

Favorite Christmas Cookies Cookbook

By the authors of
Ten Christmas Brides

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INTRODUCTION

There are so many highlights of the Christmas season. Decorating the tree. Listening to the music we all know and love. Exchanging gifts and gathering for a special family meal.

And don't forget the cookies. Kids and adults love to eat them. And bakers are always looking for new recipes to add to the festive mix. In this book you'll find favorite cookies of the heroes and heroines in *Ten Christmas Brides*. Some are the treats our characters remember fondly from their childhoods. Others are the ones they enjoy today—or make to give as gifts. Here you'll find everything from Almond Crescents, Coffee Pecan Delights, and Swedish Teacake Cookies to Rocks, Butterscotch Brownies and Scottish Shortbread. And each recipe comes with a note explaining how it fits into the author's story, so you'll have a little more insight into her characters and plot.

Please enjoy some of these special goodies this holiday season. They are the authors' gifts to you. We hope they become some of your own favorites and that you'll want to include them in your holiday celebrations for many years to come.

Easy Holiday Fruit Cookies

from *Recipe for Love, An Andrade Christmas Novella*

by Ruth Cardello

All Maddy Andrade wants for Christmas is to hide from her family. But when running away lands her in the arms of a French chef, things start to heat up in more than the kitchen.

Richard D'Argenson doesn't celebrate the holidays. When his sister asks him to give her friend a place to stay for a weekend, Richard reluctantly agrees. One wild weekend is about to give this jaded Frenchman the ingredient his recipes have been lacking—love.

Makes about 48 cookies.

1 cup vegetable shortening

2 cups packed brown sugar

2 large eggs

1/2 cup buttermilk

3 1/2 cups all-purpose white flour

1 tsp baking soda

1 tsp salt

1 1/2 cups chopped walnuts (note: almonds, pecans or any other tree nut, including a mixed variety, will work well)

2 cups chopped candied cherries

2 cups dates, cut into small pieces

1. Mix shortening, sugar and eggs together. Add in buttermilk.

2. Sift flour, baking soda and salt.
3. Add flour mixture to wet ingredients. Stir to combine.
4. Stir in nuts, cherries and dates.
5. Chill the mixture until firm, approximately 1 hour.
6. .Heat oven to 400 degrees F. Spray cookie sheets with baking spray.
7. Using a teaspoon, drop mixture into 1-inch balls on a greased baking sheet, and bake for 8 to 10 minutes until golden or until no indentation is left in the middle.

Cookies keep for approximately 1 week in an airtight container.

Italian Stuffed Cookies

from *Recipe for Love, An Andrade Christmas Novella*

by Ruth Cardello

All Maddy Andrade wants for Christmas is to hide from her family. But when running away lands her in the arms of a French chef, things start to heat up in more than the kitchen.

Richard D'Argenson doesn't celebrate the holidays. When his sister asks him to give her friend a place to stay for a weekend, Richard reluctantly agrees. One wild weekend is about to give this jaded Frenchman the ingredient his recipes have been lacking—love.

Makes about 1 dozen cookies.

Filling:

1 7-oz package of prunes

1 7-oz package of apricots

1/2 cup sugar, or to taste

Pinch of ground cinnamon

Pinch of ground nutmeg

3 tsp anisette

1/2 cup chopped walnuts

Dough:

1/2 cup butter, melted

6 Tbsp sugar

3 large eggs

Pinch of salt

4 tsp baking powder

1 tsp anisette

2 1/2 cups all-purpose white flour

Frosting:

1 cup of confectioners' sugar

1/2 tsp vanilla extract

2 Tbsp milk

Filling:

1. Place the prunes and apricots in a pan, cover with water, and simmer until plump, about 20 to 25 minutes. Strain and discard liquid.

2. Add sugar, cinnamon, nutmeg, anisette and 1/2 cup of walnuts to the fruit. Mix well over low heat until filling is almost dry. Set aside to cool for 2 or 3 hours or overnight.

Dough:

1. Preheat oven to 400 degrees F. Add sugar to melted butter, and stir. Stir in eggs (one at a time), salt, baking powder and anisette. Add flour gradually, and mix to form dough.

2. Work dough until it is easy to handle (it should be relatively soft). Roll out the dough. and cut into strips that are 4" long, 5" wide, and 1/4" thick. For each cookie, spread filling on one strip. Top with another strip. Pinch dough closed in loaf form. Bake for 15 to 25 minutes or until just golden. Cool completely before frosting.

Frosting:

1. Mix confectioners' sugar and vanilla together. Add just enough milk to get a spreading consistency. Frost cookies, and cut into slices.

Cookies keep for up to one week in an airtight container.

Peanut Butter Chocolate Candy Cookies
from *Recipe for Love, An Andrade Christmas*
Novella

by Ruth Cardello

All Maddy Andrade wants for Christmas is to hide from her family. But when running away lands her in the arms of a French chef, things start to heat up in more than the kitchen.

Richard D'Argenson doesn't celebrate the holidays. When his sister asks him to give her friend a place to stay for a weekend, Richard reluctantly agrees. One wild weekend is about to give this jaded Frenchman the ingredient his recipes have been lacking—love.

Makes about 2 dozen bars.

1 cup peanut butter

1 cup butter, melted

3 3/4 cups of confectioners' sugar

1 cup crushed graham crackers

12-oz bag of chocolate morsels, melted

1. Mix together peanut butter, melted butter, sugar and graham cracker crumbs.
2. Spread mixture into a well-greased 9 1/2" x 13" baking pan. Pour melted chocolate over mixture, and refrigerate for 15 minutes. Slice into 2" x 2" squares. Leave cookies in pan, and put back in refrigerator. Serve cold.

Cookies keep for up to two weeks if stored airtight in the refrigerator.

Chocolate Pepparkakor
(Chocolate Ginger Cookies)
from *Must Love Santa*
by Nina Bruhns

This much-beloved traditional Swedish all-year-round cookie has evolved into a special Christmas treat with a chocolate twist in Emily Milan's family. When Emily travels to New York City for a job interview and lands in the gutter with a ruined suit, a lost dog, and a broken heel—and misses her appointment—she consoles herself by whipping up a batch of chocolate pepparkakor—in a naughty nighty. Naturally, the hero shows up at just the right moment for a midnight holiday snack.

Tip: Emily likes to use Kerry Gold unsalted butter because it comes from grass-fed cows, and the cookies will taste better if you use it.

Makes about 48 cookies.

