

Date-Filled Roll-Ups: From America's Test Kitchen, The Perfect Cookie

Filling

1 ¾ cups walnuts or pecans, chopped very finely (use a Mini-Prep Processor if you have one) You might want to toast the nuts in a 350 degree oven first. Better flavor.

1 ½ cups (9 oz) pitted dates, chopped finely

1 cup water

½ cup granulated sugar

Combine the ingredients in a medium saucepan. Bring to a boil over medium heat. Cook, stirring frequently, until thickened, 3 to 5 minutes. Transfer to a bowl and let cool completely, at least one hour.

Dough

3 ½ cups all-purpose flour

1 teaspoon baking soda

½ tsp salt, more if using Kosher salt

12 Tbs butter, softened (1 ½ cubes of butter)

1 cup packed brown sugar

1 cup granulated sugar

3 large eggs, at room temperature

1 tsp vanilla

Whisk flour, baking soda and salt together in a medium bowl. Set aside.

In a large bowl beat butter, brown sugar and granulated sugar on medium-high speed until pale and fluffy, about 3 minutes. Add eggs, one at a time, and beat until combined. Add vanilla and beat until combined. Reduce speed to low, add flour in 3 additions, and mix just until combined, scraping down the bowl as needed. Transfer the dough to a **lightly floured** counter and divide in half. Form each half into a 6-inch square. Wrap squares tightly in plastic wrap and refrigerate for at least 1 hour or up to 2 days.

Roll 1 dough square into a 13 x 9 inch rectangle on a large sheet of FLOURED parchment paper. Spread half of cooled filling evenly over dough. With the long side facing you, use parchment to roll dough into a log. Roll the roll onto a sheet of plastic wrap. Wrap the log tightly and refrigerate until firm, about 2 hours or overnight. Repeat with remaining dough and filling.

Adjust oven rack to the middle position. Preheat oven to 350 degrees. Line 2 baking sheets with parchment. Working with one log at a time, slice dough into ½ inch thick rounds and space them 2 inches apart on prepared sheets. Bake until the tops are golden brown. 13-15 minutes. Ovens can vary. Slide cookies, still on parchment onto wire rack. Repeat with second log. Let cookies cool completely before serving.

Makes 32 cookies. When I did it, I ended up with 48 cookies.

Nancy Leventon - October 21, 2020

Healthy Pumpkin Chocolate Chip Oatmeal Cookies

<https://sallysbakingaddiction.com/healthy-pumpkin-chocolate-chip-oatmeal-cookies/#tasty-recipes-77191>

Ingredients

- 1/2 cup **pumpkin puree** (not pumpkin pie filling)
- 1 large **egg**
- 1 teaspoon **pure vanilla extract**
- 3/4 cup **whole wheat flour** or all-purpose flour* ([spoon & leveled](#))
- 1 and 1/2 cup old fashioned rolled **oats**
- 1/4 cup **granulated sugar***
- 1/4 cup packed dark **brown sugar***
- 1/4 teaspoon **baking powder**
- 1/2 teaspoon **baking soda**
- 1/4 teaspoon **salt**
- 1 and 1/2 teaspoons **ground cinnamon**
- 1/4 teaspoon **ground nutmeg**
- 1/4 teaspoon **ground cloves**
- 1/2 cup semi-sweet **chocolate chips**
- 1/2 cup **dried cranberries** (I used walnuts)



Instructions

1. Preheat oven to 350°F (177°C). Line a baking sheet with parchment paper or a silicone baking mat. Set aside.
2. In a mixing bowl whisk together pumpkin, egg, and vanilla until well combined. In a separate bowl, combine flour, oats, sugars, baking powder, baking soda, salt, spices, chocolate chips, and dried cranberries. Fold together the wet and dry ingredients until just combined – do not overmix. The cookie dough will be very thick. Taste the dough and add a pinch of salt if needed.
3. Drop by spoonfuls onto cookie sheets and slightly flatten to the shape you want your cookie. Bake for 12-14 minutes until lightly browned. Allow to cool on the cookie sheet for at least 3 minutes and transfer to a wire rack. Cookies stay fresh at room temperature for 3 days in an airtight container.

