

Cookies

- Chocolate Chip Cookies
- Chocolate Fudge Cookies
- Coconut Macaroons
- Snowball Cookies
- Cardamom Cookies
- Pumpkin Chocolate Chip Cookies
- Lemon Drop Cookies
- Chocolate Chip Cookies
- Pumpkin Chocolate Chip Cookies (Revised)
- Chocolate White Chocolate Macadamia Nut Cookies
- Nana's Butter Cookies
- Nana's Stamp Cookies
- Jam Shortbread Cookies

Chocolate Chip Cookies

Source: Cook's Illustrated

Prep Time:1 hour

Cook Time:28 minutes

Total Time:1 hour 30 minutes

Ingredients:

Single Recipe	Double Recipe
1¾ cups unbleached all-purpose flour (8¾ ounces)	17.5 oz (1lb, 1.5oz) unbleached all-purpose flour
½ teaspoon baking soda	1 tsp baking soda
14 tablespoons (7 ounces) unsalted butter, divided	20 tbsp + 8 tbsp unsalted butter (2.5 sticks + 1 stick)
¾ cup (5¼ ounces) dark brown sugar	10.5 oz dark brown sugar
½ cup (3½ ounces) granulated sugar	7 oz granulated sugar
1 teaspoon salt	2 teaspoon salt
2 teaspoons vanilla extract	1 tbsp vanilla extract
1 egg	2 egg
1 egg yolk	2 egg yolk
1¼ cups semisweet chocolate chips	2.5 cups semisweet chocolate chips
¾ cup chopped pecans or walnuts, toasted (optional)	1.5 cup chopped pecans or walnuts, toasted (optional)

Directions:

1. Preheat oven to 375 degrees F.
2. In a medium bowl, whisk together the flour and baking soda; set aside.
3. Heat 10 tablespoons of the butter in a 10-inch stainless steel or cast iron skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma, 1 to 3 minutes.

Remove skillet from heat and transfer the browned butter to a large heatproof mixing bowl. Stir the remaining 4 tablespoons butter into the hot browned butter until completely melted. Set aside and let cool to room temperature.
4. Add both sugars, salt, and vanilla to the bowl with the butter and whisk until fully incorporated. Add the egg and egg yolk and whisk until the mixture is smooth with no

sugar lumps remaining, about 30 seconds.

Let the mixture stand for 3 minutes, then whisk for 30 seconds. Repeat this process of resting and whisking 2 more times (3 times in total) until the mixture is thick, smooth, and shiny.

Using a rubber spatula or wooden spoon, stir in the flour mixture until just combined, about 1 minute. Stir in the chocolate chips and give the dough a final stir to ensure there are no hidden flour pockets.

5. Scoop the dough onto prepared baking sheets in 1-2tbsp portions, and arrange them 2 inches apart on the prepared baking sheets, about 9-12 dough balls per sheet.
6. Bake the cookies 1 tray at a time until the cookies are golden brown but still puffy, and the edges have begun to brown but centers are still soft, 10 to 14 minutes (usually ~12), rotating the baking sheet halfway through baking. Transfer the baking sheet to wire rack and allow cookies to cool completely before serving. Cookies can be stored in an airtight container at room temperature for up to 3 days.

Chocolate Fudge Cookies

Source: Kaitlyn

2 1/3 Cups Sugar
8 Eggs
4 tsp vanilla
4 tsp espresso mix

2 Sticks Butter
32 oz chocolate chips

1 1/4 cups cocoa powder
1 tsp baking powder
1/2 tsp salt
8 cups walnuts, chopped (*using a food processor*)

Beat eggs & sugar, coffee & vanilla in mixer until fluffy (about 8-10 minutes). Meanwhile, melt together bittersweet chocolate and butter in a small double boiler pot.

In a medium bowl, combine, cocoa powder, baking powder, salt, chocolate chips and chopped walnuts. Add melted chocolate and butter to egg mixture and beat until well combined.

Fold flour mixture into egg/chocolate mixture. Use a medium sized ice-cream scoop and place cookies on sheet trays lined with parchment paper.

Bake at 350 degrees for about 9 - 12 minutes.

(Kait's Note: they look and bake cuter when you don't press them down after scooping them onto the trays!)

Coconut Macaroons

14 oz package **unsweetened**, flaked coconut

1/4 - 1/3 cup raw honey, slightly heated

1/2 tsp vanilla extract

3 egg whites, room temperature

Pinch of salt

Butter or oil, for greasing

Preheat oven to 350F

Grease a baking sheet with butter or oil, or line it with parchment paper.

Beat egg whites in a mixer or bowl until they thicken, and soft peaks begin to form.

Add honey, vanilla, and salt, continuing to mix until homogenized. Then, add coconut flakes.

