

# Cookie Recipes

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# No Bake Cookies

## Ingredients

113 g unsalted butter cut into medium chunks

½ cup whole milk (120ml)

200 g light brown sugar

200 g white sugar (200g)

25 g cocoa powder

165 g creamy peanut butter

8 ml teaspoon vanilla extract

285 g oats

## Procedure

Prepare two cookie sheets by lining with baking paper or silicone baking mats and set aside.

Combine butter, milk, sugars, and cocoa powder in a 4 qt saucepan over low heat.

Using a wire whisk, stir ingredients frequently until butter is completely melted .

Increase heat to medium and, stirring constantly, bring to a boil, whisking to make sure the lumps are worked out.

Boil, still stirring constantly, for 1 minute-no kidding, time it-then remove from heat. Stir the mixture for several seconds to help get the heat out.

Using a wooden spoon, add peanut butter and vanilla extract, stirring until peanut butter is completely combined and melted into the mixture.

Add oats and stir until coated in chocolate.

Scoop the batter onto prepared cookie sheet. Each should be about the size of a ping pong ball.

Allow to cool before serving, about half an hour.

As they rest they will continue to firm.

# Spritz Cookie Recipe

This dough can easily be doubled. As printed, this makes about 72 cookies.

## Ingredients:

8 oz unsalted butter, room temperature\*

½ cup granulated sugar

1 egg, well beaten

½ teaspoon pure vanilla extract

2 C sifted all-purpose flour

1 t salt

Once mixed, the dough can be colored for festive occasions. To make two colors, divide the dough in half and carefully work the color into the dough in the stand mixer on low speed.

## Procedure:

Preheat oven to 375 degrees F.

Refrigerate ungreased cookie sheets until ready to use. Squeezing the dough out onto cool, ungreased

baking sheets makes it possible for each cookie to stick in place. You will need to wipe down the cookie sheets between bakes.

In the bowl of the stand mixer, mix butter until creamy. Gradually add sugar; beating until light and fluffy and double in volume. When the sugar butter mix is twice the volume, add the salt and egg. If doubling the batch, allow the first egg to fully mix in before adding the next.

Scrape down the sides of the bowl. Add in the vanilla extract. Add the flour in thirds into the sugar butter mixture, beating well, on low speed, after each addition.

Spritz cookie dough needs to be just the right texture for great cookies. Chilling the dough makes it too stiff and too much paddling makes it too warm. Think Goldilocks and make it just right. The outside of the mixing bowl should feel a bit cool.

If it is too warm, the cookies will have no

definition, and if the dough is too firm, the dough will not pass through the cookie dies.

Check the dough consistency before baking a batch. Press a small amount of dough through the cookie press cylinder.

### Using the Cookie Press:

Cookie guns come apart pretty easily and that makes filling the cylinder also easy. Refer to your manufacturer's instructions manual for details.

Pack the dough into a cookie gun. I use a wooden spoon or rubber spatula which fits in the tube.

Familiarity with your gun makes the assembly easy. Place the die you prefer first in the gun and place the plunger into the other end.

My gun is similar in function to a caulk gun in that it has a handle which is the "trigger" and advances the plunger, pushing out a specific amount of cookie dough into the shape of the die.

My cookie gun is designed to be placed flat onto the cookie sheet and squeeze a portion of dough onto the sheet. Lift the gun straight up and move to the next spot. As spritz cookies spread only slightly, you can place them rather near each other.

Garnish the cookies with sprinkles or colored sugar as preferred and bake 10-12 minutes or until the cookies just start to brown on the edges. Remove the pan to a cooling rack and allow to rest 3-5 minutes before removing. Wipe the sheet pan of sugar and butter and chill, if necessary, before the next round.

With each new fill of the cylinder, the first few cookies will be incomplete. They make fine snacks and can have amusing shapes. Those are cook treats to share only with deserving children.

A note about the dies. They have abstract shapes since the cookie dough spreads to fill the space then spreads a bit more in the bake to make the



intended shape. It's a bit interesting to see which die makes which shape.

## Troubleshooting

If the dough is too soft so that it doesn't go through cleanly, chill the dough, in the gun, for 10-15 minutes. Also chill the remainder.

If the cookie dough is dry, your cookie will not take the right shape. Dry cookie dough bakes into dry and crumbly cookies. If the dough is too dry, use 1 or 2 teaspoons of whole milk and mix it into the dough with your hands. This can present an additional issue of overhandling the dough with warm hands, warming the dough which will need chilling to be the right consistency.

It all sounds so complicated but in the years I've made spritz cookies I've had no issues with temperature. Follow the procedure, keep the ingredients cool and everything will work out.

