



Holiday Cookies: Showstopping Recipes to Sweeten the Season

Elisabet Der Nederlanden , Erin Scott (Photographer)

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From Icebox Pinwheel Cookies to Red-and-White Meringue Kisses to Apple Cider Caramels, find new inspiration for the best of seasonal baking with *Holiday Cookies*.

This instant holiday classic is packed with 50 recipes, each gorgeously photographed and meticulously tested, along with dozens of decorating and packaging ideas. Filled with reimagined favorites like Giant Molasses Spice Cookies and Hazelnut Sandwich Cookies; confections like Peppermint Bark, Smoked Almond and Cacao Nib Brittle, and Dark Chocolate-Hazelnut Fudge; and detailed instructions for gorgeous gingerbread houses, cookie place cards, and edible ornaments, this is a cookie book like no other. Because the recipes are easy to scale up or down, *Holiday Cookies* is perfect for cookie exchanges, gift-giving, and just enjoying throughout the season. From a veteran baker and recipe developer, each cookie in this collection is guaranteed to be a stand-out, and destined to become your new Christmas classic.

Holiday Cookies: Showstopping Recipes to Sweeten the Season Details

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Author : Elisabet Der Nederlanden , Erin Scott (Photographer)

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From Reader Review Holiday Cookies: Showstopping Recipes to Sweeten the Season for online ebook

Deborah says

This is a book aimed squarely at the huge American market.

All the measurements are given in cups and ounces and oven temperatures are in Fahrenheit these are not a problem since cup measures are readily available and it takes seconds to convert the oven temp but it is unusual to come across a recipe book that doesn't give the grams option.

There's some nice recipes here with lovely pictures plus some handy tips as well. It's well laid out and the recipes are easy to follow any unusual ingredients are explained in the back.

My favourite recipe from the ones I've tried.

Triple-chocolate chunk cookies

I tend to mess about with recipes using them more as guidelines, changing ingredients to suit my taste but when I'm reviewing a book like this I stick to the exact recipe in order to give a fair review.

I did pause with this recipe mainly because it included 1 tsp of instant powered espresso and my husband doesn't like coffee at all but in the end I stuck to the recipe coffee and all.

I make a lot of cookies and always use chocolate chips and chunks this recipe however required that I cut it myself which I did, kind of.

I placed all the chocolate in a strong sealable food bag and smashed it with a rolling pin this had the desired effect without chocolate flying everywhere and the cookies were so much better for the larger chunks of gooey chocolate.

The recipe works well and my husband loved them (I didn't mention the coffee)

My only issue was the cooking time it could be my oven but they cooked much quicker than I expected so keep an eye on them.

Introduction

About This Book

Cookie Tips and Tricks

Decorating Cookies

Royal Icing

Packaging Tips and Tricks

Storing Cookies

VERY MERRY CLASSICS

Gingerbread Cookies

Chocolate-Dipped Macaroons

Minty Spritz Cookies

Icebox Pinwheel Cookies

Black and Whites

Chocolate-Peanut Butter Brownie Sandwich Cookies

Red Velvet Crackle Cookies

Triple-Chocolate Chunk Cookies

Chocolate-Stenciled Shortbread Rounds

COOKIE EXCHANGE PARTY

Hazelnut Sandwich Cookies
Red-and-WhiteMeringueKisses
Bejeweled Chocolate Cookies
Oatmeal Crisps with Chocolate
Almond Ricciarelli Cookies
Fruitcake Shortbread
Dark Chocolate Cookies with Caramel
Espresso Thins
Malted Milk Chocolate Cookies

WARM HOLIDAY SPICE

Molasses Spice Cookies
Thumbprints with Spicy Plum Jam
Pain d'Épices Shortbread Swirls
Glazed Eggnog Madeleines
Saffron Pistachio Biscotti
Hot Chocolate Cookies with Aleppo Pepper
Cinnamon-SugarPalmiers
Fig and Cardamom Rugelach