3 cups all-purpose white flour

1/2 cup unsweetened cocoa powder

1 tsp baking soda

3/4 tsp ground ginger

1/2 tsp baking powder

1/2 tsp ground cinnamon

1/4 tsp ground cloves

1/4 tsp salt

2/3 cup Kerry Gold unsalted butter, room temperature

1/2 cup sugar or Splenda

1 large egg

1/2 cup dark corn syrup

1/4 cup milk

1 egg white

1 Tbsp water

Optional: decorative icing

1. In a medium mixing bowl, combine flour, cocoa powder, baking soda, ginger, baking powder, cinnamon, cloves, and salt, and stir to mix well.
2. In a large mixer bowl, beat butter with an electric mixer on medium speed for 30 seconds. Add sugar and beat until fluffy. Add egg, corn syrup, and milk. beat well.
3. Beat in flour mixture, stirring in the last part with a wooden spoon until well mixed.
4. Divide dough in half. Cover and chill about 1 hour or until easy to handle.
5. Heat oven to 375 degrees F. Grease 2 standard-sized cookie sheets.
6. On a lightly-floured surface, roll each portion of the dough 1/8 inch thick. Cut into shapes with 3- to 4-inch cookie cutters. Place on a greased cookie sheet.
7. Bake in a 375 degree oven for 5 to 7 minutes or until slightly puffed and set. Cool on cookie sheet 1 minute. With a metal spatula, transfer to a wire rack until thoroughly cooled. Repeat as needed.
8. Optional: Pipe on decorative icing.

Store in a closed container. Cookies will keep for 3 or 4 days.

Traditional Vanilje Kranse
(Cookie Press Vanilla Wreaths)

from *Must Love Santa*

by Nina Bruhns

This is another family Christmas favorite from Emily Milan of Must Love Santa. When she was growing up, Emily and her mother would make a huge batch of these, along with other faves, and put together cookie tins to gift to their friends and neighbors. In the story, as Christmas Eve approaches, Emily realizes how much she misses this simple family tradition and decides to make them for the guys at the hero's police precinct. Unfortunately, the villain has other plans for Emily and her cookies.

Tip: Emily likes to use Kerry Gold unsalted butter because it comes from grass-fed cows, and the cookies will taste better if you use it.

Makes dozens and dozens.

1 cup sugar

1 1/2 cups Kerry Gold unsalted butter, room temperature

2 large eggs

1 tsp vanilla extract, or to taste

Optional: dash almond extract, to taste

4 cups all-purpose white flour

1. Heat oven to 425 degrees F. Butter 2 standard-sized cookie sheets.

2. In a large mixer bowl, beat sugar and butter with an electric mixer on medium speed until white and fluffy.

3. In a smaller bowl, slightly beat eggs, vanilla, and almond extract, if using, by hand so they are thoroughly blended.
 4. Fold egg mixture gently into butter mixture.
 5. Sift in most of flour, and mix with a wooden spoon until dough is soft and pliable. Add rest of flour as needed for consistency.
 6. Using a cookie press with the small, simple, center star plate inserted, load a roll of dough into the press, close and lever it into position so dough begins to come out of the star-shaped hole. Cut off the first inch, so the dough is clean.
 7. Holding the press at an angle, squeeze long strings of dough onto cookie sheet, going back and forth along the length. Cut the strings into short lengths using a clean knife, so they will form the desired size of finished cookie. Form pieces into wreaths, joining the ends to make a circle.
 8. Bake for 8 to 10 minutes, adjusting temperature and time as needed to result in a light cookie with golden brown ridges. Transfer to a cooling rack until cooled. Repeat as needed.
- Store in a closed, lined tin. Cookies will keep for a week.

Swedish Teacake Cookies

(Almond Tartlets)

from *Must Love Santa*

by Nina Bruhns

These are the traditional Christmas teacake cookies, or tartlets, that Emily Milan from Must Love Santa decides to make to celebrate when hero Nick Palladin and his adorable Airedale, Zenon, ace their K-9 Unit entrance exam. Little does she know that Nick has a very different celebration in mind, and she finds something far more sparkly and exciting than an almond topping her teacake!

Tip: Emily likes to use Kerry Gold unsalted butter because it comes from grass-fed cows, and the cookies will taste better if you use it.

Makes about 48 teacake cookies.

Crusts:

1 cup Kerry Gold unsalted butter, room temperature

1/2 cup sugar

1 large egg

1 tsp vanilla extract

2 cups all-purpose white flour, sifted

Filling:

1 /2 cup sugar or Splenda

1 tsp vanilla

Dash of almond extract

2 large eggs, beaten

1 1/4 cups blanched, finely ground almonds (use a bean grinder or food processor)

Optional topping: blanched almond halves or slices

1. Heat oven to 325 degrees F. Grease and flour 2 pans for 1 1/2- to 2-inch-diameter cupcakes or muffins (no larger).

For the tartlet crusts:

2. In a large mixer bowl, cream butter and sugar with an electric mixer on medium speed until white and fluffy.

3. In a smaller bowl, beat egg and vanilla by hand until thoroughly mixed.

4. Gently fold egg mixture into butter mixture by hand.

5. Sift flour into mixture, and gently fold it in.

6. Cover and chill for about an hour, until dough is easy to handle.

7. Heat oven to 325 degrees F. Grease and flour 2 pans for 1 1/2- to 2-inch-diameter cupcakes or muffins (no larger).

8. Form chilled dough into two large balls. Divide each ball into 24 smaller balls. Place each ball in a muffin pan cup, and press dough evenly against bottom and sides, making finished tartlet forms about 1 inch high or so. Cover and set aside.

For the filling:

9. In a medium bowl, combine sugar, vanilla and almond extract by hand until thoroughly blended. Add slightly beaten eggs, and beat with an electric mixer until foamy.

10. Fold in finely ground almonds by hand.

11. Spoon filling into each of dough-lined cups, being careful not to overfill. The filling should not touch the sides of the cup but be contained within the dough forms.

12. Optional: place an almond half or a couple of slices on top for decoration. A Scandinavian Christmas tradition is to hide

a whole almond inside one of the cakes, and the person who gets it receives a special Santa gift prize.

13. Bake for 25 to 30 minutes, until lightly browned. If you have additional dough and filling left over, make another batch or partial batch of tarts. Transfer to a cooling rack until cooled.

Store in a closed container. Cookies will keep for a week.

