



SARAH KIEFFER


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NOT FOR SALE

100 COOKIES

THE BAKING BOOK FOR
EVERY KITCHEN

with Classic Cookies, Novel
Treats, Brownies, Bars,
and More



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THE BAKING BOOK FOR EVERY KITCHEN

with Classic Cookies, Novel Treats,

Brownies, Bars, and More

SARAH KIEFFER





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DEDICATION

This book is dedicated to my dad, Lynn Hesse, who always supported me in every hobby and endeavor—whether it was microscopes, guitars, Shakespeare, photography, or baking. He always made sure I had some kind of access to my interests, at whatever cost to himself, and taught me to always work hard and follow through.

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Intr

roduction

Introduction

When I was fourteen years old, I embarked on what is now known in my family as the “cookie years.” Each day I’d step off a hot school bus, walk a half block to my back door, throw my book bag somewhere in the kitchen, and get to work: mixing, whisking, and baking until my mom took over the kitchen so she could get dinner started. The story I told my mom about my afternoon baking compulsion was that I was setting out to make the perfect, quintessential cookie, but really the whole project started as an excuse to eat cookie dough.

Initially, my mom was dubious about the whole

motherly instincts whispered to her, and she saw affair, as day after day dozens of cookies cov-something greater in me than I saw in myself.

ered our countertop. Ninth grade was one of

I worked my way through our three cookbooks:

those years—the textbook story of a young girl

The Mount-Hope Redemption Church Cookbook, in the awkward transition to womanhood. After

Better Homes and Gardens New Cookbook

dinner I would head to my room, recording

(the classic 1976 edition), and the *Betty Crocker* tear-stained journal entries with an overarching *Junior Cookbook*. Day after day I tried out reci-junior high theme known to many: I felt like I

pes, experimented with recipes, and crossed out

just didn’t fit anywhere. I never shared those

recipes that failed me. I found myself intrigued tears with my mom, but maybe she could sense I

more with the process than the outcome. If I had needed an emotional outlet because she let me

discovered Shakespeare at this point, his words

keep baking. Or maybe it was because I was so

would have rang true: “Things won are done;

engaged with mixing and stirring that I didn’t

joy’s soul lies in the doing.”

have time to fight with my sister or tease my

brother. Or, just maybe, deep down inside, her

1 2

While I had eventually developed a repertoire

the oven window, watching a cake rise and take

s

of recipes, my chocolate chip cookies received

shape before my eyes. With my feet firm on

the most acclaim; they were made with short-

the kitchen floor and my belly nestled against

ening and a little butter, extra vanilla, and a

the counter as I stirred and whisked, I felt

100 Cookie

sprinkling of chocolate chips throughout the
grounded. Through these fleeting moments, the
batter. I passed them out to neighbors, sent
kitchen gods were pacing above, sending mes-
them home with my grandma, and ate more
sages to me on the wind. I kept missing them;
than my share. I was pleased with the cookies,
they were faint whispers, floating past me and
but also all my hard work that went into them. I through me, and then astray.
“Prophesy to the

felt content with the process of taking initiative, wind, and the wind only, for
only the wind will

setting out to do something, and keeping at it

listen,” T. S. Eliot lamented. (*Four Quartets* and even when it wasn’t
working, or I was tired of it.

"Ash Wednesday" wouldn’t find their way to me, either, until years later.)

My obsessive cookie-baking phase ended,

fading away when summer came and I had

My high school years ended, and I headed off

to find employment; college wouldn’t pay for

to Winona State University, certain my future
itself. High school passed and I barely spent
was in teaching English or writing poetry. I
time in the kitchen. I never took time to learn
found myself working at the Blue Heron Coffee-
how to cook for myself, or bake anything other
house, owned by Larry and Colleen Wolner,
than cookies and chocolate cakes from boxes.
where I was hired as a barista for a few

The passion that had stirred in my heart lay
evenings and weekend days. I didn't know what
dormant. Occasionally,

I was walking in to; I
there would be a need
had no idea this little
to bake: cookies at
shop with no air con-
holidays, or birthday
ditioning in the kitchen

“‘A cookie,’ Avis told

cakes for friends. I

and limited counter

her children, 'is a soul.'

would remember for

space would be a

a moment, when my

She held up the wafer,

refuge and light to me.

hands patted dough

its edges shimmering

Here was a safe space

and rolled it thin, the

to learn and fail, a

with ruby-dark sugar.

beauty of the color of

place to laugh and cry

'You think it looks like a

sugar and butter and

and spend long hours.

eggs combined, and

tiny thing, right? Just

Here was a place to

the pleasure of watch-

a little nothing. But

study and hide and

ing the dough become

drink so much coffee.

then you take a bite.’”

a perfect rectangle on

When I walked through

the counter. There was

–Diana Abu-Jaber, *Birds of Paradise*

the doors my first night

the thrill of peeking in

of work, I still didn't



13

hear the gods. But looking back, I'm sure their trumpets were blaring.

Intr

oduction

Larry and Colleen had just bought the store when I started, so in the beginning there was a brief stint in which I was the only employee.

Business was slow at first but soon picked up, and one crazy evening, after looking sadly at the empty bake case, Larry asked me if I knew how to make cookies. I thought back to those afternoons in my parents' kitchen, making dozens upon dozens of cookies. I had moved on, and everything I had painstakingly taught myself was mostly forgotten. I fibbed a confident "Yes!" regardless.

Larry set me to work making chocolate chip Cookie making was now part of my life, and in cookies, and I mixed and stirred and hummed the years that followed, I spent time both per- a little tune, happy to be creating again. The sonally and professionally honing my craft. And cookies, however, emerged from the oven in while I spent weeks and months playing around

one gigantic blob, with butter streaks and flour with technique, ingredients, and ratios, I found patches galore. I'll never forget Larry's pursed myself pondering the cookie itself. At its core, lips and side eye as he gazed at the giant

a cookie is a simple circle, made up of butter,
cookie disaster. He hunched his tall frame over
sugar, eggs, and flour. Salt and baking soda,
the baking sheet, and flipping his ponytail care-too. Maybe some chocolate,
or peanut butter,
fully over his shoulder, he quietly commented,
or oats. But what *is* a cookie? And why do we
“Are you *sure* you know how to make cookies?”
make them again, and again, and again? In my
I flushed, but he set me to work again, kindly
childhood kitchen, cookies were a foundation,
walking me through each step of the recipe.
a stepping-stone to baking, a rite of passage. I Then he had me make them
again, and again.
found my way to the kitchen counter, and there
Soon I was making beautiful cookies, and then
I was taught, with a bowl, a wooden spoon, and
bars, and coffee cakes, and scones and muffins,
a few simple ingredients.
too. Maybe in those initial moments the Wol-
ners were desperate and took what help they

Cookies are the cornerstone of pastry. But for had, or maybe their maternal instincts picked many of us, they are also at the core of our up on the whispers in the wind. Whatever the memories, connecting our palate to our person. case, their diligence in teaching me and their Cookies wait for us after school, anxious for trust that I could succeed fostered my lifelong little ones to emerge from a bus and race love for baking.

through the door. They fit themselves snugly

14

in boxes, happy to be passed out to neighbors Cookies (page 29) to Snickerdoodles (page 48)

s

on cold Christmas mornings; trays of them line can be found here.

long tables, mourning the loss of the dearly “Brownies + Blondies” follow with aplomb, departed. While fancy cakes and tarts walk

100 Cookie

confident that they are just as important. I have the red carpet, their toasted meringue piles,

several basic brownie recipes to meet everyone's spun sugar, and chocolate curls boasting of

cocoa longings, plus quite a few recipes to take rich rewards that often fail to sustain, cookies brownies to new heights with swirls, curls, crunch, simply whisper knowingly. Instead of pomp and

and more chocolate. "Fruit extravaganza" will

flash, they offer us warm blankets and cozy

meet all your berry needs, as well as citrus and slippers. They slip us our favorite book, they

stone fruit. Pie bars and cake bars abound, as

know the lines to our favorite movies. They

well as Lemon Sugar Cookies (page 117) and

laugh at our jokes, they stay in for the night.

Banana Cream Pie Bars (page 126), a personal

They are good friends, they are kind words.

favorite.

They are not jealous, conceited, or proud. They

evoke a giving spirit, a generous nature. They

"The Next Level" is exactly what it sounds like: beg to be shared, and rejoice in connection.

recipes extravagantly elevated for your holiday
Cookies are home.

and dinner party needs. You'll find French Silk
Pie Bars (page 174) and Crème Brûlée Cheese-

HOW TO USE THIS BOOK

cake Bars (page 181) here. "Time to Play" is
right behind with some trendy takes on classics.

Most of the recipes in this book require basic

There are both easy recipes and some that

baking skills, such as mixing butter, adding

are a little more time consuming. Neapolitan

ingredients, and the like. A few are a bit more

Cookies (page 200), Macarons (page 193), and

complicated or require more of a time com-

Scotcheroos (page 215), a Minnesota classic,

mitment. Be sure to follow the baking tips in

are located there.

the pages that follow, and read through the

Sixth on the list is "Pan-Banging Cookies," an

ingredient and equipment lists for extra advice

entire chapter dedicated to my pan-banging
and reference.

ripple effect. Here you'll find the original rec-This book is divided into eight
chapters. The

ipe that started the whole #bangonapan affair,

first chapter, "The Classics," is my personal

plus quite a few more recipes with crisp, ripply cookie canon: the recipes I
turn to over and

outer edges and gooey, melty centers. "Mix +

over, the recipes I am passing on to my children Match" ends the cookie
recipe portion of the

and perhaps one day my grandchildren. They

book, with plenty of fillings to sandwich cookies are the recipes that bring
delight on bright,

and bars into new creations. Finally, "Extras"

sunny afternoons and comfort on chilly winter

closes the book, with recipes for No-Churn Ice

evenings. Everything from Soft Chocolate Chip

Cream (page 289) and Caramel (page 283),

15

among other basics you'll incorporate into the

check to see if they should be removed from the

Intr

cookie and bar recipes.

oven. Your eyes, nose, hands, and palate are all oduction

important tools in the kitchen.

GENERAL BAKING ADVICE

REMEMBER THE GODS I've found that when I'm overconfident or assume that what I make will

READ THE RECIPE First and foremost, it is vital turn out perfectly just because I've made it a

to read the entire recipe through before begin-

hundred time before, I am often unconsciously

ning a baking project. It is essential to know all careless and make a mistake. My belief is that

the ingredients, details, and timing at the start the food gods are silently watching, remind-to help ensure the recipe succeeds. Once you

ing me of my place in things. Regardless if

feel confident about how a recipe works, you

it's myth-come-true or just coincidence, I've

can then think about personalizing it.

learned to approach my kitchen counter with

MISE EN PLACE This is an important concept humility and be mindful of the notion that how

that literally means “put in place.” It is the way we approach our work affects how it turns out.

practice of having everything ready before baking begins: all ingredients measured, all

A FEW IMPORTANT

pans greased and lined, the oven preheated,

THINGS TO NOTE

etc. This process keeps you from wasting time and resources and helps guarantee a good

MEASURING FLOUR Throughout this book, 1 cup outcome.

of flour equals 142 g (or 5 oz). This is on the higher end of the scale (a cup of flour can

USE YOUR SENSES It’s my job when writing

range anywhere from 4 to 5 oz, depending

recipes to make sure each one is thoroughly

on the baker), but I found that after weighing

tested and then help you navigate through as

many cups of flour and averaging the total,

best I can. However, there are many variables

mine always ended up around this number.

that may pop up and cause issues as you pro-

Because most people do scoop flour differently,

ceed. If your oven isn't calibrated to the right I highly encourage the use of a scale when

temperature, your baked goods may not turn

measuring ingredients to get consistent results.

out as described. High altitude and humidity

can affect baking. Feeling depressed or anxious

MEASURING SEMISOLIDS Yogurt, sour cream,

can influence your concentration and could

peanut butter, pumpkin purée, and the like are

possibly alter how you read the recipe. If any

all examples of semisolids: ingredients that

or all of these situations occur, you will need to fall somewhere between a liquid and a solid. I

rely on your senses to help guide you. If your

always measure these types of ingredients in a

cookies are not golden on the edges in the time

liquid measuring cup, which gives a little more

the recipe allots, let them bake a little longer.

volume than a dry measuring cup because the

If your bars seem to be browning too quickly, cup is slightly bigger. If you are not using a



16

scale to measure these ingredients, I highly recommend using a liquid measuring cup so your baked goods will turn out correctly.

100 Cookie

A PINCH OF SALT is called for occasionally throughout these pages. It is a

little more than 1/8 teaspoon, but less than 1/4 teaspoon.

EGG WASH To make an egg wash, use a fork to whisk 1 large egg, a pinch of salt, and 1 tablespoon [15 g] of water together in a small bowl.

LINING PANS WITH PARCHMENT PAPER Lining

pans with a parchment paper sling results in an easy release. Cut two pieces of parchment paper the same size as the bottom of your pan, and long enough to come up and over the sides. Spray the pan with cooking spray, and some of the cookies in this book, and the then place the pieces of parchment in the pan, recipe will call for it if I think it is beneficial. perpendicular to each other so each side has a This tapping motion is different than “bang-bit of parchment overhang, making sure to push ing” the pan repeatedly to make ripply edges, the sheets into the corners.

and that method is explained in more detail in “Pan-Banging Cookies” (see page 226).

TEMPERING CHOCOLATE Tempering chocolate

allows it to set properly and gives the chocolate Cookie Baking Tips

a glossy, smooth finish. Throughout the book I use a “cheater’s method” to temper chocolate, Here are a few tips specific to cookie baking, which is to melt most of the chocolate called to help you through this book.

for, and then finely chop the few ounces of

- Make sure to beat the butter and sugar chocolate left and stir it into the melted chocolate together as directed. Most recipes call for

chocolate until it is also melted, so that the finished, a “light and fluffy” texture, which means

melted chocolate ends up around 88°F [31°C].

beating these two ingredients together for

This method isn’t foolproof, but it’s worked for 2 to 3 minutes. It is also important to have

me 99 percent of the time.

the butter at the temperature the recipe

TAPPING VS. BANGING In a few of the recipes calls for. If no temperature is indicated, this

in the book, I call for the pan to be “tapped”

means that it can be used cold.

against the oven rack. This motion helps set

- The best way to get cookies in a consistent, the sides of the cookies, giving them a nice uniform shape is to use a cookie scoop edge. I find it is an important step in baking

17

or kitchen scale. The recipes in this book

two of baking. If you can't finish off a baker's Intr

indicate what size each cookie should be for

dozen in 24 hours flat, the good news is that you oduction

best results. You can weigh the dough indi-

can freeze them! Make sure your cookies are

vidually and roll into balls, or use a scoop

cool, then place them on a lined sheet pan in

that portions out the correct size.

a single layer. Let them freeze for an hour or

two, then once they are frozen solid, move them

- After I am done mixing a dough in the stand

to labeled freezer-safe bags or containers to

mixer, I always take a spatula and give the

store. They can be stored for 1 month in the
dough a final mix, making sure that it is
freezer. Move them to the refrigerator the night perfectly combined and that
there are no
before serving.

streaks of butter or pockets of flour. Stand
mixers can occasionally miss the very bottom

GIVING COOKIES Many people like to mail of the bowl, and I check
frequently to make

cookies as gifts or take them on long trips. If
sure that there are no stray ingredients
you are thinking of doing so, here are some tips.
lurking there.

Fragile cookies and cookies that need to be
refrigerated should not be mailed. Pick sturdy

- To flatten the cookies without the dough
cookies that will hold up over the distance or
sticking to the bottom of the cup, gently

bar cookies that don't crumble easily. Place the grease a small square of
parchment paper

cookies in an airtight container, then pack the

with cooking spray, and place that between container in a mailable box filled with bubble the dough and the glass when flattening. wrap or other filler to keep them from bumping

- Lining your pans and using the correct pan around. If the cookies are spending a few days the recipe calls for will help ensure your in the box, you can wrap each one individually cookies are baked evenly.

in the airtight container.

- If your cookies are consistently not turning out right—burning on the edges, not cooking

INGREDIENTS

through, splotchy, etc.—your oven could be

The following is a list of ingredients used in this the problem. Make sure you have an oven

book. Most of these ingredients should be avail-

thermometer to check if your oven is heating

able at your local grocery store, but for the few properly, and check for any hot spots.

that are specialty items or hard to find, I have

- It's often hard to wait to eat cookies, but included a resources section at the back of the letting them cool as called for will help them book (page 298) to help you locate them.

reach the right texture. So, if possible, resist the urge to dive right in.

Dairy + Eggs

STORING COOKIES Most cookies are best **BUTTER** All the recipes in this book call for eaten the day they're made, or within a day or

unsalted butter. If you are a fan of salted

18

butter and decide to use it instead, you will

MILK I tested all the recipes in this book with s

want to use a little less salt overall in the

whole milk. I don't recommend replacing most

recipe. European-style butter cannot always be

recipes with a lower-fat milk as this can possi-

swapped for regular butter; the high fat con-

bly change the outcome of the recipe.

100 Cookie

tent can cause extra spreading or other prob-

lems. If European-style butter is used, it will be Cooking Oils

noted in the recipe. For grocery store brands,

I prefer Land O'Lakes Unsalted Sweet Butter. I

CANOLA OIL Canola oil is the most common oil do not suggest substituting oils for butter.

you'll find called for in this book, because of its neutral flavor.

CREAM CHEESE I prefer Philadelphia brand

cream cheese in my recipes; I find it tastes

OLIVE OIL Use a good-quality extra-virgin olive best overall and gives baked goods a

oil so the flavor shines in the final product.

“creamier” feel.

TOASTED SESAME OIL I love the flavor of toasted sesame oil, and while it is usually used **CRÈME FRAÎCHE** is a matured cream with a

tangy flavor and smooth texture. It is used

in savory cooking, I've found pairing it with

occasionally in this book, and there is a recipe sugar is delicious. I have a few recipes in the

for making it at home in the “Extras” chapter

book that include it.

(page 284).

Salt + Spices

EGGS All the recipes here call for Grade A large eggs. In its shell, a large

egg should

FLEUR DE SEL This is a delicate, moist salt that weigh 2 oz [57 g]. For egg-rich recipes (such

is usually used as a finishing salt. Because the as Pastry Cream, page 280), I like to use local, crystals are larger, the salt takes longer to

farm-fresh eggs because they typically have

dissolve, and the taste lingers a bit longer.

beautiful, orange yolks. If the recipe calls for **SPICES** Make sure your spices haven't been room-temperature eggs, you can place the

sitting in your cupboard for years before using

eggs in a large bowl, cover them with warm

them. Although they appear to last forever,

water, and let them sit for 10 minutes. If you

they do have a shelf life and can grow stale or

need to separate the egg whites and the yolk,

rancid over time. Spices retain their freshness

it's generally easier to start with a cold egg

for 6 months to a year.

because the yolk will be firmer.

TABLE SALT I use table salt rather than kosher **HEAVY CREAM** Look for a heavy cream that is salt in all the recipes in this book unless other-pasteurized, not ultra-pasteurized, if possible, wise noted.

especially when making crème fraîche. Heavy cream is also known as double cream.

19

Sweeteners

SANDING SUGAR Sanding sugar is a large-**Intr** crystal sugar that doesn't dissolve while baking.

BROWN SUGAR Light brown sugar was used for oduction

It is used mainly for decorating.

recipe testing in this book. If dark brown sugar is needed, it will be specified in the recipe.

Flour

CONFECTIONERS' SUGAR Confectioners' sugar is **ALL-PURPOSE FLOUR** All the recipes in this also known as powdered sugar and icing sugar.

book were tested with Gold Medal unbleached

CORN SYRUP Do not substitute dark corn syrup all-purpose flour, unless otherwise noted in the for light; it has a more robust flavor and is not recipe. Different brands of flours have vary-a good replacement in these recipes.

ing levels of protein, ranging from low to high, which can result in very different outcomes

GRANULATED SUGAR Granulated sugar (also when baking. I've found Gold Medal to be the

known as white sugar) was used to test all the

best option for the recipes in this book.

recipes in this book. Organic sugar can be

substituted, but please note that it often has a I highly recommend a digital scale to measure

coarser grain than regular white sugar, which

flour and have provided weight measurements.

means it won't melt as quickly as more finely

I recommend the dip-and-sweep method for

ground sugar. If organic sugar is preferred, it

flour if you are not using a scale: Dip the mea-

can be processed in a food processor until it is suring cup into the bag or container of flour,

finely ground before using.

then pull the cup out with the flour overflowing the cup. Sweep the excess off the top with a

A Note on Beet vs. Cane Sugar: While sci-knife, so that you have a level cup of flour.

entists insist there is no chemical difference

ALMOND FLOUR Almond flour is also found between beet and cane sugar, many bakers

in most grocery stores' baking aisles or can

claim there is a noticeable difference in

be ordered online. Look for blanched almond
their baking outcome, citing that the beet
flour, which removes the almond skins before
sugar burns more quickly and less evenly,
processing.

and many macaron enthusiasts swear the
beet sugar affects their cookies in a nega-

HAZELNUT FLOUR Hazelnut flour is found
tive way. For most cookie baking I haven't
in most grocery stores' baking aisles or can
noticed a huge difference, but when I am
be ordered online. If you can't find it, you
working with sugar at high temperatures—
can finely pulse skinned hazelnuts in a food
for instance, making Caramel (page 283),
processor.

crème brûlée, or Macarons (page 193)—I
use cane sugar. Many manufacturers do

Leavenings

not specify what type of sugar they are

using, but C&H is pure cane sugar.

BAKING POWDER I use nonaluminum baking powder when I bake, as brands with aluminum



20

can give off the taste of metal. Baking powder

When melting chocolate, chop the bar into fine

s

can expire. To check if your baking powder is

pieces. This will help the chocolate melt more

still potent, add a spoonful of it to a cup of hot quickly and evenly and will give it less opportunity to burn. If it bubbles, it is still good to use.

Make sure that there is no water

100 Cookie

in your bowl when melting, or on your knife and

BAKING SODA In order for baking soda to rise, spatula, as contact with water can cause the

it needs to be paired with an acidic ingredient, chocolate to seize, turning it grainy. Adding a

such as buttermilk, sour cream, yogurt, vinegar, tablespoon or two of hot water to the seized

coffee, molasses, brown sugar, or pumpkin. You

chocolate and then stirring it can sometimes

can also check baking soda for freshness the

save it.

same way you would check baking powder.

To melt chocolate in the microwave: Place the

Nuts

chopped chocolate in a microwave-safe bowl,

and microwave the chocolate on medium for

I usually toast nuts as soon as I purchase them

1 minute, then stop and stir the chocolate. Continue to microwave the chocolate in 20-second intervals, stirring after each one, until the chocolate is almost completely smooth. Remove from the microwave and place the pan in the middle position and preheat the oven to 350°F [180°C]. Line a sheet pan with parchment paper and place the nuts in the prepared pan in a single layer. Bake for 5 to 10 minutes, until the nuts darken and are fragrant. Let them cool, and then store them in a plastic freezer bag in the freezer for up to 1 month.

Chocolate

BITTERSWEET/SEMISWEET CHOCOLATE When shopping for semisweet and bittersweet bar

chocolate to use in baking, look for one that falls between 35 and 60 percent cacao, and don't use anything over 70 percent, as this can alter the taste and texture of the recipe.

(*Bittersweet* and *semisweet* can be confusing terms, as both can mean chocolate with

a cacao percentage of anywhere from 35 to 99 percent.) Most recipes in this book call for semisweet chocolate.

21

the bowl from the microwave and then stir until

VANILLA EXTRACT All the recipes in this book Intr completely smooth.

use pure vanilla extract, and I don't recommend reduction

using artificial vanilla, as the taste is, well, **CACAO NIBS** Cacao nibs have a complex, bitter artificial.

flavor and are crunchy to eat.

CHOCOLATE CHIPS Chocolate chips have less **EQUIPMENT**

cacao than bar chocolate, which allows them to hold their shape when melted. This does mean,

Measuring Equipment

however, that they are not always a good sub-

DIGITAL SCALE A digital scale will ensure that stitution for bar chocolate. ingredients are measured correctly. Through-

COCOA POWDER There are two kinds of cocoa out this book, I have weights listed for most

powder: Dutch-process and natural. Dutch-
ingredients. I have not included small mea-
process cocoa is treated; it is washed with an
surements that are less than 4 tablespoons. A

alkaline solution that neutralizes its acids and digital scale can also be used
for portioning

has a more mellow, nutty flavor and a richer
out cookie dough and dividing cake batter

color. Natural cocoa powder is left as is and is evenly between pans.

a very acidic, sharp powder. The recipes in this **MEASURING CUPS AND
SPOONS** Dry measuring book all call for Dutch-process cocoa powder.

cups measure dry ingredients. I use metal cups

WHITE CHOCOLATE White chocolate is made that come in these sizes:
 $\frac{1}{4}$ cup, $\frac{1}{3}$ cup, $\frac{1}{2}$ cup, from cocoa butter. Not all white chocolate is

and 1 cup. I use metal measuring spoons for

created equal, so use a brand you trust when

teaspoon and tablespoon measures: $\frac{1}{4}$ tea-

baking with it. White chocolate chips do not

spoon, $\frac{1}{2}$ teaspoon, 1 teaspoon, and 1 table-

melt well. White chocolate also melts more

spoon. For liquids, I use glass measuring cups

quickly than dark chocolate, so be sure to stir it with pourable spouts and measurements

more frequently than you would dark chocolate,

marked along the side of the cup.

especially when using the microwave.

Utensils

Vanilla

BENCH SCRAPER A bench scraper is a great **VANILLA BEANS** To use a vanilla bean: Use a tool used for so many things, from transferring

sharp knife to split the bean lengthwise, and

ingredients to lifting dough off the counter,

then scrape the seeds out of the bean with the

cutting dough, and cleaning the work surface.

dull side of the knife or a spoon. Use the seeds **FOOD PROCESSOR** I use a food processor for in the recipe as called for. The leftover pod

pulverizing nuts and grating carrots quickly.

can be dried and then finely ground in a food

processor to make a vanilla bean powder.

HEAVY-DUTY STAND MIXER If you do a lot of baking, I highly recommend investing in a

2 2

stand mixer for both convenience and speed.

PASTRY BRUSHES Pastry brushes have so many s

The recipes in this book call for one, but a

uses—glazing, coating, and brushing away

handheld mixer or sturdy wooden spoon can

crumbs and excess flour. I use a natural-bristle be substituted.

brush; I've found they work much better than

100 Cookie

silicone, although they need to be replaced

INSTANT-READ THERMOMETER An instant-read more frequently.

thermometer is an essential tool and is espe-

cially useful when making caramel. As its name

PORTION SCOOP Portion scoops are a great suggests, it tells the temperature instantly, so way to scoop cookies, helping to ensure consis-you have a better chance of making your con-

tent and even shapes. They are not essential,

fections perfectly.

but I highly recommend them. Vollrath makes a

reliable scoop that doesn't break easily.

KITCHEN SCISSORS Kitchen scissors have many functions, like cutting parchment paper and

RULER Rulers are useful for measuring when pastry bag tips, as well as snipping dough.

cutting bars. I have an 18 in [46 cm] long ruler that works perfectly.

KITCHEN TORCH I use my kitchen torch to caramelize sugar, brown meringues, and toast

SHEET PAN I use medium-weight half sheet marshmallows.

pans (12 by 16 in [30.5 by 40.5 cm] with a 1 in

[2.5 cm] rim), unless otherwise noted.

MICROWAVE OVEN A microwave oven is a useful alternative to a double boiler for melting butter **SILICONE SPATULA** Spatulas are an essential and chocolate, and also works well to heat milk.

kitchen tool with many uses: folding, smoothing, stirring, mixing, and scraping, just to name a few.

OFFSET SPATULA Offset spatulas are used for spreading batter evenly and icing cookies and

SKEWERS I use wooden skewers for testing when cakes. I use both large and small ones, and prefer bars and brownies are done. A toothpick can

them with a rounded edge over a straight edge.

also be used.

OVEN THERMOMETER Many ovens are not prop-**WIRE COOLING RACK** Cooling racks help the early calibrated, and this can greatly affect the bottom of baked goods stay crisp and also help

outcome of your baked good. I have an inex-

speed up cooling times.

pensive oven thermometer that I keep hanging

WIRE WHISK I use whisks for many kitchen on the middle rack of my

oven.

tasks, such as beating eggs and combining

PARCHMENT PAPER I use parchment paper for dry ingredients.

lining sheet pans when baking cookies and use it **ZESTER** A Microplane zester comes in handy as a sling when making bars, for easy removal. I when a recipe calls for freshly grated nutmeg or like to buy parchment paper from a restaurant

gingerroot, or the zest of an orange or a lemon.

supply store, where the sheets come precut and

lie flat.





CHAPTER 1

The

Classics



**“I believe the
nicest and sweetest**

days . . . bring

simple little

pleasures, following

one another softly,

like pearls slipping

off a string.”

–L. M. Montgomery, *Anne of Avonlea*





3 TBSP | 4 TBSP | 5 TBSP | 6 TBSP | 7 TBSP | 8 TBSP
1/4 CUP | 1/3 CUP | 8 TBSP = 1 STICK = 1/2 CUP
NET WT. 4 OZ. (113g)
THIS UNIT NOT LABELED FOR INDIVIDUAL SALE





29

As much as I like crisp, rich chip cookies packed with dark chopped chocolate and sprinkled The Clas

with sea salt, I am convinced there is still a need for a basic, soft chocolate chip cookie that doesn't require much work or pretention. At least, that's what my kids tell me on a weekly basis. After trying all the chocolate chip cookies in this book, they have declared sics

this simple one to be their very favorite, and each time I make them, I have to agree.

Soft Chocolate

Chip Cookies

AKES ABOUT 20

M

COOKIES

2½ cups [355 g]

1) Adjust an oven rack to the mid-baking. Bake for 8 minutes, until

all-purpose flour

dle of the oven. Preheat the oven the cookies are slightly puffed in

1 teaspoon baking soda

to 350°F [180°C]. Line three sheet the center. Give the pan a slight pans with parchment paper.

¾ teaspoon salt

2) In

tap in the oven. Bake the cookies a medium bowl, whisk together the until the edges are just turning

12 tablespoons [1½ sticks

flour, baking soda, and salt. 3) In golden brown but the center is still

or 170 g] unsalted butter,

at room temperature

the bowl of a stand mixer fitted
soft, 2 or 3 minutes more (10 to
with a paddle, beat the butter on
11 minutes total). **6)** Give the pan

¾ cup [150 g] granulated

sugar

medium speed until creamy, about
one final tap in the oven and then
1 minute. Add the granulated and
transfer the pan to a wire rack to

¾ cup [150 g] brown

brown sugars and beat on medium
cool. Let the cookies cool com-

sugar

speed until light and fluffy, 2 to
pletely before removing from the

2 large eggs

3 minutes. Scrape down the sides
pan. When pulled from the oven,

1½ teaspoons pure

of the bowl, add the eggs and
the cookies will look puffed and

vanilla extract

vanilla, and mix until smooth. Add
light in color, but they will slowly

7 oz [198 g] semisweet or

the flour mixture and beat on low
deflate as they cool on the pan.

bittersweet chocolate,

speed until just combined. Add the

Store cookies in an airtight con-

chopped into bite-

chocolate and mix into the batter
tainer at room temperature for up

size pieces, or 1¼ cups

[226 g] semisweet

on low speed. **4)** Form the dough
to 5 days.

chocolate chips

into 1 1/2 oz [45 g] balls (2 table-

NOTE Using chocolate chips

spoons) and place 8 cookies on

instead of chopped chocolate will

each sheet pan. **5)** Bake one pan

make for a puffier cookie.

at a time, rotating halfway through

3 0

While declaring in the previous recipe the need for just a simple chocolate chip cookie, I s

occasionally require some luxury in my daily life. These cookies demand a little more work, but you won't regret the effort, especially as the warm chocolate pockets hit your tongue and perfectly mix with the crisp, buttery edge. A tiny burst of salt will cause your closed eyes to 100 Cookie

flutter open in delight, and from that day forward these cookies will quietly call to you, like the song of the Sirens to the sailors, like the waves of the Sundering Seas to the Elves . . .

UT 20 COOKIE

BO

S

A

SEKAM

Brown Butter

Chocolate Chip Cookies

2 cups [284 g] all-purpose

butter, and stir until all the butter

1) Adjust an oven rack to the mid-

flour

is melted and combined. Stir in

dle of the oven. Preheat the oven

1 teaspoon baking powder

the granulated and brown sugars,

to 350°F [180°C]. Line three sheet

vanilla, and salt with a rubber

pans with parchment paper.

½ teaspoon baking soda

2) In

spatula, mixing until combined.

a small bowl, whisk together the

12 tablespoons [1½ sticks or

Whisk in the egg and the yolk until

flour, baking powder, and baking

170 g] unsalted butter, at

fully combined, about 45 seconds,

room temperature

soda. **3)** Slice 4 tablespoons [57 g]

until it is smooth and glossy. Let

of the butter into four pieces,

¾ cup [150 g] granulated

the batter sit for 2 to 3 minutes,

sugar

and place them in a large bowl.

and then whisk again for 45 sec-

Melt the remaining 8 tablespoons

¾ cup [150 g] brown sugar

onds. Pour the flour mixture into

[113 g] of butter in a medium skillet

1 tablespoon pure vanilla

the bowl and use the spatula to

over medium-high heat. Brown

extract

combine (it may take a minute to

the butter until it is dark golden

¾ teaspoon salt

incorporate all the dry ingredi-
brown and is giving off a nutty
ents). Place the chopped chocolate

1 large egg plus 1 large yolk

aroma, 2 to 3 minutes (for tips on
over the dough and use your hands
browning butter, see page 280).

8 oz [226 g] bittersweet

to knead it in until it is evenly

chocolate, chopped into bite-

Pour the browned butter (and any

size pieces

distributed (you can use a spatula

bits of browned butter stuck to

here, too, but I've found my hands

the bottom of the skillet) into the

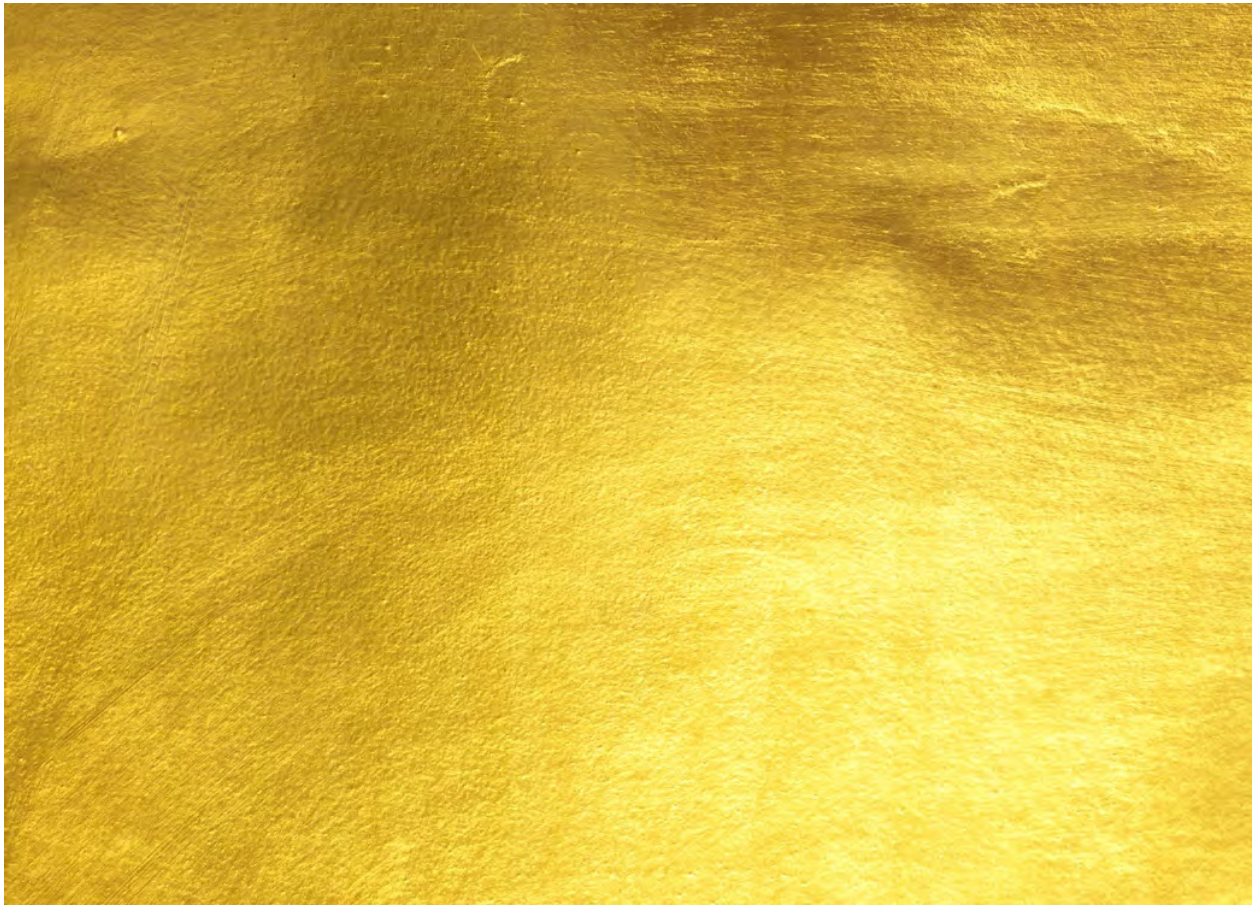
Fleur de sel, for finishing

(optional)

make for quick work).

bowl with the room-temperature





The dough will be very shiny, slick, and dense, and it will take a minute to incorporate the chocolate. **4)** Form the dough into 1 1/2 oz [45 g] balls (2 tablespoons). Place 8 cookies on each sheet pan. **5)** Bake one pan at a time, rotating halfway through baking. For soft cookies with a gooey center, bake the cookies until the sides are set, the centers are very puffed, and the dough is still light, 8 to 9 minutes. For cookies with a crispy edge and tender center,

bake until the cookies are light golden brown

around the edges and the centers are still

slightly puffed, 9 to 10 minutes. For cookies with a crisp edge and firm center, bake until the

cookies are golden brown around the edges

and the centers have begun to collapse, 10 to

11 minutes. **6)** Transfer the pan to a wire rack and let the cookies cool for 10 minutes, then

move the cookies to the wire rack to cool.

Sprinkle the cookies with fleur de sel, if desired, a few minutes after they emerge from the oven.

Store cookies in an airtight container at room

temperature for up to 3 days, but they're best

eaten warm.

NOTE I like using a combination of chocolate; I use 5 oz [142 g] of Guittard semisweet or

bittersweet baking wafers and 3 oz [85 g] of

Vahlrona CARAÏBE feves. For a more devel-

oped flavor, the dough can be rested (or aged)

for up to 48 hours in the refrigerator. Place

balls of formed dough on a sheet pan lined

with parchment and cover with plastic wrap.

Cookies can then be baked as directed, adding a little baking time (about a minute) to the chilled cookies. These cookies will be plumper and won't spread as much.

3 2

Crispy cookie lovers of the world, rejoice: I didn't forget about you and your need for s

a good chocolate chip cookie. This cookie is thin and crunchy, as its title boasts, with a rich, buttery flavor and just enough chocolate.

100 Cookie

Thin and Crispy

Chocolate Chip

UT 30 COOKIE

BO

S

A

Cookies

SEKAM

2 cups [284 g]

1) Adjust an oven rack to the

to make sure the dough is com-

all-purpose flour

middle of the oven. Preheat the oven to 350°F [180°C]. Line three sheet pans with aluminum foil, dull-side up. 4) Form the dough into 1 oz [28 g] balls (1½ tablespoons). Place 6 cookies an equal distance apart onto the prepared sheet pans. The cookies will spread quite a bit, so make sure they are a good distance apart. 5) Bake

1 teaspoon salt

oven to 350°F [180°C]. Line three sheet pans with aluminum foil, dull-side up. 2) In a small bowl, whisk together the flour, salt, and baking soda. 3) In the bowl of a stand mixer fitted with a paddle, beat

½ teaspoon baking soda

sheet pans with aluminum foil, dull-side up. 2) In a small bowl, whisk together the flour, salt, and baking soda. 3) In the bowl of a stand mixer fitted with a paddle, beat

1 cup [2 sticks or 227 g] unsalted butter, at room temperature

together the flour, salt, and baking soda. 3) In the bowl of a stand mixer fitted with a paddle, beat

unsalted butter, at room temperature

temperature

soda. 3) In the bowl of a stand mixer fitted with a paddle, beat a good distance apart. 5) Bake

1½ cups [300 g]

granulated sugar

the butter on medium speed until
one pan at a time, rotating half-
creamy, about 1 minute. Add the
way through baking. Bake until

¼ cup [50 g] brown

light golden brown, 15 to 17 min-

sugar

granulated and brown sugars and
beat on medium speed until light
utes. **6)** Transfer the sheet pan to

2 large eggs

and fluffy, 2 to 3 minutes. Scrape
a wire rack; let the cookies cool

3 tablespoons water

down the sides of the bowl and
for 10 minutes on the pan, then

1 tablespoon pure vanilla

add the eggs, water, and vanilla,

move them to a wire rack to finish

extract

and mix on low speed to combine.

cooling. The cookies will crisp up

4 oz [113 g] semisweet or

Add the flour mixture and mix on

as they cool down. Store cookies

bittersweet chocolate,

low speed until combined. Add the

in an airtight container at room

very finely chopped

chocolate and mix into the batter

temperature for up to 3 days.

(or ¾ cup [135 g] mini

on low speed. Remove the bowl

chocolate chips will

work, too)

from the mixer and use a spatula









3 5

Thin and crispy like the previous cookie, only chocolatier.

The Clas

sics

Thin and Crispy

Double Chocolate

Cookies

MAKES ABOUT 30

M

COOKIES

1¾ cups [249 g]

1) Adjust an oven rack to the

4) Form the dough into 1 oz [28 g]

all-purpose flour

middle of the oven. Preheat the

balls (1½ tablespoons). Place

1/3 cup [33 g] Dutch-

oven to 350°F [180°C]. Line three

6 cookies an equal distance apart

process cocoa powder

sheet pans with aluminum foil, dull-

onto the prepared sheet pans. The

1 teaspoon salt

side up. **2)** In a small bowl, whisk

cookies will spread quite a bit, so

together the flour, cocoa powder,

make sure they are a good dis-

½ teaspoon baking soda

salt, and baking soda. **3)** In the

tance apart. **5)** Bake one pan at

1 cup [2 sticks or 227 g]

bowl of a stand mixer fitted with

a time, rotating halfway through

unsalted butter, at room

temperature

a paddle, beat the butter on
baking. Bake until light golden
medium speed until creamy, about
brown, 15 to 17 minutes. **6)** Trans-

1½ cups [300 g]

1 minute. Add the granulated and
fer the sheet pan to a wire rack;

granulated sugar

brown sugars and beat on medium
let cool for 10 minutes on the pan,

¼ cup [50 g] brown

speed until light and fluffy, 2 to
then move the cookies to a wire

sugar

3 minutes. Scrape down the sides
rack to finish cooling. The cookies

2 large eggs

of the bowl and add the eggs,
will crisp up as they cool down.

