

# HOW TO HOST A COOKIE SWAP





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# HOW TO HOST A COOKIE SWAP

Get ready to sprinkle some joy and swap some treats with Imperial Sugar's essential guide to hosting a fabulous Cookie Swap! Perfect for a girlfriend's holiday party or for anyone looking to add a twist to their holiday traditions, this guide is your ticket to organizing a delightful Cookie Swap that's sure to be the talk of the season.

As the ultimate host, you'll kickstart the festivities with our custom-designed, downloadable invitations and day-of essentials, including charming cookie name place cards, whimsical voting cards, and celebratory awards. These printables are not just a breeze to use – they're your first step towards wowing your guests and setting the tone for a day of sweet indulgence and festive fun.

Wondering which cookies to bake? Our curated collection of [holiday cookie recipes](#) promises to tantalize every palate, featuring everything from rich chocolate delights to fruity favorites and timeless shortbread classics.

The holidays are synonymous with cookie baking, but let's face it—whipping up multiple batches can be daunting. That's where the magic of a Cookie Swap comes into play. It's simple: you and your friends each bake your signature cookies, and then trade them, leaving everyone with a delicious assortment without the hassle of baking them all.



### INVITATIONS:

Opt for our downloadable [Cookie Swap Party Invitations](#) or, if pressed for time, e-vites are great too.

### PLAN AHEAD:

Ask guests to RSVP at least 10 days before the party, giving you and them enough lead time to plan and bake. Mornings or afternoons seem to be the best times to host a cookie swap. That way, you won't conflict with other holiday events. Also, double-check with your attendees to ensure there are no food allergies to be considered.

### SHARING IS CARING:

Each guest should bring three dozen of one type of cookie. Two dozen cookies will go home with each guest, and the remaining dozen will be shared during the party.

### VARIETY IS THE SPICE OF LIFE:

Ask everyone what cookies they'll make to avoid duplications. Also, ask everyone to include a recipe card for their cookies – enough that each person will go home with one. If doing digital invites, you can ask guests to send you the recipes and then after the party you can thank them as a thank you for attending the party.





# TOP TIPS

## DISPLAY CREATIVELY

Prepare a table where guests can place their cookies and recipe cards. Decorations can be as simple as a table runner and some ornaments. Use cake stands, tiered trays, and festive platters to display the cookies appealingly. Height and levels add visual interest to your table setup. If you're feeling extra festive, you could decorate with a cookie theme in mind – think cookie cutters strung up as garlands, centerpieces with stacked cookie boxes, or even cookies hung on the tree.

## SPREAD THE WORD

Print these festive [Cookie Place Cards](#) and let each guest label them with their name and type of cookie.

## SAMPLING

Provide a basket or large platter and ask each guest to place 12 cookies in/on it for sharing.

## GIVE IT A NAME

Ask guests to label the outside of their disposable containers for easy identification.

## REFRESHMENTS

Let the party take over while your friends sample the treats. Serve savory [appetizers](#) alongside the cookies to balance the sweetness.

Festive holiday beverages like our [Sparkling Cranberry Fruit Punch](#), [Eggnog](#), or [Apple Cider](#) are perfect for your Cookie Swap party. Looking for a more adult beverage? Try this [Red Sangria](#) or [Merry Mojito](#).

Or, if you are feeling extra festive, you can set up an [Iced Coffee and Syrup Bar](#) or [Hot Cocoa Bar](#) and let your guests get creative.

## FESTIVE TUNES

A holiday music playlist can set the tone for the party and keep the atmosphere merry and bright.





### **DON'T FORGET THE DETAILS**

Have pens and labels available so guests can label their cookie containers, which helps to avoid any mix-ups when it's time to go home.

### **PACKAGING STATION**

Set up an area with boxes, bags, and ribbons so your guests can pack up their assorted cookies to take home in style. It's good to have have gallon-sized plastic bags or foldable clothing boxes on hand in case your guests need extra room to take their cookies home.

### **PARTING GIFTS**

It can be a nice touch to send your guests home with a small memento, like a cookie cutter or a spatula, to remember the event.

### **STORAGE TIP**

Remind guests that they can freeze their cookies for later to use at parties, events, or they can wrap them up for teacher gifts, etc.



# EXTRA FUN

## At the Cookie Swap Party

Don't want the fun to end? Go beyond the swap with these fun ideas to keep the fun times rolling along.

### BLIND TASTING

Have a blind taste test with the cookies and ask guests to name three ingredients they taste in the cookie. (Salt, butter, flour, and sugar don't count!)

### GIVE A LITTLE

Hold a white elephant gift exchange during the party after you've tasted the treats.

### COOKIE AWARDS

Have a voting contest (and print out these cute [award winner cards](#)!) to determine the yummiest cookie. Give a festive prize like a bottle of champagne, a holiday tea towel or a cookie spatula. Print prize cards to label which cookies get awards.

### MOVIE NIGHT

Watch a holiday movie and take a bite of a cookie or a sip of eggnog every time you hear holiday words. Have a score sheet: Christmas, holiday, season, Santa, presents, gift, reindeer, etc.

### GET COZY

Have everyone wear their Christmas PJs - guests are instantly comfortable at a party while wearing their jammies.

### ORNAMENT EXCHANGE

Ask everyone to bring an ornament to exchange with their cookies and draw numbers to choose ornaments.

### STORYTIME

Take turns sharing and talking about your recipe. Is it a family favorite? Did you used to make it with your mom? Is it a family tradition? Why is it special?





# BEST COOKIES



## What are the Best Cookies for Cookie Swap?

If you're still pondering over which cookies to bake, look into our [Best Recipes for a Cookie Swap](#). Whether you're a seasoned baker or just starting out, these baking and decorating tips will have you swapping like a pro!



