



Beachy Chic
411 Flagler Avenue

Sunny Snowballs

- Zest of one lemon
- Juice of one lemon
- 2 Eggs
- One Betty Crocker Delights Super Moist
Lemon Cake Mix (15.25oz)
- 1/3 Cup Powdered Sugar
- 1/3 Cup Vegetable oil

Directions:

Mix eggs, oil, lemon zest, lemon juice and cake mix in a large bowl.
Refrigerate dough for at least 30 minutes. (Creates fluffier cookies.)
Roll tablespoon size balls of dough in powdered sugar. Coat well.
Place on cookie sheet lined with parchment paper or use a silicone mat.
Bake for 9 minutes at 375 degrees. (Makes 24 cookies.)



Buy The Sea Realty
216 Flagler Avenue

Italian Sugar Cookies

RECIPE:

1 cup butter (salted or unsalted)- at room temp
2 cups sugar
3 eggs
2 heaping teaspoons vanilla
15 ounces ricotta cheese
4 cups all purpose flour
1 teaspoon salt
1 teaspoon baking soda
Icing
1 container store bought vanilla frosting
colorful sprinkles
Instructions

In large mixing bowl, place butter, sugar, eggs, and vanilla. Mix well with electric mixer until fully combined. Add Ricotta and mix again until incorporated.

Add flour, salt, and baking soda. Beat again until fully incorporated and a dough is formed. The dough will be soft and sticky.

Using a cookie dough scoop or two spoons, drop by table spoonful's onto greased baking sheets. Bake at 350 for about ten minutes, or until lightly browned around bottom edges. Remove from oven and allow to cool completely.

Remove lid and foil seal from the can of frosting and microwave for about thirty seconds. Stir. Gently spread a little icing on top of each cookie and sprinkle with sprinkles of choice before icing sets. Enjoy!



CAFÉ HEAVENLY
115 Flagler Avenue

Dark Chocolate Pecan Cookie

Cook
375 degrees, 9-11 minutes

Ingredients

1 cup (2 sticks) unsalted butter
2 cups all-purpose flour
1 teaspoon baking soda
¾ teaspoon kosher salt
1 cup (packed) dark brown sugar
⅓ cup granulated sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
2 chocolate toffee bars, chopped into ¼-inch pieces
1½ cups chocolate wafers (disks, pistoles, fèves; preferably 72% cacao)
1 cup rough cut Pecans
Flaky sea salt

Directions

Cook butter in a medium saucepan over medium heat, stirring often, until it foams, then browns, 5–8 minutes. Scrape into a large bowl and let cool slightly. Meanwhile, whisk flour, baking soda, and kosher salt in a medium bowl. Add brown sugar and granulated sugar to browned butter. Using an electric mixer on medium speed, beat until incorporated, about 1 minute. Add eggs and vanilla and beat until mixture lightens and begins to thicken, about 30 seconds. Reduce mixer speed to low; add dry ingredients and beat just to combine. Mix in toffee pieces, pecans and chocolate wafers with a wooden spoon or a rubber spatula. Let dough sit at room temperature at least 30 minutes to allow the flour to hydrate. Dough will look very loose at first, but will thicken as it sits. Place a rack in middle of oven; preheat to 375°. Using a 1½-oz. ice cream scoop, portion out 10 balls of dough and place on a parchment-lined baking sheet, spacing about 3" apart (you can also form dough into ping pong–sized balls with your hands). Do not flatten; cookies will spread as they bake. Sprinkle with sea salt. Bake cookies until edges are golden brown and firm but centers are still soft, 9–11 minutes. Let cool on baking sheets 10 minutes, then transfer to a wire rack and let cool completely. Repeat with remaining dough and a fresh parchment-lined baking sheet to make 10 more cookies.



Clean Karma Jewelry
306 Flagler Avenue

Ganesh's Favorite Peanut Butter Cookie

Ingredients

½ cup butter (1 stick), softened
½ cup brown sugar
¼ cup sugar
½ cup creamy peanut butter
1 Large egg
¾ teaspoon vanilla extract
1½ cups all purpose flour
pinch of salt
¾ teaspoon baking soda
¼ cup sugar for rolling

Step 1

Preheat oven to 350 degrees.