3 tablespoons water

water, and vanilla, and mix on low

Store cookies in an airtight con-

1 tablespoon pure vanilla

speed to combine. Add the flour

tainer at room temperature for up

extract

mixture and mix on low speed until

to 3 days.

combined. Add the chocolate and

4 oz [113 g] semisweet or

bittersweet chocolate,

mix into the batter on low speed.

very finely chopped

Remove the bowl from the mixer

(or ¾ cup [135 g] mini

and use a spatula to make sure the

chocolate chips will

work, too)

dough is completely mixed.





37

Chocolate chip cookies will always have the number-one place in my heart, but peanut butter cookies run a very close second.

This cookie has extra peanut flavor thanks to the additions of candied peanuts, and has the perfect balance of softness and crunch.

sics

MAKES ABOUT 24

Peanut Butter COOKIES

Cookies

2 cups plus 3 tablespoons

1) Adjust an oven rack to the mid-

4) Form the dough into 1 1/2 oz

[311 g] all-purpose flour

middle of the oven. Preheat the oven

[45 g] balls (2 tablespoons). Place

1 teaspoon baking soda

to 350°F [180°C]. Line three sheet
8 cookies on each sheet pan, and
pans with parchment paper.

$\frac{3}{4}$ teaspoon salt

2) In

use the tines of a fork to make a
a medium bowl, whisk together the
crisscross shape over the top of

1 cup [2 sticks or 227 g]

flour, baking soda, and salt. **3) In**
each one (the cookies will flatten

unsalted butter, at room

temperature

the bowl of a stand mixer fitted
slightly when you do this, but you
with a paddle, beat the butter on
don't want them to flatten too

1 cup [200 g] brown

sugar

medium speed until creamy, about much). **5)** Bake one pan at a time, 1 minute. Add the brown and rotating halfway through baking.

½ cup [100 g] granulated

granulated sugars and beat on

Bake until the cookies have spread

sugar

medium speed until light and fluffy, and the edges are set, 9 to 10 min-

1 cup [215 g] creamy

2 to 3 minutes. Add the peanut

utes. **6)** Transfer the pan to a wire

peanut butter

butter and beat on medium speed

rack and let the cookies cool com-

1 large egg

until fully combined. Add the egg

pletely on the pan. Store cookies

2 teaspoons pure vanilla

and vanilla and beat on medium

in an airtight container at room

extract

speed until smooth. Add the flour

temperature for up to 3 days.

¾ cup [105 g] Candied

mixture and beat on low speed

Nuts, Peanuts variation

until just combined. Stir in the

(optional, page 291)

candied peanuts, if using.

3 8

Growing up, my dad would always try to sneak little pieces of the sugar cookie dough while s

my mom was baking. It is a vivid childhood memory: watching his head peek around the corner, checking to see if her back was turned, and then making a dash for the bowl. She would yell and throw a towel at him, and my sister and I would giggle and hope he would 100 Cookie

share some with us while we followed him out of the kitchen (he always did).

UT 20 COOKIES

BO

ASEKA M

Sugar Cookies

2½ cups plus

1) Adjust an oven rack to the

5) Form the cookies into 1 1/2 oz

1 tablespoon [364 g]

middle of the oven. Preheat the

[45 g] balls (2 tablespoons). Roll

all-purpose flour

oven to 350°F [180°C]. Line three

each ball in the sugar and place

¾ teaspoon baking soda

sheet pans with parchment paper.

8 cookies on each sheet pan.

¾ teaspoon salt

2) In a medium bowl, combine

6) Bake one pan at a time, rotat-

the flour, baking soda, salt, and

ing halfway through baking. Bake

¼ teaspoon cream of

tartar

cream of tartar. **3)** In the bowl of
until the sides are set and the bot-
a stand mixer fitted with a paddle,
toms are light golden brown, 12 to

1 cup [2 sticks or 227 g]

unsalted butter, at room

beat the butter on medium speed
14 minutes. **7)** Transfer the sheet

temperature

until creamy, about 1 minute. Add
pan to a wire rack and let the

$1\frac{3}{4}$ cups [350 g] of the granulated
cookies cool for 5 to 10 minutes on

$1\frac{3}{4}$ cups [350 g]

granulated sugar, plus

sugar and beat on medium speed
the pan, then remove them and let

$\frac{1}{2}$ cup [100 g] for rolling

until light and fluffy, 2 to 3 minutes.
them cool completely on the wire

1 large egg plus

Add the egg, yolk, and vanilla,
rack. Store cookies in an airtight

1 large yolk

and beat on medium speed until
container at room temperature for

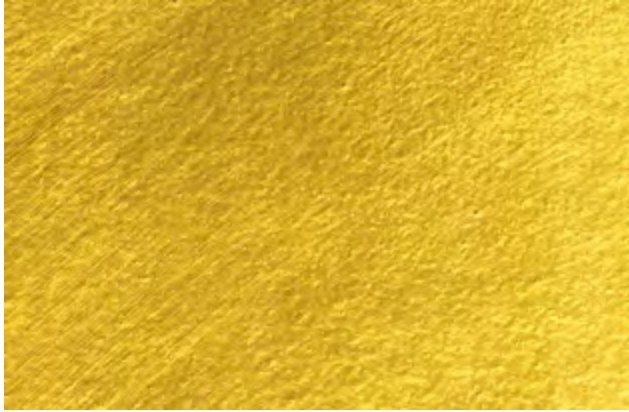
1 tablespoon pure vanilla

combined. Add the flour mixture
up to 3 days.

extract

and beat on low speed until just
combined. **4)** Place the remain-
ing ½ cup [100 g] of sugar in a
medium bowl.









4 1

I will never say no to a simple sugar cookie, but adding brown sugar makes for an The Clas

interesting twist on the classic white version. A teaspoon of molasses increases the dark brown sugar flavor without making it taste like holiday fare.

sics

UT 20 COOKIE

BO

S

A

SE

Brown

KA M

Sugar Cookies

2½ cups plus

1) Adjust an oven rack to the

5) Form the cookies into 1 1/2 oz

1 tablespoon [364 g]

middle of the oven. Preheat the

[45 g] balls (2 tablespoons). Roll

all-purpose flour

oven to 350°F [180°C]. Line three

each ball in the sugar and place

3/4 teaspoon baking soda

sheet pans with parchment paper.

8 cookies on each sheet pan.

3/4 teaspoon salt

2) In a medium bowl, combine the

6) Bake one pan at a time, rotat-

flour, baking soda, and salt. 3) In

ing halfway through baking. Bake

1 cup [2 sticks or 227 g]

unsalted butter, at room

the bowl of a stand mixer fitted

until the sides are set and the bot-

temperature

with a paddle, beat the butter on
toms are light golden brown, 10 to

1¾ cups [350 g] dark

medium speed until creamy, about
11 minutes. 7) Transfer the sheet

brown sugar

1 minute. Add the brown sugar and
pan to a wire rack and let the

the molasses and beat on medium
cookies cool for 5 to 10 minutes on

1 teaspoon molasses

speed until light and fluffy, 2 to
the pan, then remove them and let

1 large egg plus

3 minutes. Add the egg, yolk, and
them cool completely on the wire

1 large yolk

vanilla, and beat on medium speed
rack. Store cookies in an airtight

2 teaspoons pure vanilla

until combined. Add the flour mix-

container at room temperature for

extract

ture and beat on low speed until

up to 3 days.

½ cup [100 g] granulated

just combined. **4)** Place the granu-

sugar, for rolling

lated sugar in a medium bowl.

4 2

Sugar cookies are great, but chocolate sugar cookies are the bee's knees. These little s

circles are full of chocolate flavor, with crisp edges and a tender center.

100 Cookie

UT 20 COOKIES

O

B

ASEK A M

Chocolate Sugar

Cookies

2 cups [284 g]

1) Adjust an oven rack to the
a time, rotating halfway through

all-purpose flour

middle of the oven. Preheat the
baking. Bake until the sides are

½ cup [50 g] Dutch-

oven to 350°F [180°C]. Line three
set and the top begins to crackle,

process cocoa powder

sheet pans with parchment paper.

12 to 14 minutes. 7) Transfer the

¾ teaspoon baking soda

2) In a small bowl, combine the

sheet pan to a wire rack and let

flour, cocoa powder, baking soda,

the cookies cool for 5 to 10 minutes

¾ teaspoon salt

and salt. 3) In the bowl of a stand

on the pan, then remove the cook-

1 cup [2 sticks or 227 g]

mixer fitted with a paddle, beat
ies and let them cool completely

unsalted butter, at room

the butter on medium speed until
on the wire rack. Store cookies

temperature

creamy, about 1 minute. Add
in an airtight container at room

1¾ cups [350 g]

1¾ cups [350 g] of the sugar, and
temperature for up to 3 days.

granulated sugar, plus

½ cup [100 g] for rolling

beat again until light and fluffy,

VARIATIONS

2 to 3 minutes. Add the egg, yolk,

1 large egg

• *Cardamom Chocolate Sugar*

and vanilla, and beat on low speed

plus 1 large yolk

*Cookies—Add 1 teaspoon of
until combined. Add the flour
ground cardamom to the sugar*

2 teaspoons pure

mixture and beat again on low
used for rolling.

vanilla extract

speed until combined. **4)** Place the

• *Chocolate Mint Sugar Cookies—*
remaining ½ cup [100 g] of sugar
Add 1 teaspoon of mint extract along
in a medium bowl. **5)** Scoop the
with the vanilla.

dough into 1 1/2 oz [45 g] portions

• *Double Chocolate Sugar Cookies—*
(2 tablespoons). Roll each ball in
Add 3 oz [85 g] of chopped semi-
the sugar. Place 8 cookies on each
sweet or bitter sweet chocolate after

sheet pan. **6)** Bake one pan at
mixing in the dry ingredients.









45

This rich brownie cookie is thinner than the classic bar brownie, but all the necessary The Clas

chocolate flavor is there. Sometimes I swirl in a teaspoon or two of peanut butter (see variation) just to take these over the top.

sics

UT 16 COOKIE

BO

S

A

SEKAM

Brownie Cookies

$\frac{3}{4}$ cup plus 1 tablespoon

until combined. Add the flour

1) Adjust an oven rack to the

[116 g] all-purpose flour

mixture and mix on low speed until

middle of the oven. Preheat the

$\frac{3}{4}$ teaspoon baking

combined. Let the mixture sit at
oven to 350°F [180°C]. Line two

powder

room temperature for 5 minutes.

sheet pans with parchment paper.

3 large eggs, at room

2) In a small bowl, whisk together

6) Use a small scoop or two

temperature

spoons to drop heaping table-

the flour and baking powder, and

spoons of batter onto the pre-

$1\frac{1}{4}$ cups [250 g]

set aside. 3) In the bowl of a

granulated sugar

pared sheet pans, spacing them

stand mixer fitted with a paddle,

at least 2 in [5 cm] apart, fitting

beat the eggs, sugar, and salt

3/4 teaspoon salt

12 on a pan.

on medium- high speed until the

7) Bake the cookies

1 tablespoon canola oil

one pan at a time, rotating half-

mixture is pale and doubled in vol-

1 teaspoon pure vanilla

way through baking. Bake until the

ume, 6 to 8 minutes. Turn the mixer

extract

cookies are puffed and cracked

to low speed and stir in the canola

5 tablespoons [70 g]

and the edges are set, 8 to 12 min-

oil and vanilla until just combined.

unsalted butter

utes.

4) While the egg mixture is beat-

8) Transfer the sheet pan

8 oz [226 g] semisweet

to a wire rack and let the cooking, melt the butter and chocolate.

or bittersweet chocolate

ies cool completely on the pan.

Place the butter in a small, heavy-

¼ cup [25 g] Dutch-

The cookies are best the day of

bottom saucepan set over low

process cocoa powder

baking but will keep in an airtight

heat. Add the chocolate and

container at room temperature for

melt together, stirring frequently,

up to 2 days.

until smooth. Off the heat, add

the cocoa powder to the choc-

V A R I A T I O N

olate and whisk until completely

• *With Peanut Butter*—Drop 1 heaping combined. 5) Add the warm
teaspoon of peanut butter on top of
chocolate- butter mixture to the
each brownie dough ball and use a
knife to swirl.

egg mixture and mix on low speed

4 6

I never knew I needed these cookies in my life; as a child I gravitated s
toward cookies that were shoved full of coated candy and sprinkles over a
dusting of confectioners' sugar. Adulthood finally knocked some sense into
me, and now these little crinkles are on regular rotation during the 100
Cookie

holiday months and quite a few hot summer days, too.

UT 20 COOKIES

BO

ASEKA M

Chocolate Crinkle

Cookies

1 1/3 cups [190 g]

1 teaspoon pure vanilla

1) Adjust an oven rack to the middle of the all-purpose flour

extract

oven. Preheat the oven to 350°F [180°C].

1 teaspoon baking

½ teaspoon salt

Line three sheet pans with parchment

powder

paper.

¼ cup [57 g] unsalted

2) In a small bowl, whisk together

1/8 teaspoon baking soda

butter

the flour, baking powder, and baking soda.

3) In a large bowl, whisk together ¾ cup

¾ cup [150 g] granulated

3 oz [85 g] semisweet or

sugar, plus 3 tablespoons

bittersweet chocolate

[150 g] of the granulated sugar, the brown

[45 g] for rolling

sugar, eggs, yolks, canola oil, vanilla, and

½ cup [50 g] Dutch-

½ cup [100 g] brown

process cocoa powder

salt. **4)** Place the butter and chocolate in a **sugar**

small, heavy-bottom saucepan set over low

½ cup [60 g]

heat and melt together, stirring frequently

2 large eggs plus

confectioners' sugar

2 large yolks, at room

to prevent the chocolate from scorch-

temperature

ing. Continue cooking until the mixture

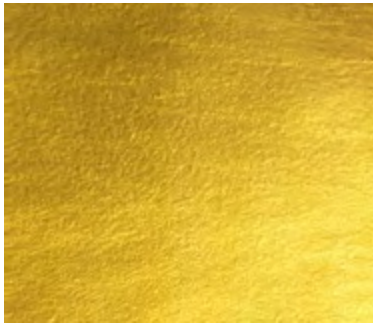
1 tablespoon canola oil

is smooth. Off the heat, add the cocoa

powder to the chocolate and whisk until

completely combined, about 45 seconds.





5) Add the warm chocolate-butter mixture to the egg mixture and whisk together until combined. Add the flour mixture and use a rubber

spatula to mix gently until combined. Let the

mixture sit at room temperature for 10 minutes.

6) Combine the confectioners' sugar and the remaining 3 tablespoons [45 g] of granulated

sugar in a small bowl. Scoop the dough into

1 1/2 oz [45 g] portions (2 tablespoons). Roll the dough in the sugar mixture. Place 7 cookies on

each sheet pan. **7)** Bake one pan at a time, rotating halfway through baking. Bake until the

edges are set and the cookies are puffed but

still soft in the center, 8 to 9 minutes for very soft cookies, and 9 to 10 minutes for a cookie

with firm edges and a tender center. **8)** Transfer the sheet pans to a wire rack and let the cookies cool to room temperature. Cookies can be

stored in an airtight container at room tem-

perature for up to 3 days.

NOTE The dough is very sticky, so using a cookie scoop works best here; I like to drop the dough

balls into the sugar and then gently roll them.

Once they are covered, they are easy to pick up. If you don't have a cookie scoop, you can refrigerate the dough for 15 minutes or so to help it scoop easier.

4 8

The definition of the word *snicker* involves such nouns as *chuckle*, *cackle*, *giggle*, and *s*

boff. I would like to note that those descriptions explain exactly what my kids do every time I say the word *snickerdoodle*—they find the name hilarious, and laugh with the warm sugar-and-cinnamon coating all over their faces and hands.

100 Cookie

UT 24 COOKIES

BO

ASEKA M

Snickerdoodles

2½ cups [355 g]

- 1)** Adjust an oven rack to the mid-
- 4)** Combine the remaining 1/3 cup

all-purpose flour

dle of the oven. Preheat the oven

[65 g] of sugar and the cinnamon

1 teaspoon cream of

to 350°F [180°C]. Line three sheet

together in a small bowl. 5) Scoop

tartar

pan with parchment paper. 2) In

the dough into 1 1/2 oz [45 g] portions

3/4 teaspoon baking soda

a small bowl, combine the flour,

(2 tablespoons). Roll the balls in

cream of tartar, baking soda, and

the cinnamon sugar mixture. Place

3/4 teaspoon salt

salt. 3) In the bowl of a stand

8 cookies on each sheet pan.

12 tablespoons [1 1/2 sticks

mixer fitted with a paddle, mix the

6) Bake one pan at a time, rotat-

or 170 g] unsalted butter,

at room temperature

butter and shortening together on
ing halfway through baking. Bake
medium speed until creamy, about
until the sides are set and the tops

2 oz [57 g] shortening or

1 minute. Add $1\frac{3}{4}$ cups [350 g]
begins to crackle, 12 to 14 minutes.

refined coconut oil

of the sugar, and beat again on

7) Transfer the sheet pans to a

$1\frac{3}{4}$ cups [350 g]

medium speed until light and
wire rack and let the cookies cool

granulated sugar, plus

$\frac{1}{3}$ cup [65 g] for rolling

fluffy, 2 to 3 minutes. Add the egg,
on the pans to room temperature.
yolk, and vanilla, and beat on low

Cookies can be stored in an air-

1 large egg plus

1 large yolk

speed until combined. Add the
tight container at room tempera-
flour mixture and beat again on
ture for up to 3 days.

1 tablespoon pure vanilla

low speed until combined.

extract

1 tablespoon ground

cinnamon



DATE:
CONTENTS:

Shickerfoodies







51

Ginger cookies will never fail to invoke memories of my Great-Aunt Frannie.
Opening The Clas

the door to her home meant breathing in the faint smell of ginger and molasses, no matter whether it was winter or spring, and her freezer was forever *packed* with a baker's dozen, plus some. While her version was sweet and full of snap, I've gone the sics

opposite direction and made mine tender, with a bit of spice.

MAKES ABOU

Ginger Cookies T 22 COOKIES

2½ cups [355 g]

1) Adjust an oven rack to the

4) Form the dough into 11/2 oz

all-purpose flour

middle of the oven. Preheat the

[45 g] balls (2 tablespoons). Roll

1½ teaspoons ground

oven to 350°F [180°C]. Line three

each ball in the remaining $\frac{1}{2}$ cup

cinnamon

sheet pans with parchment paper.

[100 g] of granulated sugar, and

1 teaspoon baking soda

2) In a small bowl, whisk together

place 8 cookies on each sheet

the flour, cinnamon, baking soda,

pan. 5) Bake one pan at a time,

1 teaspoon ground ginger

ginger, salt, nutmeg, and cloves.

rotating halfway through baking.

$\frac{3}{4}$ teaspoon salt

3) In the bowl of a stand mixer

Bake until the cookies are puffed

$\frac{1}{2}$ teaspoon grated nutmeg

fitted with a paddle, beat the

with cracks running along the

Pinch cloves

butter on medium speed until

tops, 9 minutes for soft cookies,
creamy, about 1 minute. Add the
and 10 to 11 minutes for a cakier

12 tablespoons [1½ sticks

brown sugar and ½ cup [100 g] of
cookie. Transfer the sheet pans

or 170 g] unsalted butter,

at room temperature

the granulated sugar, and beat
to a wire rack and let the cookies
on medium speed until light and
cool completely. Store the cookies

¾ cup [150 g] brown sugar

fluffy, 2 to 3 minutes. Add the
in an airtight container at room

½ cup [100 g] granulated

molasses and beat on low speed
temperature for up to 3 days.

sugar, plus ½ cup [100 g]

for rolling

until well combined, stopping to scrape down the sides as needed.

1/3 cup [113 g] light molasses

Add the egg, yolk, and vanilla,

1 large egg plus

and mix on low speed to combine.

1 large yolk

Add the flour mixture and mix on

1 teaspoon pure

low speed until combined. Add the

vanilla extract

crystallized ginger and mix into the

1/4 cup [32 g] crystallized

batter on low speed.

ginger, cut into tiny pieces

52

Often, when chocolate is strutting around a bakery case, sending out its sexy, glossy s

vibes, the humble oatmeal cookie is completely overlooked. Small and round, filled with dried fruit and a handful of spices, this unassuming cookie doesn't always make a big splash. Its charm is subtle; it hums quietly while other confections roar. But, in 100 Cookie

all honesty, I'm fine with the majority of people passing by those raisin-filled circles because it just means there are more for me.

ES 20 COOKIES

KAM

Oatmeal Raisin Cookies

1 1/3 cups [190 g]

oats on the bottom of the mixing

1) Adjust an oven rack to the

all-purpose flour

bowl.

middle of the oven. Preheat the

4) Form the dough into

3/4 teaspoon baking soda

1 1/2 oz [45 g] balls (2 tablespoons)

oven to 350°F [180°C]. Line three

and put 8 cookies on each sheet

sheet pans with parchment paper.

3/4 teaspoon ground

pan.

cinnamon

2) In a medium bowl, combine the

5) Bake one pan at a time,
rotating halfway through baking.
flour, baking soda, cinnamon, salt,

½ teaspoon salt

Bake until the edges are light
and nutmeg. 3) In the bowl of a

¼ teaspoon ground

golden brown (the middle will
stand mixer fitted with a paddle,

nutmeg

still look slightly undercooked),
beat the butter on medium speed

12 tablespoon [1½ sticks

12 to 14 minutes. Give the pan a
until creamy, about 1 minute. Add

or 170 g] unsalted butter,

slight bang on the oven rack and
the brown and granulated sugars

at room temperature

then remove it from the oven.

and beat on medium speed until

¾ cup [150 g] brown

light and fluffy, 2 to 3 minutes.

6) Transfer the sheet pan to a

sugar

wire rack and let the cookies

Add the egg and vanilla and mix

½ cup [100 g] granulated

cool completely on the pan. Store

on medium speed until combined.

sugar

cookies in an airtight container

Add the flour mixture and mix on

1 large egg

at room temperature for up to

low speed until just combined. Add

2 teaspoons pure vanilla

3 days.

the oats and mix on low speed

extract

until almost combined, then add

1 1/2 cups [150 g] rolled

the raisins and finish mixing on low

oats

speed. Using a spatula, stir the

3/4 cup [105 g] raisins

batter to incorporate any stray









5 5

There is some debate over where thumbprints originated, and many cultures have The Clas

their own adaptation of this cookie. In Sweden, these little jam-packed treats are called *rosenmunnar*, which translates as “raspberry cave,” and I think this is a perfect description. My version is made with hazelnut flour and strawberry, so it’s not quite a sics

perfect translation, but I think they are rather delicious regardless.

MAKES ABOUT

Thumbprints

48 COOKIES

2 cups [284 g]

[100 g] of sugar. Place 12 cookies,

1) Adjust an oven rack to the mid-

all-purpose flour

evenly spaced, on each sheet pan.

dle of the oven. Preheat the oven

½ cup [50 g] hazelnut

Use your thumb (or a greased,
to 350°F [180°C]. Line three sheet

flour (see page 19)

rounded ½ teaspoon) to make an
pans with parchment paper.

½ teaspoon salt

indentation in the middle of each

2) In a medium bowl, whisk
ball of dough. Fill each indenta-
together the all-purpose flour,

1/8 teaspoon baking soda

tion with a heaping ½ teaspoon of
hazelnut flour, salt, and baking

1 cup [2 sticks or 227 g]

jam.

soda. **3)** In the bowl of a stand

5) Bake one pan at a time,

unsalted butter, at room

rotating halfway through baking.

temperature

mixer fitted with a paddle, beat

Bake until the cookies are puffed,

the butter on medium speed until

¾ cup [150 g] granulated

the sides are set, and the bottom is

creamy, about 1 minute. Add

sugar, plus ½ cup [100 g]

for rolling

just beginning to turn light golden

¾ cup [150 g] of the sugar and

brown, 10 to 12 minutes.

mix on medium speed until light

6) Transfer

1 large egg plus

the pan to a wire rack and let the

1 large yolk

and fluffy, 2 to 3 minutes. Scrape

cookies cool on the pan. Store

down the sides of the bowl and

1 teaspoon pure vanilla

cookies in an airtight container

extract

add the egg, yolk, and vanilla, and
at room temperature for up to
mix on low speed until combined.

¾ cup [240 g] strawberry

3 days.

Add the flour mixture and mix on

or other flavor jam

low speed until combined. Use a

NOTE I prefer Dickenson's Seedless

spatula to finish mixing and make

Strawberry Preserves here, but

sure the dough is evenly combined.

other brands and flavors can be

4) Roll the dough into 1/2 oz [15 g]

substituted with good results.

balls (about 2 teaspoons), and roll

each ball in the remaining ½ cup

With their buttery flavor, sandy texture, and sugar-coated edges, sablés will make you s

swoon with each bite. They are also the perfect slice-and-bake, make-ahead treat.

Use European-style butter instead of the unsalted to make these extra buttery.

100 Cookie

UT 30 COOKIES

BO

ASEKAM

Sablés

1 cup [2 sticks or 227 g]

1) In the bowl of a stand mixer fit-

3) Adjust an oven rack to the

unsalted butter, at room

ted with a paddle, beat the butter

middle of the oven. Preheat the

temperature

on medium speed until creamy,

oven to 350°F [180°C]. Line three

1 cup [200 g] granulated

about 1 minute. Add the granulated

sheet pans with parchment paper.

sugar

sugar and salt, and beat again on

4) Slice the chilled log into $\frac{1}{4}$ in

$\frac{1}{2}$ **teaspoon salt**

medium speed until light and fluffy,

[6 mm] thick rounds. Space the

1 large egg yolk

2 to 3 minutes. Scrape down the

rounds about 2 in [5 cm] apart

bowl and add the egg yolk and

on the sheet pans. 5) Bake one

1 teaspoon pure vanilla

extract

vanilla, and mix on low speed until

pan at a time, rotating halfway

incorporated. Add the flour and

through baking. Bake until the

2 cups [284 g]

mix on low speed until just com-

edges are very light golden brown

all-purpose flour

bined. 2) Transfer the dough to a

but the centers are still pale, 14 to

1 cup [200 g] turbinado

workspace and form the dough into

16 minutes. 6) Transfer the pan

or sanding sugar,

for sprinkling

a 12 in [30.5 cm] long log. Place

to a wire rack and let the cookies

the log on a large piece of plastic,

cool completely on the pan. Store

a few inches longer than the log.

cookies in an airtight container

Sprinkle the sanding sugar over

at room temperature for up to

each side of the log, covering the

4 days.

outside of the dough. Gently press

VARIATION

the sugar into the dough with your

- *Pistachio Sablés*—Mix 1/3 cup [45 g]

hands. Wrap the log in the plastic

of chopped pistachios into the dough

wrap and refrigerate until firm,

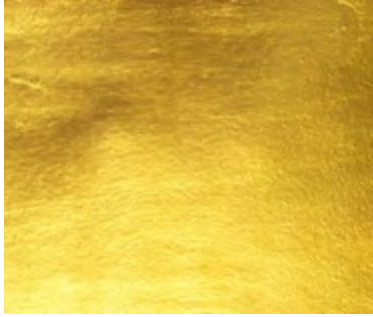
after mixing in the flour.

about 2 hours.









59

Chocolate chip shortbread has made the rounds on social media, becoming famous The Clas

for good reason. I decided to add chocolate to my Sablés recipe (page 56), along with a little splash of bourbon. The results are pretty little cookies that are crispy and buttery, with a perfect hit of booze and bittersweetness.

sics

Bourbon Sablés

with Chocolate

MAKES ABOUT 30 COOKIE

1 cup [2 sticks or 227 g]

hands. Wrap the log in plastic

1) In the bowl of a stand mixer

S

unsalted butter, at room

wrap and refrigerate until firm,

fitted with a paddle, beat the

temperature

about 2 hours.

butter on medium speed until

3) Adjust an oven

1 cup [200 g] granulated

rack to the middle of the oven.

creamy, about 1 minute. Add the

sugar

Preheat the oven to 350°F [180°C].

granulated sugar and salt and

½ teaspoon salt

Line three sheet pans with parch-

ment paper.

beat again on medium speed until

1 large egg yolk

light and fluffy, 2 to 3 minutes.

4) Slice the chilled

log into ¼ in [6 mm] thick rounds.

Scrape down the bowl and add

2 tablespoons bourbon

Space the rounds about 2 in [5 cm]

the egg yolk, bourbon, and vanilla,

1 teaspoon pure vanilla

apart on the sheet pans.

and mix on low speed until incor-

5) Bake

extract

one pan at a time, rotating half-

porated. Add the flour and mix

2 cups [284 g]

way through baking. Bake until the

on low speed until just combined.

all-purpose flour

edges are very light golden brown

Add the chocolate pieces and mix

2 oz [57 g] bittersweet

but the centers are still pale, 14 to

on low speed until just combined.

or semisweet chocolate,

16 minutes.

2) Transfer the dough to a work-

6) Transfer the pan

chopped into small

to a wire rack and let the cookies

pieces

space and form the dough into a

cool completely on the pan. Store

12 in [30.5 cm] long log. Place the

1 cup [200 g] sanding

cookies in an airtight container

log on a large piece of plastic a

sugar, for sprinkling

at room temperature for up to

few inches longer than the log.

4 days.

Sprinkle the sanding sugar over

each side of the log, covering the

outside of the dough. Gently press

the sugar into the dough with your

Shortbread has many aficionados, but like all intense passions, there is a great divide s

among enthusiasts about principle and purpose. Many fanatics argue over whether to cream butter and sugar together initially, or work the butter into the flour toward the end of mixing. I found I preferred the latter method, which resulted in a crisp, golden, 100 Cookie

perfect triangle of a cookie. But fear not, beloved—there is room for compromise, as this cookie can be made both ways to the delight of all.

MAKES 16 W

Shortbread EDGES

2 large egg yolks

1) Adjust an oven rack to the

4) Scrape the dough out of the

1 teaspoon pure vanilla

middle of the oven. Preheat the
processor and move it to the pre-

extract

oven to 450°F [230°C]. Line a
pared pan. Pat the dough into a
sheet pan with parchment paper.

10 in [25 cm] circle, smoothing the

2 cups [284 g]

all-purpose flour

2) In a small liquid measuring cup top with the bottom of a measuring bowl, use a fork to mix the egg ing cup. Score the shortbread into

½ cup [100 g] granulated

sugar, plus more for

yolks and vanilla together. 3) In 16 wedges with a knife, cutting

sprinkling (optional)

the bowl of a food processor fitted through the dough, and use the

½ cup [60 g]

with a blade, pulse the flour, gran- tines of a fork or a wooden skewer

confectioners' sugar

ulated and confectioners' sugars, to poke holes in each wedge (the and salt together. Scatter the holes are purely decorative, so

½ teaspoon salt

butter over the top of the flour

you can design them however you

1 cup [2 sticks or 227 g]

mixture and pulse until the mixture

desire). Sprinkle the shortbread

unsalted butter, at room

temperature, cut into 1 in

looks like wet sand, 8 to 10 one-

generously with granulated sugar,

[2.5 cm] pieces

second pulses. Pour the egg yolk

if desired. 5) Place the shortbread

mixture over the top of the flour

in the oven and turn the oven tem-

mixture, and pulse until the dough

perature down to 300°F [150°C].

is smooth and starts to pull away

Bake until the shortbread is pale

from the sides of the processor,

golden and firm to the touch,
about 10 more one-second pulses.
45 minutes to 1 hour. Remove the





pan from the oven and let the shortbread cool for several hours. Cut the shortbread at the scored marks. Shortbread can be stored in an airtight container at room temperature for 4 to 5 days.

To make the shortbread the opposite way, in

a stand mixer: Beat the butter on low speed until creamy. Add the sugars and mix together

on medium speed until light and fluffy, 3 to

4 minutes. Scrape down the sides and add the

egg yolks, vanilla, and salt, mixing on low speed until combined. Add the flour and mix on low

speed until combined. Continue with the above directions.

VARIATIONS

- *Lemon Shortbread*—Add 1 tablespoon of grated lemon zest to the flour mixture.

• *Espresso Shortbread*—Add 1 teaspoon of espresso grounds to the flour mixture.

62

Cut out cookies come in handy many times throughout the year: Christmas, of course, s

but also Halloween and Valentine’s Day and birthdays and just because. This dough is very forgiving, rolls out smooth, and can be rerolled multiple times with good results.

100 Cookie

5 DOZEN COOKIES

TUOBA S E K Cut Out Cookies

A

M

1) In a large bowl, whisk together the flour, **4 cups [568 g]**

SIMPLE GLAZE

salt, baking powder, and baking soda.

all-purpose flour

2 cups [240 g]

2) In the bowl of a stand mixer fitted

1 teaspoon salt

confectioners’ sugar

with a paddle, mix the butter on medium

¾ teaspoon baking

1 tablespoon unsalted

speed until creamy, about 1 minute. Add

powder

butter, melted

the coconut oil and mix again on medium

¼ teaspoon baking soda

1 teaspoon pure vanilla

speed until smooth. Add the granulated

extract

sugar and mix again on medium speed until

1½ cups [3 sticks or

339 g] unsalted butter, at

Pinch salt

light and creamy, 3 to 5 minutes. Add the

room temperature

egg, yolk, and vanilla, and mix again on low

3 to 6 tablespoons [45 to

3 tablespoons unrefined

80 g] water

speed until combined. Add the flour mixture

coconut oil, at room

and mix on low speed until completely

temperature

combined. Use a spatula to fold in any dry

1¾ cups [350 g]

pieces of dough that may be lingering on

granulated sugar

the bottom of the bowl. **3)** Divide the dough in half. The dough can be used immediately,

1 large egg plus

1 large yolk

or wrapped in plastic and refrigerated for

up to 2 days (let the dough come to room

1 tablespoon pure vanilla

extract

temperature before rolling).



6 3

4) Adjust an oven rack to the middle of the The Clas oven. Preheat the oven to 350°F [180°C]. Line several sheet pans with parchment paper.

5) On a floured surface, roll the dough some-sics where between 1/8 in [4 mm] and ¼ in [6 mm]

thick (the thinner the cookie, the crisper it will be, so this will depend on your preference). Use cookie cutters to cut out shapes, then slide a

spatula underneath the dough and move the

shapes to the sheet pans, leaving 1 in [2.5 cm]

of space between the cookies. Chill the pan of

cookies in the refrigerator for 15 minutes before baking. Dough scraps can be rerolled and cut

out again. 6) Bake one pan at a time, rotating halfway through baking. For a softer cookie,

bake for 12 minutes; for a crisper cookie, bake

until light golden brown around the edges, 14 to 16 minutes. Transfer the pan to a wire rack and

let the cookies cool completely before glazing.

FOR THE GLAZE

1) Place the confectioners' sugar in a medium bowl. Add the melted butter, vanilla, salt, and

3 tablespoons of water, and stir to combine. If

the mixture is very thick, add 1 tablespoon of

water at a time until the desired consistency

is reached. **2)** Spread the glaze on the cooled cookies. Once the glaze is set, cookies can

be stored in an airtight container at room

temperature for 3 days.



CHAPTER 2

Brownies

+

Blondies



**“All the variety,
all the charm,**

all the beauty

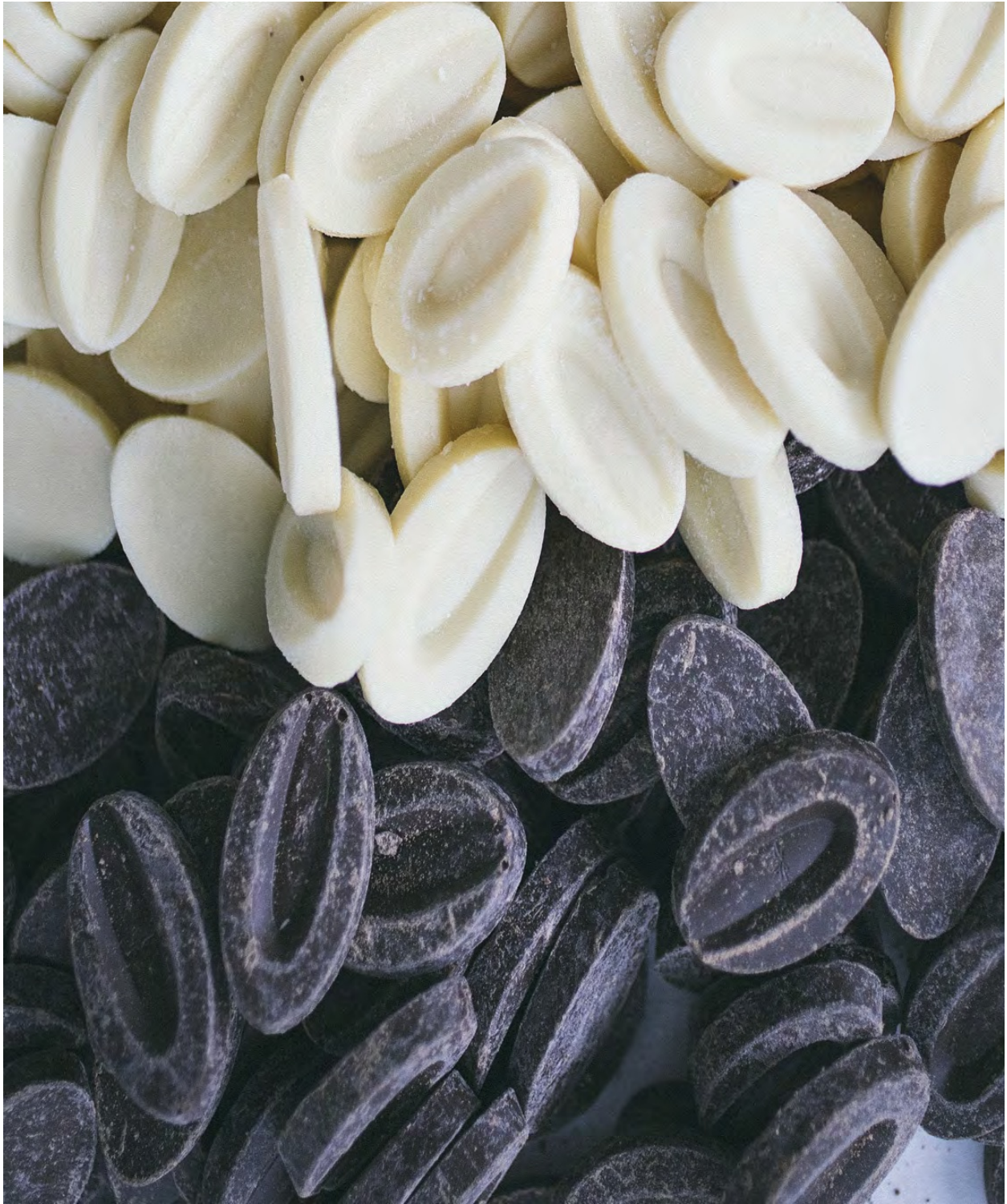
of life is made

up of light

and shadow.”

–Leo Tolstoy, *Anna Karenina*





68

This recipe is from my first book and I haven't changed it at all, because I am highly s

devoted to it. Imagine if boxed brownies and all their chewy goodness were actually chocolaty and delicious—that's what I set out to do here. I was ecstatic to see people making this recipe and enjoying the results, so I didn't have the heart to tinker with it 100 Cookie

at all. I have added some variations in the recipes that follow if you do have my first book, so you can change things up if you so desire.

24 SMALL BROWNI

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OEGRAL 2 1 S E K A M My Favorite Brownies

1 cup plus 2 tablespoons

1) Adjust an oven rack to the mid-

5) Add the chocolate mixture to

[160 g] all-purpose flour

dle of the oven. Preheat the oven

the sugar-egg mixture and whisk

$\frac{3}{4}$ teaspoon salt

to 350°F [180°C]. Grease a 9 by

until smooth. Add the flour mixture

13 in [23 by 33 cm] baking pan and

and stir with a spatula until just

$\frac{1}{2}$ teaspoon baking

powder

line with a parchment sling. **2)** In combined. **6)** Pour the batter into a small bowl, whisk together the the prepared pan and bake for

4 large eggs, at room

temperature

flour, salt, and baking powder.

22 to 27 minutes, until the sides of

3) In a large bowl, whisk together the brownies have set, the top is

1½ cups [300 g]

granulated sugar

the eggs, granulated and brown starting to crackle and look glossy, sugars, canola oil, and vanilla.

and a wooden skewer or toothpick

½ cup [100 g] packed

brown sugar

4) Place the butter and choc-

inserted into the center comes out

olate in a small, heavy-bottom

with crumbs. The batter on the

½ cup [112 g] canola oil

saucepan set over low heat and

toothpick should not be wet but

2 teaspoons pure vanilla

melt together, stirring frequently

should have a good amount of

extract

to prevent the chocolate from

crumbs clinging to it. 7) Transfer

8 tablespoons [1 stick or

scorching. Continue cooking until

the pan to a wire rack and let cool

113 g] unsalted butter

the mixture is smooth. Off the

completely. Use the parchment

8 oz [226 g] bittersweet

heat, add the cocoa powder to the

slings to gently lift the brownies

chocolate, chopped

chocolate and whisk until com-

from the pan. Cut them into bars

¼ cup [25 g] Dutch-

pletely combined.

and serve. Store brownies in an

process cocoa powder

airtight container at room tem-

perature for up to 2 days.





70

While My Favorite Brownies (page 68) are a middle-of-the-road affair, this fudgy s

version finds itself falling off the cliffs of chocolate insanity. Extra chocolate, cocoa, butter, and eggs may be the culprits. These are best eaten in small bites.

100 Cookie

MAKES 12 LA

Fudgy Brownies

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1) Adjust an oven rack to the

4) Add the warm chocolate-butter

middle of the oven. Preheat the

mixture to the egg mixture and

oven to 350°F [180°C]. Grease a

mix on low speed until combined.

8 by 8 in [20 by 20 cm] baking pan

Add the flour and use a spatula

and line with a parchment sling.

to gently combine. 5) Pour the

2) In the bowl of a stand mixer

batter into the prepared pan and

3 large eggs plus

fitted with a paddle, beat the

bake for 22 to 27 minutes, until the

3 large yolks, at room

eggs, yolks, granulated and brown

sides of the brownies have set, the

temperature

sugars, and salt on medium-high

top is starting to crackle and look

1 cup [200 g] granulated

speed until the mixture is light in

glossy, and a wooden skewer or

sugar

color and has doubled in volume,

toothpick inserted into the center

½ cup [100 g] packed

5 to 6 minutes. Turn the mixer to
comes out with crumbs. The batter

brown sugar

low speed and mix in the vanilla
on the toothpick should not be wet

¾ teaspoon salt

until just combined. **3)** While the
but should have a good amount of
egg mixture is beating, melt the
crumbs clinging to it. **6)** Transfer

2 teaspoons pure vanilla

extract

chocolate and butter. Place the
the pan to a wire rack and let cool
chocolate and butter in a small,
completely. Use the parchment

9 oz [255 g] bittersweet

heavy-bottom saucepan set over
sling to gently lift the brownies

chocolate, chopped into

small pieces

low heat and melt together,
from the pan. Cut them into bars
stirring frequently to prevent the
and serve. Store brownies in an

8 tablespoons

[1 stick or 113 g]

chocolate from scorching. Con-
airtight container at room tem-

cold unsalted butter

tinue cooking until the mixture
perature for up to 2 days.

