

chapter eleven

Cookies

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he word *cookie* derives from a Dutch word that means “small cake.” Using this as the contemporary definition, the term *cookie* can include anything from the classic chocolate chunk to the twice-baked biscotti to glazed and filigreed petits fours. Each type of cookie requires different shaping techniques such as rolling, stamping, and molding. Many are filled, glazed, or otherwise finished after baking.

General pan preparation for cookies

To ensure proper baking and even spread, use only flat pans. Pans should usually be lined with either parchment paper or silicone baking mats. Some cookies, such as tuiles, bake best on silicone baking mats. If these are not available, butter and flour the pans (see page 305 for pan preparation for stenciled tuile cookies). Generally, however, flouring pans for baking cookies is not desirable, as the flour could prevent the full spread of a cookie. Greasing pans for cookies is also not commonly recommended, as the fat may cause excessive spreading and browning of the bottoms.

For cookies with a particularly high fat content that tend to brown easily, it is good practice to use two stacked sheet pans. Double-panning will create an air pocket that insulates the cookies, allowing for gentle heating of the bottoms.

Place cookies in orderly rows on the prepared pans, leaving enough room for them to spread.

General cooling instructions for cookies

Most cookies should be removed from the pan as quickly as possible after baking to prevent further browning. Some cookies, however, are too soft to be removed immediately and should be allowed to cool briefly on the baking pan just until they have set enough to be transferred to a wire cooling rack. Cookies such as tuiles may be molded as soon as they are removed from the oven.

Drop cookies

Drop cookies are those that are made from doughs and batters firm enough to hold shape on a sheet pan.

- 1.** Prepare the dough as instructed using either the creaming method or foaming method. Dough prepared using the creaming method achieves leavening in part through the air that is incorporated as the fat and sugar are creamed together. The foaming method incorporates air that expands and leavens during baking through the beating of eggs, yolks, or whites to create air pocket-rich foam that is gently blended into a batter.
- 2.** To portion drop cookies, fill a scoop of the appropriate size with the dough and level it off, then release it onto the parchment-lined sheet pan. Some recipes may call for the portioned drop of dough to be flattened for a more even final spread. If slicing drop cookie dough to portion the cookies, scale the dough into manageable portions and shape each one into a log. Wrap the dough in parchment paper or plastic wrap, using it to compress the dough into a compact cylinder, and refrigerate or freeze until firm. Slice the dough into uniform slices.
- 3.** Bake. Most drop cookies are golden brown around the edges and on the bottom when properly baked. For many of these cookies, the upper surface should still look moist but not wet.
- 4.** Cool completely before storing in airtight containers at room temperature or freezing.



LEFT: Portion drop cookies onto a sheet tray, leaving enough room to account for the spread during baking.
RIGHT: Cookie dough is easily portioned by slicing after it is fully chilled.

Bar cookies

Bar cookies are baked in large sheets and portioned after baking.

1. Prepare the dough or batter as directed.
2. Spread the dough or batter evenly in the pan to ensure uniform baking. Some bar cookies, such as lemon bars, are made of layers of different components. Each component should be spread carefully and evenly; in some cases, it may be necessary to chill one layer before adding another layer.
3. Bake as directed.
4. If the bars are to be glazed or iced, allow the sheet to cool completely before adding the glaze or icing. To ensure clean, straight cuts, especially when working with a glazed or iced cookie, chill the full sheet before cutting it, and dip the knife in warm water and wipe it clean before each cut.
5. Store. Bar cookies generally have a shorter shelf life than other cookies because the exposed sliced edges stale relatively quickly.



Accuracy of measurement is required to cut uniform cookies. Pecan Diamonds (page 311) shown here.

Traditional rolled and cut-out cookies

1. Prepare the dough as directed. Refrigerate the dough after mixing to allow it to firm up.
2. Prepare the sheet pans before beginning to roll out the dough. Pans are prepared ahead of time so that cookies may be transferred directly to the pan after cutting.
3. Divide the dough into manageable portions. Work with one portion at a time and keep the remainder tightly wrapped and refrigerated.
4. Lightly dust the work surface with flour. All-purpose or bread flour is most often used. Bread flour is used for dusting both because it is lower in starch and because its slightly more granular texture dusts a surface more evenly without clumping. For certain types of cookies you may use confectioners' sugar for dusting. Some doughs are particularly soft and delicate and should instead be rolled between two sheets of parchment paper.
5. Roll out the dough to $\frac{1}{16}$ to $\frac{1}{8}$ in/1.5 to 3 mm thick. The precise thickness depends on the formula. When rolling, occasionally rotate the dough 90 degrees to ensure that the dough is rolled to an even thickness.
6. Cut the cookies and quickly transfer to the prepared pans so they don't become misshapen when transferred. Rolled and cut cookies generally do not spread much, so they can be placed relatively close together on the sheet pans.
7. Bake as directed. When using cutters of varying sizes and shapes, bake cookies of like sizes together to ensure even baking.
8. Cool and store.



LEFT: Begin rolling the dough, rolling perpendicular to the edge of the table.

CENTER: Turn the dough 90 degrees.

RIGHT: Lift the dough and dust the table underneath with flour.

Stenciled cookies

1. Prepare the batter as directed. Stenciled cookies are made using batters that can be spread very thin and baked without losing their detailed shape.
2. Line the pans with silicone baking mats. If baking mats are unavailable, grease and flour inverted sheet pans and freeze them before using; freezing will solidify the fat and flour coating so it will not come off during the stenciling process.
3. Place the stencil on the prepared pan and use a small offset spatula to spread a thin, even layer of batter over it. It is important to spread the batter evenly so the cookies bake uniformly. Carefully lift the stencil and repeat.
4. Bake as directed. Stenciled cookies bake quickly and should be watched almost constantly.
5. Shape the cookies as required. To shape stenciled cookies, drape them over a rolling pin to create the classic tuile shape, twist around a dowel to create a spiral, or drape over a cup or ramekin to make a container, to name only a few variations. The cookies must be warm and pliable enough to mold without cracking; if necessary, return the pan of baked cookies to the oven to rewarm them briefly. For this reason, stenciled cookies should be made in small batches; if the pan must be returned to the oven too many times, the last cookies on the pan may burn.
6. Store. Protect delicate stenciled cookies from breakage. Store molded stenciled cookies in airtight containers so they don't lose their shape due to exposure to humidity.



Press batter through the stencil with spatula. Use a variety of different stencils to create cookie garnishes.

Molded cookies

Molded cookies may be formed by hand, stamped or pressed, or piped into carved or cast molds to create an intricate design.

1. Prepare the cookie dough as directed. If the dough is too soft to hold its shape, refrigerate it after mixing until it is firm enough to work with.
2. Roll out the dough on a lightly floured surface. Flouring prevents the dough from sticking or adhering to a surface.
3. Press the dough with the molds. Molded cookies can be formed by hand, stamped, or pressed, or piped into carved or cast molds to create an intricate design.
4. Bake as directed. Most molded cookies are baked immediately after they are formed. However, springerle must air-dry for several hours to ensure that they retain their intricate patterns; drying allows a crust to form on the top surface of the cookies, which will preserve the impression during baking by preventing the surface from rising or cracking. Because these cookies are leavened, they will expand from the bottom.
5. Cool and store.



LEFT: Tuile cookies are molded while they are still hot from the oven and can be rewarmed for easier shaping.
RIGHT: Press rolled springerle dough firmly with the mold.

Twice-baked cookies

1. Prepare the dough as directed, by either the creaming or the foaming method.
2. Pipe the dough or form it into logs or loaves.
3. Bake until the internal structure is set but the color is not fully developed.
4. Let the logs cool briefly and slice the cookies.
5. The logs are generally allowed to cool briefly but not completely, so that they won't be too brittle when sliced.
6. Slice and arrange on sheet pans. A serrated blade is less likely to chip and fray the edges of the cookies as they are sliced.
7. Bake the cookies again, at a lower temperature. This will dry them fully and develop more flavor and color; any seeds and nuts will toast at this point and the sugars in the dough will caramelize.
8. Cool and store.



Slicing biscotti before it is baked a second time

Piping cookies

1. Prepare the pans, pastry bag, and pastry tip. For piped cookie batters or doughs made with meringue or beaten egg whites, this step is especially important. Preparing materials ahead of time prevents delicate physically aerated batters from losing volume from being left to stand too long.
2. Prepare the batter or dough as directed.
3. Fill the pastry bag. To fill a pastry bag with batter, first place the pastry tip in the bag (if using one). Fold the top of the bag down to make a cuff, and use a rubber spatula to fill the bag. Twist the top of the bag to seal, and squeeze to release any air in the tip of the bag.
4. Pipe the cookies onto prepared pans. Use constant, even pressure. To finish each cookie, release the pressure and lift the tip away; if the tip is lifted away before the pressure is released, the batter or dough will form a “tail” at the top of the cookie, which is likely to become dark or burn during baking.