Step 2

In a stand mixer with the paddle attachment cream butter and both sugars until light and fluffy, about 3 minutes. Add in peanut butter and mix for 1-2 minutes. Add in egg and vanilla. Mix until combined and clump free.

Step 3

Add the dry ingredients to the batter in two parts with the stand mixer on the lowest speed. Mix for a little less than a minute. Do not over mix.

Step 4

Portion dough into 16 cookies. Add sugar to a small bowl. Roll each cookie in the sugar and place on a silicone baking mat on top of a baking sheet.

Step 5

Bake cookies for 10 minutes until lightly golden brown and firm on the edges. Remove from the oven and let set for 3-4 minutes. Transfer to cooling rack to cool completely.



FLAGLER AVENUE PIZZA COMPANY
396 Flagler Avenue

Turtle Mound Cookies

Cook
350 degrees, 10 m

Ingredients

1 cup white sugar
1 cup packed brown sugar
2 eggs
2 tablespoons of vanilla extract
3 cups all-purpose flour
1 teaspoon of baking soda
2 teaspoons of hot water
½ teaspoon of salt
2 cups semisweet chocolate chips
1 cup coconut
1 cup of chopped walnuts
Mini peanut butter cups

Directions

Preheat oven to 350 degrees. Cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in the hot water. Add to the batter along with salt. Stir in the flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans. Sprinkle coconut on top with mini peanut butter cup. Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.



Flagler Tavern
414 Flagler Avenue

Wreath Sugar Cookies x10

7 ½ cup seedless jam of your choice
22 1/2 cups all-purpose flour
5 teaspoon salt
5 teaspoon baking soda
5 teaspoon baking powder
15 sticks unsalted butter (softened)
7 cup granulated sugar
30 ounces full-fat block cream cheese (softened)
10 large egg
15 teaspoons vanilla extract

Instructions

1. Preheat the oven to 350F and line 2 baking sheets with parchment paper or a Silpat. Fill a zip top or piping bag with the jam and set aside. In a medium bowl, whisk together the flour, salt, baking soda, and baking powder.
2. Cream the butter and sugar together in the bowl of an electric mixer on medium speed until light and fluffy. Add the cream cheese, egg, and vanilla extract and beat until combined (about 30 seconds), scraping down the bowl as needed.
3. Slowly add the flour mixture and whisk at low speed until combined, about another 30 seconds. Scoop out 1 1/2 teaspoons of dough (or use a #60 cookie scoop), roll the dough into balls, and lay on the prepared baking sheet. You'll want to space them about 1 1/2 inches apart.
4. Lightly press the bottom of a teaspoon measuring spoon into the center of each dough ball to make a small indentation.
5. Bake the cookies for 10 minutes. Make sure to only bake one sheet at a time.
6. Remove the cookies from the oven and use the bottom of the teaspoon measuring spoon to reshape the indents in the cookies.
7. Take your zip top/pastry bag and snip off a small corner. Pipe about a 1/2 teaspoon of jam into each cookie.
8. Put the baking sheet back into the oven and bake for 12-14 minutes until golden around the edges



Flagler Tavern
414 Flagler Avenue

Gingersnappy Cookies x8

Ingredients

12 cups butter (softened)
4 cups sugar
12 cups brown sugar
16 eggs
4 cup dark molasses
8 pinches of salt
6 tsp cloves
10 tsp cinnamon
16 tsp baking soda
24 tsp ground ginger
36 cups flour
* 8 cup sugar for dipping

Instructions

1. In a mixing bowl, combine butter, (I used 1 cup butter and ½ cup coconut oil) and sugar; beat until nice and fluffy.
2. Beat in eggs one at a time.
3. Add molasses and mix.
4. Add salt, cloves, cinnamon, soda, ginger, and flour, and mix until nice and blended.
5. With a small cookie scoop, roll into small balls, coat in *sugar.
6. Place on a cookie sheet. I do 3 across and 4 long (12 on a pan).
7. Bake at 350 degrees for 12 minutes. Don't over bake or they will be crunchy..



Galleria di Vetro
310 Flagler Avenue

Mrs. Claus's Velvety Elf Treats

RECIPE:

1 and 1/2 cups + 1 Tablespoon (198g) all-purpose flour (spoon & leveled)

1/4 cup (21g) unsweetened natural cocoa powder

1 teaspoon baking soda

1/4 teaspoon salt

1/2 cup (115g) unsalted butter, softened to room temperature.