½ cup [50 g] Dutch-

is smooth. Off the heat, add the

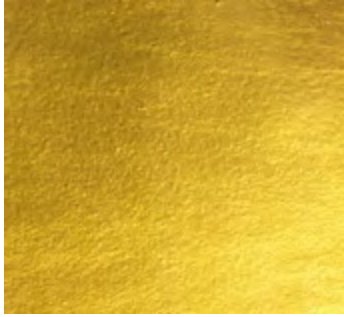
process cocoa powder

cocoa powder to the choco-
late and whisk until completely

1/2 cup [71 g]

all-purpose flour

combined.



7 1

Brownie purists may give some side eye at the mention of cakey brownies; by their Br

definition, brownies should be rich with chocolate and fudgy in texture, and anything ownie

else is sacrilege. However, I have heard whispers that, in fact, there are many who do s + Blondie

love a good cakey brownie, and so I set out to create this variation to satisfy those that needed one. I prefer these plain, but if you need frosting on yours, I've included that for you, too.

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Cakey Brownies

OR 24 SMALL BR

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1½ cups [213 g]

FROSTING (OPTIONAL)

1) Adjust an oven rack to the middle of the all-purpose flour oven. Preheat the oven to 350°F [180°C].

4 oz [113 g] semisweet

1 teaspoon baking

chocolate

Grease a 9 by 13 in [23 by 33 cm] baking

powder

pan and line with a parchment sling. **2) In 8 tablespoons [1 stick or**

¾ teaspoon salt

113 g] unsalted butter, at

a small bowl, whisk together the flour,

room temperature

baking powder, and salt. **3) In a large bowl, 4 large eggs, at room**

temperature

2 tablespoons corn syrup

whisk together the eggs, granulated and

brown sugars, oil, and vanilla. **4) Place the 1½ cups [300 g]**

1 teaspoon pure vanilla

chocolate and butter in a small, heavy-

granulated sugar

extract

bottom saucepan set over low heat and

½ cup [100 g] packed

Pinch salt

melt together, stirring frequently to prevent

brown sugar

1 cup [120 g]

the chocolate from scorching. Continue

½ cup [112 g] canola oil

confectioners' sugar

cooking until the mixture is smooth. Off the

2 teaspoons pure vanilla

heat, add the cocoa powder to the choco-

Sprinkles for decorating

extract

(optional)

late and whisk until completely combined.

6 oz [170 g] bittersweet

chocolate, chopped

cont'd

8 tablespoons [1 stick or

113 g] unsalted butter

¼ cup [25 g] Dutch-

process cocoa powder

7 2

FOR THE FROSTING

5) Add the chocolate mixture to the sugar-s

egg mixture and whisk until smooth. Add the

1) Melt the chocolate in a heatproof bowl set flour mixture and stir with a spatula until just over a pan of boiling water, being careful not

combined. 6) Pour the batter into the pre-to let the water touch the bottom of the bowl,

100 Cookie

pared pan and bake for 20 to 22 minutes,

and stir constantly until just melted. Remove

until the sides of the brownies have set, the

from the heat and stir until smooth. 2) In the top is starting to crackle and

look glossy, and

bowl of a stand mixer fitted with a paddle,
a wooden skewer or toothpick inserted into
beat the butter on medium speed until creamy,
the center comes out with crumbs. The batter
2 to 3 minutes. Add the corn syrup, vanilla,
on the toothpick should not be wet but should
and salt, and mix again on medium speed
have a good amount of crumbs clinging to
until light and creamy, 2 to 3 minutes. Scrape

it. 7) Transfer the pan to a wire rack and let down the sides, add the
confectioners' sugar,

cool completely. Frost the brownies and add
and mix again on medium speed until light,
sprinkles, if desired. Use the parchment sling
2 to 3 minutes. Add the chocolate, and mix on
to gently lift the brownies from the pan. Cut
low speed until combined. Finish mixing with
them into bars and serve. Store brownies in an
a spatula, making sure the chocolate is evenly
airtight container at room temperature for up

incorporated.

to 2 days.







75

If twirling cream cheese filling into brownie batter is wrong, Br
then I don't want to be right.

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s + Blondie

24 SMALL BROWNIES

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OEGRAL 21SEKAM Cream Cheese

Brownies

8 oz [226 g] cream

1) Adjust an oven rack to the

4) Bake until the sides of the

cheese, at room

middle of the oven. Preheat the

brownies have set, the top is

temperature

oven to 350°F [180°C]. Grease
starting to crackle and look glossy,

1/3 cup [65 g] granulated

a 9 by 13 in [23 by 33 cm] baking
and a wooden skewer or toothpick

sugar

pan and line with a parchment
inserted into the center comes out

2 tablespoons unsalted

sling. 2) In a medium bowl, mix
with crumbs, 28 to 34 minutes. The

butter, at room

together the cream cheese, sugar,
batter on the toothpick should not

temperature

butter, flour, vanilla, and salt until
be wet but should have a good

2 tablespoons

no lumps remain. Add the egg and

amount of crumbs clinging to it.

all-purpose flour

mix again until combined. 3) Make

5) Transfer the pan to a wire rack

½ teaspoon pure vanilla

the brownie batter as directed.

and let cool completely. Use the

extract

Put two-thirds of the brownie

parchment sling to gently lift the

Pinch salt

batter in the prepared pan. Dollop

brownies from the pan. Cut them

1 large egg

the cream cheese and remaining

into bars and serve. Store brown-

brownie batter over the top, alter-

ies in an airtight container at room

1 recipe My Favorite

Brownies (page 68)

nating the two. Drag the tip of a
temperature for up to 2 days.
butter knife through the batter,
creating swirls.

76

Each Christmas throughout my childhood, my grandma would buy a box of fancy turtle s

candies and give them to my mom, who would immediately hide them from the rest of the family, sneaking bites here and there around the house while we begged her to share. They seemed like such a delicacy to my little eyes: caramel covered in chocolate 100 Cookie

and topped with a fancy pecan. When I recently gave my mom a small bag filled with these turtle brownies to try, I watched her tuck them away in her purse and then sneak nibbles, her eyes blinking their approval. Some things never change.

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Turtle Brownies

2 1 S E K A M

CARAMEL

FOR THE CARAMEL

heat and add the heavy cream.

1½ cups [300 g]

The cream will foam considerably,

In a large, heavy-bottom saucepan

granulated sugar

so be careful pouring it in. Add

(the caramel will bubble up quite

the butter next, followed by the

¼ cup [60 g] water

a bit once it starts cooking, so it's

vanilla, and stir to combine. Set

3 tablespoons corn syrup

important to have a pan that is

aside to cool for 5 to 10 minutes.

deep), combine the sugar, water,

¼ teaspoon salt

Pour the caramel over the cooled

corn syrup, and salt, stirring very

7 tablespoons [105 g]

brownies, using an offset spatula

gently to combine while trying to

heavy cream

to smooth it evenly. Sprinkle the

avoid getting any sugar crystals

2 tablespoons unsalted

chopped pecans over the caramel,

on the sides of the pan. Cover

butter

and then refrigerate for 2 hours.

the pot, and bring to a boil over

1 teaspoon pure vanilla

When ready to serve, cut into

medium-high heat, until the sugar

extract

bars. Brownies can be stored in an airtight container at room temperature for up to 3 days.

1 recipe My Favorite

and then cook until the sugar has

Brownies (page 68),

Cakey Brownies

turned a pale golden color, 4 to

NOTES Keeping the lid on the

(page 71), or White

5 minutes more, and registers pot during the first few minutes

Chocolate Brownies

about 300°F [150°C] on a candy

(page 88), baked and

of boiling creates condensation,

fully cooled

thermometer. Turn the heat down
which helps melt sugar hanging
slightly, and cook for a few minutes

¾ cup [90 g] pecans,

out on the sides of the pan. If the
more until the sugar is golden and

toasted and chopped

caramel is too hard to cut through

into small pieces

registers 350°F [180°C]. Remove
after chilling, let it sit out for 15 to

the pot immediately from the

20 minutes.





78

Brownies of their own accord are divine, elegant, and classic. Adding piles of mini s

marshmallows and chocolate chips may seem on first appearance to be rather low-brow, but on second thought, one will lay aside any pretentiousness and just go for it.

There is no shame in devouring any of these extra ingredients in my house.

100 Cookie

R 24 SMALL BROWNI

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GRAL 2 1 S E K A M

Rocky Road

Brownies

1 cup plus 2 tablespoons

½ cup [100 g] packed

1) Adjust an oven rack to the middle of the

[160 g] all-purpose flour

brown sugar

oven. Preheat the oven to 350°F [180°C].

¾ teaspoon salt

½ cup [112 g] canola oil

Grease a 9 by 13 in [23 by 33 cm] baking

pan and line with a parchment sling. **2) In ½ teaspoon baking**

2 teaspoons pure vanilla

powder

extract

a small bowl, whisk together the flour, salt,

and baking powder. **3) In another small**

1 cup [170 g] semisweet

8 oz [226 g] bittersweet

chocolate chips

chocolate, chopped

bowl, mix together the chocolate chips,

pecan pieces, and mini marshmallows.

1 cup [120 g] toasted

8 tablespoons [1 stick or

pecans, chopped into

113 g] unsalted butter

4) In a large bowl, whisk together the

small pieces

eggs, granulated and brown sugars, oil,

¼ cup [25 g] Dutch-

and vanilla. **5)** Place the chocolate and

1 cup [50 g] mini

process cocoa powder

marshmallows

butter in a small, heavy-bottom saucepan

set over low heat and melt together, stirring

4 large eggs, at room

temperature

frequently to prevent the chocolate from

scorching. Continue cooking until the mix-

1½ cups [300 g]

ture is smooth. Off the heat, add the cocoa

granulated sugar

powder to the chocolate and whisk until completely combined.





6) Add the chocolate mixture to the sugar-egg mixture and whisk until smooth. Add the

flour mixture and stir with a spatula until just combined. Add half of the pecan pieces, mini

marshmallows, and chocolate chips, and finish

stirring. Pour the batter evenly into the pre-

pared pan, then sprinkle the remaining half

of the pecan pieces, mini marshmallows, and

chocolate chips over the top. **7)** Bake for 25 to 29 minutes, until the sides of the brownies have set, the top is starting to crackle and

look glossy, and a wooden skewer or toothpick inserted into the center comes out with crumbs.

The batter on the toothpick should not be wet but should have a good amount of crumbs

clinging to it. **8)** Transfer the pan to a wire rack and let cool completely. Use the parchment

slings to gently lift the brownies from the pan.

Cut them into bars and serve. Store brownies in an airtight container at room temperature for

2 to 3 days.

8 0

Sweetened condensed milk swirled into chocolate makes a delicious additions

to my brownie base. I've added coconut cream and milk chocolate to make two decadent versions.

100 Cookie

24 SMALL BROWNIES

R

OEGRAL 21SEKAM

Swirl Brownies,

Two Ways

COCONUT CREAM SWIRL

1) Adjust an oven rack to the mid-

4) Bake until the sides of the

BROWNIES

dle of the oven. Preheat the oven

brownies have set and a wooden

¾ cup [50 g] sweetened

to 350°F [180°C]. Grease a 9 by

skewer or toothpick inserted into

shredded coconut

13 in [23 by 33 cm] baking pan

the center comes out with crumbs,

½ cup [120 g] sweetened

and line with a parchment sling.

28 to 34 minutes. The batter on

condensed milk

2) In a medium bowl, mix together

the toothpick should not be wet

½ teaspoon coconut

the shredded coconut, sweetened

but should have a good amount of

extract

condensed milk, coconut extract,
crumbs clinging to it. 5) Transfer

Pinch salt

and salt until combined. 3) Make
the pan to a wire rack and let cool
the brownie batter as directed.

completely. Use the parchment

1 recipe My Favorite

Brownies (page 68)

Pour the brownie batter into the
slings to gently lift the brownies

or Cakey Brownies

prepared pan, and use an offset
from the pan. Cut them into bars

(page 71)

spatula to spread evenly. Dollop
and serve. Store brownies in an
the coconut mixture over the top

airtight container at room temperature for up to 2 days.

tip of a butter knife through the batter, creating swirls.



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Brownie

s + Blondie

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MILK CHOCOLATE SWIRL

batter on the toothpick should not

1) Adjust an oven rack to the

BROWNIES

be wet but should have a good

middle of the oven. Preheat the

½ cup [120 g] sweetened

amount of crumbs clinging to it.

oven to 350°F [180°C]. Grease

condensed milk

a 9 by 13 in [23 by 33 cm] baking

5) Transfer the pan to a wire rack

4 oz [113 g] milk

and let cool completely. Use the

pan and line with a parchment

chocolate, melted and

parchment sling to gently lift the

sling. 2) In a medium bowl, mix

cooled

brownies from the pan. Cut them

together the sweetened condensed

Pinch salt

into bars and serve. Store brownies

milk, melted milk chocolate, and

in an airtight container at room

1 recipe My Favorite

salt until combined. 3) Make

Brownies (page 68)

temperature for up to 2 days.

the brownie batter as directed.

or Cakey Brownies

Pour the brownie batter into the

(page 71)

VARIATIONS

prepared pan, and use an offset

- *Milk Chocolate Cacao Nib Crunch*

spatula to spread evenly. Dollop

Swirl Brownies—Add $\frac{3}{4}$ cup [105 g]

the chocolate mixture over the top

Candied Cacao Nibs (page 291) to

the brownie batter, and swirl in the

of the brownies, then drag the tip

milk chocolate mixture as directed.

of a butter knife through the bat-

ter, creating swirls. **4)** Bake until

- *Milk Chocolate Candied Nut Swirl*

the sides of the brownies have set

Brownies—Add $\frac{3}{4}$ cup [105 g] *Candied*

Nuts, Peanuts variation (page 291) to

and a wooden skewer or toothpick

the brownie batter, and swirl in the

inserted into the center comes out

milk chocolate mixture as directed.

with crumbs, 28 to 34 minutes. The

8 2

I have a recipe for peanut butter cups on my website that I love to make. I realized s

recently the filling would probably also taste incredible swirled into chocolate brownies. It did. I then decided to take things one step further and also twirl in some marshmallow cream, which naturally made them even better.

100 Cookie

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AL 2 1 S E K A M

Marshmallow

Peanut Butter Brownies

½ cup [107 g] creamy

skewer or toothpick inserted into

1) Adjust an oven rack to the

peanut butter

the center comes out with crumbs,
middle of the oven. Preheat the

¼ cup [30 g]

26 to 32 minutes. The batter on
oven to 350°F [180°C]. Grease

confectioners' sugar

the toothpick should not be wet
a 9 by 13 in [23 by 33 cm] baking

2 tablespoons [29 g]

but should have a good amount of
pan and line with a parchment

unsalted butter, at room

crumbs clinging to it.

slings. 2) In a medium bowl, mix

5) Transfer

temperature

the pan to a wire rack and let cool
together the peanut butter, sugar,

¾ teaspoon pure vanilla

completely. Use the parchment

butter, vanilla, and salt until

extract

slings to gently lift the brownies
combined and completely smooth.

Pinch salt

from the pan. Cut them into bars

3) Make the brownie batter as
and serve. Store brownies in an
airtight container. Pour the brownie batter

1 recipe My Favorite

Brownies (page 68)

airtight container at room tem-
perature for up to 2 days.
into the prepared pan. Dollop

or Cakey Brownies

perature for up to 2 days.
the peanut butter filling and the
(page 71)

marshmallow cream over the top,

NOTE I actually prefer these

½ cup [70 g]

alternating the two. Drag the brownies on the second day; the

store-bought

tip of a butter knife through the

marshmallow fluff

marshmallow fluff softens and

batter, creating swirls. **4)** Bake

the chocolate flavor intensifies.

until the sides of the brownies have

set, the top is starting to crackle

and look glossy, and a wooden









85

Peanut butter and chocolate go together like eggs and bacon, macaroni and cheese, coffee Br

and donuts, maybe even Romeo and Juliet. Cacao nibs add both a bitter note that offsets the ownie

sweetness and richness of the chocolate and peanut butter, and a much-needed crunch.

s + Blondie

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Peanut Butter ES 12 LARGE OR 2

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Crunch Brownies

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S E I

PEANUT BUTTER FILLING

FOR THE FILLING

TO ASSEMBLE

1½ cups [323 g] creamy

In a medium bowl, combine the

When the brownies have cooled,

peanut butter

peanut butter, sugar, butter,

place the peanut butter filling on

½ cup [60 g]

vanilla, and salt, and stir until

top and use an offset spatula to

confectioners' sugar

completely smooth.

smooth the peanut butter. Sprinkle

4 tablespoons [57 g]

the cacao nibs evenly over the

unsalted butter, at room

FOR THE GANACHE

peanut butter. Chill in the freezer

temperature

for 15 minutes. Remove the pan

Place the chocolate in a small bowl.

½ teaspoon pure vanilla

from the freezer, and pour the

Heat the heavy cream in a small

extract

room-temperature ganache over

saucepan until it is simmering and

Pinch salt

the top of the peanut butter. Use

just about to boil. Pour the cream

an offset spatula to carefully

over the chocolate, cover the bowl

CHOCOLATE GANACHE

smooth it over the top of the bars.

with plastic wrap, and let sit for

10 oz [283 g] semisweet

Let the bars sit until the chocolate

5 minutes. Remove the plastic and

or bittersweet chocolate,

is set. Carefully remove the bars

whisk until completely smooth. Let

finely chopped

from the pan (you may need to

cool to room temperature.

1 cup [240 g] heavy

run a knife around the edges to

cream

loosen them a bit) and move to a

countertop. Cut the brownies into

1 recipe My Favorite

Brownies (page 68)

pieces. Store brownies in an air-

or Cakey Brownies

tight container in the refrigerator

(page 71), baked and

for up to 3 days.

cooled

½ cup [60 g] cacao nibs

8 6

I have loved the pairing of chocolate and basil together ever since my first encounter s

with it eighteen years ago at the now-defunct Lucia’s restaurant. There it was basil ice cream paired with chocolate cake; here it is chocolate brownies topped with basil-infused buttercream. If basil isn’t your thing, you can substitute mint leaves instead.

100 Cookie

Chocolate Basil MAKES 12 LA

Brownies

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BASIL BUTTERCREAM

CHOCOLATE GANACHE

FOR THE BASIL BUTTERCREAM

1 cup [20 g] basil leaves

10 oz [283 g] semisweet

**1) Combine the basil leaves, milk, and
or bittersweet chocolate,**

½ cup [120 g] whole milk

finely chopped

half-and-half in a medium saucepan.

Heat gently over medium heat until just

½ cup [120 g] half-and-

1 cup [240 g] heavy

half

simmering, then remove from the heat.

cream

Let cool and then refrigerate for at least

¾ cup [150 g] granulated

sugar

1 recipe My Favorite

2 hours and up to overnight. Remove the

Brownies (page 68)

basil leaves from the cream, and then

¼ cup [36 g] all-purpose

or Cakey Brownies

squeeze the leaves over the cream. Discard

flour

(page 71), baked,

cooled completely, and

the leaves. **2)** In a medium bowl, whisk

¼ teaspoon salt

refrigerated in the pan

together the sugar, flour, and salt really

1 cup [2 sticks or 227 g]

for 1 hour

well (the sugar will help keep the flour from

unsalted butter, at room

lumping when it boils, so spend a good

temperature

minute really whisking it together). Place

1 teaspoon pure vanilla

the mixture in a medium, heavy-bottom

extract

saucepan. Slowly pour the basil cream into

Green food coloring

the flour, whisking to combine as you pour.

(optional)

Cook over medium heat, stirring constantly

with a whisk, until the mixture comes to a

gentle boil (periodically run a spatula round

the edges of the saucepan to remove any

flour lurking there). Reduce the heat slightly,



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and continue to whisk and occasionally stir until **TO ASSEMBLE**

Br

the mixture has thickened considerably, 2 to

1) Spread the basil buttercream evenly on ownie

3 minutes. Remove from the heat and continue

top of the chilled brownies. Return the pan to

s + Blondie

stirring for 30 seconds. **3)** Transfer the mixture the refrigerator and chill for 1 hour. Pour the

to a bowl and cover with plastic wrap, making

cooled ganache over the top of the chilled but-

sure the plastic sits directly on the surface (this tercream and, using an offset spatula, spread it s

will help keep it from forming a skin). Let cool in an even layer. Return the pan to the refig-to room temperature. **4)** When the mixture has erator for 1 hour. **2)** Remove the pan from the cooled, place the butter in the bowl of a stand

refrigerator and let sit for 10 minutes before

mixer fitted with a paddle, and beat on medium

cutting, to allow the glaze to soften slightly.

speed until smooth and creamy, scraping down

Cut into bars and serve. Store brownies in an airtight container in the refrigerator for up to 3 days.

the sides as needed. Start adding the flour mixture a few spoonfuls at a time, mixing on low speed after each addition, until it is all incorporated. Scrape down the sides and mix on medium speed until the buttercream is light and fluffy, 2 to 3 minutes. Add the vanilla and food coloring, if using, and mix on low speed until combined.

FOR THE GANACHE

Place the chocolate in a small bowl. Heat the heavy cream in a small saucepan until it is simmering and just about to boil. Pour the cream over the chocolate, cover the bowl with plastic wrap, and let sit for 5 minutes. Remove the plastic and whisk until completely smooth. Let cool to room temperature.

88

When I set out to make a white chocolate version of the beloved brownie, I

didn't s

expect to like it as much as I do. Using a good white chocolate is the key to success here (see Note). I recommend using Guittard's white chocolate baking wafers or Valrhona Blond Dulcey feves.

100 Cookie

White Chocolate

24 SMALL BROWNI

R

ES

Brownies

OEGRAL 2 1 S E

2 cups [284 g]

K

A

1) Adjust an oven rack to the mid-

5) Add the white chocolate mix-

M

all-purpose flour

dle of the oven. Preheat the oven

ture to the sugar-egg mixture and

¾ teaspoon salt

to 350°F [180°C]. Grease a 9 by
whisk until smooth. Add the flour
13 in [23 by 33 cm] baking pan
mixture and stir with a spatula

½ teaspoon baking

powder

and line with a parchment sling.

until just combined. **6)** Pour the

2) In a small bowl, whisk together

batter into the prepared pan and

5 large eggs, at room

temperature

the flour, salt, and baking powder.

bake for 28 to 32 minutes, until the

3) In a large bowl, whisk together

sides of the brownies have set, the

1½ cups [300 g]

granulated sugar

the eggs, granulated and brown

top is starting to crackle and look

sugars, oil, and vanilla. 4) Place
glossy, and a wooden skewer or

½ cup [100 g] brown

the chocolate and butter in a
toothpick inserted into the center

sugar

small, heavy-bottom saucepan set
comes out with crumbs. The batter

¼ cup [56 g] canola oil

over low heat and melt together,
on the toothpick should not be wet

1 tablespoon pure vanilla

stirring frequently to prevent
but should have a good amount of

extract

the chocolate from scorching.

crumbs clinging to it. 7) Transfer

8 oz [226 g] white

Continue cooking until the mixture
the pan to a wire rack and let cool

chocolate

is smooth.

completely. Use the parchment

8 tablespoons [1 stick or

slings to gently lift the brownies

113 g] unsalted butter, at

from the pan. Cut them into bars

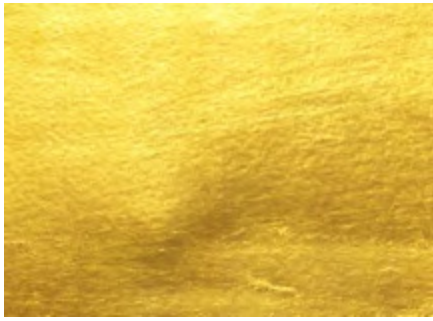
room temperature

and serve. Store brownies in an

airtight container at room tem-

perature for up to 2 days.





NOTE Not all white chocolate is created equal.

This recipe works best with a white chocolate

that has at least 30 percent cocoa butter. These can be made with a store-brand baking white

chocolate bar (such as Ghirardelli), but please

note that the papery top on the brownies will

separate more as it bakes with lower percent-

age cocoa butter chocolate and will seem hard

out of the oven. They will still taste good, and the top will soften as they cool.

90

White chocolate also tastes delicious swirled with sweetened condensed milk.

s

I have two different variations here: Dark Chocolate and Raspberry.

100 Cookie

White Chocolate

Swirl Brownies,

Two Ways

E OR 24 SMALL BRO

G

W

RA

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L

E

2

S

1 S E K A M

DARK CHOCOLATE SWIRL

1) Adjust an oven rack to the mid-

4) Bake until the sides of the

WHITE CHOCOLATE

dle of the oven. Preheat the oven

brownies have set and a wooden

BROWNIES

to 350°F [180°C]. Grease a 9 by

skewer or toothpick inserted into

½ cup [120 g] sweetened

13 in [23 by 33 cm] baking pan and

the center comes out with crumbs,

condensed milk

line with a parchment sling. **2)** In

28 to 34 minutes. The batter on

4 oz [113 g] bittersweet

a medium bowl, mix together the

the toothpick should not be wet

chocolate, melted and

sweetened condensed milk, melted

but should have a good amount of

cooled

chocolate, and salt until combined.

crumbs clinging to it. **5)** Transfer

Pinch salt

3) Make the brownie batter as

the pan to a wire rack and let cool

1 recipe White

directed. Pour the brownie batter

completely. Use the parchment

Chocolate Brownies

into the prepared pan, and use an
sling to gently lift the brownies

(page 88)

offset spatula to spread evenly.

from the pan. Cut them into bars

Dollop the chocolate mixture over

and serve. Store brownies in an

the top of the brownies, then drag

airtight container at room tem-

the tip of a butter knife through the

perature for up to 2 days.

batter, creating swirls.





9 1

Brownie

s + Blondie

s

RASPBERRY SWIRL WHITE

offset spatula to spread evenly.

1) Adjust an oven rack to the

CHOCOLATE BROWNIES

Dollop the raspberry mixture over

middle of the oven. Preheat the

6 oz [170 g] raspberries

the top of the brownies, then

oven to 350°F [180°C]. Grease

drag a knife through the batter,

½ cup [120 g] sweetened

a 9 by 13 in [23 by 33 cm] baking

condensed milk

creating swirls.

pan and line with a parchment

4) Bake until the

sides of the brownies have set and

sling.

1 teaspoon pure vanilla

2) Process the raspberries

extract

a wooden skewer or toothpick

in a food processor until they

inserted into the center comes out

have released their juices and

Pinch salt

with crumbs, 28 to 34 minutes. The
have turned into a smooth purée,

1 recipe White

batter on the toothpick should not
1 to 2 minutes. Strain the mixture

Chocolate Brownies

be wet but should have a good

(page 88)

through a fine-mesh sieve into
amount of crumbs clinging to it.

a medium bowl, pressing as
much juice through as possible.

5) Transfer the pan to a wire rack

and let cool completely. Use the

Discard the leftover seeds. Add

parchment sling to gently lift the

the sweetened condensed milk,

brownies from the pan. Cut them

vanilla, and salt to the bowl, and

into bars and serve. Store brownies in an airtight container at room temperature for up to 2 days.

3) Make the brownie batter as directed. Pour the brownie batter into the prepared pan, and use an

9 2

I've always been a fan of red velvet in cakes and cupcakes but discovered I might s

actually prefer it in brownies. The red color is dark and deep, the brownies are moist and full of white chocolate flavor, and, of course, cream cheese frosting is always a winner. Use a white chocolate with at least 30 percent cocoa butter for best results.

100 Cookie

White Chocolate

Red Velvet Brownies

R 24 SMALL BROWNI

O

E

E

S

GRA L 2

1½ cups [213 g]

8 tablespoons [1 stick or

1

1) Adjust an oven rack to the middle of the S E

all-purpose flour

113 g] unsalted butter

K

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M

oven. Preheat the oven to 350°F [180°C].

½ teaspoon baking

3 tablespoons Dutch-

Grease a 9 by 13 in [23 by 33 cm] baking

powder

process cocoa powder

pan and line with a parchment sling. **2) In 5 large eggs, at room**

a small bowl, whisk together the flour and

CREAM CHEESE

temperature

baking powder. 3) In the bowl of a stand

FROSTING

1½ cups [300 g]

mixer fitted with a paddle, beat the eggs,

8 tablespoons [113 g]

granulated sugar

granulated and brown sugars, and salt

unsalted butter, at room

½ cup [100 g] packed

temperature

on medium-high speed until the mixture is

brown sugar

light in color and has doubled in volume,

4 oz [113 g] cream

5 to 6 minutes. Turn the mixer to low speed

¾ teaspoon salt

cheese, at room

temperature

and mix in the oil, red velvet emulsion, and

½ cup [112 g] canola oil

vanilla until just combined. **4) While the 1 teaspoon pure vanilla**

1 tablespoon Red Velvet

extract

egg mixture is beating, melt the chocolate

Bakery Emulsion or red

and butter. Place the chocolate and butter

food coloring

Pinch salt

in a small, heavy-bottom saucepan set

1 tablespoon pure vanilla

2 cups [230 g]

over low heat and melt together, stirring

extract

confectioners' sugar

frequently to prevent the chocolate from

8 oz [226 g] white

2 tablespoons heavy

scorching. Continue cooking until the mix-

chocolate, chopped into

cream

ture is smooth. Off the heat, add the cocoa

small pieces

powder to the chocolate and whisk until

completely combined.



TO ASSEMBLE

5) Add the warm chocolate-butter mixture

Br

to the egg mixture and mix on low speed until

Use an offset spatula to spread the frosting

ownie

combined. Add the flour mixture and use a

evenly over the top of the cooled brownies.

s + Blondie

spatula to gently combine. 6) Pour the batter Refrigerate the brownies for 1 hour, until the

into the prepared pan and bake for 20 to

frosting has set. Remove the pan from the

23 minutes, until the sides of the brownies have refrigerator, then use the parchment sling

s

set and a wooden skewer or toothpick inserted

to gently lift the brownies from the pan. Cut

into the center comes out with crumbs. The

them into bars and serve. Store brownies in an

batter on the toothpick should not be wet but airtight container at room temperature for up to 2 days.

to it. The top will be slightly firm and bumpy,

and will not have its usual glossy sheen. It will soften as it cools. 7) Transfer the pan to a wire rack and let cool completely.

FOR THE CREAM CHEESE FROSTING

In the bowl of a stand mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add the cream cheese and beat again on medium speed until smooth and creamy, 2 to 3 minutes. Add the vanilla and salt, and beat again on low speed until combined. Add the confectioners' sugar and beat on medium speed until light and creamy, scraping down the sides of the bowl as needed, 3 to 4 minutes. Add the heavy cream and mix on low speed until combined, 1 to 2 minutes.





9 5

Toasted sesame oil may be great in savory dishes, but personally I love it even more Br

paired with sugar and chocolate. Here it is mixed into caramel, lending a nutty flavor ownie

that pairs well with the white chocolate in the brownies.

s + Blondie

ALL BROWNIES

24 SM

RO

s

E G R A L

White Chocolate

2 1 S E K A M

Brownies

with Toasted Sesame Caramel

CARAMEL

FOR THE CARAMEL

immediately from the heat and add

the heavy cream. The cream will

1½ cups [300 g]

In a large, heavy-bottom saucepan

granulated sugar

foam considerably, so be careful

(the caramel will bubble up quite

pouring it in. Add the butter next,

¼ cup [60 g] water

a bit once it starts cooking, so it's

followed by the vanilla and toasted

3 tablespoons corn syrup

important to have a pan that is

sesame oil, and stir to combine. Set

deep), combine the granulated

¼ teaspoon salt

aside to cool for 5 to 10 minutes.

sugar, water, corn syrup, and salt,

7 tablespoons [105 g]

Pour the caramel over the cooled
stirring very gently to combine

heavy cream

brownies, using an offset spatula
while trying to avoid getting any

2 tablespoons unsalted

to smooth it evenly. Sprinkle the
sugar crystals on the sides of the

butter

sesame seeds over the caramel,
pan. Cover the pot, and bring to
and then refrigerate, uncovered,

1 teaspoon pure vanilla

a boil over medium-high heat,

extract

for 2 hours. When ready to serve,
until the sugar has melted and the
cut into bars. Serve at room tem-

2 tablespoons toasted

mixture is clear, 3 to 5 minutes.

sesame oil

perature. Brownies can be stored

Uncover, and then cook until the

in an airtight container at room

sugar has turned a pale golden

1 recipe White

temperature for up to 3 days.

color, 4 to 5 minutes more, and

Chocolate Brownies

(page 88), baked and

registers about 300°F [150°C]

NOTES Keeping the lid on during

fully cooled

on a candy thermometer. Turn

the first few minutes of boiling

2 tablespoons each black

the heat down slightly, and cook

helps melt sugar on the sides of

and white sesame seeds,

for a few minutes more until the

the pot. If the caramel is too hard

for sprinkling

sugar is golden and registers

to cut through after chilling, let it

350°F [180°C]. Remove the pot

sit out for 15 to 20 minutes.

96

This recipe appeared in my first book infused with coffee and remains one of my s

favorite treats to make for get-togethers, parties, holidays, and straight-up snacking. I made them (with the coffee) often at the Blue Heron Coffeehouse when I worked there, the original recipe snipped out of a local newspaper and then tweaked slightly. This is 100 Cookie

my “home” version, with plenty of vanilla and toasted pecans. If I’m not in the mood for white chocolate, I’ll leave it out, replacing the chips with equal parts chocolate.

AKES 12 LARG

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E O

Blondies

R 24 SMALL BLO

S E I D

N

1½ cups [213 g]

1) Adjust an oven rack to the

4) Transfer the batter to the pre-

all-purpose flour

middle of the oven. Preheat the

pared pan, and pat into an even

1½ teaspoons baking

oven to 350°F [180°C]. Grease

layer. Bake for 18 to 24 minutes,

powder

a 9 by 13 in [23 by 33 cm] baking

until the blondies are set on the

12 tablespoons [1½ sticks

pan and line with a parchment

edges and the top is golden brown

or 170 g] unsalted butter

sling. 2) In a medium bowl, whisk

and just beginning to form cracks.

1½ cups [300 g] brown

together the flour and baking

A wooden skewer or toothpick

sugar

powder. **3)** In a medium sauce-
inserted into the blondies should

$\frac{3}{4}$ teaspoon salt

pan over medium heat, melt the
come out with just a couple of
butter, brown sugar, and salt.

crumbs. **5)** Transfer the pan to a

$1\frac{1}{2}$ tablespoons pure

Remove from the heat and stir in
wire rack and let cool completely.

vanilla extract

the vanilla. Let the mixture cool to

Use the parchment sling to gently

1 large egg, at room

room temperature. Add the egg

lift the blondies from the pan. Cut

temperature

and whisk until combined. Transfer

them into bars. Store blondies

¾ cup [90 g] toasted

the mixture to a large bowl. Add

in an airtight container at room

pecans, chopped into

bite-size pieces

the flour mixture and stir until just

temperature for up to 2 days.

combined. Add the pecans, choc-

¾ cup [128 g] semisweet

olate chips, and white chocolate

chocolate chips

chips, and stir gently.

½ cup [85 g] white

chocolate chips









99

This is a jazzed-up version of my blondies, full of brown butter, rich egg yolks, choco-Br

late and more chocolate, and toasted pecans. While I love my original recipe, I find ownie

myself turning to this one on cool, almost-winter days when the leaves are just starting s + Blondie

to turn, and we're all tucked in the house with good books and cozy slippers.

s

Brown Butter

Blondies

ES 12 LARGE OR 24

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ALL BLOND

2 cups [284 g]

bowl. Add the flour mixture and

1)

E I

Adjust an oven rack to the

S

all-purpose flour

stir until just combined. Add the

middle of the oven. Preheat the

1½ teaspoons baking

pecans, chopped chocolate, and

oven to 350°F [180°C]. Grease

powder

chocolate chips, and stir gently.

a 9 by 13 in [23 by 33 cm] baking

1 cup [2 sticks or 227 g]

pan and line with a parchment

4) Transfer the batter to the pre-

unsalted butter

pared pan, and pat into an even

slab. **2)** In a medium bowl, whisk

together the flour and baking

1 cup [200 g] granulated

sugar

until the blondies are set on the

edges and the top is golden brown

powder. **3)** In a medium saucepan

edges and the top is golden brown

1 cup [200 g] brown

sugar

over medium heat, melt 12 table-

spoons [170 g] of the butter. Brown

and just beginning to form cracks.

A wooden skewer or toothpick
the butter until it is dark golden

1½ tablespoons pure

vanilla extract

inserted into the blondies should
brown and giving off a nutty
come out slightly wet with clinging
aroma, 2 to 3 minutes (for tips on

1 teaspoon salt

crumbs for gooey blondies, and
browning butter, see page 280).

2 large eggs plus

just a couple of crumbs for cakey

Remove from the heat and add

4 large yolks, at room

blondies.

temperature

the remaining 4 tablespoons [57 g]

5) Transfer the pan to a

wire rack and let cool completely.

butter to the pot, swirling the pot

¾ cup [90 g] toasted

Use the parchment sling to gently
until the butter stops foaming. Add

pecans, chopped into

bite-size pieces

lift the blondies from the pan. Cut
the granulated and brown sugars,
them into bars. Store blondies
vanilla, and salt, and stir to com-

4 oz [113 g] bittersweet

in an airtight container at room

chocolate, chopped into

bite. Let the mixture cool to room

bite-size pieces

temperature for up to 2 days.

temperature. Add the eggs and

½ cup [85 g] semisweet

yolks and whisk until combined.

chocolate chips

Transfer the mixture to a large

1 0 0

One of my most beloved recipes from my first book was the Coffee Blondies, and s

while I adore that original recipe, I decided to elevate them in this book. Espresso and caramel is a favorite combination of mine, and a little drizzle of the caramel on top adds interesting cracks to the finished blondies, along with delicious caramel flavor.

100 Cookie

You could always omit the caramel drizzle, and serve it instead on the side with some No-Churn Ice Cream (page 289).

R 24 SMALL BLONDIE

O

S

EGRA

Espresso

L 2 1 S E K A M

Caramel Blondies

2 cups [284 g]

1 teaspoon espresso

1) Adjust an oven rack to the middle of the all-purpose flour grounds

oven. Preheat the oven to 350°F [180°C].

1½ teaspoons baking

2 large eggs plus

Grease a 9 by 13 in [23 by 33 cm] baking

powder

4 large yolks, at room

pan and line with a parchment sling. **2) In a temperature**

1 cup [2 sticks or 227 g]

medium bowl, whisk together the flour and

unsalted butter

4 oz [113 g] bittersweet

baking powder. **3) In a medium saucepan**

chocolate, chopped into

1 cup [200 g] granulated

bite-size pieces

over medium heat, melt 12 tablespoons

sugar

[170 g] of the butter. Brown the butter until

¼ cup Caramel

1 cup [200 g] brown

it is dark golden brown and giving off a

(page 283), at room

sugar

temperature

nutty aroma, 2 to 3 minutes (for tips on browning butter, see page 280). Remove

¼ cup [60 g] brewed

espresso or strong coffee

from the heat and add the remaining

4 tablespoons [57 g] of butter to the pot,

1½ tablespoons pure

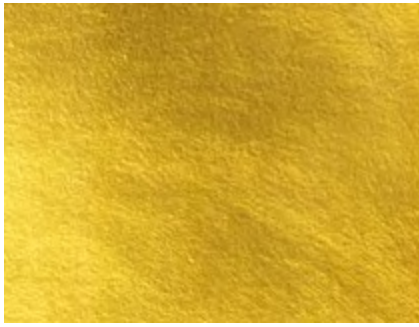
vanilla extract

swirling the pot until the butter stops foaming. Add the granulated and brown sugars,

1 teaspoon salt

brewed espresso, vanilla, salt, and espresso grounds, and stir to combine. Let the mixture cool to room temperature. Add the





1 0 1

eggs and yolks and whisk until combined. Trans-

5) Transfer the pan to a wire rack and let cool Br

fer the mixture to a large bowl. Add the flour
completely. Use the parchment sling to gently

ownie

mixture and stir until just combined. Add the

lift the blondies from the pan. Cut them into

s + Blondie

chopped chocolate, and stir gently. 4) Transfer bars. Store blondies in an
airtight container at the batter to the prepared pan, and pat into

room temperature for up to 2 days.

an even layer. Drizzle the top of the blondies

s

with the caramel. Bake for 16 to 22 minutes,

until the blondies are set on the edges and the

top is golden brown and just beginning to form cracks. A wooden skewer or toothpick inserted into the blondies should come out slightly wet with clinging crumbs for gooey blondies, and just a couple of crumbs for cakey blondies.

102

I never understood Edmund's choice of Turkish delight when the Queen of Narnia offered s

whatever his heart desired on her reindeer-drawn sleigh. As a child, I often thought, *Oh hey, what about cinnamon rolls?* Because they are not only delicious in real time, but also perfect for snowy, otherworldly adventures—the spicy cinnamon sugar warming you right 100 Cookie

down to your toes, and the tangy icing alerting the senses in case you happened to be cozied up next to an evil witch. I've tried to mimic my Sunday morning indulgence here in bar form: Blondies make a perfect base, and cinnamon sugar and cream cheese are both swirled into the top to make each bite pure, deep magic.

24 SMALL BLONDIES

R

O E G R A L 2 1 S E K A M Cinnamon Roll

Blondies

CREAM CHEESE FILLING

CINNAMON SUGAR SWIRL

Adjust an oven rack to the middle of the

oven. Preheat the oven to 350°F [180°C].

4 oz [113 g] cream

¼ cup [50 g] brown

cheese, at room

sugar

Grease a 9 by 13 in [23 by 33 cm] baking

temperature

pan and line with a parchment sling.

2 tablespoons unsalted

¼ cup [50 g] granulated

butter, at room

sugar

temperature

FOR THE CREAM CHEESE FILLING

1 teaspoon pure vanilla

Pinch salt

In the bowl of a stand mixer fitted with a

extract

1 tablespoon ground

paddle, beat the cream cheese on medium

Pinch salt

cinnamon

speed until smooth, about 2 minutes. Add the granulated sugar, vanilla, and salt, and

1 recipe Brown Butter

mix on medium speed until well combined.