Spritz Butter Cookies
from *An Almost Perfect Christmas*
by Donna Fasano

Aaron Chase has one wish this holiday—to create a perfect family Christmas for his little girl. Pediatric Nurse Christy Cooper agrees to help him succeed. One by one, items are checked off the list: A tree is decorated. The little girl visits Santa, sits on his lap, and tells him what she wants for Christmas. Cookies are baked. Then the child confides her deepest fears in Christy. In an attempt to alleviate her worries, the impish eight-year-old convinces the adults to act out a ridiculous, make-believe wedding. Surely the magic of Christmas will make the vows stick.

This recipe was given to Donna Fasano by her mother-in-law, Rose Marie Fasano.

Makes approximately 3 dozen cookies.

2 1/2 cups all-purpose white flour

1/2 tsp salt

1 cup butter, unsalted, softened to room temperature

1 1/4 cups confectioners' sugar

2 large egg yolks

1/2 tsp almond extract

1 tsp vanilla extract

1. Preheat oven to 400 degrees F.
2. Sift together flour and salt. Set aside.
3. In a medium bowl, cream butter and sugar until light and fluffy. Stir in yolks, almond extract, and vanilla extract. Gradually blend in sifted ingredients.

4. Fill a cookie press with dough. Press cookies, 1 inch apart, onto an ungreased cookie sheet. If desired, decorate with coarse, colored sugar or sprinkles.

5. Bake 6 to 8 minutes. These cookies should be pale, not golden brown. Do not overbake.

Cookies keep approximately one week in an airtight container.

Marvelous Molasses Cookies
from *An Almost Perfect Christmas*
by Donna Fasano

Aaron Chase has one wish this holiday—to create a perfect family Christmas for his little girl. Pediatric Nurse Christy Cooper agrees to help him succeed. One by one, items are checked off the list: A tree is decorated,. The little girl visits Santa, sits on his lap, and tells him what she wants for Christmas. Cookies are baked. The little girl confides her deepest fears in Christy. In an attempt to alleviate her worries, the impish eight-year-old convinces the adults to act out a ridiculous, make-believe wedding. Surely the magic of Christmas will make the vows stick.

This recipe was created by Donna Fasano.

Yields approximately 4 dozen cookies.

1 cup packed dark brown sugar

3/4 cup butter, softened

1/3 cup molasses

1 large egg

2 1/3 cups all-purpose white flour

2 tsp baking soda

1 tsp ground cinnamon

1 tsp ground ginger

1/2 tsp salt

Granulated white sugar (for dipping)

1. Heat oven to 375 degrees F. Grease cookie sheets with a light coating of baking spray.
2. Cream brown sugar and butter. Add molasses and egg, and beat to incorporate.
3. Stir in flour, soda, cinnamon, ginger, and salt until thoroughly combined.
4. Form heaping teaspoonfuls of dough into balls. Dip tops in granulated white sugar. Place balls, sugar side up, onto lightly greased cookie sheets, and bake until just set, 10 to 12 minutes.

Cookies will keep approximately one week in airtight container.

Southern Sour Cream Cookies
from *An Almost Perfect Christmas*
by Donna Fasano

Aaron Chase has one wish this holiday—to create a perfect family Christmas for his little girl. Pediatric Nurse Christy Cooper agrees to help him succeed. One by one, items are checked off the list: A tree is decorated. The little girl visits Santa, sits on his lap, and tells him what she wants for Christmas. Cookies are baked. Then the child confides her deepest fears in Christy. In an attempt to alleviate her worries, the impish eight-year-old convinces the adults to act out a ridiculous, make-believe wedding. Surely the magic of Christmas will make the vows stick.

This recipe was given to Donna Fasano by her sister-in-law, Robin Elaine Rakes.

Makes approximately 8 dozen cookies.

1 1/2 cups granulated sugar

1 1/2 cups vegetable shortening

3 large eggs

1 cup sour cream

3 tsp vanilla

1 1/2 tsp baking soda

1 tsp salt

5 cups all-purpose white flour

Colored sugar crystals, optional

1. Preheat oven to 400 degrees F. Spray cookie sheets with baking spray.

2. Cream together sugar and shortening until light and fluffy. Add eggs, one at a time, and stir thoroughly after each addition. Add sour cream, vanilla, baking soda, and salt. Mix well. Add flour and stir just until flour is incorporated.

3. Drop heaping teaspoons of dough about 2 inches apart onto cookie sheet. Decorate with colored sugar crystals, if desired.

4. Bake for approximately 10 minutes. Cookies should be light in color, not golden brown. These are delicate and delicious cookies that are perfect for Christmas or any little girl's tea party.

Cookies will keep for about a week in an airtight container.

Jam Jewels
from *Christmas Captive*
by Rebecca York¹

Jordan Campbell, the hero of Christmas Captive, has fond memories of making cookies with his grandma. Here is one of his favorites. The cookies are exceptionally tender and appealing thumbprint cookies, decorated with dabs of assorted colorful jams in the center, and, if you like, bits of pistachios and almonds as well. The cookies look wonderfully festive and jewel-like, but are actually easy to prepare. The recipe is from The All American Cookie Book, by Nancy Baggett.

Makes about 50 1 3/4- to 2-inch cookies.

2 1/4 cups bleached all-purpose white flour

Scant 1/2 tsp baking soda

1/4 tsp baking powder

1/4 tsp salt

1 cup (2 sticks) unsalted butter, slightly softened

Scant 1 cup powdered sugar

1 large egg yolk

3-oz package cream cheese, softened slightly and cut into chunks

1 1/2 tsp vanilla extract

1 tsp finely grated lemon zest (colored part of the skin)

About 2/3 cup (about 3 oz) chopped pistachio nuts or chopped almonds, or a combination, optional

Assorted seedless jams, such as cherry, plum, raspberry, blackberry and apricot

1. Preheat the oven to 350 degrees F. Grease several large baking sheets, or coat with nonstick spray.
2. In a medium-sized bowl, thoroughly stir together flour, baking soda, baking powder and salt; and set aside.
3. In a large mixer bowl with mixer on medium speed, beat together butter, sugar, and egg yolk until very fluffy and well blended. Beat in cream cheese, vanilla, and lemon zest until thoroughly incorporated.
4. Beat or stir flour mixture into butter mixture until well blended and smooth. Let stand about 10 minutes, until dough firms up just slightly.
5. Pull off dough portions and roll between lightly greased palms to form scant 1-inch-diameter balls. Dip tops of balls into nuts (if using). Transfer, nut-side up, to a baking sheet, spacing about 1 1/2 inches apart. Using thumb or a knuckle, press a deep well into center of each ball. Place about 1/4 teaspoon jam in each well.
6. Bake one pan at a time in upper third of oven for 9 to 12 minutes or until cookies are tinged at the edge with brown. Turn pan halfway through baking to insure even browning. Remove from oven, and let cookies stand on sheets for 2 or 3 minutes. Using a spatula, transfer cookies to wire racks; let stand until thoroughly cooled. (Wipe off pans and re-grease them before re-using.)

