

Basic Pizzelles

(included with the pizzelle maker instructions)

3 eggs

1 3/4 cups flour

3/4 cup sugar

1 Tb vanilla or anise (I used anise seed)

1/2 cup margarine, melted (do not use oil) (I used butter)

2 tsp baking powder

Beat eggs, adding sugar gradually. Beat until smooth.

Sift flour and baking soda. (I never sift, just throw it in) Mix with egg mixture until smooth. (Recipe did not ever say to add the butter, so I added it at this point).

Dough will be sticky enough to be dropped by spoon.

Makes approximately 30 pizzelles.

I think I would try using just 1 tsp baking powder to see if they might be a little crispier, especially after talking to my sister & hearing her recipe, which seemed to use less baking powder.

Rena Seegmiller – December 2, 2020

CHERRY/PECAN BISCOTTI

Toast in oven – 1 c. pecans

2 cups flour

1 cup finely chopped pecans

2 tsp. Baking Powder

½ tsp. Salt

4 eggs

1 1/3 c. sugar

½ c. vegetable oil

1 Tablespoon lemon juice

1 tsp. Vanilla

1 cup dried cherries or cranberries

Combine first four ingredients in one bowl

In another bowl, whisk together eggs, oil and flavorings.

Add wet ingredients to dry ingredients and fold in cherries.

Stir well until all dry ingredients are absorbed.

Divide the dough into two equal portions

On a Parchment – lined baking sheet, form two rectangles – 12' X 3"

Bake at 325 degrees for 30 – 35 minutes until the edges are slightly browned..

Remove the two rectangles to wire racks and cool 5 – 7 minutes.

With a serrated knife, cut the rectangles diagonally into 3/4" slices.

Place each slice cut side down onto parchment-lined baking sheets.

Bake 23 – 35 minutes or until firm, turning half way through the bake time so both sides are crisped.

Remove to wire racks to cool.

Store in airtight container.

Makes 2 ½ dozen or more

Jan Leth – December 2, 2020

Ginger Crinkles
Suzy Johns – December 2, 2020

Ginger Crinkles

- 1½ cup Oil
- 2 cup Sugar
- ½ cup Molasses
- 2 Egg
- 4 cups + Flour
- 4 tsp Baking soda
- 1 tsp Salt
- 2 tsp Cinnamon
- 1 tsp Ginger
- 1 tsp Cloves

Mix oil, sugar, egg and molasses.
Add the remaining ingredients.
Roll into balls the size of a walnut.
Dip in granulated sugar.
Place on ungreased cookie sheet in 6 x 4 rows
Bake at 375° for 10 minutes.

Gingerbread Crinkle Cookies

From Pinterest

3 cups all-purpose flour
¾ cup dark brown sugar, packed
¾ tsp. baking soda
1 T. ground cinnamon
1T ground ginger
½ tsp. ground cloves
½ tsp. salt
12 T. butter, softened, cut into ½" cubes
¾ cup molasses
2 T. milk
½ cup sugar
½ cup confectioners' sugar

1. With an electric mixer stir together the flour, brown sugar, baking soda, cinnamon, ginger, cloves and salt at low speed until combined, about 20 seconds. Stop mixer and add the butter pieces. Mix at medium-low speed until the mixture is sandy and resembles fine meal, about 1.5 minutes. Reduce the speed to low and with the mixer running, gradually add the molasses and milk. Mix until the dough is evenly moistened, about 20 seconds. Increase the speed to medium and mix until thoroughly combined, about 10 seconds.
2. Scrape the dough onto a work surface; divide it in half. Working with one portion at a time, shape the dough into two round disks. Cover them in plastic wrap and freeze until firm, 20-30 minutes. Alternatively, refrigerate the dough 2 hours or overnight
3. Preheat the oven to 350F. Prepare two baking sheets.
4. Take the cookie dough out of the fridge and scoop a heaping tablespoon full of dough. Roll dough into a ball and be careful not to overwork the dough as it will lose its chill and get too warm. Roll each dough ball in the granulated sugar until coated. Transfer ball to confectioners' sugar and roll again until coated evenly. Place the coated dough balls 1" apart from each other on the prepared baking sheet.
5. Bake the cookies until set in the centers, 12 minutes. Do not over bake. Cook the cookies on the sheets 2 minutes, then remove to a wire rack to cool to room temperature. Store cookies in an airtight container at room temperature for up to a week.

Jeanne Nygard—December 2, 2020. Note: We liked them. I didn't use the Cloves but next time will add it too.

LEMON ESSENCES
(SHORTBREAD)
From The King Arthur Flour Cookie Companion
Baked by Nancy Leventon

1 cup (2 sticks, 8 ounces) butter
1 tsp salt
¾ cup sugar
2-3 Tbs grated lemon rind
3 to 5 drops lemon oil (optional) This is NOT lemon flavoring. Lemon OIL.*
2 1/3 cups unbleached all-purpose flour

Preheat the oven to 300 degrees. Lightly grease two 9-inch round cake pans.
In a medium-sized bowl, cream together the butter, salt, sugar, lemon zest and lemon oil for a few minutes.

Then beat in the flour just until mixed.

Divide the dough in half and press into the prepared pans, smoothing the surface with your fingers. Prick the dough with a fork in an attractive pattern.

Bake the shortbread for 35-40 minutes, until its golden brown around the edges. Remove it from the oven and loosen the edges with a table knife. Wait 5 minutes, then carefully turn the shortbread out onto a clean work surface, all in one piece.