Blondies (page 99),

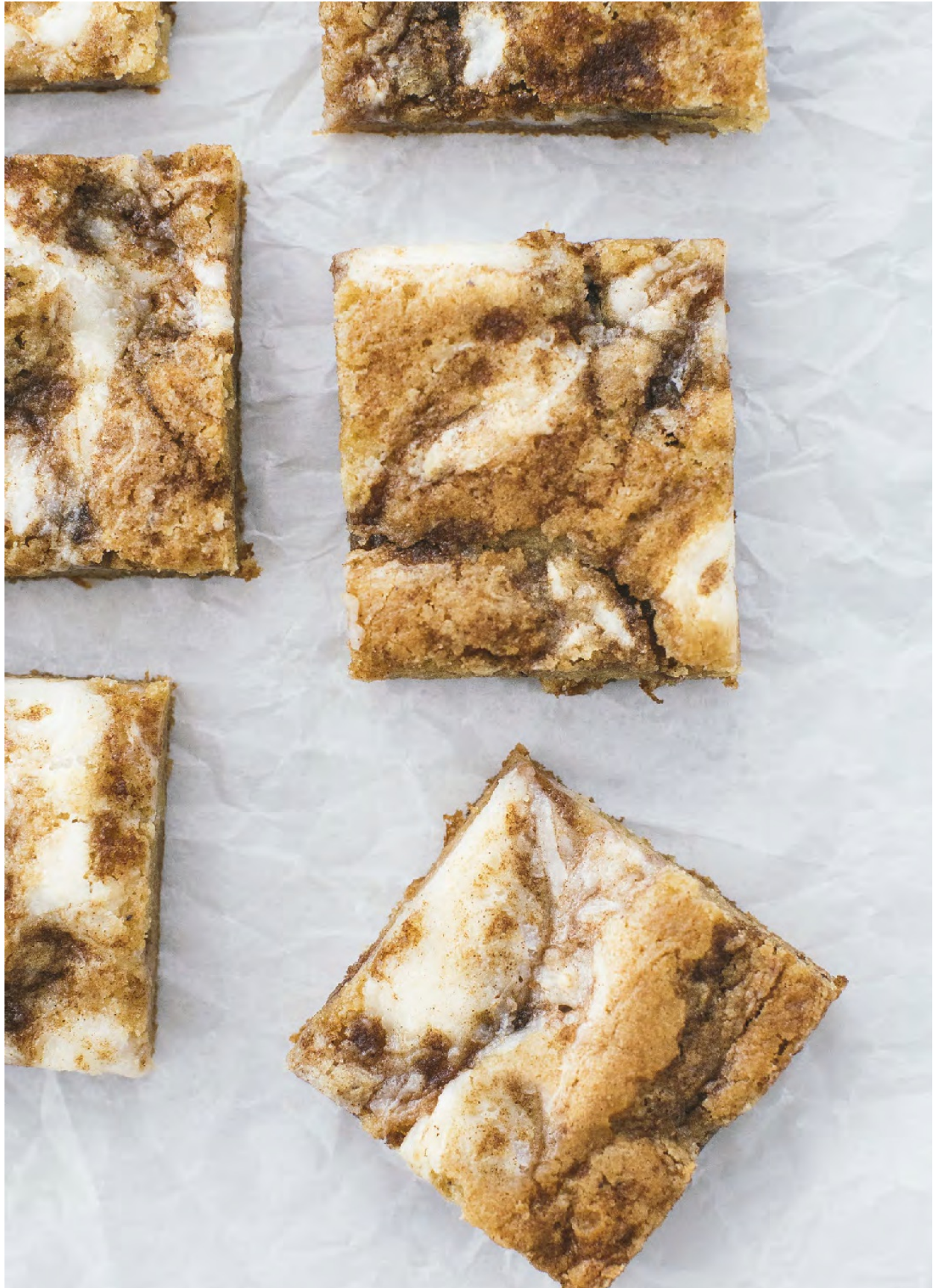
omitting the chocolate

FOR THE CINNAMON SUGAR SWIRL

chips, chopped

chocolate, and pecans

In a small saucepan, melt the brown sugar, butter, and salt together over low heat until the sugar is dissolved. Remove from the heat and stir in the cinnamon until combined.





TO ASSEMBLE

the parchment sling to gently lift the blondies

from the pan. Cut them into bars. Store blondies **1)** Make the blondie batter as directed. Transfer in an airtight container at room temperature

the batter to the prepared pan, and spread

for up to 2 days.

into an even layer. Dollop the cream cheese

and cinnamon sugar over the top of the batter,

NOTE Leave a small space unswirled in the alternating the two. Drag the tip of a butter

center of the batter when assembling. This is

knife through the batter, creating swirls. **2)** Bake the spot you want to insert your toothpick to

for 25 to 29 minutes. A wooden skewer or tooth-

check when the bars are done, as the cream

pick inserted into the blondies should come out

cheese and cinnamon swirl will remain wet

with just a couple of crumbs. **3)** Transfer the throughout baking.
pan to a wire rack and let cool completely. Use





1 0 5

Adding bananas, chocolate ganache, and candied walnuts takes the humble blondie Br

to the next level. Also, once you take a nibble of candied walnuts, your life will forever ownie

be altered. You will keep little bowls of them on your countertops; you will hide bags of s + Blondie

them in your secret candy stash.

ES 12 LARGE OR 2

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4

s

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M

ALL

Banana Crunch BLOND

S E I

Blondies

1½ cups [213 g]

CHOCOLATE GANACHE

1) Adjust an oven rack to the middle of the all-purpose flour

12 oz [340 g] bittersweet

oven. Preheat the oven to 350°F [180°C].

1½ teaspoons baking

or semisweet chocolate,

Grease a 9 by 13 in [23 by 33 cm] baking

powder

finely chopped

pan and line with a parchment sling. **2) In a 12 tablespoons [1½ sticks**

1 cup [240 g] heavy

medium bowl, whisk together the flour and

or 170 g] unsalted butter

cream

baking powder. **3) In a medium saucepan**

1½ cups [300 g] brown

over medium heat, melt the butter, brown

2 cups [280 g] Candied

sugar

Nuts, Walnuts variation

sugar, mashed bananas, and salt. Remove

1 cup [227 g] mashed

(page 291)

from the heat and stir in the vanilla. Let

bananas (about

the mixture cool to room temperature.

2 bananas)

Add the egg and whisk until combined.

$\frac{3}{4}$ teaspoon salt

Transfer the mixture to a large bowl. Add

the flour mixture and stir until just com-

$1\frac{1}{2}$ tablespoons pure

vanilla extract

bined. Add the walnuts and cacao nibs and

stir gently.

1 large egg

$\frac{1}{2}$ cup [60 g] toasted

cont'd

walnuts, chopped into

bite-size pieces

¼ cup [30 g] cacao nibs

1 0 6

4) Spread the batter evenly in the prepared s
pan and bake for 18 to 24 minutes, until the
blondies are set on the edges and the top
is golden brown and just beginning to form

100 Cookie

cracks. A wooden skewer or toothpick inserted
into the blondies should come out with just a
couple of crumbs. 5) Transfer the pan to a wire rack and let cool completely.

FOR THE CHOCOLATE GANACHE

Place the chocolate in a small bowl. Heat the
heavy cream in a small saucepan until it is sim-
mering and just about to boil. Pour the cream
over the chocolate, cover the bowl with plastic
wrap, and let it sit for 5 minutes. Remove the
plastic and whisk until completely smooth.

Cool to room temperature. When the ganache is cool, whisk for 30 to 45 seconds, until the ganache thickens a little bit.

TO ASSEMBLE

Top the cooled blondies with the chocolate ganache, spreading it evenly over the top.

Sprinkle the candied nuts over the ganache (I like to use the whole 2 cups [280 g] here, but you can sprinkle less if desired). Use the

parchment sling to gently lift the blondies from the pan. Cut them into bars. Store the blondies

in an airtight container at room temperature for 2 days.



1 07

I won't lie to you, this recipe will take a bit of time to put together, but I promise Br

the results are worth it. A simple blondie base coated in a layer of chocolate, then ownie

covered in a thick, homemade marshmallow slab will not disappoint. You can also toast s + Blondie

each cut piece in front of your guests, which is always impressive.

s

S'mores Blondies

R 24 LARGE BLO

LL O

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2 1 S E K A M

1½ cups [213 g]

MARSHMALLOW TOPPING

1) Adjust an oven rack to the middle of the all-purpose flour

2 large egg whites

oven. Preheat the oven to 350°F [180°C].

1½ teaspoon baking

Grease a 9 by 13 in [23 by 33 cm] baking

¼ teaspoon cream of

powder

tartar

pan and line with a parchment sling. **2) In a 12 tablespoons [1½ sticks**

medium bowl, whisk together the flour and

½ cup [120 g] cold water,

or 170 g] unsalted butter

baking powder.

plus ½ cup [120 g] room-

3) In a medium saucepan

1½ cups [300 g] brown

temperature water

over medium heat, melt the butter, brown

sugar

sugar, and salt. Remove from the heat and

5 teaspoons gelatin

¾ teaspoon salt

stir in the vanilla. Let the mixture cool to

2 cups [400 g]

room temperature. Add the egg and whisk

1½ tablespoons pure

granulated sugar

until combined. Transfer the mixture to a

vanilla extract

¼ cup [85 g] corn syrup

large bowl. Add the flour mixture and stir

1 large egg

¼ teaspoon salt

until just combined.

2 cups [360 g] milk

1 tablespoon pure vanilla

chocolate or semisweet

cont'd

extract

chocolate chips

1 0 8

4) Spread the batter evenly in the prepared speed to combine. **5)** Scrape the marshmallows

pan and bake for 18 to 24 minutes, until the

over the top of the chocolate-covered blondies.

blondies are set on the edges and the top is

Use an offset spatula to smooth the top of the

golden brown and just beginning to form cracks.

mixture. Cover the pan with greased plastic

100 Cookie

A wooden skewer or toothpick inserted into the wrap (trying not to let the marshmallow topping blondies should come out with just a couple of touch the plastic) and let the marshmallows crumbs. **5)** Immediately spread the chocolate set at room temperature until firm; 8 hours or chips evenly over the top of the bars (careful, overnight. **6)** Remove the plastic wrap from the the pan is hot!) and return it to the oven until pan and use the parchment sling to remove the the chocolate chips are just starting to melt, bars from the pan. Slice the bar into pieces, 1 to 2 minutes. Remove the pan from the oven and then use a kitchen torch to toast the tops and use an offset spatula to smooth the choco- and sides of the marshmallow topping until late evenly over the bars. Transfer the pan to a golden brown (being very careful not to toast wire rack and let cool to room temperature. the parchment paper if it is still underneath the bars). Serve the bars soon after toasting.

FOR THE MARSHMALLOW TOPPING

Untoasted bars can be stored in an airtight

1) In the bowl of a stand mixer fitted with container at room temperature for 2 days.

a whisk, whip the egg whites and cream of

V A R I A T I O N

tartar on medium-high speed until soft peaks

• *Bourbon S'mores Blondies*—Add 3 tablespoons form, 2 to 3 minutes. **2)** In a small bowl, of bourbon to the blondie base.

combine the cold water and the gelatin. **3)** In a medium, heavy-bottom saucepan, combine

the granulated sugar, corn syrup, salt, and

the room-temperature water. Bring to a boil

over medium-high heat, until the temperature

reaches 240°F [115°C] on a candy thermom-

eter; this will take a few minutes. Immediately

remove the saucepan from the heat, and whisk

in the bloomed gelatin. **4)** Turn the stand mixer on low speed, and carefully pour the hot sugar

syrup along the side of the mixing bowl, being

careful not to hit the whisk as you pour. When

all the syrup is in the bowl, turn up the speed to medium and continue whisking until the mixture has doubled in volume, is quite thick and

glossy, and the sides of the bowl have cooled,
10 to 12 minutes. Add the vanilla and mix on low





CHAPTER 3

Fruit-

extravaganza



**“Pine-apples,
blackberries,**

apricots,

strawberries;—

All ripe

together

in summer

weather.”

—Christina Rossetti, “Goblin Market”





114

I have a similar recipe with lemon and pistachios in my last book but recently fell in s

love with this adaptation: an olive oil cookie coated in blood orange glaze. The cookie is crisp and stands on its own, but the glaze makes a lovely accompaniment and also happens to be the prettiest shade of pink, thanks to the blood orange juice.

100 Cookie

S 24 COOKIES

EKAM

Olive Oil Sugar

Cookies

with Blood Orange Glaze

2¹/₃ cups [332 g]

BLOOD ORANGE GLAZE

1) In a medium bowl, whisk together the

all-purpose flour

1 cup [120 g]

flour, baking soda, and salt. 2) In the bowl **½ teaspoon baking soda**

confectioners' sugar

of a stand mixer fitted with a paddle, beat

Zest of 1 blood orange

the butter on medium speed until creamy,

½ teaspoon salt

about 1 minute. Add the granulated and

4 tablespoons [57 g]

2 to 4 tablespoons [30 to

confectioners' sugars and beat on medium

unsalted butter, at room

60 g] blood orange juice

temperature

speed until light and fluffy, 2 to 3 minutes.

Add the olive oil and mix on low speed until

¾ cup [150 g] granulated

sugar

combined. Scrape down the sides of the

bowl and add the egg and vanilla, mix-

¼ cup [30 g]

ing on low speed until combined. Add the

confectioners' sugar

flour mixture and mix on low speed until

½ cup [112 g] extra-virgin

combined. 3) Wrap the dough in plastic

olive oil

wrap and chill in the refrigerator for at

1 large egg

least 2 hours (and up to 2 days). **4) Adjust 1 teaspoon pure vanilla**

an oven rack to the middle of the oven.

extract





Preheat the oven to 350°F [180°C]. Line three sheet pans with parchment paper. **5)** Lightly flour a work surface and roll the dough to 1/4 in [6 mm] thick. Using a 2 in [5 cm] biscuit or cookie cutter, cut out circles (any dough scraps can be rewrapped and chilled while the cookies are baking). Gently slide a metal spatula underneath each round and transfer them to the prepared sheet pans. Place 8 cookies on each pan. Refrigerate the pans waiting to go

into the oven while the cookies are baking.

6) Bake one pan at a time, rotating halfway through baking. Bake until the cookies are just

beginning to brown on the edges, 10 to 12 min-

utes. Transfer the sheet pan to a wire rack and

let the cookies cool completely on the pan.

FOR THE GLAZE

In a small bowl, whisk together the confec-

tioners' sugar and orange zest. Add the blood

orange juice, 1 tablespoon at a time, until

you have a thin glaze. Spread each cooled

cookie with glaze and let set before serving.

Store cookies in an airtight container at room

temperature for up to 3 days.

VARIATION

• *Lemon–Poppy Seed Glaze—Substitute lemon zest and juice for the blood orange. Sprinkle each cookie with a dusting of poppy seeds. Let the cookies set before serving.*





1 1 7

I used to work at a coffeehouse that made the most perfect lemon sugar cookies: gigantic Fruit

in size, with light lemon flavor and a dusting of sugar. However, when the baker left (along with a few other important recipes), this cookie was pronounced lost forever. On and off extr

over the years, I have tried to re-create the magic of those cookies, and finally succeeded.

avaganz

a

Lemon

MAKES 14 COO

Sugar Cookies

KIES

2 cups [284 g]

in the coating sugar. Use the back

1) Adjust an oven rack to the mid-

all-purpose flour

of a measuring cup or glass to
dile of the oven. Preheat the oven

1 teaspoon baking

flatten each ball of dough into a
to 350°F [180°C]. Line three sheet

powder

circle measuring about 2 in [5 cm]

pan with parchment paper. **2)** In

$\frac{3}{4}$ teaspoon salt

across. Place 6 cookies on each
a medium bowl, combine the flour,
sheet pan.

baking powder, salt, and baking

6) Bake the cookies one

$\frac{1}{2}$ teaspoon baking soda

pan at a time, rotating halfway

soda. **3)** In the bowl of a stand

12 tablespoons [1 $\frac{1}{2}$ sticks

through baking. Bake for 10 min-
mixer fitted with a paddle, beat

or 170 g] unsalted butter,

utes, then give the pan a slight tap

at room temperature

the butter on medium speed until

in the oven, and continue baking

creamy, about 1 minute. Add the

1½ cups [300 g]

until the sides of the cookies are

sugar and lemon zest and beat on

granulated sugar

pale golden brown, 1 to 2 minutes

medium speed until light and fluffy,

2 tablespoons lemon zest,

more.

2 to 3 minutes. Scrape down the

7) Transfer the pans to

from 2 or 3 lemons

a wire rack and let the cookies

sides of the bowl and add the egg,

1 large egg plus

cool to room temperature on the
yolk, lemon extract, and vanilla

1 large yolk

pan. Store cookies in an airtight
extract, mixing on low speed until

1½ teaspoons lemon

container at room temperature for
combined. Add the flour mixture

extract

2 to 3 days.

and mix on low speed until com-

½ teaspoon pure vanilla

bined. **4)** In a small bowl, combine

extract

VARIATIONS

the coating sugar ingredients; use

• *Lemon–Poppy Seed Sugar Cookies—*

your fingers to gently work the

COATING SUGAR

Add 1 tablespoon of poppy seeds to

lemon zest into the sugar. 5) Form
the dough, and bake as directed.

¾ cup [150 g] granulated

the dough into 2 oz [57 g] balls

sugar

• *Lemon-Lime Sugar Cookies—Add*

(3 tablespoons), and roll each ball

1 tablespoon of lime zest along with

2 teaspoons lemon zest

the lemon zest in the dough.

1 1 8

I am convinced that triple sec is a magic ingredient. It may be lower-shelf
fare, but s

whatever I add it to—Bundt cakes, layer cakes, lemonade, scones, and even
cookies—

its orange flavor always shines through. This is my Shortbread recipe (page
60) with almonds and orange zest, and a bump of flavor from the orange
liqueur.

100 Cookie

UT 40 COOKIES

BO

ASEK

Orange Almond

A M

Shortbread Cookies

2 large egg yolks

1) Line several sheet pans with

4) Scrape the dough out of the

2 tablespoons triple sec

parchment paper. 2) In a small processor and wrap it in plastic.

or other orange liqueur

liquid measuring cup or bowl, use

Chill for 20 to 30 minutes in the

a fork to mix the egg yolks, triple

refrigerator, just until it is cool to

1 teaspoon pure vanilla

extract

sec, and vanilla together. 3) In the

the touch, but not hard. 5) Flour

bowl of a food processor fitted

a work surface, and roll the

2 cups [284 g]

all-purpose flour, plus

with a blade, pulse the flour, gran-
dough out somewhere between

more for dusting

ulated and confectioners' sugars,

1/8 in [4 mm] and 1/2 in [12 mm]

1/2 cup [100 g] granulated

orange zest, and salt together.

thick (the thinner the dough, the

sugar

Scatter the butter over the top of

crispier the shortbread, so this

the flour mixture, and pulse until

is a personal preference). Use a

1/2 cup [60 g]

confectioners' sugar

the mixture looks like wet sand,

1 1/2 in [4 cm] biscuit cutter to cut

8 to 10 one-second pulses. Pour

out circles, then place the cookies

1 tablespoon orange zest

the egg yolk mixture over the top

on the sheet pans, 12 to a pan. (If

½ teaspoon salt

of the flour mixture, and pulse until

your shortbread circles stick to

1 cup [2 sticks or 227 g]

the dough is smooth and starts to

the counter at all, you can slide a

unsalted butter, at room

pull away from the sides of the

spatula underneath to help move

temperature, cut into 1 in

processor, about 10 more one-

them to the baking pans.) Extra

[2.5 cm] pieces

second pulses.

dough can be rerolled to make

1 cup [100 g] sliced

more cookies.

almonds

**Sanding sugar, for
sprinkling**





1 1 9

6) Adjust an oven rack to the middle of the 13 to 14 minutes. **9)** Leave the cookies on the Fruit

oven. Preheat the oven to 325°F [165°C].

pans for 10 minutes, then transfer them to a

e

7) Cover each cookie with sliced almonds and wire rack to finish cooling and crisping up.

xtrav

gently press them into the dough. Generously

Store cookies in an airtight container at room

aganz

sprinkle sanding sugar over the top, then chill

temperature for up to 4 days.

each pan in the refrigerator for 15 minutes

a

before placing it in the oven. **8)** Bake one pan at a time, rotating halfway

through baking.

Bake until the edges are light golden brown,





1 2 1

Adding a little rye flour to these cookies lends a deep malty note, and freeze-dried Fruit

raspberries contribute a strong underlying raspberry flavor that complements the berries gently mashed into the batter.

extravaganz

MAKES ABOUT 2

a

Raspberry Rye 0 COOK

Cookies

IES

1/2 cup [16 g] freeze-dried

1) Adjust an oven rack to the

5) Form the dough into 1 1/2 oz

raspberries

middle of the oven. Preheat the

[45 g] balls (2 tablespoons), roll-

2 cups [284 g]

oven to 350°F [180°C]. Line two

ing a raspberry or two into

all-purpose flour

sheet pans with parchment paper.

each cookie as you do so. Place

1/2 cup [50 g] rye flour

2) In the bowl of a food proces-

10 cookies on each sheet pan.

sor fitted with a blade, process

6) Bake one pan at a time, rotat-

3/4 teaspoon baking soda

the freeze-dried raspberries until

ing halfway through baking. Bake

¾ teaspoon salt

they reduce to a powder. **3)** In a

until the sides are set and just

1 cup [2 sticks or 227 g]

medium bowl, whisk together the

starting to look light golden brown,

unsalted butter, at room

all-purpose and rye flours, baking

10 to 11 minutes. **7)** Give the pan

temperature

soda, and salt. Place the raspberry

one tap on the oven rack before

1 cup [200 g] brown

powder on top, and whisk it into

removing it from the oven, then let

sugar

the flour. **4)** In the bowl of a stand

the cookies cool completely before

¾ cup [150 g] granulated

mixer fitted with a paddle, beat

removing them from the pan. Store

sugar

the butter on medium speed until

cookies in an airtight container

1 large egg plus

creamy, about 1 minute. Add the

at room temperature for up to

1 large yolk

brown and granulated sugars, and

3 days.

1 tablespoon pure vanilla

beat again on medium speed until

extract

light and fluffy, 2 to 3 minutes.

2 oz [57 g] raspberries

Add the egg, yolk, and vanilla, and

beat again on medium speed until

combined, scraping down the sides

of the bowl as needed. Add the

flour mixture and mix on low speed

until completely combined.

1 2 2

At the core, this is a recipe for a simple oatmeal cookie. Adding white chocolate, s

apricot, and a hint of rosemary elevates it to something quite special. In the winter months, I like to substitute the apricots with dried cranberries.

100 Cookie

White Chocolate,

Rosemary, and Apricot

UT 18 COOKIES

Cookies

BO

ASEKA

1 cup [142 g] all-purpose

bowl and make sure the dried fruit

M

1) Adjust an oven rack to the mid-

flour

and chocolate are evenly distrib-

ble of the oven. Preheat the oven

$\frac{3}{4}$ teaspoon baking soda

uted.

to 350°F [180°C]. Line three sheet

4) Form the dough into 1 1/2 oz
[45 g] balls (2 tablespoons) and
pans with parchment paper.

1/2 teaspoon salt

2) In

put 6 cookies on each sheet pan.

a medium bowl, whisk together the

12 tablespoons [1 1/2 sticks

flour, baking soda, and salt. **3)** In

5) Bake the cookies one pan at a

or 170 g] unsalted butter,

time, rotating halfway through bak-

at room temperature

the bowl of a stand mixer fitted

ing. Bake for 11 minutes, give the

with a paddle, beat the butter

3/4 cup [150 g] brown sugar

pan a firm tap in the oven to set

on medium speed until creamy,

1/3 cup [65 g] granulated

the sides, then bake until the edges

about 1 minute. Add the brown and

sugar

are golden brown and the center

granulated sugars and rosemary,

1 teaspoon fresh

is soft, 1 to 2 minutes more. Tap the

and beat on medium speed until

rosemary, minced

pan once more, then remove from

light and fluffy, 2 to 3 minutes. Add

1 large egg

the oven and let the pan cool on

the egg and vanilla, and mix on

a wire rack. Store cookies in an

2 teaspoons pure vanilla

medium speed until combined. Add

extract

airtight container at room temperature for 2 days.

2¼ cups [185 g] rolled oats

speed until just combined. Add the oats, mixing until almost combined,

½ cup [55 g] dried apricots,

NOTE White chocolate doesn't melt then add the apricots and white

chopped into small pieces

the same as regular chocolate and chocolate, and mix on low speed

2 oz [57 g] white chocolate,

stays firm longer. Chopping the until combined. Using a spatula, stir

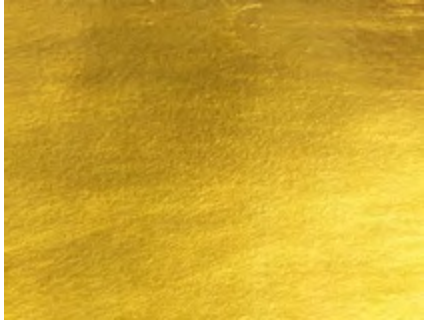
finely chopped

white chocolate into smaller pieces the batter to incorporate any stray

helps the cookies spread evenly.

oats on the bottom of the mixing









1 2 5

I spent quite a bit of time working on a recipe for banana cookies. I had an ancient Fruit

recipe that hadn't seen the light of day for over a decade, but, sadly, it just didn't hold up when I went to make it. The cookies turned out awkward and puffy when extr

baked, with edges that tasted more gluey than chewy. After tinkering with it for days, avaganz

I finally scrapped the recipe. Starting over with freeze-dried banana powder instead of mashed bananas, I realized I was onto something. The banana flavor sang, and the a

cookies had a crisp outer edge and a soft, tender center.

MAKES 15 CO

Banana Poppy Seed OKIES

Cookies

½ cup [25 g] freeze-

and beat again on medium speed

1) Adjust an oven rack to the

dried bananas

until combined, scraping down the

middle of the oven. Preheat the

2 1/3 cups [332 g]

sides of the bowl as needed. Add

oven to 350°F [180°C]. Line two

all-purpose flour

the flour mixture and mix on low

sheet pans with parchment paper.

1 tablespoon poppy

speed until completely combined.

2) In the bowl of a food proces-

seeds

processor fitted with a blade, process

5) Form the dough into 1 1/2 oz

[45 g] balls (2 tablespoons) and

3/4 teaspoon baking soda

the freeze-dried bananas until

put 7 or 8 cookies on each sheet

they reduce to a powder. **3)** In

3/4 teaspoon salt

pan.

a medium bowl, whisk together

6) Bake one pan at a time,

1 cup [2 sticks or 227 g]

rotating halfway through baking.

the flour, poppy seeds, baking

unsalted butter, at room

Bake until the sides are set and

soda, and salt. Place the banana

temperature

just starting to look light golden

powder on top, and whisk it into

1 cup [200 g] brown

brown, 10 to 11 minutes.

the flour. **4)** In the bowl of a stand

7) Give

sugar

the pan one tap on the oven

mixer fitted with a paddle, beat

¾ cup [150 g] granulated

rack before removing it from the

the butter on medium speed until

sugar

oven, then let the cookies cool

creamy, about 1 minute. Add the

1 large egg plus

completely before removing them

brown and granulated sugars, and

1 large yolk

from the pan. Store cookies in an

beat again on medium speed until

1 tablespoon pure vanilla

airtight container at room temperature and fluffy, 2 to 3 minutes.

extract

perature for up to 3 days.

Add the egg, yolk, and vanilla,

1 26

Banana cream pie will never fail to remind me of my dad. I can see him on various s

father-themed holidays, laughing while opening up random books and crappy ties.

There were always several boxes of pies stacked on the counter, and the top one was, without fail, his banana cream. It was my favorite kind of banana cream: bright 100 Cookie

yellow and absolutely silky smooth, with serious banana flavor. I've tried to re-create the magic of that pie below. My version is inspired by Milk Bar's banana cream pie, although I've changed things up a little bit: The bananas are roasted to bring out even more flavor, and I've added some heavy cream and blackstrap rum to the base.

E OR 24 SMALL BA

G

R

RS

A L21 SE K A M Banana Cream Pie Bars

BANANA FILLING

1 teaspoon pure vanilla

FOR THE BANANA FILLING

extract

5 very ripe bananas

1) Adjust an oven rack to the middle of the **Yellow food coloring**

3 tablespoons cold water

oven. Preheat the oven to 400°F [200°C].

2) In an oven-safe baking dish, combine the $\frac{3}{4}$ cup [150 g] plus

1 recipe Pie Dough Base,

1 tablespoon granulated

bananas, 1 tablespoon of the water, 1 table-

(page 278), single, fully

sugar

baked, and cooled

spoon of the sugar, and the rum, if desired.

Bake the bananas for 15 to 20 minutes, until

1 tablespoon blackstrap

WHIPPED CREAM

rum (optional)

they are soft and leaking juices. **3) Pour the TOPPING**

bananas and all their juices into a blender

1½ teaspoons gelatin

4 oz [113 g] cream

and purée until completely smooth. **4)** In

5 large egg yolks

cheese, at room

a small bowl, combine the gelatin with the

temperature

1 cup [240 g] heavy

remaining 2 tablespoons of water, stirring

cream

2 tablespoons granulated

gently until all the gelatin is soaked (make

sugar

½ cup [120 g] whole milk

sure there are no dry pockets). Let the gel-

1 teaspoon pure vanilla

atin sit and soften while the banana cream

3 tablespoons cornstarch

extract

is cooking.

½ teaspoon salt

Pinch salt

4 tablespoons [57 g]

cont'd

2 cups [480 g] heavy

unsalted butter

cream





1 2 8

the cream will incorporate; just keep mixing

5) Add the remaining $\frac{3}{4}$ cup [150 g] of sugar, s
until it is completely combined.

the egg yolks, $\frac{1}{2}$ cup [120 g] of the heavy

10) Scoop the

chilled banana cream filling onto the prepared

cream, the milk, cornstarch, and salt to the

pie crust and use an offset spatula to even out

banana mixture and blend again until smooth.

100 Cookie

the top. Chill the filling for 1 hour.

Pour the mixture into a medium, heavy-bottom saucepan. **6)** Cook the banana cream over

FOR THE WHIPPED CREAM TOPPING

medium heat, stirring constantly with a wooden spoon, until it becomes very thick and begins

In the bowl of a stand mixer fitted with a

to boil, 5 to 7 minutes. Whisk the mixture until paddle, beat the cream cheese on medium

the banana cream thickens, similar to a pud-

speed until smooth. Add the sugar, vanilla, and

ding, and is glossy and smooth, 3 to 4 minutes

salt. Beat on low speed until combined, then

(the banana cream will be a gray-brownish

increase the speed to medium and beat until

color at this point, but should have some gloss

smooth. Scrape down the sides of the bowl and

to it). Remove from the heat and strain the

switch to the whisk. With the mixer running on

banana cream through a fine-mesh sieve into

low speed, slowly add the heavy cream and
a medium bowl. **7)** Stir the butter and vanilla whisk until fully combined.
Increase the speed
into the warm banana cream, and then add the
to medium and beat until stiff peaks form,
bloomed gelatin and mix it into the cream until
stopping to scrape down the sides of the bowl
dissolved (this may take a minute or two). Color as needed, 2 to 3 minutes.
the banana cream with food coloring until it

TO ASSEMBLE

is bright yellow (this will take almost ½ tea-
spoon of food coloring; see Note). **8)** Cover Top the chilled pie with the
whipped cream
the banana cream with plastic wrap, making
topping. Chill the whole pie for at least 1 hour sure the wrap sits directly on
top of the cream
before slicing, then use the parchment sling to
(this will keep it from forming a skin). Place
lift them carefully out of the pan. Bars can be
the cream in the refrigerator until well chilled, held unsliced in the
refrigerator for 8 hours,
4 to 6 hours. **9)** When the banana cream has and they will keep for up to 2

days, although

chilled, whip the remaining ½ cup [120 ml] of the crust will not be as crisp as time goes on.

heavy cream for the filling. In the bowl of a

Sliced bars are best eaten as soon as possible.

stand mixer fitted with a whisk, beat the heavy cream on low speed until small bubbles form,

NOTE If you don't use a lot of yellow food about 30 seconds. Increase the speed to high

coloring, your filling will be a grayish color.

and continue beating until the cream is smooth,

Remember that you will be folding whipped

thick, and nearly doubled in volume, about

cream into the filling, which will also take the 30 seconds. Using a spatula, gently fold the

yellow color, so make it a little brighter than

whipped cream into the banana cream. The

you want it when adding the coloring.

banana cream will be a little stiff at first, but



1 29

I like pumpkin pie alright, but in all honesty I will always take a slice of anything else Fruit

over it, especially if cheesecake is an option. But pumpkin pie swirled into cheesecake?

I will never say no.

extravaganz

AKES 12 LARGE O

M

R 24

a

S

Cream Cheese MALL BARS

Pumpkin Pie Bars

CRUST

½ teaspoon ground

FOR THE CRUST

cinnamon

1½ cups [150 g] graham

1) Adjust an oven rack to the middle of the cracker crumbs

¼ teaspoon ground

oven. Preheat the oven to 325°F [170°C].

ginger

3 tablespoons granulated

Line a 9 by 13 in [23 by 33 cm] pan with

sugar

¼ teaspoon freshly

a parchment sling. **2) Whisk together**

grated nutmeg

¼ teaspoon ground

the graham cracker crumbs, granulated

cinnamon

¼ teaspoon salt

sugar, cinnamon, and ginger in a medium

¼ teaspoon ground

bowl. Add the melted butter and mix

CREAM CHEESE FILLING

ginger

with a spatula until evenly incorporated.

24 oz [678 g] cream

4 tablespoons [57 g]

3) Press the mixture onto the bottom of

cheese, at room

unsalted butter, melted

the prepared pan and bake for 10 minutes.

temperature

and cooled

Remove the pan from the oven and let cool.

1½ cups [300 g]

After the pan has cooled, wrap the outside

PUMPKIN PIE FILLING

granulated sugar

sides of the pan in two layers of aluminum

1 cup [224 g]

1 teaspoon pure vanilla

foil, with the shiny side facing out (this helps **unsweetened pumpkin**

extract

keep the sides of the cheesecake from

purée

¼ teaspoon salt

browning).

½ cup [100 g] brown

3 large eggs, at room

sugar

cont'd

temperature

1 large egg, at room

½ cup [120 g] heavy

temperature

cream

1 tablespoon maple

syrup

1 3 0

FOR THE PUMPKIN PIE FILLING

TO ASSEMBLE

s

In a medium bowl, combine the pumpkin,

1) Pour the cream cheese filling over the cooled brown sugar, egg, maple syrup, cinnamon,

crust and use an offset spatula to smooth the

ginger, nutmeg, and salt, and mix until

top. Dollop the pumpkin pie filling over the top 100 Cookie

completely combined.

in 14 or 15 dollops. Use the tip of a butter knife to swirl the pumpkin into the cream cheese

FOR THE CREAM CHEESE FILLING

batter, being careful not to cut into the crust.

Bang the bottom of the pan on the counter a

In the bowl of a stand mixer fitted with a

few times to help get rid of any air bubbles.

paddle, beat the cream cheese on medium

2) Bake the cheesecake until the center of speed until light and completely smooth, 4 to

the cheesecake registers 150°F [65°C], 30 to

5 minutes. Scrape down the sides of the bowl

35 minutes. The outside 2 to 3 in [5 to 8 cm] of often, making sure all the cream cheese has

the cheesecake will be puffed and fairly firm

incorporated and is silky smooth. Add the

and set, but the center will still be jiggly at this granulated sugar and beat on medium speed

point. Turn off the heat, open the oven door just until completely incorporated, stopping to

a crack, and let the cheesecake rest and cool

scrape down the sides of the bowl as needed,

in the warm oven for 30 minutes. **3)** Transfer 2 to 3 minutes. Add the vanilla and salt, and

the pan to a wire rack and let cool. Once the

beat on medium speed for 2 to 3 minutes. Add

cheesecake is completely cool, place a piece of

the eggs one at a time, beating on low speed

parchment over the top of the pan (this helps

after each addition until just combined. Add

keep condensation off the top of the cheese-
the heavy cream, and mix on low speed until
cake) and transfer it to the refrigerator. Let
combined. Using a spatula, give the filling a
chill for at least 4 hours or overnight. Slice the couple of turns to make sure it
is fully mixed.

bars and serve. The bars can be served cold
or at room temperature but keep best in the
refrigerator for up to 2 days.







1 3 3

Danish pie dough is different from regular pie dough in that it has milk and egg yolks Fruit

added to the crust instead of icy cold water. The crust bakes up more tender but still has a slight flakiness to it. There are many versions of this bar in classic cookbooks and extr

online; most of them are quite similar to one another. I've added pears along with the avaganz

apples because I love the sweetness and flavor they lend.

a

Danish Pear-Apple Bars

AKES 12 LARG

CRUST

3 tablespoons cornstarch

FOR THE CRUST

M

E OR

½ cup [120 g] whole milk,

1 teaspoon lemon juice

1) In a small bowl or liquid measuring

24

plus 1 or 2 tablespoons if

S

cup, combine the milk and egg yolks.

M

¾ teaspoon ground

needed

AL

cinnamon

2) In the bowl of a stand mixer fitted with **L B**

2 large egg yolks

A

S R

a paddle, mix the flour, granulated sugar,

½ teaspoon ground ginger

2½ cups [355 g]

and salt on low speed until combined.

¼ teaspoon freshly grated

all-purpose flour, plus

Add half of the chilled butter and mix on

nutmeg

more for dusting

low speed until the butter is just starting

¼ teaspoon salt

2 tablespoons granulated

to break down, about 1 minute. Add the

sugar

2 tablespoons unsalted

rest of the butter and continue mixing

butter, melted

1 teaspoon salt

until the butter is broken down in various

1 tablespoon brandy

1 cup [2 sticks or 227 g]

sizes (some butter will be incorporated

cold unsalted butter, cut

into the dough, some will be a bit large,

1 teaspoon pure vanilla

into 20 pieces

extract

but most should be about the size of small

peas). Stop the mixer and use your hands

PEAR-APPLE FILLING

Egg wash (see page 16)

to check for any dry patches of dough on

8 cups [1100 g] Bartlett

the bottom of the bowl; incorporate the

pears, peeled, cored, and

ICING

dry flour as best you can. With the mixer

sliced into ¼ in [6 mm]

2 oz [57 g] cream cheese,

pieces (4 to 5 pears)

running on low speed, slowly add the

at room temperature

milk-egg mixture, and mix until the dough

1 cup [150 g] peeled

2 tablespoons milk

starts to come together. If the dough is

and grated Gala apples

(about 2 small apples)

1/2 teaspoon pure vanilla

having trouble coming together, add 1 or

extract

2 more tablespoons of milk.

1/3 cup [65 g] brown sugar

Pinch salt

1/4 cup [50 g]

cont'd

granulated sugar,

1 to 1 1/4 cups [120 to 145 g]

plus 1 to 2 tablespoons

confectioners' sugar

for sprinkling

1 3 4

3) Divide the dough in half, place each piece crisp the bottom of the pie crust). **3)** When s

on a separate piece of plastic wrap, and

ready to bake, brush the top of the pie with the flatten each slightly into a square. Cover

egg wash and sprinkle with the remaining 1 to

and refrigerate until cool but still soft, about 2 tablespoons of granulated sugar. Transfer the

100 Cookie

45 minutes. **4)** Make sure your work surface pie to the preheated sheet pan and bake for

is lightly floured and roll one square of the

45 to 60 minutes, until the crust is golden brown dough into a 9 by 13 in [22 by 33 cm] rectangle.

and the juices are bubbling. **4)** Transfer the Transfer the dough to a 9 by 13 in [22 by

pan to a wire rack and let cool while you make

33 cm] pan, and gently pat it into the bottom.

the icing.

Move the pan to the refrigerator and chill

FOR THE ICING

while making the filling. Roll out the second square of dough into a 9 by 13 in [22 by 33 cm]

1) In a small bowl, mix the cream cheese, rectangle and place it on a sheet pan lined with milk, vanilla, and salt until smooth. Add 1 cup

parchment paper. Place this in the refrigerator

[120 g] of the confectioners' sugar and mix

as well.

again until smooth. If the mixture is too thin,

add more confectioners' sugar until the desired

FOR THE FILLING

consistency is reached. **2)** Once the bars are **1)** Combine the pears, apples, brown sugar, cool, top them with the icing and slice. Bars are $\frac{1}{4}$ cup [50 g] of the granulated sugar, corn-best eaten the same day they are made but

starch, lemon juice, cinnamon, ginger, nutmeg,

can be refrigerated in an airtight container for and salt in a large bowl. **2)** In a small liquid up to 2 days.

measuring cup or bowl, combine the melted

butter, brandy, and vanilla. Pour over the pear-

apple mixture and toss to combine.

TO ASSEMBLE

1) Fill the prepared pie shell with the pear-apple mixture and smooth the top.

Remove

the rolled-out dough from the sheet pan and gently cut a few steam vents into the dough.

Place the dough over the top of the pear-apple mixture (no need to press it down to seal the dough). Chill the pan in the freezer for

20 minutes while the oven preheats. **2)** Adjust an oven rack to the lowest position. Preheat the oven to 400°F [200°C]. Place a sheet pan on

the oven rack (the preheated sheet pan helps



Crumble bars are always a favorite; the crisp, flour-and-oat crust and buttery streusel Fruit

top are the perfect container for the juicy berries. I sneak a grated apple into the filling to counter the tartness of the fruit, as the apple lends sweetness without having extr

to add lots of extra sugar. I also love including a hit of cardamom to the filling, but avaganz

cinnamon works just as well here, too.

a

KES 12 LARGE O

A

R

M

24

Mixed Berry

SMALL BAR

Crumble Bars

S

CRUST

FILLING

FOR THE CRUST

2½ cups [355 g]

¼ cup [50 g] granulated

1) Adjust an oven rack to the middle of the all-purpose flour

sugar

oven. Preheat the oven to 350°F [180°C].

½ cup [45 g] rolled oats

¼ cup [50 g] brown

Grease a 9 by 13 in [22 by 33 cm] baking

sugar

½ cup [100 g] granulated

pan and line it with a parchment sling.

sugar

¼ cup [28 g] cornstarch

2) In the bowl of a stand mixer fitted with a paddle, mix the flour, oats, granulated

½ cup [100 g] brown

½ teaspoon ground

sugar

cardamom or cinnamon

and brown sugars, baking soda, and salt

on low speed to combine. Add the butter

½ teaspoon baking soda

¼ teaspoon salt

and mix on low speed until the mixture

½ teaspoon salt

16 oz [455 g]

resembles coarse sand. **3)** Press half of

strawberries

1 cup [2 sticks | 227 g]

the flour mixture into the bottom of the

unsalted butter, at room

8 oz [230 g] raspberries

prepared pan. Bake for 10 minutes. Prepare

temperature, sliced into

8 oz [230 g] blueberries

the filling while the crust is baking.

1 in [2.5 cm] pieces

½ cup [75 g] grated Gala

cont'd

apple (about 1 small

apple)

2 teaspoons lemon juice

**1 teaspoon pure vanilla
extract**



FOR THE FILLING

1) In a small bowl, whisk together the granulated and brown sugars, cornstarch, cardamom, and salt. **2)** In a large bowl, mix the berries, apple, lemon juice, and vanilla together. Pour the sugar mixture over the fruit and stir gently with a spatula to evenly combine.

TO ASSEMBLE

1) Remove the pan from the oven, spread the filling over the crust, and sprinkle the remaining crust mixture evenly over the top. Bake for 35 to 45 minutes, until the crumbly top is light golden brown and the fruit juices have started to bubble. **2)** Transfer the pan to a wire rack to cool. Place the pan in the fridge and let the bars chill for 4 to 6 hours. Slice the bars and serve. Bars can be served cold or at room temperature and will keep in the fridge for up to 2 days.