These will keep, airtight, for up to several weeks. Freeze cookies for up to 2 months, if desired.

Almond Macaroons
from *Christmas Captive*
by Rebecca York

Hannah Andrews, the heroine of Christmas Captive likes to make these crunchy almond cookies because they're lower in calories than traditional cookies. While Jordan Campbell, the hero, was recuperating, she and his housekeeper, Mrs. Estes, made some for him. Hannah and Jordan enjoyed them with coffee in the evening. She recommends using a stand mixer, since it does take a bit of time to whip the egg whites. They won't get as stiff with Splenda as they would with sugar, but you can form peaks that will hold their shape. I grind the almonds in a food processor.

Makes about 24 cookies.

3 large egg whites

1/8 tsp salt

3/4 cup Splenda

1 1/2 cups ground blanched almonds (6 oz)

1/2 tsp almond extract

1. Heat oven to 350 degrees F. Butter 2 standard-sized cookie sheets.
2. In a mixer bowl, beat egg whites and salt until frothy. Gradually add Splenda, beating continuously until mixture forms peaks that hold their shape, stopping and scraping down sides of bowl once. Then, by hand, fold in almonds and almond extract.
3. Using half the batter, drop by walnut-sized spoonfuls of batter onto cookie sheet. Bake in center of oven for 12 to 14

minutes or until lightly browned. Repeat with second half of batter. Store in a closed container.

Cookies will keep for 3 or 4 days.

Rocks
from *Christmas Captive*
by Rebecca York

These old-fashioned spice cookies are another favorite that Jordan Campbell's grandma made every Christmas. The original recipe called for a cup of chopped pecans. But since Jordan hated the nuts, Grandma left them out. If you prefer, you can add them in along with the raisins.

Makes about 60 cookies.

1 cup softened butter (2 sticks)

1 1/2 cups packed brown sugar

3 large eggs

3 cups all-purpose white flour

2 tsp ground cinnamon

1 tsp ground cloves

1 tsp baking soda

1/4 tsp salt

1 cup dark raisins

1. Heat oven to 375 degrees F. Grease 2 cookie sheets.
2. In a large bowl, mix butter, sugar and eggs thoroughly. Set aside
3. In a separate bowl, combine flour, cinnamon, cloves, baking soda, and salt, and mix well.
4. Stir dry ingredients into butter mixture. Stir in raisins. (And 1 cup pecan pieces, if desired.)

5. Drop by rounded teaspoonfuls 2 inches apart onto baking sheet. Bake in center of oven 8 to 10 minutes or until cookies are puffed and begin to brown around the edges.

6. With a metal spatula, transfer cookies to cooling racks, and repeat with additional batches. When cool, store tightly covered.

Cookies will keep up to 2 weeks.

Scottish Shortbread
from *The Army Doctor's Honeymoon Baby*
by Helen Scott Taylor

In The Army Doctor's Honeymoon Baby, Major Blair Mackenzie grew up in Scotland, in a castle on the banks of Loch Kinder. As he steps through the back door into the kitchen on Christmas Eve, the fragrance of baking shortbread carries him back to all the happy family celebrations of the past. He is a wanderer, a man who has treated patients all over the world, but his heart belongs to Scotland, and his first love, Lorna Bell.

Makes 12 pieces.

7 oz all-purpose white flour

2 oz superfine sugar, plus extra for sprinkling on top

4 oz salted butter (if unsalted butter, add a pinch of salt)

1. Heat oven to 325 degrees F.
2. Sieve flour and sugar into a mixing bowl. Grease a large cookie sheet.
3. Dice butter into small cubes, and add to flour and sugar. Rub together with your fingertips until mixture forms into a ball.
4. Lightly flour the work surface, and roll out the dough to 1/2-inch thick.
5. Cut the dough into strips of 1 inch wide and 3 inches long. Prick the top surface with a fork to create a pattern. Sprinkle additional sugar over the shortbread.

6. Lay the shortbreads on the cookie sheet. Put in the oven, and bake for 20 to 30 minutes, or until lightly golden brown.

The cookies will keep for 2 or 3 days.

Traditional Scottish Parlies

(Scottish Parliament Cakes)

from *The Army Doctor's Honeymoon Baby*

by Helen Scott Taylor

In The Army Doctor's Honeymoon Baby, Blair Mackenzie has longed for his family to all be together again at Kindrogan Castle. His mother left when he was young, and he had no idea why until the stunning revelation that knocked him for a loop. But when she is home and they all celebrate together in the kitchen with the traditional fare from his childhood, shortbread, Scottish Parlies with their delicious ginger tang, and a nice drop of malt whiskey, he hopes life has taken a turn for the better.

Makes 18 to 20 cookies.

8 oz all-purpose white flour

2 oz superfine sugar

2 tsp ground ginger

4 oz butter

1 large egg

2 Tbsp golden syrup or treacle (molasses)

1. Heat oven to 350 degrees F.
2. Sieve the flour, sugar and ginger together into a bowl.
3. In a saucepan, melt butter and add golden syrup or treacle. Bring to a boil over medium heat, stirring continuously.

4. Turn off heat and add flour mixture to saucepan, a little at a time, mixing well with a wooden spoon. When half the dry ingredients have been blended with butter and golden syrup, add egg and mix well before adding the rest of the dry ingredients.

5. Drop dessert spoonfuls of mixture onto a greased cookie sheet. Bake for 15 to 20 minutes. Place on a wire rack to cool.

Cookies will keep for a week in an airtight container.

Festive Cinnamon Cookies
from *The Army Doctor's Honeymoon Baby*
by Helen Scott Taylor

In The Army Doctor's Honeymoon Baby, Major Blair Mackenzie runs a charity for kids whose fathers lost their lives fighting for their country. He hosts a group of the children at his family home, Kindrogan Castle, in the Scottish Highlands. One of the things the family makes for the children is Cinnamon Cookies, cut into festive shapes and iced and decorated, so when the children go home, they will never forget their Christmas vacation on the banks of Loch Kinder with the Mackenzies.

Makes 20 to 25 cookies.