Notes

1. **Freezing Instructions:** For longer storage, you can freeze these baked cookies for up to 3 months. Thaw overnight in the refrigerator before serving.
2. **Gluten Free:** Use almond flour or oat flour instead of the whole wheat or all-purpose flour.
3. **Sweetener:** Try these with 1/2 cup of coconut sugar instead of the listed brown sugar and granulated sugar. They're so tasty!
4. Be sure to check out my [top 5 cookie baking tips](#) AND [these are my 10 must-have cookie baking tools](#).
5. Adapted from my friend Christi @ [Love From The Oven](#).

Toffee Pecan Shortbread Cookies

Ingredients

1 cup butter, cold and diced into small cubes
2/3 cup powdered sugar
1 and 1/2 t vanilla
1/4 t salt
2 cups all-purpose flour
3/4 cup toffee bits, plus extra for topping (optional)
1/2 cup finely chopped pecans, plus extra for topping (optional)
10 ounces dark chocolate, chopped or in wafers

1. Combine the cold butter and powdered sugar in the large bowl of a stand mixer and beat until smooth and creamy, scraping down the sides of the bowl as needed.
2. Mix in the vanilla and salt, then slowly add the flour on low speed, mixing just until the dough comes together.
3. Stir in the toffee bits and chopped pecans, then divide the dough into two even-sized portions and shape into logs that are each 6 1/2 inches long and approximately 1 1/2 to 1 3/4 inches in diameter. I find it's easiest to squeeze the dough tightly to compress and make sure there aren't any air pockets in the center, then roll it out on a lightly floured surface until it's the right size.
4. Wrap each log tightly in plastic wrap and refrigerate for 1 hour until chilled.
5. Heat oven to 350 degrees before removing the shortbread dough from the fridge. Line a baking sheet with parchment paper, then slice each log into 14-15 slices each slightly less than 1/2 inch wide. Arrange the sliced shortbread dough on the prepared baking sheet, then bake for 12-16 minutes, until just barely turning golden brown around the edges.
6. Remove from oven and cool completely on a wire rack.

Chocolate dipping

1. If you choose to dip the cooled toffee pecan shortbread cookies in chocolate, melt the chocolate in a microwave-safe bowl for 20 seconds at a time on the defrost setting, stirring between each burst of heat, until completely melted.
2. Dip half of each cookie in the chocolate, then shake off the extra and lay flat on a parchment-lined baking sheet. Sprinkle with additional toffee bits or chopped pecans (or both) before the chocolate has a chance to set completely for about an hour at room temperature or in the refrigerator for quicker results.
3. Store in an airtight container for up to 5 days at room temperature. These cookies also freeze very well

Vanilla Icebox Cookie

From *The Perfect Cookie: your ultimate guide to foolproof cookies, brownies & bars* by America's Test Kitchen

Ingredients:

1/3 cup granulated sugar
2 T. packed light brown sugar
½ tsp. salt
12 T. unsalted soften butter, cut into pieces
1 large egg yolk
2 tsp. vanilla extract
1½ cups all-purpose flour

- 1.** Process granulated sugar, brown sugar, and salt in food processor until no lumps of brown sugar remain. Add butter, egg yolk, and vanilla and process until smooth and creamy. Scrape down bowl, add flour and pulse until cohesive dough forms.
- 2.** Transfer dough to light floured counter and roll into 10-inch log. Wrap log tightly in plastic wrap and refrigerate until firm, at least 2 hours or up to 3 days.
- 3.** Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350. Line 2 baking sheets with parchment paper or spray with release spray.
- 4.** Slice chilled dough into ¼-inch thick rounds and space them 1 inch apart on prepared baking sheets. Bake until edges are just golden about 15 minutes, switching and rotating sheets halfway through baking. Let cookies cool 10 minutes before transferring to wire rack.

Brown Sugar Walnut Icebox Cookies (I made this recipe)

Increase brown sugar to ¼ c. Pulse 1 1/2 cups walnuts until finely chopped. Add most of the chopped walnuts with flour reserving some approx. ¼ cup. Roll 10-inch log in rest of the finely chopped walnuts before refrigerating. (Original recipe added the walnuts with sugars. Walnuts lost all their texture by the time the dough was formed – we didn't like that.)

Coconut Lime Icebox Cookies

Add 2 cups sweetened shredded coconut and 2 tsp. grated lime, (I would roll log in additional chopped coconut before slicing.)

Orange Poppy Seed Icebox Cookies

Add ¼ cup poppy seeds and 1 T. grated orange zest. (I would roll log in additional poppy seeds before slicing.)

Suppose to make 40. I got 26 – probably could have sliced them thinner.

Jeanne Nygard - October 21, 2020