3/4 cup (150g) packed light brown sugar (or dark brown)

1/4 cup (50g) granulated sugar

1 large egg, at room temperature

1 Tablespoon milk (I use buttermilk)

2 teaspoons vanilla extract

1 Tablespoon red food coloring (liquid, gel, or 2 tsp beet powder alternative)* 1 cup (180g) semi-sweet chocolate chips (plus a few extra for after baking)



Manzano's
311 Flagler Avenue

Merry Manzano Cookies

Ingredients

- 1 cup butter, softened
 - 1/2 cup confectioners' sugar
 - 1 teaspoon vanilla extract
 - 2-1/4 cups all-purpose flour
 - 1/4 teaspoon salt
 - 3/4 cup finely chopped nuts
 - Additional confectioners' sugar
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Directions

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in vanilla. Combine dry ingredients; gradually add to creamed mixture. Stir in nuts. Cover and refrigerate for 1-2 hours.
 2. Roll into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 12-13 minutes. Roll in confectioners' sugar while still warm. Cool on wire racks.
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Nejma's
319 Flagler Avenue

STARS OF NEJMA Cookies

1/2 C CRISCO SHORTENING SOFTENED
1/4 C BUTTER SOFTENED
1 C SUGAR
2 EGGS
1T VANILLA EXTRACT
1 T BAKING POWDER
2 1/2 C ALL PURPOSE FLOUR
1T SALT

MIX THOROUGHLY CRISCO, BUTTER, SUGAR, EGGS AND VANILLA. BLEND IN FLOUR, BAKING POWDER AND SALT COVER AND CHILL IN REFRIGERATOR AT LEAST 1 H
ROLL DOUGH ON LIGHTLY FLOURED SURFACE. CUT AND PLACE ON UNGREASED COOKIE SHEET
BAKE ON 400 DEGREES FOR 6 TO 8 MINUTES OR UNTIL VERY LIGHT BROWN
MAKES ABOUT 4 DZ COOKIES



NSB Realty
224 Flagler Avenue

Holiday Cookie Bar

RECIPE:

- 1 Box yellow cake mix (I used Betty Crocker)
- 1 Small box instant vanilla pudding (just put in the powder!)
- 1/4 Cup water
- 3/4 Cup vegetable oil
- 2 Eggs
- 1 Cup chocolate chips. I used 1/2 cup holiday mini M&M's and 1/2 cup milk chocolate chips.

INSTRUCTIONS:

- Preheat your oven to 350 degrees.
- Combine cake mix, pudding, water, vegetable oil, eggs, and chips or M&M's in large bowl.
- Pour the batter (it's going to be thick) into a greased 9x13 pan. I sprayed my dish with nonstick cooking spray which worked well.
- Bake your bars for 20-30 minutes (I took mine out at 25.)
- It may look sort of raw in the middle but if the edges are just golden and starting to get crispy, it's probably perfect.



NSB Spice House
362 Flagler Avenue

Espresso Chocolate Chip Cookies

Ingredients

1¾ cups all purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
¼ cup brewed espresso
8 tablespoons (1 stick) unsalted butter, softened
1 cup brown sugar - use light, dark or a combination
3 tablespoons sugar
1 egg
2 teaspoons vanilla extract
8 ounces semisweet or bittersweet chocolate chips
Vanilla Bean Salt

Instructions

Preheat oven to 350°. Line two baking sheets with parchment paper and set aside.
Whisk flour, baking soda, baking powder, and salt and aside.
Place butter, both brown sugars, and sugar in large mixing bowl. Beat for 3 minutes, scraping the bowl down as needed. Add egg, vanilla, and espresso.
Blend in dry ingredients. Lastly, add chocolate chips. Refrigerate the dough for at least 30 minutes to help hold their shape.
Use a ½ tablespoon cookie dough scoop to scoop dough onto prepared baking sheets.
Bake in 350° oven for 15 minutes. Remove from oven and cool on pans.