# 3 Chocolate Chip Cookies



Prep time 20m

Bake/Cook time 11m - 13m

Yield 24 - 36 cookies

[See video](#)

## Ingredients

1 cup unsalted butter, soft

¾ cup Imperial Sugar Light Brown Sugar

¾ cup Imperial Sugar Extra Fine Granulated Sugar

2 large eggs, room temperature

1 teaspoon vanilla extract

2 ½ cups all-purpose flour\*

1 teaspoon baking soda

½ teaspoon salt

6 ounces semi-sweet chocolate chips

6 ounces bittersweet chocolate chips

6 ounces milk chocolate chips

Optional: 2 cups crispy rice cereal

You can never go wrong with this timeless favorite. Soft, chewy, and packed with chocolate chips, they're a guaranteed hit. For a fun twist, we've added in three different kinds of chocolate chips, plus crispy rice cereal for an added crunch.



## Directions

1. Preheat oven to 350°F. Prepare cookie sheets with parchment paper or silicone baking mat. Set aside.
2. In a large bowl, cream butter until smooth. Add sugars and cream further. Add eggs one at a time. Add vanilla. Mix until light and creamy.
3. Sift together flour, baking soda, and salt. Add flour in one step to creamed mixture and mix until just combined. Do not over-mix.
4. Add chocolate chips and crispy rice cereal and gently stir to combine. Batter will be thick.
5. Scoop dough using a medium-sized ice cream scoop or a soup spoon and place on prepared cookie sheets. Gently press down.
6. Bake until light golden brown, about 11-13 minutes. Baking time will depend on size of cookies.
7. Move to wire rack to cool and store airtight.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Snickerdoodles



These sugary, cinnamon-coated delights are soft in the middle and slightly crispy on the outside. Every mouthful of these thick, Soft-Baked Snickerdoodle Cookies is a comforting blend of softness, warmth, and a touch of spice, making them a timeless favorite for many cookie lovers.

Prep time 20m

Bake/Cook time 11m - 12m

Yield 12 large cookies

[See video](#)

## Ingredients

2 ¼ cups all-purpose flour\*

½ teaspoon baking soda

½ teaspoon cream of tartar

¼ teaspoon salt

¾ cup (1 ½ sticks) unsalted butter, soft

¼ cup vegetable oil, can be olive

½ cup Imperial Sugar Extra Fine Granulated Sugar

½ cup Imperial Sugar Confectioners Powdered Sugar

1 large egg

1 teaspoon vanilla extract

5 tablespoons Imperial Sugar Extra Fine Granulated Sugar

1 tablespoon cinnamon (Vietnamese preferred)



## Directions

1. Preheat oven to 375°F. Line two cookie sheets with parchment paper or coat with butter. Set aside.
2. Sift together flour, baking soda, cream of tartar, and salt. Set aside.
3. In a bowl large enough to hold all ingredients cream butter until light and fluffy.
4. Add oil and both sugars and mix until fluffy. Add egg and vanilla and mix well.
5. Add dry ingredients in one step and mix just until combined.
6. Combine second listed granulated sugar and cinnamon in a bowl.
7. Scoop dough into three tablespoon-size amounts and roll round. If dough is too soft, place in fridge for 30 minutes.
8. Roll round balls into cinnamon sugar and place on cookie sheets about three inches apart. Sprinkle surface with additional cinnamon sugar.
9. Place in oven and bake until edges become light golden, about 11-12 minutes. Center of cookies will still feel very soft when removed, but will firm as they cool.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Red Velvet Hershey's Kiss Crinkle Cookies

A festive choice, especially for the holidays. These cookies have the classic taste of red velvet cake but in cookie form, and the powdered sugar crinkles give them a snow-covered look.

Prep time 20m

Bake/Cook time 9m - 11m

Yield 40 - 48 cookies

Plan for 30 minutes chill time



[See video](#)

## Ingredients

- 8 tablespoons unsalted butter, very soft
- 1 cup + 2 tablespoons Imperial Sugar Extra Fine Granulated Sugar
- 2 large eggs, room temperature
- 1/2 teaspoon salt
- 1/2 teaspoon red food color, gel type
- 2 cups all-purpose flour\*
- 1 tablespoon cocoa
- 2 teaspoons baking powder
- 1/2 cup Imperial Sugar Confectioners Powdered Sugar
- 1 bag (10 oz) Hershey's kisses

## Directions

1. Mix soft butter and sugar until light and fluffy.
2. Add one egg and mix until completely incorporated. Add remaining egg, salt, and red food color. Mix until fluffy. Set aside.
3. Sift together flour, cocoa, and baking powder and add in one step to above. Mix until just combined.
4. Dough is easiest to work with when chilled for 30 minutes in freezer or refrigerator overnight.
5. When ready to bake, preheat oven to 350°F. Prepare baking sheets with parchment paper.
6. Scoop into two teaspoon amounts and roll into a ball. Roll dough balls in powdered sugar.
7. Place on prepared baking sheets about one inch apart.
8. Place in oven. To obtain a soft cookie bake 9-10 minutes, for a slightly firmer cookie bake 10-11 minutes.
9. Once cookies are lukewarm top each with a chocolate kiss. If cookies are too warm kisses will melt. If applied when lukewarm, bottom of kisses will melt just a tiny bit and will properly stick to cookies.



\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Danish Butter Cookie Thumbprints

What's better than a traditional Danish Butter Cookie? One with a sweet jam center! Buttery, soft, and filled with fruit spread, these versatile cookies allow you to showcase various jams or jellies in the center. Whether you go for raspberry, apricot, or any other flavor, these are sure to stand out.

