

Elfie Visits Wisconsin



Mascarpone Cookie Dough:

One dough gives you 3 different cookies

1/2 cup (1 stick) butter, softened

1 cup sugar

1 large egg yolk

1 1/2 teaspoons vanilla extract

1 container (8 ounces) Crave Brothers Farmstead Classics® Mascarpone cheese

2 1/2 cups all-purpose flour

Reindeer Cookies:

1 tube each black and white decorating icing or gel

Red hot cinnamon candies

Chocolate-Peppermint Cookies:

1 package (12 ounces) semisweet or dark chocolate chips

1/2 cup crushed peppermint candies or candy canes

Toffee Cookies:

1 package (8 ounces) milk chocolate English toffee bits, divided

Directions: Cookie Dough:

In a mixing bowl, cream butter and sugar until light and fluffy. Add egg yolk and vanilla; beat until mixture is blended. Beat in cheese just until combined. Gradually add flour, mix well after each addition. Divide dough into thirds. Next steps for each portion of dough are located under cookie type.

Reindeer Cookies:

- Shape a third of the dough into a disk; wrap in plastic wrap. Refrigerate for at least 1 hour.
- Heat oven to 350°F.
- Roll out dough on a floured surface to 1/4-inch thick. Cut with a floured 2 1/2-inch round cookie cutter. Place rounds 1 inch apart on parchment-lined baking sheets.
- Bake for 10-12 minutes or until golden brown. Cool for 5 minutes before removing to a wire rack to cool completely.
- Pipe antlers and eyes with decorating icing onto cookies. Dot decorating icing to secure cinnamon red hot noses.
- Yield about 1 1/2 dozen cookies.

Chocolate-peppermint Cookies:

- Place a third of the dough on waxed paper. Shape dough with the paper into a 6-inch-long, *rectangular* roll. Wrap in plastic wrap. Freeze for at least 1 hour.
- Heat oven to 350°F. Cut dough into 1/4-inch slices. Place slices 1 inch apart on parchment-lined baking sheets.
- Bake for 10-12 minutes or until golden brown. Cool for 5 minutes before removing to a wire rack to cool completely.
- Melt chocolate chips in a microwave-safe bowl on high in 20-second intervals, stirring until smooth. Dip half of each cookie into chocolate; let any excess chocolate drip off.
- Place on waxed paper-lined baking sheets. Sprinkle with crushed peppermint candies.
- Refrigerate until chocolate is set. Yields 2 dozen cookies.

Toffee Cookies:

- Stir 1/3 cup of toffee bits into remaining dough. Place dough on waxed paper. Shape with the paper into a 6-inch-long, round roll. Wrap in plastic wrap. Freeze for at least 1 hour.
- Roll dough in 1/2 cup of toffee bits. Rewrap; freeze for at least 30 minutes. Save any leftover toffee bits for a different recipe.
- Heat oven to 350°F. Cut dough into 1/4-inch slices. Place slices 1 inch apart on parchment-lined baking sheets. Bake for 10-12 minutes or until golden brown. Cool for 5 minutes before removing to a wire rack to cool completely. Yields 2 dozen cookies.

Recipe by:

<https://www.wisconsincheese.com/recipes/3683/favorite-mascarpone-sugar-cookies>

About the Recipe: If you only have time to make one batch of dough, then mix up this creamy cheese sugar cookie dough, that can be divided into 3 different kinds of cookies. It's almost magical! Divide the dough into 3 pieces. Roll out some round reindeer cookies with the first piece,, then dip a few cookies in chocolate and add some peppermint crunch and finally mix in milk chocolate toffee bits in your third part for a double delight. What an easy and delicious way to bake up some holiday cookies!

“Bake a Three from One” – You’ll Be a Winner -----Ivy

Traveling north to Wisconsin today amidst the snow that is starting to fall, I kept thinking how much I loved this weather. I think I’ll make a stop at Ivy’s house and see what this teenager has on her schedule. It’s early so I’ll just quietly hang out in her kitchen behind this cute little basket. Wait! What is this? I’m smelling fresh-baked cookies – don’t tell me that she made this basket out of chocolate cookies. That girl is amazing! Shh-someone’s coming; better duck behind the basket. Ivy heads for the refrigerator and removes a large dish with 3 pieces of dough. Staying as quiet as an elf can be, I watch her work her magic: shaping the first into round reindeer cookies with icing antlers and candy noses, slicing the second into chocolate-dipped peppermint delights, and rolling the third in toffee bits for a crunchy surprise. Three different cookies using creamy Wisconsin cheese from one batch of dough. Wow! Mrs. Claus would love that! Then like a culinary chef, Ivy arranges them in the cookie basket. I couldn’t help but giggle thinking that Santa could eat the cookies and the basket. Hope Ivy puts the recipe on the web. Santa’s in for a new experience when he stops here!

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Ivy the teenage baker extraordinaire



The teenage artist at work.



Cookie basket shown during assembly of unbaked cookie dough.