Wet your hands. Squeeze spoonfuls of coconut mixture together into ball-shaped cookies, and arrange on baking sheet.

Bake cookies until slightly golden and toasted-looking, about 15 minutes. Allow them to cool for at least 30 minutes.

Snowball Cookies

Source: Nana

1/4 lb butter
2 tablespoons sugar
1 teaspoon vanilla
1 cup brazil nuts (chopped fine)
1/8 teaspoon salt
1 cup sifted flour

Mix and roll into small balls. Cook 325 degrees about 30 minutes. While slightly warm, roll in confectioners sugar, when cool roll again in sugar.

Cardamom Cookies

Ingredients

1/2 cup soft butter

1/4 tsp salt

1 tsp crushed cardamom

1 cup sugar

1 egg

1 3/4 cups sifted flour

1 1/2 tsp baking powder

Sift flour and baking powder together. Mix butter, salt, and crushed cardamom. Add sugar, egg, and flour mixture. Mix well. Refrigerate for 2 hours, then shape in 1 inch balls and place on a lightly greased cookie sheet. Press flat with bottom of glass dipped in water, (I like to place a thin cloth over the bottom of the glass and wet the cloth). Bake at 375 for 10 minutes. Cool and store in an airtight container.

Mom's variation:

1/2 cup butter or marg

1 3/4 cup self rising flour

1 tsp cardamom

1 cup sugar

1 egg

Mix all ingredients in bowl. Form into balls. Flatten with glass dipped in water. Bake at 375 for 10 minutes.

Pumpkin Chocolate Chip Cookies

Pumpkin chocolate chip cookies

1 cup sugar

1 cup canned pumpkin (Mom uses pureed squash)

1/2 cup shortening (Mom uses 3/8 cup canola oil)

1 tablespoon grated orange peel (Mom omits this)

2 cups all-purpose flour* (Mom uses 1 1/3 cups brown rice flour and 2/3 cup soy flour for GF cookies. I've used Red Mills One-For-One GF flour. Your preferred brand should work fine. It's a very forgiving recipe.)

(*If you use self-rising flour, omit the baking powder, baking soda, and salt. Mom uses SRF unless she's making GF cookies because Dad can't have baking powder.)

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 cup raisins (Mom omits this)

1/2 cup chopped nuts (Mom omits this)

1/2 cup semisweet chocolate chips (Mom actually just puts three chips on top of each cookie, but I prefer more!)

Heat oven to 375°F.

Recipe: Mix wet ingredients, sugar, and orange peel. Add dry ingredients except raisins, nuts, and/or chocolate chips. Mix. Add raisins, nuts, and/or chocolate chips. Stir.

Mom: Mix everything except chocolate chips in the bowl.

Recipe: Drop rounded teaspoonfuls onto ungreased cookie sheet. Bake until light brown, 8-10 minutes. Immediately remove and cool.

Mom: Roll small balls of dough and press gently flat. Top with three chocolate chips each. Bake. Cool on wire racks.

Store between layers of wax paper.

Lemon Drop Cookies

~4.5 dozen

Ingredients

- 3 3/4 cups of all purpose, unbleached flour
- 1 tbsp of baking powder
- 2/3 cup sugar
- 4 eggs
- 1 cup of melted butter that has cooled down, not hot.
- ~1/4 cup of milk
- 1/8 tsp of salt
- zest of 1 lemon for cookie and zest of 1 lemon for icing (I used extra zest!)
- 2 tbsp lemon extract + 1 tsp for icing

12 minutes seemed right in the oven (was slightly higher than 350 due to ancient heating system).

1. In a large bowl, cream butter and sugar together until fluffy, add eggs one at a time, then the extract and zest.
2. In a smaller bowl whisk the flour, salt and baking powder, then slowly add to the creamed mixture alternately with the milk, you might not have to use all the milk.
3. When everything is incorporated, let the dough rest for 5 minutes or wrap and chill overnight.
4. Heat oven to 350 degrees. and place cookies on a parchment lined baking sheet.
5. To form the knots I like to use a cookie scoop so all will be similar in size, then take the scoop of dough and roll it into a log about 5 or 6 inches, it's the length of a bench scraper, that's how I measure mine.
6. Then take one side of the log and spiral it into a circle, you can tuck the other end down or up, it doesn't matter.
7. Bake for 12 to 15 minutes according to your oven, mine took exactly 12 minutes, you want the underneath to be golden brown, not dark brown.
8. Cool on racks.
9. TRADITIONAL LEMON ICING
 1. One and one half cups of powdered sugar
 2. zest of 1 lemon
 3. One teaspoon of lemon extract
 4. and lemon juice to get the right consistency.