1 3 7

Strawberry-filled bars are just what every hot summer day needs. The creamy, smooth Fruit

filling pairs perfectly with the crunchy streusel sandwich that surrounds it.

extravaganz

KES 12 LARGE OR

A

2

M

4 S

a

Strawberry

MALL BARS

Crème Fraîche Bars

STRAWBERRY FILLING

CRUST

Adjust an oven rack to the middle of the oven. Preheat the oven to 350°F [180°C].

¼ cup [8 g] freeze-dried

2 cups [284 g]

Grease a 9 by 13 in [22 by 33 cm] pan and **strawberries**

all-purpose flour

line it with a parchment sling.

1 lb [455 g] strawberries

1½ cups [150 g] almond

flour or rolled oats

2 tablespoons granulated

FOR THE FILLING

sugar

½ cup [100 g] brown

sugar

1) In the bowl of a food processor fitted **2 tablespoons water**

with a blade, process the freeze-dried

¼ cup [50 g] granulated

Two 14 oz [396 g] cans

strawberries until they reduce to a powder.

sugar

sweetened condensed

2) In a medium saucepan, combine the

milk

½ teaspoon baking soda

fresh berries, sugar, and water. Cook, until

3 tablespoons crème

½ teaspoon salt

the berries have broken down and released

fraîche

1 cup [2 sticks or 227 g]

their juices, 15 to 20 minutes. Strain the

2 teaspoons lemon juice

unsalted butter, at room

berries through a fine-mesh sieve, pressing

temperature

1 teaspoon pure vanilla

on the berries to release all their liquid.

extract

Discard the berries. **3)** In a large bowl,

¼ teaspoon salt

whisk together the cooked berry juice,

freeze-dried strawberry powder, sweetened

4 or 5 drops red or pink

condensed milk, crème fraîche, lemon juice,

food coloring (optional)

vanilla, salt, and food coloring, if using.

cont'd



1 3 8

FOR THE CRUST

s

In the bowl of a stand mixer fitted with a

paddle, mix the all-purpose flour, almond flour, brown and granulated sugars, baking soda, and

100 Cookie

salt on low speed to combine. Add the butter

and mix on medium speed until the mixture is

crumbly.

TO ASSEMBLE

1) Press half of the crust mixture into the bottom of the prepared pan. Bake for 10 minutes.

2) Remove the pan from the oven and carefully spread the filling over the crust. Sprinkle the

remaining crust mixture evenly over the top.

Bake for 15 to 20 minutes, until the filling is set and does not jiggle, and the crumbly top is light golden brown. **3)** Transfer the pan to a wire rack and let cool. Place the pan in the refrigerator and chill for 4 to 6 hours. Slice the bars and serve. The bars can be served cold or at

room temperature but keep best in an airtight

container in the refrigerator for about 3 days.







1 4 1

A good cheesecake often has a bright red cherry topping to go along with it. I
Fruit

decided on a whim to swirl the cherries inside the cheesecake instead, for a
tasty, less messy treat, along with some red wine. One bite, and you'll hear
the fairy piper call: extr

*Merry, merry, | Take a cherry; | . . . | Mine are sweeter | For the eater | When
the avaganz*

dews fall | And you'll be fairies all. ("Cherry Time," Robert Graves) a

KES 12 LARGE OR

A

24

M

SMA

Red Wine Cherry

LL BARS

Cheesecake Swirl Bars

CRUST

1/8 teaspoon ground

FOR THE CRUST

cinnamon

1½ cups [150 g] graham

1) Adjust an oven rack to the middle of the **cracker crumbs**

2 or 3 drops red food

oven. Preheat the oven to 325°F [165°C].

coloring (optional)

3 tablespoons granulated

Line a 9 by 13 in [23 by 33 cm] pan with a

sugar

parchment sling. 2) Whisk together the

CREAM CHEESE FILLING

4 tablespoons [57 g]

graham cracker crumbs and sugar in a

24 oz [678 g] cream

unsalted butter, melted

medium bowl. Add the melted butter and

cheese, at room

and cooled

temperature

mix with a spatula until evenly incorporated.

Press the mixture onto the bottom of the

CHERRY SWIRL

1½ cups [300 g]

prepared pan and bake for 10 minutes.

granulated sugar

8 oz [226 g] pitted

3) Remove the pan from the oven and let

cherries, fresh or

1 tablespoon pure vanilla

frozen and thawed

cool. After the pan has cooled, wrap the

extract

outside sides of the pan in two layers of

1/3 cup [65 g] granulated

1/4 teaspoon salt

aluminum foil, with the shiny side facing out

sugar

3/4 cup [180 g] sour

(this helps keep the sides of the cheesecake

1/4 cup [60 g] red wine,

cream, at room

from browning).

such as Merlot

temperature

2 tablespoons cornstarch

3 large eggs, at room

cont'd

temperature

1/4 teaspoon salt

1 4 2

FOR THE CHERRY SWIRL

bottom of the pan on the counter a few times

s

to help get rid of any air bubbles. **3)** Bake the Purée the cherries in a blender or food

cheesecake until the center of the cheesecake

processor until smooth. Place the puréed

registers 150°F [65°C], 30 to 35 minutes. The

cherries, sugar, red wine, cornstarch, salt,

100 Cookie

outside 2 to 3 in [5 to 8 cm] of the cheesecake

cinnamon, and food coloring (if using) in a

will be puffed and fairly firm and set, but the

small saucepan. Heat over medium-high heat,

center will still be jiggly at this point. Turn off stirring almost constantly until the mixture has the heat, open the oven door just a crack, and

thickened (when done, it should coat the back

let the cheesecake rest and cool in the warm

of a wooden spoon), 8 to 10 minutes. Remove

oven for 60 minutes. **4)** Transfer the pan to a from the heat, move the mixture to a small

wire rack and let cool. Once the cheesecake is

bowl, and let cool to room temperature. Cover completely cool, place a piece of parchment the bowl and refrigerate until ready to use.

over the top of the pan (this helps keep con-

FOR THE CREAM CHEESE FILLING

densation off the top of the cheesecake) and

transfer it to the refrigerator. Let chill for at **1**) In the bowl of a stand mixer fitted with a least 4 hours or overnight before slicing. Store paddle, beat the cream cheese on medium

bars in an airtight container in the refrigerator speed until light and completely smooth, 4 to

for up to 2 days.

5 minutes. Scrape down the sides of the bowl

often, making sure all the cream cheese has

NOTE The cherry filling will want to sink after it incorporated and is silky smooth. Add the sugar

is dolloped, so make sure to really swirl it into and beat on medium speed until completely

the cheesecake. Any filling that does sink will

incorporated, stopping to scrape down the

leave a patch of cherry along the crustline, but sides of the bowl as needed, 2 to 3 minutes.

this makes for a tasty bite.

Add the vanilla and salt, and beat on medium

VARIATION

speed for 2 to 3 minutes. Add the sour cream

• *Cherry Almond Cheesecake Swirl Bars*—

and mix on low speed until combined. Add

Add 1 teaspoon of almond extract to the

the eggs one at a time, beating on low speed

cream cheese filling.

after each addition until just combined. Using

a spatula, give the filling a couple of turns to make sure it is fully mixed. **2)**

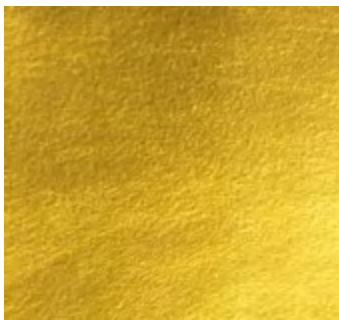
Pour two-thirds of the cream cheese filling into the prepared

crust. Dollop the cherry mixture on top of the

cream cheese filling in the pan, and then dollop the remaining cream cheese filling next to the

cherry. Use the tip of a butter knife to swirl

the cherry filling into the cream cheese batter, being careful not to cut into the crust. Bang the



1 4 3

One of my all-time favorite Bundt cake recipes comes from Yossy Arefi's beautiful Fruit

book, *Sweeter Off the Vine*. Each year, I make it several times over the winter months, gladly using up my lemons and grapefruit. I decided to see if I could make it into bar extr

form, and happily, it worked. These bars are delicious cold, and I actually prefer them avaganz

on the second day, which means you can make them ahead with no shame.

a

R 24 SMALL BARS

E O

GRAL 2

Grapefruit

1 S E K A M

Cake Bars

1 medium grapefruit

½ cup [120 g] sour

1) Adjust an oven rack to the middle of the cream, at room

1 medium lemon

oven. Preheat the oven to 350°F [180°C].

temperature

Grease a 9 by 13 in [23 by 33 cm] pan and

1½ cups [300 g]

line it with a parchment sling.

granulated sugar

GLAZE

2) Scrub the

grapefruit and lemon with warm, soapy

1½ cups [213 g]

1 medium grapefruit

water (this removes any excess wax), then

all-purpose flour

2 cups [240 g]

dry the fruit. Put the granulated sugar into

½ teaspoon salt

confectioners' sugar

a medium bowl and zest the grapefruit

¼ teaspoon plus

Pinch salt

and lemon directly over the sugar. Rub

1/8 teaspoon baking soda

1 tablespoon grapefruit

the zest into the sugar until combined and

12 tablespoons [170 g]

liqueur (optional)

fragrant. **3)** Cut the tops and bottoms off **unsalted butter,**

the grape fruit, then cut the peel and any

1 teaspoon lemon juice

at room temperature

white pith away from the outside. Over

3 large eggs, at room

a bowl, carefully cut the wedges of the

temperature

grapefruit away from the membrane, let-

1 teaspoon pure vanilla

ting the fruit and juices fall into the bowl.

extract

Remove any seeds that have fallen in and

1 tablespoon grapefruit

break up the fruit into small pieces, about

liqueur (optional,

½ in [12 mm] wide.

see Note)

cont'd

1 4 4

4) In a medium bowl, whisk together the flour, **TO ASSEMBLE**

s

salt, and baking soda. **5)** In the bowl of a stand **1)** When the cake has finished baking, move the mixer fitted with the paddle, beat the butter

pan to a wire rack and let cool for 5 minutes.

on medium speed until creamy, about 1 minute.

Use a wooden skewer or toothpick to poke holes

100 Cookie

Add the sugar-zest mixture and mix on medium

over the entire surface of the cake, about ½ in

speed until light and fluffy, 2 to 3 minutes,

[12 mm] apart. Pour half of the glaze over the

making sure to scrape down the bottom and

bars, and use an offset spatula to spread it

sides of the bowl as needed. Add the eggs one

evenly. Let the glaze soak into the cake and set at a time, mixing for about 30 seconds on low

(about 20 minutes), then whisk the remaining speed after each addition. Add the vanilla and glaze and pour it over the set glaze, using an the liqueur, if using, and mix on low speed to offset spatula to spread it evenly across. **2)** Let combine. On low speed, add the sour cream, the cake cool, then carefully cover and move followed by the flour mixture, and mix until just it to the refrigerator for 2 hours or overnight combined. Remove the bowl from the mixer before slicing. Bars can be served cold or at and gently fold in the fruit segments and their room temperature. Store leftover bars in an juices. **6)** Pour the batter into the prepared airtight container in the refrigerator for up to pan and tap the pan lightly on the counter to 3 days. remove any large air bubbles. Bake until a cake tester inserted into the center comes out clean, **NOTE** The grapefruit liqueur adds a nice under-18 to 22 minutes. lying note in the bars, but isn't necessary. I used Tattersall's Grapefruit Crema.

FOR THE GLAZE

Zest and juice the grapefruit. Add the zest, confectioners' sugar, and salt to a bowl. Whisk in about 3 tablespoons of the grapefruit juice, the liqueur, if using, and the lemon juice. The glaze should be thick but pourable. If the glaze seems too thick to pour, add a few more drops of grapefruit juice.



We made a version of these bars at a café I worked at in South Minneapolis, and they s

always sold out quickly. Over the years, I tinkered with the recipe by adding more sweetened condensed milk, a little salt, and some crème fraîche. They are great make-ahead bars and perfect for holidays, events, or just afternoon snacking. (I also have a 100 Cookie

Chocolate Hazelnut version, see page 173.)

R 24 SMALL BARS

E O

GRAL 21 S E K A M

Lemon Oat

Bars

LEMON FILLING

CRUST

Adjust an oven rack to the middle of the

Two 14 oz [396 g] cans

2 cups [284 g]

oven. Preheat the oven to 350°F [180°C].

sweetened condensed

all-purpose flour

Grease a 9 by 13 in [22 by 33 cm] pan and

milk

1½ cups [120 g] rolled

line it with a parchment sling.

½ cup [120 g] lemon juice

oats

FOR THE FILLING

3 tablespoons heavy

½ cup [100 g] brown

cream

sugar

In a large bowl, whisk together the

1 tablespoon lemon zest

¼ cup [50 g] granulated

sweetened condensed milk, lemon juice,

sugar

heavy cream, zest, vanilla, and salt.

½ teaspoon pure vanilla

extract

½ teaspoon baking soda

FOR THE CRUST

Pinch salt

½ teaspoon salt

In the bowl of a stand mixer fitted with

1 cup [2 sticks or 227 g]

a paddle, mix the flour, oats, brown and

unsalted butter, at room

temperature

granulated sugars, baking soda, and salt

on low speed to combine. Add the butter

and mix on medium speed until the mixture

is crumbly.





1 47

TO ASSEMBLE

Fruit

1) Press half of the oat mixture into the bottom e
of the prepared pan. Bake for 10 minutes.

xtrav

Remove the pan from the oven and carefully

aganz

spread the filling over the crust. Sprinkle the

a

remaining oat mixture evenly over the top. Bake

for 15 to 20 minutes, until the filling is set and does not jiggle and the
crumbly top is light

golden brown. **2)** Transfer the pan to a wire rack and let cool. Place the pan in
the refrigerator and chill for 4 to 6 hours. Slice the bars and serve. The bars
can be served cold or at

room temperature but keep best in an airtight

container in the refrigerator for about 3 days.

1 4 8

The base for this recipe is one I use for key lime pie. I prefer it in small bars over s

triangles. I've found orange, blood orange, and lemon make great variations on the traditional classic, so I've given you those options here as well.

100 Cookie

12 LARGE BARS

SEKA

Citrus Pie Bars

M

CRUST

1 or 2 drops food

FOR THE CRUST

coloring (optional)

1½ cups [150 g] graham

1) Adjust an oven rack to the middle of the cracker crumbs

oven. Preheat the oven to 325°F [170°C].

WHIPPED CREAM

3 tablespoons granulated

Line a 9 by 9 in [23 by 23 cm] square

4 oz [113 g] cream

sugar

baking pan with a parchment sling. **2)** In

cheese, at room

4 tablespoons [57 g]

temperature

a medium bowl, mix the graham cracker

unsalted butter, melted

crumbs and sugar. Add the butter to the

2 tablespoons granulated

and cooled

sugar

crumbs and stir until all the crumbs are

coated. Use a measuring cup or spoon

FILLING

½ teaspoon pure vanilla

to press the crumbs evenly onto the

extract

4 large egg yolks

bottom of the prepared pan. **3)** Bake for

Pinch salt

½ cup [120 g] lime,

12 to 15 minutes, until lightly browned and

orange, or lemon juice

1½ cups [360 g] heavy

cream. Transfer the pan to a wire rack

cream

2 tablespoons heavy

cream and let cool slightly.

cream

FOR THE FILLING

1 tablespoon lime,

orange, or lemon zest

In a large bowl, whisk together the egg

1 teaspoon pure vanilla

yolks, citrus juice, heavy cream, citrus zest,

extract

vanilla, and salt until combined. Pour in the

¼ teaspoon salt

sweetened condensed milk and whisk again

One 14 oz [396 g] can

until smooth and fully combined. Add the

sweetened condensed

food coloring, if desired, and stir to evenly

milk

distribute. Pour the filling over the warm crust.

Bake for 14 to 17 minutes, until the center is

set but still a bit wiggly when jiggled.





1 49

FOR THE WHIPPED CREAM

TO ASSEMBLE

Fruit

In the bowl of a stand mixer fitted with a

When the pie has finished baking, transfer the

e

paddle, beat the cream cheese on medium

pan to a wire rack and let cool completely.

xtrav

speed until smooth. Add the sugar, vanilla, and

Place the pan in the refrigerator and chill for

aganz

salt. Beat on low speed until combined, then

at least 4 hours or overnight. Top the chilled

a

increase the speed to medium and beat until pie with the whipped cream, slice, and serve. smooth. Scrape down the sides of the bowl and Pie is best eaten immediately but can be stored switch to the whisk. With the mixer running on covered in the refrigerator for 1 day.

low speed, slowly add the heavy cream and

VARIATIONS

whisk until fully combined. Increase the speed

- *Lime-Mint Pie Bars*—Add 2 tablespoons of *crème* to medium and beat until stiff peaks form,

de menthe and $\frac{1}{2}$ teaspoon of mint extract to the stopping to scrape down the sides of the bowl

whipped cream along with the vanilla and make as needed, 2 to 3 minutes.

the filling with lime juice and zest.

- *Orange Dreamsicle Pie Bars*—Add the seeds of one vanilla bean to the pie filling mixture, using orange juice and zest in the filling. Bump up the vanilla in the whipped cream to 1 tablespoon.



CHAPTER 4

The

Next Level



**“In all ages there
are beings who are**

**perceived to be
extraordinary . . .
because they make
one think of a more
beautiful, a freer, a
more winged life than
the one we lead.”**

–Herman Hesse,

Pictor's Metamorphoses and Other Fantasies





154

These cookies are perfect for afternoon guests or dinner party nibbles. They are s

elegant yet easy to assemble. If you aren't a fan of lavender, you can omit it and cover the tops with chopped Candied Cacao Nibs (page 291).

100 Cookie

UT 25 COOKIES

O

B

ASEK A M

Lavender Cookies

with White Chocolate–

Crème Fraîche Glaze

LAVENDER COOKIES

WHITE CHOCOLATE–

FOR THE COOKIES

CRÈME FRAÎCHE GLAZE

1 cup [200 g] granulated

1) In the bowl of a food processor, process **sugar**

10 oz [283 g] white

the granulated sugar and lavender together

chocolate

½ teaspoon culinary

until the lavender buds are broken down.

lavender, plus more for

½ cup [120 g] heavy

2) In the bowl of a stand mixer fitted

sprinkling (optional)

cream

with a paddle, beat the butter on medium

1 cup [2 sticks or 227 g]

¼ cup [60 g] crème

speed until creamy, about 1 minute. Add the

unsalted butter, at room

fraîche

lavender-sugar and salt, and beat again

temperature

on medium speed until light and fluffy, 2 to

½ teaspoon salt

3 minutes. Scrape down the bowl and add

1 large egg yolk

the egg yolk and vanilla, and mix on low

1 teaspoon pure vanilla

speed until incorporated. Add the flour

extract

and mix on low speed until just combined.

3) Transfer the dough to a workspace and

2 cups [284 g]

all-purpose flour

form the dough into a 12 in [30.5 cm] long





1 5 5

log. Place the log on a large piece of plastic, a The Ne
few inches longer than the log. Wrap the log in
plastic wrap and refrigerate until firm, about
xt L

2 hours. **4)** Adjust an oven rack to the middle ev
of the oven. Preheat the oven to 350°F [180°C].

el

Line three sheet pans with parchment paper.

5) Slice the chilled log into $\frac{1}{4}$ in [6 mm] thick rounds. Space the rounds about
2 in [5 cm]

apart on the sheet pans. Bake one pan at a
time, rotating halfway through baking. Bake
until the edges are very light golden brown
but the centers are still pale, 14 to 16 minutes.

6) Transfer the pan to a wire rack and let the cookies cool completely on the

pan.

FOR THE GLAZE

Place the white chocolate in a medium bowl.

Place the heavy cream and crème fraîche in

a medium saucepan over medium heat and

heat until almost boiling. Pour the cream

mixture over the chocolate in the bowl. Let

sit, undisturbed, for 30 seconds, then mix until smooth. Let the glaze cool for 15 to 20 minutes

before using. When the cookies are cool, dip

the tops of the cookies into the glaze to coat

them. Sprinkle more lavender over the tops of

the cookies, if desired. Let the glaze set before serving. Store cookies in an airtight container

at room temperature for up to 2 days.

1 5 6

Zoë François is known around Minneapolis for a butterscotch pot de crème she s

created for the restaurant Tilia. In her genius recipe, the butter and brown sugar are cooked together until deep amber and smoking, giving it a unique flavor. I came up with this cookie to mimic the taste but take the cheater's route by adding a few drops 100 Cookie

of liquid smoke to this crisp, sweet-and-salty cookie.

UT 24 COOKIES

O

B

ASEK A M

Smoky Butterscotch

Cookies

2¼ cups [320 g]

sheet pans with parchment paper.

1) In a small bowl, whisk together

all-purpose flour, plus

Remove the dough from the refrig-

the flour and baking soda. 2) In

more for dusting

erator and let the dough warm

a medium saucepan over medium

½ teaspoon baking soda

up on the counter for 20 minutes.

heat, melt the butter, brown sugar,

12 tablespoons [1½ sticks

and salt. Remove from the heat

5) Flour a work surface, and roll

or 170 g] unsalted butter

the dough out somewhere between

and stir in the vanilla and liquid

1/8 in [4 mm] and 1/4 in [6 mm] thick

1¼ cups [250 g] brown

smoke. Let the mixture cool to

sugar

(the thinner the dough, the crispier

room temperature. Add the egg

the cookie, so this is a personal

½ teaspoon salt

and whisk until combined. Transfer

preference). Use a 1½ in [4 cm]

the mixture to a large bowl. Add

1 teaspoon pure vanilla

biscuit cutter to cut out circles,

the flour mixture and stir until just

extract

then place 8 cookies on each of

combined. **3)** Wrap the dough in

1/4 teaspoon liquid smoke

the prepared pans. (If your cookie

plastic and chill the dough in the

1 large egg

circles stick to the counter at all,

refrigerator for at least 4 hours

you can slide a spatula underneath

Granulated sugar, for

(the dough will be very soft after

sprinkling

to help move them to the sheet

it is mixed together and will need

pans.) Extra dough can be rerolled

Smoked salt or fleur de

to be chilled well). **4)** When ready

sel, for sprinkling

to make more cookies.

to bake, adjust an oven rack to the

(see Note)

middle of the oven. Preheat the
oven to 350°F [180°C]. Line three





1 57

6) Sprinkle each cookie with a generous dusting **NOTE** I like to use San Francisco Salt Co.'s The Ne

of granulated sugar and a slight sprinkle of

Alderwood Smoked Sea Salt on these cookies.

smoked salt, then chill each pan for 15 minutes

xt L

before placing in the oven. 7) Bake cookies ev

one pan at a time, rotating halfway through

el

baking. Bake until the sides are light golden

brown, 13 to 14 minutes. Leave the cookies on

the pans for 10 minutes, then transfer them to

a wire rack to finish cooling and crisping up.

Store cookies in an airtight container at room

temperature for up to 5 days.





1 59

Palmiers are a quick and easy way to make an elegant cookie. I prefer to assemble The Ne

them with homemade puff pastry, but store-bought will also work well here. Make sure if you do use store-bought pastry to look for a brand that uses butter instead of oil.

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evel

ES 30 PALMIERS

KA

Palmiers

M

with Apricot and Cardamom

½ cup [100 g] granulated

1) Adjust an oven rack to the

4) Slice the dough into 3/8 in [1 cm]

sugar

middle of the oven. Preheat the
slices, then place them cut-side up

½ recipe Rough Puff

oven to 400°F [200°C]. Line two
on the prepared sheet pans 2 to

Pastry (page 279), or one

sheet pans with parchment paper.

3 in [5 to 8 cm] apart (they will

14 oz [397 g] puff pastry

2) On a clean work surface,

puff up quite a bit in the oven).

sheet, defrosted

sprinkle ¼ cup [50 g] of the sugar

You should be able to fit 15 cookies

1 teaspoon ground

and lay the puff pastry on top of
per sheet pan. Chill the cookies for

cardamom

the sugar. Sprinkle another table-
15 minutes in the freezer. 5) Bake

¼ cup [80 g] apricot jam

spoon or two of the sugar over
the cookies one pan at a time, for
the top of the puff pastry. Roll the
7 to 8 minutes, until the cookies
dough out to a 20 by 12 in [50 by
are caramelized and cooked
30.5 cm] rectangle, about ¼ in
through. Carefully flip each cookie
[6 mm] thick, sprinkling more sugar
with a spatula and bake again for
as needed. Stir the cardamom into
3 to 4 minutes, until caramelized
the jam, then use an offset spatula

on the other side. Repeat for the
to spread the jam over the top of
second sheet pan. **6)** Transfer
the puff pastry in a very thin layer.
the pan to a wire rack and let
3) Starting at the short edges,
the cookies cool completely before
fold 2 in [5 cm] of dough toward
serving. These are best eaten the
the center. Gently fold the dough
day they're made.
over two more times, so the two
sides meet in the middle of the
dough. Then fold one half over the
other half, so they are stacked on
top of each other.

1 6 0

Making kisses out of meringues is a sweet, elegant touch. While other
meringues have s
a soft inside and firm outside, these are baked until they shatter upon first
bite.

100 Cookie

T 50 MERINGUES

U

OB

ASE K A M

French Meringues

2 cups [400 g]

low speed for a minute, then slowly

1) Adjust the oven racks to the

granulated sugar

increase the speed to medium-

upper and lower middle positions

1 cup [225 g] large egg

high. Beat until stiff, glossy peaks

of the oven, and preheat the

whites (from 6 or 7 eggs)

form, 8 to 10 minutes. The bowl

oven to 200°F [95°C]. Line two

¼ teaspoon salt

should feel cool to the touch at

sheet pans with parchment paper.

this point. Add the vanilla and

2) Pour 1 in [2.5 cm] of water into

1/8 teaspoon cream of

beat on medium-low speed until

tartar

a medium saucepan and bring it

incorporated.

to a gentle boil. **3) In the bowl**

5) Working quickly,

2 teaspoons pure vanilla

place the mixture into a pastry

extract

of a stand mixer, gently stir the bag fitted with a ½ in [12 mm] sugar, egg whites, salt, and cream plain tip. Pipe 1½ in [4 cm] mounds of tartar with a rubber spatula.

about 1 in [2.5 cm] apart on the Place the bowl over the saucepan, prepared sheet pans, 5 rows of being careful not to let the water 5 meringues on each sheet. Bake touch the bottom of the bowl. Stir the meringues for 1 hour. Turn off with the spatula until the sugar is the oven and let the meringues completely melted and reaches a sit in the oven for 1 more hour. temperature of 160°F [70°C], 4 to 5 minutes. As you stir the mixture,

6) Transfer the sheets to a wire

rack and let the meringues cool
scrape down the sides of the bowl
completely. Store meringues in an
with the spatula (this will ensure
airtight container at room tem-
no sugar crystals are lurking on
perature for 1 week.

the sides of the bowl and will help
prevent the egg whites from cook-

V A R I A T I O N

ing). **4)** Remove the bowl from

- *Espresso Meringues*—Add 2 tea-
the heat and place it in the stand
spoons of ground espresso along with
mixer fitted with a whisk. Whisk on
the vanilla.









1 6 3

Meringues always look so impressive, with their swoops and swirls and pure-white exterior.

The Ne

I've stirred in some cacao nibs for crunch and swirled in some caramel for extra extravagance.

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Meringues

with Cacao Nibs and Caramel Swirl

1 minute, then slowly increase

1) Adjust the oven racks to the

KES 24 MERINGU

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the speed to medium-high. Beat upper and lower middle positions until stiff, glossy peaks form, 8 to 10 minutes. The bowl should feel cool to the touch at this point. oven to 200°F [95°C]. Line two

2 cups [400 g]

sheet pans with parchment paper.

granulated sugar

Add the cacao nibs and vanilla

2) Pour 1 in [2.5 cm] of water into

1 cup [225 g] large egg

and beat on medium-low speed a medium saucepan and bring it

whites (from 6 or 7 eggs)

until incorporated.

to a gentle boil. 3) In the bowl

5) Use a

¼ teaspoon salt

spoon to mound the mixture onto
of a stand mixer, gently stir the

1/8 teaspoon cream of

the prepared sheet pans, making
sugar, egg whites, salt, and cream

tartar

12 meringues on each pan. Wet a
of tartar with a rubber spatula to

1/3 cup [40 g] cacao nibs,

spoon, and use the back to even
combine. Place the bowl over the

finely chopped

the top of each meringue. Place
saucepan, being careful not to let

1 teaspoon of the caramel on top

2 teaspoons pure vanilla

the water touch the bottom of the
extract

of each meringue, and use the tip

bowl. Stir with the spatula until the

of a butter knife to swirl it into the

½ cup [180 g] Caramel

sugar is completely melted and

(page 283)

top of each meringue.

reaches a temperature of 160°F

6) Bake

the meringues for 1 hour. Turn the

[70°C], 4 to 5 minutes. As you stir

heat off and allow the meringues

the mixture, scrape down the sides

to sit in the oven with the door

of the bowl with the spatula (this

closed for 30 minutes.

will ensure no sugar crystals are

7) Transfer

the pans to wire racks and let the

lurking on the sides of the bowl

meringues cool completely. Store

and will help prevent the egg

meringues in an airtight container
whites from cooking). **4)** Remove
at room temperature for up to
the bowl from the heat and place
2 days.

it in the stand mixer fitted with
a whisk. Whisk on low speed for

1 6 4

This is riff on my Brown Butter Chocolate Chip Cookies (page 30); I've
added s

espresso and cacao powder for a rich, decadent cookie. These chocolate treats
would also pair well with Chocolate No-Churn Ice Cream (page 289) to make
an intense ice cream sandwich.

100 Cookie

UT 20 COOKIES

BO

ASEKA M

Double Chocolate

Espresso Cookies

1½ cups [213 g]

5 oz [142 g] semisweet

1) Adjust an oven rack to the middle of the **all-purpose flour**
or bittersweet chocolate,

oven. Preheat the oven to 350°F [180°C].

chopped into bite-size

½ cup [50 g] Dutch-

Line three sheet pans with parchment

pieces

process cocoa powder

paper. 2) In a small bowl, whisk together **2 tablespoons cacao nibs**

2 teaspoons ground

the flour, cocoa powder, ground espresso,

(optional)

espresso

baking powder, and baking soda. 3) Slice

1 teaspoon baking

4 tablespoons [57 g] of the butter into four

powder

pieces, and place them in a large bowl.

½ teaspoon baking soda

Melt the remaining 10 tablespoons [142 g]

of butter in a medium skillet over medium-

14 tablespoons [198 g]

high heat. Brown the butter until it is dark

unsalted butter, at room

temperature

golden brown and giving off a nutty aroma,

2 to 3 minutes (for tips on browning butter,

¾ cup [150 g] granulated

sugar

see page 280). Pour the browned butter

(and any bits of browned butter stuck to the

¾ cup [150 g] brown

sugar

bottom of the skillet) into the bowl with the

room- temperature butter, and stir until all

1 tablespoon pure vanilla

the butter is melted and combined. Stir in

extract

the granulated and brown sugars, vanilla,

¾ teaspoon salt

and salt with a rubber spatula, mixing until

1 large egg plus

combined.

1 large yolk

cont'd





166

NOTE For a more developed flavor, the

4) Whisk in the egg and the yolk until fully s
dough can be rested for up to 48 hours in the
combined and the batter is smooth and glossy,
refrigerator. Place balls of formed dough on
about 45 seconds. Let the batter sit for 2 to
a sheet pan lined with parchment paper, and
3 minutes, and then whisk again for another

100 Cookie

cover with plastic wrap. Bake the next morning
45 seconds. Pour the flour mixture into the
as directed, adding a little baking time (about
bowl and use a rubber spatula to combine (it
1 minute) to the chilled cookies. These cookies
may take a minute to incorporate all the dry

will be more plump and won't spread as much.

ingredients). Place the chopped chocolate

and cacao nibs, if using, over the dough and

use your hands to knead it in until it is evenly distributed (you can use the spatula here, too,

but I've found my hands make for quick work).

The dough will be very shiny, slick, and dense,

and it will take a minute to incorporate the

chocolate. **5)** Form the dough into 1 1/2 oz [45 g]

balls (2 tablespoons). Place 7 cookies on each

sheet pan. **6)** Bake the cookies one pan at a time, rotating halfway through baking. For soft

cookies with a gooey center, bake the cookies

until the sides are set, the centers are very

puffed, and the dough is still light, 8 to 9 minutes. For cookies with a crispy edge and tender

center, bake until the cookies are light golden

brown around the edges and the centers are

still slightly puffed, 9 minutes. For cookies with a crisp edge and firm center, bake until the

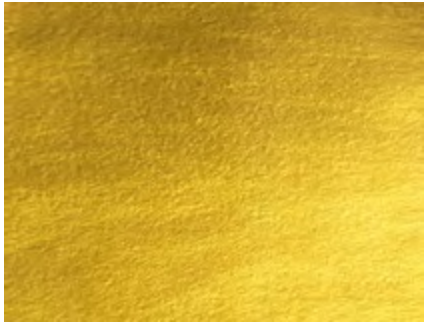
cookies are golden brown around the edges

and the centers have begun to collapse, 10 min-

utes. 7) Transfer the pan to a wire rack and let the cookies cool for 10 minutes, then move

the cookies to the wire rack to cool completely.

Store cookies in an airtight container at room temperature for up to 3 days.



1 67

Cheesecake bars are a little less finicky than their cake counterparts, and while they The Ne

are not quite as tall and grandiose, they still make for a very elegant dessert. I've made so many different flavors over the years at various places I've worked, but the xt L

adaptation I always come back to is espresso.

evel

Espresso KES 12 LARGE O

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M

24 SM

Cheesecake Bars

ALL BARS

CRUST

1 tablespoon ground

FOR THE CRUST

espresso

1½ cups [120 g] rolled

1) Adjust an oven rack to the middle of the **oats**

2 teaspoons pure vanilla

oven. Preheat the oven to 325°F [165°C].

extract

1 cup [142 g] all-purpose

Line a 9 by 13 in [23 by 33 cm] pan with

flour

3 large eggs, at room

a parchment sling. **2) Whisk together**

temperature

½ cup [100 g] brown

the oats, flour, brown sugar, and salt in a

sugar

¼ cup [60 g] heavy

medium bowl. Add the melted butter and

cream

Pinch salt

mix with a spatula until evenly incorporated.

3) Press the mixture onto the bottom of

8 tablespoons [1 stick or

CHOCOLATE GANACHE

113 g] unsalted butter,

the prepared pan and bake for 10 minutes.

8 oz [226 g] semisweet

melted

Remove the pan from the oven and let cool.

or bittersweet chocolate

After the pan has cooled, wrap the outside

FILLING

1 cup [240 g] heavy

sides in two layers of aluminum foil, with

cream

24 oz [678 g] cream

the shiny side facing out (this helps keep the

cheese, at room

sides of the cheesecake from browning).

2 oz [57 g] caramelized

temperature

white chocolate, for

1½ cups [300 g]

decorating (optional)

FOR THE FILLING

granulated sugar

1) In the bowl of a stand mixer fitted with a ¼ teaspoon salt

paddle, beat the cream cheese on medium

¼ cup [60 g]

speed until light and completely smooth,

brewed espresso

4 to 5 minutes.

or strong coffee,

at room temperature

cont'd

1 6 8

Scrape down the sides of the bowl often,
cream over the chocolate, cover the bowl

s

making sure all the cream cheese has
with plastic wrap, and let sit for 5 minutes.

incorporated and is silky smooth. Add the

2) Remove the plastic wrap and use a butter granulated sugar and salt and
beat on

knife to stir the chocolate into the cream, until 100 Cookie

medium speed until completely incorporated,

it is completely smooth. Let the mixture cool to stopping to scrape down the
sides of the bowl

almost room temperature. Once cool and ready

as needed, 2 to 3 minutes. Add the brewed

to use, stir the ganache a few times before

espresso, ground espresso, and vanilla, and

using.

beat on medium speed for 2 to 3 minutes. Add

TO ASSEMBLE

the eggs, one at a time, beating on low speed

after each addition until just combined. Add

Pour the chocolate ganache over the top of the
the heavy cream and mix on low speed until
cheesecake, right in the center. Using an offset combined. Using a spatula,
give the filling a
spatula, cover the whole top with the ganache,
couple of turns to make sure it is fully mixed.
carefully smoothing it out as you move it to the 2) Pour the filling over the
cooled crust and use edges. Let the ganache set before decorating.

an offset spatula to smooth the top. Bang the
bottom of the pan on the counter a few times

TO DECORATE, IF DESIRED

to help get rid of any air bubbles. 3) Bake until When the ganache layer is
completely set, melt

the center of the cheesecake registers 150°F

the caramelized white chocolate in a small

[65°C], 30 to 35 minutes. The outside 2 to 3 in

saucepan, stirring constantly, until smooth. Pour

[5 to 8 cm] of the cheesecake will be puffed

the chocolate into a disposable piping bag (or

and fairly firm and set, but the center will still small zip-top bag) and snip the
end to make

be somewhat jiggly at this point. Turn off the

a small opening (you want thin lines, so the heat, open the oven door just a crack, and smaller the hole, the better). The chocolate will let the cheesecake rest and cool in the warm immediately want to start pouring out, so tip oven for 1 hour. **4)** Transfer the pan to a wire rack and let the cheesecake cool. Once it is ready to pipe immediately. Quickly pipe the completely cool, place a piece of parchment chocolate in straight lines across the cheesecake surface, making a crisscrossing pattern (or whatever pattern your heart desires). Let and transfer it to the refrigerator. Let chill for the white chocolate set before slicing. Use the at least 6 hours or overnight.

parchment paper sling to gently lift the bars from the pan. Cut the bars into squares. The

FOR THE GANACHE

cheesecake slices easiest cold and can be eaten

1) Place the chocolate in a small bowl. Heat cold or at room temperature.
Store bars in the

the heavy cream in a small saucepan until it
refrigerator, covered, for up to 2 days.

is simmering and just about to boil. Pour the



1 70

This cheesecake bar will satisfy both chocolate and white chocolate fans alike. With s

a chocolate cookie crust, a creamy, white-chocolate filling, and a glossy chocolate ganache top, there is nothing not to love.

100 Cookie

R 24 SMALL BARS

E O

GRAL 21 S E K A M

Black and White

Cheesecake Bars

CRUST

2 teaspoons pure vanilla

FOR THE CRUST

extract

2 cups [200 g] chocolate

1) Adjust an oven rack to the middle of the wafer cookies

3 large eggs, at room

oven. Preheat the oven to 350°F [180°C].

temperature

5 tablespoons [70 g]

Grease a 9 by 13 in [23 to 33 cm] pan and

unsalted butter

4 oz [113 g] white

line it with a parchment sling. 2) Place the **chocolate, melted**

cookies in the bowl of a food processor and

FILLING

and cooled to room

temperature

process until broken down into fine crumbs.

24 oz [678 g] cream

Move the crumbs to a medium bowl, and

cheese, at room

CHOCOLATE GANACHE

pour the melted butter over the top. Use

temperature

a spatula to stir together until combined.

8 oz [227 g] semisweet or

1½ cups [300 g]

bittersweet chocolate

3) Press the mixture onto the bottom of

granulated sugar

the prepared pan and bake for 10 minutes.

1 cup [240 g] heavy

¼ teaspoon salt

cream

Remove the pan from the oven and let cool.

¾ cup [180 g] sour

After the pan has cooled, wrap the outside

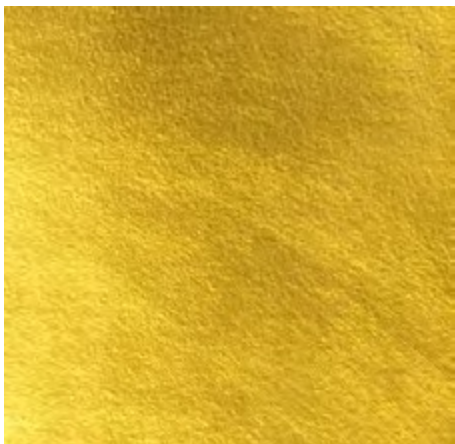
cream, at room

sides in two layers of aluminum foil, with

temperature

the shiny side facing out (this helps keep the

sides of the cheesecake from browning).



FOR THE FILLING

FOR THE GANACHE

The Ne

1) In the bowl of a stand mixer fitted with a **1)** Place the chocolate in a small bowl. Heat paddle, beat the cream cheese on medium

the heavy cream in a small saucepan until it

xt L

speed until light and completely smooth, 4 to

is simmering and just about to boil. Pour the

evel

5 minutes. Scrape down the sides of the bowl

cream over the chocolate, cover the bowl

often, making sure all the cream cheese has

with plastic wrap, and let sit for 5 minutes.

incorporated and is silky smooth. Add the

2) Remove the plastic wrap and use a butter sugar and salt and beat on medium speed until

knife to stir the chocolate into the cream, until completely incorporated, stopping to scrape

it is completely smooth. Let the mixture cool

down the sides of the bowl as needed, 2 to

to almost room temperature. Once cool and
3 minutes. Add the sour cream and vanilla,
ready to use, stir the ganache a few times
and beat on medium speed until combined.
before using.

Add the eggs, one at a time, beating on low

TO ASSEMBLE

speed after each addition, until just combined.

Add the white chocolate and mix on low speed

1) Pour the chocolate ganache over the top of until completely combined.
Using a spatula,

the cheesecake, right in the center. Using an

give the filling a couple of turns to make sure

offset spatula, cover the whole top with the

it is fully mixed. **2)** Pour the filling over the ganache, carefully smoothing it
out as you move

cooled crust and use an offset spatula to

it to the edges. Let the ganache set before

smooth the top. Bang the bottom of the pan

slicing. **2)** When ready to serve, use the parchment on the counter a few times to
help get rid of

ment paper sling to gently lift the cheesecake

any air bubbles. Bake the cheesecake until

from the pan before cutting it into squares.

the center of the cheesecake registers 150°F

Store bars in the refrigerator, covered, for up

[65°C], 30 to 35 minutes. The outside 2 to 3 in

to 2 days.

[5 to 8 cm] of the cheesecake will be puffed

and fairly firm and set, but the center will still be somewhat jiggly at this point. Turn off the

heat, open the oven door just a crack, and

let the cheesecake rest and cool in the warm

oven for 1 hour. **3)** Transfer the pan to a wire rack and let the cheesecake cool. Once it is

completely cool, place a piece of parchment

over the top of the pan (this helps keep

condensation off the top of the cheesecake)

and transfer it to the refrigerator. Let chill for at least 6 hours or overnight.





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This is a chocolate take on my Lemon Oat Bars (page 146). The sweetened condensed milk and The Ne

melted chocolate make a fudgy middle, and the hazelnut crust complements everything just right.

