COOKIES





THE BEST.

Cookies like these...

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Yum!

- 4 Apple Cake Cookies
- 5 Chocolate Crackle Cookies
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- 21 Butterfinger® Cookies
- 23 Sugar Cookies
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- 25 Peanut Butter Cookies
- 26 Criss-Cross Carrot Cookies

And the **BEST** cookies are giftable, so...

- 27 Holiday Gift Tags

Apple Cake Cookies



All the warm and sweetly spicy goodness of an apple cake, baked into a portable cookie form!

Prep time 0:30
Bake/Cook time 0:13 to 0:14
Yield 24 cookies

Ingredients

Cookies

1¾ c	all-purpose flour*
½ tsp	baking soda
1 tsp	cinnamon
¾ tsp	salt
Pinch	nutmeg
¾ c	unsalted butter, softened
¾ c	Imperial® Light Brown Sugar, packed
¼ c	Imperial® Granulated Sugar
1	large egg
2 tsp	vanilla extract
2 c	grated apples (Granny Smith or Golden Delicious)

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F. Fit two baking sheets with parchment paper and set aside.
2. Sift together flour, baking soda, cinnamon, salt and nutmeg and set aside.
3. Mix butter and sugars until light and fluffy.
4. Add egg and vanilla extract and mix until well combined. Scrape bowl well.
5. Add dry sifted ingredients and mix until just combined.
6. Peel and core apples and grate on large eyes of grater. Mix in apples.
7. Scoop in 2 tablespoon amounts on baking sheet and bake until light golden on edges, about 13–14 minutes. The center of the cookies will still appear slightly undone. Remove from oven and let cool.
8. Prepare icing by whisking together powdered sugar, milk and vanilla extract. Drizzle onto cooled cookies and sprinkle with cinnamon.



Icing

1 c	Imperial® Powdered Sugar
1 Tbs	milk
¼ tsp	vanilla extract
cinnamon for sprinkling	

Chocolate Crackle Cookies

Prep time 0:20

Bake/Cook time 0:12

Plan For Refrigerate 2 to 3 hours

Yield 24 cookies

Ingredients

2 c + 2 tsp all purpose flour*
2 tsp baking powder

4 oz unsweetened chocolate
½ c vegetable oil
½ tsp salt

1 c Imperial® Granulated Sugar
1 c Imperial® Dark Brown Sugar, packed
4 large eggs

¾ c Imperial® Powdered Sugar

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F.
2. Sift together flour and baking powder and set aside.
3. Chop chocolate and place in bowl with oil and salt. Heat over double boiler until chocolate is melted. Remove from heat and proceed when lukewarm. Chill in freezer.
4. Add both sugars and whisk in eggs one at a time.
5. Add flour and mix until combined. Place in refrigerator until firm, about 2 to 3 hours.
6. Line baking sheets with parchment paper and set aside.
7. Shape chilled dough into tablespoon size and drop in powdered sugar. Make into round balls and roll generously into sugar.
8. Place on baking sheets about 2 inches apart.
9. Place in oven and bake until cookie bounces back when lightly pressed in center, about 12 to 13 minutes.

IMPERIAL SUGAR INSIGHT

These much beloved crackle cookies are somewhat a hybrid between brownies and chocolate cake. If desired, make this dough and keep in freezer. Then simply scoop desired amount from freezer and bake as directed.

When you can't decide between a chocolate cake and brownie, try a chocolate crackle cookie! These sweet cookies are rolled in powdered sugar before they are baked, giving them their cracle appearance.

Death by Chocolate Chip Cookies



These cookies are for serious chocolate lovers. Jam packed with 3 kinds of chocolate, they are thick and soft. Perfect with a glass of milk!