Chocolate chunk cookies

MAKES 4 DOZEN COOKIES

Pastry flour	1 lb 5 oz	595 g
Salt	½ oz	9 g
Baking soda	½ oz	9 g
Butter	14 oz	397 g
Granulated sugar	10 oz	284 g
Light brown sugar	6½ oz	184 g
Eggs	6 oz	170 g
Vanilla extract	1 tsp	5 mL
Chocolate chunks	1 lb 5 oz	595 g

- 1** Line sheet pans with parchment paper.
- 2** Sift together the flour, salt, and baking soda.
- 3** Cream the butter and sugars on medium speed with the paddle attachment, scraping down the bowl periodically, until the mixture is smooth and light in color, about 5 minutes.
- 4** Combine the eggs and vanilla. Add to the butter-sugar mixture in 3 additions, mixing until fully incorporated after each addition and scraping down the bowl as needed.
- 5** On low speed, mix in the sifted dry ingredients and the chocolate chunks until just incorporated.
- 6** Divide the dough into 1½-oz/43-g pieces and place on the prepared pans. Alternatively, the dough may be divided into 2-lb/907-g pieces, shaped into logs 16 in/41 cm long, wrapped tightly in parchment paper, and refrigerated until firm enough to slice. Slice each log into 16 pieces and arrange on the prepared sheet pans in even rows.
- 7** Bake at 375°F/191°C until golden brown around the edges, 12 to 14 minutes. Cool completely on the pans. Store in an airtight container.

VARIATION CHOCOLATE CHERRY CHUNK COOKIES Add 2 lb/907 g chopped dried cherries along with the chocolate in step 5.

Mudslide cookies

MAKES 3 DOZEN COOKIES

Cake flour	2½ oz	71 g
Baking powder	1½ tsp	4.50 g
Salt	pinch	pinch
Unsweetened chocolate	5½ oz	156 g
Bittersweet chocolate	1 lb	454 g
Butter	3 oz	85 g
Eggs	12 oz	340 g
Sugar	1 lb	454 g
Vanilla extract	1 tsp	5 mL
Walnuts, chopped	5½ oz	156 g
Chocolate chips	1 lb 2 oz	510 g

- 1 Line sheet pans with parchment paper.
- 2 Sift together the flour, baking powder, and salt.
- 3 Melt the unsweetened and bittersweet chocolate together with the butter in a bowl over a pot of barely simmering water. Stir to blend.
- 4 Beat the eggs, sugar, and vanilla on high speed with the whip attachment until light and thick, 6 to 8 minutes. Blend in the chocolate mixture on medium speed. On low speed, mix in the dry ingredients until just blended. Blend in the walnuts and chocolate chips until just incorporated.
- 5 Divide the dough into 2-oz/57-g pieces and arrange on the prepared sheet pans in even rows. Alternatively, the dough may be divided into 2-lb/907-g pieces, shaped into logs 16 in/41 cm long, wrapped tightly in parchment paper, and refrigerated until firm enough to slice. Slice each log into 16 pieces and arrange on the prepared sheet pans in even rows.
- 6 Bake at 350°F/177°C until the cookies are cracked on top but still appear slightly moist, about 12 minutes. Cool slightly on the pans. Transfer to racks and cool completely. Store in an airtight container.

NOTES The middle will still be very soft when this cookie is finished baking. Only the sides will be firm to the touch. These are also good with the addition of dried cherries or cranberries.

Hermit cookies

MAKES 3 DOZEN COOKIES

Cake flour	1 lb 4 oz	567 g
Baking soda	⅓ oz	9 g
Sugar	12 oz	340 g
Butter	6 oz	170 g
Molasses, unsulfured	3 oz	85 g
Ground allspice	¼ tsp	0.50 g
Ground cinnamon	¼ tsp	0.50 g
Salt	pinch	pinch
Eggs	3 oz	85 g
Water	2½ fl oz	75 mL
Currants, plumped (see page 243)	8 oz	227 g
Fondant	as needed	as needed

- 1 Line sheet pans with parchment paper.
- 2 Sift together the flour and baking soda.
- 3 Cream together the sugar and butter on low speed with the paddle attachment, increasing to medium speed until light and fluffy, about 5 minutes. Blend in the molasses, allspice, cinnamon, and salt, scraping down the bowl periodically, until the mixture is smooth and light in color, about an additional 5 minutes.
- 4 Whisk together the eggs and water. Add to the butter-sugar mixture in 3 additions, alternating with the sifted dry ingredients, mixing until fully incorporated after each addition and scraping down the bowl as needed. Mix in the currants until just incorporated.
- 5 Fill a pastry bag with fitted with a #6 piping tip with the batter and pipe 1½-in/4-cm rounds onto the prepared sheet pans.
- 6 Bake at 375°F/191°C until the rounds are light golden brown, 8 to 10 minutes. Transfer to racks and cool completely.
- 7 Place the cookie rounds on a wire rack over a sheet pan. Heat the fondant and thin to a glazing consistency (for instructions on working with fondant, see page 410). Glaze a small circle in the center of the rounds with fondant and allow to set completely. Store in an airtight container.

Pecan diamonds

MAKES 1 HALF SHEET PAN, 100 PIECES (1 IN/3 CM)

Rich short dough (page 224)	2 lb	907 g
PECAN FILLING		
Butter, cubed	1 lb	454 g
Light brown sugar	1 lb	454 g
Granulated sugar	4 oz	113 g
Honey	12 oz	340 g
Heavy cream	4 fl oz	120 mL
Pecans, chopped	2 lb	907 g

- 1 Roll out the short dough on a lightly floured work surface to a rectangle 13 by 18 in/33 by 46 cm and $\frac{1}{8}$ in/3 mm thick. Lay it gently in a sheet pan so that it completely lines the bottom and sides. Dock the dough with a pastry docker or the tines of a fork.
- 2 Bake at 350°F/177°C until light golden brown, about 10 minutes.
- 3 To make the filling, combine the butter, sugars, honey, and cream in a heavy-bottomed saucepan and cook without stirring over medium-high heat until the mixture reaches 240°F/116°C. Add the nuts and stir until fully incorporated. Immediately pour into the prebaked crust and spread into an even layer.
- 4 Place the half sheet pan on a full sheet pan to catch any filling if it boils over. Bake at 350°F/177°C until the filling bubbles or foams evenly across the surface and the crust is golden brown, about 45 minutes. Cool completely in the pan.
- 5 Using a metal spatula, release the sheet from the sides of the pan and invert the slab onto the back of a sheet pan. Transfer to a cutting board, flipping it over so it is right side up. Trim off the edges. Cut into diamonds with 1-in/3-cm sides. Store in an airtight container.

Rugelach

MAKES 48 PIECES

DOUGH		
Bread flour	13½ oz	383 g
Pastry flour	2½ oz	71 g
Salt	pinch	pinch
Butter, softened	1 lb	454 g
Cream cheese	13½ oz	383 g
FILLING		
Jam	7½ oz	213 g
Nuts, chopped	9 oz	255 g
Cinnamon sugar (page 897)	1½ oz plus extra for sprinkling	42 g plus extra for sprinkling
Egg wash (page 892)	as needed	as needed

- 1 Line sheet pans with parchment paper.
- 2 Sift together the bread flour, pastry flour, and salt.
- 3 Mix the butter and cream cheese on medium speed with the paddle attachment until smooth, 5 minutes. On low speed, mix in the sifted dry ingredients until just combined. Scrape down the bowl as necessary to blend evenly.
- 4 Turn the dough out onto a lightly floured work surface. Roll the dough to an even thickness of ½ in/1 cm in a rectangle approximately 16 by 26 in/41 by 66 cm and give it one three-fold (see page 220). Scale the dough into 1-lb/454-g portions and shape into disks.
- 5 Wrap the dough in plastic wrap and let it rest under refrigeration until cool enough to roll out.
- 6 Roll out each disk on a lightly floured work surface to a circle ⅞ in/1.5 mm thick and 14 in/36 cm in diameter. Spread the dough with 2½ oz/71 g jam and sprinkle with 3 oz/85 g chopped nuts and ½ oz/14 g cinnamon sugar. Cut into 16 wedges. Roll each one into a crescent, beginning at the wide end. Transfer to prepared sheet pans, leaving about 1 in/3 cm between cookies. Lightly brush the cookies with egg wash and sprinkle each with cinnamon sugar.
- 7 Bake at 375°F/191°C until light golden brown, about 10 minutes. Transfer to racks and cool completely. Store in an airtight container.

NOTE Rugelach dough can be used immediately. You can use all or part of the dough as you wish; freeze the rest for later use.



Rolling with the pizza method

VARIATION Working with 8-oz/227-g pieces of dough, roll each piece into a rectangle approximately 8 in/20 cm wide and $\frac{1}{8}$ in/1.5 mm thick. Spread 5 oz/142 g raspberry jam over the rolled dough and sprinkle with $3\frac{1}{2}$ oz/99 g roughly chopped pecans or walnuts and $\frac{1}{2}$ oz/14 g cinnamon sugar. Roll up the dough from the longer side of the rectangle to form a long log. Lightly brush the top of the log with egg wash and sprinkle with $\frac{1}{2}$ oz/14 g cinnamon sugar. Cut the log into 1-in/3-cm sections, place on parchment-lined sheet pans, and bake as directed above.