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Chocolate Hazelnut Bars

KES 12 LARGE O

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M

24

CHOCOLATE FILLING

FOR THE FILLING

TO ASSEMBLE

SMA

Two 14 oz [396 g] cans

Adjust an oven rack to the middle

1) Press half of the crust mixture

LL

sweetened condensed

B

of the oven. Preheat the oven to

into the bottom of the prepared

AR

milk

S

350°F [180°C]. Grease a 9 by

pan and bake for 10 minutes.

7 oz [200 g] semisweet

13 in [23 to 33 cm] pan and line it

Remove the pan from the oven and

chocolate, melted

with a parchment sling. In a large

carefully spread the chocolate

2 tablespoons [30 g]

bowl, whisk together the sweet-
filling over the crust. Sprinkle the
heavy cream
ened condensed milk, chocolate,
remaining flour mixture evenly over

1 teaspoon pure vanilla

heavy cream, vanilla, and salt until
the top. Bake for 15 to 20 minutes,
extract

smooth. Set aside.

until the chocolate has puffed up

½ teaspoon salt

a bit and does not jiggle and the

FOR THE CRUST

crumbly top is light golden brown.

HAZELNUT CRUST

2) Transfer the pan to a wire rack

In the bowl of a stand mixer fitted

2 cups [284 g]

and let cool. Place the pan in the

with a paddle, mix the all-purpose

all-purpose flour

refrigerator and chill for 6 hours.

and hazelnut flours, brown and

1½ cups [150 g] hazelnut

Slice the bars and serve. The bars

granulated sugars, baking soda,

flour (see page 19)

can be served cold or at room

and salt on low speed to combine.

½ cup [100 g] brown

temperature but keep best in an

Add the butter and mix on medium

sugar

airtight container in the refrigera-

speed until the mixture is crumbly.

¼ cup [50 g] granulated

tor for up to 3 days.

sugar

½ teaspoon baking soda

½ teaspoon salt

1 cup [2 sticks or 227 g]

unsalted butter, at room

temperature, sliced into

1 in [2.5 cm] pieces

1 74

If my grandma were alive today, this is what I would make on her birthday each year, s

no questions asked. She was a chocolate fiend and always looked for an excuse to eat some. I spent many mornings bringing her iced mochas and chocolate-covered donuts when she was no longer able to get out and about herself; we would sit on lawn chairs 100 Cookie

in her front yard when the weather was nice, chatting and enjoying our sugar high. I know she would have appreciated the flaky crust, the creamy chocolate filling, and the mound of whipped cream gracing the top of these decadent bars.

R 24 SMALL BARS

E O

GRAL 21 S E K A M French Silk Pie Bars

CHOCOLATE FILLING

WHIPPED CREAM

FOR THE FILLING

7 oz [200 g] bittersweet

4 oz [113 g] cream

1) Pour about 1 in [2.5 cm] of water into **chocolate, melted and cheese, at room**

a medium saucepan and bring to a gentle
cooled

temperature

boil. Melt the chocolate in a heatproof

4 large eggs, at room

2 tablespoons granulated

bowl set over the pan of boiling water,

temperature

sugar

being careful not to let the water touch the

¾ cup [150 g] granulated

1 teaspoon pure vanilla

bottom of the bowl. Stir almost constantly

sugar

extract

until just melted, and then set aside to cool.

¼ cup [50 g] packed

Pinch salt

Add more water to the saucepan if needed,

brown sugar

2 cups [480 g] heavy

and bring to a boil again. **2) In the bowl of $\frac{1}{4}$ teaspoon salt**

cream

a stand mixer, stir the eggs, granulated and

3 tablespoons water, at

brown sugars, salt, and water with a rubber

1 recipe Pie Dough Base

room temperature

spatula to combine. Place the bowl over the

(page 278), fully baked

saucepan, being careful not to let the water

2 teaspoons pure vanilla

and cooled

extract

touch the bottom of the bowl.

Chocolate shavings, for

8 tablespoons [1 stick or

decorating (optional)

cont'd

113 g] unsalted butter,

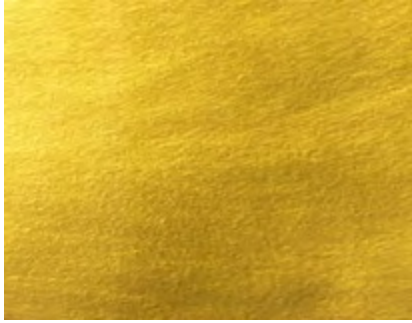
at room temperature,

cut into 8 pieces

½ cup [120 g] heavy

cream





1 76

Stir with the spatula until the sugar is completely **FOR THE WHIPPED CREAM**

s

melted and reaches a temperature of 160°F

In the bowl of a stand mixer fitted with a

[70°C], 4 to 5 minutes. While you are stirring,

paddle, beat the cream cheese on medium

make sure to scrape down the sides of the bowl

speed until smooth. Add the sugar, vanilla, and

100 Cookie

with the spatula, as this will ensure no sugar

salt. Beat on low speed until combined, then

crystals are lurking on the sides and will help

increase the speed to medium and beat until

prevent the eggs from cooking. **3)** Remove

smooth. Scrape down the sides of the bowl and the bowl from the heat and place it in the switch to the whisk. With the mixer running on stand mixer fitted with a whisk. Whisk the low speed, slowly add the heavy cream and mixture on high speed until light and fluffy, whisk until fully combined. Increase the speed 8 to 10 minutes. The bowl should have cooled to medium and beat until stiff peaks form, down to room temperature at this point. Switch stopping to scrape down the sides of the bowl to the paddle, add the melted chocolate and as needed, 2 to 3 minutes.

vanilla, and beat on low speed until combined.

With the mixer running on medium speed, add

TO ASSEMBLE

a few pieces of the butter at a time, beating

Scoop the chocolate filling onto the prepared

until completely incorporated (this will take

pie crust and use an offset spatula to even

a few minutes). Move the mixture to a large
out the top. Top with the whipped cream and
bowl. **4)** If not using immediately, cover the chocolate shavings, if desired.
Chill the whole

bowl with plastic wrap. Place the mixture in
pie for at least 1 hour before slicing. The pie
the refrigerator and hold for up to 24 hours.

can be held unsliced in the refrigerator for

5) When ready to assemble, in the bowl of 8 hours, and bars will keep for up
to 2 days in

a stand mixer fitted with a whisk, beat the
an airtight container, although the crust will
heavy cream on low speed until small bubbles
not be as crisp as time goes on.

form, about 30 seconds. Increase the speed to
high and continue beating until the cream is
smooth, thick, and nearly doubled in volume,
about 30 seconds. Using a spatula, gently fold
the chilled whipped cream into the chocolate
mixture. The chocolate filling will be a little
stiff at first, but the cream will incorporate; just keep mixing until it is

completely combined.



177

After taking the first bite of these Mud Pie Bars, I declared very loudly to all who The Ne

would listen that “when I order a chocolate dessert, this is exactly how I want it to taste.” The only person in shouting distance was my husband, but he concurred, and xt L

we had to give the pan away before we ate the whole thing. These bars are inspired ev

by Matt Lewis’s Mud Pie Bars from his cookbook *Baked Explorations*, although I’ve el

swapped out chocolate pudding for mousse.

AKES 12 LARGE O

M

R 24

Mud Pie Bars

SMALL BARS

CRUST

CHOCOLATE MOUSSE

FOR THE CRUST

2 cups [200 g] chocolate

2½ cups [600 g] heavy

**1) Adjust an oven rack to the middle of the wafer cookies
cream**

oven. Preheat the oven to 350°F [180°C].

5 tablespoons [70 g]

5 large egg yolks, at

Grease a 9 by 13 in [23 to 33 cm] pan and

unsalted butter

room temperature

line it with a parchment sling. **2) Place the ¼ cup [50 g] granulated**

cookies in the bowl of a food processor and

CAKE

sugar

process until broken down into fine crumbs.

8 oz [226 g] semisweet

¼ teaspoon salt

Move the crumbs to a medium bowl, and

or bittersweet chocolate

pour the melted butter over the top. Use

1 teaspoon pure vanilla

12 tablespoons [1½ sticks

a spatula to stir together until combined.

extract

or 170 g] unsalted butter

3) Press the mixture onto the bottom of

8 oz [226 g] semisweet

2 tablespoons Dutch-

the prepared pan and bake for 10 minutes.

or bittersweet chocolate,

process cocoa powder

finely chopped

Remove the pan from the oven and let cool.

1¼ cups [250 g]

granulated sugar

Whipped Cream

cont'd

(page 290)

5 large eggs, at room

temperature

Bittersweet or semisweet

chocolate, for grating

1 teaspoon pure vanilla

(optional)

extract

¼ teaspoon salt

¼ cup [36 g] all-purpose

flour

1 78

FOR THE CAKE

4) In the bowl of a stand mixer fitted with a s
whisk, beat the remaining 1½ cups [360 g] of

1) In a small saucepan, melt the chocolate heavy cream until stiff peaks form. Whisk one-and butter together over low heat, stirring

third of the whipped cream into the chocolate

frequently, until smooth. Remove from the heat

100 Cookie

custard to lighten it, then gently fold in the

and stir in the cocoa powder. **2)** In a large remaining whipped cream. Transfer the mousse

bowl, whisk together the sugar, eggs, vanilla,

to a large bowl and cover the bowl with plastic

and salt until smooth. Add the flour and mix

wrap. Refrigerate for 4 hours, or overnight.

again until combined. Add the warm chocolate

and whisk into the batter until combined. Let

TO ASSEMBLE

the mixture sit for 15 minutes. **3)** Pour the cake batter over the cooled, baked crust and use an

Pour the chocolate mousse on top of the baked,

offset spatula to smooth the top. Bake until the cooled cake. Use an offset spatula to even the

edges are set and the center jiggles slightly,

top. Return the bars to the refrigerator and

15 to 18 minutes. Remove from the oven and let

let chill for 1 hour. When ready to serve, cover the cake cool completely on a wire rack. Cover

the cake with the whipped cream. Coat the
the pan with plastic wrap and refrigerate for
top with grated chocolate, if desired. Use the
4 hours, or over overnight.

parchment sling to remove the cake from the
pan, and cut into slices. Bars can be stored in

FOR THE CHOCOLATE MOUSSE

the refrigerator in an airtight container for
2 days.

1) Heat 1 cup [240 g] of the heavy cream

in a small, heavy saucepan until hot. **2)** In **NOTE** This recipe is time
consuming but can be a medium saucepan off the heat, whisk the

broken up over a couple of days. The crust and

egg yolks. Whisking constantly, slowly add the

cake can be made the day before serving, and

sugar to the egg yolks, then the salt, and then

then the mousse and whipped cream topping

slowly pour in the warmed heavy cream. Cook

can be made the next morning.

over medium heat, stirring constantly, until the mixture registers 160°F [70°C]. Pour the mixture through a fine-mesh sieve into a large bowl and

stir in the vanilla. **3)** In a small saucepan over low heat, melt the chocolate, stirring frequently until smooth. Whisk the chocolate into the

custard until smooth, then let cool.







1 8 1

A crème brûlée coating on any dessert makes it seem very elegant and slightly The Ne

pretentious, but I'm happy to report all you need is some granulated sugar and a kitchen torch to make it happen in your own kitchen. And, after making these xt L

cheesecake bars, I may have tried to crème brûlée everything, from cookies to ev

pudding to the top of my chocolate malt.

el

E OR 24 SMALL BAR

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RA L21 SE K A M

Crème Brûlée

Cheesecake Bars

CRUST

CHEESECAKE

FOR THE CRUST

1½ cups [150 g] graham

24 oz [678 g] cream

**1) Adjust an oven rack to the middle of the cracker crumbs
cheese, at room**

oven. Preheat the oven to 325°F [165°C].

temperature

3 tablespoons granulated

Line a 9 by 13 in [23 by 33 cm] pan with a
sugar

1½ cups [400 g]

parchment sling. **2) Whisk together the
granulated sugar,**

4 tablespoons [57 g]

plus ½ cup [100 g],

graham cracker crumbs and sugar in a

unsalted butter, melted

for caramelizing

medium bowl. Add the melted butter and

¾ cup [180 g] sour

mix with a spatula until evenly incorporated.

cream, at room

3) Press the mixture onto the bottom of

temperature

the prepared pan and bake for 10 minutes.

1 tablespoon pure vanilla

Remove the pan from the oven and let cool.

extract

After the pan has cooled, wrap the outside

¼ teaspoon salt

sides in two layers of aluminum foil, with

the shiny side facing out (this helps keep the

1 tablespoon unsalted

butter, melted

sides of the cheesecake from browning).

3 large eggs, at room

cont'd

temperature

1 8 2

FOR THE CHEESECAKE

4) Before serving, use the parchment paper s
In the bowl of a stand mixer fitted with a
sling to gently lift the cheesecake from the pan.
paddle, beat the cream cheese on medium
Sprinkle the remaining ½ cup [100 g] of sugar
speed until light and completely smooth, 4 to
evenly over the top of the cold cheesecake.

100 Cookie

5 minutes. Scrape down the sides of the bowl
Starting in one corner, use a kitchen torch to
often, making sure all the cream cheese has
brown the sugar, moving it as soon as an area
incorporated and is silky smooth. Add 1½ cups
is browned, and rotating around the whole
[300 g] of the sugar and beat on medium speed
pan. When finished, the caramelized sugar
until completely incorporated, stopping to
top should be a firm, hard shell that is a deep
scrape down the sides of the bowl as needed,
amber color. Cut the cheesecake into squares.

2 to 3 minutes. Add the sour cream, vanilla,

The sugar top will shatter a bit as you slice the salt, and butter, and beat on medium speed

bars, so you can slice the bars first and then

for 2 to 3 minutes. Add the eggs one at a time,

caramelize each one individually instead. The

beating on low speed after each addition until

crème brûlée topping tastes best the same day

just combined. Using a spatula, give the filling a it's made.

couple of turns to make sure it is fully mixed.

TO ASSEMBLE

1) Pour the filling over the cooled crust and use an offset spatula to smooth the top. Bang the

bottom of the pan on the counter a few times

to help get rid of any air bubbles. **2)** Bake the cheesecake until the center of the cheesecake

registers 150°F [65°C], 30 to 35 minutes. The

outside 2 to 3 in [5 to 8 cm] of the cheesecake

will be puffed and fairly firm and set, but the

center will still be jiggly at this point. Turn off the heat, open the oven door just a crack, and

let the cheesecake rest and cool in the warm

oven for 30 minutes. **3)** Transfer the pan to a wire rack and let cool. Once the cheesecake is

completely cool, place a piece of parchment

over the top of the pan (this helps keep condensation off the top of the cheesecake) and

transfer it to the refrigerator. Let chill for at least 6 hours or overnight.



1 8 3

I'm a fan of anything smothered in pastry cream, and Boston cream pie fits that bill.

The Ne

The base here is a classic vanilla sponge cake, which is then layered with

pastry cream and glossy chocolate ganache. I like to eat this in very small pieces, so I don't feel bad xt L

about going back for seconds and thirds.

evel

AKES 12 LAR

M

GE

Boston Cream

OR 24 SMA

Pie Bars

LL B

A

S R

1 recipe Pastry Cream

CHOCOLATE GANACHE

Make the pastry cream as directed on

(page 280)

page 280, and refrigerate until completely

8 oz [226 g] semisweet

cold, at least 4 hours.

or bittersweet chocolate,

VANILLA CAKE

finely chopped

FOR THE CAKE

2 large eggs, plus

1 cup [240 g] heavy

2 large yolks, at room

cream

1) Adjust an oven rack to the middle of the temperature

2 tablespoons corn syrup

oven. Preheat the oven to 350°F [180°C].

¼ cup [60 g] sour cream

Grease a 9 by 13 in [23 to 33 cm] pan

¼ cup [60 g] whole milk

and line it with a parchment sling. **2) In a medium bowl or liquid measuring cup, whisk**

1 tablespoon pure vanilla

extract

together the eggs, yolks, sour cream, milk,

and vanilla. **3) In the bowl of a stand mixer 1¼ cups [179 g]**

all-purpose flour

fitted with a paddle, mix the flour, sugar,

baking powder, baking soda, and salt on

¾ cup [150 g] granulated

sugar

low speed until combined. With the mixer running on low, add the butter one piece at

½ teaspoon baking

a time, beating until the mixture resembles

powder

coarse sand.

¼ teaspoon baking soda

½ teaspoon salt

cont'd

8 tablespoons [1 stick or

113 g] unsalted butter, at

room temperature, cut

into 8 pieces

1 8 4

Slowly add half the wet ingredients. Increase

s

the speed to medium and beat until incorpo-

rated, about 30 seconds. Turn the mixer back to low speed, and add the rest of the wet

100 Cookie

ingredients, mixing until just combined. Increase the speed to medium and beat for 20 seconds.

Scrape down the sides of the bowl, and use a rubber spatula to mix the batter a few more

times. **4)** Pour the mixture into the prepared pan and smooth the top with an offset spatula.

Tap the pan gently on the counter a few times to get rid of any air bubbles. Bake for 11 to 14 minutes, until a wooden skewer or toothpick inserted in the center comes out clean. Move the pan to a wire rack and let cool completely.

FOR THE GANACHE

Place the chocolate in a medium bowl. In a small saucepan, heat the heavy cream and corn syrup together until simmering. Pour the cream over the chocolate, and cover with plastic

wrap. Let it sit undisturbed for 5 minutes. Whisk together gently until smooth.

TO ASSEMBLE

Cover the cake in the pan with the chilled pastry cream, and use an offset spatula to smooth the top. Pour the chocolate ganache over the top of the pastry cream, and use a clean

offset spatula to smooth it. Place the pan in the refrigerator and let it chill for 3 hours before slicing. Bars can be held in an airtight container in the refrigerator for 24 hours.



185

Carrot cake usually shows up around the holidays and winter months, but I always thought it

should be the quintessential summer dessert, when carrots are bursting forth from the ground.

This cake is festive regardless of when you make it; the meringue topping makes it quite the

showstopper. If you are pressed for time, you could double the cream cheese frosting or cover ev

the top with Ermine or Cardamom Buttercream (page 287).

el

Carrot Cake Bars

with Meringue

KES 12 LARGE

A

O

M

R 24 S

CAKE

CREAM CHEESE

M

FOR THE CAKE

A

BUTTERCREAM

L

1½ cups [213 g] all-purpose

L B

1) Adjust an oven rack to the middle

A

flour

8 tablespoons [1 stick or

RS

position and preheat the oven to 350°F

113 g] unsalted butter, at

1 teaspoon ground

room temperature

[180°C]. Grease a 9 by 13 in [23 by 33 cm]

cinnamon

pan and line it with a parchment sling. **2) In 4 oz [114 g] cream**

½ teaspoon baking soda

cheese, at room

a medium bowl, whisk together the flour,

temperature

½ teaspoon baking powder

cinnamon, baking soda, baking powder, and

1 teaspoon pure vanilla

salt. **3) Melt the butter in a medium skillet ½ teaspoon salt**

extract

over medium-high heat. Brown the butter

10 tablespoons [142 g]

until it is dark golden brown and giving off

¼ teaspoon salt

unsalted butter, at room

temperature

a nutty aroma, 2 to 3 minutes (for tips on

1½ cups [180 g]

browning butter, see page 280). Pour the

confectioners' sugar

¾ cup [150 g] brown sugar

browned butter (and any bits of browned

½ cup [100 g] granulated

MERINGUE

butter stuck to the bottom of the skillet)

sugar

into a large bowl. Stir in the brown and

2 cups [400 g]

2 large eggs

granulated sugar

granulated sugars, mixing until combined.

plus 2 large yolks

Whisk in the eggs, yolks, and vanilla until

1 cup [225 g] large egg

1 teaspoon pure vanilla

whites (from 6 or 7 eggs)

fully combined. Add the sour cream and milk

extract

and whisk again until combined.

¼ teaspoon salt

½ cup [120 g] sour cream

1/8 teaspoon cream of

cont'd

2 tablespoons whole milk

tartar

3 cups [300 g] peeled and

2 teaspoons pure vanilla

grated carrots

extract

¾ cup [105 g] toasted pecans

1 8 6

Pour the flour mixture into the bowl and use a
the mixture, scrape down the sides of the bowl

s

rubber spatula to mix until combined. Add the

with a spatula (this will ensure no sugar crystals grated carrots and mix until almost combined,

are lurking on the sides of the bowl and will

then add the chopped pecans and mix until

help prevent the egg whites from cooking).

100 Cookie

completely combined. **4)** Pour the batter into **3)** Remove the bowl from the heat and place it the prepared pan and smooth the top. Tap the

in the stand mixer fitted with a whisk. Whisk on pan gently on the counter a few times to get rid low speed for 1 minute, then slowly increase the of any air bubbles. Bake until a wooden skewer

speed to medium-high. Beat until stiff, glossy

or toothpick comes out clean, 24 to 28 minutes.

peaks form, 8 to 10 minutes. The bowl should

5) Transfer the pan to a wire rack and let cool feel cool to the touch at this point. Add the

completely. Refrigerate for 1 hour before icing.

vanilla and beat on medium-low speed until

incorporated.

FOR THE CREAM CHEESE BUTTERCREAM

TO ASSEMBLE

1) In the bowl of a stand mixer fitted with a paddle, beat the butter and cream cheese on

Working quickly, place the meringue mixture

medium speed until smooth and creamy, 2 to

into a pastry bag fitted with a ½ in [12 mm]

3 minutes. Add the vanilla and salt and mix on

plain tip. Pipe meringue kisses over the top of

low speed to combine. Add the confectioners'

the buttercream. If desired, use a kitchen torch sugar and mix on low speed until combined.

to carefully brown the meringue (however, I

Scrape down the sides of the bowl and mix

prefer them untoasted here). Slice the cake into on medium speed until the buttercream

bars and serve. Store the bars, covered, in the

is combined and smooth, 2 to 3 minutes.

refrigerator for up to 2 days.

2) Spread the buttercream over the cooled carrot cake. Chill the cake for 1 hour until the buttercream is firm.

FOR THE MERINGUE

1) Pour 1 in [2.5 cm] of water into a medium saucepan and bring it to a gentle

boil. 2) In the bowl of a stand mixer, stir the granulated sugar, egg whites, salt, and cream of tartar with a rubber spatula to combine. Place the bowl over the saucepan, being careful not to let the water touch the bottom of the bowl. Stir with the spatula until the sugar is completely melted and reaches a temperature of 160°F [70°C], 4 to 5 minutes. As you stir





CHAPTER 5

Time to Play



**“There’s a point,
around age twenty,**

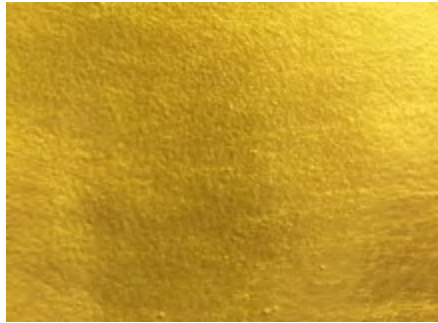
**when you have to
choose whether to
be like everybody
else the rest of your
life, or to make
a virtue of your
peculiarities.”**

–Ursula K. Le Guin, *The Dispossessed*









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Macarons are not necessarily hard to make, but they can be quite a process, and each individual step of this Time t

process is essential to a perfect outcome. I don't write this to deter you from making them, but keep in mind if you are new to the macaron, there is a heavy learning curve. I wouldn't suggest, say, trying them for the first o Play

time the night before a big event where you promised to bring dessert, but I do encourage you to experiment with them when you have space to spend time figuring out how they work in your own kitchen.

I spent a lot of time over the years trying to make perfect macarons. After many, many trays of not-quite-right confections, I discovered that I have much more luck with Italian macarons over French. Italian meringues require a bit more work (a candy thermometer and boiling hot syrup), but I've found them to be more consistent for me (and Thomas Keller uses this method, too, so it must be legit). It's not a mistake that there are no cup measurements listed; the ingredients below need to be weighed precisely for best results.

Macarons

ES ABOUT 18 FILLED

K

M

A

A

M

CARONS

150 g blanched superfine

1) Make a template for the cookies

mixture will be thick, so make

almond flour

by tracing rounds with a pencil

sure all the dry ingredients are

150 g confectioners'

using a 1½ in [4 cm] biscuit cutter

incorporated into the egg whites.

sugar

on three pieces of parchment

Add the food coloring, if desired,

110 g large egg whites

paper. Make four rows with three

to this thick paste, stirring to

(from 3 or 4 large eggs)

circles across each row, leaving

completely combine. Set aside.

at room temperature

2 in [5 cm] of space between each

3) Place the remaining 55 g of

and aged on the counter

for at least 1 hour

circle. Flip the papers over (so the

egg whites in the bowl of a stand

pencil marks are on the bottom)

mixer fitted with a whisk. **4)** In a

Gel-based food coloring

medium heavy-bottom saucepan,

(optional, but not liquid

and place them in half-sheet pans.

food coloring, see

Fit a large piping bag with a ½ in

combine the water and granulated

Troubleshooting Tips,

[12 mm] plain tip. **2)** In the bowl

sugar. Cook the mixture over

page 196)

of a food processor, combine the
medium-high heat until it registers

90 g water

almond flour and confectioners'
244°F [115°C] on a candy ther-

150 g granulated sugar

sugar. Process together until very
mometer. Remove from the heat
fine. Sift the mixture into a large
and let the sugar sit while you

Rhubarb Caramel Filling

beat the egg whites.

(recipe follows)

bowl. Add half of the egg whites
(55 g), and stir to combine. The

cont'd

1 94

5) Beat the egg whites on medium speed until 7) Fill the prepared piping bag
with the mac-s

soft peaks form. Slowly pour the hot syrup

aron batter. Hold the bag upright and pipe into the egg whites while still mixing on low the macarons, filling each circle on the parchment paper. Continue to pipe all the circles.

100 Cookie

increase the speed to medium-high and beat

Lift up the sheet pan and tap the bottom on

until stiff, glossy peaks form and the meringue

your work space a few times (this helps remove

is cool, 5 to 7 minutes. **6)** Use a spatula to air bubbles and smooth any peaks). If there

fold about one-third of the meringue into the

are any large air bubbles on the cookies after

thick almond paste mixture until completely

tapping, use a toothpick to gently pop the

combined, and then add the rest of the whites,

bubbles. Let the cookies rest for 20 to 40 min-

folding until combined. Keep folding the

utes, until a “skin” forms over the tops and the ingredients together, rotating the bowl as you

tops are dry to the touch. (How much humidity go. During the folding process, occasionally is in the air will play a factor in how long it takes for the tops to dry.) **8)** While the macarons are drying, adjust an oven rack to the middle of the oven and preheat the oven to 325°F [160°C]. **9)** Bake the macarons one pan at a time, until the tops are secure (prod one to the sides of the bowl (this is often described as having a “hot-lava consistency”). Or, hold your spatula a few inches above the bowl with let the shells cool completely. **10)** Carefully remove the completely cooled shells from the “ribbon” as it flows off your spatula back into

parchment paper. Match up shells according to the bowl. If the batter holds its shape and to their size, and then turn one shell of each doesn't slump at all, more strokes are needed.

pair over. Pipe a small amount of rhubarb

If the batter melts back into itself and doesn't filling over each flipped shell (about 1 table-hold its shape at all, the batter has been over-

spoon). Sprinkle generously with caramel

mixed. You want the ribbon to hold its shape

shards. Top with the matching macaron shell,

for a few seconds, and then slowly fade back

and gently press them together. Store the

into the batter. (This is the trickiest part of the filled macarons in an airtight container and

process. It's better to undermix than overmix,

refrigerate overnight and for up to 2 days.

so check your batter frequently.)

Macarons taste best when aged for at least

a day in the refrigerator but can be served

immediately if you just can't help yourself.

This rhubarb buttercream made an appearance on my website quite a Time t few years ago, and while I love it on cakes, it tastes especially good in macarons along with Caramel Shards (page 292).

o Play

AKES ABOUT

M

3 CUPS

Rhubarb Caramel Filling

[720 G]

2 cups [200 g] rhubarb,

with the spatula until the sugar is

1) Place the rhubarb and the

cut into 1 in [2.5 cm]

completely melted and reaches a

water in a medium saucepan.

pieces (frozen rhubarb

temperature of 160°F [70°C] on

Bring it to a boil, and then let

will work well here, too)

a candy thermometer, 4 to 5 min-

simmer for 15 to 18 minutes, until

½ cup [120 g] water

utes.

the rhubarb is tender and most

4) Remove the bowl from

Red food coloring

the heat, and place it in the stand

of the water has evaporated.

(optional)

mixer fitted with a whisk. Whisk

Place the rhubarb in a food pro-

4 egg whites [140 g], at

on medium-high speed until stiff,

cessor, and process into a smooth

room temperature

glossy peaks form, 8 to 10 minutes.

purée. If you'd like to add food

1¼ cups [250 g]

The bowl should have cooled down

coloring to brighten the color of

granulated sugar

to room temperature at this point.

the purée, add a few drops now,

¼ teaspoon cream of

Reduce the speed to low, and,

and then pulse the rhubarb a bit

tartar

with the mixer running, add 1 to

more, until the food coloring is

2 tablespoons of butter at a time,

¼ teaspoon salt

evenly distributed. Set the purée

beating well after each addi-

aside to cool. 2) Pour about 1 in

1½ cups [3 sticks or

tion. When the butter has been

339 g] unsalted butter,

[2.5 cm] of water into a medium

at room temperature,

completely incorporated, switch to

saucepan and bring it to a gentle

cut into tablespoon-size

the paddle. With the mixer running

boil. **3)** In the bowl of a stand

pieces

on low speed, add the vanilla, and

mixer, stir the egg whites, sugar,

1 teaspoon pure vanilla

then the cooled rhubarb purée,

cream of tartar, and salt with a

extract

and beat until smooth, 1 to 2 min-

rubber spatula until combined.

½ cup [55 g] Caramel

utes. Use immediately or cover

Place the bowl over the saucepan,

Shards (page 292), finely

and refrigerate for up to 1 week.

being careful not to let the water

crushed, for sprinkling

touch the bottom of the bowl. Stir

over the filling

1 96

TROUBLESHOOTING TIPS

s

100 Cookie

Oven Temperature

things most likely won't affect the outcome,

but if you are having trouble with your cookies, Make sure your oven is at the correct tempature!

changing brands of sugar could help.

An oven thermometer comes in handy here.

Feet

“Aging” the Egg Whites

Italian macarons do have different “feet” than

This is important for a few reasons. While the

French macarons; they tend to be smaller and

egg whites sit, some of their moisture is reduced not as dramatic. (The “feet” of the macaron

and they begin to relax and lose their elasticity.

is the ruffled edge of the cookie that forms

That helps the egg whites beat into a meringue

during baking.)

that is much stiffer and provides better overall structure for the macaron. Some recipes call

Mistakes

for aging the egg whites up to 5 days, but I've

found bringing them to a short rest at room

temperature works just fine.

Having a notebook handy to jot down what went

wrong or right can help you learn from your

mistakes for the next batch.

Food Coloring

Letting Go

Use gel-based food coloring over liquid (the

liquid can add too much moisture to the batter

Even not-quite-right macarons taste delicious.

and change the outcome). The color will fade

Fill and enjoy.

some as the cookies bake, so make sure your

batter is a little brighter than you want it to be.

Sugar Brands

Most confectioners' sugar brands contain corn-

starch, and the amount of cornstarch included can affect the outcome of the macaron. Many bakers also claim that granulated sugar made with beet sugar can cause the macarons to turn out wonky, and insist on pure cane sugar. These



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This chocolate version of the macaron is my favorite. It is terribly rich and indulgent Time t

but worth every bite. It's not a mistake that there are no cup measurements listed; the ingredients below need to be weighed precisely for best results.

o Play

KES ABOUT 18 FILLE

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M

MAC

Chocolate Macarons

ARONS

125 g blanched superfine

1) Make a template for the cook-

3) Place the remaining 55 g of

almond flour

ies by tracing rounds with a pencil

egg whites in the bowl of a stand

25 g Dutch-process

using a 1½ in [4 cm] biscuit cutter

mixer fitted with a whisk. 4) In a

cocoa powder or black

on three pieces of parchment

medium heavy-bottom saucepan,

cocoa powder (for a

paper. Make four rows with three

combine the water and the gran-

darker color)

circles across each row, leaving

ulated sugar. Cook the mixture

150 g confectioners'

2 in [5 cm] of space between each

over medium-high heat until it

sugar

circle. Flip the papers over (so the

registers 244°F [115°C] on a candy

110 g egg whites (from

pencil marks are on the bottom)

thermometer. Remove from the

3 or 4 large eggs), at

and place them in half-sheet pans.

heat and let the sugar sit while you

room temperature and

aged on the counter for

Fit a large piping bag with a ½ in

beat the egg whites.

at least 1 hour

[12 mm] plain tip. **2)** In the bowl

cont'd

90 g water

of a food processor, combine

the almond flour, cocoa powder,

150 g granulated sugar

and confectioners' sugar. Process

Chocolate Ganache

together until very fine. Sift the

Crunch Filling or Coffee

mixture into a large bowl. Add

Cacao Nib Filling

(recipes follow)

half of the egg whites [55 g], and

stir to combine. The mixture will

be thick, so make sure all the dry

ingredients are incorporated into

the egg whites.

1 98

5) Beat the egg whites on medium speed until 7) Fill the prepared piping bag with the

s

soft peaks form. Slowly pour the hot syrup into

macaron batter. Hold the bag upright and

the egg whites while still mixing on low speed.

pipe the macarons, filling each circle on the

When all the syrup has been added, increase

parchment paper. Continue to pipe all the

100 Cookie

the speed to medium- high and beat until stiff,

circles. Lift up the sheet pan and tap the bot-

glossy peaks form and the meringue is cool,

tom on your work space a few times (this helps

5 to 7 minutes. **6)** Fold about one-third of the remove air bubbles and smooth any peaks). If

meringue into the thick almond paste mixture

there are any large air bubbles on the cook-

until completely combined, and then add the

ies after tapping, use a toothpick to gently

rest of the whites, folding until combined. Keep pop the bubbles. Let the cookies rest for 30 to

folding the ingredients together, rotating the

40 minutes, until a “skin” forms over the tops

bowl as you go. During the folding process,

and the tops are dry to the touch. **8)** While the occasionally press the mixture up against the

macarons are drying, adjust an oven rack to sides of the bowl to help deflate the batter.

the middle of the oven and preheat the oven to

Some ways to know if your batter is ready:

300°F [150°C]. **9)** Bake the macarons one pan When you press the batter against the sides of

at a time, until the tops are secure (prod one

the bowl, your batter will slump down and not

of the shells and make sure it doesn't wiggle),

stick or cling to the sides of the bowl (this is 10 to 12 minutes. Remove from the oven and

often described as having a “hot-lava con-

let the shells cool completely. **10)** Carefully sistency”). Or, hold your spatula a few inches

remove the completely cooled shells from the

above the bowl with batter clinging to it. You

parchment paper. Match up shells according to

want the batter to “ribbon” as it flows off your their size, and then turn one shel of each pair spatula back into the bowl. If the batter holds

over. Pipe a small amount of filling over each

its shape and doesn't slump at all, more strokes flipped shell (about 1 tablespoon). Top with

are needed. If the batter melts back into itself the matching macaron shell, and gently press

and doesn't hold its shape at all, the batter has them together. Store the filled macarons in an

been overmixed. (This is the trickiest part of the airtight container and refrigerate overnight

process. It's better to undermix than overmix, so and for up to 2 days. Macarons taste best when

check your batter frequently.)

aged for at least a day in the refrigerator but

can be served immediately if you just can't help yourself.

1 9 9

Time t

T 2 CUPS [480 G]

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ASE K A M

Chocolate Ganache

Crunch Filling

8 oz [226 g] semisweet

1) Place the semisweet chocolate

completely smooth. Let the mixture

or bittersweet chocolate

in a small bowl. Heat the heavy

cool to room temperature. Once

1 cup [240 g] heavy

cream in a small saucepan until it

cool and ready to use, stir the

cream

is simmering and just about to boil.

ganache a few times before using.

Crunchy pearls, such as

Pour the cream over the choco-

Pipe the chocolate ganache over

Valrhona Dark Chocolate

late, cover the bowl with plastic

the macaron shell as instructed

Crunchy Pearls (optional)

wrap, and let sit for 5 minutes.

on the facing page. Sprinkle 4 or

2) Remove the plastic wrap

5 crunchy pearls over the ganache.

and use a butter knife to stir the chocolate into the cream, until it is

AKES ABOUT 2

M

CUPS [4

Coffee Cacao Nib Filling

80 G]

1 recipe Coffee

Pipe the coffee buttercream over

Buttercream (page 289)

the macaron shell as instructed on

1 recipe Candied Cacao

the facing page. Sprinkle lightly

Nibs (page 291)

with the candied cacao nibs.

2 0 0

This cookie was inspired by pastry chef Matthew Rice's Neapolitan cookie, which I s

stumbled upon while searching Pinterest for the color pink. This cookie popped up, and I was intrigued by the pretty colors all rolled together. I

headed straight to the kitchen.

I used my sugar cookie (page 38) as a base and came up with the version here.

100 Cookie

My children beg for this cookie, and it's worth the extra steps needed to create it.

T 20 COOKIES

UOBA SEK A M Neapolitan Cookies

2½ cups plus

1) Adjust an oven rack to the

5) Dump the dough out onto a

1 tablespoon [364 g]

middle of the oven. Preheat the

work surface and divide it into

all-purpose flour

oven to 350°F [180°C]. Line three

three equal portions. Put one-third

¾ teaspoon baking soda

sheet pans with parchment paper.

of the dough back into the mixer

¾ teaspoon salt

2) In a medium bowl, combine
and add the powdered straw-
the flour, baking soda, and salt.
berries and food coloring, if using.

½ cup [8 g] freeze-dried

strawberries

3) In the bowl of a food processor
Mix on low speed until totally
fitted with a blade, pulverize the
combined, then remove the dough

1 cup [2 sticks or 227 g]

unsalted butter, at room

strawberries into a powder. 4) In
and quickly wipe out the bowl of

temperature

the bowl of a stand mixer fitted
the mixer. 6) Add another third of
with a paddle, beat the butter
dough to the mixer. Add the cocoa

1¾ cups [350 g]

granulated sugar

on medium speed until creamy,
powder and mix on low speed until
about 1 minute. Add the sugar and
totally combined.

1 large egg plus

1 large yolk

beat on medium speed until light
cont'd

and fluffy, 2 to 3 minutes. Add the

2 teaspoons pure vanilla

extract

egg, yolk, and vanilla, and beat
on medium speed until combined.

2 or 3 drops red food

Add the flour mixture and beat on

coloring (optional)

low speed until just combined.

2 tablespoons Dutch-

process cocoa powder

White, pink, and brown

sprinkles, for rolling

(optional)





2 0 2

7) Pinch a small portion (about ½ oz [15 g]) of s
each of the three doughs, and press them gen-
tly together, so they adhere to each other, but
keep their unique colors. Press the piece into a 100 Cookie
cookie scoop or roll it into a ball, then roll the ball into sprinkles (if using).
Place 6 or 7 cookies on each sheet pan. Bake the cookies one pan
at a time, rotating halfway through baking.

Bake until the sides are set and the cookies are puffed, 10 to 11 minutes. **8)**
Transfer the sheet pan to a wire rack and let the cookies cool for
5 to 10 minutes on the pan, then remove them
and let them cool completely on the wire rack.

Cookies can be stored in an airtight container
at room temperature for up to 2 days.

NOTES Use black cocoa powder for a darker color. The powdered
strawberries on their own

won't give a bright pink hue, so I like to add

a little food coloring. I also like to roll each individual color of dough into the same color of sprinkles, but you can mix and match however

your heart desires.



2 03

These cookies, also known as pinwheels, have been around for decades. Many variations have a faint Time t

cinnamon-sugar spiral, but I wanted it to be more distinct. I decided to approach it like my favorite swirled chocolate bread filling, which is made up of melted butter, sugar, salt, and cocoa powder.

o Play

MA

Roll-Up Cookies, KES 24 COOKI

Two Ways

ES

2¼ cups [320 g] all-purpose

3 tablespoons

1) In a large bowl, whisk together the flour, flour

all-purpose flour

salt, baking powder, and baking soda. **2) In $\frac{3}{4}$ teaspoon salt**

Pinch salt

the bowl of a stand mixer fitted with a paddle, mix the butter on medium speed until

$\frac{1}{2}$ teaspoon baking powder

CINNAMON ROLL FILLING

creamy, about 1 minute. Add the coconut oil

$\frac{1}{8}$ teaspoon baking soda

4 tablespoons [57 g]

and mix again until smooth. Add the granu-

12 tablespoons [1 $\frac{1}{2}$ sticks or

unsalted butter

lated sugar and mix again on medium speed

170 g] unsalted butter, at

$\frac{1}{3}$ cup [65 g] brown

until light and fluffy, 2 to 3 minutes. Add the

room temperature

sugar

egg and vanilla and mix on low speed until

2 tablespoons unrefined

1 tablespoon ground

combined. **3) Add the flour mixture and mix coconut oil, at room**

cinnamon

on low speed until completely combined.

temperature

Use a spatula to fold in any dry pieces of

Pinch salt

¾ cup [150 g] granulated

dough that may be lingering on the bottom

sugar

¼ cup [36 g] all-purpose

of the bowl. Wrap the dough in plastic and

flour

1 large egg

refrigerate until the dough is cool but not

2 teaspoons pure vanilla

GLAZE (OPTIONAL)

firm, about 30 minutes.

extract

1 tablespoon cream

cont'd

cheese, at room

CHOCOLATE FILLING

temperature

4 tablespoons [57 g]

2 to 3 tablespoons water

unsalted butter

1 tablespoon unsalted

2 oz [57 g] bittersweet

butter, melted

or semisweet chocolate,

chopped

½ teaspoon pure vanilla

extract

1/3 cup [65 g] brown sugar

1 cup [120 g]

¼ cup [25 g] Dutch-process

confectioners' sugar

cocoa powder



2 0 5

form a smooth paste. Set aside to cool to

4) Dump the dough out onto a piece of parchment paper on the counter. Pat the dough out to a 12 by 10 in [30.5 by 25 cm] rectangle.

Smooth the top of the dough with the bottom of a measuring cup, or set a piece of plastic over the dough and run your hands over the plastic to smooth it out. Move the parchment

to a sheet pan.

FOR THE CINNAMON ROLL FILLING

In a small saucepan, melt the butter over low heat. Remove from the heat, then add the

brown sugar, cinnamon, salt, and flour. Stir to

combine. Set aside to cool to room

temperature.

5) Spread the filling form a smooth paste. Set aside to

cool to room

temperature.

of your choice over the dough, using an offset spatula to spread it evenly. Starting with a long

FOR THE GLAZE

end, roll up the dough into a tight cylinder. The dough is forgiving, so if it

tears at all while you are rolling, you can gently patch it as you go.