Cookies

10 oz all-purpose white flour

2 tsp ground cinnamon

1 tsp baking powder

4 oz soft brown sugar

3 oz butter

1 large egg

4 Tbsp golden syrup

Icing

4 oz powdered sugar

1 Tbsp hot water

1. Sift the flour, cinnamon and baking powder into a mixing bowl, and stir in sugar.
2. Cut the butter into small cubes, and add to mixing bowl. Rub together with your fingertips until mixture looks like bread crumbs.
3. Break egg into a small bowl and add golden syrup. Mix until smooth.
4. Make a hollow in the dry mixture, and pour in egg mixture a little at a time. Stir with a wooden spoon until you have a ball of dough.
5. Put dough ball into a plastic bag in the refrigerator for 30 minutes.
6. Heat oven to 325 degrees F.
7. Flour the work surface, then remove dough from refrigerator, and roll out until 1/4-inch thick. Use festive cookie cutters to make different-shaped cookies.
8. Place the cookies on a cookie sheet and bake for 15-20 minutes until golden brown.
9. Cool on a wire rack.
10. For icing, sift powdered sugar into a bowl, add hot water and mix. Spoon a little icing onto each cookie, and spread evenly with a wet knife. Before icing sets, you can add edible decorations, sugar pearls, glitter, or sprinkles in festive colors.

Simple Sunflower Cookies

from *Kiss Me, Santa*

by Patrice Wilton

This easy recipe is used in my story when a schoolteacher and single mom, Cindy Harris, bakes these healthy alternatives to peanut butter cookies with her five-year-old son. They are for his kindergarten class Christmas party. Since peanut allergies are such a serious, and dangerous threat to many children, the heroine used sunflower seed spread, which has the same flavor as peanut butter and is equally delicious. Below is a 100% nut free cookie that is so simple even a child can make it!

Makes about 12 cookies.

1 cup sunflower seed spread (prefer SunButter brand)

1 cup granulated sugar

1 large organic egg

1. Preheat oven to 350 degrees F.
2. Mix ingredients until thoroughly incorporated.
3. Grease a baking pan and using a tablespoon, dollop the cookie dough onto the baking pan.
4. Bake 9 to 11 minutes or until edges are just golden brown. Let rest 5 minutes, and serve! Store at room temperature, tightly covered. Cookies will keep for 3 days.

All the recipes in my book come from my daughter, Kristina Donovan, a guidance counselor at Princeton High School and mother of two young children.

Oatmeal Rum Raisin Cookies

from *Kiss Me, Santa*

by Patrice Wilton

In my story, Kiss Me, Santa, the heroine, widowed Cindy Harris, has hired a realtor to sell her family home. The handsome, successful, and sexy agent is having an Open House, and Cindy bakes these yummy, decadent, and great smelling cookies to entice buyers, and perhaps sweeten up the realtor who considers himself a confirmed bachelor.

Tip: To make the rum-soaked raisins called for in the recipe, soak 1 cup raisins in 1 cup rum (Captain Morgan's for extra flavor) for 24 hours. Drain any rum that has not been absorbed before adding raisins to batter.

Makes about 24 cookies.

3/4 cup plus 2 Tbsp butter, room temperature

3/4 cup brown sugar, packed

3/4 cup granulated sugar

2 large organic eggs

1 tsp vanilla extract

1 1/2 cups all-purpose white flour

1 tsp baking soda

1 tsp ground cinnamon (Saigon preferred)

1/2 tsp salt

3 cups quick cooking oats (Quaker preferred)

1 cup Rum soaked raisins (see tip above)

1. Pre-heat oven to 350 degrees F.

2. Beat room-temperature butter with sugars until creamed.
3. Add eggs and vanilla, and mix until well incorporated.
4. In a separate large-size bowl sift and mix flour, baking soda, cinnamon, and salt. Add in butter mixture, and mix until incorporated. Add the oats and raisins and mix well.
5. Dollop tablespoon-sized portions of cookie dough onto nonstick baking pan.
6. Bake 10 to 12 minutes or until edges are just golden brown. Let rest on cookie sheet 10 minutes and serve!

Cookies will keep, tightly covered, for 3 days.

Spiced Eggnog Cookies

from Kiss Me, Santa

by Patrice Wilton

Cindy Harris is feeling melancholy the day before Christmas. She knows it will be the last Christmas in her home. In a few short months she'll be handing over the keys and saying good-bye to everything that she and David had shared. It was hard. It would hurt. But it had to be done. Feeling restless, and with her son Tyler still asleep, Cindy gets her mixing bowl out and decides to make a batch of Spiced Eggnog Cookies. Author note: although good anytime, I don't recommend it for breakfast!

Recipes are from my daughter, Kristina Donovan, mother of two and guidance counselor at Princeton High School

Makes about 24 cookies.

1 cup sugar

1/2 cup butter, softened

1/3 cup purchased prepared eggnog

3/4 tsp vanilla extract

1 egg yolk

1 1/2 cups all-purpose white flour

3/4 tsp baking powder

3/4 tsp ground nutmeg

1/4 tsp ground cinnamon

1/4 tsp ground cayenne pepper

1. Preheat oven to 300 degrees F.
2. Beat room-temperature sugar and butter until creamed, then add eggnog, vanilla, and egg yolk. Mix until incorporated. In a separate medium-sized bowl, sift and combine flour, baking powder, nutmeg, cinnamon, and cayenne pepper. Pour the eggnog mixture into the dry mixture, and hand mix using a whisk until just combined. Do not overmix.
3. Drop teaspoon-sized balls of batter onto nonstick cookie sheet.
4. Bake 20 to 25 minutes until bottom just turns light brown.

Cookies will keep, tightly covered at room temperature, for 3 days.

Date-Cherry Cookies
from *An Unusual Christmas*
by Mona Risk

This recipe is borrowed from S. Wendeln. In An Unusual Christmas, Baboushka, the mother of the hero, Dr. Fyodor Vassilov, takes care of his four little boys and cooks for her family and friends. The meddling Baboushka urges Fyodor to provide a good mama to his brood and even helps by baking various meals and delicious desserts for her favorite candidates, including the American Dr. Jillian Burton who is working in Minsk for six months.

Makes about 4 1/2 dozen cookies.

3 large eggs

1 cup butter

1 1/4 cups brown sugar, packed

3 cups all-purpose white flour

1/2 tsp baking soda

3 Tbsp hot water

1/4 pound walnuts, coarsely chopped

1 pound dates, chopped

Grated rind and juice of 1 lemon

1 10-oz jar maraschino cherries, cut in halves.