Prep time **30m**

Bake/Cook time **10 - 12m**

Yield **48 cookies**

[See video](#)



## Ingredients

- 1  $\frac{3}{4}$  cups minus 1 tablespoon all-purpose flour\*
- 12 tablespoons unsalted butter, soft
- $\frac{3}{4}$  cup Imperial Sugar Confectioners Powdered Sugar
- 1 large egg white
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon cardamom (optional)
- 2 teaspoons vanilla extract
- 2 teaspoons almond extract
- Zest of 1 lemon, no white bitter pith
- $\frac{1}{3}$  cup raspberry or other fruit spread
- $\frac{1}{3}$  cup sliced almonds

## Directions

1. Prepare a pastry bag with a large star tip. Using a food storage bag instead of a pastry bag is not recommended; this cookie batter is rather stiff and will easily break a plastic bag. Alternatively, a cookie press can be used.
2. Preheat oven to 350°F. Line three cookie sheets with parchment paper or spread with a thin film of butter. Set aside.
3. Sift flour and set aside.
4. Mix butter until smooth. Add powdered sugar and mix until well blended, but not until light and fluffy. Mixing to a light and fluffy consistency will make the cookies expand too much in oven and piping tip marks will completely dissolve.
5. Add egg white, salt, cardamom, vanilla, almond extract, and zest.
6. Add flour and mix until just combined.
7. Fill pastry bag with a small amount of dough to make piping easier. Pipe dough in rosettes on cookie sheets about  $\frac{3}{4}$  inch apart.
8. Dip a thumb or finger in a little water and make a little well in center of piped dough.
9. Fill center with fruit spread and sprinkle with sliced almonds.
10. Place on prepared cookie sheets and bake for about 10 minutes or until lightly golden on edges.
11. Once cookies have cooled place in airtight bags.



\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Candy Cane Shortbread

These buttery shortbread bars take less than 10 minutes of hands-on time before baking, and then another 10 minutes to drizzle on the chocolate and crushed peppermint. This cookie is rich and buttery, and it pairs perfectly with the sweet chocolate and cool peppermint bits.

Prep time 20m

Bake/Cook time 40m

Yield 36 - 48 bars depending on size



## Ingredients

- 2 cups unsalted butter, softened
- 1 cup Imperial Sugar Extra Fine Granulated Sugar
- 4 cups all-purpose flour\*
- 9 ounces high quality dark chocolate, melted
- ¼ cup crushed candy canes or peppermint candies

## Directions

1. Preheat oven to 325°F. Line a 9 x 13-inch baking pan with parchment paper.
2. Using a stand mixer fitted with a paddle attachment, beat butter and sugar until light and fluffy.
3. Mix in flour until mixture forms into large clumps that stick together.
4. Press dough into prepared baking dish. Place another piece of parchment paper over top, and use your hands to smooth dough into an even layer.
5. Remove top layer of parchment paper and bake cookie bars for 40 minutes or until edges and top are lightly golden brown.
6. Remove from oven and allow cookies to cool for about 5 minutes. Use a sharp knife to cut bars, and allow them to cool completely in pan.
7. Once cooled, remove from pan before decorating.
8. Drizzle with melted chocolate and sprinkle with candy cane pieces. Let chocolate cool and harden before serving.



\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

# Hot Cocoa Gingerbread Cookies

By Chef Eddy Van Damme



Prep time 1h 15m

Bake/Cook time 11m - 13m

Yield about 24

Plan for 1 hour to overnight chill time

[See video](#)

What's more fun than making gingerbread men during the holidays? Making gingerbread men with hot cocoa baked right into the cookie! If you're feeling a bit "extra", package them with a packet of hot cocoa mix.



## Ingredients

3 1/3 cups all-purpose flour\*  
1/3 cup cocoa powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 tablespoon + 2 teaspoons cinnamon (Vietnamese preferred)  
2 tablespoons dried ginger  
1/8 teaspoon cloves  
10 tablespoons unsalted butter, soft  
3/4 cup Imperial Sugar Light or Dark Brown Sugar  
2/3 cup molasses  
1 large egg  
2 teaspoons vanilla extract

[Royal Icing](#)

## Directions

1. Thoroughly sift flour, cocoa powder, baking soda, salt, cinnamon, ginger, and cloves together. Set aside.
2. Mix butter until creamy. Add brown sugar followed by molasses. Beat in egg and vanilla extract and mix well.
3. Add dry ingredients and mix very briefly until just combined.
4. Press dough flat onto a plastic food film-lined cookie sheet and place in refrigerator, preferably overnight. If you plan to bake these cookies the same day, place dough in freezer for about one hour.
5. This dough is sticky, so before rolling, chill your work surface by placing a baking tray with ice cubes on top of it for about 10 minutes. Line a few cookie sheets with parchment paper. Set aside. Preheat oven to 350°F.
6. Place parchment paper onto your work surface and lightly dust with flour to keep dough from sticking.
7. Roll half of chilled dough to 1/4-inch thick. If dough gets too soft, return partially rolled dough to freezer and continue rolling when firm.
8. Cut dough using preferred cutter. Cut as close as possible to obtain maximum amount of cut outs. Place on parchment lined cookie sheets. If dough gets too soft to cut, return to freezer briefly.
9. Before placing in oven, brush flour residue off surface of cookies. Place in oven for about 11-13 minutes. Cookies will fall when finished baking and should bounce back when gently pressed in center.
10. If underbaked, cookies will be soft and fluffy. If slightly overbaked, cookies will still soften during the day.
11. Once cookies have cooled, prepare Royal Icing. Decorate cookies as desired.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Pinwheel Cookies



Pinwheel Cookies have been a holiday favorite since the Depression Era. Chef Eddy's Date Pinwheels are a perfect blend of rich, chewy dates and buttery pastry, all rolled into an adorable pinwheel shape. Give a nostalgic nod to the past with this roly-poly recipe.