Florentine squares

MAKES 1 HALF SHEET PAN, 165 PIECES (1 IN/3 CM)

1-2-3 cookie dough (page 223)	2 lb	907 g
FILLING		
Sugar	13 oz	369 g
Heavy cream	11 fl oz	165 mL
Honey	5½ oz	156 g
Butter	5½ oz	156 g
Almonds, sliced, raw	11 oz	312 g
Dried cranberries	2 oz	57 g
Pistachios, coarsely chopped	2 oz	57 g
Orange zest, grated (optional)	¼ oz	7 g
All-purpose flour	½ oz	14 g

- 1 Line a half sheet pan with parchment paper.
- 2 Roll out the dough on a lightly floured work surface to a rectangle 13 by 18 in/33 by 46 cm and $\frac{1}{8}$ in/3 mm thick. Lay it gently in the half sheet pan so that it completely lines the bottom and sides. Dock the dough with a pastry docker or the tines of a fork.
- 3 Bake at 375°F/191°C until the dough is light golden brown, about 10 minutes.
- 4 To make the filling, cook the sugar, cream, honey, and butter in a heavy-bottomed saucepan over medium heat, stirring constantly, until the mixture reaches 240°F/116°C.
- 5 Remove from the heat and fold in the almonds, dried cranberries, pistachios, orange zest (if using), and flour.
- 6 Pour onto the prebaked crust and spread into an even layer.
- 7 Bake at 375°F/191°C until golden brown, 15 to 20 minutes. Cool. (The cookies may be slightly warm when they are cut.)
- 8 Using a metal spatula, release the sheet from the sides of the pan. Transfer to a cutting board. Trim off the edges. Cut into 1¼-in/3-cm squares. Store in an airtight container.



CLOCKWISE FROM UPPER RIGHT:
Almond Spritz (page 325), Vanilla
Kipferl (page 319), star-shaped
Sugar Cookies (page 316),
Shortbread Cookies (page 335),
Oatmeal Raisin Cookies (page
333), moon-shaped Sugar Cookies
(page 316)

Brandy snaps

MAKES 12 DOZEN COOKIES

Butter, melted	11 oz	312 g
Light brown sugar	7¾ oz	220 g
Dark corn syrup	14 oz	397 g
Brandy	¾ fl oz	23 mL
Bread flour, sifted	7 oz	198 g
Ground ginger	½ tsp	1 g

- 1 Line sheet pans with silicone baking mats.
- 2 Combine the butter, sugar, corn syrup, and brandy. Add the flour and ginger and mix until smooth.
- 3 Portion the batter with a #100 scoop onto the lined sheet pans, spacing the cookies 4 in/10 cm apart.
- 4 Bake at 350°F/177°C until light golden brown, about 5 minutes. Remove from the oven and cool slightly. Form into desired shapes while warm.

VARIATION **SESAME BRANDY SNAPS** Add 1¼ oz/35 g sesame seeds to the finished batter.

Sugar cookies

MAKES 10 DOZEN COOKIES

All-purpose flour	2 lb	907 g
Salt	1 tsp	5 g
Butter, soft	1 lb	454 g
Sugar	15 oz	425 g
Eggs	4 oz	113 g
Milk, room temperature	3 fl oz	90 mL
Vanilla extract	1 tbsp	15 mL

- 1 Line sheet pans with parchment paper.
- 2 Sift together the flour and salt.
- 3 Cream the butter and sugar with the paddle attachment, starting on low speed and increasing to medium speed, until light and fluffy, about 5 minutes.
- 4 Combine the eggs, milk, and vanilla. Alternately add the sifted dry ingredients and egg mixture to the butter-sugar mixture in 2 to 3 additions, blending until fully incorporated after each addition.
- 5 Divide the dough into 4 equal pieces, wrap each tightly in plastic wrap, and refrigerate until firm enough to roll.
- 6 Working with one piece of dough at a time, roll out the dough on a lightly floured work surface to $\frac{1}{8}$ in/3 mm thick. Using a 2½-in/6-cm round cutter, cut out the cookies. Place the cookies in even rows on the prepared sheet pans. Collect the scraps of dough, press together, wrap, and refrigerate until firm enough to re-roll.
- 7 Bake at 375°F/191°C until golden around the edges, about 12 minutes. Transfer to racks and cool completely. Store in an airtight container.

Linzer cookies

MAKES 65 COOKIES

Linzer dough (page 227)	1 lb 8 oz	680 g
Confectioners' sugar, sifted	as needed	as needed
Raspberry jam	as needed	as needed

- 1 Line sheet pans with parchment paper.

2 Divide the dough into 4 equal pieces, wrap each tightly in plastic wrap, and refrigerate. Working with one piece of the dough at a time, roll out the dough on a lightly floured work surface to $\frac{1}{8}$ in/3 mm thick. Using a 1½-in/4-cm fluted cutter, cut out rounds of dough. Using a 1-in/3-cm plain round cutter, cut out a hole from the center of half of the pieces to make rings. Transfer to the prepared sheet pans, placing the rings and circles on separate pans and arranging them in evenly spaced rows. Collect the scraps of dough, press together, wrap, and refrigerate until firm enough to reroll.

3 Bake at 350°F/177°C until light golden brown, 8 to 10 minutes. Transfer to racks and cool completely.

4 Sift confectioners' sugar over the rings. Fill a pastry bag fitted with a #4 straight tip with the jam and pipe a small mound of jam onto the center of each circle cookie. Carefully center the sugar-dusted rings onto the jam-filled bottoms and press gently to secure. Store in an airtight container.

Citrus shortbread cookies

MAKES 3 DOZEN COOKIES

Butter, soft	10½ oz	298 g
Confectioners' sugar, sifted	5½ oz	156 g
Egg yolks	1½ oz	43 g
Orange zest, grated	2½ oz	71 g
Lemon zest, grated	2½ oz	71 g
Vanilla bean, seeds only	1 each	1 each
Vanilla extract	1½ tsp	7.50 mL
Cake flour, sifted	15 oz	425 g

1 Line sheet pans with parchment paper.

2 Cream the butter and sugar on medium speed with the paddle attachment until light and smooth, about 5 minutes. Blend together the egg yolks, orange and lemon zests, vanilla seeds, and vanilla extract. Add to the butter mixture in 2 to 3 additions, mixing until fully incorporated after each addition and scraping down the bowl as needed. On low speed, mix in the flour until just blended, scraping down the bowl as needed. Wrap the dough tightly in plastic wrap and chill until firm enough to roll.

3 Roll out the dough on a lightly floured work surface to $\frac{1}{4}$ in/6 mm thick. Cut into rectangles 2 by 3 in/5 by 8 cm and transfer to the prepared sheet pans. Collect the scraps of dough, press together, wrap, and refrigerate until firm enough to reroll.

4 Bake at 350°F/177°C until the edges are a very light gold, about 20 minutes. Transfer to racks and cool completely. Store in an airtight container.

Citrus white chocolate sablés

MAKES 3 LB/1.36 KG

Butter	1 lb	454 g
Confectioners' sugar	5 oz	142 g
All-purpose flour	1 lb 2 oz	510 g
Cornstarch	3 oz	85 g
Salt	pinch	pinch
Vanilla bean, seeds only	2 each	2 each
Lime zest, grated	1 tbsp	9 g
White chocolate, cut into small chunks	8 oz	227 g

- 1 Line baking sheets with parchment paper.
- 2 Cream the butter and sugar on medium speed with the paddle attachment until light and smooth, about 5 minutes.
- 3 Add the flour, cornstarch, and salt and blend on medium speed until just incorporated. Add the vanilla bean seeds, lime zest, and white chocolate chunks and blend just to incorporate.
- 4 Divide the dough into 4-oz/113-g pieces. Roll out each piece on a lightly floured work surface to a 6-in/15-cm circle and place on the baking sheets.
- 5 Bake in a 325°F/163°C convection oven for 5 minutes.
- 6 Trim the edges with a 6-in/15-cm ring cutter. Return to the oven to bake 5 minutes more or until golden at the edges.
- 7 Transfer to racks and cool completely. Store in an airtight container.

Vanilla kipferl

MAKES 12 DOZEN COOKIES

Butter, soft	14 oz	397 g
Confectioners' sugar	6 oz	170 g
Ground cinnamon	1 tsp	2 g
Salt	pinch	pinch
Vanilla extract	1½ tsp	7.50 mL
Egg yolks	¾ oz	21 g
Cake flour, sifted	1 lb	454 g
Hazelnuts, toasted and finely ground	4 oz	113 g
Confectioners' sugar or vanilla sugar (page 901)	as needed	as needed

- 1 Line sheet pans with parchment paper.
- 2 Cream the butter, confectioners' sugar, cinnamon, and salt with the paddle attachment, starting on low speed and increasing to medium speed, until light and smooth, about 8 minutes. Scrape down the bowl as needed.
- 3 Combine the vanilla and the egg yolks. Add to the creamed mixture and mix until smooth and evenly blended. Turn off the mixer and add all of the flour and the ground hazelnuts. On low speed, mix until just blended, scraping down the bowl as needed to blend evenly.
- 4 Wrap the dough tightly in plastic wrap and chill until firm enough to roll.
- 5 Shape the dough into ropes ½ in/1 cm in diameter. Cut each rope into 2-in/5-cm lengths and gently form into tapered crescent shapes. Place in even rows on the prepared sheet pans.
- 6 Bake at 350°F/177°C until golden around the edges, 10 to 12 minutes.
- 7 While the cookies are still warm, toss gently in confectioners' sugar to coat. Cool completely and repeat when cooled. Store in an airtight container.