# Liz' Pecan (Rum) balls

325°F

Bake 20-25 minutes

Tools

Sheet pan

Silicone baking mat or baking paper

Mixing bowls

Food processor (for pecan meal)

Scale

## Ingredients

175 g AP flour

50 g pecan meal\*

50 g Light Brown Sugar

125 g butter

1 t vanilla

pinch of salt

1-2 t milk as needed to moisten the dough

Powdered sugar for coating

## Procedure

In the bowl of a stand mixer, blend the butter on low to coat the sides of the bowl and make sure no lumps or chunks of butter remain. Add the pecan meal, salt, vanilla and 1/3 of the flour. Mix all the ingredients into the butter then add another 1/3 of flour. Blend again and add the last addition of flour. The dough should be homogenous and hold a shape when you squeeze a small portion in your fist. If it does not hold a shape, mix in a bit of milk on low speed.

Don't over-mix the dough. That will make a tough cookie. Cool dough 1 hour. Dish cookies, 1"

diameter, roll between hands to form into ball shape. Place onto silpat lined pans, bake, cool, roll in powdered sugar, and hide from everyone.

Aim for 1 oz or smaller cookies. They will puff a little bit and increase their size.

\*You can make your own pecan meal with a food processor. Simply pulse the food processor blade to make a fine powder. Don't over pulse. Over-pulsing make pecan butter, not pecan meal.

# Italian Glazed Butter Cookies

Heat oven to 350 degrees F

## Tools/Equipment

Sheet pans

Cooling racks

Baking paper or silicone baking mats

Mixing bowls

Measuring spoons

Measuring cups or

Scale

Whisk

Sauce pan

Rubber spatula

## Ingredients:

12 ounces salted butter, room temperature

10 oz granulated sugar

5 eggs

1 1/2 tablespoons vanilla extract (or 1 tablespoon anise)

5 cups all-purpose flour  
5 teaspoons baking powder  
1/4 teaspoon salt  
3 1/2 ounces half and half (or whole milk)  
extra flour to dust your hands while rolling

### Glaze

4 oz granulated sugar  
2 tablespoons light corn syrup  
1/3 cup water  
2 cups confectioners sugar  
1/2 teaspoon vanilla extract (or anise)  
Rainbow nonpareils

### Procedure

In a separate medium bowl, sift together the flour, baking powder and salt.

In the mixing bowl, paddle butter with the granulated sugar until creamy. Add eggs one at a time and then the flavoring.

Add a quarter of the flour mixture to the butter mixture, mixing to incorporate. Add one third of the half and half and mix. Gradually add and repeat the process until all the ingredients are incorporated. Mix just to combine after each addition.

You will end up with a tacky dough.

Wrap the dough into a disc shape and refrigerate for 30 minutes.

Prepare the glaze. In a small saucepan whisk the granulated sugar, water and corn syrup together. Heat over medium heat, stirring until the mixture comes to a boil. Boil for 30 seconds. Remove the pan from the heat, add the vanilla. Let the mixture rest till warm, like bath water.

Transfer the sugar base into a mixing bowl. Gradually mix in the confectioners sugar with the whisk attachment until smooth.

Place a few tablespoons of flour in a small bowl (for dusting your hands). When the dough is chilled, use a small disher to measure out some dough. With floured hands, roll the dough into a 2-inch ball and place it on the baking sheet. Continue scooping and rolling, dusting your hands each time. Place the cookies two inches apart on the pan. Refrigerate the dough whenever it gets too soft to work with.

Bake the cookies at 350 degrees F for 10-15 minutes, until the tops are set, and the bottoms are lightly browned.

Let the cookies rest for a couple of minutes before placing them on a cooling rack.

Save the glazing process for after all the cookies are baked. When the cookies are completely cooled, you can glaze them. One at a time, dip the cookie in the glaze and immediately sprinkle it with nonpareils. (Don't put on too many, or the colors will bleed.) Place the glazed cookies on a cooling rack and set it over a parchment-lined or



wax-paper-lined pan to catch the drips. It will take about 4 hours for the glaze to fully dry, so wait to store or package the cookies.

Once the glaze has dried, store the cookies covered at room temperature for up to a week. Hahahaha! Yeah, right. I mean, yeah, a week.

If you store them in a plastic container, the cookies will become very moist. Instead, use a paper lunch sack or a plate covered loosely with plastic wrap.

Any leftover glaze can be kept at room temperature for three days, then refrigerated for a week. It's also fun on French Toast for Brunch.

