



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 *Sunset's* 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.