Madeleines

MAKES 10 DOZEN SMALL MADELEINES (1 IN/3 CM EACH)

All-purpose flour	6½ oz	179 g
Baking powder	¼ oz	7 g
Butter	6½ oz	179 g
Granulated sugar	6 oz	170 g
Light brown sugar	¾ oz	21 g
Lemon zest, grated	½ tsp	1.50 g
Salt	pinch	pinch
Eggs	7 oz	198 g
Vanilla extract	2 tsp	10 mL

- 1 Lightly coat madeleine pans with softened butter and dust with flour.
- 2 Sift together the flour and baking powder.
- 3 Cream the butter, sugars, and lemon zest with the paddle attachment, starting on low speed and increasing to medium speed, until light and fluffy, about 5 minutes. Scrape down the bowl as needed. Combine the salt, eggs, and vanilla. Add to the butter-sugar mixture in 2 or 3 additions, mixing until fully incorporated after each addition. Turn off the mixer and add the sifted dry ingredients, mixing on low speed and scraping down the bowl as needed during mixing to blend evenly.
- 4 Fill a pastry bag fitted with a #4 plain tip with the batter and pipe into the prepared madeleine pans, filling the molds three-quarters full.
- 5 Bake at 400°F/204°C until the edges are a medium golden brown, about 10 minutes.
- 6 Transfer the pans to racks and cool slightly before unmolding and serving. Store in an airtight container.



Madeleine batter must be piped immediately after mixing.

Chocolate madeleines

MAKES 10 DOZEN SMALL MADELEINES (1 IN/3 CM EACH)

Butter	5 oz	142 g
Semisweet chocolate, finely chopped	3 oz	85 g
Cocoa powder, sifted	2 tbsp	18 g
Sugar	6 oz	170 g
All-purpose flour, sifted	9 oz	255 g
Salt	pinch	pinch
Eggs	6 oz	170 g
Egg yolks	1 oz	28 g
Vanilla extract	1 tsp	5 mL

- 1 Lightly coat madeleine pans with softened butter and dust with flour.
- 2 Melt the butter and chocolate in a bowl over a pot of barely simmering water, whisking gently to blend. Remove from the heat.
- 3 Whisk together the cocoa powder, sugar, flour, and salt. Stir into the melted chocolate mixture. Blend the eggs, egg yolks, and vanilla extract, add to the batter, and stir until just combined.
- 4 Place the batter over a pot of barely simmering water and heat, stirring constantly, just until warm, about 2 minutes. Remove from the heat.
- 5 Fill a pastry bag fitted with a #2 plain tip with the batter and pipe into the prepared madeleine pans, filling each mold half full.
- 6 Bake at 375°F/191°C until firm to the touch and lightly crisp along the edges, about 12 minutes.
- 7 Turn out onto a parchment-lined sheet pan while still warm. Store in an airtight container.

Springerle

MAKES 6 DOZEN COOKIES

Cake flour	1 lb 4 oz	567 g
Bread flour	1 lb 4 oz	567 g
Baking soda	½ tsp	3 g
Anise seed, ground	½ oz	14 g
Confectioners' sugar	2 lb 8 oz	1.13 kg
Eggs	1 lb	454 g
Salt	pinch	pinch

- 1 Line sheet pans with parchment paper.
- 2 Sift together the flours, baking soda, and anise seed into a large bowl and make a well in the center.
- 3 Whip together the confectioners' sugar, eggs, and salt on high speed with the whip attachment to maximum volume, 3 to 5 minutes. Pour the egg mixture into the well of the dry ingredients and knead into a smooth dough.
- 4 Roll out the dough on a lightly floured work surface to ½ in/1 cm thick, and then press with springerle molds. Alternatively, roll with a springerle rolling pin and cut into cookies. (The yield above is based on rectangular molds 1 by 2 in/3 by 5 cm.) Place the cookies on the prepared sheet pans.
- 5 Air-dry the cookies for a minimum of 6 hours, until a slight crust forms.
- 6 Bake at 300°F/149°C until dry and set but still white with no hint of browning, about 25 minutes. Transfer to racks and cool completely. Store in an airtight container.

Almond anise biscotti

MAKES 32 COOKIES

Bread flour	2 lb	907 g
Baking soda	1 tbsp	17 g
Eggs	1 lb 2 oz	510 g
Sugar	1 lb 3 oz	539 g
Salt	$\frac{3}{4}$ tsp	3.75 g
Anise extract	2 tsp	10 mL
Almonds, whole, lightly toasted	1 lb 4 oz	567 g
Anise seed, chopped slightly	4 oz	113 g

- 1 Line a sheet pan with parchment paper.
- 2 Sift together the flour and baking soda.
- 3 Whip the eggs, sugar, salt, and anise extract on high speed with the whip attachment until thick and light in color, about 5 minutes. On low speed, mix in the dry ingredients until just incorporated. Add the almonds and anise seed by hand and blend until evenly combined.
- 4 Form the dough into a log 4 in/10 cm wide by 16 in/41 cm long and place on the prepared sheet pan.
- 5 Bake at 300°F/149°C until light golden brown and firm, about 1 hour. Remove the pans from the oven and cool for 10 minutes. Lower the oven temperature to 275°F/135°C.
- 6 Using a serrated knife, cut each strip crosswise into slices $\frac{1}{2}$ in/1 cm thick. Place on sheet pans and bake, turning the biscotti once halfway through the baking time, until golden brown and crisp, 20 to 25 minutes. Transfer to racks and cool completely. Store in an airtight container.

Chocolate biscotti

MAKES 48 COOKIES

Bread flour	1 lb 6 oz	624 g
Baking soda	1 tbsp	17 g
Cocoa powder	3½ oz	99 g
Eggs	1 lb 2 oz	510 g
Sugar	1 lb 1 oz	482 g
Vanilla extract	1 tbsp	15 mL
Almond extract	1 tsp	5 mL
Salt	¾ tsp	0.5 g
Almonds, whole, toasted lightly	1 lb 12 oz	794 g
Chocolate chunks, coarsely chopped	15 oz	426 g

- 1 Line a sheet pan with parchment paper.
- 2 Sift together the flour, baking soda, and cocoa powder.
- 3 Whip the eggs, sugar, vanilla and almond extracts, and salt on high speed with the whip attachment until thick and light in color, 6 to 8 minutes. On low speed, mix in the sifted dry ingredients until just incorporated. Using a rubber spatula, fold in the almonds and chocolate.
- 4 Form the dough into a strip 24 in/61 cm long on the prepared sheet pan.
- 5 Bake at 300°F/149°C until a skewer inserted in the center of the strip comes out clean, about 1 hour. Remove from the oven and cool for 5 to 10 minutes. Lower the oven temperature to 275°F/135°C.
- 6 Using a serrated knife, cut the strip into slices ½ in/1 cm thick. Place on prepared sheet pans and bake for 12 minutes. Flip the biscotti over and continue baking until completely dried and crisp, 12 to 15 minutes. Transfer to racks and cool completely. Store in airtight container.

Almond spritz cookies

MAKES 12 DOZEN COOKIES

Almond paste	10 oz	284 g
Egg whites	7 oz	198 g
Butter, soft	1 lb 4 oz	567 g
Sugar	10 oz	284 g
Salt	1½ tsp	7.50 g
Rum	1½ tsp	7.50 mL
Vanilla extract	1 tbsp	15 mL
Cake flour, sifted	1 lb 7 oz	652 g
Raspberry jam	6 oz	170 g

- 1 Line sheet pans with parchment paper.
- 2 Blend the almond paste with 1 oz/28 g of the egg whites (about one white) on low speed with the paddle attachment until smooth. Add the butter, sugar, and salt and cream together on medium speed until light and fluffy, 5 minutes. Add the remaining 6 oz/170 g egg whites, the rum, and vanilla extract and mix until completely blended. On low speed, mix in the flour until just blended.
- 3 Using a pastry bag fitted with a #4 star tip, pipe the dough onto the prepared sheet pans into round 1½ in/4 cm in diameter. Make a small indent in the center of each round using a skewer. Using a parchment cone, pipe a little raspberry jam into each indentation.
- 4 Bake at 375°F/191°C until light golden brown, about 10 minutes. Transfer to racks and cool completely. Store in airtight container.

NOTE If desired, dip half of each cookie in tempered chocolate after they have completely cooled.



Piping free-form cookies

Anise cookies

MAKES 5 DOZEN COOKIES

Cake flour	6 oz	170 g
Bread flour	3 oz	85 g
Confectioners' sugar, sifted	8½ oz	241 g
Eggs	4½ oz	128 g
Egg yolks	1 oz	28 g
Anise seed, crushed	1 tbsp	6 g
Anise extract	1 tsp	5 mL

- 1** Line sheet pans with parchment paper.
- 2** Sift together the cake and bread flours.
- 3** Blend the sugar, eggs, and egg yolks in the bowl of the mixer and heat over a pan of barely simmering water, whisking constantly, until the mixture reaches 110°F/43°C. Remove from the heat.
- 4** Whip on high speed to the ribbon stage with the whip attachment. Fold in the sifted dry ingredients with a rubber spatula. Fold in the anise seed and extract until just incorporated.
- 5** Using a pastry bag fitted with a #5 plain tip, pipe the batter into drops 1 in/3 cm in diameter on the prepared sheet pans.
- 6** Bake at 375°F/191°C until light golden brown, about 10 minutes. Transfer to racks and cool completely. Store in an airtight container.

Coconut macaroons

MAKES 100 MACAROONS (1 IN/3 CM DIAMETER)

Egg whites	8 oz	227 g
Sugar	1 lb 1 oz	482 g
Desiccated coconut	1 lb 6 oz	624 g
Vanilla extract	1 tsp	5 mL
Coating chocolate, melted, for dipping (optional)	as needed	as needed

- 1** Line sheet pans with parchment paper.
- 2** Combine the egg whites and sugar in a bowl and heat over simmering water until the mixture reaches 140°F/60°C, whipping constantly. Remove from the heat and mix in the coconut and vanilla with a wooden spoon until just incorporated.
- 3** Using a #100 scoop, portion the batter, pressing each scoop lightly, and place in even rows on the prepared pans. Air-dry until slightly dry, about 1 hour.
- 4** Bake at 375°F/191°C until the light golden brown, about 12 minutes. Cool completely on the pans.
- 5** If desired, dip the macaroons in melted chocolate. Allow to harden before storing in an airtight container.

