

St. Nicholas Day Cookie Recipes



Rolled Sugar Cookies

Cream:

1 cup butter

2/3 cup sugar

Beat in:

1 egg

Combine then add:

2 ½ cups flour

½ teaspoon salt

1 teaspoon vanilla

Chill dough 3 or 4 hours before rolling.

Preheat oven to 350.

Roll out and cut with St. Nicholas Day cutters such as stars, crosses, mitres, bags of gold, etc. See www.stnicholassociety.org (and mention AFEDJ) to purchase. Or make your own.

Bake for 8 to 10 minutes.

Decorate with icing, raisins/craisins, nuts, sprinkles, etc. if desired

Gingerbread Cookies

Preheat oven to 350.

Blend:

¼ cup butter

½ cup white or brown sugar

Beat in:

½ cup dark molasses

Sift together:

3 ½ cups flour

1 teaspoon baking soda

¼ teaspoon ground cloves

½ teaspoon cinnamon

1 teaspoon ginger

½ teaspoon salt

Add the sifted ingredients to the butter mixture in about 3 parts alternately, with ¼ cup water if you roll the dough, or 1/3 cup if you model it without cutters. Use your hands or an stand mixer at the end. Dough will be stiff.

Roll out, cut with St. Nicholas cutters such as stars, crosses, mitres, bags of gold, etc. See above for sources.

Bake according to thickness of dough – about 10 minutes

Decorate with icing, raisins/craisins, nuts, sprinkles, etc. if desired.

For more information about St. Nicholas Day and to send your donations, contact Anne Lynn at the American Friends of the Episcopal Diocese of Jerusalem aklynn@afedj.org or 203-655-3575.