Prep time 0:10
Bake/Cook time 0:15
Plan For 1 hour chill time
Yield 24 cookies

Ingredients

8 oz semi-sweet chocolate, melted

2¼ cups all-purpose flour*

½ c cocoa powder

1 tsp baking powder

½ tsp kosher salt

1 c butter, room temperature

1¼ c Imperial® Granulated Sugar

2 eggs

1 tsp vanilla extract



1 c milk chocolate chips

1 c semi-sweet chocolate chips

½ c white chocolate chips

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Line a baking sheet with parchment paper and set aside.
2. In medium microwave-safe bowl, melt 8 oz semi-sweet chocolate in microwave in 30 second increments until melted, stirring every 30 seconds. Set aside to cool slightly.
3. In large bowl whisk together flour, cocoa powder, baking powder and salt. Set aside.
4. In bowl of stand mixer, fitted with paddle attachment, cream butter and sugar together for 2 minutes until light and fluffy.
5. Add melted chocolate and stir until combined.
6. Beat in eggs and vanilla until smooth and incorporated.
7. Stir in dry ingredients into chocolate mixture until dough forms.
8. Finally, fold in chocolate chips.
9. Chill dough for one hour.
10. Preheat oven to 350°F.
11. Using a cookie scoop or large spoon drop cookie dough onto lined baking sheet about 2 inches apart. Bake for 12–13 minutes until edges are set.
12. Allow to cool on baking sheet for 3 minutes and then transfer to wire rack to finish cooling
13. Store in an airtight container for up to 3 days.

German Chocolate Cookies



If you've ever had a craving for German Chocolate, but didn't want to bake up a layer cake, these cookies are for you. Big, thick cookies are slathered with an irresistible and classic coconut-pecan icing making them oh-so-decadent.

Prep time 0:12
Bake/Cook time 0:15
Yield 12 cookies

Ingredients

Cookies

2 oz	German chocolate, chopped
1¾ c	unbleached, all-purpose flour*
½ c	natural cocoa
2 tsp	baking powder
1 c	salted butter
¾ c	Imperial® Granulated Sugar
1	egg
1 tsp	vanilla

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

Cookies

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. Melt German chocolate over low heat, or in microwave on low power in 30 second intervals. Set aside to cool.
3. Whisk flour, cocoa and baking powder together.
4. In bowl of an electric mixer, cream together butter and sugar until light and fluffy and thoroughly combined. Add in egg, vanilla and melted chocolate; mix well.
5. On low speed, add flour mixture in 2 additions, scraping down bottom and sides of bowl as needed. Once flour is incorporated, wrap dough in plastic wrap and refrigerate for 30 minutes.
6. Prepare a rolling surface by combining flour and natural cocoa. Roll dough with a rolling pin coated in same mixture and cut with a round 3.5 inch cookie cutter. (If dough is too stiff, let it sit at room temperature before rolling.)
7. Place cut outs onto prepared sheets and bake for 10–12 minutes, or until done. Cool on pan for 2 minutes, then transfer to a cooling rack to cool completely.



Icing

1 c	Imperial® Granulated Sugar
3	egg yolks
½ c	salted butter
1 c	evaporated milk
1½ tsp	pure vanilla extract
1½ c	sweetened, shredded coconut
1 c	chopped pecans

Icing

1. In a medium saucepan, whisk together sugar and egg yolks. Add in butter and evaporated milk. Cook over medium-low to medium heat, stirring constantly. Cook for 12–15 minutes, or until thickened. If chunks of egg are visible in the cooked mixture, pour through a fine mesh sieve before adding remaining ingredients.
2. Remove pan from heat and stir in vanilla, coconut and pecans. Let mixture stand, stirring occasionally, until thick enough to spread.
3. Top each cookie with a spoonful of the icing, spreading almost to edges.

Gluten Free Chocolate Chewies

This Starbucks®
Gluten Free
Chocolate Chewies
copycat recipe is
delicious when
baked to a chewy
crisp state.

Prep time 0:20
Bake/Cook time 0:12
Yield 24 cookies

Ingredients

1 box	Imperial® Powdered Sugar
½ c	cocoa powder (Dutched)
1 tsp	salt
2 tsp	vanilla extract
4	large egg whites
1 c	pecan pieces
½ c	chocolate chips

Directions

1. Preheat oven to 375°F.
2. Line 2 baking sheets with parchment paper and set aside.
3. In a bowl of a stand mixer place powdered sugar, cocoa powder, salt, vanilla extract and egg whites.
4. Using the paddle attachment mix on low speed until combined. Increase speed to medium high for 2 minutes. Stop mixing and add pecan pieces and chocolate chips. Mix until combined.
5. Scoop batter into 2 tablespoon amounts and place on baking sheets with 1½ inch space in between.
6. Place in oven and bake until cookies are lightly puffed in center. When touched with a finger the center should feel set but still be soft.
7. Allow to cool. Cookies will firm up once completely cold.