Almond macaroons

MAKES 100 MACAROONS (1 IN/3 CM EACH)

Sugar	1 lb 4 oz	567 g
Egg whites	6 oz	170 g
Almond paste	1 lb	454 g
Vanilla extract	2 tsp	10 mL
Almond extract	2 tsp	10 mL

- 1 Line sheet pans with parchment paper.
- 2 Combine 1 lb/454 g of the sugar and the egg whites in a bowl and heat over simmering water until the mixture reaches 140°F/60°C, whipping constantly. Remove from the heat and mix in the almond paste, vanilla extract, and almond extract with a wooden spoon until just incorporated.
- 3 Using a pastry bag fitted with a #6 plain tip, pipe rounds 1 in/3 cm in diameter in even rows on the prepared pans.
- 4 Before baking, use a folded damp towel to touch the tops of the cookies, just enough to moisten them. Sprinkle with the remaining sugar.
- 5 Bake at 375°F/191°C until light golden brown, about 12 minutes. Cool completely on the pans. Store in an airtight container.

Coffee macaroons

MAKES 10 MOUNDS (5 IN/13 CM EACH) OR 100 MACAROONS (1 IN/3 CM EACH)

Egg white powder	⅓ oz	9 g
Granulated sugar	2 oz	57 g
Confectioners' sugar	1 lb	454 g
Almond flour	8¾ oz	248 g
Decaffeinated coffee granules	4 packs	4 packs
Egg whites	7 oz	198 g

- 1 Line sheet pans with parchment paper.
- 2 Combine the egg white powder and granulated sugar.
- 3 Sift the confectioners' sugar and combine with the almond flour and coffee granules.

- 4 Make a soft-peak meringue with the egg whites and granulated sugar mixture. Incorporate the almond flour–coffee mixture into the meringue.
- 5 Using a pastry bag fitted with a medium-size plain tip, pipe the dough onto the prepared pans using a 5-in /13-cm stencil. Let the dough sit for 30 minutes.
- 6 Bake in a 275°F/135°C convection oven until golden brown, about 10 minutes. Cool completely on the pans. Store in an airtight container.

Coconut frangipane cake

MAKES 48 OVALS (2 BY 3½ IN/5 BY 9 CM)

Butter	14 oz	411 g
Confectioners' sugar	1 lb 2 oz	510 g
All-purpose flour	7 oz	198 g
Light rum	1¾ fl oz	53 mL
Eggs	10½ oz	298 g
Heavy cream	10½ fl oz	315 mL
Desiccated coconut, dried with little sugar*	10½ oz	298 g
Simple syrup (page 900), for brushing	as needed	as needed
Rum, for brushing	as needed	as needed
Swiss meringue (page 416)	as needed	as needed

*To dry with a little sugar, toss with 2 oz/57 g of sugar and place on a parchment lined sheet pan in a 300°F/149°C oven for 10 minutes or until dry.

- 1 Cream the butter, sugar, and flour on medium speed with the paddle attachment until smooth, about 2 minutes.
- 2 Combine the rum, eggs, and heavy cream. Add to the creamed mixture one-quarter at a time, blending until well combined. Add the coconut and blend.
- 3 Place oval flexible molds on a sheet pan. Fill a pastry bag fitted with a #6 straight tip with the batter and pipe the frangipane halfway up in the molds.
- 4 Bake at 350°F/177°C until the cakes are golden brown and thoroughly baked, 8 to 12 minutes.
- 5 With a brush, soak the cakes with simple syrup and rum. Once the cakes have cooled, remove from the molds. Fill a pastry bag fitted with a flat tip (rose petal) with the Swiss meringue. Pipe the meringue on top of the cake with a snake-like motion. Brûlée the cakes with a torch until the tops are golden brown. Freeze until needed.

Frangipane cake

MAKES 1 HALF SHEET PAN, 50 PETITS FOURS (1 IN/3 CM EACH)

Almond paste	7 oz	198 g
Butter, soft	7 oz	198 g
Sugar	7 oz	198 g
Eggs	9 oz	255 g
Cake flour, sifted	3 oz	85 g

- 1 Line a half sheet pan with parchment paper.
- 2 Cream the almond paste, butter, and sugar on medium speed with the paddle attachment until light and fluffy, about 10 minutes. Blend the eggs and add in 2 or 3 additions, fully incorporating and scraping down the bowl after each addition. On low speed, mix in the flour until just blended.
- 3 Spread the batter evenly in the prepared sheet pan.
- 4 Bake at 375°F/191°C until golden brown, about 20 minutes. Cool completely in the pan.
- 5 Wrap tightly in plastic wrap while in the pan and refrigerate or freeze until needed, up to 3 weeks. (To assemble petits fours, see page 331.)



LEFT: Dipping petits fours in warmed fondant

RIGHT: Piping a filigree on petits fours for décor (see Appendix B, page 903, for piping designs)

glazed petits fours

The term *petit four* refers to a small sweet item that can be consumed in one or two bites. This category, also called *mignardises*, includes a wide variety of pastries. Classic glazed petits fours are just one type. Frangipane is the cake of choice for glazed petits fours not only because of its flavor, but because its dense, moist crumb makes it suitable for dipping in fondant without causing the cake to crumble.

The cake must be chilled before unmolding, cutting, or assembling the petits fours. After the cake has cooled, invert it onto a rack and remove the parchment. Cut the cake crosswise into three equal pieces. Spread the top of the first layer with a very thin coating of apricot jam. Top with the second layer of cake, putting the top of the cake down, and spread with jam. Top with the third layer. Spread the last layer with a very thin coating of jam (each finished petit four should be no higher than 1 in/3 cm).

Roll out 8 oz/227 g marzipan to $\frac{1}{8}$ in/3 mm thick and cover the top of the frangipane. Trim off any excess marzipan and invert the layered cake onto a parchment-lined sheet pan so the marzipan is on the bottom.

Tightly wrap the layered sheet in plastic wrap and refrigerate or freeze until firm. Cut the petits fours into rectangles, squares, or diamonds with a knife or into a variety of shapes (circles, ovals, flowers, etc.) using different cutters.

To dip and glaze the cut petits fours, heat and thin fondant (see page 410) in a bowl that is deep enough to accommodate the petits fours. One at a time, place a petit four upside down in the fondant and gently press it down

until the bottom of the cake is level with the surface of the fondant. Remove the glazed cake using two forks (one at the top and one at the base) and place it on an icing screen to allow the fondant to set completely before adding any décor.

The classical décor for glazed petits fours is piped filigree, but there are other contemporary décor options; see Appendix B, page 903.



Use precise measure or cutters to cut petits fours.

ON CAKE PLATE FROM LEFT: Coconut
Macaroons (page 327), Madeleines
(page 320), Linzer Cookies (page 316)
IN FRONT: Rugelach (page 312)



Oatmeal raisin cookies

MAKES APPROXIMATELY 2 DOZEN COOKIES (2 OZ/57 G EACH)

All-purpose flour	9 oz	255 g
Baking soda	½ tsp	2.5 mL
Ground cinnamon	1 tsp	5 mL
Salt	½ tsp	2.5 mL
Butter	12 oz	340 g
Light brown sugar	14 oz	397 g
Granulated sugar	5 oz	142 g
Eggs	10 oz	284 g
Vanilla extract	2 tsp	10 mL
Rolled oats	14 oz	397 g
Raisins, plumped (see “Dried Fruits,” page 243)	6 oz	170 g

- 1 Line sheet pans with parchment paper.
- 2 Sift together the flour, baking soda, cinnamon, and salt.
- 3 Cream the butter and sugars on medium speed with the paddle attachment, scraping down the bowl periodically, until the mixture is light and smooth, about 10 minutes. Blend the eggs and vanilla and add to the butter-sugar mixture in 3 additions, mixing until fully incorporated after each addition and scraping down the bowl as needed.
- 4 On low speed, mix in the sifted dry ingredients and the oats and raisins until just incorporated.
- 5 Divide the dough into 2-oz/57-g pieces and place on the prepared sheet pans in even rows. Alternatively, the dough may be divided into 2-lb/907-g pieces, shaped into logs 16 in/41 cm long, wrapped tightly in parchment paper, and refrigerated until firm enough to slice. Slice each log into 16 pieces and arrange on the prepared sheet pans in even rows.
- 6 Bake at 375°F/191°C until light golden brown, about 12 minutes. Cool slightly on the pans. Transfer to racks and cool completely. Store in an airtight container.

NOTE The middle will still be very soft when this cookie is finished baking. Only the sides will be firm to the touch.

VARIATION OATMEAL FRUIT COOKIES Omit the raisins. Add 8 oz/227 g chopped dried pears, 8 oz/227 g chopped dried apricots, 8 oz/227 g dried blueberries, 8 oz/227 g chopped dried strawberries, 1 lb/454 g dried cranberries, and 8 oz/227 g toasted sliced almonds along with the oats in step 4.