Prep time 1h 15m

Bake/Cook time 13m - 15m

Yield 36 cookies

Plan for 1 hour + chill time



## Ingredients

### DOUGH

2  $\frac{3}{4}$  cups all-purpose flour\*

$\frac{1}{4}$  teaspoon baking soda

8 tablespoons unsalted butter, soft

1  $\frac{1}{4}$  cups Imperial Sugar Light Brown Sugar or Imperial Sugar

Dark Brown Sugar

2 large eggs, at room temperature

1 teaspoon salt

1 teaspoon cinnamon

2 teaspoons vanilla extract

### DATE FILLING

1  $\frac{1}{4}$  cups fresh Medjool dates (not sweetened)

$\frac{1}{2}$  cup water

$\frac{1}{3}$  cup Imperial Sugar Extra Fine Granulated Sugar

1 teaspoon vanilla extract

## Directions

1. Sift together flour and baking soda. Set aside.
2. Mix soft butter and brown sugar until no lumps remain.
3. Add one egg, salt, cinnamon, and vanilla. Mix until smooth. Scrape bowl well and mix. Add remaining egg. Mixture may have a slight curdled appearance.
4. Add flour in one step and mix until just combined.
5. Divide dough in two equal pieces.
6. Place in freezer for about 30 minutes and then transfer to a refrigerator.
7. Meanwhile, prepare date filling. In a small saucepan combine dates, water, and sugar over low heat. Smash dates with a fork as mixture is heating.
8. When mixture is well smashed it will have thickened. Remove from heat.
9. Chop pecans a little smaller and add along with vanilla. Transfer to a bowl and let cool.
10. Dough is best rolled on lightly floured parchment paper. Roll into a 10 x 12-inch rectangle. Dough will be rather soft and if needed slide parchment paper onto back of a cookie sheet and return to freezer to chill.
11. Using an offset metal spatula, spread half of date filling onto well-chilled rolled dough.
12. From 10-inch edge, roll dough tightly into a log and place in freezer for one hour or overnight.
13. Repeat process with remaining dough.
14. Preheat oven to 350°F. Cut frozen log into  $\frac{1}{4}$ -inch intervals and place on a parchment-lined cookie sheet. Allow to defrost for about 10 minutes.
15. Place in oven and bake until very light golden, about 13-15 minutes.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

# Meltaway Lemon Cookies



Prep time **20m**  
Bake/Cook time **8m**  
Yield **32 cookies**

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

## Ingredients

### LEMON COOKIES

2 cups all-purpose flour\*  
½ teaspoon baking powder  
¼ teaspoon salt  
1 cup (2 sticks) unsalted butter, room temperature  
¾ cup Imperial Sugar Extra Fine Granulated Sugar  
1 large egg  
Zest from 1 lemon

### LEMON ICING

2 cups Imperial Sugar Confectioners Powdered Sugar  
3 tablespoons lemon juice  
Fresh lemon zest, optional



## Directions

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. In a stand mixer, 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 centers are set. Cookies will not look browned or cooked, but they are. Remove from oven and let cookies rest on baking sheet for five minutes. Then transfer to a wire rack to cool completely.
6. Once ready to frost cookies, whisk together powdered sugar and lemon juice until smooth.
7. Using a spoon, smooth icing onto top of each cookie. Top with fresh lemon zest, if desired. Let icing set for 10 minutes, or until hardened. Store in airtight container for up to 5 days.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Salted Caramel Sugar Cookies

Prep Time 15m

Bake/Cook Time 8m - 10m

Yield 18 extra large cookies

[See video](#)

There's nothing more classic than sugar cookies. Here, we take them up a notch. Giant, bakery-style, sweet sugar cookies are filled with chewy salted caramel and topped with sparkly, flaky sea salt.

## Ingredients

### SUGAR COOKIES

- 3 cups all-purpose flour\*
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/4 teaspoon cream of tartar
- 1/2 cup unsalted butter, softened
- 1/3 cup vegetable oil
- 2/3 cup Imperial Sugar Light Brown Sugar, packed
- 1/2 cup Imperial Sugar Confectioners Powdered Sugar
- 1 egg, room temperature
- 1 tablespoon milk
- 1 tablespoon vanilla



### SALTED CARAMEL TOPPING

- 2 bags (10.5 oz) Werther's Chewy Caramels, unwrapped
- 2 tablespoons milk
- 2 teaspoons salt
- Flaky sea salt, for garnish

## Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper or silicone baking mat.
2. In a medium bowl, whisk together flour, salt, baking soda, and cream of tartar. Set aside.
3. In a larger bowl, beat butter, oil, brown sugar, and powdered sugar until smooth. Add egg, milk and vanilla, beating until well combined.
4. Gradually add dry ingredients into wet ingredients, beating until just combined.
5. Using your hands, roll two heaping tablespoons of dough to create large golf ball side dough ball.
6. Place on prepared cookie sheets, leaving two inches between cookies. Using a small buttered measuring cup, gently press centers of cookies to create an indent in the center.
7. Bake for 8-10 minutes. Cookies will be very light, and not appear to be done, but they are.
8. Remove from oven and let cookies rest on baking sheet for five minutes. Then transfer to a wire rack to cool completely.
9. Caramel Topping: In a microwave-safe bowl, microwave caramels and milk for 30 seconds and stir. Continue microwaving in 15-second intervals until completely melted. Add in salt, stir well. Pour or drizzle caramel into indents in the cooled cookies. Sprinkle tops with flaky sea salt before caramel begins to harden.
10. Allow caramel to re-harden before moving cookies. Store in an airtight container for up to a week.



\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

# Reese's® Chocolate Peanut Butter Cup Cookies



This quick and easy Reese's Chocolate Peanut Butter Cup Cookie recipe is the perfect combination of chocolate and peanut butter. Soft peanut butter cookie outside, warm and gooey chocolate peanut butter cup inside. Win-win!