AROUND THE WORLD

Swedish Pepparkakor
Italian Pignoli Cookies
Austrian Linzer Augen
South American Alfajores
Danish Butter Wreaths
Hungarian Kiffles
Dutch Speculaas
Mexican Wedding Cookies

DECORATED DELIGHTS

Christmas Tree Sugar Cookie Cutouts
Citrus Sugar Cookie Ornaments
Candy Cane Cookies
Doily-RolledGingersnaps
Gingerbread Place-Card Cookies
3-D Christmas Trees
Stained-Glass Snowflakes
Gingerbread House

HOLIDAY CONFECTIONS

Peppermint Bark
Apple Cider Caramels
Peanut Butter–Chocolate Crunch
Special Ingredients
Resources
Acknowledgments
Index Squares

Smoked Almond and Cacao Nib Brittle
Matcha Chocolate Bark with Berries and Coconut
Dark Chocolate–Hazelnut Fudge
Bourbon and Maple Chocolate Truffles
Chocolate Caramels with Bourbon and Vanilla

I voluntarily read a review copy kindly provided by NetGalley and Ten Speed Press

Lisa Ks Book Reviews says

I am crazy for sweets. I have been my entire life. Needless to say, when I first saw HOLIDAY COOKIES, I knew I had to read this sweet recipe book for myself. I am so very happy I did.

HOLIDAY COOKIES starts off with a lovely introduction from author Elisabet der Nederlanden. She tells of growing up in Sweden and her love of the holidays, and the delicious treats that came along with them. In under two pages, she made me feel the warmth of her life, and her joy for baking. I'm smiling again just mentioning it here.

The author's happiness continues through in the "About This Book" section. Speaking of why she choose the recipes she did. He also leads readers through, Tips, Ticks, and Decorating, Royal Icing, Packaging, and Storage. Even ideas for a cookie exchange.

Following the introduction and the About This Book, are six tasty chapters filled with fifty mouthwatering cookie recipes that made me yearn for holidays past, and anxiously dream for holidays to come.

Among the amazing cookie recipes presented in HOLIDAY COOKIES, you will find . . . Chocolate-Dipped Macaroons, Red Velvet Crackle Cookies, Hazelnut Sandwich Cookies, Espresso Thins, Glazed Eggnog Madeleines, Cinnamon-Sugar Palmiers, Swedish Pepparkakor, Danish Butter Wreaths, Gingerbread Place-Card Cookies, Stained – Glassed Snowflakes, Apple Cider Caramels, and oh so many, many more!

Honestly, I could smell the sweet, spicy scent of baking cookies filling my house the entire time I was immersed in this delightful book. Between the recipes, photos, and my nose playing tricks one me, I was deliriously overcome (in a good way of course) with sensory overload.

HOLIDAY COOKIES is now a forever treasure of mine, and I know you'll want to make it one of yours too. And I sincerely hope there is a HOLIDAY COOKIES TWO in the works.

Olivia (The Candid Cover) says

I know that it might seem a little early to be thinking ahead to the holidays, but they really are creeping up on us faster than you think! If there is one thing that I love the most about the Christmas season, it is the the treats. Holiday Cookies is actually more than a comprehensive little book of holiday cookies. This book contains recipes for cookies that can become favourites all year round. Chock full of tips for how to ensure the best experiences working with any cookie recipe, and how to package them for gift-giving makes this my

new go-to book for the holidays.

If you are one for getting your baking done before the season begins, you will be happy to have Holiday Cookies for inspiration. There are some classic recipes that everyone will enjoy, such as gingerbread cookies and shortbread. However, there are some really interesting Swedish recipes that are a little bit different from the standard North American treats. I have already bookmarked the recipe for pepparkakor, as I love how the author has reminisced about her childhood and importance of family baking with this one. Also, pepparkakor is featured in one of my favourite childhood books, Pippi Longstocking, so I am excited to give these a try.

One of the recipes that caught my attention was Chocolate-Peanut Butter Brownie Sandwich Cookies. It is quite a mouthful to say, yet these are just as tasty as they sound! The recipe was simple and straightforward, requiring ingredients that are more than likely to be found in your cupboard.

