



Hollywood Holidays Entertaining 12 Days of Holiday Cookies!

From Ina Garten's chocolate hazelnut morsels to Trisha Yearwood's iced sugar treats, find the foolproof recipes for your seasonal cookie swap



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MEXICAN WEDDING COOKIES

Get the recipe!: [Mexican Wedding Cookies](#)

Denise Gee, author of *Sweet on Texas: Loveable Confections from the Lone Star State*, calls these pastries "powdered baked

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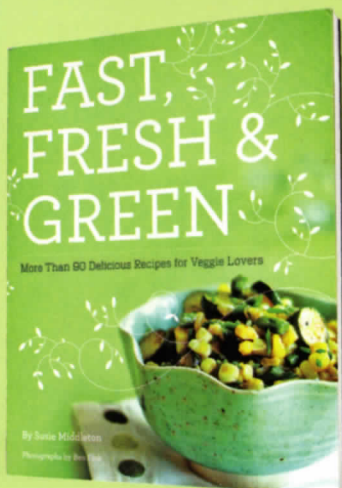
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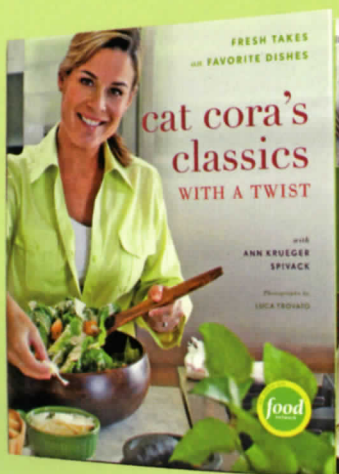
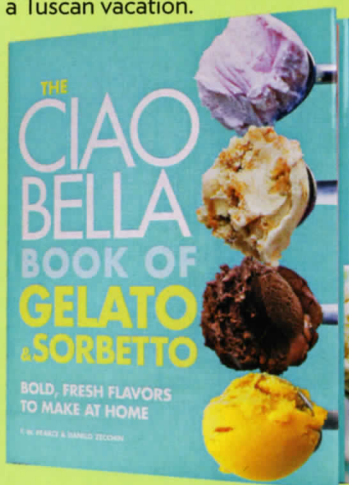
● Four new cookbooks to help you make the most of the season's abundant offerings –KIM HUBBARD



FAST, FRESH & GREEN
by Susie Middleton Summer's bounty served up quick and easy. Includes unconventional pairings like Heirloom Tomato, Summer Peach and Fresh Herb Gazpacho Salad (pictured above).

THE CIAO BELLA BOOK OF GELATO & SORBETTO

by F.W. Pearce & Danilo Zecchin Whip up lemon sorbetto or hazelnut gelato in your kitchen. You'll need a standard ice cream machine, but it's cheaper than a Tuscan vacation.



CAT CORA'S CLASSICS WITH A TWIST by Cat Cora An Iron Chef gets creative with casual old favorites that don't take hours of prep. Tuna melt with apple and avocado, anyone?



PORCH PARTIES

by Denise Gee Tasty snacks and drinks, both alcoholic and otherwise, for whiling

away sultry evenings.

Nojito

- 12 to 14 small mint leaves
- 1 oz. fresh lime juice
- 1 tbsp. superfine sugar
- 4 oz. club soda or seltzer

Muddle mint in a cocktail shaker with lime juice and sugar. Add ice cubes to fill shaker and pour in soda. Gently shake. Strain into cocktail glass filled with ice.