Prep time 15m  
Bake/Cook time 12m  
Yield 36 cookie cups

[See video](#)



## Ingredients

1 ¼ cups all-purpose flour\*  
1 cup Imperial Sugar Extra Fine Granulated Sugar  
1 teaspoon baking soda  
½ teaspoon salt  
½ cup creamy peanut butter  
½ cup unsalted butter, softened  
1 large egg  
1 teaspoon vanilla extract  
36 mini peanut butter cups, unwrapped

## Directions

1. Preheat oven to 350°F. Grease two mini muffin pans. Set aside.
2. Combine flour, sugar, baking soda, and salt in a medium bowl. Set aside.
3. In the bowl of a stand mixer, beat peanut butter, butter, egg, and vanilla. Gradually add flour mixture on low speed. Stir until dough forms.
4. Using a small cookie scoop (about 1 tablespoon of dough), drop rounded balls of dough into each mini muffin cavity.
5. Bake for 12 minutes, until edges are set. Remove from oven and quickly press a mini peanut butter cup into each cookie cup.
6. Let cool for 15 minutes in pan before transferring cookies to a wire rack to cool completely. Store in an airtight container for up to five days.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Almond Orange Biscotti



Prep Time **40m**  
Bake/Cook Time **58m**  
Yield **6 dozen**

This one is for the crisp cookie lovers out there. Chef Eddy's Almond Orange Biscotti is an Italian cookie with a delectable crisp and buttery texture. Perfect for dunking in a cup of coffee or hot tea.

## Ingredients

2 ½ cups unbleached all-purpose flour\*  
1 teaspoon baking powder  
1 cup Imperial Sugar Extra Fine Granulated Sugar  
½ cup (1 stick) butter, melted  
1 teaspoon salt  
3 large eggs  
2 teaspoons vanilla extract  
2 tablespoons orange zest, no white bitter pith  
1 teaspoon almond extract  
1 ½ cups whole almonds, coarsely chopped



### IMPERIAL SUGAR INSIGHT

*Don't let the fact that this recipe makes 6 dozen biscotti scare you. It will last for weeks and is ideal to mail to friends or to serve to unexpected guests.*

## Directions

1. Preheat oven to 350°F.
2. Sift together flour and baking powder. Set aside.
3. Pour sugar in a bowl and add melted butter and salt. Stir in eggs, vanilla extract, orange zest, and almond extract. Add almonds and mix gently.
4. Place dough in freezer for about 30 minutes to make it easier to handle.
5. Divide dough into three equal pieces.
6. Place parchment paper on a 9 x 13-inch baking pan. Shape dough into logs nearly entire length of cookie sheet. Place well spaced apart on cookie sheet.
7. Bake in oven until center is set, about 33 minutes. Remove from oven and let cool for 20 minutes. Meanwhile reduce oven temperature to 250°F.
8. Using a serrated knife cut logs diagonally into ½-inch slices and place on cookie sheet.
9. Return to oven until cookies are nearly crisp, about 25 minutes. Once cold, cookies will become completely crisp.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Mocha Meringues



Airy, light and chewy, meringues are sweet and light cookies will melt in your mouth. For a unique twist, we've added coffee to these meringues, which brings a subtle kick and a pleasing aroma. When you bite into them the airy crunch and the creamy chocolate create a dance of textures and flavors, making it a delightful treat for both coffee and chocolate lovers.

Prep Time 40m

Bake/Cook Time 1h 30m - 2h

Yield 60 meringues



## Ingredients

4 large egg whites, must be free of yolk traces

5 tablespoons Imperial Sugar Extra Fine Granulated Sugar

Pinch salt

4 tablespoons instant coffee

1 teaspoon vanilla extract

5 tablespoons Imperial Sugar Extra Fine Granulated Sugar

Chocolate candy melts, optional

## Directions

1. Preheat oven to 205°F. Set aside two cookie sheets lined with parchment paper.
2. Fit a pastry bag with a large star tip such as Ateco 869 and set aside.
3. Whip egg whites with first listed five tablespoons sugar to medium peaks. Add salt, instant coffee (will automatically dissolve), and vanilla and whip to stiff peaks.
4. Gently fold remaining sugar into meringue, do not over-mix/fold, as this will make meringue runny.
5. Pipe "kisses" close together as meringue does not expand when baking.
6. Place in oven and bake for approximately 90-120 minutes. Before removing all meringue from oven, remove one and break it in half. Wait two minutes. If meringue is dry and crisp in center, it is safe to remove all meringues from oven.
7. If using, melt candy melts according to manufacturer's directions.
8. Dip either top or bottom and transfer to a plastic food film-lined surface. Store airtight.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

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# Pecan Crescent Cookies

By Chef Eddy Van Damme



A classic recipe beloved by generations, these Pecan Crescent Cookies are a fan favorite for good reason. These simple, 6-ingredient buttery cookies are sprinkled with just a dusting of powdered sugar as to not overwhelm their nutty flavor.

Prep time 15m

Bake/Cook time 16m - 18m

Yield 24 cookies

## Ingredients

- 1 ½ cups pecan pieces
- 2 cups all-purpose flour\*
- 1 cup unsalted butter, very soft
- ¾ cup Imperial Sugar Confectioners Powdered Sugar, plus more for dusting
- ½ teaspoon salt
- 1 tablespoon vanilla extract



## Directions

1. Preheat oven to 350°F. Prepare cookie sheets with parchment paper. Set aside.
2. In a food processor, combine pecan pieces and flour. Mix until pecans are in tiny pieces. Set aside.
3. Mix butter until creamy (do not mix until fluffy). Add powdered sugar, salt, and vanilla extract. Once well blended, add flour/pecan mixture and mix until just combined.
4. Scoop into one tablespoon balls. Roll balls into a 2 ½-inch log and press on ends to form a tapered end.
5. Place on cookie sheet and bake until edges are lightly golden, about 16-18 minutes.
6. Immediately sprinkle with powdered sugar and let cool.
7. Cookies will stay fresh for several days if stored in an airtight container.



