

KEEPING HEIRLOOMS AROUND FOR ANOTHER GENERATION

HEIRLOOMED

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MAGAZINE

12 DAYS OF CHRISTMAS COOKIES

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GINGERBREAD MEN

1/3 cup shortening

1 cup packed brown sugar

1 1/2 cups dark molasses

2/3 cup cold water

7 cups flour

2 tsp baking soda

1 tsp salt

1 tsp allspice

1 tsp ginger

1 tsp cloves

1 tsp cinnamon

Mix shortening, sugar and molasses thoroughly. Stir in water. Blend all dry ingredients and then add to wet mixture. Chill in refrigerator for now. Heat oven to 350 degrees. Roll chilled dough 1/4 inch thick on lightly floured surface. Cut with gingerbread man cookie cutter. Place cut out gingerbread men a couple inches apart on a lightly greased baking sheet. Bake 10 to 12 minutes or until no imprint remains in dough when lightly touched. Ice cooled cookies with your desired icing recipe (optional). Enjoy!



HALF + HALF SLICES



3/4 cup shortening

1 cup sugar

2 eggs

1 tsp vanilla

2 oz unsweetened chocolate

2 1/2 cups flour

1 tsp baking powder

1 tsp salt

Mix shortening, sugar, eggs and vanilla thoroughly. Stir flour, baking powder and salt together in a separate bowl. Blend with shortening mixture once completely mixed. Divide dough in half. Blend 2 ounces of unsweetened chocolate, melted and cooled, into one half of the dough. Shape both types of dough into a 2 1/2 inch roll and chill both for several hours. Once chilled, cut each roll in half lengthwise, and press cut surfaces of contrasting halves together. Chill again until firm. Heat oven to 400 degrees. Slice into about 1/8 inch slices and place on ungreased baking sheet. Bake for 8 to 10 minutes.



PIE CRUST CINNAMON ROLLS



PIE CRUST

1 1/4 cups all-purpose White Lily
flour
1/4 tsp kosher salt
1/2 cup cold butter
1/4 cup ice water

FILLING

3 TBSP butter, melted
1/3 cup light brown sugar
2 tsp cinnamon

Heat oven to 350 degrees. In mixing bowl, combine your flour + salt. Cut in cold, cubed butter until coarse crumbs form. Stir in water, a tablespoon at a time, until you are able to form the dough into a ball. Roll out dough to approximatel 1/4" thick on a floured surface. Spread melted butter then sprinkle brown sugar + cinnamon evenly across the entire surface + roll into a log. Cut off ends and cut log into slices approx 1/2" thick. Lay onto lightly greased cookie sheet and bake for approx 15 minutes or until the rolls begin to turn the slightest brown.



TOFFEE BARS



1/2 cup butter or margarine

2 cups sugar

1/2 tsp salt

1 cup flour

1 14oz can sweetened condensed
milk

2 tbsp butter

1/4 tsp salt

1oz unsweetened chocolate

2 tbsp butter

3 tsp vanilla

Cream butter or margarine, 1/2 cup sugar and salt together. Add in flour. Pat mixture in to 13x9 inch pan. Bake at 350 for 15 minutes until light brown. While baking, mix together the condensed milk, butter and salt in a sauce pan until butter melts. Stir and cook over medium heat for 5 minutes until the mixture thickens and becomes smooth. Stir in 2 tsp of vanilla. Spread mixture over the baked layer and bake again at 350 for 12-15 minutes or until golden. Best when just slightly undercooked! Melt chocolate and 2 tbsp butter and add in 1 1/2 cups sugar and 1 tsp vanilla. Blend with 2 tbsp hot water. Spread frosting over bars while still warm and cut into bar shapes.





HONEY CHRISTMAS TREES

1/3 cup shortening
1/3 cup sugar
1 egg
2/3 cup honey
1 tsp lemon flavoring

2 3/4 cups flour
1 tsp salt
1 tsp baking soda

Mix shortening, egg, sugar, honey and lemon flavoring thoroughly. Stir together flour, soda and salt separately before blending in with shortening mixture. Chill dough. Heat oven to 375 degrees and roll dough out to approximately 1/4 inch thick. Cut dough into christmas tree shapes and place 1 inch apart on a lightly greased baking sheet. Bake for 8 to 10 minutes. Allow to cool before drizzling with honey and dusting with powdered sugar. Decorate any other way you'd like!





CHOCOLATE CRINKLES

1/2 cup vegetable oil

4 squares (4 oz) unsweetened
chocolate, melted

2 cups granulated sugar

4 eggs

2 tsp vanilla

2 cups flour

2 tsp baking powder

1/2 tsp salt

1 cup confectioners sugar

Mix oil, chocolate and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Stir in flour, baking powder and salt. Chill mixture several hours or overnight. Heat oven to 350 degrees and drop teaspoonfuls of dough into confectioners sugar. Roll in the sugar and shape into balls. Place about 2 inches apart on a greased baking sheet; bake for 10 to 12 minutes. Be sure not to over-bake. Enjoy!



A close-up photograph of several star-shaped cookies on a baking sheet. The cookies are light-colored and have a slightly textured surface. They are arranged on a brown, textured baking mat. The baking sheet has a metal rim with the words "EXCPAT" and "MATFER" visible. The background is a neutral, light-colored surface.