Holiday Cookies is the perfect book of recipes for your holiday treat making this year. There are bound to be some old favourites included in this one, and most likely some interesting new cookies to try. The recipes are easy to follow and will absolutely get you in the holiday spirit.

Leona says

I must admit, I'm disappointed. I'm surprised at all the four and five star reviews. There are only 50 recipes and most of them aren't very exciting. The cover is lovely, but for the price I expected more recipes and better tips.

I will probably return it. (I think someone else might have had the same idea. The copy I received, is already broken in as if someone else had read it)

Dash fan says

5? Scrumptious, Festive Cookies, left me hungry

Holiday Cookies is exactly what it says.

A baking book full of delicious recipes for that Holiday Christmas season.

It had my tummy grumbling and my nose imagining all the delightful ginger and spice aromas surrounding the house. My favourite time of the year.

Not only is this a baking book Elisabet der Nederlanden has put alot of thought and research into her book. Making sure even the novice of bakers feels completely at ease with trying out her recipies.

Included is tips and tricks to help guide you through some of the methods involved. For example, dough techniques, using icing bags, decorating tips.

The ingredients are measured in cups,ounces, tablespoons and teaspoons.

I'm in the UK and some of the ingredients possibly may need adapting for example; all purpose flour is substituted as Plain Flour in the UK.

Not a huge problem but just be aware of conversions and substitutions.

Also oven conversions may need to be adapted, as the recipies use °F

So here is a few of the recipes I for one can't wait to try.....

- * Chocolate-Dipped Macaroons
- * Icebox Pinwheel Cookies
- * Chocolate– Peanut Butter Brownie Sandwich Cookies
- * Red Velvet Crackle Cookies
- * Hazelnut Sandwich Cookies
- * Bejeweled Chocolate Cookies
- * Fruitcake Shortbread
- * Thumbprints with Spicy Plum
- * Glazed Eggnog Madeleines
- * Saffron Pistachio Biscotti
- * Cinnamon-Sugar Palmiers
- * Italian Pignoli Cookies
- * Danish Butter Wreaths
- * South American Alfajores
- * Mexican Wedding Cookies
- * Citrus Sugar Cookie Ornaments
- * Candy Cane Cookies
- * 3-D Christmas Trees
- * Gingerbread House
- * Peppermint Bark
- * Apple Cider Caramels
- * Smoked Almond and Cacao Nib Brittle
- * Bourbon and Maple Chocolate Truffles

So as you can see a huge variety of cookies. That's just a few of them there is so many more to choose from.

The recipies are easy to follow.

There is 1 picture showing the reader what the finished product should look like.

It would of been nice to have a few more pictures to show the preparation incase the baker had never attempted that method before. It can be a little daunting.

My only criticism is that I wish the instructions would of been set out in short paragraphs to make it a little clearer for the reader to follow the steps.

Overall a great cook/ baking book.

Perfect for the holiday season.

Also some great recipies included to make with the children.

I would recommend this book.

I do think this book possibly might be more suitable to bakers who have a little baking experience but this is just my thoughts.

We all have to start somewhere and I would never want to discourage any baker from giving something a try. It's all the fun!

Happy Baking Everyone. Enjoy x

I received this book from the Publisher for free via Netgalley, in which I voluntarily reviewed.

My review has also been posted on My Blog :

<http://dashfan81.blogspot.com/2017/09...>

Carol says

Clear instructions. Lovely photos. Lies open while in use. Resulting cookies are yummy.

P.s. If you need or seek a cookbook gift for someone, put this one on your short list.

N.N. Light says

With the holidays approaching soon, my thoughts turn towards baking. When I saw this cookbook on Netgalley, I knew I had to read it. I'm the big baker in my family and there's nothing I like more than to try out new recipes steeped in tradition. My cookie tray is the highlight of every Christmas season, dating back to when I was young.

