



NAUGHTY ON ICE

Be a little naughty this holiday season with this collection of delicious cookie & cocktail pairings by the team at 25th Hour Communications.



**“Sometimes me think, What is Friend?
Then me say, Friend is someone to
share the last cookie with.”**

— The Cookie Monster



PEPPERMINT BISCOTTI

with White Chocolate

BY MADISON PIZZATO

BISCOTTI

½ cup unsalted butter (1 cube, softened)
3 eggs
1 cup sugar
2 tsp peppermint extract
¾ cups all-purpose flour
1 tbsp baking powder
¼ tsp salt
¾ cup crushed peppermint candies

WHITE CHOCOLATE DRIZZLE

1 cup white chocolate chips (6 ounces)
1 tbsp shortening
½ cup crushed peppermint candies

Preheat oven to 350°F. Line a baking sheet with parchment paper.

In a large bowl, beat on medium speed the butter, eggs, sugar and peppermint extract until combined. In a separate bowl, mix together flour, baking powder and salt. Stir 1/2 of the flour mixture into the egg mixture. Stir in remaining half of flour when first half is fully combined into the butter mixture. Stir in crushed peppermint.

On a floured cutting board, divide dough in half. Shape each dough half into a long roll, approximately 14-16" long. Carefully place rolls on prepared baking sheet, about 3" apart from each other. With your hand, press down each roll so that they are approximately 1/2" high.

Bake for 25 minutes or until golden brown. Carefully remove from pans and place on cooling racks. When biscotti had cooled enough to handle, but is still warm, carefully move them to a cutting board and cut crosswise slices (approximately 1/2" in size).

Place slices, cut side down, back on original baking sheet. Bake for 5-10 minutes or until somewhat firm. Transfer to wire racks to completely cool, with tops upwards.

Place white chocolate chips and shortening in a small bowl. Heat for 20 seconds to melt chips. Stir, and if necessary, continue to microwave at 5-10 second intervals to completely melt chocolate.

Place chocolate in a small zipper-style plastic bag, seal, and snip off a very tiny corner of the bag.

Squeeze out white chocolate through this small hole (increase size if necessary) and drizzle back and forth over the tops of the biscotti.

While drizzle is still wet, sprinkle with crushed peppermint candies.

CREAMY PEPPERMINT

White Russian

COCKTAIL

2 oz Kahlua liqueur (2 oz)
2 oz vodka (2 oz)
½ tsp peppermint extract (more, to taste)
4 oz heavy cream
(half & half or whole milk can be substituted)

GARNISH

vanilla frosting or melted white chocolate
(for rimming the glass)
holiday sprinkles
crushed peppermint candies

Add a handful of ice cubes to a cocktail shaker, then add all drink ingredients. Top with lid and shake to chill and combine.

Add vanilla frosting or melted white chocolate to a small shallow plate. Add sprinkles and/or crushed peppermint candies to another small shallow plate. Dip the rims of glasses in the frosting/white chocolate, then dip and press into the candy/sprinkles mix.

Pour drink into glass and serve cold.





Chocolate Oatmeal Carmelites

BY TRISH LAMANTIA

BASE

2 cups flour
2 cups oatmeal
1 ½ cups brown sugar
1 tsp baking soda
½ tsp salt
1 ¼ cup softened butter

FILLING

1 Jar (12.5 oz.) caramel ice-cream topping
3 tbsp flour
1 (12oz) pkg. semi-sweet chocolate chips
1 cup chopped walnuts (optional)

Preheat oven to 350°F. Grease a 9x13 pan.

Combine all base ingredients until crumbly. Reserve half of the mixture for toppings and press remaining crumb mixture on bottom of pan.

Bake 350°F. for 10 minutes.

In small bowl, combine caramel and 3 tbsp flour. Spread over partially baked crust, sprinkle with chocolate chips & nuts. Sprinkle reserved crumb mixture.

Return bars to oven for approximately 15 minutes.