1. Heat oven to 375 degrees F.
2. In a large bowl, slightly beat the three eggs.

3. Cream brown sugar and butter. Add to the bowl of eggs. Mix in flour, baking soda, water, lemon juice and rind. Stir in dates and walnuts.

4. Drop from teaspoon onto greased cookie sheet. Bake for about 13 minutes.

5. While still on the cookie sheet and warm, garnish with cherry halves, then cool on a wire rack and cover with aluminum foil.

Will keep for 3-5 days, covered with aluminum foil at room temperature.

Almond Chews
from *An Unusual Christmas*
by Mona Risk

This recipe is borrowed from B. Nickol. In An Unusual Christmas, Baboushka, the mother of the hero, Dr. Fyodor Vassilov, takes care of his four little boys and cooks for her family and friends. The meddling Baboushka urges Fyodor to provide a good mama to his brood and even helps by baking various meals and delicious desserts for her favorite candidates, including the American, Dr. Jillian Burton, who is working in Minsk for six months.

Makes 3 dozen cookies.

1 12-oz package chocolate chips

2 large eggs

1 cup brown sugar, packed

2 tsp vanilla extract

1 cup chopped almonds

1/2 tsp salt

1. Heat oven to 325 degrees F.
2. Put chocolate chips in a cup, and melt chocolate by dipping cup in hot water, then cool 5 minutes.
3. In a mixer bowl, beat eggs on medium speed until thick. On high speed, beat sugar in until very thick.
4. Fold in melted chocolate, vanilla, almonds, and salt.
5. Drop by teaspoons onto greased cookie sheet. Bake for 10 minutes. Transfer to a wire rack to cool.

Will keep for a week in a covered container at room temperature.

Butterscotch Brownies
from An Unusual Christmas
by Mona Risk

This recipe is borrowed from J. Fitz. In An Unusual Christmas, Baboushka, the mother of the hero, Dr. Fyodor Vassilov, takes care of his four little boys and cooks for her family and friends. The meddling Baboushka urges Fyodor to provide a good mama to his brood and even helps by baking various meals and delicious desserts for her favorite candidates, including the American, Dr. Jillian Burton, who is working in Minsk for six months.

Makes about 24 pieces.

2 2/3 cups brown sugar, packed

3 Tbsp water

2 large eggs

2/3 cup melted butter

2 2/3 cup all-purpose white flour

2 tsp baking powder

1 tsp salt

2 cups chopped walnuts

1 tsp vanilla extract

1. Heat oven to 375 degrees F.
2. In a mixer bowl, mix sugar, water, eggs and butter. Add flour, baking powder and salt. Mix, then add vanilla and nuts and mix.

4. Spread into a 9" x 13" pan.

5. Bake for 25 to 30 minutes, until a knife inserted in the middle comes out clean.

6. Let brownies cool in pan. When cooled, cut into small rectangles (about 2" x 2") to get about 24 pieces.

To store, wrap with aluminum foil. Brownies keep for 3 to 4 days at room temperature.

Hermits
from *A Cowboy For Christmas*
by Annie Jones

It's no wonder these spiced, hearty cookies remind me of Clint Cooper, the hero in my book, A Cowboy For Christmas. Left to his own devices, Clint would rather spend Christmas holed up by himself like a hermit. Not to worry, though, Nina Jackson's young son Alex is going to make sure that doesn't happen!

Makes about 2 dozen cookies.

1/3 cup butter, softened
2/3 cup sugar
1 large egg
2 Tbsp milk
1/2 cup wheat bran
1/2 cup chopped dark raisins
1 3/4 cups all-purpose white flour
3/4 tsp ground cinnamon
1/2 tsp nutmeg
1/2 tsp salt
1 tsp baking powder

1. Cream butter, sugar and egg together.
2. Add milk, wheat bran and raisins.
3. Sift flour, spices, salt and baking powder together.

4. Add dry ingredients to the wet ingredients, and mix into dough.
5. Chill for two hours, then turn dough onto a floured surface and roll to 1/2-inch thickness.
6. Preheat oven to 425 degrees F.
7. Cut out cookies with floured cookie cutter, and place on oiled or greased cookie sheet.
8. Bake 10 minutes until firm around the edges.

Store airtight. Cookies will keep for about a week.

Cornflake Macaroons
from A Cowboy for Christmas
by Annie Jones

All young Alex Jackson wants for Christmas is a dad, but when a cowboy shows up at his mom's dude ranch in the middle of a storm, he decides that might just be the next best thing. His simple idea may be a little 'corny,' but that's just right to go with his favorite cookies.

Makes about 2 dozen cookies.

1 large egg white

1/4 tsp almond extract

1/4 tsp vanilla extract

Pinch of salt

1/2 cup sugar

1/2 cup shredded coconut

1 cup corn flakes

1. Preheat oven to 350 degrees F. Line cookie sheet with parchment.
2. With an electric mixer on medium high, beat egg white, almond extract, vanilla, and salt until foamy.
3. Add sugar slowly and continue beating until mixture is thick and glossy.
4. Carefully stir/fold in coconut and cornflakes.
5. Drop by teaspoonfuls onto cookie sheet, and bake for 12 minutes or until lightly browned.

Store airtight. Cookies will keep for a day or two but are best eaten immediately.

Coffee Pecan Delights
from *A Cowboy For Christmas*
by Annie Jones

Nina Jackson has invested everything financially and emotionally in seeing that her late husband's dream of reviving an old dude ranch doesn't fail. To do that she has to turn her attention to every detail, even when her new ranch manager creates distractions of his own. What could be better to keep her guests happy than cookies like these?

Makes about 3 dozen cookies.

4 tsp instant coffee powder

1 Tbsp hot water

2 large egg whites

1/8 tsp salt

1 cup granulated sugar

1 cup crushed vanilla cookies (crushed to fine crumbs)

1 cup chopped pecans

1. Preheat oven to 300 degrees F. Grease cookie sheet.
2. Dissolve coffee in hot water, stir, and let cool.
3. With an electric mixer on high, beat egg whites and salt until stiff.
4. Add coffee and sugar alternately, beating after each addition. Fold in crumbs and nuts.
5. Drop by the teaspoonful 2 inches apart onto cookie sheet. Bake 15 minutes or until golden brown.

Store airtight. Cookies will keep for three days.

