

Old-Fashioned Sugar Cookies

makes about 32 2-inch cookies

aka Nem Nem Cookies

Notes on the cookie recipe:

- This is a great basic recipe. Roll them in sprinkles. Add chopped crystallized ginger. Put a blob of Nutella on top, or orange marmalade. You could also just sprinkle them with colored sugar.
- Change up the flavors. Vanilla is basic. A 1/2 teaspoon of lemon oil, maple flavoring or almond extract would be fun, too. Or lime zest and a cup or so of coconut.
- To make “normal” size cookies, roll a tablespoon of dough into a ball, and set the cookies 2 inches apart. To make big ‘uns, use 2 tablespoons of dough and flatten with a fork or the sugared bottom of a drinking glass.
- **Wanna really go for it? Make an M and M cookie pie:**

Make the dough and add in the M and Ms. Press about half the dough into a 9” pie plate. The dough should be about a 1/4 inch thick all around. Lay a piece of parchment on top of the dough, and place dried beans or pie weights on top to keep the dough from puffing while it bakes. Bake for about 10 minutes at 350 degrees, then carefully remove the parchment and weights. Continue baking the pie crust until it’s golden brown. Let cool completely, fill with softened ice cream of your choosing, slather some hot fudge on top and/or sprinkles and freeze for an hour or until ready to serve. I made individual ones of these in some 4-inch pie pans I have...That makes for a fun individual dessert...and a very nice way to stock the freezer.

What You’ll Need:

1 1/2 cups all-purpose flour

1 cup whole wheat flour

1 teaspoon baking powder

1/4 teaspoon baking soda

1 teaspoon salt

2 sticks unsalted butter, softened

1/4 cup (2 ounces) cream cheese, softened

1 1/2 cups granulated usgar

1 large egg

2 teaspoons vanilla extract

Optional: 1 1/2 cups M&Ms or other add-in of your choice

What You'll Do:

1. Preheat the oven to 350 degrees Whisk together the flours, baking powder, baking soda and salt and set aside.
2. With a stand or hand mixer, cream the butter, cream cheese and sugar together until light and fluffy, for about 3 minutes. Although we recipe writers do tend to go on about the light and fluffy, it's cuz we really mean it. It makes a difference to the final texture of the cookie. Scrape down the sides of the bowl and the beaters at least twice. Oh I do like to nag about this, but it really makes a difference.
3. Add the egg, vanilla and any other flavorings you desire and mix on medium speed until blended.
4. Add the flour mixture and stir on low speed until combined, scrape down the sides of the bowl, and then raise the speed to medium and mix for 30 additional seconds.
5. Pour in the M&Ms or add-ins of your choice and mix on low speed until evenly distributed.
6. The dough will be very soft at this point, so refrigerate the dough for at least 2 hours.
7. Roll the dough into 1-inch balls for normal-size cookies and 3-inch balls for big ones. If making bigger cookies, flatten the dough balls with a fork, or a sugar-covered bottom of a glass.
8. Bake for 14 to 16 minutes until they are golden at the edges and feel just firm to the touch.

Let cool. Eat. But you know that.

Recipe from marissarothkopf.substack.com