RUDOLPH'S RED NOSE Whiskey Cocktail

1 ½ oz Whiskey

Cran-Raspberry Sparkling Water

Fresh Cranberries

Cranberry Juice

Fill a glass with ice

Pour whiskey over ice

Fill glass with sparkling water

Add a splash of cranberry juice

Garnish with cranberries





PEPPERMINT BARK Chocolate Chip Cookies

BY MALISSA ELLSWORTH

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| 3 ¼ cups all-purpose flour | ½ cup granulated sugar |
| 1 ½ tsps baking powder | 2 large eggs |
| 1 tsp baking soda | 2 tsps pure vanilla extract |
| 1 tsp sea salt | 2 cups chopped peppermint bark divided |
| 1 cup unsalted butter at room temperature | 1 cup semi-sweet chocolate chips |
| 1 ½ cups light brown sugar | flaked sea salt, for sprinkling on cookies |

Preheat oven to 350°F. Line a large baking sheet with parchment paper and set aside.

In a medium bowl, whisk together flour, baking powder, baking soda, and sea salt. Set aside.

Using a stand mixer, cream butter and sugars together for about 1 minute. Add in the eggs and vanilla and mix until combined. With the mixer on low, slowly add in the dry ingredients. Stir in 1 ½ cups chopped peppermint bark and chocolate chips.

Form the cookie dough into balls, about 2 tablespoons of dough. Place on prepared baking sheet, about 2 inches apart. Sprinkle with flaked sea salt.

Bake cookies for 10-12 minutes or until the edges are slightly golden brown. Remove from oven and let cookies cool on the baking sheet for 2-3 minutes.

While the cookies are cooling on the baking sheet, Gently push the remaining ½ cup of peppermint bark chunks into the tops of the cookies for decoration. Transfer cookies to a wire cooling rack and cool completely.

CRANBERRY POINSETTIA Champagne Cocktail

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| 2 tbsps Cointreau, or other orange liqueur | Pour Cointreau and cranberry juice in a champagne flute |
| 4 tbsps 100% cranberry juice (unsweetened) | Fill glass with your favorite champagne |
| ½ glass champagne | Garnish with rosemary sprig and fresh cranberries |
| 1 rosemary sprig | |
| Fresh whole cranberries | |





CRANBERRY PECAN Oatmeal Cookies

BY STEPHANIE PETTIS

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| 1 cup butter 2 sticks, softened | 1 tsp cinnamon |
| 1 cup brown sugar firmly packed | ½ tsp salt |
| ½ cup sugar | 3 cups uncooked oats |
| 2 eggs | 1 cup fresh cranberries chopped into small pieces |
| 1 tsp vanilla | 1 cup pecans chopped |
| 1½ cups flour | 1 cup white chocolate chips |
| 1 tsp baking soda | |

Preheat oven to 350° F

Using a large mixing bowl, add butter and sugars and beat until creamy.

Mix in eggs and vanilla. Beat until well combined.

In a separate bowl, whisk flour, baking soda, cinnamon and salt.

Add flour mixture to large mixing bowl and mix well.

Stir in oatmeal then gently stir in cranberries, pecans and white chocolate chips.

Drop by rounded teaspoon onto ungreased cookie sheet.

Bake for approximately 10-12 minutes or until cookies start to brown around the edges.

Once removed from oven, place cookies on a wire rack to cool.

CRANBERRY MARGARITA Holiday Cocktail

2 oz Cranberry juice

1 oz Fresh lime juice

1.5 oz Blanco tequila

½ oz Cointreau or Triple Sec

¼ oz Simple syrup

Pour all ingredients in a shaker.

Strain over ice and enjoy!





Italian PIGNOLI Pine Nut Cookies

BY GREGG WOOD

16 oz almond paste

1 ¼ cups granulated sugar

4 egg whites

¼ tsp almond extract

3 cups pine nuts

Zest of 1 lemon

Powdered Sugar (optional)

Preheat oven to 350° F

Break up the almond paste into a food processor. Process about 15 seconds until paste is evenly broken up.

