

Recipe

Pizzelle

Category

Servings _____

Prep time _____

Cook time _____

Review



Notes

Tools/utensils

Source

INGREDIENTS

- 1 3/4 c. all purpose flour
- 2 t. baking powder
- 3 large eggs
- 3/4 c. granulated sugar
- 1/2 c. unsalted butter, melted
- 1 t. vanilla or anise extract

DIRECTIONS

- Combine flour and baking powder. Set it aside
- Combine eggs and sugar, mix 1 minute. Add melted butter and vanilla in steady stream, 15 seconds. Add flour mixture Mix 15 seconds.
- Make about 24.
- Follow directions on your pizzelle maker.

Linda Zaleski

Recipe

Pumpkin Chocolate Chip Cookies

Category

Dessert

Servings 27 (2 per)

Prep time _____

Cook time _____

Review



Notes

Tools/utensils

Source

INGREDIENTS

1c. unsalted butter, softened	2t. baking soda
1c. white sugar	1/2t. salt
1c. brown sugar	1t. ground cinnamon
2 eggs	1/2t. ground ginger
1t. vanilla extract	1/4t. ground nutmeg
1c. pumpkin puree	1/4t. ground cloves
3 1/2c. all-purpose flour	12oz. bag milk chocolate chips

DIRECTIONS

Heat oven to 350°. Spray cookie sheets with nonstick spray or line with parchment. Using a mixer, beat butter until smooth. Beat in white and brown sugars a little at a time. Beat in eggs one at a time. Mix in vanilla and pumpkin. In a large bowl, whisk together flour, baking soda, salt, cinnamon, ginger, nutmeg and cloves. Slowly beat flour mixture into batter in thirds. Stir in chocolate chips. Scoop dough by heaping tablespoons onto prepared cookie sheets and bake 15-20 minutes or until edges are brown. Remove sheets from oven and let rest 2 minutes. Take cookies off with spatula and cool on wire racks.

Makes about 4 1/2 dozen

Recipe

Austrian Shortbread

Category

Dessert

Servings 25 pieces

Prep time 2 1/2 hrs

Cook time 25 min

Review



Notes

Tools/utensils

Four horizontal lines for listing tools and utensils.

Source

Gale Gand
Recipe

INGREDIENTS

Two horizontal lines for additional ingredients or notes.

1 cup (2 sticks) unsalted butter, softened at room temperature

2 egg yolks

1 cups granulated sugar

2 cups all-purpose flour

1 teaspoons baking powder

1/4 teaspoon salt

1/2 cup raspberry or other jam

1/4 cup powdered sugar

Preheat the oven to 350 degrees. Line an 8 X 8 inch baking pan with parchment paper. In a mixer fitted with a paddle attachment, cream the butter until soft and fluffy. Add the egg yolks and mix well.

In a medium bowl, stir together the granulated sugar, flour, baking powder, and salt. Add to the butter/egg yolk mixture and mix just until incorporated and the dough starts to come together. Turn the dough out onto a floured work surface and form into two balls. Wrap each ball in plastic wrap and chill at least 2 hours or overnight (or as long as a month, if you like).

Remove one ball of dough from the fridge and coarsely grate the dough into the bottom of the lined baking pan. Make sure the surface is covered evenly. With a spoon or spatula, spread the jam over the surface, to within 1/2 inch of the edge all the way around. Remove the remaining dough from the fridge and coarsely grate it over the entire surface.

Bake until light golden brown, 30 to 40 minutes. As soon as the shortbread comes out of the oven, dust with confectioner's sugar. Cool on a wire rack, lift the shortbread out and cut into squares with a serrated knife.

Multiple horizontal lines for additional notes or ingredients.

Recipe

Category

Bars

Servings

Prep time 10

Cook time 30 + 10

Review



Notes

Can substitute
butterscotch
chips for white.

Tools/utensils

Dowl

wooden spoon

scraper spatula

9 x 13 pan

knife

Source

gold Rush Brownies

INGREDIENTS

1 box graham crackers (14oz) - CRUSHED

2 cans Sweetened Condensed Milk
(I used 1 fat free)

1 cup semi-sweet chocolate chips

1 cup white chocolate chips

butter for greasing pan

DIRECTIONS

Preheat oven to 350° F, butter pan
Combine ingredients

Pour into pan - spread - smooth

Bake 30 min

let cool 10 min, SCORE.

-Domi Conn

Recipe

Almond Joy Cookies

Category

Dessert/Cookies

Servings 3 dozen

Prep time 5 mins

Cook time 12 mins

Review



Notes

Parchment paper is critical for these cookies to turn out right. Silicone mats, waxed paper, etc. will yield a slightly different result.