In a small bowl, combine the cream cheese, water, butter, and vanilla until smooth. Stir in the confectioners' sugar, and stir until completely

Wrap the roll with plastic wrap, and chill the

dough for 4 hours or overnight. **6)** Adjust an combined. Add more water as needed to make

Preheat the oven rack to the middle of the oven. Preheat the a thin glaze. When the cookies have cooled,

oven to 350°F [180°C]. Line three sheet pans

spread a coating of glaze over each one.

with parchment paper. **7)** Remove the dough cylinder from the refrigerator and slice it into **NOTE** Roll-up cookies tend to lose their circle ¼ in [6 mm] thick slices. Put the cookies on the shape while chilling in the refrigerator. To

prepared pans, spacing them 2 in [5 cm] apart.

keep them circular, turn the log of dough every

Bake the cookies one pan at a time, rotating

15 minutes in the refrigerator for the first hour halfway through baking. Bake until the edges

of chilling. Also, after 1 hour of chilling, you can are light golden brown, 10 to 12 minutes. **8)** Let bring the log to the counter and gently roll it

the cookies cool on the pans for a few minutes,

again to help push it back into a circular shape.

then transfer the cookies to a wire rack to finish. The glaze will soften the cookies, so if you just cooling. Spread with the glaze, if desired. Store want a crisp circle, you can omit it.

cookies in an airtight container at room temperature for up to 3 days.

FOR THE CHOCOLATE FILLING

Place the butter and chocolate in a small, heavy-bottom saucepan set over low heat and melt together, stirring frequently to prevent the chocolate from scorching. Continue cooking until the mixture is smooth. Add the brown sugar, cocoa powder, flour, and salt. Stir to

2 0 6

All my inspiration for double and tricolored cookies comes from Irvin Lin's fantastic book, *Marbled, Swirled, and Layered*. This two-toned cookie has a lot of flavor on its own, but the glaze adds even more, along with a pop of color.

You can swap freeze-dried raspberries for the strawberries, if desired.

100 Cookie

AKES 14 COOKIE

M

S

Half-and-Half Cookies,

Two Ways

STRAWBERRY LEMONADE

1½ teaspoons lemon

1) Adjust an oven rack to the middle of the COOKIES

extract

oven. Preheat the oven to 350°F [180°C].

½ cup [16 g] freeze-dried

1 teaspoon pure vanilla

Line three sheet pans with parchment

strawberries

extract

paper. **2) In the bowl of a food processor, 2 cups [284 g]**

Red food coloring

pulverize the strawberries into a powder.

all-purpose flour

(optional)

3) In a medium bowl, combine the flour,

1 teaspoon baking

baking powder, salt, and baking soda. **4) In GLAZE**

powder

the bowl of a stand mixer fitted with a pad-

4 cups [480 g]

$\frac{3}{4}$ teaspoon salt

dle, beat the butter on medium speed until

confectioners' sugar

creamy, about 1 minute. Add the granulated

$\frac{1}{2}$ teaspoon baking soda

2 tablespoons corn syrup

sugar and lemon zest, and beat on medium

12 tablespoons [1 $\frac{1}{2}$ sticks

speed until light and fluffy, 2 to 3 minutes.

2 to 4 tablespoons [30 to

or 170 g] unsalted butter,

60 g] lemon juice

Scrape down the sides of the bowl, and add

at room temperature

the egg, yolk, lemon extract, and vanilla,

1 teaspoon pure vanilla

1 $\frac{1}{2}$ cups [300 g]

extract

then beat together on low speed until

granulated sugar

combined. Add the flour mixture and mix

Yellow food coloring

2 tablespoons lemon zest

(optional)

on low speed until combined. 5) Dump the

1 large egg plus

dough out onto a work surface and divide

1 large yolk



2 07

Time t

o Play

it into two equal portions. Put half of the dough **FOR THE GLAZE**

back into the mixer, and add the powdered

Place the confectioners' sugar in a medium freeze-dried strawberries and food coloring, if bowl. Add the corn syrup, 2 tablespoons of using. Mix on low speed until totally combined.

lemon juice, and vanilla, and mix until com-

6) Pinch a 1 oz portion [28 g] from each of the bined. If the mixture is very thick, add more

doughs and press them gently together so they

lemon juice as needed. Add a drop or two of

adhere to each other but keep their unique

yellow food coloring, if desired.

color. Press the piece into a cookie scoop or roll it into a ball, place 4 or 5 dough balls on each **TO ASSEMBLE**

sheet pan, then use the back of a measuring

Line three sheet pans with clean parchment

cup or glass to flatten each ball of dough into a paper. Spread 3 or 4 tablespoons of the glaze

circle measuring about 2 in [5 cm] across. Bake

over the top of each cookie, and place the

the cookies one pan at a time, rotating halfway

cookies on the prepared pans. Let the glaze

through baking. Bake for 10 minutes, then give set completely at room temperature (about the pan a slight tap in the oven, and continue 2 hours) before serving. Once the cookies are baking until the sides of the cookies are pale dry, they can be stored in an airtight container golden brown, 1 to 2 minutes more. Transfer the at room temperature for 2 to 3 days. pans to a wire rack and let the cookies cool to room temperature.

cont'd

2 0 8

ORANGE DREAMSICLE

1) Adjust an oven rack to the

FOR THE GLAZES

s

COOKIES

middle of the oven. Preheat the

1) Divide the confectioners'

2 cups [284 g]

oven to 350°F [180°C]. Line three

sugar evenly into two separate

all-purpose flour

sheet pans with parchment paper.

medium bowls. Add 1 tablespoon

100 Cookie

1 teaspoon baking

2) In a medium bowl, combine

of the vanilla extract to one bowl,

powder

the flour, baking powder, salt, and

and 1 teaspoon to another. Add

$\frac{3}{4}$ teaspoon salt

baking soda. 3) In the bowl of a

1 tablespoon of corn syrup to each

stand mixer fitted with a paddle,

$\frac{1}{2}$ teaspoon baking soda

bowl. Add 2 tablespoons of water

beat the butter on medium speed

to the bowl with the 1 tablespoon

12 tablespoons [$1\frac{1}{2}$ sticks

until creamy, about 1 minute. Add

or 170 g] unsalted butter,

of vanilla, and mix until combined.

at room temperature

the granulated sugar and orange

If the mixture is very thick, add

zest, and beat on medium speed

1½ cups [300 g]

more water as needed. **2)** Add

until light and fluffy, 2 to 3 minutes.

granulated sugar

2 tablespoons of the orange juice

Scrape down the sides of the bowl,

to the second bowl. Add more as

2 tablespoons orange

and add the egg, yolk, orange

zest

needed if the mixture is too thick.

extract, and vanilla, then beat

Add a drop or two of orange food

1 large egg plus 1 large

together on low speed until com-

yolk

coloring, if desired.

bined. Add the flour mixture and

1½ teaspoons orange

mix on low speed until combined.

TO ASSEMBLE

extract

4) Form the dough into 2 oz [57 g]

Line three sheet pans with clean

1 teaspoon pure vanilla

balls (3 tablespoons). Place 4 or

extract

parchment paper. Spread about

5 dough balls on each sheet pan,

1 tablespoon of the vanilla glaze

then use the back of a measuring

GLAZES

over half of the top of each

cup or glass to flatten each ball

4 cups [480 g]

cookie, and place the cookies on
of dough into a circle measuring

confectioners' sugar,

the prepared pans. Transfer the

divided

about 2 in [5 cm] across. Bake the

pans to the refrigerator and let

cookies one pan at a time, rotat-

1 tablespoon plus

the cookies set for about 20 min-

1 teaspoon pure vanilla

ing halfway through baking. Bake

utes, until they are dry enough to

extract

for 10 minutes, then give the pan a

handle. Glaze the other half of

slight tap in the oven, and continue

2 tablespoons corn

each cookie with about 1 table-

syrup, divided

baking until the sides of the cook-

spoon of the orange glaze. Let the

ies are pale golden brown, 1 to

2 to 4 tablespoons

glaze set completely at room tem-

[30 to 60 g] water

2 minutes more. Move the pans

perature (about 2 hours) before

to a wire rack and let the cookies

2 to 4 tablespoons

serving. Once the cookies are dry,

[30 to 60 g] orange juice

cool to room temperature.

they can be stored in an airtight

Orange food coloring

container at room temperature for

(optional)

2 to 3 days.



209

We made a “monster” version of this cookie at several bakeries I worked at. The cookies Time t

were packed full with chocolate-coated candy, chocolate and butterscotch chips, and plenty of peanut butter. I kept the peanut butter–oat base but instead have included o Play

potato chips, pretzels, and mini marshmallows. The combination is crunchy and delicious.

Kitchen Sink

Cookies

MAKES ABOUT 35

M

COOKIES

8 tablespoons [1 stick or

4½ cups [360 g] rolled

1) Adjust the oven rack to the middle

113 g] unsalted butter, at

oats

position of the oven. Preheat the oven to

room temperature

1 cup [35 g] kettle-

350°F [180°C]. Line five sheet pans with

1 cup [200 g] granulated

cooked potato chips

parchment paper. 2) In the bowl of a

sugar

1 cup [35 g] pretzels

stand mixer fitted with a paddle, beat

1 cup [200 g] brown

the butter on medium speed until creamy,

1 cup [50 g] mini

sugar

marshmallows

about 1 minute. Add the granulated and

2 tablespoons corn syrup

brown sugars and corn syrup, and beat on

2/3 cup [113 g] chocolate

1½ cups [323 g] creamy

chips

medium speed until light and fluffy, 2 to

peanut butter

3 minutes. Add the peanut butter and beat

2/3 cup [113 g]

on medium speed until fully combined. Add

3 large eggs

butterscotch chips

the eggs and vanilla, and beat on medium

1 teaspoon pure vanilla

speed until smooth. Add the salt and baking

extract

soda, and mix on low speed until combined.

¾ teaspoon salt

Add the oats and mix on medium speed

2 teaspoons baking soda

until combined. Add the potato chips and

pretzels, and mix on low speed until they are crushed into various-size pieces, about 1 minute. Add the mini marshmallows and chocolate and butterscotch chips, and mix on low speed until combined.

cont'd



2 1 0

3) Form the dough into 1 1/2 oz [45 g] balls **4)** Bake the cookies one pan at a time, rotating s

(2 tablespoons). Place 7 balls on each sheet

halfway through baking. Bake the cookies for

pan. Using the back of a glass or measuring

6 minutes, then give the pan a tap and then

cup, flatten each ball of dough so it's roughly

continue to bake for 2 to 3 minutes more, until

100 Cookie

2 in [5 cm] across. After flattening the dough,

the edges are light golden brown. **5)** Transfer if there are marshmallows along the edges of

the pan to a wire rack and let the cookies cool

the cookies, gently remove them and place

completely on the pan. Store cookies in an

them on top of the cookie. (If the marshmallows

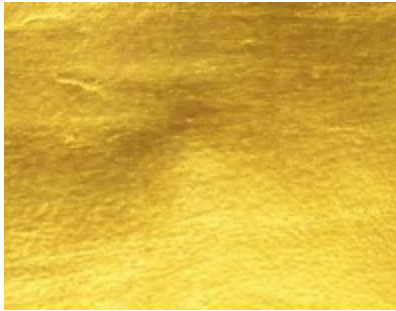
airtight container at room temperature for up

are on the edges when baking, they will melt

to 3 days.

wonkily. However, if they are tucked inside the

dough or are on top, they will retain their shape much better.)



2 1 1

Some may scoff about making your own Oreo cookies, but I would argue there is Time t

always a need. It is true that they are time consuming, but they are delicious and perfect for gift giving, and you can fill them however your little heart desires.

o Play

AKES ABOUT 40

Chocolate

M

FILLED CO

Sandwich Cookies

OKIES

COOKIES

CREAM FILLING

FOR THE COOKIES

1 cup plus 2 tablespoons

1½ cups [3 sticks or

1) In a small bowl, combine the flour, cocoa

[160 g] all-purpose flour

339 g] unsalted butter, at

powder, salt, and baking soda. 2) In the

room temperature

½ cup [50 g] Dutch-

bowl of a stand mixer fitted with a paddle,

process cocoa powder,

1 tablespoon pure vanilla

beat the butter on medium speed until

plus more for dusting

extract

creamy, about 1 minute. Add the granulated

½ teaspoon salt

¼ teaspoon salt

and brown sugars and beat on medium

½ teaspoon baking soda

4 cups [480 g]

speed until light and fluffy, 2 to 3 minutes.

confectioners' sugar

Add the vanilla and mix on medium speed

8 tablespoons [1 stick or

113 g] unsalted butter, at

½ cup [56 g] cornstarch

until combined. Add the flour mixture and

room temperature

mix on low speed until just combined (the

½ cup [100 g] granulated

mixture will be crumbly), then add the heavy

sugar

cream and mix until completely combined

and the dough is coming together. Wrap

¼ cup [50 g] brown

sugar

the dough in plastic wrap and chill in the

refrigerator until cool but not firm, about

1 teaspoon pure vanilla

extract

30 minutes. **3)** Adjust the oven rack to the middle position of the oven. Preheat the

3 tablespoons heavy

cream

oven to 350°F [180°C]. Line four sheet pans

with parchment paper.

cont'd

2 1 2

the cookie until the filling reaches the edges.

4) Lightly dust a work surface with cocoa s

Cookies can be stored in an airtight container

powder. Roll the dough 1/8 in [4 mm] thick. Use a at room temperature for 2 days.

1½ in [4 cm] biscuit cutter to cut out rounds.

The dough scraps can be rerolled and cut out

100 Cookie

VARIATIONS

multiple times. (This dough is very forgiving,

• *Strawberry Sandwich Cookies*—Process ½ cup so if it cracks as you are rolling it out, you can

[16 g] of freeze-dried strawberries in a food processor gently press it back together.) Place the rounds on a surface fitted with a blade, and add the fruit

powder to the mixer along with the cornstarch in the fillings.

on the prepared sheet pans, fitting about

Add 1 or 2 drops of red food coloring, if desired.

20 cookies on each pan. 5) Bake the cookies (Freeze-dried bananas or raspberries will also one pan at a time, for 12 to 13 minutes. The

work here.)

cookies will puff up slightly while baking and

- *Mint Sandwich Cookies—Add 1 teaspoon of pure then fall down when they are cooked through.*

mint extract along with the vanilla extract in the 6) Transfer the pan to a wire rack and let the filling. Add 1 or 2 drops of green food coloring, cookies cool completely (the cookies will crisp

if desired.

up as they cool). Store in an airtight container

- *Thin Mints—Instead of filling the cookies, coat at room temperature for up to 1 week.*

*each individual cookie with a layer of mint chocolate. Melt 6 oz [170 g] of semisweet or bittersweet **FOR THE FILLING***

chocolate in a heatproof bowl set over a pan of boiling water, being careful not to let the water In the bowl of a stand mixer fitted with a

touch the bottom of the bowl, and stir constantly paddle, beat the butter on medium speed until

until the chocolate is just melted. Remove from the creamy, about 1 minute. Add the vanilla and

heat and stir in 2 oz [57 g] more chocolate and salt, and mix again on low speed until com-

½ teaspoon of mint extract. Use a fork to dip the cookies into the chocolate, completely coating the bined. Scrape down the sides and add the

cookie. Let any excess chocolate drip off, and move confectioners' sugar and cornstarch, and mix

the cookies to a sheet pan lined with parchment until combined.

paper. Let the cookies set at room temperature before serving.

TO ASSEMBLE

Pipe or place a teaspoon of filling in the center of the bottoms of half of the cookies, then top

the cookie bottoms with the remaining cookies.

Squeeze gently and slightly twist the top of







2 1 5

Scotcheroo bars are crispy cereal-based bars filled with peanut butter and butter-Time t

scotch, then topped with chocolate. They show up at many a Minnesota potluck, and while there are many “right” ways to make them, this is my favorite right way.

o Play

ES 9 BARS

K

AM

Scotcheroos

5 cups [170 g] crisped

1) Line an 8 by 8 in [20 by 20 cm]

3) Place the chocolate chips and

rice cereal

baking pan with a parchment

shortening in a small, heavy-

¾ cup [336 g] corn syrup

slings, and spray with a light coat

bottom saucepan set over low

of nonstick spray. Place the cereal

heat. Melt together, stirring

¾ cup [150 g] brown

sugar

in a large bowl. 2) In a medium,

frequently to prevent the choc-

heavy-bottom saucepan, bring

olate from scorching. Continue

½ teaspoon salt

the corn syrup, brown sugar, and

cooking until the mixture is smooth.

1¼ cups [270 g] creamy

salt to a boil. Remove from the

Pour over the cooled bars and

peanut butter

heat, and stir in the peanut butter,

let the chocolate set at room

1 cup [170 g]

butter scotch chips, and vanilla

temperature until firm. Remove

butterscotch chips

until smooth. Pour the hot mixture

the treats from the pan using the

1 teaspoon pure vanilla

over the cereal and use a greased

slip and cut into approximately

extract

spatula to stir the mixture together

2 1/2 in [6 cm] squares. Store bars

1 cup [170 g] chocolate

(it will be hot!) until completely

in an airtight container at room

chips

combined. Pour the mixture into

temperature for 2 days.

1 tablespoon shortening

the prepared pan, and press it

or refined coconut oil

until the top is smooth. Let the

bars cool for 1 hour.

2 1 6

This is my take on the famous Snickers bar. It's missing the nougat, but I don't think s

you'll notice when biting into a piece. Candied peanuts bring extra crunch and flavor, and I tend to cut the bars into small pieces because a little goes quite a long way.

100 Cookie

R 48 SMALL BARS

E O

GRAL 42 S E K A M Caramel Bars

with Candied Peanuts

SHORTBREAD

CARAMEL

FOR THE SHORTBREAD

1 cup [2 sticks or 227 g]

1½ cups [300 g]

1) Adjust an oven rack to the middle of the *unsalted butter, at room*

granulated sugar

oven. Preheat the oven to 350°F [180°C].

temperature

¼ cup [60 g] water

Grease a 9 by 13 in [23 by 33 cm] baking

1 cup [200 g] granulated

3 tablespoons corn syrup

pan and line with a parchment sling. 2) In **sugar**

the bowl of a stand mixer fitted with a

¼ teaspoon salt

½ teaspoon salt

paddle, beat the butter on medium speed

7 tablespoons [105 g]

1 large egg

until creamy, about 1 minute. Add the sugar

heavy cream

and salt, and mix on medium speed until

1 teaspoon pure vanilla

2 tablespoons unsalted

extract

light and creamy, 2 to 3 minutes. Add the

butter

egg and vanilla, and mix on low speed

2 cups [284 g]

1 teaspoon pure vanilla

all-purpose flour

until combined. Add the flour and mix until

extract

combined. 3) Press the mixture into the

prepared pan. Bake for 18 to 22 minutes,

2 cups [280 g] Candied

until the shortbread is golden brown. Set

Nuts, Peanuts variation

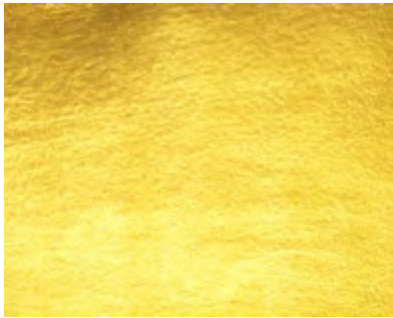
(page 291)

the pan on a wire rack and let cool.

16 oz [455 g] semisweet

or bittersweet chocolate





FOR THE CARAMEL

In a large, heavy-bottom saucepan, combine the sugar, water, corn syrup, and salt, stirring very gently to combine while trying to avoid getting any sugar crystals on the side of the pan. Cover the pot and bring to a boil over medium-high heat, until the sugar has melted and the mixture is clear, 3 to 5 minutes. Uncover, and then cook until the sugar has turned a pale golden color and registers about 300°F [150°C] on a candy thermometer, 4 to 5 minutes. Turn the heat down slightly and cook for a few minutes more, until the sugar is golden and registers 350°F [180°C]. Remove the pan immediately from the heat and add the heavy cream. The cream will foam considerably,

so be careful pouring it in. Add the butter next, followed by the vanilla, and stir to combine. Set aside to cool for 5 to 10 minutes.

TO ASSEMBLE

1) Pour the caramel over the cooled shortbread, using an offset spatula to smooth it

evenly. Sprinkle the candied nuts over the

caramel, and then let the caramel set at room

temperature. 2) Melt 14 oz [400 g] of the chocolate in a heatproof bowl set over a pan of

boiling water, being careful not to let the water touch the bottom of the bowl, and stir constantly until just melted. Remove from the heat

and add the remaining 2 oz [57 g] of chocolate,

stirring until smooth. 3) Pour the chocolate over the set caramel. Let the chocolate set at room

temperature before slicing. Bars can be stored

in an airtight container at room temperature

for up to 3 days.





219

There are so, so many ways to make and top chocolate bark. And while it's technically not Time t

a cookie, I have found myself on quite a number of occasions whipping up a tray of bark for last-minute guests, holiday parties, and the like. The most basic way to make it is to o Play

melt semisweet chocolate, spread chopped nuts, dried fruit, sprinkles, or other toppings over the top, let set, and cut into pieces. I personally like to add a layer of peanut butter—

chocolate ganache and then top it with pretzels, which makes for a dreamy bite.

Chocolate–Peanut

Butter Pretzel Bark

1) With a pencil, measure out and

3) While the chocolate is setting,

KES ABOUT 48 PIEC

A

ES

mark a 9 by 13 in [23 by 33 in]

in the same bowl you used to

M

rectangle on a piece of parchment

melt the bittersweet chocolate,

paper. Flip the paper over (so the

combine 6 oz [170 g] of the semi-

10 oz [283 g] bittersweet

pencil marks are on the bottom),

sweet chocolate, the cream,

chocolate, finely

and then place the paper on a

and the peanut butter. Warm

chopped

sheet pan. 2) Place the bitter-

over the barely simmering water

14 oz [396 g] semisweet

sweet chocolate in a heatproof

again, stirring frequently, until

chocolate, finely

bowl and set it over a saucepan

the mixture is just melted and

chopped

of barely simmering water (do not

smooth. Let the mixture cool until

1/3 cup [80 g] heavy

allow the bottom of the bowl to

it is room temperature, about

cream

touch the water). Stir occasionally

15 minutes. Remove the sheet pan

3 tablespoons creamy

until the chocolate is melted and

from the refrigerator and pour the

peanut butter

smooth. Remove the chocolate

chocolate– peanut butter mixture

2 cups [70 g] pretzels

from the heat, and then pour it

over the first chocolate rectangle.

onto the rectangle on the parch-

Using an offset spatula, spread the ment. Using an offset spatula, semisweet chocolate in an even spread the chocolate to fill in the layer. Chill in the refrigerator until rectangle. Chill in the refrigerator very cold and firm, about 1 hour. until set, about 15 minutes.

cont'd

2 2 0

4) In a clean bowl, warm another 6 oz [170 g]

s

of the semisweet chocolate over barely simmering water until the chocolate is smooth.

Remove from the heat and add the remain-

100 Cookie

ing 2 oz [57 g] of semisweet chocolate to the warm chocolate, and stir until completely melted. Working quickly, pour the chocolate over the firm chocolate-peanut butter layer,

using a clean offset spatula to spread it to cover. Cover the surface with pretzels, gently pressing them into the warm chocolate so they adhere. Chill in the refrigerator just until firm, about 20 minutes. 5) Carefully lift the parchment from the sheet pan onto a large cutting board. Trim the edges of the bark so they are straight and even. Cut the bark crosswise into 2 in [5 cm] wide strips, then cut the strips into squares or triangles. 6) Store the bark in an airtight container, layering sheets of wax or parchment paper between the layers so they don't stick to one another. Store in the refrigerator for up to 1 week.



2 2 1

This is a slightly easier way to make chocolate bark—no layering involved. I love the com-Time t

bination of the salty pistachios and the sweet, caramelized white chocolate, along with the orangy bits (find these from King Arthur). If you can't find the orange pieces, you can o Play

mix 1 to 2 teaspoons of grated orange zest in with the white chocolate after it is melted.

UT 48 PIECES

BO

A

Caramelized

SEKAM

White Chocolate

Pistachio Bark

16 oz [455 g]

spread the chocolate to fill the

1) With a pencil, measure out and

caramelized white

rectangle. Cover the surface with

mark a 9 by 13 in [23 by 33 in]

chocolate (regular white

the pistachios and orangy bits,

rectangle on a piece of parchment

chocolate will work, too)

gently pressing them into the warm

paper. Flip the parchment over

½ cup [70 g] pistachios,

chocolate so they adhere. Let the

(so the pencil marks are on the

shelled and chopped into

chocolate set at room tempera-

small pieces

bottom), and then place the paper

ture before slicing.

on a sheet pan. 2) Place 14 oz

3) Carefully

¼ cup [35 g] orangy bits

lift the parchment from the sheet

or candied orange peel

[400 g] of the caramelized white

pan onto a large cutting board.

chocolate in a heatproof bowl and

Trim the edges of the bark so they

set it over a saucepan of barely

are straight and even. Cut the

simmering water (do not allow the

bark crosswise into 2 in [5 cm]

bottom of the bowl to touch the wide strips, then cut the strips into water). Stir occasionally until the squares or triangles.

chocolate is melted and smooth.

4) Store the

bark in an airtight container, lay-

Remove the chocolate from the

ering sheets of wax or parchment

heat, and then stir in the remaining

paper between the layers so they

2 oz [57 g] of chocolate. Pour it

don't stick to one another. Store in

onto the rectangle on the parch-

the refrigerator for up to 1 week.

ment. Using an offset spatula,



CHAPTER 6

Pan-Banging

Cookies



***“Everybody has
their taste in noises***

*as well as other
matters; and sounds
are quite innoxious,
or most distressing,
by their sort rather
than their quantity.”*

–Jane Austen, Persuasion





2 26

THE PAN-BANGING METHOD

the past, so I added them to the cookie chapter

s

and they soon became our house cookie.

When I first came up with the pan-banging

chocolate chip cookie recipe, I had no idea that Bakers tapping their cookie pans in the oven

100 Cookie

it would become its own hashtag. I get asked a

isn't new, of course, but the pan-banging

lot of questions on the technique, how it evolved, technique I use here is unique in that the pan is and how to troubleshoot when problems arise, so

tapped in the oven every few minutes, creating

here is some backstory and a few tips for you.

ripples on the edge of the cookie. This creates

two textures in the cookie: a crisp outer edge,

and a soft, gooey center. So, when I write

The Story

about my “pan-banging” cookie technique, I

As I mentioned in the introduction, in ninth

am referring to this outer-edge ripple method.

grade, I began a quest to make the perfect

This technique did evolve out of the simple tap chocolate chip cookie. I spent hours after motion, but to my knowledge, it hasn't been school determined to make one heads and used in this particular way before.

tails above the rolls of cookie dough my mom

I wasn't sure how the people baking out of

brought home from the grocery store. One

my cookbook would feel about the extra

day, out of frustration at a particular cookie

work that went into the cookies, but I started

recipe that refused to spread as I wanted, I

finding people were making them and loving

picked up the pan slightly and hit it on the oven them as much as I did. Soon #bangonapan

rack. Across the top of my cookie there was a

and #panbanging hashtags were born, and

beautiful crack, and the edges of the cookie

the cookie went viral after the recipe was

set. Ever since that day, I have been tapping my included in the New York Times. I am constantly pan on the oven rack when baking cookies.

overwhelmed by how many people make them

When writing the cookie chapter for my last

throughout the week and share them with

book, I had been using this tapping method

me. I'm excited to bring you a handful of new

on my chocolate chip cookies, and was exper-

pan-banging cookies here.

imenting with a dough for thin and crispy

cookies. While they baked, I found that the

Some Notes

dough kept spreading, so I kept tapping. Each

time I did so, a ripply edge appeared on my

• I've found that higher-protein flours (such as cookie. I was intrigued by how the cookies

King Arthur Flour or Costco brand) do not

looked but more impressed with the final result: get as many ripples as a lower-protein flour.

The cookie had the crisp outer edge that I had

I always use Gold Medal All-Purpose Flour

been searching for, while the center remained

when making these cookies.

soft and full of melty chocolate. My husband

- I find that aluminum foil helps the cookies declared them his favorite, and my kids said spread a bit more and creates a slightly they were better than any cookie I had made in*

2 2 7

crisper bottom. But parchment paper will

- These cookies will ripple a little on their own P work well, too.*

(without the help of the banging), but if you

an-Banging Cookie

don't bang the pan or don't bang the pan

- These cookies have a higher granulated- soon enough, it will affect the final result.*

sugar-to-brown-sugar ratio, and the baked

The cookies should be level (the dough in

bottoms are very buttery. The white sugar

the center has fallen and spread) and the

helps with the spreading and keeps the

sides should just barely be starting to set

s

edges crisp (brown sugar is more acidic and at the first bang. When the cookies puff reacts differently with the dough), which is up again (about 2 minutes later), the next why there is more of it in the recipe. I have pan-bang should take place. Banging too played with different ratios, but have found close together will cause the ripples to these measurements to work best with both be not very defined, and waiting too long crispiness and rippling. The extra butter in can cause the dough to not want to ripple the dough also helps with spreading. Please dramatically anymore and makes for ripples note that changing the amount of sugar and that are harder in texture. This does make flour will affect how the cookie spreads; the process slightly tedious, but I think all the adding more brown sugar will make for a work is worth it.

chewier cookie.

- *You can add extra ingredients to the dough,*

- *In my original recipe, the dough is chilled*

but note a few things: Too many add-ins

before baking to help keep the cookies

(chocolate, toffee, nuts, etc.) will prevent

from spreading too quickly. I've found after

the dough from spreading as it should.

making these cookies hundreds of times that

Chopped chocolate spreads much better

the dough will still ripple without a trip to

than chocolate chips, and I highly recom-

the freezer. I now make the cookies slightly

smaller, which helps them not spread into

each other on the tray. However, only put

3 or 4 cookies on a single baking tray to

- *Cookie dough can be refrigerated overnight*

before using. Shape the dough into balls and

prevent them from baking into each other.

cover with plastic wrap before chilling, and then bring it to room temperature before

- *European butter can be substituted for baking (when the cookies are chilled solid, regular butter, and I've substituted Land they won't ripple as well).*

O'Lakes Extra Creamy Butter and Plugrá with great success. Note that using European

- *These cookies are delicious warm, but I've butter will make the bottom of these cookies found I love them chilled even more. I usually even more buttery (but also note that they store them in the refrigerator for a day or taste amazing).*

two and sneak pieces of them cold.

2 2 8

The recipe that started it all. I've taken out the freezing step here and made the cookies slightly s

smaller. If you are partial to the old method, you can make your cookies into 3 1/2 oz [99 g] dough balls (a heaping 1/3 cup) and freeze the dough for 15 minutes before baking. I've also included the option of sprinkling on salt at the end, because many readers wrote to tell me it should be so.

100 Cookie

Chocolate Chip

Cookies

ES 10 COOKIES

K

AM

2 cups [284 g]

spread flat but are puffed slightly

1) Adjust an oven rack to the

all-purpose flour

in the center, 9 minutes. Lift one

middle of the oven. Preheat the

$\frac{3}{4}$ teaspoon salt

side of the sheet pan up about 4 in

oven to 350°F [180°C]. Line three

[10 cm] and gently let it drop down

sheet pans with aluminum foil,

$\frac{1}{2}$ teaspoon baking soda

against the oven rack, so the edges

dull-side up. 2) In a small bowl,

1 cup [2 sticks or 227 g]

of the cookies set and the center

whisk together the flour, salt, and

unsalted butter, at room

falls back. After the cookies puff

temperature

baking soda. 3) In the bowl of a

up again in 2 minutes, repeat lifting

stand mixer fitted with a paddle,

1½ cups [300 g]

and dropping the pan. Repeat a

granulated sugar

beat the butter on medium speed

few more times to create ridges

until creamy, about 1 minute. Add

¼ cup [50 g] brown

around the edge of the cookie.

the granulated and brown sugars

sugar

Bake for 15 to 16 minutes total, until

and beat on medium speed until

1 large egg

*the cookies have spread out and the
light and fluffy, 2 to 3 minutes. Add*

2 tablespoons water

*edges are golden brown but the
the egg, water, and vanilla, and mix
centers are much lighter and not*

1 tablespoon pure vanilla

*on low speed to combine. Add the
extract*

fully cooked.

flour mixture and mix on low speed

5) Transfer the pan

to a wire rack, and sprinkle the

6 oz [170 g] semisweet or

until combined. Add the chocolate

bittersweet chocolate,

cookies with fleur de sel, if desired.

and mix on low speed until incorpo-

chopped into bite-size

Let the cookies cool for 10 minutes,

rated into the batter. **4) Form the**

pieces (averaging ½ in

then move them to a wire rack to

dough into 3 oz [85 g] balls (¼ cup).

[12 mm] with some

finish cooling. Store cookies in an

smaller and some larger)

Place 3 or 4 cookies an equal

airtight container at room tem-

distance apart on the sheet pans.

Fleur de sel for

perature for 2 days (or refrigerate

sprinkling (optional)

Bake the cookies one pan at a time.

for up to 3 days).

Bake until the dough balls have









2 3 1

These oatmeal cookies don't get quite as many ripples as their chocolate counterparts, P

but the edges are crisp, and the centers are soft and gooey. They would also make a an-Banging Cookie

perfect ice cream sandwich along with some No-Churn Ice Cream (page 289).

s

ES 14 COOKIES

KAM

Oatmeal

Chocolate Cookies

2 cups [160 g] rolled oats

Bake until the dough balls have

1) Adjust an oven rack to the spread flat but are puffed slightly

1 cup [142 g] all-purpose

middle of the oven. Preheat the

flour

in the center, 9 minutes. Lift one

oven to 350°F [180°C]. Line three

side of the sheet pan up about

sheet pans with aluminum foil, dull-

$\frac{3}{4}$ teaspoon baking soda

4 in [10 cm] and gently let it drop

side up. 2) In a small bowl, whisk

$\frac{3}{4}$ teaspoon salt

down against the oven rack, so the

together the oats, flour, baking

12 tablespoons [1½ sticks

edges of the cookies set and the

soda, and salt. **3)** In the bowl of a

or 170 g] unsalted butter,

center falls back down. After the

stand mixer fitted with a paddle,

at room temperature

cookies puff up again in 2 minutes,

beat the butter on medium speed

1 cup [200 g] granulated

repeat lifting and dropping the

until creamy, about 1 minute. Add

sugar

pan. Repeat a few more times to

the granulated and brown sugars

½ cup [100 g] brown

create ridges around the edge of

and beat on medium speed until

sugar

the cookie. Bake for 15 to 16 min-

light and fluffy, 2 to 3 minutes.

1 large egg

utes total, until the cookies have

Add the egg and vanilla and mix

spread out and the edges are

1 tablespoon pure vanilla

on low speed to combine. Add

extract

golden brown but the centers are

the flour mixture and mix on low

much lighter and not fully cooked.

4 oz [113 g] semisweet or

speed until combined. Add the

bittersweet chocolate,

chocolate and mix on low speed

5) Transfer the pan to a wire rack.

chopped into bite-size

Let the cookies cool for 10 minutes,

until combined. 4) Form the dough

pieces (averaging $\frac{1}{2}$ in

then move them to a wire rack to

into 3 oz [85 g] balls ($\frac{1}{4}$ cup). Place

[12 mm] with some

finish cooling. Store cookies in an

smaller and some larger)

4 or 5 cookies an equal distance

airtight container at room tem-

apart on the sheet pans. Bake

perature for 2 days (or refrigerate

the cookies one pan at a time.

for up to 3 days).

2 3 2

*“When you depart from me, sorrow abides and happiness takes his leave,”
Leonato s*

*banter with Don Pedro in William Shakespeare’s Much Ado About Nothing,
and I think the raisin often speaks this to the rolled oats, quietly tagging
along into the cookie dough batter. The oats, initially, might prefer chocolate
as a companion, or 100 Cookie*

*even some dried cherries, but after a gigantic splash of rum, I think she
forgets what exactly it was that annoyed her about the wrinkly little raisin in
the first place.*

ES ABOUT 14 COO

K

K

A

IE

M

S

Rum Raisin Cookies

$\frac{3}{4}$ cup [96 g] raisins

egg, vanilla, and 1 tablespoon of

1) In a medium bowl, combine

the reserved rum, and mix on low

$\frac{1}{2}$ cup [120 g] rum

the raisins and the rum. Let the

speed to combine. Add the flour

raisins soak for 20 minutes and

2 cups [160 g] rolled oats

mixture and mix on low speed until

up to 1 hour. Drain the raisins

1 cup [142 g] all-purpose flour

combined. Add the raisins and mix

and reserve the rum. 2) Adjust

$\frac{3}{4}$ teaspoon baking soda

on low speed until combined.

an oven rack to the middle of the

oven. Preheat the oven to 350°F

5) Form the dough into 3 oz [85 g]

¾ teaspoon salt

balls (¼ cup). Place 4 or 5 cookies

[180°C]. Line three sheet pans

½ teaspoon ground cinnamon

an equal distance apart on the

with aluminum foil, dull-side up.

12 tablespoons [1½ sticks or

sheet pans. Bake the cookies one

3) In a small bowl, whisk together

170 g] unsalted butter, at

pan at a time. Bake until the

the oats, flour, baking soda, salt,

room temperature

dough balls have spread flat but

and cinnamon. 4) In the bowl of a

1 cup [200 g] granulated

are puffed slightly in the center,

stand mixer fitted with a paddle,

sugar

9 minutes. Lift one side of the

beat the butter on medium speed

½ cup [100 g] brown sugar

sheet pan up about 4 in [10 cm]

until creamy, about 1 minute.

1 teaspoon grated orange zest

and gently let it drop down against

Add the granulated and brown

the oven rack, so the edges of the

sugars and orange zest and beat

1 large egg

cookies set and the center falls

on medium speed until light and

1 teaspoon pure vanilla

back down. After the cookies puff

fluffy, 2 to 3 minutes. Add the

extract



2 3 3

up again in 2 minutes, repeat lifting and dropping to a wire rack to finish cooling. Store cookies in Piping the pan. Repeat a few more times to create an airtight container at room temperature for an-Banging Cookie

ate ridges around the edge of the cookie. Bake 2 days (or refrigerate for up to 3 days).

for 15 to 16 minutes total, until the cookies have NOTE If you really want a boozy cookie, you can spread out and the edges are golden brown

soak the raisins longer, but I found a short soak but the centers are much lighter and not fully

was perfect for my taste buds.

cooked. 6) Transfer the pan to a wire rack. Let the cookies cool for 10 minutes, then move them

2 3 4

This cookie is a triple threat of chocolate, and will sing, dance, and s

act its way right into your belly.

100 Cookie

Triple Chocolate

Cookies

UT 12 COOKIES

O

B

ASEKA

1¾ cups [249 g]

M

1) Adjust an oven rack to the

Bake until the dough balls have

all-purpose flour

middle of the oven. Preheat the

spread flat but are puffed slightly

1/3 cup [33 g] Dutch-

oven to 350°F [180°C]. Line three

in the center, 9 minutes. Lift one

process cocoa powder

sheet pans with aluminum foil,

side of the sheet pan up about

¾ teaspoon salt

*dull-side up. 2) In a small bowl,
4 in [10 cm] and gently let it drop
whisk together the flour, cocoa
down against the oven rack, so the*

½ teaspoon baking soda

powder, salt, and baking soda.

edges of the cookies set and the

1 cup [2 sticks or 227 g]

*3) In the bowl of a stand mixer
center falls back down. After the*

unsalted butter

*fitted with a paddle, beat the
cookies puff up again in 2 min-*

1½ cups [300 g]

*butter on medium speed until
utes, repeat lifting and dropping*

granulated sugar

creamy, about 1 minute. Add the

the pan. Repeat this process a

¼ cup [50 g] brown

granulated and brown sugars and

few more times to create ridges

sugar

beat on medium speed until light

around the edge of the cookies.

1 large egg

and fluffy, 2 to 3 minutes. Add the

Bake for 15 to 16 minutes total,

2 tablespoons water

egg, water, and vanilla, and mix until the cookies have spread on low speed to combine. Add the out and the edges are set and

1½ teaspoons pure

vanilla extract

flour mixture and mix on low speed ripply but the center is still soft.

until combined. Add the milk and

5) Transfer the pan to a wire rack.

4 oz [113 g] milk

bittersweet chocolates and mix

Let the cookies cool for 10 minutes,

chocolate, chopped

into bite-size pieces

into the batter on low speed.

then move them to a wire rack to

(averaging ½ in [12 mm]

4) Form the dough into 3 oz [85 g]

finish cooling. Store cookies in an

with some smaller and

balls (¼ cup). Place 4 cookies an

airtight container at room tem-

some larger)

equal distance apart on the sheet

perature for 2 days (or refrigerate

2 oz [57 g] bittersweet

pans. Bake the cookies one pan at

for up to 3 days).

chocolate, chopped into

a time.

bite-size pieces









237

Growing up, our freezer never lacked a small pint of rocky road ice cream; it was an P

important staple in our house. I decided to re-create the magic in pan-banging form, an-Banging Cookie

turning my Triple Chocolate Cookie (page 234) into a mini-marshmallow wonderland.

MAKES ABOUT 12 CO s

Rocky Road Cookies OKIES

1¾ cups [249 g]

**1) Adjust an oven rack to the
the cookies one pan at a time.**

all-purpose flour

middle of the oven. Preheat the

Bake until the dough balls have

1/3 cup [33 g] Dutch-

oven to 350°F [180°C]. Line three

spread flat but are puffed slightly

process cocoa powder

sheet pans with aluminum foil,

in the center, 9 minutes. Lift one

$\frac{3}{4}$ teaspoon salt

dull-side up. 2) In a small bowl,

side of the sheet pan up about

whisk together the flour, cocoa

4 in [10 cm] and gently let it drop

$\frac{1}{2}$ teaspoon baking soda

powder, salt, and baking soda.

down against the oven rack, so the

1 cup [2 sticks or 227 g]

3) In the bowl of a stand mixer

edges of the cookies set and the

unsalted butter

fitted with a paddle, beat the

center falls back down. Scatter

$1\frac{1}{2}$ cups [300 g]

butter on medium speed until

4 to 5 marshmallows over the

granulated sugar

creamy, about 1 minute. Add the center of each cookie, trying to

¼ cup [50 g] brown

granulated and brown sugars and avoid the edges. After the cookies

sugar

beat on medium speed until light puff up again in 2 minutes, repeat

1 large egg

and fluffy, 2 to 3 minutes. Add the lifting and dropping the pan.

2 tablespoons water

egg, water, and vanilla, and mix

Repeat this process a few more

on low speed to combine. Add the times to create ridges around the

1½ teaspoons pure

flour mixture and mix on low speed

edge of the cookies. Bake for 15 to

vanilla extract

until combined. Add the chocolate

16 minutes total, until the cookies

3 oz [85 g] semisweet or

and 1/2 cup [50 g] of the toasted

have spread out and the edges

bittersweet chocolate,

chopped into bite-size

almonds and mix into the batter

are set and ripply but the center

pieces (averaging 1/2 in

on low speed. **4)** Form the dough

is still soft. **5)** Transfer the pan to

[12 mm] with some

into 3 oz [85 g] balls (1/4 cup). Roll

a wire rack. Let the cookies cool

smaller and some larger)

each ball into the remaining 1/2 cup

for 10 minutes, then move them to

½ cup [50 g] sliced

[50 g] of almonds, gently pressing

a wire rack to finish cooling. Store

almonds, toasted, plus

them to adhere if needed. Place

cookies in an airtight container at

½ cup [50 g] for rolling

4 cookies an equal distance

room temperature for 2 days (or

¾ cup [38 g] mini

apart on the sheet pans. Bake

refrigerate for up to 3 days).

marshmallows

2 3 8

In my first book, my chocolate chip cookie recipe had a variation that included toasted sess

ame oil. I've snuck it in again here, but this time around I've added white and black sesame seeds as well. Toasted sesame oil also tastes amazing with chocolate, and you can add up to 3 oz [85 g] of bittersweet or semisweet chocolate here if desired (I highly suggest it).

