



DUTCH SPECULAAS

Dutch Speculaas are thin, crisp, spiced cookies characterized by a decorative imprint made before baking. By the 17th century, the bustling spice trade made creativity and generosity more affordable for bakers and monks who sold speculaas to raise funds for charitable work.

Today, speculaas is tied to Sinterklaas traditions where children leave shoes by the fireplace on December 5 and receive gifts and cookies left by St. Nicholas. Born from the spice trade, shaped by religious traditions, and, preserved through centuries of baking and celebration.

ITALIAN CUCCIDATI



Italian Cuccidati are made from a tender dough that is rolled around a filling of figs and other dried fruits, nuts, honey and spices. They have been enjoyed for several centuries, with the consensus being that they originated in Sicily with Arabic culinary influences. They retain a strong place in modern Italian American holiday customs.

ALSATIAN LINZER DIAMONDS



Alsatian Linzer Diamonds originated in the 17th century in Linz, Austria, evolving from the classic Linzer Torte. From torte to cookie, bakers adapted the recipe into smaller portable treats while keeping the signature shortbread pastry, jam filling and almond flavors intact. Over time, variations of the cookie spread across Europe, the U.S. and elsewhere becoming a global holiday staple at Christmas markets, holiday festivals and family gatherings.

FRENCH CHECKERBOARD SABLES



French Sables are a classic shortbread style cookie known for their “sandy” texture. The name sable means “sandy” in French. Its origins trace back to 17th century France in the town of Sable-sur-Sarthe. Legend holds that the cookie was first created in 1670 for the Marquise de Sable. Today, it is both a traditional confection and a canvas for innovation with the introduction of creative flavors and shapes. French sables remain a timeless blend of history and artistry evolving from a royal delicacy into a refined yet versatile treat enjoyed worldwide.

POLISH KOLACHES



Polish Kolaches are a non-yeasted cookie variant to the traditional yeasted Central European pastry. They can be found with a variety of fruit, nut or cheese fillings. The word “kolac” comes from the Czech word for cake and dates back at least to the 14th century. Polish immigrants brought their Kolache recipes to the U.S. and adapted them to local ingredients. In both Europe and the U.S., kolaches remain a cherished part of cultural celebrations.

SWISS ZIMTSTERN



Swiss Zimtstern are crispy, star shaped treats with a rich cinnamon-almond aroma dating back to the 16th century in German speaking regions of Europe. They have long been associated with celebrations of Advent and Christmas. Zimtstern recipes began to appear in

American cookbooks in the 19th century. They are naturally gluten-free and have the traditional sweet royal icing glaze.

MEXICAN REGANADAS



Mexican Reganadas are a lightly sweetened, cinnamon flavored crumbly shortbread style cookie. They have millennia-old roots associating them with various indigenous civilizations that offered the cookies as a spiritual symbol during the Day of the Dead celebration. The combination of culinary tradition and spiritual meaning make them a cherished part of Mexican cultural heritage.

SWEDISH HALLONGROTTOR



Swedish Hallongrottor are a classic shortbread-style cookie with a jam filled “grotto”. With roots in 19th-century Sweden, they are enjoyed during social and holiday gatherings embodying the “fika” culture: a moment to slow down and connect with family and friends. They are now enjoyed globally as a symbol of comfort and social connection.

GREEK MELOMAKARONA



Greek Melomakarona are firmly established as traditional Greek cookies. They are especially associated with the Christmas season symbolizing sweetness, blessing, and abundance. Their deeper origins lie in ancient Greek ritual foods offered as a type of bread at funerals. By the 19th century, melomakarona had incorporated spices like cinnamon and clove and transitioned into the honey-soaked cookies known today.

GINGERBREAD NUTS



Gingerbread Nuts are known by many names, but they are all flavored with ginger and enhanced with molasses and warm spices. The history of Ginger Nut cookies spans centuries and continents with ancient roots in China. Our version follows its path through the UK as a nut shaped, icing filled sandwich cookie that remains true to traditional flavors.

ARGENTINIAN ALFAJORES



Argentinian Alfajores are small dulce de leche filled sandwich cookies.

Their origin can be traced to the Middle Ages when sweets of honey, almonds, breadcrumbs and spices were popular.

With Arabic roots, Spanish refinement, and Latin American creativity, the Alfajores has traveled centuries and continents, evolving into a beloved holiday tradition with diverse regional adaptations.

GERMAN VANILLEKIPFERL



German Vanillekipferl are small crescent shaped melt-in-your-mouth cookies enriched with ground nuts and dusted with vanilla sugar. Popular legends date their name and shape to Central Europe in 1683. Their popularity spread across Europe and to the U.S. as vanilla became more accessible. They became and remain a global holiday treat.