Tools/utensils

Source

Joy from

Trish - Mom on Time Out

INGREDIENTS

1 14 oz bag sweetened coconut flakes

2 cups semi-sweet chocolate chips

2/3 cup chopped lightly salted almonds

1 14 oz can sweetened condensed milk - regular or fat free

DIRECTIONS

1. Preheat oven to 325°F

2. Line a large baking sheet with parchment paper

3. In large bowl combine coconut, chocolate chips, almonds and sweetened condensed milk

4. Stir until combined

5. Scoop out dough with a cookie scoop onto prepared baking sheet

6. Moisten the tips of your fingers with water and shape dough into discs. Pat the tops flat.

7. Bake cookies for 12 to 14 minutes or until tips of coconut are just starting to turn golden brown

8. Cool on baking sheet

9. Store cookies in air tight container

Recipe

Category

Cookie Bars

Servings 32

Prep time 30 minutes

Cook time 1 hour

Review



Notes

Tools/utensils

Measuring cups, spoons

Mixing bowls, spoons

Hand mixer

Baking pan, parchment

Large knife

Source

Bon Appetit, December 2005

Apricot Orange Shortbread Bars

INGREDIENTS

1 cup apricot preserves

3 tablespoons orange liqueur (such as Grand Marnier)

1 cup (2 sticks) unsalted butter, room temperature

$\frac{3}{4}$ cup sugar

1 teaspoon almond extract

2 cups all purpose flour

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup (packed) almond paste (from 7-ounce roll), crumbled

$\frac{1}{2}$ cup sliced almonds, divided

DIRECTIONS

Preheat oven to 325°F. Butter 9x9x2-inch metal baking pan; line bottom and sides of pan with parchment paper, extending over sides. Butter parchment. Mix preserves and orange liqueur in small bowl; set aside.

Using electric mixer, beat 1 cup butter and sugar in large bowl until well blended. Beat in almond extract. Add flour and salt; beat just until blended. Transfer 1 cup of dough to another small bowl; add crumbled almond paste and mix with fingertips until small clumps form. Mix in $\frac{1}{4}$ cup sliced almonds; set aside for topping.

Press remaining dough evenly onto bottom of prepared pan. Spread preserves mixture evenly over. Using fingertips, coarsely crumble topping over preserves, then sprinkle $\frac{1}{4}$ cup almonds over. Press topping lightly into preserves.

Bake shortbread until top and crust edges are golden brown, about 1 hour. Cool completely in pan on rack. Using parchment paper as aid, lift shortbread from pan. Cut shortbread into 4 equal strips, then cut each strip crosswise into 8 small bar cookies.

Recipe

Category

Cookie Bars

Servings 32

Prep time 30 minutes

Cook time 1 hour

Review



Notes

Tools/utensils

Measuring cups, spoons

Mixing bowls, spoons

Hand mixer

Baking pan, parchment

Large knife

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Using electric mixer, beat 1 cup butter and sugar in large bowl until well blended. Beat in almond extract. Add flour and salt; beat just until blended. Transfer 1 cup of dough to another small bowl; add crumbled almond paste and mix with fingertips until small clumps form. Mix in $\frac{1}{4}$ cup sliced almonds; set aside for topping.

Press remaining dough evenly onto bottom of prepared pan. Spread preserves mixture evenly over. Using fingertips, coarsely crumble topping over preserves, then sprinkle $\frac{1}{4}$ cup almonds over. Press topping lightly into preserves.

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Recipe

MAGNIFICENT CARAMEL MATZOH CRUNCH

INGREDIENTS: 4 TO 6 Matzo sheets
1 cup (2 sticks) unsalted butter (or unsalted Passover margarine)
1 cup firmly packed brown sugar
3/4 cup chopped chocolate chips or semi-sweet chocolate
(suggest: Nestle's "Dark Chocolate" chips)

DIRECTIONS: **Step 1 – Preheat oven to 375. Line 11 x 17 (or two smaller) baking pan completely with foil. Cover the bottom with sheet of baking parchment paper – on top of foil. This is very important as mixture becomes sticky during baking.**

Step 2 – Line bottom of the cookie sheet evenly with the matzohs, cutting pieces, as needed, to fit spaces without overlap.

Step 3 – In a 3-quart, heavy-bottomed saucepan, combine the butter or margarine and the brown sugar. Cook over medium heat, stirring constantly, until the mixture comes to a complete boil (about 2-4 minutes). Boil for 3 minutes more, stirring constantly. Remove from heat and pour over the matzo piece, spreading to cover completely.

Step 4 – Place the baking sheet in the oven and immediately reduce the heat to 350. Bake for 15 minutes, checking every few minutes to make sure the mixture is not burning (if it seems to be browning too quickly, remove the pan from the oven, lower the heat to 325, and replace the pan into oven.