Being Swedish myself, I connected right away with author. I, too, love St. Lucia Day and have fond memories of baking up cookies with my grandmother when I was little. The recipes the author uses is very similar to my dear mormor's recipes.

Being a baker, I had to test out a few of the recipes in this cookbook and they all turned out perfectly. Each recipe is laid out clearly with magnificent photographs and with American measurements, it's a breeze to make.

What makes this holiday cookie cookbook so special, though, is the background and personal insight the author shares. Her writing style is one of a good friend or a long-lost relative: approachable.

I highly recommend this book for any baker and it truly is a must-have to those who love to bake cookies during the holidays.

Disclaimer: I received a copy from Ten Speed Press and Netgalley in the hopes I'd review it. Many thanks to Ten Speed Press for giving me the opportunity to read this.

Favorite Character/Quote: "One of my favorite celebrations is St. Lucia Day, in which girls dressed in white lead a candlelight procession, and everyone in the group sings and pepparkakor, a gingery cookie with plenty of snap (you'll find the recipe on page 88), is served."

My Rating: 5 stars

Reviewed by: Mrs. N

This review first appeared: <https://www.nnlightsbookheaven.com/si...>

Candace Robinson says

This book was freaking amazing! Maybe because I love looking at cookies! Show me a picture of a cookie, and I literally want to eat the paper! There were also good tips on how to prepare and store! Also, they had some diverse cookies... Hungarian, Mexican, Italian, Dutch!

Erin says

Oh. My. Goodness! Can we say YUM?!! I am a complete fanatic of all things cookies. Cookies are just the ultimate sweet treat and the easiest and quickest thing to grab on the go when you have that sugar craving. I have recently been making all things cookies and found that you can even freeze most cookie dough and save for up to 3 months in your freezer. How handy is that!?

This book definitely did not let me down. So many yummy recipes and so little time. Even though this says holiday cookies you can bake these little awesome sweet treats any time of the year. Maybe even add different flavoring to some to make it more festive for any time of the year.

I am anxiously awaiting my paycheck so I can go buy ingredients to get started on at least 4 of these little bad boys. Will definitely be making plenty for the holidays and even give as little gift baskets. Nothing says the holidays like something baked with love!

Andrea (mrsaubergine) says

This is an absolutely gorgeous little book full of cookies and other sweet treats that I will definitely be trying out. It begins with handy tips and tricks, including packaging ideas for baked gifts and the concept of a cookie exchange. The author's Swedish heritage appealed to me, as that is where my husband's family is from, so those recipes were automatically bookmarked, but I also fancy trying the chocolate-peanut butter brownie sandwiches, red velvet crackle cookies, apple cider caramels, and dark chocolate-hazelnut fudge, just for starters. Everything is photographed beautifully, full of colour and festive spirit.

This book, and all its treats, would make a wonderful gift, and would certainly put you in the holiday spirit at any time of year.

***Disclaimer: This e-ARC was provided to me by the publisher via Netgalley in exchange for an honest review. Huge thanks to them. ***

Ana Mardoll says

Holiday Cookies / B01N6FSVZB

I seriously thought I reviewed this months ago, but it turns out I got lost in cookie making and forgot! I picked this book up on NetGalley thinking "oh, Ana, how many more holiday cookie books do you NEED when you own so many already" and it turns out the answer was "AT LEAST ONE MORE".

I love this book. I love the recipes; they're simple, and easy to read and follow. I love the pictures, oh gosh, the pictures. There is a picture for each recipe (as god intended for recipe books!) and they are all so gorgeous I want to lick the page. I love the variety; oh sure, we start with gingerbread and pinwheels and chocolate chunk but in no time whatsoever we're serving up cookies from Sweden, Italy, Austria, South America, Denmark, Mexico, and so forth. It's largely a very European selection and I would've loved to see more global variety (maybe for a sequel? please?) but what we have here is scrumptious, yummy, and there's almost certainly something here that isn't already on your cookbook shelves.