KITCHENS

Where life and
smiles happen.



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Turtle Chocolate Cookies

Prep time 0:15

Bake/Cook time 0:08 to 0:10

Yield 16 cookies

Ingredients

1½ c	all-purpose flour*
¼ c	cocoa powder
½ tsp	baking soda
¼ tsp	salt
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½ c	unsalted butter, room temperature
¾ c	Imperial® Light Brown Sugar, packed
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1	large egg
1 tsp	vanilla extract
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16	Turtle candies, unwrapped
16	caramels, unwrapped

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 375°F. Line two baking sheets with parchment paper.
2. Combine flour, cocoa powder, baking soda and salt in a medium bowl. Set aside.
3. In bowl of a stand mixer, beat the butter and brown sugar, until light and fluffy. Add in egg and vanilla.
4. Gradually add in flour mixture on low speed. Stir until dough forms.
5. Using a medium size cookie scoop, drop cookie dough on prepared baking sheets, leaving 2 inches for spreading.
6. Bake for 8–10 minutes, or until cookies begin to crack on top. Remove from oven and press a Turtle into the center of each cookie.
7. Then in a microwave safe bowl, microwave caramels for 30 seconds and stir. Continue microwaving in 15 second intervals until completely melted. (Total time will depend on your brand of caramels.)
8. Once melted, drizzle tops of each cookie with caramel. Let cool for a 5 minutes, then transfer cookies to a wire rack to cool completely.
9. Store in an airtight container for up to 3 days.

Homemade chocolate cookies with a Turtle candy in the center. And if that wasn't enough, how about a caramel drizzle on top of that?



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Strawberry Chocolate Chip Cookies

Prep time 0:20

Bake/Cook time 0:08 to 0:10

Yield 18 cookies



Ingredients

5 Tbs	butter, melted and cooled
2	large eggs
15 oz box	strawberry cake mix

½ c	milk chocolate chips
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½ c	Imperial® Powdered Sugar
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Directions

1. Preheat oven to 375°F and line two baking sheets with a silicon mat or parchment paper. Place powdered sugar in a shallow bowl and set aside.
2. In a large bowl, combine butter, eggs and cake mix until there are no large lumps left. Fold in chocolate chips.
3. Roll dough into 1 inch balls (about 1 tablespoon worth of dough) and coat in powdered sugar. Place on baking sheets, leaving about 2 inches for spreading.
4. Bake for 8–10 minutes, or until the tops have cracked and the tops look set (the centers will still be gooey). Let sit for 5 minutes and then transfer to a cooling rack. Store in an airtight container for up to 5 days.

These cookies are chewy, soft and full of strawberry flavor.
Imagine a chocolate dipped strawberry but in a cookie form!

Praline Cookies

Prep time 0:15
Bake/Cook time 0:10
Yield 24 cookies

Ingredients

Cookies

¾ c	butter, room temperature
1 c	Imperial® Light Brown Sugar, packed
1	egg
2 tsp	vanilla
¾ tsp	baking soda
½ tsp	salt
2 c	all-purpose flour*

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

Cookies

1. Preheat oven to 350°F.
2. Line a baking sheet with parchment paper or a silicone liner and set aside.
3. In bowl of stand mixer cream butter and brown sugar together until light and fluffy, about 2 minutes.
4. Add in egg and vanilla and mix until smooth, scraping the sides, as necessary.
5. Mix in baking soda and salt until combined.
6. Stir in flour until evenly incorporated.
7. Drop heaping tablespoon sized portions of dough onto lined baking sheet and bake for 8–10 minutes until edges begin to golden.
8. Transfer to a wire rack to cool.