# Cream Cheese Sugar Cookies

## Ingredients

113 g unsalted butter softened to room temperature

170 g cream cheese, softened

200 g granulated sugar

2 teaspoons vanilla extract

1 large egg

375 g all-purpose flour

1 teaspoon cornstarch

3/4 teaspoon baking powder

3/4 teaspoon salt

## **Cream Cheese Icing**

170 g unsalted butter softened

340 g cream cheese softened

1/2 tsp pure vanilla extract

280 g sifted powdered sugar

1/4 t salt

Sprinkles for decorating

## Procedure

Heat oven to 350° F and line two cookie sheets with parchment paper

Combine butter and cream cheese in the bowl of a stand mixer and mix on low speed until creamy and well-combined.

Add sugar and mix again until thoroughly combined.

Stir in egg and vanilla extract. Mix to thoroughly incorporate

In a separate bowl, sift together flour, cornstarch, baking powder, and salt.

Add dry ingredients in thirds to the butter mixture until completely combined. Once the last addition of flour has been incorporated, stop mixing.

Transfer dough to a clean surface that's been generously dusted with flour and cut into two portions.

Working with the first half of the dough, form it into a ball using extra flour if the dough is sticky. This cookie may be a bit tacky. Sticky needs flour, tacky should not.

Use a rolling pin to roll dough to just under ½" thick. Use cookie cutters to cut into shapes and transfer to prepared baking sheets.

Bake at 350° F for 8-10 minutes. The cookies may develop a light golden brown on the edges. Remove to a cooling rack.

Allow to cool completely on baking sheet before covering with frosting.

## Cream Cheese Frosting

Once your cookies have cooled, prepare your frosting by paddling the butter and cream cheese in the bowl of a stand mixer until smooth and no lumps. Add the vanilla and incorporate.

With the mixer set on low speed, gradually add the sifted powdered sugar until completely combined.

Spread or pipe frosting over completely cooled cookies.

Cream cheese tends not to play nice with food coloring for icing. In my experience it get blotchy and unattractive.

# Chocolate Chip Shortbread

## Ingredients

255 g whole butter, room temperature, cut into medium dice

101 g white sugar

55 g light brown sugar

1 t vanilla extract

1 t salt

281 g all purpose flour

170 g semi-sweet chocolate chunks

Lightly beaten egg white to make the sugar stick

Sugar in the raw for rolling the cookie dough

Coarse sea salt for the top of the cookies.

## Procedure

Prepare two cookie sheet pans with baking paper or silicone baking mats.

In the bowl of a stand mixer, paddle the butter on low speed to smooth so it coats the sides of the bowl and has no chunks at the bottom.

Add both sugars, scrape down the sides of the bowl and mix on low to incorporate the sugars into the butter.

Mix on medium high until very fluffy and doubled in volume.

Scrape down the sides of the bowl again, add the salt and then the flour in portions of 3. After the last addition of flour, add the chocolate chunks and mix only to incorporate. If necessary, finish mixing the chocolate into the dough by kneading the dough by hand. The cookie dough should have no flour clumps and should feel smooth and dense.

Divide the dough into half. Shape each half into a tube. Place one half of the dough, in tube shape, on the narrow end of a sheet of plastic wrap about 12 inches long. Lift the plastic and roll it away from you, enclosing the tube of cookie dough in plastic. Roll the cookie dough into the plastic, then with back and forth motions with enough pressure to stretch the dough. Roll the dough to make it about 2 inches in diameter. Repeat with the next half of dough.\* Place both tubes of dough in the cooler for at least 2 hours.

Turn the oven on, set to 350° F.

Brush the outside of one tube of cookie dough with the lightly beaten egg white. If you've a suitable container, put the sugar in the raw in that container and roll the brushed cookie dough tube in the sugar to coat the outside.

If you have no such container, place the sugar in a mixing bowl. Hold the painted cookie dough tube over another empty bowl and sprinkle sugar on the outside to cover and coat the whole tube. Use the sugar in the bowl from the first sprinkling for the second. Any sugar which remains from falling off the cookie tubes should be discarded due to the egg whites in the sugar.

Place the cookie tube on a cutting board horizontally. With a serrated knife, cut cookie pucks of about  $\frac{1}{2}$  an inch thick. Saw back and forth pushing gently but firmly to cut through the chocolate chunks but not so hard as to break the cookie dough. If a cookie breaks, press it back into shape. Lay the cookie pucks on the prepared cookie sheets allowing an inch of space between each cookie. Sprinkle the tops with the sea salt. Work to get the salt evenly distributed. Yeah, it's a small space but each bite will be better for it.



Bake till just golden brown on top, about 12-15 minutes.

Remove the pan to a cooling rack and let stand 5 minutes before removing. Repeat as necessary.