Step 5 – Remove from the oven and sprinkly immediately with the chopped chocolate or chips. Let stand and then spread the melted chocolate to cover matzh completely with thin layer. While still warm, break into squares or odd shapes. Chill, still in the pan, in refrigerator.

VARIATIONS You may also use coarsely chopped white chocolate (or a combination of white and dark), chopped or slivered toasted almonds (or other nuts or sprinkles) spred on top before chocolate sets. Or, omit chocolate for a carmel-alone buttercrunch (with or without nuts).

Reprinted from TREASURY OF JEWISH HOLIDAY BAKING BY Marcy Goldman, 2009. Whitecap Books, Ltd.

MARLENE SINGER - msinger1@rcn.com

Recipe

Matzo Toffee

Category

Servings 32 pieces

Prep time 20 min.

Cook time 15 min.

Review



Notes

Tools/utensils

Source

INGREDIENTS

- 8 matzo crackers
- 4 sticks butter
- 2 C brown sugar
- 4 C chocolate chips

DIRECTIONS

1. Heat oven to 350°. Line 2 cookie sheets w/ foil. Heat butter & sugar to boiling. Cook until no longer oily, about 5 minutes. Lay matzo on cookie sheets; spread mixture on matzo. Bake for 10 minutes.
2. Melt chocolate. Remove matzo from oven. Spread melted chocolate on matzo. Cool (or put in freezer) until hard. Break into pieces.

Orange Shortbread Cookie Recipe

1 cup (2 sticks) unsalted butter

$\frac{3}{4}$ cup sugar

1 egg yolk

$\frac{1}{2}$ t. fine sea salt

1 T. vanilla extract

$\frac{1}{2}$ t. orange zest

2 cups all-purpose flour

Cream butter and sugar until light and fluffy (about 2 minutes) Beat in egg yolk, salt, vanilla, and orange zest. Beat in flour until smooth.

Scrape the dough onto a 12" long piece of plastic wrap and form it into a log, 1 $\frac{1}{2}$ " in diameter. It will be very sticky, so use the plastic wrap to help form the log (or make two shorter logs if that's easier). Wrap it up and chill in refrigerator at least 3 hours and up to 5 days.

When ready to bake, heat oven to 350 degrees. Slice the log(s) into $\frac{1}{4}$ " rounds. Bake on parchment paper lined cookie sheets 10-15 minutes until golden at the edges. Cool on wire racks.

*Cookies can be baked up to 4 days ahead and stored in an airtight container at room temperature.

Candace R

Wyoming Cowboy Cookie Recipe

1 cup sweetened shredded coconut	1 ½ t. vanilla
¾ cups chopped pecans	2 cups all-purpose flour
1 cup butter, softened	1 t. baking soda
1 ½ cups packed brown sugar	½ t. salt
½ cup sugar	2 cups old-fashioned oats
2 large eggs, room temperature	2 cups chocolate chips

Toast pecans and coconut on a cookie sheet in a 350 oven for 6-8 minutes or until lightly browned, stirring every few minutes. Set aside to cool.

In a large bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat well. Combine the flour, baking soda, and salt. Add to creamed mixture; beat well. Stir in the oats, chocolate chips, toasted pecans and coconut.

Drop by rounded teaspoons onto greased (or parchment lined) baking sheets. Bake at 350 degrees about 12 minutes or until browned. Cool on wire racks.

*You can roll the raw dough into rounded teaspoons and freeze them flat on a cookie sheet. The frozen balls can then be put in a freezer bag and taken out and baked whenever you want some fresh baked cookies. The baking time remains the same.

Candace R.

THUMBPRINTS

(Allergen info: Contains flour, nuts, NO egg)

Makes 4-5 dozen

1 pkg (8 oz) cream cheese, softened

3/4 cup (1-1/2 sticks) butter, softened

1 cup sugar

2 tsp vanilla

2-1/4 cups flour

1/2 tsp baking soda

1 cup chopped pecans

1/2 cup fruit preserves

Instructions

Step 1 — Heat oven to 350°F. Beat cream cheese, butter, sugar and vanilla with mixer until blended. Add flour, baking soda and pecans; mix well. Refrigerate 30 min.

Step 2 — Shape dough into 1-inch balls. Place, 2 inches apart, on baking sheets. Indent centers.

Step 3 — Bake 10 min. Fill each cookie with about 1/2 tsp. preserves. Bake 8 to 10 minutes more or until golden brown. Cool on baking sheets 2 minutes. Remove to wire racks; cool completely. Shake on a little powdered sugar, if desired.