Icing

4 Tbs	butter
¼ c	heavy cream
1 c	Imperial® Light Brown Sugar
¼ tsp	salt
1 tsp	vanilla
1 c	Imperial® Powdered Sugar
½ c	chopped pecans

Icing

1. In a medium saucepan combine butter, cream, brown sugar and salt over medium heat. Heat mixture until it comes to a boil, stirring frequently. Once it comes to a boil, allow it to boil for one minute and then remove from heat.
2. Immediately add vanilla and powdered sugar, stirring until smooth. Finally, stir in nuts.
3. Allow mixture to sit for 5 minutes and then spread on top of the cookies.

These Praline Cookies are a soft brown sugar cookie frosted with a warm praline mixture that soaks right in to the cookie.

Ways to surprise
and delight.

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Peppermint Cookie Canes

These sugar cookies look and taste like candy canes. Two colors of sugar cookie dough are wrapped into a cane shape. Sprinkle with a touch of pure cane sugar just before baking for an extra sparkle.

Prep time 1:20

Bake/Cook time 0:11 to 0:13

Yield 40 cookies

Ingredients

2½ c all-purpose flour

1 c unsalted butter, softened

½ c Imperial® Granulated Sugar

½ c Imperial® Powdered Sugar

1 large egg

1½ tsp peppermint extract

1 tsp salt

1 tsp liquid red food coloring

Directions

1. Preheat oven to 350°F.
2. Sift flour and set aside.
3. Mix butter until light and fluffy. Add both sugars and combine well. Add egg and mix until well incorporated. Add peppermint and salt.
4. Add flour and mix briefly until just incorporated. Divide dough in half. Add red food coloring to one half of dough. Mix until color is smooth throughout.
5. Press both pieces of dough ¼ inch thick onto a plastic food film lined baking sheet and place in refrigerator for about 45–60 minutes until firm.
6. Working on 2 candy canes at a time, remove 2 individual tablespoons of both red and non colored cookie dough. Keep remaining dough in refrigerator.
7. First, roll each piece of dough in balls and then roll into an even 6 inch tube; if needed use a tiny amount of flour to keep dough from sticking. Twist a red and plain dough tube together.
8. Roll gently to make twist evenly flat. Curve on end to create a candy cane shape.
9. Place on parchment lined baking sheets about ¼ inch apart.
10. Place in oven and bake until still pale in color and bottom is slightly golden, about 11–13 minutes.

IMPERIAL SUGAR INSIGHT

Sprinkle with pure cane sugar or turbinado prior to baking for an extra sparkle.

Oatmeal Cream Pie Cookies with Browned Butter Frosting



Remember the classic oatmeal cream pies of childhood? We do too. Our version takes them up a notch with a Browned Butter Frosting center.

Prep time 0:15

Bake/Cook time 0:10 to 0:12

Yield 16 filled cookies

Ingredients

Cookies

½ c	butter, softened
½ c	shortening
1 c	Imperial® Light Brown Sugar
½ c	Imperial® Granulated Sugar
2	eggs
1 tsp	vanilla
1½ c	all-purpose flour*
1 tsp	baking powder
¼ tsp	baking soda
½ tsp	salt
1 tsp	cinnamon

Directions

Cookies

1. Preheat oven to 375°F.
2. Cream butter and shortening until light and fluffy. Add both granulated and light brown sugars and mix further. Add eggs and vanilla mixing until mixture is combined.
3. Sift flour, baking powder, baking soda, salt and cinnamon in a medium bowl. On low speed, add dry ingredients in one-step and then immediately add oats and morsels. Mix until combined.
4. Scoop batter with a small ice cream scoop or big rounded tablespoons. Place on cookies on lightly greased baking sheets. Flatten cookies with lightly floured hands.
5. Bake 10–12 minutes or until light golden brown and center is still very soft. The oatmeal cookies will firm as they cool.

2 c	rolled oats (quick cooking or old fashioned)
1 c	butterscotch morsels

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Browned Butter Frosting

⅓ c	butter
3 c	Imperial® Powdered Sugar
2–4 Tbs	milk or half and half
1 tsp	vanilla extract

Browned Butter Frosting

1. Melt butter in a heavy small saucepan over low heat until melted and lightly browned; remove from heat. Combine confectioner's sugar, milk and vanilla in a large bowl. Add browned butter, beat with an electric mixer on low speed until spreading consistency.
2. Spread about 1½ tablespoons frosting on half of the cooled cookies. Top with remaining cookies to form sandwiches.



