



RECIPE

ADVENT DREAMS

Matthew 1:20-23; Luke 1:5-19; 26-38; Matthew 2:13

INGREDIENTS:

½ lb. butter
½ C powdered sugar
1 ½ C white flour
1 tsp vanilla
1 C chopped walnuts or pecans

DIRECTIONS:

Cream butter; add sugar slowly and mix. Mix in remaining ingredients and chill dough for 20 minutes. Roll into balls and pat down slightly on ungreased cookie sheet. Bake at 350 degrees F for 12 minutes. Cool slightly, then roll in powdered sugar.

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Design: BettyCrockerCookies.com



RECIPE

YULEDOODLES

Luke 2:1-7

INGREDIENTS:

Mix:
1 C shortening
2 eggs
1 ½ C white sugar

Add and mix:
2 ¾ C sifted white flour
1 tsp baking soda
2 tsp cream of tartar
¼ to ½ tsp salt

DIRECTIONS:

Cover and chill dough overnight. Roll into small balls, then roll balls in mixture of sugar and cinnamon. Bake on ungreased cookie sheet at 375 degrees F for 8 to 10 minutes. Makes 4 dozen.

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RECIPE

ANGEL POWDERS

Luke 2:8-18

INGREDIENTS:

Beat together:
1 C powdered sugar
¾ C butter and/or shortening
1 egg

DIRECTIONS:

Roll into balls and flatten with bottom of glass tumbler coated with butter and dipped in white sugar. Bake on ungreased cookie sheet at 350 degrees F for 10 minutes.

Add and mix:
2 C white flour
1 tsp cream of tartar
1 tsp soda
pinch of salt
1 tsp vanilla

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RECIPE

WISEMAN CHEWS

Matthew 2:1-8

INGREDIENTS:

Mix:
2 eggs, beaten well
1 tsp vanilla

Add and mix:
1 C sugar
¾ C white flour
1 tsp baking powder
¼ t salt

DIRECTIONS:

Spread mixture in greased 8"x 8" cake pan; bake at 350 degrees F for 25-30 minutes. Cut while still warm (not hot), and roll squares into balls, then roll in powdered sugar.

Add and mix:
1 C chopped dates
1 C chopped walnuts or pecans

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RECIPE

MAGI SPICES

Matthew 2:9-12

INGREDIENTS:

Mix:
¾ C shortening
1 C white sugar
¼ C molasses
1 egg

DIRECTIONS:

Roll into balls; roll balls in cinnamon and sugar mixture. Bake on ungreased cookie sheet at 350 degrees F for 10 minutes.

Sift, add, and mix:
2 C minus 2 tsp white flour
¼ tsp salt
2 tsp cinnamon
1 tsp cloves
1 tsp ginger
2 tsp baking soda

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RECIPE

ALMOND OFFERINGS

Matthew 2:9-12

INGREDIENTS:

Mix:
¾ C butter or margarine
½ C powdered sugar
1 tsp almond extract

DIRECTIONS:

Shape dough into crescents or roll into balls. Bake on ungreased cookie sheet at 325 degrees F for 20 minutes. Let cool, then roll in powdered sugar.

Add and mix:
2 C white flour
1 C ground almonds

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RECIPE

TREASUREBITS

Matthew 2:9-12

INGREDIENTS:

Melt together in double boiler:
1 6 oz. package butterscotch bits
1 6 oz. package semi-sweet chocolate bits

DIRECTIONS:

Drop by spoonfuls onto waxed paper and chill.

Mix in:
1 3 oz. can Chinese noodles
1 7.25 oz. can salted peanuts

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RECIPE

NEW YEAR'S RESOLUTION BUSTERS (CELEBRATE GRACE!)

Cream together:
1 C butter
1 C sugar
1 C brown sugar

Mix all ingredients well, then add:
1 12 oz. bag of chocolate chips (milk or bittersweet)
4 oz. finely grated plain Hershey milk or bittersweet chocolate bar (½ of a regular 8 oz. bar)
1 ½ C chopped nuts of any kind

Add and mix:
2 eggs
1 tsp vanilla

Grind to fine powder in blender:
2 ½ C traditional oatmeal

Roll into golf-ball-sized balls and place 2 inches apart on ungreased cookie sheet. Bake at 375 degrees F for 6 to 8 minutes. Makes about 5 dozen.

Add to mixed ingredients:
Ground oatmeal
2 C flour
½ tsp salt
1 tsp baking powder
1 tsp baking soda

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