

Almond Stamped Cookies



ALMOND STAMPED COOKIES

*¼ cup (180g) butter, softened
1 cup (100g) powdered sugar
1 egg
1 tsp (5mL) almond extract
2½ cups (300g) flour
½ tsp salt*

*Heat oven to 350 °F (176 °C). In a large bowl, beat butter and powdered sugar on high speed for 2 minutes, until light and fluffy. Add egg; mix well. Add half the flour; blend on low speed, scraping bowl often until well blended. Add remaining flour and salt; blend on low speed 2 minutes, until flour is incorporated. Shape dough into balls, using a scant 2 Tbsp of dough for each. Place 6 balls on baking sheet lined with parchment paper. Using your hand, press each dough ball to form a disk about ¼ inch thick. Dip cookie stamp in flour and firmly press dough disk until dough reaches edges of stamp. Remove stamp and repeat with remaining dough, flouring stamps as needed to prevent sticking. Bake 12-14 minutes, until just beginning to brown on edges. Cool completely. Decorate as desired.
Makes 18 cookies.*

Suzv Johns - November 18, 2020

Dorothy's Orange Sugar Cookies

Approximately 2 dozen
2 ¼ cups unbleached all -purpose flour
1 tsp. baking powder
¼ tsp. salt
¾ cup butter at room temperature
¾ cup sugar
2 eggs
2 tbsp. orange juice
1 tsp. orange peel
½ tsp. orange extract

In medium bowl combine flour, baking powder, and salt.

In large bowl with electric mixer mix on medium speed, beat butter and granulated sugar for 3 minutes or until light and fluffy. Add flour mixture, beat until combined.

Beat in eggs, orange juice, orange peel, and orange extract.

Divide dough into thirds, wrap each portion in plastic wrap and refrigerate for three hours (or overnight).

Preheat oven to 350*, and grease baking sheets.
Roll dough to 1/8 inch, and cut into desired shapes.
Bake 11 minutes or until lightly browned.
Cool on rack for 2 minutes.
Frost as desired.

Cathy Cavness – November 18, 2020

Lemon Poppy Seed Cookies

From Pinterest

Cookie Ingredients

- 1 cup unsalted butter softened
- $\frac{3}{4}$ cup powdered sugar
- 1 large egg
- 1 large egg yolk
- 2 tsp. vanilla extract
- 1 T. lemon zest
- 1 T. lemon juice
- 2 T. poppy seeds
- 2 cups flour
- $\frac{1}{8}$ tsp. salt
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Icing Ingredients

- 1 cup powdered sugar
- 2 T. lemon juice
- $\frac{1}{2}$ tsp. lemon zest
- 2 T. melted or very soft butter

Instructions

1. To your stand mixer add the butter and sugar and beat on high speed until light and fluffy, about 2 minutes then add in the egg and egg yolk until fully combined
2. Add in the vanilla, lemon juice, lemon zest and poppy seeds then lower the speed and add in the flour and salt until just combined.
3. Put the dough into plastic wrap and refrigerate for a least two hours before rolling out onto a floured surface $\frac{1}{4}$ " thick.
4. Press out with a cookie cutter and bake at 350 degrees for 10-12 minutes.
5. Mix icing ingredients together and ice the cooled cookies.

Note

These cookies are very good when icing is used. They are boring without icing.

Jeanne Nygard – November 18, 2020

Lemon Tassies

from "Martha Stewart's Cookies"
makes 4 dozen

For the Filling:

2 c all-purpose flour
10 Tbsp cold unsalted butter, cut into chunks
1/4 c plus 2 Tbsp sugar
2 large egg yolks
1 tsp vanilla extract
2 tsp finely grated lemon zest
1/4 tsp coarse salt

vegetable oil cooking spray

For the Filling:

8 oz cream cheese, room temperature
1/3 c sugar
1 large egg
3 Tbsp finely grated lemon zest
1 Tbsp fresh lemon juice
1/2 tsp vanilla extract

1. Preheat oven to 350° with rack in upper third. Coat two 24-cup mini-muffin tins with cooking spray.
2. Make crusts: Process flour and butter in a food processor until mixture is the consistency of fine crumbs. Add sugar, egg yolks, vanilla, lemon zest and salt. Process just until combined and sandy in texture, do not over process.
3. Divide dough into quarters. Divide each quarter into 12 equal pieces, and shape into balls. Place each ball in a muffin cup; press into cup, stretching dough up the sides. Set each muffin tin on a baking sheet.
4. Bake crusts, rotating halfway through, until lightly browned all over and slightly darker at the edges, 18 to 20 minutes. Tap down any puffed centers of the shells with the end of a wooden spoon or your finger. Transfer sheets with muffin tins to wire racks to cool.
5. Make filling. With an electric mixer, beat cream cheese, sugar, egg, lemon zest and juice, and vanilla on medium speed until smooth. Using a 1-inch ice cream scoop, fill the cooled crusts with filling.
6. Bake cookies, rotating sheets halfway through, until filling is set and just beginning to color at the edges, 10 to 12 minutes. Transfer to wire racks to cool completely. Tassies can be refrigerated in single layers in airtight containers up to 3 days.

Becky McHenry – November 18, 2020

Mexican Wedding Cookies- (3 dozen)
Jan Leth

Ingredients:

1 cup butter
 $\frac{1}{2}$ cup white sugar
1 tsp. Vanilla
1 tsp. Almond Flavoring
2 tsp. Water
2 cups all-purpose flour
1 cup finely chopped pecans
1 $\frac{1}{2}$ cups powdered sugar

Toast 1 cup of pecans in the oven at 325 degrees for 12 - 15 minutes.
meal-like consistency.