Red Velvet White Chocolate Chip Cookies

With soft insides and chewy outsides, these Red Velvet White Chocolate Chip Cookies are attention stealers. Lucky for you, they taste as heavenly as they look.

Prep time 0:20

Bake/Cook time 0:10

Yield 24 cookies

Ingredients

1½ c	all-purpose flour*
¼ c	cocoa powder
1 tsp	baking soda
¼ tsp	salt
½ c	unsalted butter, room temperature
½ c	Imperial® Light Brown Sugar, packed
½ c	Imperial® Granulated Sugar
1	large egg
1 Tbs	milk
2 tsp	vanilla extract
2½ tsp	red food coloring
1 c	white chocolate chips
	sprinkles (optional)

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper, set aside.
2. In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt. Set aside.
3. Beat butter and sugars until light and fluffy, about 2 minutes. Add the egg, milk, vanilla and food coloring and mix well.
4. Add flour mixture, mixing until completely combined. Stir in white chocolate chips until evenly distributed. (You can do this by hand or with a mixer.)
5. Using a medium size cookie scoop, drop cookie dough on prepared baking sheets, leaving 2 inches for spreading. If desired, press decorative sprinkles into the dough.
6. Bake for 10 minutes. The cookies will not look cooked in the center, but they will finish cooking while cooling on baking sheet.
7. Remove from oven and let cookies rest on baking sheet for 10 minutes. Then transfer to a wire rack to cool completely. Store in an airtight container for up to 5 days.





Directions

Cookies

1. Heat oven to 350°F. Line two baking sheets with parchment paper. Set aside.
2. In a mixing bowl add butter and sugar. With paddle attachment on, beat on low speed until light and fluffy, about 3 minutes.
3. Beat in eggs and vanilla extract, scraping sides of the bowl with a spatula.
4. Slowly fold in flour, graham crackers crumbs and cornstarch and mix until just combined.
5. Remove cookie dough from mixing bowl and place it on a floured working area. With a floured rolling pin, roll out dough and with a cookie cutter, cut out cookies. (I used a 3 inch cookie cutter). Place cookies on the prepared baking sheets. Re-roll any trimming and cut out more cookies.
6. To make sure cookies keep their form during baking, refrigerate cut-out cookies for 10–20 minutes.
7. Bake cookies in preheated oven for approximately 15 minutes or until edges just beginning to turn golden brown.
8. Remove from the oven and let cool completely on baking sheets.

Prep time 0:40

Bake/Cook time 0:15

Yield 18 - 20 moonpies

Ingredients

Cookies

1 c	unsalted butter, room temperature
½ c	Imperial® Granulated Sugar
2	eggs
½	teaspoon vanilla extract
2⅔ c	self-rising flour*
1 c	graham cracker crumbs
½ c	cornstarch

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Marshmallow Filling

1. In a large mixing bowl add egg white and cream of tartar. With wire whisk attachment on, whisk on medium speed until foamy.
2. Slowly, without turning mixer off, pour in corn syrup. Once all syrup is added, increase mixer speed to high and continue to mix for an additional 5 minutes until mixture is thick and its volume has almost doubled.
3. Reduce mixer speed to low, stir in vanilla extract followed by powdered sugar added in 3 batches.
4. When all sugar is incorporated, increase mixer speed to medium-high and mix for 2 more minutes.
5. With a spoon, drop a little marshmallow cream on half of cooled cookies.
6. Use remaining cookies to sandwich moonpies.

Marshmallow Filling

1	egg white, room temperature
¼ tsp	cream of tartar
⅔ c	corn syrup
½ tsp	vanilla extract
¾ c	Imperial® Powdered Sugar

Chocolate Ganache

1 c	dark chocolate chips
1 c	semisweet chocolate chips
¼ c	heavy cream
1 Tbs	unsalted butter

Chocolate Ganache

1. In a heatproof mixing bowl, heat chocolate chips, heavy cream and butter. Stir to combine until smooth and silky.
2. Working fast, dip moonpies on one side in chocolate ganache, let excess chocolate drip back into bowl and place them on a cooling rack. Refrigerate for 10–15 minutes or until ganache is set.
3. Once chocolate coating is set, reheat remaining ganache and dip cookies in it covering other side as well.
4. Place cookies on the wire rack and refrigerate.
5. Keep cookies in an airtight container in refrigerator.

