



EASY VALENTINE COOKIES

Ingredients:

1 box cake mix

8 ounces Cool Whip or other whipped topping

1 egg

Red food coloring

Instructions

Preheat oven to 350 degrees. Pour the cake mix into a large bowl. Mix in the egg, then add a few drops of red food coloring. Fold in the Cool Whip, being careful not to overmix. Line a cookie sheet with wax paper and drop heaping tablespoonfuls of batter onto the sheet. Bake for 10-12 minutes.

Optional

Make it a decorating party! Use the frosting that came with the cake mix and some Valentine's Day cookie decorations—and see who can decorate the best Valentine cookie.

(Recipe via madamedeals.com)



HADGI BADAH (IRAQI CARDAMOM COOKIES)

Ingredients:

1 cup all-purpose flour
½ teaspoon ground cardamom
¼ teaspoon salt
⅛ teaspoon baking powder
⅔ cups sugar
2 eggs
1 cup ground blanched almonds
35-40 whole almonds

Instructions

Preheat oven to 350 degrees. Sift together the flour, cardamom, salt, and baking powder in a large bowl. In a separate bowl, beat the eggs and sugar until light and creamy. Combine with the flour mixture, then add the ground almonds. Line a cookie sheet with wax paper. Form the dough into 1-inch balls. (You may want to dip your hands in water first.) Place on the sheet, flattening slightly. Press a whole almond into the center of each cookie. There should be enough dough for 35-40 cookies. Bake for 12 minutes or until lightly browned. Transfer to a wire rack to cool.

(Recipe via food.com)



IRAQI DATE COOKIES

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon ground cardamom
- ½ teaspoon salt
- ¾ cup melted butter
- 1 cup sugar
- 3 beaten eggs
- 1 cup chopped dates
- 1 cup chopped walnuts

Instructions

Preheat oven to 350 degrees. Sift together the flour, baking powder, cardamom, and salt in a large bowl. In a separate bowl, combine the butter, sugar, and eggs. Then combine with the dry ingredients to form a soft dough. Add a little water if needed. Stir in dates and walnuts. Line a cookie sheet with wax paper and place heaping tablespoonfuls of dough on the sheet. Bake for 15 minutes or until golden brown. Makes 40-45 cookies.

(Recipe via foodgeeks.com)