Add granulated sugar and process another 30 seconds until mixture is smooth.

In electric mixer, beat egg whites until soft peaks form. Beat in almond extract and lemon zest. Add almond paste mixture to egg whites one cup at a time, beating after each addition.

Place pine nuts in shallow dish. Drop ¾ teaspoon of almond paste mixture into nuts. Form into ball - it will be soft and not quite perfect. Place on aluminum foil cut to fit cookie sheets. Place cookies 1" apart (approximately 20 per sheet).

Bake approximately 15 minutes, until cookie and nuts are golden brown. If you bake two cookie sheets at a time, alternate placement of cookie sheets after 7 minutes of cooking to ensure even browning.

When cookies are done, slide foil off cookies sheets and leave cookie on sheets until cookies are cool.

Sprinkle with powdered sugar if desired.

LEMON AND HONEY Hot Toddy

¾ cups hot water

1 ½ ounces whiskey

1 tbsp honey

1 tsp lemon juice, fresh

Cinnamon stick and lemon wedge for garnish

Heat water on stovetop or in microwave.

Add whiskey, honey and lemon to a mug.

Pour hot water into the mug.

Stir to combine ingredients and help the honey melt into the drink.

Serve warm.

Garnish with cinnamon stick and lemon wedge if desired.





VEGAN SNICKERDOODLE Cookies

BY LAUREN MCDERMOTT

2 ½ cups all purpose flour

FOR ROLLING

2 tps cream of tarter

3 tbsp organic pure cane sugar

1 tsp baking soda

1 tbsp cinnamon

generous pinch of mineral salt

1 cup vegan butter, at room temp

1 cup organic pure cane sugar

¼ cup unsweetened applesauce

2 tps vanilla extract

Preheat oven to 375° F Line a baking sheet with silpat or parchment paper, or lightly grease with oil.

In a mixing bowl, combine the flour, cream of tarter, baking soda and salt. Set aside.

In a medium sized mixing bowl, using a spoon, mix together the sugar and butter until creamy, about 2 minutes. This can also be done with a stand alone mixer or hand blender. Then add the vanilla and applesauce, mix to combine. Add flour mixture and stir just until flour is incorporated.

Dough should be firm and thick. If the dough is too soft, chill it in the refrigerator for 15 minutes to 1 hour until it stiffens a bit. This will help keep them from spreading too much.

In a small bowl, combine the sugar and cinnamon for rolling. Roll dough into about 1 inch balls. To keep them uniform, use either a 1 tablespoon measuring spoon or 1 tablespoon scooper.

Place cinnamon sugar rolled balls on prepared baking sheet, leaving about 2 inches between balls. Bake in center of the oven for 8 - 9 minutes. For a little crispier cookie, bake for 10 minutes.

Let cool for a few minutes on the pan, they may be too soft just from the oven to move to a wire rack. Once cooled, enjoy!

IRISH COFFEE Traditional Irish Recipe

1 cup freshly brewed hot coffee

1 tbsp brown sugar

1 ½ oz Irish whiskey

Vegan heavy cream, slightly whipped

Fill a mug with hot water to preheat it, then empty.

Pour piping hot coffee into warmed glass until it is about ¾ full.

Add the brown sugar and stir until completely dissolved.

Blend in Irish whiskey.

Top with a collar of the whipped heavy cream by pouring gently over back of spoon.

Serve hot.





THUMB PRINT COOKIES

Vegan and Gluten-Free

BY MAGGIE MORLEY

2 cups blanched almond flour

1 tsp vanilla extract

¼ cup melted coconut oil

1 tsp almond extract

¼ cup maple syrup

1 tsp apple cider vinegar - or lemon juice

¼ tsp Salt

¼ - ½ cup raspberry jam

¼ tsp baking powder

Preheat oven to 350° F. Line a cookie sheet with parchment paper. Set aside

In a large mixing bowl, add all the ingredients: almond flour, melted coconut oil, maple syrup, baking powder, salt, apple cider vinegar, vanilla extract, and almond extract.