NSB Spice House
362 Flagler Avenue

Boozy Eggnog Cookies

Ingredients

2 1/2 cups all-purpose flour
2 tsp baking powder
1/2 tsp salt
1/2 tsp ground nutmeg, plus more for topping
1/2 tsp ground cinnamon
3/4 cup unsalted butter, at room temperature
1/2 cup granulated sugar
1/2 cup packed light-brown sugar
2 large egg yolks
1 tsp vanilla extract
1/4 bourbon
1/2 cup eggnog

Frosting

1/2 cup butter, at room temperature (I used 1/4 cup salted and 1/4 cup unsalted butter)
3 - 5 Tbsp eggnog
1/2 tsp bourbon
3 cups powdered sugar

Instructions

Preheat oven to 350°F (180°C). In a mixing bowl, whisk together flour, baking powder, salt, nutmeg and cinnamon for 30 seconds, set aside.

In the bowl of an electric stand mixer fitted with the paddle attachment, whip together butter, granulated sugar and brown sugar until pale and fluffy.

Mix in egg yolks one at a time, blending just until combined after each addition. Mix in vanilla extract, bourbon and egg nog. With mixer set on low speed, slowly add in dry ingredients and mix just until combined. Scoop dough out by the heaping table spoonful's and drop onto parchment paper lined baking sheets, spacing cookies 2-inches apart. Bake in preheated oven 11 - 13 minutes. Allow to rest on baking sheet several minutes before transferring to a wire rack to cool. Cool completely then frost with Eggnog Frosting and sprinkle tops lightly with nutmeg.

For the Eggnog Frosting:

In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter until very pale and fluffy. Add in bourbon and 3 Tbsp eggnog and mix in powdered sugar. Add additional eggnog to reach desired consistency.



PEANUTS SPORTS PUB & GRUB
421 Flagler Avenue

Classic Sugar Cookie

Cook:
375 degrees, 10-12 minutes

Ingredients:

$\frac{3}{4}$ teaspoon kosher salt
 $\frac{1}{2}$ teaspoon baking powder
3 cups all-purpose flour, plus more for rolling
 $1\frac{1}{4}$ cups ($2\frac{1}{2}$ sticks) chilled unsalted butter, cut into $\frac{1}{2}$ -inch pieces
1 cup sugar
1 large egg
1 large egg yolk
1 teaspoon vanilla extract

Instructions:

Whisk salt, baking powder, and 3 cups flour in a small bowl. Using an electric mixer on high speed, beat butter and sugar until well combined (butter does not need to be fluffy), about 3 minutes. Add egg, egg yolk, and vanilla; beat just to combine. Reduce speed to low and gradually add dry ingredients; mix just to combine. Form dough into two $\frac{3}{4}$ "-thick disks; wrap in plastic. Chill at least 2 hours. Place racks in lower and upper thirds of oven; preheat to 325° . Let 1 disk of dough sit at room temperature until softened slightly, about 5 minutes. Roll out on a lightly floured sheet of parchment paper until about $\frac{1}{4}$ " thick, dusting with flour as needed (if dough gets soft or sticky, chill on parchment until firm). Cut out shapes with floured cookie cutters; transfer to parchment-lined baking sheets. Bake cookies, rotating baking sheets halfway through, until edges are golden, 12–16 minutes, depending on size. Transfer to wire racks and let cool. Repeat with scraps and remaining dough. Decorate cooled cookies as desired.



Sue Who
504 Flagler Avenue

Chocolate Cherry Christmas Mice

Maraschino Cherries with stems, drained
Hersheys Kisses, unwrapped
slivered almonds
melting chocolate (almond bark)
blue icing
oreo cookies

Instructions:

Line a baking sheet with parchment paper.

Separate oreo cookies keeping white side of cookie

Melt almond bark in the microwave in 30-second intervals or in a double boiler.

Dry and pat Cherries. Holding a cherry by the stem, dip in the melted almond bark rolling to coat completely.

Allow excess chocolate to drain off and lay cherry on its side on the parchment.

Place a chocolate kiss on chocolate coated cherry (candy flat side against the end opposite the stem end of a cherry)

Gently insert 2 almond slices between the cherry and the kiss candy to create ears.

Place on top of oreo cookie to make it appear it is sitting on snow

Using blue icing dot and dot eyes.

Place in refrigerator for 5 minutes and allow to cool and set.

Allow chocolate to set.

* If the Kiss candy or almonds doesn't stick well, it's likely that the chocolate dried too much or there's not enough. Just dab a little chocolate on the Kiss/almonds and place it on that way.