Magic Bar[®] Cookies



These Magic Bar Cookies are a fun spin on the classic candy bar. All the flavors you love (coconut, butterscotch, graham crackers and chocolate) in a single “drop” cookie that can be whipped up in minutes.

Prep time 0:15

Bake/Cook time 0:09

Yield 30 cookies

Ingredients

1 c	butter, room temperature
1½ c	Imperial [®] Light Brown Sugar, packed
2	eggs
2 tsp	vanilla
1 tsp	baking soda
1 tsp	salt
2¾ c	all-purpose flour*
1½ c	graham cracker crumbs, finely crushed
½ c	white chocolate chips
½ c	semi-sweet chocolate chips
½ c	milk chocolate chips
½ c	butterscotch chips
½ c	shredded sweetened coconut

*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F degrees.
2. Line a baking sheet with parchment paper, set aside.
3. Cream butter and brown sugar together for 2 minutes until light and fluffy. Add in eggs and vanilla and continue mixing until smooth.
4. Add in baking soda and salt, mixing well.
5. Turn mixer to low and slowly add in flour and graham cracker crumbs.
6. Stir in chips and coconut.
7. Drop by heaping tablespoon onto lined pan, 2 inches apart, and bake for 9 minutes until edges are golden. Don't over-bake.
8. Allow to cool on baking sheet for 3 minutes and then transfer to wire rack to finish cooling.
9. Store in an airtight container for up to 3 days.



Meltaway Lemon Cookies

These zesty lemon cookies are tart lightly sweet and just melt in your mouth. Our buttery Meltaway Cookies have a soft center and are topped with a lemon sugar glaze.

Prep time 0:20
Bake/Cook time 0:08
Yield 32 cookies

Ingredients

Cookies

2 c	all-purpose flour*
½ tsp	baking powder
¼ tsp	salt

1 c	unsalted butter, room temperature
¾ c	Imperial® Granulated Sugar

1	large egg
	zest from 1 lemon

*Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

Cookies

1. Preheat oven to 375°F. Line a baking sheet with parchment paper or a silicone baking mat. Set aside.
2. In a medium bowl, whisk together flour, baking powder and salt. Set aside.
3. Beat butter and sugar until light and fluffy. Add egg and lemon zest, mixing until combined. Add flour mixture ½ cup at a time, mixing until completely combined.
4. Roll one tablespoon of dough into small circles and then press with hands (or with the bottom of a cup) into a disk shape. Place on prepared baking sheet.
5. Bake for 8–10 minutes, until the centers are set. The cookies will not look browned or cooked, but they are. Remove from oven and let cookies rest on baking sheet for 5 minutes. Then transfer to a wire rack to cool completely.



Icing

2 c	Imperial® Powdered Sugar
3 Tbs	lemon juice

Icing

1. In a small bowl, whisk together powdered sugar and lemon juice until smooth.
2. Using a spoon, smooth icing onto the top of each cookie and let set for 10 minutes, or until hardened.
3. Store in airtight container for up to 5 days.

Earl Grey Tea Cookies



These adorable shortbread cookies not only look like tea, they taste like it too. Made with Earl Grey tea, orange and vanilla, and dipped in melted chocolate.