10. I always taste my icing to make sure it has the right amount of lemon, you can always add more, and I also like to brush my icing on instead of dipping., personal preference.
11. After frosting immediately put your sprinkles on and then let the whole cookie dry for about an hour.
12. You can keep them in tins with wax paper in between, or you can freeze them in an airtight container right after they bake and cool down, then frost them a day or two ahead before you'll be eating them.

1. LIMONCELLO ICING

1. One and one half cups of powdered sugar
2. Five tablespoons of limoncello Liqueur
3. zest of 1 lemon

Chocolate Chip Cookies

Source: Cook's Illustrated

Prep Time: 1 hour

Cook Time: 28 minutes

Total Time: 1 hour 30 minutes

Ingredients:

Single Recipe	Double Recipe
1¾ cups unbleached all-purpose flour (8¾ ounces)	17.5 oz (1lb, 1.5oz) unbleached all-purpose flour
½ teaspoon baking soda	1 tsp baking soda
14 tablespoons (7 ounces) unsalted butter, divided	20 tbsp + 8 tbsp unsalted butter (2.5 sticks + 1 stick)
¾ cup (5¼ ounces) dark brown sugar	10.5 oz dark brown sugar
½ cup (3½ ounces) granulated sugar	7 oz granulated sugar
1 teaspoon salt	2 teaspoon salt
2 teaspoons vanilla extract	1 tbsp vanilla extract
1 egg	2 egg
1 egg yolk	2 egg yolk
1¼ cups semisweet chocolate chips	2.5 cups semisweet chocolate chips
¾ cup chopped pecans or walnuts, toasted (optional)	1.5 cup chopped pecans or walnuts, toasted (optional)

Directions:

1. Preheat oven to 375 degrees F.
 2. In a medium bowl, whisk together the flour and baking soda; set aside.
 3. Heat 10 tablespoons of the butter in a 10-inch stainless steel or cast iron skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma, 1 to 3 minutes.
- Remove skillet from heat and transfer the browned butter to a large heatproof mixing bowl. Stir the remaining 4 tablespoons butter into the hot browned butter until completely melted. Set aside and let cool to room temperature.

4. Add both sugars, salt, and vanilla to the bowl with the butter and whisk until fully incorporated. Add the egg and egg yolk and whisk until the mixture is smooth with no sugar lumps remaining, about 30 seconds.

Let the mixture stand for 3 minutes, then whisk for 30 seconds. Repeat this process of resting and whisking 2 more times (3 times in total) until the mixture is thick, smooth, and shiny.

Using a rubber spatula or wooden spoon, stir in the flour mixture until just combined, about 1 minute. Stir in the chocolate chips and give the dough a final stir to ensure there are no hidden flour pockets.

5. Scoop the dough onto prepared baking sheets in 1-2tbsp portions, and arrange them 2 inches apart on the prepared baking sheets, about 9-12 dough balls per sheet.

6. Bake the cookies 1 tray at a time until the cookies are golden brown but still puffy, and the edges have begun to brown but centers are still soft, 10 to 14 minutes (usually ~12), rotating the baking sheet halfway through baking. Transfer the baking sheet to wire rack and allow cookies to cool completely before serving. Cookies can be stored in an airtight container at room temperature for up to 3 days.

Pumpkin Chocolate Chip Cookies (Revised)

Pumpkin chocolate chip cookies

1 cup sugar
1 cup canned pumpkin (or pureed squash; my family used homegrown acorn squash)
3/8 cup canola oil
2 cups all-purpose flour (see notes below for substitutes)
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 to 3/4 cup semisweet (or dark) chocolate chips

1. Heat oven to 375°F.
2. Mix wet ingredients and sugar. Add dry ingredients except chocolate chips. Mix. Add chocolate chips. Stir.
3. Drop rounded teaspoonfuls onto ungreased cookie sheet (I prefer to line with parchment paper).
4. Bake until light brown, 8-10 minutes. Immediately remove and cool.
5. Store between layers of wax or parchment paper.

NOTES:

- If you use self-rising flour, omit the baking powder, baking soda, and salt.
- For gluten-free cookies: Mom uses 1 1/3 cups brown rice flour and 2/3 cup soy flour. I've used Red Mills One-For-One GF flour. Your preferred brand should work fine. It's a very forgiving recipe.