\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

# Chocolate Cookies



Prep time 20m  
Bake/Cook time 9m - 10m  
Yield 34 cookies  
Plan for 1.5 hours+ chill time



## Ingredients

1 1/8 cup chocolate chips, about 50-56% cacao  
1 bar (4 oz) unsweetened chocolate, chopped in small pieces  
7 tablespoons unsalted butter  
1/2 cup all-purpose flour\*  
2 tablespoons cornstarch or additional flour  
1/4 teaspoon baking powder  
3 large eggs  
1 cup Imperial Sugar Extra Fine Granulated Sugar  
1 tablespoon vanilla extract  
1/2 teaspoon sea salt  
1 cup chocolate chips, about 50-56% cacao

Nothing satisfies a chocolate craving better than these decadent Chocolate Truffle Cookies. Fudgy, with a brownie-like texture, Chef Eddy's Chocolate Truffle Cookies have both chocolate chips and a chocolate bar melted right into the dough. Then they're topped with even more chocolate chips. Chocolate heaven!

## Directions

1. In a bowl combine chocolate chips, unsweetened chocolate, and butter. Place over low simmering water and stir continuously until melted. Set aside.
2. Sift together flour, cornstarch, and baking powder. Set aside.
3. In a bowl large enough to hold all ingredients, whip eggs until well combined. Add sugar and whip until mousse-like, about eight minutes.
4. Add vanilla, salt, and flour mixture and stir to combine. Add remaining one cup of chocolate chips.
5. Place dough in refrigerator for 90 minutes or overnight.
6. When ready to bake, preheat oven to 350°F.
7. Shape dough into two tablespoon balls and place on parchment-lined cookie sheets.
8. Place in oven and bake for about 9-10 minutes.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# No Bake Salted Caramel Coconut Macaroons



If you're pressed for time or want to skip the oven, no-bake cookies are a tasty and quick option. As an added bonus, these No Bake Salted Caramel Coconut Macaroons are gluten-free!

Prep time **30m**

Yield **12-15 cookies**

[▶ See video](#)

## Ingredients

5 tablespoons unsalted butter  
2 tablespoons heavy cream  
3 teaspoons Imperial Sugar Light Brown Sugar  
11 ounce bag wrapped caramels, unwrapped  
5-6 cups sweetened shredded coconut (can also use unsweetened)  
4 ounces chocolate almond bark  
1-2 teaspoons sea salt



## Directions

1. In a medium-sized heavy-bottomed saucepan melt butter, heavy cream, brown sugar, and caramels over medium heat. Keep stirring until smooth and sugar crystals are dissolved. (Can also use a double boiler to prevent scorching.)
2. Remove pot from heat source and stir in coconut until fully combined with caramel. If mixture seems too wet, add a bit more coconut.
3. Allow to cool for 10 minutes. Scoop two tablespoons of coconut mixture onto parchment paper and allow to cool and set up completely.
4. In a small bowl, melt chocolate bark. Dip bottoms of each macaroon and place on a sheet of wax paper or silicone baking mat. Drizzle remaining chocolate over tops of cookies. Sprinkle sea salt on top before chocolate dries.
5. Allow to cool completely and for chocolate to fully harden.
6. Store airtight at room temperature. Do not refrigerate.

### IMPERIAL SUGAR INSIGHT

*If using unsweetened coconut, increase heavy cream to 4 tablespoons. Unsweetened coconut absorbs more moisture so it needs more liquid to keep the macaroons from becoming hard.*



# Low Sugar Kolache Cookies

While we all love a good indulgent treat, cookies don't always have a high sugar content to be delicious - as exemplified with these Kolacky Cookies. These two-bite low-sugar cookies have been made by mothers and grandmothers for generations. The cream cheese in Chef Eddy's recipe adds a delectable tang to this traditional recipe. Fill with your favorite jam and start your own tradition!