Cake brownies

MAKES 1 HALF SHEET PAN

Semisweet chocolate, chopped	1 lb 6 oz	624 g
Butter	1 lb 6 oz	624 g
Eggs, room temperature	1 lb 10 oz	737 g
Sugar	2 lb 10 oz	1.19 kg
Vanilla extract	1 tbsp	15 mL
Cake flour	1 lb	454 g
Cocoa powder	5½ oz	156 g
Walnuts, coarsely chopped	1 lb	454 g

- 1 Line a half sheet pan with parchment.
- 2 Melt the chocolate and butter in a bowl over barely simmering water, blending gently. Remove the bowl from the heat.
- 3 Combine the eggs, sugar, and vanilla and whip on high speed with the whip attachment until light and thick in color, about 8 minutes.
- 4 Blend one-third of the egg mixture into the melted chocolate to temper it, then return it to the remaining egg mixture and blend on medium speed, scraping down the bowl as needed. On low speed, mix in the flour, cocoa powder, and nuts until just blended. The batter will be very wet. Pour the batter into the prepared sheet pan and spread evenly.
- 5 Bake at 350°F/177°C until a crust forms but the center is still moist, 30 to 40 minutes. Cool completely in the pan.
- 6 Cut into bars 2 by 3 in/5 by 8 cm. Store in an airtight container.

NOTE The brownies may be glazed with 2 lb/907 g Hard Ganache (page 421). To glaze the brownies, trim the edges while they are in the pan. Invert the pan of uncut brownies onto the back of another sheet pan and then flip them once more, so they are right side up, onto a wire rack over a sheet pan. Pour the warm ganache over the brownies and spread it evenly. Refrigerate the brownies for about 30 minutes, until the ganache is firm. Slice the brownies into the dimensions given above using a warm sharp knife.

Shortbread cookies

MAKES APPROXIMATELY 2 DOZEN COOKIES (2 OZ/57 G EACH)

Cake flour	8 oz	227 g
Bread flour	8 oz	227 g
Salt	pinch	pinch
Butter	11 oz	312 g
Sugar	12 oz	340 g
Orange zest	½ oz	14 g
Egg yolks	2 oz	57 g
Almonds, sliced, blanched	as needed	as needed
Egg whites, beaten	as needed	as needed
Vanilla sugar (page 901)	as needed	as needed

- 1 Line sheet pans with parchment paper.
- 2 Sift together the flours and salt.
- 3 Cream the butter, sugar, and orange zest with the paddle attachment, starting on low speed and increasing to medium speed, until light and smooth, about 5 minutes. Scrape down the bowl as needed.
- 4 Blend in the egg yolks on medium speed, scraping down the bowl as needed. On low speed, mix in the dry ingredients until just blended.
- 5 Add a little water, a few drops at a time, if necessary, to make a workable dough. Scrape down the bowl as needed during mixing to blend evenly. Wrap the dough tightly in plastic wrap and refrigerate until firm enough to roll.
- 6 Roll out the dough on a lightly floured work surface to ¼ in/6 mm thick. Cut into rectangles 2 by 3 in/5 by 8 cm and transfer to the prepared sheet pans. Chill for 30 minutes. (Collect the scraps of dough, add a small amount of water to make a workable dough, press together, wrap, and refrigerate until firm enough to reroll and cut out additional cookies.)
- 7 Toss the almonds with the beaten egg whites and vanilla sugar and sprinkle evenly on top of the shortbread.
- 8 Bake at 350°F/177°C until the edges are a very light gold, about 20 minutes. Transfer to racks and cool completely. Store in an airtight container.



Shortbread has a dense, almost crumbly texture.

Checkerboard cookies

MAKES 10 DOZEN COOKIES

VANILLA DOUGH		
Cake flour	2 lb 4 oz	1.02 kg
Butter, small cubes, cold	1 lb 12 oz	794 g
Confectioners' sugar	13½ oz	383 g
Salt	pinch	pinch
Orange zest, grated	2 tsp	6 g
Egg yolks	8 oz	227 g
Vanilla extract	2 tsp	10 mL
CHOCOLATE DOUGH		
Cake flour	15 oz	425 g
Cocoa powder	3 oz	85 g
Butter, small cubes, cold	14 oz	397 g
Confectioners' sugar	6¾ oz	191 g
Orange zest, grated	1 tsp	3 g
Salt	pinch	pinch
Egg yolks	4 oz	113 g
Vanilla extract	1 tsp	5 mL

- 1 Line sheet pans with parchment paper.
- 2 To make the vanilla dough, sift the flour. Cream together the butter, sugar, salt, and orange zest with the paddle attachment, starting on low speed and increasing to medium speed until smooth, about 8 minutes. Gradually add the egg yolks and vanilla, mixing until fully incorporated after each addition and scraping down the bowl as needed. On low speed, mix in the sifted flour just until incorporated.
- 3 Divide the vanilla dough into 4 pieces. Form each piece into a square 5 by 5 in/13 by 13 cm and ½ in/1 cm thick, wrap in plastic wrap, and refrigerate until firm enough to roll.
- 4 Meanwhile, make the chocolate dough. Sift together the flour and cocoa powder. Cream together the butter, sugar, orange zest, and salt with a paddle attachment, starting on low speed and increasing to medium speed, until light and smooth, 6 to 8 minutes. Gradually add the egg yolks and vanilla to the butter-sugar mixture, mixing until fully incorporated after each addition and scraping down the bowl as needed. On low speed, mix in the sifted dry ingredients until just incorporated.
- 5 Divide the chocolate dough in half. Form each piece into a square 5 by 5 in/13 by 13 cm and ½ in/1 cm thick, wrap in plastic wrap, and refrigerate until firm enough to roll.



Checkerboard, ribbon, and pinwheel cookies

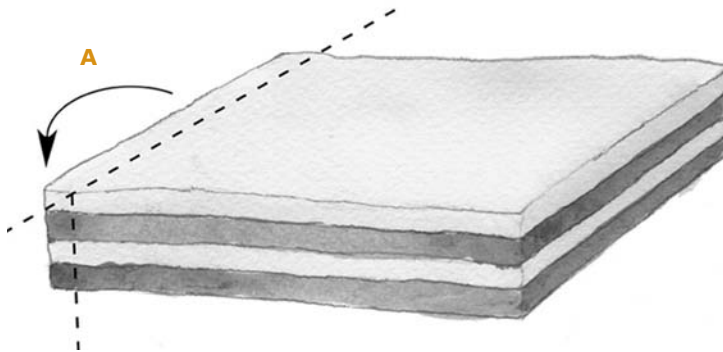
- 6** Working on a lightly floured work surface, roll out one piece of the vanilla dough into a square about 6 by 6 in/15 by 15 cm and $\frac{1}{4}$ in/6 mm thick; set aside. Roll out a piece of the chocolate dough to the same dimensions. Brush the vanilla dough lightly with water and gently press the chocolate dough on top. Roll out another piece of vanilla dough to the same dimensions, brush the chocolate layer lightly with water, and gently press the vanilla dough on top. Roll out the remaining piece of chocolate dough to the same dimensions, brush the vanilla layer lightly with water, and gently press the chocolate dough on top. Wrap the layered dough in plastic wrap and refrigerate or freeze until firm enough to cut.
- 7** Trim the edges of the layered dough square to even them to 6 by 6 in/15 by 15 cm.
- 8** Cut the square into twenty-four $\frac{1}{4}$ -in/6-mm strips. Form 6 logs of 4 strips each, stacking them so the chocolate and vanilla doughs alternate to form a checkerboard.
- 9** Roll out one piece of the vanilla dough on a lightly floured work surface into a strip 6 by 15 in/15 by 38 cm and $\frac{1}{8}$ in/3 mm thick; cut this in thirds to form 3 strips, 5 by 6 in/13 by 15 cm. Brush the vanilla dough lightly with water, place one of logs on one strip, and roll up, gently pressing each side on the counter to adhere the vanilla dough “casing.” Smooth the overlapping side. Repeat the process with the remaining 2 strips of vanilla dough and checkerboard logs.
- 10** Repeat the process, rolling out the remaining piece of vanilla and covering the remaining logs.

11 Wrap the logs in plastic wrap and refrigerate until firm enough to cut.

12 Trim one end of each log and cut 20 cookies, each $\frac{1}{4}$ in/6 mm thick, from each log. Place on the prepared sheet pans.

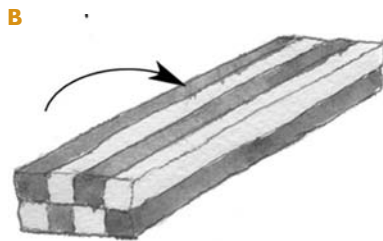
13 Bake at 350°F/177°C until lightly brown on the edges, 15 minutes. Transfer to racks and cool completely. Store in an airtight container.

VARIATION This recipe can be used to make ribbon and pinwheel cookies.



Roll two squares of vanilla cookie dough 6 inches by 6 inches by $\frac{1}{4}$ inch thick. Repeat process with the chocolate dough. Brush a chocolate square of dough with water, place a vanilla layer on top,

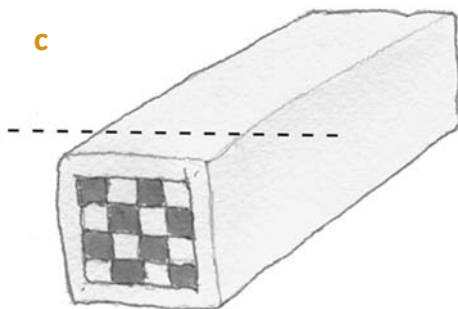
brush with water, and repeat process with the second chocolate and vanilla dough squares, for a total of 4 layers. Refrigerate until firm. Carefully cut into slices $\frac{1}{4}$ inch thick.