Prep time 0:45

Bake/Cook time 0:12 to 0:14

Yield 48 cookies

Ingredients

1 c	unsalted butter, very soft
1 c	Imperial® Powdered Sugar
1 tsp	vanilla extract
½ tsp	salt
2	Earl Grey tea bags
Zest	of 1 mandarin orange or ½ orange (no white bitter pith)
<hr/>	
2 c	all-purpose flour*
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12 oz	melting wafers or chocolate

*Spoon & Sweep:
Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F.
2. Mix butter until creamy. Add sugar and continue mixing until well combined. Add vanilla, salt, tea leaves removed from tea bag and zest and mix until very well combined.
3. Sift flour and add in one step to above. Mix until dough forms; do not overmix.
4. Press dough onto a plastic food film or parchment paper lined baking sheet and place in the refrigerator for approximately 30 minutes or until firm/cold enough to roll.
5. Meanwhile cut a piece of sturdy paper or cardboard 1¾ inch wide and 12½ inches long.
6. Mark the obtained strip every 2½ inches. (The size of a real tea bag.)
7. Remove half of dough from refrigerator and roll it on a lightly floured surface a generous ⅛ inch thick.
8. Using your guide and a sharp knife cut 2½ inch wide strips. Cut crosswise to obtain a “tea bag.” Place on a parchment lined baking sheet.
9. Cut away the top two corners as seen on a tea bag. Using a drinking straw, poke a hole near the center top to attach the tread.
10. Place in oven and bake until light golden, about 12–14 minutes but time will depend on actual thickness of cookies. Let cookies completely cool.
11. Melt chocolate flavored wafers or temper chocolate. Dip cookies and let chocolate harden.



Butterfinger® Cookies



Prep time 0:20
Bake/Cook time 0:12
Yield 24 cookies

Ingredients

½ c	shortening
¾ c	Imperial® Granulated Sugar
1	egg
1½ c	sifted all-purpose flour*
½ tsp	baking soda
¼ tsp	salt
2	Butterfinger® candy bars, cut in small pieces

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F.
2. Cream shortening and sugar together. Beat in egg.
3. Sift together dry ingredients. Sprinkle over candy bar pieces and combine with creamed mixture. Chill.
4. Drop by spoonfuls on greased baking sheet. Bake for about 12 minutes.

If you love Butterfinger® candy bars, this is the cookie for you. These peanutty, creamy cookies are packed with butterfinger bits and perfect served alongside a cold glass of milk.

AH. Nice to have help in the kitchen.

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Sugar Cookies



This classic sugar cookie recipe can be found on the Imperial Sugar packaging.

Prep time 0:15

Bake/Cook time 0:09

Yield up to 36 cookies depending on size

Ingredients

1 c	unsalted butter, very soft
1½ c	Imperial® Granulated Sugar
<hr/>	
1	large egg
2 tsp	vanilla extract
½ tsp	salt
<hr/>	
2½ c	all-purpose flour*
½ tsp	baking soda
½ tsp	cream of tartar

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F.
2. Beat butter until very light and creamy. Add sugar and continue mixing until light and fluffy. Add egg, vanilla and salt and beat until very well combined.
3. Sift flour, baking soda and cream of tartar together and add in one step to above. Mix until dough forms. Do not overmix.
4. Scoop batter into two tablespoon amounts and make round. Place well apart on parchment lined or evenly buttered baking sheets. Sprinkle with additional sugar, if desired.
5. Place in oven and bake until very pale and edges are very light golden, about 9 minutes.
6. Decorate with frosting or icing as desired.



IMPERIAL SUGAR INSIGHT

Cook's Tip:
For firmer dough
wrap tightly in
plastic wrap and
refrigerate for
30 minutes.

Imperial® Chocolate Chip Cookies



Chocolate chip cookies are one of the most popular cookies on the planet. And our recipe makes melt in your mouth cookies that are out of this world. Serve with a cold glass of milk and enjoy!

Prep time 0:15

Bake/Cook time 0:09 to 0:10

Yield Approximately 24 cookies

Ingredients

½ c	unsalted butter, softened
½ c	Imperial® Granulated Sugar
½ c	Imperial® Dark Brown Sugar, well-packed
1	large egg
1 tsp	vanilla extract
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1½ c	all-purpose flour*
½ tsp	baking soda
½ tsp	salt
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10 oz	semi-sweet chocolate chips (approx 1¾ cups)
½ c	walnuts or pecans (optional)

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F.
2. In a mixing bowl, combine butter, granulated sugar, vanilla, brown sugar and egg on low speed for 1–2 minutes or until mixture is creamed.
3. Add flour, baking soda and salt to mixing bowl and mix on low until blended. Scrape edges of bowl and mix on low speed for additional 1 minute or until completely mixed.
4. Blend in remaining ingredients on low or mix by hand as to not crush chips and nuts.
5. Use a tablespoon to portion out cookies on to ungreased baking sheet.
6. Bake cookies for 9–10 minutes. Edges of cookies should be brown and tops light brown when cookies are finished.