Almond Crescents
from *The Christmas Honeymoon*
by Alicia Street

Serena Novak, heroine of The Christmas Honeymoon, can't help but agree with her cousin Natalie who calls the American kitchen the melting pot of the world. When Natalie invites some friends over for a holiday cookie baking party and asks them each to share a cookie recipe passed down in their families, Serena makes an Almond Crescent that steals a bit from both her Polish and Hispanic roots. Natalie shares her mom's Hungarian Kifli recipe as well as whipping up Italian Baci cookies her paternal grandmother taught her to make. Throughout the party, Serena can't help but wonder which cookie might sweeten up the handsome Scrooge named Damien.

Makes about 40 small cookies.

1 cup (1/2 pound) butter

1/2 cup confectioners' sugar

1 tsp vanilla extract

1 Tbsp brandy (optional)

2 tsp cold water

1 cup chopped almonds

2 cups all-purpose flour

1. Heat oven to 350 degrees F.
2. In a large bowl, cream butter and sugar until light. Mix in vanilla, brandy and water. Add in almonds and flour, Mix well.

3. Shape into small crescents, and bake on ungreased baking sheet for 12 to 15 minutes, until slightly browned. When cookies are still warm, dust with confectioners' sugar. Store in closed container.

Cookies will keep for 5 to 7 days.

Chocolate Hazelnut—Italian Baci

from *The Christmas Honeymoon*

by Alicia Street

Serena Novak, heroine of The Christmas Honeymoon, can't help but agree with her cousin Natalie who calls the American kitchen the melting pot of the world. When Natalie invites some friends over for a holiday cookie baking party and asks them each to share a cookie recipe passed down in their families, Serena makes an Almond Crescent that steals a bit from both her Polish and Hispanic roots. Natalie shares her mom's Hungarian Kifli recipe as well as whipping up Italian Baci cookies her paternal grandmother taught her to make. Throughout the party, Serena can't help but wonder which cookie might sweeten up the handsome Scrooge named Damien.

Makes about 45 cookies.

1 cup skinned hazelnuts

1 cup all-purpose flour

1 1/4 sticks chilled, unsalted butter, cut into pieces

1/2 cup granulated sugar

Pinch of salt

1 oz semisweet chocolate

1. If you cannot find skinned hazelnuts, place unskinned nuts on a baking sheet, and toast at 350 degrees F. for 10 minutes. Remove from oven and place them on a clean tea towel and rub together to remove skins.

2. Place nuts in a food processor, and pulse until almost a paste.

3. Transfer nuts to a bowl and add flour, butter pieces, sugar and salt. Mix together, and then knead to form a dough. Divide dough into three logs about 1 inch thick. Chill in refrigerator approximately 3 hours.

4. Preheat oven to 325 degrees F., and prepare two baking sheets with parchment paper. Remove dough from refrigerator and slice logs into thick coins. Keep one side flat, but round the other side into a beanie-cap shape. Bake for 10 to 12 minutes or until the tops look done. Remove and let cool.

5. Break up chocolate, and place in top of a double boiler. Bring water in double boiler bottom to a boil. Reduce heat to medium, and melt chocolate over boiling water.

6. To form sandwiches, place a dollop of melted chocolate on top of one cookie round. Place another cookie over chocolate, and squeeze gently together. Let cookies cool until chocolate hardens. Store in an airtight container.

Cookies should keep for about a week.

Kifli - Eastern European Cookie with Fruit Jam or Nut Filling

from *The Christmas Honeymoon*

by Alicia Street

Serena Novak, heroine of The Christmas Honeymoon, can't help but agree with her cousin Natalie who calls the American kitchen the melting pot of the world. When Natalie invites some friends over for a holiday cookie baking party and asks them each to share a cookie recipe passed down in their families, Serena makes an Almond Crescent that steals a bit from both her Polish and Hispanic roots. Natalie shares her mom's Hungarian Kifli recipe as well as whipping up Italian Baci cookies her paternal grandmother taught her to make. Throughout the party, Serena can't help but wonder which cookie might sweeten up the handsome Scrooge named Damien.

Makes about 48 cookies.

Dough:

9 oz cream cheese or 1 cup regular or low fat sour cream

1 cup (2 sticks) unsalted butter

3 large egg yolks

2 1/2 cups all-purpose flour, sifted

1/2 tsp baking powder

2 Tbsp granulated sugar

Fruit filling:

**1 pound dried, pitted, unsulfured and preferably organic
prunes or apricots**

1/2 cup granulated sugar, or sugar to taste

Water to cover

Nut filling:

1 cup ground walnuts

2 egg whites, beaten

1/4 cup granulated sugar

1 Tbsp milk

1. Add cream cheese and butter to large bowl, and cream together. Stir in egg yolks. Combine flour, baking powder and sugar, and add gradually, mixing thoroughly. Wrap in plastic or seal in storage container, and refrigerate 2 hours or overnight.

2. **For the fruit filling:** Place prunes or apricots in large saucepan. Add just enough water cover. Bring to a boil, then reduce heat and simmer until fruit is soft, about 20 minutes. Add sugar. Stir, mashing fruit, or optionally transfer to blender and puree. Store in sterilized glass jars. Will keep in refrigerator 5 to 7 days.

3. **For the nut filling:** Combine ground walnuts, beaten egg whites, sugar and milk and mix thoroughly.

4. Heat oven to 350 degrees F. On lightly floured board, roll out dough to 1/8-inch thickness, and cut either into 3-inch squares or long triangles. For squares, place 1 teaspoon of filling in the center, then fold two opposite corners over, leaving two open. For the triangles, spread 1 teaspoon of filling along most of the surface, then roll cookie up from wider end to narrow. Bake for 15 minutes, until browned at edges. Be careful not to overbake, as the filling will run out and burn.

Can be stored in airtight container 5 to 7 days.

Cranberry Pecan Shortbread

from *She's Not You*

by Mimi Barbour

When Belle's mother was a bride, an old Scottish woman passed on this recipe with instructions to keep it to herself. And she did, except for her daughter, Belle. Loving the story and traditions of baking these cookies every year with her own mother, Belle lets little Layla help her make the cookies this season so they can start their own customs. While baking, Belle happily plans for her father and stepsister's visit with no idea at all of the heartache ahead.

Makes about 24 small cookies.

1 1/2 cups flour

1/2 tsp salt

1/2 cup powdered sugar

1/2 cup chopped, dried cranberries

1/2 cup pecan pieces

1 cup soft butter, unsalted

1. Heat oven to 325 degrees F. Using Pam, spray two standard-sized cookie sheets.

2. In a medium bowl, stir flour, salt and sugar, and then add chopped, dried cranberries and pecan pieces. Stir those ingredients together and then add the softened, unsalted butter and gently form this mixture into dough.