Stir with a spoon to form the cookie dough batter. It should be sticky but easy to roll into a cookie ball, not wet or runny. If it is too wet, add more almond flour 1 tablespoon at a time.

To make 32 small thumb print cookies, scoop 1/2 tablespoon of cookie dough per cookie otherwise to make 16 large cookies, scoop 1 tablespoon of dough per cookie.

Roll the cookie dough in your hand to form a small cookie dough ball and place the ball on the prepared cookie sheet. Repeat to form 32 cookie balls, leaving a 1-inch (2cm) space between each cookie ball.

For small cookies, place the back of a 1/2 teaspoon measuring spoon in the center of the cookie dough ball. Press gently to form a hole in the center of the cookie, the sides of the cookie may crack slightly and that's ok. If you made larger cookies, use your thumb to press down each cookie dough ball.

Fill each thumb print cookie up to the 3/4 of the hole - not up to the top or it may overflow in the oven.

Bake for 12-14 minutes or until the sides of the cookies are slightly golden brown.

Cool 5 minutes on the cookie sheet, then slide a spatula under each cookie to transfer onto a cooling rack. If some jam evaporates or fades in color during the baking process, you can add a little more after they completely cool down.

WHITE CHRISTMAS

Apple Sangria

3 oz white wine

Pour wine and grape juice in a wine glass.

3 oz sparkling white grape juice

Add apple slices and cranberries.

3-4 thin sliced apple slices
granny smith, gala, or Honeycrisp

Insert rosemary spring.

4-5 fresh cranberries

Stir and enjoy.

A sprig of fresh rosemary





TRADITIONAL ITALIAN Butter Cookies

BY MAKAYLA MORTON

2 cups all purpose flour*

1 ½ tsps baking powder

1 pinch salt

1 cup butter (softened)

¾ cup granulated sugar

1 large egg (room temperature)

1 tsp vanilla

*If the dough is too soft then add a tablespoon or two of flour to firm it up. It should be soft and firm but not loose.

In a medium bowl sift the flour, baking powder and salt. Set aside.

In a large bowl on medium speed beat the butter and sugar until creamy approximately 3 minutes, then add the egg and vanilla and combine. Add the sifted flour mixture a little at a time until combined.

Place the dough on a lightly floured flat surface and gently form into a ball (do not over knead).

Wrap the dough in plastic and refrigerate for one hour.

Pre-heat oven to 350° F. Line two cookie sheets with parchment paper.

Place the dough on a lightly floured flat surface and roll (you can use half the dough at a time) to a little thicker than ¼ inch thick. Place on cookie sheets and bake for 10-12 minutes, or until edges or lightly golden.

Let cool 5-8 minutes then move to cookie rack to cool completely, before serving.

Dust with powdered sugar if desired. Enjoy!

Notes:

The dough can also be formed into a log, wrapped in plastic and refrigerated. Then just slice and bake.

THE NAUGHTY Saint Nick

1 ½ oz tequila

½ oz cranberry juice

1 oz lime juice

1 oz Aperol (or Cointreau)

1 oz club soda (or ginger ale)

frozen cranberries and lime wedges

Combine the tequila, cranberry juice, lime juice, orange liqueur and ice in a cocktail shaker.

Strain into a rocks glass filled with ice. Top with club soda.

Garnish with skewered cranberries and lime wedges. Rim margarita glasses with sugar, if desired.





TRADITIONAL ITALIAN Glazed Sugar Cookies

BY JEN ARIES

3 eggs

½ cup sugar

¼ cup shortening

2 tsp vanilla extract

4 tsp baking powder

pinch of salt

3 cups all-purpose flour

FOR GLAZE

3 tbsp half and half

2 cups powdered sugar

1 tsp vanilla, almond or peppermint extract

Preheat oven to 400° F. Line a cookie sheet with parchment paper. Set aside

In a large mixing bowl cream together shortening and sugar.

