



COOKIE PLATTER

By Katie Beck Photography by Marty Snortum Studio

Spring is a great season to prepare a tasty cookie platter that can be taken outside and enjoyed with punch, friends and great southwestern weather.

These delicate cookies are each full of unique flavor combinations that will appeal to many tastes.

Carrot Cake Cookie Sandwiches

Makes 40 small cookie sandwiches

- 1 cup brown sugar
- 1 cup sugar
- ½ pound unsalted butter
- 1 tsp vanilla extract
- 2 eggs
- 2 ¼ cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- ¼ tsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp ginger
- 2 cups old-fashioned oats
- 1 ½ cups finely grated carrots
- 1 cup raisins
- 3 cups cream cheese frosting (recipe follows)

Cream Cheese Frosting

- ¾ pound unsalted butter, room temperature
- 1 pound cream cheese, room temperature
- 1 tsp vanilla extract
- 1 ½ pounds powdered sugar

Recipe modified from marthastewart.com

Cookies: In a mixer fitted with a paddle attachment, combine the brown sugar, granulated sugar, butter and vanilla extract. Cream the ingredients together on a medium speed (about 3-4 minutes). Add your eggs and mix until well combined, remembering to scrape down the sides of the bowl. In a separate bowl, mix the flour, baking soda, powder, salt, cinnamon, nutmeg and ginger with a fork until evenly combined. Gradually add the flour to the butter mixture and mix on a low speed until just blended. Mix in the oats, carrots and raisins until combined. Chill this dough for at least 1 hour before baking to prevent the cookies from spreading during baking. After chilling, scoop dough onto a cookie sheet lined with parchment paper. These cookies are best when kept small—using a small scoop creates consistently sized cookies, or a medium sized spoon will work. Scoop two cookies for every one sandwich. Bake at 325 degrees until light brown. Allow to cool, then scoop a good amount of cream cheese frosting onto a cookie and sandwich between another. Serve immediately or refrigerate before serving.

Frosting: In a mixer fitted with a paddle attachment, cream the room temperature butter, cream cheese and vanilla extract together until it reaches a smooth, creamy consistency. Add all of the powdered sugar at once and slowly pulse the mixer on and off until the sugar is well combined. Refrigerate for ½ hour before using.

Lime and Pepita Sugar Cookies

Makes 30 cookies

- 2 cups sugar plus $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup butter
- 2 tbs vegetable oil
- Zest of 3 limes
- 2 eggs
- $\frac{1}{4}$ cup fresh lime juice
- 3 $\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup toasted pepitas (green pumpkin seeds)
- 1 tsp baking soda
- 1 tsp salt

Preheat oven to 350 degrees and line a baking sheet with parchment paper. Chop the pepitas and toast them in the oven for about 8 minutes or until just slightly browned, set aside. In a mixer fitted with a paddle attachment, cream the 2 cups of sugar, butter oil and zest of 2 limes. Add the eggs and mix well, remembering to scrape down the sides of the bowl. Stir in the fresh lime juice. Combine the toasted pepitas, flour, baking soda and salt, stir to mix. Add the flour-pepita mixture to the butter mixture and blend well. In a separate bowl, combine the remaining $\frac{1}{2}$ cup of sugar with the remaining zest of 1 lime. Using heaping tablespoonfuls or a small ice cream scoop, drop balls of dough into lime-sugar mixture and roll to coat. Place the dough balls on a cookie sheet and flatten slightly with fingers. Bake for 9-10 minutes or until the edges just start to brown.

Linnie's Date and Ginger Wonton Cookies

Makes 40 cookies

- 1- 8 oz package (1 $\frac{1}{3}$ cups) pitted dates
- 3 oz crystallized ginger, chopped
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup finely chopped walnuts
- 2 tbs orange juice
- $\frac{1}{2}$ tsp vanilla extract
- 40 wonton skins or 10 egg roll skins cut in quarters
- Cooking oil for deep frying
- Sifted powder sugar

Date filling: In a small saucepan, combine dates, chopped ginger, granulated sugar and water. Bring to a boil and cook, stirring constantly, over a low heat for about 4 minutes, or until thickened. Remove from heat and stir in walnuts, orange juice and vanilla. Allow the date filling to cool.

Assembly: Position the wonton skin with one corner pointing toward you. Spread 1 teaspoon of filling just off center of skin. Fold bottom point of wonton skin over filling, tucking the point under the filling. Then, roll the wonton into a log shape so that the filling is completely enclosed. Dip your finger in water, rub it along the seam of the wonton and press to seal. Wet the inside of each end of the skin and twist to seal. Repeat with remaining skins and filling. Fry date-filled wontons, a few at a time, in a deep pot of oil (at about 365 degrees) for 1 $\frac{1}{2}$ - 2 minutes or until golden brown. Remove from oil and drain on paper towels. Allow to cool and then dust with powdered sugar. Serve and enjoy.

Recipe modified from



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