SCOTCH SHORTBREAD

3/4 cup butter or margarine

1/4 cup sugar

2 cups flour

Mix butter and sugar thoroughly. Work in flour with hands, and then chill the dough. Heat oven to 350 degrees. Roll chilled dough to between 1/3 and 1/2 inch thick. Cut into "fancy" shapes - I like to do stars. Flute edges if desired by pinching between fingers. Place on ungreased baking sheet and bake 20 to 25 minutes. Note: the tops of the cookies will not brown during baking. Enjoy!



CANDY CANE COOKIES



1 cup shortening

1 cup sifted confectioner's sugar

1 egg

1 1/2 tsp almond extract

1 tsp vanilla

2 1/2 cups flour

1 tsp salt

1/2 tsp red food coloring

1/2 cup crushed peppermint candy

1/2 cup granulated sugar

Heat oven to 375 degrees. Mix shortening, sugar, egg, almond extract and vanilla thoroughly. Mix flour and salt together, then add into shortening mixture. Divide the dough in half and blend the food coloring into one half. Roll a 4 inch strip from each color. I recommend rolling the strips out on a lightly floured board. Place opposite colored strips side by side and twist together like a rope. Place on ungreased cookie sheet and curve top of the twisted dough down to form the handle of the candy cane. Bake for about 6 minutes or until lightly browned. While warm, remove from baking sheet and sprinkle with candy and sugar. Enjoy!



COCONUT BALLS



1 cup butter or margarine
1/2 cup sugar
2 tsp vanilla
2 cups flour
1/4 tsp salt

2 cups (1/2 lb) pecan halves
1 egg white
1 tbsp water
3/4 to 1 cup flaked coconut

Heat oven to 350 degrees. Cream butter, sugar and vanilla until fluffy. Blend flour and salt and then add to the creamed mixture. Blend thoroughly. If dough is soft, chill until it is firm enough to shape. Use your fingers to shape a rounded teaspoonful of dough around each pecan half to form 1 inch balls. Beat the egg white and water with a fork and dip dough in egg white mixture, then in coconut. Bake balls on lightly greased baking sheet for 15 to 18 minutes or until lightly browned. Enjoy!





CLASSIC PEANUT BUTTER COOKIES

1/2 cup shortening

1/2 cup peanut butter

1/2 cup granulated sugar

1/2 cup packed brown sugar

1 egg

1 1/4 cups flour

1/2 tsp baking powder

3/4 tsp soda

1/4 tsp salt

Mix shortening, peanut butter, egg and sugars together well. Then, mix all dry ingredients and add into shortening mixture. Heat your oven to 375 degrees. Roll dough into 1 1/4 inch balls. Place them 3 inches apart on lightly greased baking sheet. Flatten each ball in a criss-cross style with a floured fork. Bake for 10 to 12 minutes and enjoy!



CHOCOLATE SPRITZ



1 cup butter or margarine
2/3 cup sugar
3 egg yolks
1 tsp almond or vanilla flavoring
2 1/2 cups flour

2 squares (2 oz) unsweetened,
melted chocolate

Heat oven to 400 degrees. Mix butter, sugar, egg yolks, chocolate and flavoring well. Work flour into the butter mixture. Use 1/4 of the dough at a time and force through cookie press on an ungreased cookie sheet in desired shapes. Bake for 7 to 10 minutes, but do not let cookies brown. Ice if desired. Enjoy!



R U S S I A N T E A C A K E S



1 cup butter or margarine

1/2 cup sifted confectioners sugar

1 tsp vanilla

2 1/4 cups flour

1/4 tsp salt

3/4 finely chopped nuts

Mix butter, sugar and vanilla together. Stir salt and flour together before blending with the butter mixture. Add nuts to mixture and chill the dough. Heat oven to 400 degrees and roll dough into 1 inch balls. Place balls on ungreased cookie sheet and bake 10 to 12 minutes. Do not let cookies brown. After baking, roll in confectioners sugar while still hot. Let cool, and roll in sugar one more time. Enjoy!



HEIRLOOMED HOLIDAY



SHOP THE HAND-ILLUSTRATED "HOLIDAY COOKIE EXCHANGE"
TEA TOWEL THAT INSPIRED THIS SERIES

#HEIRLOOMED HOLIDAY



SHOP OUR HOLIDAY COLLECTION
APRONS . MEANINGFUL GIFTS . VINTAGE GOODS . MORE



A B O U T H E I R L O O M E D



Growing up, things were always made from scratch. We all sat down together for dinner. And, we had the best birthday cakes on the block. This notion of simple has driven us from the start.

For nearly 10 years, we ran our business as IceMilk Aprons. The original company & collection was inspired by my grandmother, Cele. A masterful seamstress with a love for cooking & an art for entertaining.

There isn't a childhood visit I can remember that didn't include her famous dinner of waffles, fresh fruit & ice milk that we so looked forward to.

As the company and the collection began to grow, the concept of the heirloom remained the leading presence behind our products and in 2015 we became heirloomed.

Some of my most treasured items are family heirlooms that were passed down to me - handwritten recipe cards, jewelry, cookbooks, family photos, china & more. And, in a world that is becoming increasingly more disposable the true treasures are those with a story and a history.

Today, we are a company dedicated to preserving the simple things that we cherish from the past, and ensuring they live on for future generations to enjoy. That our aprons inspire made-from-scratch baking to live on, our recipe cards keep the art of beautiful handwriting alive, and our tabletop linens ensure family & friends continue to gather - this is what we are all about.

OUR MANTRA

The most cherished and beloved things one can own cannot be purchased. They must first be used and loved and enjoyed. Memories must be created, laughter had and good times spent. And only then, these things become treasures, passed down for generations to come. The next generation will appreciate this "thing" even more than you do.