IMPERIAL SUGAR INSIGHT

This recipe can also
be found on the back
of our products below:

1 pound Light Brown Sugar Box
1 pound Light Brown Sugar Poly Bag
Redi-Measure Light
Brown Sugar Pouches

Chocolate Pecan Tassies



When you want the taste of a chocolate pecan pie, but don't want to eat a whole slice, these Chocolate Pecan Tassies are a right-sized compromise!

Prep time 0:20

Bake/Cook time 0:25

Yield 24 cookies

Ingredients

CRUST

- ½ c unsalted butter, room temperature
- 4 oz cream cheese, room temperature
- ¼ c Imperial® Granulated Sugar
- 1 c all-purpose flour*
- 3 Tbs unsweetened cocoa powder

FILLING

- 1 large egg, beaten
- ¾ c Imperial® Dark Brown Sugar, packed
- 1 tsp vanilla extract
- ¾ c finely chopped pecans
- ¼ tsp salt
- 3 oz semisweet chocolate

Directions

For the crust:

In the bowl of an electric mixer, beat the butter and cream cheese until well combined. Add the sugar and beat until fluffy. On low speed add the flour and cocoa powder and beat until combined. Cover and refrigerate for 1 hour, or until firmed.

For the filling:

1. In a medium bowl, combine egg, sugar, vanilla, pecans and salt.
2. Preheat the oven to 350°F. Coat a 24 cup miniature muffin pan with nonstick baking spray.
3. Divide the chilled dough into 24 equal balls about 2 teaspoons each and place each ball inside a muffin cup. Press the dough into the bottoms and up the sides of each cup to form a shell. Spoon about 1 teaspoon of the filling evenly among each shell.
4. Bake for 25 minutes, or until lightly browned. Let cool for 5 minutes before removing tassies to wire racks to cool completely.
5. Place chocolate in a heatsafe bowl and microwave in 30 second increments, stirring between each, until melted. Let cool slightly. Pour into a pastry bag (or plastic bag) and drizzle chocolate over the tassies. Let stand until set before serving.



* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Criss-Cross Carrot Cookies



These moist and tender carrot cookies are even more delicious if filled with our Cream Cheese Frosting. You can use quick cooking oats for a softer texture or old fashioned oats for a firmer bite.

Prep time 0:20

Bake/Cook time 0:09 to 0:11

Yield 24 cookies

Ingredients

2½ c	all-purpose flour*
1 tsp	baking soda
1 tsp	baking powder
1 tsp	cinnamon
¼ tsp	nutmeg (optional)
½ tsp	salt
2 c	oats, quick cooking (not instant) or old fashioned
1 c	fine grated carrots, about 2
½ c	coconut flakes (optional)
½ c	raisins, dark or golden
1½ c	chopped pecans
1 c	unsalted butter, soft
1 c	Imperial® Granulated Sugar
1 c	Imperial® Light Brown Sugar, packed
2	large eggs
2 tsp	vanilla extract



* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F.
2. Sift together in a large bowl flour, baking soda, baking powder, cinnamon, nutmeg and salt. Stir in oats and set aside.
3. In a separate bowl, combine carrots, coconut, raisins and pecans.
4. In a bowl, cream butter until light and fluffy. Add sugars and blend well. Add eggs one at a time and scrape in between. Add vanilla and whip well.
5. In one step, add all dry ingredients and mix until just combined. Add remaining ingredients and mix until combined.
6. On parchment lined or lightly buttered pans, drop batter in large tablespoon amounts, about 2 inches apart.
7. Bake until light golden about 13 to 15 minutes depending on size.
8. When cooled, sandwich with [Cream Cheese Frosting](#), or serve as is.

YOU'RE GIVING AWAY COOKIES? TOO SWEET!



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