Using a large sharp knife cut each round into 12 wedges. Do this while the shortbread is still warm. If you wait for it to cool, it won't cut easily. Transfer the wedges to a rack to cool.

Optional: the wedges can be glazed with a lemon icing.
Orange version: substitute orange zest and orange oil.

*The citrus oils are available from gourmet shops and from King Arthur Baking Company through their wonderful catalog.

If the shortbread cools before you can get it cut, just put it back into its pan and warm in a 350 degree oven for 2-3 minutes. It will soften right up again and cut without crumbling.

Orange-Cardamom Twists

From *The Perfect Cookie: your Ultimate Guide to Foolproof Cookies, Brownies & Bars* by America's Test Kitchen Editors

½ cup walnuts
6 T. sugar
½ tsp. ground cardamom
¼ tsp. salt
1 tsp. grated orange zest
2 (9.5" x 9") sheets puff pastry, thawed
1 large egg, lightly beaten

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 375 degrees. Prepare 2 baking sheets.
2. Process walnuts, ¼ cup sugar, cardamom, and salt in food processor until walnuts are finely ground, about 10 seconds. Add zest and pulse until combined, about 5 pulses.
3. Sprinkle 1 T. sugar over counter. Lay 1 sheet of puff pastry on sugar and brush lightly with beaten egg. Sprinkle half of walnut mixture evenly over dough. Gently roll into 10" by 9" rectangle. Using pizza cutter, cut dough in half crosswise to create two 9" by 5" rectangles, then cut each rectangle crosswise into ¼" strips. Twist each strip and space them 2" apart on prepared sheets.
4. Bake until twists are puffed and golden brown, about 15-20 minutes, switching and rotating sheets halfway through baking. Transfer twists to wire rack. Repeat with remaining sheet of puff pastry. Let twists cool completely before serving.

Jeanne Nygard – December 2, 2020



Note: My husband's favorite cookie so far from our Great Pandemic Cookie Bake Off. Easy to make and delicious.

Persian Rice Flour Cookies (Naan Berenji)

<https://www.fixfeastflair.com/home/2014/12/9/day-09-of-12-days-of-cookies-naan-berenji>

Ingredients

- 1 1/2 c. granulated sugar
- 1/2 c. water
- 1 Tbsp. rose water
- 3 c. rice flour
- 3 egg yolks
- 1 c. unsalted butter, room temperature
- 1/2 c. vegetable oil
- 2 Tbsp. fine baker's sugar
- 1 tsp. ground cardamom
- 1 tsp. vanilla extract
- 3 Tbsp. crushed pistachios

Directions

- 1 In small saucepan, combine granulated sugar and water over medium heat and bring to a boil. Stir often, with silicone spatula, to dissolve sugar and heat for about 5 minutes. As soon as sugar has completely dissolved, reduce heat and simmer for about 8-10 minutes or until the mixture thickens to about one cup. Remove pan from heat and stir in rose water. Set aside to cool.
- 2 While syrup is cooling, whisk rice flour and cardamom together in medium mixing bowl and set aside.
- 3 In the bowl of your stand mixer, whisk (by hand) egg yolks and fine sugar until smooth and creamy. Add butter and oil and attach bowl to mixer fitted with paddle attachment. Beat until fluffy, at least two minutes. Add the vanilla extract and flour mixture and beat till combined. Gradually add in one cup of the cooled sugar syrup and beat until well combined. Place the dough in a container, cover with a plastic wrap and refrigerate for five to six hours.
- 4 Position rack to middle of oven and preheat to 350°F. Line two baking sheets with silpat mats or parchment paper. Scoop 1 1/2 Tbsp. rounds with cookie scoop and flatten slightly in the palm of your hand. If using cookie stamps, carefully stamp each slightly flattened round directly onto baking sheet. If using a spoon, continue to flatten round till it's around 1/4" thick and place on baking sheet. Sprinkle crushed pistachios on tops of cookies. Bake for 14-17 minutes. Let cookies set on sheet for 5 minutes then transfer to racks to cool completely.

Rebecca McHenry – December 2, 2020

Swedish Rosettes

Beg, borrow, steal or buy a Rosette Iron.

Heat 1 1/2 lbs. of shortening for frying to 365°.

Meanwhile make the batter.

1 cu. All purpose flour

1 cu. Milk

1/2 tsp. Salt

1 to 3 Tbsp. Sugar

1 egg unbeaten

Food color optional

Mix ingredients into a smooth batter. It should yield about 5 doz. Shells

Heat the mold by dipping into hot (365°) shortening for 15 seconds. Remove mold and let excess shortening drains off or blot on paper towel (best way.)

Dip mold into batter. Hold mold level. Let batter come not quite to top of mold. (IMPORTANT)

Dip batter-coated mold into heated shortening. Fry about 40 seconds or until shell is delicately browned. Remove from oil. Shells will easily drop off mold. (Maybe. I had to sort of gently pry them off.). Drain excess shortening one paper towels

.Dust with powdered sugar if serving plain.

Recipe says filled shells are excellent for lunch, snacks or party fare—use creamed chicken, fish, cheese, party dips, fruits, jam, whipped cream, etc. I don't see how you could actually fill something so small, but good luck if you want to try.

To avoid soggy, greasy shells, do not keep in shortening too long. Store at room temperature in uncovered container in dry place. (Note that eliminates storing with cover or freezing. Guess they are meant to be eaten immediately.)

These are definitely fiddly, but they are pretty, tasty and not sugary at all. I will make them again. Good cookie for the holidays.

Sharon Lyons