3. Separate dough into two parts, and form into rolls that will give you the size of cookie you like. Refrigerating the dough for an hour or more makes it easier to cut. You can also freeze at this point. When you're ready to bake, slice each roll into twelve rounds for cookies, and place these on cookie sheets.

4. Bake in center of oven for 10 to 12 minutes or until lightly browned. With a metal spatula, transfer to a cooling rack. Store in a closed container.

Cookies will keep for 3 or 4 days or can be frozen for later use.

Snowball Crunches

from *She's Not You*

by Mimi Barbour

These cherry-covered cookies are one of Belle's favorite holiday indulgences. Every year she makes them as a memory of her own childhood, when her mother spoiled her during the season. While Belle and little Layla are doing their baking a few days before Christmas, Belle's world glitters with promises of a wonderful future with her lover, Jesse. Then her glamorous stepsister arrives, and those precious dreams crumble.

Makes about 24 small cookies.

1 3/4 cup all-purpose white flour

1/2 cup powdered sugar

1 cup soft butter

24 red or green maraschino cherries

Coating:

1/2 cup powdered sugar

1. Heat oven to 325 degrees F. Spray Pam on two standard-sized cookie sheets.
2. In a medium-sized bowl, stir together flour and sugar, and then add butter. Gently mix together.
3. Dry the cherries on a paper towel. Then, for each cookie, take a small amount of dough and form around the cherry like a coat.
4. Bake in center of oven for 10 to 12 minutes or until lightly browned. With a metal spatula, transfer to a cooling rack.

While still warm, roll cookies in a saucer of powdered sugar until coated. Store in a closed container.

Cookies will keep for 3 or 4 days or can be frozen for later use.

Rocky Road Treats

from *She's Not You*

by Mimi Barbour

For Belle, Rocky Road Treats are the best sweets of the season. The scrumptious tastes of marshmallows, chocolate and peanuts work so well together. And the array of colors from the marshmallows makes these decorative as well as scrumptious. Belle had to stop little Layla from overeating these child-loving treats; and more than once, she grinned as Jesse reached for more. Who knew that by the end of this wonderful day, her sheer happiness would turn into stark and utter sadness?

Makes about 24 small cookies.

350 grams of semisweet chocolate chips (about 1 1/2 cups)

300-milliliter can sweetened condensed milk

1Tbsp butter or margarine

1 cup dry roasted peanuts

1/2 cup chopped, maraschino cherries (red & green)

2 Hershey Skor bars, crushed

1 250-bag (mini, colored) marshmallows

1. In heavy saucepan over low heat, melt chocolate chips with milk and butter or margarine. Remove from heat.

2. In large bowl combine peanuts, cherries, Skor bars and marshmallows. Fold in chocolate mixture. Spread on wax-paper-lined 13" x 9" pan. Chill 2 hours or until firm.

Store in a closed container. Refrigerated or frozen, treats will keep for weeks.

The Novels in Ten Christmas Brides



Recipe for Love, An Andrade Christmas Novella by Ruth Cardello, *New York Times* and *USA Today* bestselling author.

All Madison Andrade wants for Christmas is a place to hide, and she finds it in the home of a lusty French chef. Richard D'Argenson's recipes are famous, but they lack one necessary ingredient—love. *Spend a steamy holiday with this unlikely couple and fall in love –Andrade style.*

Must Love Santa by Nina Bruhns, *New York Times* and *USA Today* bestselling author.

All Detective Nick Palladin wants for Christmas is a transfer to the K-9 Unit. He just needs to close one last case—going undercover as Santa. Nick's pooch has a different Christmas wish—a cute fluffball—and the knockout holding her leash. When the ladies are attacked, canine and Santa fly to the rescue!

An Almost Perfect Christmas by Donna Fasano, *USA Today* bestselling author.

Aaron Chase wants to give his daughter a perfect Christmas and elicits Christy Cooper's help to do it. When Aaron's impish eight-year-old talks them into a make-believe wedding, can a real one be far behind?

Christmas Captive (The Decorah Security Series) by Rebecca York, *New York Times* and *USA Today* bestselling author.

How did hard-driving businessman Jordan Campbell end up in a coma? And can nurse Hannah Andrews use her psychic talent to connect with him and trap his would-be killer? As she

and Jordan work together, she knows she's putting her own life—and her heart—at risk.

The Army Doctor's Honeymoon Baby (The Army Doctor's Series)
by Helen Scott Taylor, *USA Today* bestselling author.

Army doctor, Blair Mackenzie, secretly loves his childhood friend, Lorna, and protects her in the African refugee camp where they work. Lorna depends on Blair—he's her best friend, the only man she's ever loved. She longs to admit her feelings, but a family secret from their past prevents her.

Kiss Me, Santa by Patrice Wilton, National bestselling author.
Widowed schoolteacher, Cindy Harris, meets Brad Williams—posing as Santa—when she takes her young son to the mall. Imagine her surprise when he shows up as the hotshot realtor selling her family home. Sparks fly between them. Can the magic of Christmas give them the best gift of all—love?

An Unusual Christmas by Mona Risk, *USA Today* bestselling author.

Running away from Christmas celebrations and the demons of her past, Dr. Jillian has dedicated her life to saving third-world children. In Belarus, a baby girl, four little boys, and a handsome doctor may teach her the true meaning of Christmas.

A Cowboy for Christmas by Annie Jones, Award-winning and National bestselling author.

A single mom who has pinned all her hopes on reviving a popular tourist dude ranch gets a Christmas surprise that may change everything when her son asks Santa for a new dad. And that very night a Christmas-skipping cowboy shows up at their door.

The Christmas Honeymoon by Alicia Street, Award-winning and National bestselling author.

Quiet librarian Serena always loved Christmas until she was jilted before her December wedding. A year later, while trying to rekindle her tarnished holiday spirit, she meets Damien, handsome daredevil—and a total Scrooge. Their unlikely mutual attraction leads to a challenge that turns into the best Christmas present ever.

She's Not You by Mimi Barbour, National bestselling author.

Sick and widowed, running scared from a man who insists she belongs to him, Belle is forced to let the charmer down the

hall help out. Not just for her sake, but it's Christmas, she's in trouble and her little girl has decided their sympathetic neighbor is her special hero.

A Note from the Authors

"We hope you enjoy this cookbook and these delicious recipes for many years to come.

If you enjoyed *Ten Christmas Brides* and its cookbook, please consider leaving a good review. Good reviews help authors find new readers. Thanks so much!"