



The month's picks

1. Frosted ginger cookies
2. Chocolate hazelnut domes
3. Florentine bars
4. Cornmeal-fennel cookies

December favorites

Holiday cookie recipes from our readers, tested in our kitchen

BY JESSICA BATTILANA PHOTOGRAPHS BY LEIGH BEISCH FOOD STYLING BY KAREN SHINTO PROP STYLING BY SARA SLAVIN

Frosted ginger cookies

Nancy Bolton-Rawles, Eagle Point, OR
 "This recipe was in a collection given to me by my mother," Bolton-Rawles writes. We love the cookies' soft texture and bright spice flavor.

PREP AND COOK TIME 35 minutes

MAKES 40 cookies

1 cup granulated sugar, plus more for rolling cookies

¾ cup butter, at room temperature

1 egg

3 tbsp. molasses

2 cups flour, sifted

1 tsp. baking soda

1½ tsp. ground ginger

1 tsp. cinnamon

½ tsp. each salt, ground cloves, and freshly ground nutmeg

1 cup powdered sugar

1 tsp. lemon juice

1. Preheat oven to 350°. In a large bowl, cream 1 cup granulated sugar with butter until light and fluffy, about 3 minutes. Mix in egg and molasses.

2. In a medium bowl, stir together flour, baking soda, and spices. Add to butter mixture and blend well.

3. Fill a shallow bowl with granulated sugar. Break off walnut-size pieces of dough and roll into balls; roll balls in

sugar. Arrange on greased cookie sheets and bake until golden brown, about 10 minutes. Transfer to cooling racks.

4. Meanwhile, make glaze: Combine powdered sugar with 1 tbsp. water and stir until smooth, then stir in lemon juice. Drizzle glaze over cookies.

PER COOKIE 102 CAL., 33% (34 CAL.) FROM FAT; 0.8 G PROTEIN; 3.8 G FAT (2.2 G SAT.); 16 G CARBO (0.2 G FIBER); 98 MG SODIUM; 15 MG CHOL.

Chocolate hazelnut domes

Jayna Teisinger, Fresno, CA

Teisinger created these nut-rich cookies with daughter Emily. Dusted with powdered sugar, they look like snow-capped mountains.