Rickie, Mark & Kerry

Recipe

Peanut Butter Cookies with
Chocolate Chips

Category

Servings _____

Prep time _____

Cook time _____

Review



Notes

Tools/utensils

Source

INGREDIENTS

1 cup sugar
1 cup crunchy peanut butter
1 egg
semi sweet chocolate chips

DIRECTIONS

Mix together.
Bake at 350 for
15 minutes, check on
frequently

Gochujang Caramel Cookies

By Eric Kim

Total Time 45 minutes

Rating ★★★★★ (5,985)

Gluten Free!

from JANICE ♡



Bobbi Lin for The New York Times. Food Stylist: Rebecca Jurkevich. Prop Stylist: Christina Lane.

Gochujang, the fermented Korean chile paste, offers intrigue in this otherwise classic chewy sugar cookie. A gentle amount of ground cinnamon lends snickerdoodle vibes, and the dough is raked through with ripples of clay-red gochujang “caramel,” in which brown sugar and butter mellow the chile’s heat. Mixing this dough by hand is highly recommended for the most defined crinkles and the chewiest texture.

INGREDIENTS

Yield: About 8 large cookies

½ cup (8 tablespoons)/115 grams unsalted butter, very soft

2 packed tablespoons dark brown sugar

1 heaping tablespoon gochujang

1 cup/200 grams granulated sugar

1 large egg, at room temperature

½ teaspoon coarse kosher salt or

¾ teaspoon kosher salt (such as Diamond Crystal)

¼ teaspoon ground cinnamon

1 teaspoon vanilla extract

½ teaspoon baking soda

1½ cups/185 grams all-purpose flour

PREPARATION

Step 1

In a small bowl, stir together 1 tablespoon butter, the brown sugar and gochujang until smooth. Set aside for later, at room temperature.

Step 2

In a large bowl, by hand, whisk together the remaining 7 tablespoons butter, the granulated sugar, egg, salt, cinnamon and vanilla until smooth, about 1 minute. Switch to a flexible spatula and stir in the baking soda. Add the flour and gently stir to combine. Place this large bowl in the refrigerator until the dough is less sticky but still soft and pliable, 15 to 20 minutes.

Step 3

While the dough is chilling, heat the oven to 350 degrees and line 2 large sheet pans with parchment.

Step 4

Remove the dough from the refrigerator. In 3 to 4 separately spaced out blobs, spoon the gochujang mixture over the cookie dough. Moving in long circular strokes, swirl the gochujang mixture into the cookie dough so you have streaks of orange-red

POTATO CHIP COOKIES

NUT ALLERGEN - PECANS

BAKE 350 12-14 MINUTES (LONGER IF YOU WANT CRISPIER)

1 cup butter

1 cup sugar

1 egg yolk

1 teaspoon vanilla

1 ½ cups flour

1 cup crushed Lays potato chips

1 cup chopped pecans

On low speed soften butter

Add sugar, egg yolk and vanilla – beat until fluffy

Gradually add flour – then chips and pecans

Drop by teaspoonful onto ungreased cookie sheet

Flatten with cold fork

Bake 350 for 12-14 minutes – until edges are brown or longer for crispier cookies.

Makes 3 dozen cookies

Recipe

Category

Dessert

Servings

Prep time 10 minutes

Cook time 28 minutes

Review



Notes

As cookies are tender Cutting cookies before they are fully baked prevents them from crumbling.
I line my pan with parchment paper

SHORTBREAD COOKIES

INGREDIENTS

1 cup butter

2 cups all purpose flour

3/4 cup powdered sugar

Cream Butter

Add powdered Sugar & Mix

Add 1/2 of the flour & Mix

Add rest of flour & Mix

DIRECTIONS

Press into 9 x 13 ungreased pan, (flatten with a drinking glass or small rolling pin)

Bake @ 325 degrees for 20 minutes,

Cut to size you prefer then bake for another 8 minutes- let cool & enjoy

The Original Toll House Cookie Recipe

- 2 1/4 cups all-purpose flour (bread flour)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup 2 sticks salted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups Nestle Toll House Semi-Sweet Chocolate
- 1 cup Guittard Super Cookie Chips - Semi-Sweet
- 1 cup chopped nuts, (I used pecans)

Nuts

Instructions

- 1 Preheat the oven to 375 degrees F. and line a baking sheet with parchment paper or a baking mat.
- 2 In a medium bowl add the flour, baking soda, and salt. Whisk to combine and set aside.
- 3 In a second bowl add the butter, granulated sugar, and brown sugar. Beat together until light and fluffy, about 3 minutes (you can beat them by hand, with an electric hand mixer, or with a stand mixer).
- 4 Add the eggs, one at a time, beating well after each addition. ⊗
- 5 Add the vanilla and beat to combine.
- 6 Gradually beat in the flour mixture.
- 7 Stir in the morsels and the nuts.
- 8 Drop a heaping tablespoon of dough c between each cookie.
- 9 Bake for 9 to 11 minute or until golden brown. Allow the cookies to cool on the sheet for 2 minutes after baking. Remove to wire racks to cool completely.

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