\* While this seems technical and challenging, it is only to make the dough uniform in shape and length for consistency of cookie shapes and efficient cooling of the dough into a usable shape. The size of the roll is entirely up to you but the fatter the tube the bigger the cookie. I say that like that's a bad thing.

# Allspice Shortbread cookies

## Ingredients

8 oz unsalted butter, warmed to room temperature

4 oz light brown sugar

11.75 oz all-purpose flour

1-1/2 tsp Ceylon Cinnamon

1/2 tsp Allspice, Ground

1/4 tsp salt

1/4 Cup Cinnamon Sugar

## Procedure

With an electric mixer, beat the room-temperature butter with the brown sugar until mixture is light and fluffy (about 2-3 minutes). Add the ground cinnamon and beat to incorporate.

Add the flour and salt to the mixing bowl, and mix on low speed until the dough just begins to come together, being careful not to over-mix. If the dough is crumbly, use your clean, bare hand to gently knead it until it comes together. Transfer the dough from the mixing bowl to a large piece of waxed paper.

Use a rolling pin to roll the dough out into a 9" x 10-1/2" rectangle. The dough should be consistently about 1/4" thick. Place another sheet of waxed paper on top of the dough, and wrap the wax-papered cookie dough in plastic wrap, or place in a large ziploc-type plastic bag.

Chill the dough in the refrigerator for at least one hour.

Heat the oven to 300°F and line two rimmed baking sheets with parchment paper. Use a cookie cutter to cut out shapes from the dough, and transfer them gently to the parchment-lined baking sheets.

Sprinkle cookies with the Cinnamon Sugar and bake for 18-20 minutes, until shortbread are just lightly golden, but not yet browned around the edges.

Remove baking sheets from oven. Allow shortbread to cool 1-2 minutes before transferring to wire cooling racks, and allowing the cookies to cool completely before serving.

# Florentines

If you've seen the Great British Bake-Off you might know her great fondness for Florentines with chocolate. [Here's her version](#). What follows is mine.

350 g granulated sugar  
120 g whole unsalted butter  
182 g heavy cream  
170 g honey  
125 g blanched slivered almonds  
125 g peeled, chopped hazelnuts  
½ C mixed dried fruit\*

In a sauce pan tall enough to hold the ingredients, bring the cream, sugar, and honey to a boil and continue to cook until a candy thermometer reads 265° F. As the mixture is heating, stir slowly with a wooden spoon to ensure the sugar does not stick and burn. Once the mixture starts to boil and the sugar has dissolved, stirring should no longer be required.

Remove the pan from the heat, add the remaining ingredients and stir to combine and bring back to a boil. Remove pan and stir to cool a few minutes.

When the batter is cool enough to handle, scoop a test teaspoon onto a baking sheet and bake 6-10 minutes. The edges should start to be turning brown and the whole cookie is bubbling.

Remove and allow to cool before touching. If the batter spreads too thin and the cookie breaks and does not keep a shape, cook the batter a few minutes longer in the saucepan. If the cookie is too thick and does not develop the lace appearance, add a bit of cream and test again.

With proper batter, scoop teaspoon sized batters onto a prepared sheet pan. Remove when done and allow to cool.

Traditionally the underside is brushed or coated with tempered chocolate. While that's fine for pastry shops and restaurants, it is a burden for the home cook to properly temper chocolate. Good quality commercial chocolate chips are fine to melt and spread on the underside of the Florentines.

\* Nearly anything can work here, from dried cranberries to currants or even raisins. We prefer unsweetened flake coconut.

## Bonus recipe

### Candied Spiced Nuts

This recipe originally used almonds. I used pecans. Walnuts or peanuts or filberts would also be quite nice.

This recipe easily increases.

12 oz raw nuts

6 oz granulated white sugar

4 oz water

1 t cinnamon

1/8 t ground cloves

1/8 t ground allspice

1/8 t cayenne pepper (optional)

1 t coarse salt

### Equipment

Cookie sheet lined with baking paper

Shallow sauce pan

Combine water and sugar in sauce pan and bring to a boil. Allow to slightly brown, then add nuts. Stir frequently and cook until the water nearly evaporates. Add the spices and salt. Mix until water is nearly evaporated, turn out onto

prepared sheet pan and bake at 300 degrees F for 15 minutes. Turn nuts with spatula to flip bottom to top and bake, if needed, 10 minutes longer.

How do you know if that extra time is needed? If the caramel is still sticky and stretchy, they need more time. This is delicious but not what we want here.

While the nuts are still warm, lightly salt them with fine salt, for example, popcorn salt, or granulated salt. Let cool and enjoy. Watch out! Too hot and you'll burn the tuna salad out of your mouth.