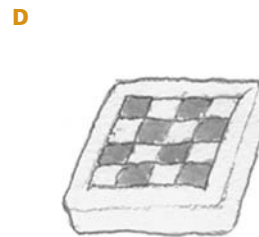
Assemble the block by laying 4 slices on top of each other, brushing with water between layers,



alternating the colors to form a checkerboard. Refrigerate until firm.



Roll a piece of vanilla cookie dough $\frac{1}{4}$ inch thick, brush with water, and wrap around the checkerboard block. Refrigerate until firm.



Slice the block $\frac{1}{4}$ inch thick.

Russian tea cookies

MAKES 100 COOKIES (1 OZ/28 G EACH)

Walnuts, chopped	12 oz	340 g
Confectioners' sugar	5 oz	142 g
Butter	1 lb	454 g
Vanilla extract	1½ tsp	7.50 mL
Rum	1½ tsp	7.50 mL
All-purpose flour	1 lb 1 oz	482 g
Confectioners' sugar, for dusting	as needed	as needed

- 1 Line sheet pans with parchment paper.
- 2 Grind the walnuts with 1¾ oz/50 g of the sugar in a food processor to a fine meal.
- 3 Cream the butter, the remaining 3¼ oz/92 g sugar, the vanilla, and rum on medium speed with the paddle attachment until light and smooth, 5 to 6 minutes. Scrape down the bowl as needed. On low speed, mix in the flour and ground nuts until just blended. Scrape down the bowl as needed during mixing to blend evenly.
- 4 Roll the dough into ¾-in/2-cm balls and flatten slightly, or scoop the dough using a #50 scoop, and place on the prepared sheet pans. Chill for at least 1 hour.
- 5 Bake at 325°F/163°C until light golden brown, about 20 minutes.
- 6 While the cookies are still warm, transfer to racks and dust generously with confectioners' sugar. Cool to room temperature. Dust again with confectioners' sugar. Store in an airtight container.

NOTE These cookies are also known as Mexican wedding cookies.

Ladyfingers

MAKES 170 COOKIES

Egg yolks	10 oz	284 g
Granulated sugar	13 oz	369 g
Egg whites	13 oz	369 g
Cake flour, sifted	12 oz	340 g
Confectioners' sugar	as needed	as needed

- 1 Line sheet pans with parchment paper.
- 2 Whip the egg yolks with 9 oz/255 g of the granulated sugar on high speed with the whip attachment until thick and light, about 8 minutes.
- 3 Whip the egg whites on medium speed with a clean whip attachment until soft peaks form. Add the remaining 4 oz/113 g sugar to the whites in a steady stream, then increase to high speed and whip until medium peaks form.
- 4 Working quickly but gently, fold the egg whites into the yolks. Fold in the sifted cake flour.
- 5 Fill a pastry bag fitted with a #4 plain tip with the batter and pipe into 3-in/8-cm lengths on the prepared pans. Dust generously with confectioners' sugar.
- 6 Bake at 400°F/204°C until the edges turn a light golden brown, about 15 minutes.
- 7 Transfer to racks and cool completely. Store in an airtight container.

VARIATION CHOCOLATE LADYFINGERS Substitute 2 oz/57 g cocoa powder for 2 oz/57 g of the cake flour and sift it with the flour before proceeding as directed above.



Piping ladyfingers over a stencil ensures they are uniform in size.

Langue du chat sandwiches

MAKES 3 LB 7 OZ/1.56 KG DOUGH, 116 SANDWICH COOKIES

Cake flour, sifted	12 oz	340 g
Bread flour, sifted	4 oz	113 g
Butter	14 oz	397 g
Confectioners' sugar, sifted	14 oz	397 g
Vanilla extract	2 tsp	10 mL
Egg whites	10 oz	284 g
Hard ganache (page 421), nut paste, or jam, for filling	1 lb 13 oz	822 g
Confectioners' sugar, for dusting	as needed	as needed

- 1 Line sheet pans with parchment paper.
- 2 Sift together the cake and bread flours.
- 3 Cream together the butter, sugar, and vanilla with the paddle attachment, starting on low speed and increasing to medium speed and scraping down the bowl often, until smooth and light, about 5 minutes. Blend the egg whites and add in 2 or 3 additions, fully incorporating and scraping down the bowl after each addition.
- 4 Fill a pastry bag fitted with a #4 plain tip with the batter and pipe into strips 3 in/8 cm long on the prepared sheet pans, leaving a 2-in/5-cm space between cookies.
- 5 Bake at 375°F/191°C until golden brown around the edges, 12 to 15 minutes. Transfer to racks and cool completely.
- 6 Sandwich 2 cookies together with 2 tsp/10 mL of ganache or other filling. Dust the tops lightly with confectioners' sugar.

Baklava

MAKES 1 HALF SHEET PAN, APPROXIMATELY 200 PIECES

Butter, melted	14 oz	397 g
Phyllo dough	2 packages	2 packages
Walnuts, coarsely chopped	1 lb	454 g
Cinnamon sugar (page 897)	2 oz	57 g
Sugar	14 oz	397 g
Water	8 fl oz	240 mL
Light corn syrup	9 oz	255 g
Honey	9 oz	255 g

- 1** Brush the bottom and sides of a half sheet pan with enough melted butter to coat.
- 2** Lay down one layer of the phyllo dough in the buttered pan and brush with a thin coating of melted butter. Keep layering the phyllo and butter for a total of 7 sheets.
- 3** Sprinkle a thin layer of walnuts and cinnamon sugar on the sheets and layer 3 more sheets of phyllo and melted butter on top.
- 4** Repeat step 3 two more times, creating 3 sections of walnuts and cinnamon sugar.
- 5** Layer 7 phyllo sheets with melted butter to make a top layer. Brush the top layer with butter.
- 6** Wrap the pan tightly in plastic wrap and place in the refrigerator for approximately 20 minutes to firm up.
- 7** Using a sharp paring knife, score the baklava three-quarters of the way through, cutting diamond shapes approximately 1 by 1 in/3 by 3 cm.
- 8** Bake at 375°F/191°C until lightly brown, about 12 minutes.
- 9** While it is baking, bring the sugar, water, corn syrup, and honey to a boil.
- 10** Pour the entire amount of syrup over the baked pastry and cool to room temperature.
- 11** Cut entirely through the pastry before serving. Store in an airtight container.

Peanut butter cookies

MAKES 3 DOZEN COOKIES

Peanuts, shelled, blanched	10 oz	284 g
All-purpose flour	1 lb 2 oz	510 g
Baking soda	½ oz	14 g
Light brown sugar	1 lb	454 g
Granulated sugar	1 lb	454 g
Butter	1 lb	454 g
Salt	½ oz	14 g
Eggs	8 oz	227 g
Creamy peanut butter	1 lb 8 oz	680 g

- 1 Line sheet pans with parchment paper.
- 2 Toast the peanuts in a 350°F/177°C oven for 8 to 12 minutes, until golden brown and aromatic. Allow the peanuts to cool completely.
- 3 Sift together the flour and baking soda.
- 4 Cream together the sugars, butter, and salt with the paddle attachment, starting on low speed and increasing to medium speed, until light and fluffy. Scrape down the bowl as needed.
- 5 Add the eggs in 2 or 3 additions, mixing until fully incorporated after each addition. Scrape down the bowl as needed to blend evenly.
- 6 Add the peanut butter and blend together.
- 7 Add the sifted flour and baking soda and the cooled peanuts. Mix on low speed just long enough to combine the ingredients.
- 8 Use a 2 fl oz/59 mL scoop to divide the dough into 2-oz/57-g portions. Arrange the dough on the prepared pans in even rows.
- 9 Bake at 350°F/177°C until golden brown, 8 to 10 minutes. Cool completely before removing from the pan. Store in an airtight container.

Lace nut tuiles

MAKES 100 COOKIES

Walnuts, pecans, hazelnuts, or almonds, shelled	10 oz	284 g
Sugar	10 oz	284 g
Butter, soft	8 oz	227 g
Orange zest, grated	1 oz	28 g
Light corn syrup	10 oz	284 g
All-purpose flour, sifted	3 oz	85 g

- 1** Line sheet pans with silicone baking mats. Have assembled shaping implements such as cups, dowels, or rolling pins, depending on the desired shapes.
- 2** Grind the nuts to a coarse meal.
- 3** Cream the sugar, butter, and orange zest on medium speed with the paddle attachment until light and smooth, about 5 minutes. Scrape down the bowl as needed. Gradually add the corn syrup, mixing until smooth and evenly blended. On low speed, mix in the flour. Fold in the nuts by hand, or mix on low speed until just combined. Scrape down the bowl as needed to blend evenly.
- 4** Roll the dough into 1-in/3-cm balls. Place 4 in/10 cm apart on the prepared pans and flatten slightly.
- 5** Bake at 350°F/177°C until an even light brown, 5 minutes. Remove from the oven and shape while still warm. Or leave the cookies flat and cool in the pans on racks. Store in an airtight container.