Prep time 25m

Bake/Cook time 11m - 13m

Yield 36 cookies

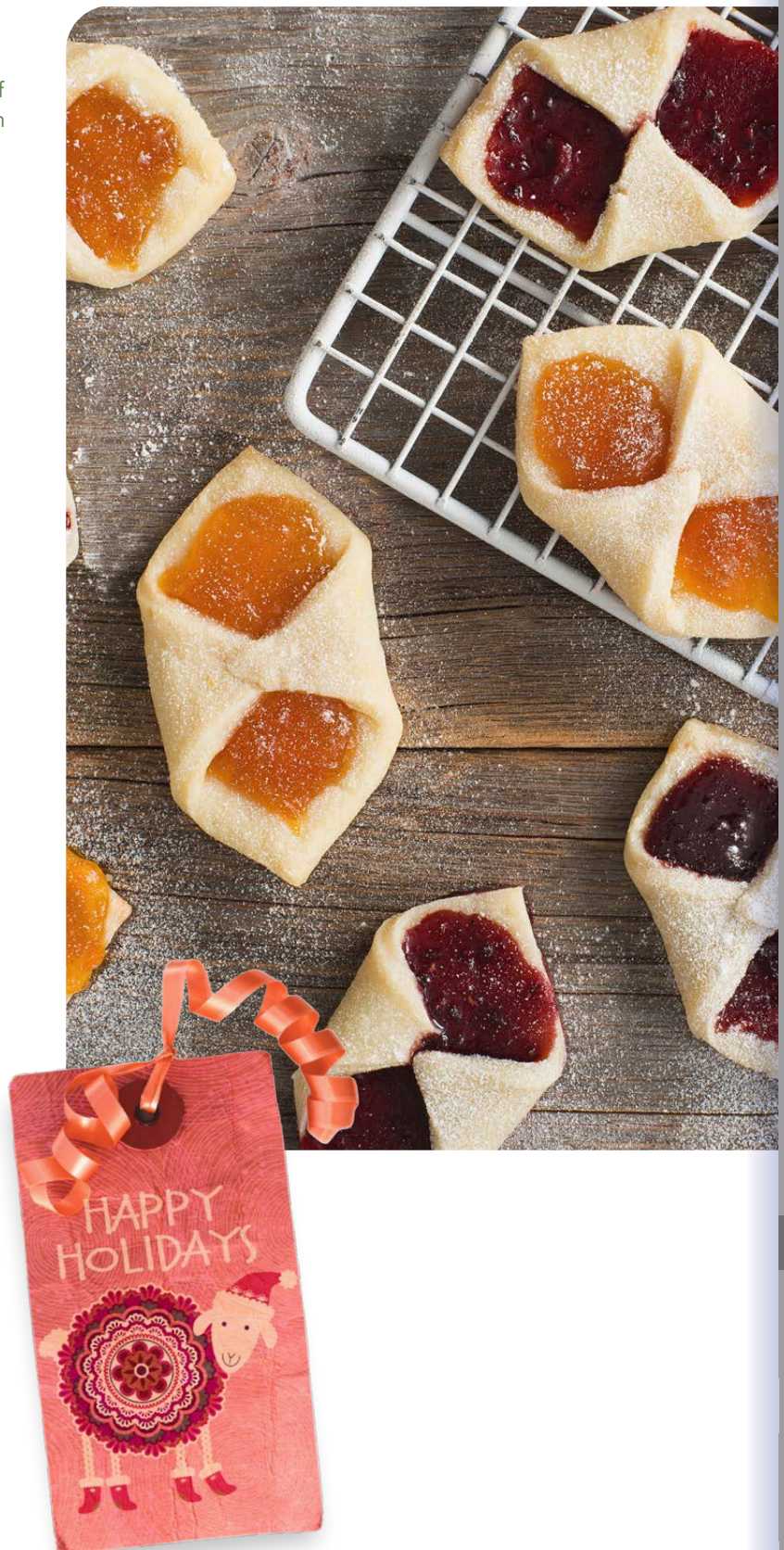


## Ingredients

- ½ package (4 oz) cream cheese, room temperature
- 11 tablespoons unsalted butter, soft
- 1 tablespoon Imperial Sugar Extra Fine Granulated Sugar
- ½ teaspoon salt
- 2 teaspoons lemon zest, no white bitter pith
- 1 ⅓ cups all-purpose flour\*
- 1 cup jam or fruit spread of choice
- 2 tablespoons Imperial Sugar Confectioners Powdered Sugar

## Directions

1. Preheat oven to 350°F. Line cookie sheets with parchment paper. Set aside.
2. Blend cream cheese and soft butter on low speed.
3. Add sugar, salt, and lemon zest.
4. Sift and add flour. Mix until just combined.
5. Place a large sheet of plastic food film on countertop. Place dough onto it and press into a square or rectangle.
6. Place a plastic sheet on top and gently roll to ⅛-inch thick and 7 ½-inches wide.
7. Place cookie dough on a cookie sheet and place in freezer until firm enough to cut, about 15 minutes.
8. Remove plastic and cut into 2 ½-inch squares.
9. Drop a generous teaspoon of jam in center of each. Bring to corners together and pinch dough to firmly connect.
10. Place on a cookie sheet and bake for 11 minutes or until golden brown.
11. Let cool on rack and sprinkle with powdered sugar before serving.



\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Brown Sugar Spice Cookies



Sugar, spice and everything nice! Every bite of these soft brown sugar cookies contains all the wonderful flavors of fall: ginger, cinnamon, nutmeg and hints of molasses. Drizzled with a cinnamon sugar glaze, this is the perfect cool weather cookie.

Prep time **30m**  
Bake/Cook time **9m - 11m**  
Yield **24 cookies**



## Ingredients



### COOKIES

½ cup butter, room temperature  
1 cup Imperial Sugar Light Brown Sugar, well packed  
1 egg, plus 1 yolk  
2 teaspoon vanilla  
½ teaspoon baking soda  
½ teaspoon baking powder  
½ teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon ground ginger  
½ teaspoon nutmeg  
2 ¼ cups all-purpose flour\*

### GLAZE

1 cup Imperial Sugar Confectioners Powdered Sugar  
1 tablespoon milk  
¼ teaspoon cinnamon

## Directions

1. Preheat oven to 350°F. Prepare baking sheets with parchment paper. Set aside.
2. In bowl of stand mixer, cream butter and sugar together until light and fluffy, about two minutes. Scrape sides as needed.
3. Add egg and yolk and beat until mixed well. Add vanilla.
4. With mixer on medium, add baking soda, baking powder, salt, cinnamon, ginger, and nutmeg.
5. Turn mixer to low and mix in flour until evenly incorporated.
6. Using a tablespoon-sized cookie scoop, drop onto prepared baking sheet. Slightly flatten by hand. Bake for 9-11 minutes until edges are lightly golden.
7. Allow to cool on baking sheet for three minutes before transferring to a wire rack to cool completely.
8. When cookies are cooled, prepare glaze by whisking powdered sugar, milk, and cinnamon together in a small bowl.
9. Transfer glaze to a small zip-top bag and snip a small corner of the bag using scissors. Drizzle glaze on cookies and allow to set, about 20 minutes.
10. Store airtight for up to three days.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

# Perfect Butter Cookies

Craving a deep-flavored pure butter cookie? Chef Eddy's Pure Butter Cookies are unapologetically buttery, with a pure and rich taste that's slightly vanilla-infused. The exterior is lightly golden, while the inside remains pale, soft, and almost shortbread-like. This is a cookie for those who appreciate understated yet deeply satisfying treats.

Prep Time 30m

Bake/Cook Time 11m - 12m

Yield 48 cookies

## Ingredients

### PERFECT BUTTER COOKIES

- 2 cups all-purpose flour\*
- 1 teaspoon baking powder
- 3 large egg yolks
- ½ cup Imperial Sugar Extra Fine Granulated Sugar
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- 2 sticks (1 cup) unsalted butter, super soft but not melted



### CHOCOLATE COATING

- 2 bars (4 oz each) good quality milk or dark chocolate such as Lindt
- 2 teaspoons coconut oil (preferred) or peanut oil

### IMPERIAL SUGAR INSIGHT

When selecting chocolate for dipping it is very important to use chocolate that will melt properly. Higher priced chocolate contains more cocoa butter than less expensive chocolate. (Standard chocolate chips made for cookies hardly melt at all!) Greater amounts of cocoa butter ensures proper melting qualities. Select chocolate with higher percentages of fat (cocoa butter).