There's also some amazing decorating work on the pages, and some creative ideas like cookie place cards (for settings at the table) and one of the prettiest 3-D Christmas tree cookies I've ever seen. The section on gingerbread houses comes with guides for you to trace and cut out on paper. (Though this won't be much use, probably, to kindle users. I wish cookbooks would start writing the measurements on guides now that tablets are becoming ubiquitous.) If you love winter cookies--and these are definitely winter/yuletide/christmas cookies, don't be misled by the "holiday" in the title to think there's a Labor Day cookie in here--this is a great book for your collection.

NOTE: This review is based on a free Advance Review Copy of this book provided through NetGalley.

~ Ana Mardoll

Eve Recinella (Between The Bookends) says

Cute cover on this one. It's festive and reflects the subject matter well. It also has good composition and title work.

This is a festive little cookbook filled with tasty recipes sure to please even the most pickiest of eaters. It begins with a nice little introduction and moves on to **COOKIE TIPS AND TRICKS, DECORATING COOKIES, ROYAL ICING, PACKAGING TIPS, AND TRICKS, and STORING COOKIES**). It is then broken up into the following chapters **VERY MERRY CLASSICS, COOKIE EXCHANGE PARTY, WARM HOLIDAY SPICE, AROUND THE WORLD, HOLIDAY CONFECTIONS, DECORATED DELIGHTS and, SPECIAL INGREDIENTS**).

The layout is such that the recipes are straightforward and easy to follow and there is a nice array of photographs sprinkled throughout. There isn't anything new or radical about the recipes in this one, but if you want a simple one-stop reference for your holiday baking, then this would be a great addition to your collection.

Here is just a small sampling of the many recipes you will find within...

- GINGERBREAD COOKIES
- MINTY SPRITZ COOKIES
- CHOCOLATE-PEANUT BUTTER BROWNIE SANDWICH COOKIES
- RED-AND-WHITE MERINGUE KISSES
- ALMOND RICCIARELLI COOKIES
- THUMBPRINTS WITH SPICY PLUM JAM
- SAFFRON PISTACHIO BISCOTTI
- FIG AND CARDAMOM RUGELACH
- ITALIAN PIGNOLI COOKIES
- SOUTH AMERICAN ALFAJORES
- DUTCH SPECULAAS
- APPLE CIDER CARAMELS
- SMOKED ALMOND AND CACAO NIB BRITTLE
- CITRUS SUGAR COOKIE ORNAMENTS
- 3-D CHRISTMAS TREES
- GINGERBREAD HOUSE

Aimee says

This is a great cookbook of holiday cookies. It is not a huge book, but it does have a nice collection of holiday cookies. It starts with some basics, cookie decorating tips, and storage ideas. It then goes right into the cookie recipes including classics, cookies for a cookie exchange party, spicy cookies, cookies from around the world, candies, and decorated cookies. The ones I will definitely be trying are the black and whites, molasses spice cookies, Swedish Pepparkakor, and the apple cider caramels.

Lots of great pictures are included and the directions are easy to follow. There are also some gluten free cookies included for those with allergies. I am very happy with this book and am looking forward to making lots of cookies this holiday season.

I received this book from NetGalley for an honest review.

Jan Goodard says

One of my Holiday traditions is to bake a dozen or more different cookie batches to give away to neighbors, businesses and church. Although I have certain types I bake each year, I am always on the lookout for new

recipes to try. This is the perfect book to search for new recipes even if it is for old standbys like gingerbread men. I did try many of the recipes and found them easy to follow and delicious. Ingredients are standard ones, available in a local grocery store. I highly recommend this book to experienced cooks as well as beginners. I received this eBook from NetGalley for an honest review.

Carol says

5++++stars.

One of the best baking cookbooks that I have ever read. I am wishing for the holidays at the end of June already, as I really want to try out a lot of the holiday cookies.

There are many beautiful looking (and I am sure tasting) cookies for all seasons though and this book is really inspiring me to get in the kitchen and bake even if it is almost July heat.

ARC received in exchange for an honest review.