Chocolate tuiles

MAKES 15 OZ/425 G BATTER

Cake flour	2½ oz	67 g
Dutch-process cocoa powder	1¼ oz	35 g
Butter	2¼ oz	64 g
Confectioners' sugar	4½ oz	128 g
Egg whites, room temperature	3½ oz	99 g
Vanilla extract	1 tsp	5 mL
Confectioners' sugar, for dusting	as needed	as needed

- 1 Line sheet pans with silicone baking mats. Have assembled shaping implements such as cups, dowels, or rolling pins, depending on the desired shapes.
- 2 Sift together the cake flour and cocoa powder.
- 3 Cream together the butter and sugar with the paddle attachment, starting on low speed and increasing to medium speed until smooth, 5 minutes. Scrape down the bowl as needed.
- 4 Add the egg whites and vanilla and mix on medium speed until fully incorporated. Scrape down the bowl as needed.
- 5 Turn off the mixer and add the dry ingredients. Mix on low speed until just incorporated. Do not overmix.
- 6 Thinly spread the batter over a stencil on the silicone baking mat using a small offset spatula.
- 7 Bake at 325°F/163°C until golden brown but still soft, 8 to 10 minutes.
- 8 Using a rolling pin or similar rounded item, shape a curve in the tuile while still hot. Reheat as necessary to shape.
- 9 Store in an airtight container and dust with confectioners' sugar as needed for assembly.

Banana tuiles

MAKES 15¼ OZ/447 G BATTER

Banana purée	9 oz	255 g
Water	2¼ fl oz	33.75 mL
Cake flour	2¼ oz	64 g
Confectioners' sugar	2¼ oz	64 g
Chocolate tuile batter (page 345)	as needed	as needed

- 1 Line sheet pans with the silicone baking mats. Have assembled shaping implements such as cups, dowels, or rolling pins, depending on the desired shapes.
- 2 Combine the banana purée, water, cake flour, and confectioners' sugar in a 1-qt/960 mL bain-marie and pulse with an immersion blender until smooth, 1 minute.
- 3 Lightly spray cooking spray over the silicone mats.
- 4 Using an offset spatula, spread a thin layer of the banana tuile batter onto your chosen stencil.
- 5 With a parchment cone, pipe a little chocolate tuile batter onto the spread banana tuile batter in squiggly lines or the design of your choice.
- 6 Bake at 275°F/135°C until golden brown, 8 to 9 minutes.
- 7 Using a rolling pin or similar rounded item, shape the tuile into a curve while still hot. Reheat as necessary to shape.
- 8 Cool to room temperature and store in airtight container.

Honey tuiles

MAKES 2 LB 12½ OZ/1.26 KG BATTER

All-purpose flour	13 oz	369 g
Confectioners' sugar	10 oz	284 g
Butter, soft	10½ oz	298 g
Honey	6 oz	170 g
Egg whites	5 oz	142 g

- 1 Line sheet pans with silicone baking mats. Have assembled shaping implements such as cups, dowels, or rolling pins, depending on the desired shapes. Using an offset spatula and the desired stencil, spread the batter onto the prepared sheet pans.

- 2 Sift together the flour and confectioners' sugar.
- 3 Cream together the butter and honey on medium speed with the paddle attachment until smooth, about 5 minutes. Add the egg whites, blending until fully incorporated. On low speed, mix in the flour mixture. Scrape down the bowl as needed during creaming and mixing to blend evenly.
- 4 Transfer the batter to a storage container, cover, and refrigerate until firm enough to spread without running.
- 5 Bake at 325°F/163°C until golden brown, about 10 minutes. Remove from the oven and shape while still warm. Reheat as necessary to shape. Or leave the cookies flat and cool in pans on racks. Store in an airtight container.

VARIATION CHOCOLATE HONEY TUILES Substitute cocoa powder for 2 oz/57 g of the all-purpose flour and sift the two together with the confectioners' sugar.

Nougatine tuiles

MAKES 1 LB 14 OZ/851 G BATTER

Glucose syrup	8 oz	227 g
Sugar	8 oz	227 g
Almonds, finely ground	8 oz	227 g
Butter	6 oz	170 g

- 1 Line a half sheet pan with a silicone baking mat.
- 2 Heat the glucose syrup and sugar in a heavy-bottomed saucepan over medium heat until the sugar dissolves. Add the almonds and butter and bring to a boil. Remove from the heat.
- 3 Spread onto the prepared sheet pan while it is still warm. As it starts to cool, cover with parchment and roll out to an even thickness.
- 4 Bake at 325°F/163°C until golden brown, about 15 minutes.
- 5 Flip the sheet of nougatine onto a sheet of parchment paper and cut into desired shapes, then bend to shape as desired. Reheat as necessary to shape. Store in an airtight container.

Meringue sticks

MAKES 3 LB/1.36 KG MERINGUE

Sugar	2 lb	907 g
Egg whites	1 lb	454 g
Cocoa nibs, crushed	as needed	as needed
Cocoa powder	as needed	as needed

- 1 Line a sheet pan with parchment paper.
- 2 Place the sugar and egg whites in the bowl of a double boiler. Gently whisk the mixture until it reaches 140°F/60°C. Whip the mixture on high speed with the whip attachment until stiff peaks form. Continue whipping until cool.
- 3 Fill a pastry bag fitted with a #2 or #3 plain tip with the meringue and pipe sticks 3 to 4 in/8 to 10 cm long onto the prepared pan. Sprinkle one-third of the sticks with cocoa nibs, sprinkle one-third with cocoa powder, and leave one-third plain.
- 4 Let dry overnight in the oven with the pilot light only or bake at 180°F/82°C until dry.
- 5 Store in an airtight container.

Peanut crispy base

MAKES 10 TO 12 DISKS (2½ IN/6 CM IN DIAMETER)

Gianduja (page 807)	2½ oz	71 g
Crisp rice cereal	1 oz	28 g
Peanuts, dry roasted, blanched	1½ oz	43 g

- 1 Melt the gianduja to about 110°F/43°C in a bowl over barely simmering water.
- 2 Coarsely grind the rice cereal and peanuts in a food processor. Transfer to a bowl.
- 3 Pour the melted gianduja over the ground nuts and cereal and stir with a rubber spatula to combine.
- 4 Spread the chocolate mixture on a sheet of parchment paper, top with a second sheet, and roll out to ¼ in/1.5 mm thick.
- 5 Freeze the mixture in the parchment paper until firm. Remove from the freezer and gently remove the top parchment paper. Cut disks with a straightedge cutter 2½ in/6 cm diameter. Reserve frozen until needed.

Coffee crispy base

MAKES 12 OZ/340 G

Dark chocolate, chopped	5 oz	142 g
Vegetable oil	1¼ oz	35 g
Butter	1 oz	28 g
Freeze-dried decaffeinated coffee	One individual packet	One individual packet
Pailleté feuilletine	5 oz	142 g

- 1 Melt the chocolate with the oil and butter. Blend in the coffee.
- 2 Fold the mixture into the pailleté feuilletine.
- 3 Press into prepared pans or molds according to the recipe. Allow to set completely before layering or unmolding.

Décor biscuit

MAKES 2 SHEET PANS

Confectioners' sugar	12 oz	340 g
Almond flour	12 oz	340 g
All-purpose flour	5¾ oz	163 g
Heavy cream	3 fl oz	90 mL
Egg whites	27 oz	765 g
Granulated sugar	13½ oz	377 g
Coconut, grated and sweetened, for sprinkling	as needed	as needed

- 1 Sift together the confectioners' sugar and the flours.
- 2 Mix the dry ingredients with the cream and 5 oz/142 g of the egg whites with the paddle attachment on medium speed until it forms a smooth paste, about 5 minutes.
- 3 Prepare a common meringue (see page 415) with the remaining 22 oz/624 g egg whites and the granulated sugar.
- 4 Fold the meringue into the almond mixture until just incorporated.
- 5 Spread 35 oz/992 g of batter per sheet pan and then sprinkle with coconut.
- 6 Bake in a 350°F/177°C convection oven for about 7 minutes, until golden brown. Completely cool in the pan. Store wrapped in plastic wrap.

Phyllo dough décor

MAKES APPROXIMATELY 8 RECTANGLES (2 BY 3½ IN/5 BY 9 CM)

Phyllo dough	1 sheet	1 sheet
Clarified butter, melted	2 oz	57 g
Confectioners' sugar, sifted	as needed	as needed
Almond slices	30 each	30 each

- 1 Lay 1 sheet of phyllo dough out on a clean wooden surface. Using a pastry brush, brush lightly with the clarified butter. Dust lightly with sifted confectioners' sugar.
- 2 Fold the phyllo dough in half lengthwise. Brush the top of the dough with another coat of clarified butter.
- 3 Using a straightedge as a guide, cut the phyllo dough into rectangles 2 by 3½ in/5 by 9 cm each.
- 4 Garnish each rectangle with 3 almond slices overlapping in the center. Dust with sifted confectioners' sugar.
- 5 Place the rectangles in between 2 silicone baking mats and bake at 375°F/191°C for 5 minutes or until golden brown.
- 6 Let the dough cool still sandwiched. Store in an airtight container.

Rustle

MAKES 1 HALF SHEET PAN

Praline paste	8¾ oz	248 g
Milk chocolate, melted	2 oz	57 g
Pailleté feuilletine	4¼ oz	123 g
Butter, softened	1 oz	28 g
Hazelnuts, roughly chopped	¾ oz	21 g

Line a half sheet pan with a silicone baking mat. Mix the praline paste with the chocolate. Blend in the pailleté feuilletine and butter until just combined. Blend in the hazelnuts. Spread on the silicone mat and freeze wrapped in plastic.