## Directions

1. Sift together flour and baking powder. Set aside.
2. In a bowl large enough to hold all ingredients mix egg yolks until well combined. Add sugar and very quickly whisk together. Using whisk, whip for three minutes until mixture is pale and well-doubled in volume.
3. Add vanilla and salt.
4. Add soft butter and flour mixture and either stir with a rubber spatula or use hands until dough forms.
5. Press dough onto a plastic food film lined cookie sheet and place in freezer until firm enough to roll. About 20 minutes.
6. Preheat oven to 350°F. Prepare two cookie sheets lined with parchment paper or brushed with butter.
7. Dough will stick minimally if rolled on lightly floured parchment paper. Roll dough between ⅛ to ¼-inch thick. Make sure the dough is evenly rolled.
8. Cut in 2 ½-inch diameter circles and place on prepared sheets.
9. Place in oven and bake until golden, about 10-12 minutes depending on thickness.
10. Cookies must be completely cold before starting to work on chocolate.
11. Chop chocolate in pea size pieces. Place ⅔ of chocolate in a microwave-proof bowl with oil. Heat in 10 second increments. Heat chocolate to 115°F. Wait for temperature to drop to 110°F before proceeding with step 12.
12. Add remaining chopped (1/3 not previously melted) chocolate to bowl and stir until chocolate dissolves. If lumps remain, chocolate can be heated in microwave in four second increments. It is very important that at this stage, chocolate does not exceed 87°F if using milk chocolate or 90°F if working with dark. Chocolate that is heated above these temperatures will take a very long time to harden and will not snap (be crisp).
13. Dip cookies halfway in chocolate or drizzle cookies and place on parchment to harden.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)



# Linzer Cookies



Linzer Cookies are sandwich cookies composed of two buttery, hazelnut-enriched shortbread-like rounds. The top half is a decorative cut-out showcasing the glistening jewel-toned jam nestled in the middle. The cookie's surface is dusted with a snowy sprinkle of powdered sugar, making it not only a treat for the palate but also a visual delight.

Prep Time **1h 15m**

Bake/Cook Time **13m - 15m**

Yield **30 - 36 cookies**



## Ingredients

- 2 cups all-purpose flour\*
- 1 ¼ cup hazelnuts or pieces, raw or toasted
- 1 teaspoon baking powder
- 1 tablespoon cinnamon
- 2 sticks unsalted butter, soft
- 1 cup Imperial Sugar Extra Fine Granulated Sugar
- 1 large egg
- ½ teaspoon salt
- 3 tablespoons orange zest, no white bitter pith
- 1 jar red fruit jam of choice or [Lemon Curd](#)

## Directions

1. Preheat oven to 350°F.
2. If using raw hazelnuts toast them first by placing them on a cookie sheet in a preheated oven for 13-14 minutes. Let cool.
3. Place ½ of measured all-purpose flour along with hazelnuts in a food processor and mix until hazelnuts are fine as meal. Add remaining flour, baking powder, and cinnamon and set aside.
4. Mix butter until light and fluffy, add sugar followed by egg, salt, and orange zest. Mix until light and well combined.
5. Add dry ingredients and mix very briefly until just combined.
6. Press flat onto a plastic food film lined cookie sheet and place in the freezer until firm, about 30 minutes.
7. This dough can be a challenge to roll since it easily sticks, however rolling lightly floured dough between two sheets of thick plastic (use food storage bags) works great.
8. Roll chilled dough ⅛-inch thick. If it gets too soft, keep it between plastic sheets and freeze it a little longer. Cut into rounds about 1 ¼-inch wide and place on parchment lined cookie sheets. Cut ½ of circles with a second cutter to obtain a ring shape, and then place on the circle.
9. Bake until light golden, about 13-15 minutes. Allow to cool.
10. Fill with lemon curd or good quality jam of choice. Sprinkle with powdered sugar.

\* Spoon & Sweep: Use a spoon to fill the measuring cup with flour until you have the required amount. (Because scooping the measuring cup directly into the flour bag will firmly pack the flour, resulting in too much flour for the recipe.)

# Savannah Snowballs



Savannah Snowballs are a vintage shortbread cookie recipe from our archives. Similar to a Russian Tea Cake or a Mexican Wedding Cookie, Savannah Snowballs have been a customer favorite for generations.

Prep Time 25m

Bake/Cook Time 20m - 25m

Yield 3 dozen cookies



## Ingredients

1 cup (2 sticks) butter, softened

¼ cup Imperial Sugar Extra Fine Granulated Sugar

1 teaspoon vanilla extract

2 cups all-purpose flour

2 cups finely chopped pecans

For Dusting: Imperial Sugar Confectioners Powdered Sugar

## Directions

1. Preheat oven to 325°F.
2. Cream butter with sugar until light and fluffy. Stir in vanilla extract.
3. Gradually beat in flour to form a soft dough, then stir in pecans.
4. Roll dough into small 1-inch balls and place about 1/2 inch apart on an ungreased baking sheet.
5. Bake in center of oven for 20 to 25 minutes or until very light browned.
6. Dust with sugar: Cool cookies on baking sheet about one minute, then loosen with a spatula and carefully toss in a bag of powdered sugar until well coated. Cool thoroughly on a rack, then store in a single layer in an airtight container.
7. Sift additional confectioners sugar over tops of cookies at serving time if needed.

### IMPERIAL SUGAR INSIGHT

*This recipe was originally published in 1994 in our HomeMade Good News cookbook series.*



# How To Host A Cookie Swap

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