Add eggs and vanilla extract. Mix together.

In another bowl mix flour, baking powder and salt.

Gradually add egg mixture to the flour and mix thoroughly.

Roll the cookie dough in your hand to form a small cookie dough ball and place the ball on the prepared cookie sheet.

Bake for 12 - 15 minutes until done.

Allow cookies to cool thoroughly

Mix all ingredients for glaze and drizzle over baked cookies.

HOT APPLE PIE Cocktail

1 oz Captain Morgan

1 oz Tuaca

Warm Apple Cider

1 cinnamon stick

whipped cream

Mix Captain Morgan and Tuaca in a coffee or travel mug.

Fill with warm apple cider.

Garnish with cinnamon stick and top with whipped cream.





THE BEST COWBOY Pecan Cookies

BY CRYSTAL BERRY

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| 1 cup unsalted butter, at room temperature | ¾ tsp baking soda |
| 1 cup light brown sugar, packed | 1 ½ tsp ground cinnamon |
| ½ cup granulated sugar | ½ tsp salt |
| 2 lg eggs and 1 egg yolk, at room temperature | 3 cups old-fashioned whole rolled oats |
| 1 tbsp pure vanilla extract | ¾ cup sweetened shredded coconut |
| 2 tbsp milk (full-fat works best) | ½ cup pecans, roughly chopped |
| 1 ½ cups all-purpose flour | 12 oz semi-sweet chocolate chips |

Preheat oven to 350° F. Line 2 cookie sheets with parchment paper. Set aside

In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, combine the butter and both sugars until light and fluffy, about 3 minutes.

Beat in the eggs and yolk, one at a time, scraping down the sides as needed. Beat in the vanilla and milk and beat until combined.

In a medium bowl, stir together the flour, baking soda, cinnamon, and salt. With the mixer on low speed, gradually beat the flour mixture into the butter/sugar mixture, mixing until just incorporated.

Add in the the oats, coconut, pecans, and chocolate chips into the cookie dough, beating just until incorporated.

Scoop 2-inch balls of cookie dough onto the prepared baking sheets, leaving about 1 and 1/2 inches between so they have room to spread.

Bake, one sheet at a time, in preheated oven for 10 to 12 minutes, or until cookies are golden and set at the edges and still slightly soft in the center. Repeat with all cookie dough.

Cool cookies on baking sheet for 10 minutes before transferring them to a wire rack to cool completely.

WHIPPED PEPPERMINT Hot Chocolate

1 part whipped cream vodka

½ part peppermint schnapps

2 parts hot chocolate

1 peppermint stick and whipped cream

Pour ingredients into a mug and stir to mix.

Garnish with whipped cream and a peppermint stick.





WHITE CHOCOLATE Peppermint Cookies

BY CAMILLE BUNCH

- 3 ¼ cups flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 cup butter
- ¾ cup sugar
- ¾ cup brown sugar
- 2 tsp vanilla
- 2 eggs
- 2 cups white chocolate chips
- 1 cup peppermint crunch chips

Preheat oven to 350° F. Line a cookie sheet with parchment paper. Set aside

Cream butter and sugar in a mixer until smooth.

Slowly add in eggs and vanilla.

Stir in ½ of flour, baking soda, and salt.

Slowly add in the remaining flour.

Add in white chocolate and peppermint pieces.

Stir well, roll into 1" balls and place on a baking sheet.

Bake for 10-12 minutes.

WHITE CHOCOLATE Martini

- 2 oz vanilla vodka
- 2 oz Godiva white chocolate liqueur
- 1 oz white creme de cacao
- 1 oz half and half
- 1 lemon wedge
- crushed candy canes (or sanding sugar)

Rub the lemon wedge around the rim of the glass. Dip the rim in the sugar to coat evenly.