Chocolate White Chocolate Macadamia Nut Cookies

Source: <https://sallysbakingaddiction.com/super-chunk-white-chocolate-macadamia-nut-cookies/>

Ingredients

- ~2 cups (245g) all-purpose flour
- ~2 tbsps (20g) cocoa powder
- 1 teaspoon cornstarch
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup (12 Tbsp; 170g) unsalted butter, melted + slightly cooled
- 3/4 cup (150g) packed light or dark brown sugar
- 3/4 cup (150g) granulated sugar
- 1 large egg + 1 egg yolk, at room temperature
- 1 and 1/2 teaspoons pure vanilla extract
- 1 heaping cup (210g) white chocolate chips
- 1 cup (120g) roughly chopped macadamia nuts

Directions

1. Whisk the flour, cocoa powder, cornstarch, baking soda, and salt together in a large bowl. Set aside.
2. Whisk the melted butter, brown sugar, granulated sugar, egg, egg yolk, and vanilla extract together until combined. Pour into dry ingredients and mix everything together with a silicone spatula until completely combined. Fold in the white chocolate chips and macadamia nuts. (You can use a mixer for this step if needed.)
3. Preheat oven to 350°F (177°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
4. Roll cookie dough into balls, about 1-1.5 Tablespoons of dough per cookie, and arrange a couple inches apart on the baking sheets. Bake for ~10 minutes. The centers will look soft.
5. Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
6. Cookies stay fresh covered at room temperature for up to 1 week.

Nana's Butter Cookies

1 cup butter, creamed
1 cup sugar
2 eggs
4 cups sifted flour
1 tsp vanilla
3 tsp baking powder
1/8 tsp salt

colored sugar, chopped nuts, shredded coconut, or candied fruit

To the creamed butter gradually add the sugar; when fluffy beat in the eggs; add the vanilla. Sift in the dry ingredients in 3 installments, mixing with the hands if necessary, to form a stiff dough. Form into a ball; cover with waxed paper; chill thoroughly. Roll out 1/8 inch in thickness; cut with a plain or fancy cutter (2 1/2 inch) dipped in flour. Sprinkle with sugar, nuts, or other decoration. Transfer to baking sheets with a spatula. Bake at 400 for 7-10 minutes to a light brown. Remove to a rack and cool; pack away in a covered box to keep them fresh.

Yield: 84 cookies (2 1/2 inch)

Nana's Stamp Cookies

4 cups cake flour
1 lb butter
1 cup sugar
5 eggs beaten
1 teaspoon baking powder
1/2 teaspoon salt
1 lb finely chopped walnuts

Sift all dry ingredients. Rub butter with hands until blended. [Presumably, add eggs at this point, but it's not in the recipe -M] Put into refrigerator until you can handle some, make rolls + cut w/ knife, press cookies with bottom of glass dipped in sugar. [Presumably, press chopped walnuts into cookies at this point, but it's not in the recipe -M] Bake 350 for 15 minutes or until brown.

Jam Shortbread Cookies

Source: <https://bakeschool.com/jam-filled-shortbread-cookies/>

Ingredients

Shortbread cookies

- 230 grams (1 cup) unsalted butter softened
- 63 grams (1/2 cup) icing sugar
- 1 tsp vanilla extract
- 250 grams (2 cups) all-purpose flour
- 1/2 tsp salt

Jam-filled shortbread cookies

- 125 mL strawberry jam
- icing sugar for dusting on top of sandwich cookies

Instructions

Shortbread cookies

- In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and (63 grams) ½ cup of the powdered sugar on medium speed until light and fluffy, about 5 minutes.
- Mix in the vanilla until combined.
- Sift in the flour and salt. Mix on low speed until just incorporated.
- Gather and form a dough. Cover with plastic wrap and refrigerate 30 minutes.
- Preheat oven to 325 °F (165 °C). Line two large cookie sheets with parchment paper (I love the big Nordic Ware cookie sheets that you can get on Amazon).
- On a lightly floured surface, roll out the dough to ¼-inch thickness. Cut out circles with 2-inch cookie cutter. Re-roll scraps to cut out as many circles as possible. You should get about 40 circles. With a tiny heart, star or diamond cookie cutter, cut out centre window in 20 of the circles. Place cookies on prepared cookie sheets, spacing them out.

- Bake 15 to 18 minutes. Let the edges brown just a touch. Not too much! Let cool completely.

How to assemble shortbread sandwich cookies with jam

- Dollop a teaspoon of jam on the 20 "full circle", bottom side of the cookies. Top with the cookies with a centre cut-out window.
- Dust lightly with powdered sugar.

Notes

- This recipe calls for Diamond Crystal fine Kosher salt. If using regular table salt, add half the amount or the recipe may be too salty!
- Recipe makes approximately 40 cookies, but if you sandwich them together with a filling, that would make roughly 20 sandwich cookies once assembled.
- This recipe comes from **Oh Sweet Day** by Fanny Lam.
- I fill the shortbread cookies with raspberry or strawberry jam, or with lemon curd, or chocolate ganache. Maple butter makes an excellent filling too!
- Please note that I bake with uncoated aluminum sheet pans that are light in colour. If you are baking this recipe with darker bakeware, you may have to drop the oven temperature to 300 °F (150 °C) to prevent your baked goods from browning too quickly.