Step 1 - In a medium bowl, cream the butter and sugar. Stir in the flavorings and water. Add flour and almonds, mix until blended. (I did this in my Cuisinart.)
Cover completely with plastic wrap and chill for 2 hours.

Step 2 - Preheat oven to 325 degrees.

Step 3 - Shape dough into 1 " balls or crescents. Place on a cookie sheet lined with parchment paper. Bake for 15 -20 minutes. Remove from pan to cool on wire racks. When cookies are not completely cool, roll in a bowl with the powdered sugar. Place on a rack with a large plate under it to catch the powdered sugar.

I gave the cookies another pass of powdered sugar using a small sieve filled with powdered sugar. Allow the sugar to set before moving them to another plate or container.

Store at room temperature in an airtight container.

Jan Leth - November 18, 2020

JoyofBaking.com

Pecan Tassies Recipe

Cream Cheese Pastry: In the bowl of your electric mixer, or with a hand mixer, beat the butter, cream cheese, and sugar until light and fluffy. Add the flour and salt and beat until incorporated. Divide the pastry into four equal portions. Flatten each portion into a round disk, wrap in plastic, and refrigerate for about one hour or until firm (can be chilled overnight).

Preheat the oven to 375 degrees F (190 degrees C). Have ready two - 24 cup miniature muffin pans.

Remove one round of the pastry from the refrigerator. On a lightly floured surface roll the pastry until it's about 1/8 inch thick. Using a round or fluted cookie cutter, that is slightly larger than the muffin cups, cut the pastry into rounds, and then gently fit the rounds into the muffin tins. Gather up any scraps of pastry and re-roll. (Each portion will make about 12 rounds of pastry.) Repeat with the other three disks of chilled pastry. Place the pastry lined muffin tins in the refrigerator while you make the pecan filling.

Pecan Filling: Place the eggs in a large bowl, and whisk until lightly beaten. Then whisk, or stir, in the brown sugar, melted butter, vanilla, and salt until well combined. Spoon or pour about 1 tablespoon of the filling into each of the pastry-lined muffin tins (you want the pastry cups to be about 3/4 full). Sprinkle each with some coarsely chopped pecans.

Bake in the preheated oven for about 17-20 minutes, or until the pastry has nicely browned around the edges and the filling is just set, but still a little soft in the center. (The filling does puff up during baking but will settle back down during cooling.) Remove from oven and place on a wire rack to cool for about five minutes before removing the Pecan Tassies to finish cooling on a wire rack. Pecan Tassies can be frozen.

Makes about 48 miniature Pecan Tassies.



Scan for Demonstration Video



Cream Cheese Pastry:

1 cup (226 grams) unsalted butter, at room temperature

8 ounces (170 grams) regular (full fat) cream cheese, at room temperature

2 tablespoons (25 grams) granulated white sugar

2 cups (260 grams) all-purpose flour

1/4 teaspoon salt

Pecan Filling:

3 large eggs, at room temperature

1 1/2 cups (310 grams) firmly packed light brown sugar

4 tablespoons (55 grams) unsalted butter, melted and cooled to room temperature

1 1/2 teaspoons pure vanilla extract

1/4 teaspoon salt

1 - 1 1/2 cups (100 - 150 grams) coarsely chopped pecans

Spumoni Bars
America's Test Kitchen
The Perfect Cookie
baked by Nancy Leventon 11-16-20

2 cups all-purpose flour
¼ tsp baking powder
1/8 tsp salt
12 Tbs butter, softened (1 ½ sticks)
2/3 cup sugar
3 large egg yolks
1 Tsp vanilla extract
12 maraschino cherries, drained thoroughly and finely chopped
¼ cup walnuts, **chopped very fine**
¼ cup semi-sweet chocolate chips, melted and slightly cooled

Oven will be 375 degrees with racks to upper-middle and lower-middle. Line 2 baking sheets with parchment paper.

Whisk flour, baking powder and salt together in a smallish bowl. In a larger bowl beat butter and sugar together for several minutes until light and fluffy. About 2 minutes. Add egg yolks and vanilla and combine. Add flour mixture and beat just until combined. Divide the dough into three equal parts and transfer each piece to a separate bowl. You can use the larger bowl for the walnut mixture.*

Add cherries to the first bowl and mix with a wooden spoon until incorporated.

Add walnuts to the second bowl and mix until incorporated.

Add melted chocolate to the third bowl and mix. Refrigerate the doughs until they are slightly firm, at least 10 minutes. Not much more.

Divide each dough in half. On a lightly floured counter, roll each dough half into a 12-inch rope. Place 1 rope of each color side-by-side and gently press together. Refrigerate until the ropes are slightly firm, again about 10 minutes. Roll each set of ropes into a 23 x 3" rectangle on a lightly floured surface. Cut rectangles cross-wise into 1 inch cookies. Space them ¾" apart on the cookie sheet.

Bake until just set, but not browned, about 12-14 minutes. Switch the pans and rotate half way through. Let cookies cool on sheets for 5 minutes and then transfer to wire rack. Let cookies cool completely before serving.

Nancy's Notes: chop the nuts very finely. I would use the mini-prep the next time and get them quite fine. One might also use almonds and add a bit of almond flavoring to get that "spumoni" taste. Toast the nuts in a 350 degree oven for about 10 minutes before chopping.

Use a bit of water on the edges of the ropes if the doughs don't stick together.

Measure the rectangle and try to get squared off corners.

Slice with a sharp knife and try to make the cuts as even as possible.

Photo from
Perfect
Mine
as perfect!



The
Cookie.
weren't