Add the vodka, chocolate liqueur, creme de cacao, and half and half into a shaker filled with ice.

Shake well and strain mixture into glass.

Serve immediately, and enjoy with your favorite seasonal tunes next to a toasty fireplace!





GRANDMA GIGI'S Sugar Cookies

BY JEFF ROBERTSON

4 cups all-purpose flour

1 egg

1 tsp baking powder

1/2 cup sour cream

1/2 tsp baking soda

1 tsp vanilla

1/2 tsp salt

1 cup soft butter

1 1/2 cup sugar

Preheat oven to 250° F. Line a cookie sheet with parchment paper. Set aside

Sift the flour, baking powder, baking soda and salt. Set aside.

Cream well the butter, sugar and egg.

Mix sour cream and vanilla to butter mixture

Fold flour mixture into butter mixture until dough is formed.

Roll out on flat surface and cut out cookie shapes.

Bake for 10-12 minutes.

CHRISTMAS Cocktail

8 oz eggnog

Mix eggnog and kahlue in a glass.

1 1/2 oz Kahlua

Top with whipped cream and a sprinkle of nutmeg.

whipped cream

nutmeg





POLVORONES

de Limón

BY CANDI WHITMAN

- 1 cup butter (2 sticks)
- 2/3 cup confectioners' sugar
- 1 tsp tequila
- 1/4 tsp salt
- 3/4 cup finely chopped pecans, toasted
- 3/4 tsp lime juice
- 1 tsp finely grated lime zest
- 2 cup all-purpose flour
- 1-2 cup powdered sugar for rolling

If your pecans are not yet toasted, preheat oven to 325 degrees and place 3/4 cup whole pecans in a single layer on a cooking sheet with a rim and a layer of parchment paper, place in the oven for 7-10 minutes and watch them carefully the last five minutes

Once pecans are golden brown, remove from oven, move pecans to the center of the cookie sheet - carefully grab the sides of the parchment paper to transfer pecans to a cooling rack In a large bowl, beat the butter and confectioners' sugar until creamy and light; beat in tequila and lime juice; gradually blend in the flour and salt until combined - watch for flour clumps

Finely chop toasted pecans and fold them into the batter; cover bowl with plastic wrap and place in the refrigerator for about 45 minutes to an hour

Preheat oven to 325 degrees and line 2 baking sheets with parchment paper (do not use grease)

Pinch a walnut-sized amount of dough and roll it into a ball, then place each ball on the cookie sheet one inch apart

Bake for 15 - 25 minutes, depending on your oven - look for the cookie to be lightly brown around the edges and firm on top (don't let them get too brown)

Place on wire rack to start cooling; immediately in a large bowl, mix a cup of powdered sugar and the lime zest; roll the still warm cookies in sugar mixture to coat (you can roll 5-6 cookies at once), and place back on wire rack to finish cooling

After cookies have completely cooled, roll each cookie at least one more time in sugar mixture (add more sugar and zest, if needed) until each is completely covered (you can repeat this step again, if desired, depending on how well the sugar sticks the first two times and how sweet you

CHI CHI Mojito

Cocktail

- 2 oz vodka or white rum
- 1 lime
- 1-2 tsp sugar
- 6-10 mint leaves, and a sprig for garnish
- soda water
- crushed ice

Rinse lime and mint leaves; cut lime into six wedges, put one aside for garnish

Squeeze the five lime wedges before putting them in a cocktail shaker and add the mint leaves - save the sprig for garnish

Add sugar and vodka into the cocktail shaker and use a flat muddler (not one with teeth or it will bruise the mint too much) and gently muddle the ingredients for about 15 seconds

Add ice to a highball glass or tumbler and add muddled ingredients; top with soda water and stir until ingredients are well combined

Add lime wedge garnish to rim and mint leaves to float on top and enjoy!