100 Cookie

Toasted AKES ABOUT 12

M

COOK

Sesame Cookies IES

1¾ cups [249 g] all-purpose

Bake until the dough balls have

1) Adjust an oven rack to the

flour

spread flat but are puffed slightly

middle of the oven. Preheat the

¾ teaspoon salt

in the center, 9 minutes. Lift one

oven to 350°F [180°C]. Line three

side of the sheet pan up about

sheet pans with aluminum foil,

½ teaspoon baking soda

4 in [10 cm] and gently let it drop

dull-side up. 2) In a small bowl,

12 tablespoons [1½ sticks or

down against the oven rack, so the

whisk together the flour, salt, and

170 g] unsalted butter, at room

edges of the cookies set and the

temperature

baking soda. 3) In the bowl of a

center falls back down. After the

stand mixer fitted with a paddle,

1 cup [200 g] granulated sugar

cookies puff up again in 2 minutes,

beat the butter on medium speed

½ cup [100 g] brown sugar

repeat lifting and dropping the

until creamy, about 1 minute. Add

1 large egg

pan. Repeat a few more times to

the granulated and brown sugars

create ridges around the edge of

and beat on medium speed until

2 tablespoons toasted

sesame oil

the cookie. Bake for 15 to 16 min-

light and fluffy, 2 to 3 minutes.

utes total, until the cookies have

Add the egg, toasted sesame

1 tablespoon water

spread out and the edges are

oil, water, and vanilla, and mix

1½ teaspoons pure vanilla

golden brown but the centers are

on low speed to combine. Add

extract

much lighter and not fully cooked.

the flour mixture and mix on low

3 oz [85 g] bittersweet

speed until combined. Add the

5) Transfer the pan to a wire rack.

or semisweet chocolate,

Let the cookies cool for 10 minutes,

chocolate, if using, and mix until

chopped into bite-size pieces

(averaging ½ in [12 mm] with

then move them to a wire rack to
combined. **4) Form the dough into
some smaller and some
finish cooling. Store cookies in an
3 oz [85 g] balls (¼ cup). Roll in the
larger, optional)**
airtight container at room tem-
sesame seeds, and place 4 cookies
Black and white sesame seeds,
perature for 2 days (or refrigerate
an equal distance apart on each
for rolling
for up to 3 days).
sheet pan. Bake the cookies one
pan at a time.





24 0

It took quite a while to get a solid, ripply version of these cookies, but after many s

(many) tests, I found the addition of almond flour helped the cookies spread and ripple like a dream. I love these plain, but if you are a chocolate-and-peanut-butter kind of person, you can add some bittersweet here.

100 Cookie

ES 12 COOKIES

KAM

Peanut Butter

Cookies

1 cup [142 g] all-purpose

¼ to ½ cup [54 to 107 g]

**1) Adjust an oven rack to the middle of the flour
creamy peanut butter**

oven. Preheat the oven to 350°F [180°C].

(see Note)

¾ cup [75 g] almond

*Line three sheet pans with aluminum foil,
flour*

1 large egg

dull-side up. 2) In a small bowl, whisk

½ teaspoon baking soda

1 tablespoon water

*together the all-purpose and almond
flours, baking soda, and salt. 3) In the*

½ teaspoon salt

1 teaspoon pure vanilla

extract

bowl of a stand mixer fitted with a paddle,

12 tablespoons [1 stick or

beat the butter on medium speed until
170 g] unsalted butter, at
2 oz [57 g] semisweet or
room temperature
bittersweet chocolate,
creamy, about 1 minute. Add the gran-
chopped into bite-size
ulated and brown sugars and beat on
1¼ cups [250 g]
pieces (averaging ½ in
medium speed until light and fluffy, 2 to
granulated sugar
[12 mm] with some
3 minutes. Add the peanut butter and mix
¼ cup [50 g] brown
smaller and some larger,
optional)
again on medium speed until fully com-
sugar
bined. Add the egg, water, and vanilla,

and mix on low speed to combine. Add the flour mixture and mix on low speed until combined. Add the chocolate, if using, and mix on low speed until combined.





24 1

edges are golden brown but the centers are

4) Form the dough into 3 oz [85 g] balls

P

much lighter and not fully cooked.

($\frac{1}{4}$ cup). Place 4 cookies an equal distance

5) Transfer

an-Banging Cookie

the pan to a wire rack. Let the cookies cool

apart on the sheet pans. Bake the cookies

for 10 minutes, then move them to a wire rack

one pan at a time. Bake until the dough balls

to finish cooling. Store cookies in an airtight

have spread flat but are puffed slightly in the

container at room temperature for 2 days (or

center, 8 minutes. Lift one side of the sheet pan refrigerate for up to 3 days).

s

up about 4 in [10 cm] and gently let it drop down against the oven rack, so the edges of

NOTE *You can add up to ½ cup [107 g] of the cookies set and the center falls back down.*

peanut butter here, but the more that is added,

After the cookies puff up again in 2 minutes,

the chewier the cookie will be. Just using ¼ cup repeat lifting and dropping the pan. Repeat

[54 g] of peanut butter will help the cookie

a few more times to create ridges around the

keep its crisp edges.

edge of the cookie. Bake for 14 to 15 minutes

total, until the cookies have spread out and the





24 3

I snuck in one cookie recipe from my website. The warm spices highlighted in this cookie are P

always welcome in the cool winter months, but I do find myself often making it in the heat of the an-Banging Cookie

summer. This cookie gets a lot of ripples, and has a nice crunch due to the sprinkle of sugar.

Ginger

MAKES 10 COOK

S

IE

Molasses Cookies S

13/4 cups [249 g]

equal distance apart on the sheet

1) Adjust an oven rack to the

all-purpose flour

pan. Bake the cookies one pan at

*middle of the oven. Preheat the
a time. Bake until the dough balls*

2 teaspoons ground

oven to 350°F [180°C]. Line three

ginger

have spread flat but are puffed

sheet pans with aluminum foil,

slightly in the center, 8 minutes.

3/4 teaspoon ground

dull-side up. 2) In a small bowl,

cinnamon

Lift one side of the sheet pan up

whisk together the flour, ginger,

about 4 in [10 cm] and gently let it

1/2 teaspoon plus

cinnamon, salt, baking soda, and

1/8 teaspoon salt

drop down against the oven rack,

cloves. 3) In the bowl of a stand

so the edges of the cookies set and

1/2 teaspoon baking soda

mixer fitted with a paddle, beat the inside falls back down. After the butter on medium speed until

Pinch cloves

the cookies puff up again in about creamy, about 1 minute. Add

12 tablespoons [1½ sticks

2 minutes, repeat lifting and dropping 1½ cups [300 g] of the sugar and or 170 g] unsalted butter,

ping the pan. Repeat 3 or 4 more beat on medium speed until light at room temperature

times to create ridges around the and fluffy, 2 to 3 minutes. Add the

1¾ cups [350 g]

edge of the cookie. Bake for 14 to egg, molasses, and vanilla, and mix granulated sugar

*15 minutes total, until the cookies
on low speed to combine. Add the*

1 large egg

have spread out and the edges

flour mixture and mix on low speed

are golden brown but the centers

2 tablespoons mild

until combined. Remove the bowl

molasses

are much lighter and not fully

from the stand mixer and, using a

cooked. 5) Transfer the pan to a

1 teaspoon pure vanilla

spatula, make sure the molasses

extract

wire rack. Let the cookies cool for

is completely combined into the

10 minutes, then move them to a

dough and that the dough is a uni-

wire rack to finish cooling. Store

form color. **4)** Form the dough into cookies in an airtight container at 3 oz [85 g] balls ($\frac{1}{4}$ cup), and roll room temperature for 2 days (or them in the remaining $\frac{1}{4}$ cup [50 g] refrigerate for up to 3 days).

of sugar. Place 3 or 4 cookies an

24 4

I didn't realize how many people loved snickerdoodles until I posted a teaser picture on s

Instagram of these cookies. My comments and inbox were filled with people begging for the recipe. I was sorry to keep the recipe from everyone for almost two years, but the cookies are finally here, and I'm excited to share the recipe with you. I am certain they are worth the wait.

100 Cookie

S 12 COOKIES

EKAM Snickerdoodles

2 cups [284 g]

the cookies one pan at a time.

1) Adjust an oven rack to the

all-purpose flour

Bake until the dough balls have

middle of the oven. Preheat the

1 teaspoon baking soda

flattened but are puffed slightly

oven to 350°F [180°C]. Line three

in the center, 8 minutes. Lift one

sheet pans with aluminum foil,

¾ teaspoon salt

side of the sheet pan up about

dull-side up. 2) In a small bowl,

½ teaspoon cream of

4 in [10 cm] and gently let it drop

whisk together the flour, baking

tartar

down against the oven rack, so the

soda, salt, cream of tartar, and

¼ teaspoon freshly

edges of the cookies set and the

nutmeg. 3) In the bowl of a stand

grated nutmeg

center falls back down. After the

mixer fitted with a paddle, beat

1 cup [2 sticks or 227 g]

cookies puff up again in 2 minutes,

the butter on medium speed until

unsalted butter, at room

repeat lifting and dropping the

creamy, about 1 minute. Add

temperature

pan. Repeat a few more times to

1½ cups [300 g] of the sugar and

1¾ cups [350 g]

create ridges around the edge of

beat on medium speed until light

granulated sugar

the cookie. Bake for 14 to 15 min-

and fluffy, 2 to 3 minutes. Add the

1 large egg

utes total, until the cookies have

egg and vanilla and mix on low

1 teaspoon pure vanilla

*spread out and the edges are
speed to combine. Add the flour*

extract

*golden brown but the centers are
mixture and mix on low speed until*

1 tablespoon ground

much lighter and not fully cooked.

combined. 4) In a small bowl,

cinnamon

combine the remaining $\frac{1}{4}$ cup

6) Transfer the pan to a wire rack.

Let the cookies cool for 10 minutes,

[50 g] of sugar and the cinnamon.

then move them to a wire rack to

5) Form the dough into 3 oz [85 g]

finish cooling. Store cookies in an

balls ($\frac{1}{4}$ cup). Roll each ball in the

airtight container at room tem-

cinnamon-sugar mixture. Place

perature for 2 days (or refrigerate

3 or 4 cookies an equal distance

for up to 3 days).

apart on the sheet pans. Bake





24 6

This is another recipe that makes quite a bit of ripples on the edges. I like the crunch s

the sugar on the outside brings, but if it is too sweet for your taste buds, you can always add a nice sprinkle of fleur de sel as the cookies emerge from the oven.

100 Cookie

UT 12 COOKIES

O

B

ASEKA M Sugar Cookies

2 cups [284 g]

1) Adjust an oven rack to the

4) Form the dough into 3 oz [85 g]

all-purpose flour

middle of the oven. Preheat the

balls ($\frac{1}{4}$ cup). Roll each ball in the

1 teaspoon baking soda

oven to 350°F [180°C]. Line three

remaining $\frac{1}{4}$ cup [50 g] of sugar.

sheet pans with aluminum foil, dull-

Place 4 cookies an equal distance

$\frac{3}{4}$ teaspoon salt

side up. 2) In a small bowl, whisk

apart on the sheet pans. Bake

$\frac{1}{2}$ teaspoon cream of

together the flour, baking soda,

the cookies one pan at a time.

tartar

salt, and cream of tartar. **3)** In

Bake until the dough balls have

1 cup [2 sticks or 227 g]

the bowl of a stand mixer fitted

flattened but are puffed slightly

unsalted butter, at room

temperature

with a paddle, beat the butter on

in the center, 8 minutes. Lift one

medium speed until creamy, about

side of the sheet pan up about

1¾ cups [350 g]

1 minute. Add 1½ cups [300 g] of

4 in [10 cm] and gently let it drop

granulated sugar

the sugar and beat on medium

down against the oven rack, so the

1 large egg

speed until light and fluffy, 2 to

edges of the cookies set and the

1 tablespoon pure vanilla

3 minutes. Add the egg and vanilla

center falls back down. After the

extract

and mix on low speed to combine.

cookies puff up again in 2 minutes,

Add the flour mixture and mix on

repeat lifting and dropping the

low speed until combined.

pan. Repeat a few more times to

create ridges around the edge of

the cookie. Bake for 14 to 15 min-

utes total, until the cookies have

spread out and the edges are

golden brown but the centers are

much lighter and not fully cooked.



VARIATION

5) *Transfer the pan to a wire rack. Let the*

- *Sugar Cookies with Chocolate and Sprinkles—*

P

cookies cool for 10 minutes, then move them to

an-Banging Cookie

Add 2 oz [57 g] of semisweet chocolate, chopped a wire rack to finish cooling. Store cookies in

into bite-size pieces, and ½ cup [90 g] of sprinkles an airtight container at room temperature for

to the dough after mixing in the flour. Roll the dough 2 days (or refrigerate for up to 3 days).

in the sugar and more sprinkles.

- *Red Velvet Cookies—Add 1 tablespoon of Red s*

Velvet Bakery Emulsion to the batter along with the vanilla.





249

I try to sneak coffee and chocolate in wherever I can. The bitter notes of the espresso P

and cacao nibs round out the sweetness of the sugar and chocolate, and they both an-Banging Cookie

work well with the banana flavor. The almond flour helps these cookies spread and ripple, but does make them slightly more chewy than crisp.

s

MAKES ABOUT

Banana–Espresso– 12 COOKIE

Cacao Nib Cookies S

¼ cup [8 g] freeze-dried

1¼ cups [250 g]

1) Adjust an oven rack to the middle of the bananas

granulated sugar

oven. Preheat the oven to 350°F [180°C].

1¼ cups [179 g]

¼ cup [50 g] brown

Line three sheet pans with aluminum foil,

all-purpose flour

sugar

dull-side up. 2) In the bowl of a food pro-

½ cup [50 g] almond

1 large egg

cessor, process the freeze-dried bananas

flour

until reduced to a powder. 3) In a small

1 tablespoon pure vanilla

1½ teaspoons ground

extract

bowl, whisk together the all-purpose and

espresso

almond flours, ground espresso, baking

1 tablespoon water

½ teaspoon baking soda

soda, and salt. Add the banana powder on

¼ cup [30 g] cacao nibs,

top and whisk it into the flour mixture. 4) In ½ teaspoon salt

finely chopped

the bowl of a stand mixer fitted with a pad-

12 tablespoons [1½ sticks

2 oz [57 g] semisweet or

dle, beat the butter on medium speed until

or 170 g] unsalted butter,

bittersweet chocolate,

creamy, about 1 minute. Add the granulated

at room temperature

chopped into bite-size

pieces (averaging ½ in

and brown sugars, and beat on medium

[12 mm] with some

speed until light and fluffy, 2 to 3 minutes.

smaller and some larger,

Add the egg, vanilla, and water, and mix on

optional)

low speed to combine. Add the flour mix-

ture and mix on low speed until combined.

Add the cacao nibs and chocolate, if using,

and mix on low speed until combined.

cont'd

2 5 0

5) *Form the dough into 3 oz [85 g] balls*

6) *Transfer the pan to a wire rack. Let the s*

($\frac{1}{4}$ cup). Place 4 cookies an equal distance

cookies cool for 10 minutes, then move them to

apart on the sheet pans. Bake the cookies

a wire rack to finish cooling. Store cookies in

one pan at a time. Bake until the dough balls

an airtight container at room temperature for

100 Cookie

have spread flat but are puffed slightly in the

2 days (or refrigerate for up to 3 days).

center, 8 minutes. Lift one side of the sheet pan up about 4 in [10 cm] and gently let it drop

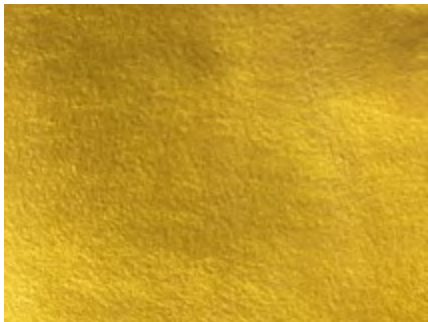
down against the oven rack, so the edges of the cookies set and the center falls back down.

After the cookies puff up again in 2 minutes, repeat lifting and dropping the pan. Repeat

a few more times to create ridges around the edge of the cookie. Bake for 14 to 15 minutes

total, until the cookies have spread out and the edges are golden brown but the centers are

much lighter and not fully cooked.



2 51

Marshmallows baked on chocolate chip cookies, then toasted to perfection? This might P

be another recipe my kids requested. It's a bit more time consuming, but also a lot of an-Banging Cookie

fun. Homemade Marshmallows (page 284) will really make these cookies

stand out.

s

MAKES ABOUT 12

S'mores Cookies COOKIES

GRAHAM CRACKER

FOR THE GRAHAM CRACKER CRUMBS

¼ cup [50 g] packed

CRUMBS

brown sugar

In a small bowl, combine the graham

¾ cup [75 g] graham

1 large egg

cracker crumbs, sugar, and melted butter,

cracker crumbs (or

2 tablespoons water

and mix until combined. The mixture should

6 whole graham

crackers pulsed in a food

be coated in butter but not wet (you want

1½ teaspoons pure

processor)

vanilla extract

the crumbs to cling evenly to the cookies).

2 tablespoons granulated

4 oz [113 g] milk or

FOR THE COOKIES

sugar

semisweet chocolate,

chopped into bite-size

2 tablespoons unsalted

1) Adjust an oven rack to the middle of the pieces (averaging ½ in

butter, melted and

oven. Preheat the oven to 350°F [180°C].

[12 mm] with some

cooled

smaller and some larger)

Line three sheet pans with aluminum foil,

dull-side up. 2) In a small bowl, whisk

COOKIES

Marshmallows (page 284),

together the flour, salt, and baking soda.

2 cups [284 g]

cut into thin squares,

all-purpose flour

somewhere between

cont'd

1/4 and 1/2 in [6 and 12 mm]

3/4 teaspoon salt

(if your marshmallows

1/2 teaspoon baking soda

are very thick, you will

want to cut them in half

1 cup [2 sticks or 227 g]

or thirds horizontally)

unsalted butter, at room

temperature

1 1/2 cups [300 g]

granulated sugar

2 52

Repeat a few more times to create ridges

*3) In the bowl of a stand mixer fitted with a s
around the edge of the cookie. Bake for 15 to
paddle, beat the butter on medium speed until
16 minutes total, until the cookies have spread
creamy, about 1 minute. Add the granulated
out and the edges are golden brown but the
and brown sugars and beat on medium speed
100 Cookie*

*centers are much lighter and not fully cooked.
until light and fluffy, 2 to 3 minutes. Add the
egg, water, and vanilla, and mix on low speed*

*5) Remove the pan from the oven and place two or three thin square pieces of
marshmallow*

*to combine. Add the flour mixture and mix on
on top of each cookie. Place the pan back in
low speed until combined. Add the chocolate
the oven for 45 seconds to 1 minute, just until*

*and mix into the batter on low speed. 4) Form the marshmallows start to
melt. Remove the*

*the dough into 3 oz (85 g) balls (¼ cup). Roll
pan. Use a kitchen torch or broiler to gently*

each ball into the graham cracker crumbs until toast the top of each marshmallow until golden. fully coated. Place 4 cookies an equal distance You can use a knife to very gently slide the apart on the sheet pans. Bake the cookies marshmallow slightly across the cookie if you one pan at a time. Bake until the dough balls want more of the cookie covered, or leave as have spread flat but are puffed slightly in the is.

center, 9 minutes. Lift one side of the sheet pan 6) Let the cookies cool for 10 minutes on the sheet pan, then transfer them to a wire rack up about 4 in [10 cm] and gently let it drop to finish cooling. Store cookies in an airtight down against the oven rack, so the edges of container at room temperature for 2 days (or the cookies set and the center falls back. After refrigerate for up to 3 days). the cookies puff up again in 2 minutes, repeat lifting and dropping the pan.





CHAPTER 7

Mix + Match



*“I said the
twelve pack,*

not the

twenty-four pack.

You're just

gonna have to

mix and match."

–Uncle Rico, Napoleon Dynamite





258

The Brownie Cookies (page 45) in “The Classics” chapter makes a perfect base for all kinds of

of sandwich cookies. I personally like them filled with Coffee Buttercream (page 289), but some No-Churn Ice Cream (page 289) would also work on a hot summer day.

100 Cookie

ES ABOUT 8 SANDW

K

I

A

CH

M

COOKIES

Brownie Cookies

with Cardamom Buttercream Filling

TO ASSEMBLE

1 recipe Ermine

Buttercream, Cardamom

Spread or pipe 2 tablespoons of

variation (page 287)

the buttercream over the bottom

1 recipe Brownie Cookies

of half the cookies. Sprinkle gener-

(page 45)

ously with the candied cacao nibs.

¾ cup [105 g] Candied

Top with the remaining cookies,

Cacao Nibs (page 291)

pressing gently to adhere them

together. Cookies can be stored

in an airtight container at room

temperature for 2 days.





26 0

I was a Girl Scout for three years of my childhood, and to me, the best part of that s

adventure was the peanut butter sandwich cookies filled with even more peanut butter.

I've tried to mimic the flavor memory here while making a few subtle changes: The cookie base is softer, there is a (much-needed) layer of chocolate, and the filling spills 100 Cookie

out instead of barely covering the cookies. I think it's a step in the right direction.

DWICH COOK

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IES

12 SA

SE K A M

Peanut Butter Cookies

with Peanut Butter Filling

PEANUT BUTTER FILLING

FOR THE FILLING

TO ASSEMBLE

1 cup [2 sticks or 227 g]

In the bowl of a stand mixer fitted

Spread a thin layer of the melted

unsalted butter, at room

with a paddle, beat the butter

chocolate over the bottom of

temperature

on medium speed until creamy,

half of the cookies, and let the

½ cup [107 g] peanut

about 1 minute. Add the peanut

chocolate set at room tempera-

butter

butter and mix again on medium

ture. Once set, spread or pipe

2 tablespoons heavy

speed, until combined and creamy.

2 tablespoons of filling over the

cream

*Scrape down the sides of the
chocolate. Top with the remaining*

1 teaspoon pure vanilla

*bowl and add the heavy cream,
cookies, pressing gently to adhere*

extract

*vanilla, and salt, and mix on low
them together. Cookies can be*

¼ teaspoon salt

*speed until combined. Add the
stored in an airtight container at
confectioners' sugar and mix on
room temperature for 2 days.*

2 cups [240 g]

confectioners' sugar

*low speed until combined, then
increase the mixer speed to*

4 oz [113 g] semisweet or

medium and mix until light and

bittersweet chocolate,

creamy, 3 to 4 minutes, scraping

melted

down the sides as necessary.

1 recipe Peanut Butter

Cookies (page 37)









26 3

These little sandwich cookies would be delicious around the holidays, with their sugar-Mix + Mat

and-spice-and-everything-nice outsides and creamy-pumpkin insides. I think any and all kids' tables on Thanksgiving Day would cheer for some.

ch

Snickerdoodle

Cookies

KES 12 SANDWIC

A

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M

COO

with Pumpkin Buttercream

KIES

BUTTERCREAM

FOR THE BUTTERCREAM

2) In the bowl of a stand mixer

½ cup [122 g] pumpkin purée

fitted with a paddle, beat the

1) Combine the pumpkin purée,

remaining 1 cup [2 sticks or 227 g]

¼ cup [50 g] brown sugar

brown sugar, 1 tablespoon of the

of butter on medium speed until

butter, the ginger, and cinnamon

1 cup [2 sticks or 227 g]

very smooth and creamy, 2 to

plus 1 tablespoon unsalted

in a small saucepan over low

3 minutes. Add the vanilla and salt,

butter, at room temperature

heat, stirring continuously until the

and beat again on medium speed

butter has melted and the sugar

½ teaspoon ground ginger

until combined. Turn the mixer to

has dissolved. Increase the heat

½ teaspoon ground

low speed, and slowly add the

to medium and continue to heat

cinnamon

confectioners' sugar, mixing until

the mixture, stirring constantly,

1 teaspoon pure vanilla

combined. Add the cool pumpkin

until the mixture comes to a boil.

extract

purée to the buttercream 1 table-

Once the purée is bubbling, turn

Pinch salt

spoon at a time, mixing well on low

the heat down to medium-low

2 cups [240 g] confectioners'

speed after each addition. Keep

and cook the mixture for about

sugar

adding until the desired pumpkin

5 minutes, still stirring. Remove the

taste is reached, but no more than

purée from the heat. For a fine

1 recipe Snickerdoodles

½ cup [128 g], which can make the

consistency, blitz the purée with an

(page 48)

buttercream runny. Scrape down

immersion blender. Let the purée

½ cup [55 g] Caramel

the sides of the bowl and increase

cool to room temperature, then

Shards (page 292),

the mixer speed to medium; beat

finely processed

cover and chill in the refrigerator

until the buttercream is light and

for 30 minutes before using.

smooth, 4 to 6 minutes.

cont'd

26 4

NOTE *If you end up adding too much pumpkin* **TO ASSEMBLE**

s

and your buttercream is runny, you can add

Spread or pipe 1 tablespoon of filling over the

either more butter or confectioners' sugar

bottom of half of the cookies. Sprinkle gener-

(1 tablespoon at a time) to help make it light

ously with the processed caramel shards. Top

100 Cookie

and creamy again. Just remember that adding

with the remaining cookies, pressing gently to

*more confectioners' sugar will make it sweeter,
adhere them together. Cookies can be stored
and more butter will make it very buttery.
in an airtight container at room temperature
for 2 days.*





26 5

I think these sandwich cookies would be perfect on those early autumn days, where the Mix + Mat

leaves are falling and we are all ready for sweaters and fires but the afternoons are still clinging to those blazing hot summer moments. Gingery spices mixed with caramel ice cream will find the middle ground and set things right.

ch

Ginger Cookies AKES 11 SAND

M

WICH CO

with Salted Caramel Ice Cream

OKIES

1 recipe No-Churn Ice

TO ASSEMBLE

Cream, Salted Caramel

Scoop a generous amount of

variation (page 290)

the ice cream on the bottom

1 recipe Ginger Cookies

of half of the cookies. Top with

(page 51)

the remaining cookies, pressing

gently to adhere them together.

Eat immediately.





267

Every year, my family took a vacation to the one and only Midwest hot spot: Mix + Mat

the Wisconsin Dells. It was an ungodly long car ride where my siblings and I dreamed of water slides and Tommy Bartlett's Robot World, and fought over the Walkman and Garfield comics. It was also the one time every year my ch

mom didn't make a peep about what we ate, and my dad loaded the car with grocery bags full of every treat imaginable. One of those delicacies was a box of Oatmeal Cream Pies, my personal favorite. This is my made-from-scratch version—a softer, creamier version that is heads and tails above the original.

DWICH COOKI

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ES

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10SEK A M

Oatmeal

Cream Pies

1 recipe Marshmallow

TO ASSEMBLE

Fluff (page 286)

Spread or pipe a generous amount

1 recipe Oatmeal Raisin

of marshmallow fluff over the

Cookies, raisins omitted

(page 52)

bottom of half of the cookies.

Top with the remaining cookies,

pressing gently to adhere them

together. Cookies can be stored

in an airtight container at room

temperature for 2 days.

26 8

Cool, creamy ice cream swirled with berries and sandwiched between sugar cookies.

s

What could be better?

100 Cookie

NDWICH COOKIES

10 SA

SEK A M

Sugar Cookies

with Raspberry Ripple Ice Cream

1 recipe Sugar Cookies

TO ASSEMBLE

(page 38)

Scoop a generous amount of

1 recipe No-Churn

the ice cream over the bottom

Ice Cream, Raspberry

Ripple variation

of half of the cookies. Top with

(page 290)

the remaining cookies, press ing

gently to adhere them together.

Eat immediately.





2 70

My birthday falls in late August, when the days are noticeably getting shorter and the s

kids start making whimpering noises about the possibility of school starting again. It's still hot and humid, and we're all secretly looking forward to cool autumn evenings and crumpled leaves under our feet. I barely turn the oven on those last few days of 100 Cookie

summer, but I will make an exception for these brownie sandwiches (and my birthday).

Brownies

with Coffee Ice Cream

1 recipe My Favorite

TO ASSEMBLE

1) Adjust an oven rack to the mid-

Brownies (page 68)

dle of the oven. Preheat the oven

1) Pour the mixed (but not frozen)

1 recipe No-Churn Ice

to 350°F [180°C]. Grease two 9 by
ice cream over one of the brownie

Cream, Coffee variation

13 in [23 by 33 cm] baking pans

layers in the pan (make sure the

(page 290)

and line them with parchment

parchment sling is still in place).

slings. 2) Make the brownie batter

Freeze the ice cream until solid,

LL SANDWICH

as directed. Divide the batter

B

2 to 3 hours.

A

2) Cover with the sec-

RO

equally between the prepared

SM

W

ond brownie layer. Top the second

16

NI

pans, and use an offset spatula

R

E

layer with a piece of parchment

O

S

to even out the tops. 3) Bake for

E

paper or a piece of plastic, and

G R A L

M

12 to 14 minutes, until a wooden

2

A

place another 9 by 13 in [22 by

1 S E K

skewer or toothpick inserted into

33 cm] baking pan on top (or some the center comes out with quite a other gentle weight) to weight the few crumbs. Transfer the pan to a bars down, then freeze for another wire rack and let cool completely. 3 hours or overnight, until the ice

4) Freeze the brownie layers for cream is frozen through. **3)** When at least 1 hour (you can stack the ready to eat, move the pan to a layers on top of each other in workspace, and use the parchment the same pan, with parchment in sling to lift the brownies out of the between, if needed). **5)** Make the pan. Cut into bars and eat immediately. Ice cream bars can also be freeze it.

*wrapped individually and frozen for
up to 1 week.*





2 7 2

Here is my white chocolate take on brownie ice cream sandwiches.

s

This one is extra fancy, with hazelnut ice cream and candied nuts.

100 Cookie

White Chocolate

Brownies

with Hazelnut Ice Cream

1 recipe White

TO ASSEMBLE

1) Adjust an oven rack to the mid-

Chocolate Brownies

dle of the oven. Preheat the oven

1) Pour the mixed (but not frozen)

(page 88)

to 350°F [180°C]. Grease two 9 by

ice cream over one of the brownie

1 recipe No-Churn Ice

13 in [23 by 33 cm] baking pans

layers in the pan (make sure the

Cream, Salted Caramel

and line them with parchment

variation (page 290)

parchment sling is still in place).

slings. 2) Make the brownie batter

Sprinkle the candied hazelnuts

1 cup [140 g] Candied

as directed. Divide the batter

Nuts, Hazelnut variation

evenly over the ice cream. Freeze

equally between the prepared

(page 291)

the ice cream until solid, 2 to

pans, and use an offset spatula

3 hours. 2) Cover with the second

to even out the tops. 3) Bake for

brownie layer. Top the second

12 to 14 minutes, until a wooden

layer with a piece of parchment

skewer or toothpick inserted into

paper or a piece of plastic, and

ALL SANDWICH BR

the center comes out with quite a

SM

O

place another 9 by 13 in [22 by

W

16

N

few crumbs. Transfer the pans to a

R

33 cm] baking pan on top (or some

O

I

ES

wire rack and let cool completely.

E

other gentle weight) to weight the

G R A

4) Freeze the brownie layers for

L

bars down, then freeze for another

2

M

1 S E K

A

at least 1 hour (you can stack the 3 hours or overnight, until the ice layers on top of each other in cream is frozen through. 3) When the same pan, with parchment in ready to eat, move the pan to a between, if needed). 5) Make the workspace, and use the parch-ice cream as directed, but don't ment sling to lift the brownies out freeze it.

of the pan. Cut into bars and eat immediately. Ice cream bars can also be wrapped individually and frozen for up to a week.





273

Ice cream sandwiches at their most basic. I like making these with the Brown Butter Chocolate Chip Mix + Mat

Cookies (page 30), but the Soft Chocolate Chip Cookies (page 29) would also be perfect here.

ch

AKES 10 SANDW

M

ICH

Chocolate Chip COOKIES

Cookies

with Ice Cream and Sprinkles

1 recipe No-Churn

Ice Cream, Vanilla or

Chocolate variation

(page 289)

1 recipe Brown Butter

Chocolate Chip Cookies

(page 30)

½ cup [90 g] sprinkles

TO ASSEMBLE

*Scoop the ice cream and
cover the bottom of half
of the cookies with it.*

*Top with the remaining
cookies, pressing together
gently to adhere. Roll the
outside of the sandwich
in the sprinkles, pressing*

gently into the ice cream.

Serve immediately.

2 74

It would have been my grandma's birthday the day I came up with this recipe, s

and while she's no longer here, they are a tribute to her love of chocolate and our late afternoon Bridgeman lunches, complete with chocolate malts with sweeping whipped cream tops.

Eating a bar is bittersweet; even as the chocolate hits my tongue I can see her smiling as she 100 Cookie

takes the first bite, loudly exclaiming, "Oh, Sarah!" and then we both watch while the ice cream dribbles down our hands and arms. We laugh together, content and happy with our melty mess.

Our sweetest songs are those that tell of saddest thought. —Percy Bysshe Shelley **12 SMALL BARS**

R

OEGRAL 9 S

Chocolate Malt

E K A M

Ice Box Bars

ICE CREAM

CARAMEL WHIPPED

FOR THE ICE CREAM

CREAM

One 14 oz [396 g] can

1) In a large bowl, whisk together the

sweetened condensed

1 cup [240 g] heavy

sweetened condensed milk, chocolate, malt

milk

cream

powder, vanilla, and salt until completely

3 oz [85 g] semisweet or

1/2 cup [170 g] Caramel

combined. 2) In the bowl of a stand mixer **bittersweet chocolate,**

(page 283), at room

fitted with a whisk, beat the cream cheese

melted and cooled

temperature

on medium speed until smooth. Turn the

3 tablespoons malt

1 recipe Chocolate

mixer to low speed and add the heavy

powder

Sandwich Cookies

cream in a slow, steady stream, mixing until

1 tablespoon pure vanilla

(page 211), filling

combined. Increase the speed to medium-

extract

omitted, and cut into

high and whisk until stiff peaks form, 3 to

1 in [2.5 cm] circles

¼ teaspoon salt

4 minutes. 3) Add half of the whipped

2 oz [57 g] cream

cream mixture to the sweetened condensed

cheese, at room

milk mixture and whisk until completely

temperature

combined. Using a rubber spatula, gently

2½ cups [600 g] heavy

fold in the remaining whipped cream mix-

cream

ture until no streaks remain.





FOR THE WHIPPED CREAM

In the bowl of a stand mixer fitted with a whisk, add the heavy cream and caramel. Whisk on

low speed for 30 to 45 seconds. Increase the speed to medium and beat for 30 to 45 seconds. Increase the speed to high and beat until the cream is smooth, thick, and nearly doubled in volume, 30 to 60 seconds. The whipped cream can be made 2 hours ahead of time and stored in the refrigerator.

TO ASSEMBLE

Line an 8 by 8 in [20 by 20 cm] pan with a parchment sling. Pour two-thirds of the ice cream into the pan. Gently press the chocolate cookies vertically into the ice cream, about 1 in [2.5 cm] apart, lining them in rows. You will get about 3 rows of 13 cookies

in each row. Pour the remaining ice cream over the top and use an offset spatula to smooth. Freeze the bars until firm, 4 hours or overnight. When ready to serve, remove the bars with the parchment sling, and cut into pieces. Top each piece with some of the caramel whipped cream. Eat immediately.



CHAPTER 8

Extras



*“My mum always
said things we*

lose have a way

of coming back

to us in the end.

If not always in the

way we expect.”

–J. K. Rowling,

Harry Potter and the Order of the Phoenix

2 78

small peas). Stop the mixer and use your hands

Pie Dough Base

s

to check for any dry patches of dough on the

bottom of the bowl; incorporate the dry flour

My favorite pie dough makes a perfect base

as best you can. With the mixer running on low

100 Cookie

for several of the bars in this book, such as the speed, slowly add about ¼ cup [60 g] of the ice

French Silk Pie Bars (page 174) and Banana

water and mix until the dough starts to come

Cream Pie Bars (page 126).

together but is still quite shaggy (if the dough is **MAKES A SINGLE OR DOUBLE 9 BY 13 IN**

not coming together, add more water, 1 table-

[23 BY 33 CM] PIE CRUST

spoon at a time, until it does). **4) Dump the dough out onto a lightly floured work surface**

SINGLE

DOUBLE

and flatten it slightly into a square. Gather any **8 tablespoons [1 stick**

18 tablespoons

loose/dry pieces that won't stick to the dough

or 113 g] unsalted

[2¼ sticks or 255 g]

and place them on top of the square. Gently

butter, cut into

unsalted butter, cut

fold the dough over onto itself and flatten

16 pieces

into 18 pieces

again. Repeat this process three or four more

1½ cups [213 g]

Ice water

times, until all the loose pieces are worked into **all-purpose flour**,

plus more for dusting

2½ cups [355 g]

the dough, being careful not to overwork the

all-purpose flour,

dough. Flatten the dough one last time into a

1 tablespoon

plus more for dusting

6 in [15 cm] disk. If making a double crust, form **granulated sugar**

2 tablespoons

the dough into two 6 in [15 cm] disks.

½ teaspoon salt

granulated sugar

BAKING A SINGLE CRUST

1 teaspoon salt

1) Make sure your work surface is lightly floured 1) Preheat the oven to 375°F [190°C]. 2) Put and roll the dough into a 9 by 13 in [23 by 33 cm]

the sliced butter in a small bowl and place it

rectangle. Transfer the dough to a 9 by 13 in

in the freezer. Fill a medium liquid measuring

[23 by 33 cm] pan. Place pie weights on top of cup with water and add plenty of ice. Let both the dough (this helps keep the pie crust flat), the butter and the ice water sit and get very and bake until the dough is golden brown, 20 to cold for 5 to 10 minutes. 3) In the bowl of a 28 minutes. (Start checking the dough at 20 min-stand mixer fitted with a paddle, mix the flour, sugar, and salt on low speed until combined. dark golden brown very quickly.) 2) Remove the Add half of the chilled butter and mix on low pan from the oven and place it on a wire rack. speed until the butter is just starting to break Remove the pie weights and let the crust cool to down, about 1 minute. Add the rest of the room temperature before using. Crust can be butter and continue mixing until the butter is made 1 day in advance and stored in an airtight broken down in various sizes (some butter will container in the refrigerator. The crust can also be incorporated into the dough, some will be a be frozen for up to 3 weeks. Allow it to come to bit large, but most should be about the size of room temperature before using if frozen.

2 79

Repeat this process 5 or 6 times, until all the

Rough Puff Pastry

Extr

loose pieces are worked into the dough. Be very

as

gentle with your movements, being careful not

Store-bought puff pastry will work in a pinch,

to overwork the dough. Flatten the dough one

but homemade puff pastry is exceptional. This

last time into a 6 in [15 cm] square. Transfer

“rough” version comes together more quickly

the dough to a floured sheet pan or plate and

than the traditional version.

sprinkle the top of the dough with flour. Place

MAKES ABOUT 2 LB [908 G] OF PUFF PASTRY

the dough in the refrigerator and chill until

firm, 20 minutes. 6) Return the dough to the 1½ cups [3 sticks

2 cups [284 g]

or 339 g] unsalted

all-purpose flour,

*lightly floured work surface and roll it into an **butter, cut into***

plus more for dusting

8 by 16 in [20 by 40.5 cm] rectangle. If the

20 pieces

dough sticks at all, sprinkle more flour under-

1 tablespoon

Ice water

granulated sugar

neath it. Brush any excess flour off the dough,

and, using a bench scraper, fold the short ends

½ teaspoon

½ teaspoon salt

lemon juice

of the dough over the middle to make three

*layers, similar to a business letter. This is the **1)** Put the butter in a small bowl and place it first turn. (If the dough still looks shaggy, don't in freezer. Fill a medium liquid measuring cup*

worry, it will become smooth and will even out

*with water and add plenty of ice. Let the butter as you keep rolling.) **7)** Flip the dough over and the ice water sit and get very cold, 5 to*

(seam-side down), give the dough a quarter

10 minutes. 2) In the bowl of another liquid turn, and roll away from you, this time into a

measuring cup, combine $\frac{1}{4}$ cup [60 g] of the

6 by 16 in [15 by 30.5 cm] rectangle. Fold the

ice water and the lemon juice. 3) In the bowl short ends over the middle, business-letter style.

of a stand mixer fitted with a paddle, mix the

This is the second turn. 8) Sprinkle the top of flour, sugar, and salt. Add the butter and mix

the dough with flour and return it to the sheet

on low speed until slightly incorporated. The

pan and refrigerate for 20 minutes. 9) Return butter will be smashed and in all different sizes, the dough to the work surface and repeat the

most about half the original size. 4) Add the process of folding the dough, creating the third lemon juice mixture and mix on low speed until

and fourth turns. On the last turn, gently use

the dough just holds together and looks shaggy.

a rolling pin to compress the layers together

If the dough is still really dry and not coming

slightly. Wrap tightly in plastic wrap and chill together, add ice water, 1 tablespoon at a time, for at least 1 hour before using; keep refriger-until it just starts to hold. 5) Transfer the dough ated for up to 2 days.

to a lightly floured work surface and flatten it slightly into a square. Gather any loose/dry pieces and place them on top. Gently fold the dough over onto itself and flatten again.

2 8 0

Brown Butter

Pastry Cream

s

Brown butter adds a nice, nutty flavor to many

Pastry cream is a little time consuming, but

100 Cookie

dishes, but please note, it's not a perfect swap the end result always makes it worthwhile. If

for regular butter in most recipes, as some

you have leftover pastry cream, you can add

of the liquid evaporates from the butter as it

room-temperature butter to it, whip it up in

cooks. You can use any amount of butter for

your stand mixer, and turn it into buttercream

this; the process will be the same.

(this is known as German buttercream, or

Crème Mousseline). Just use 1 cup [227 g] of

Unsalted butter

butter to 2 cups [450 g] of pastry cream.

MAKES ABOUT 2 CUPS [450 G]

In a light-colored, heavy-bottom skillet, melt the butter over medium-low heat. As the butter

5 egg yolks, at

1 cup [240 g]

room temperature

whole milk

begins to melt, swirl it around the pan with a rubber spatula. When it starts to bubble,

1¼ cups [250 g]

1 cup [240 g]

granulated sugar

heavy cream

increase the heat to medium and keep stirring the butter until it boils and begins to foam,

¼ teaspoon salt

1 tablespoon

unsalted butter

3 to 5 minutes. You will start to see brown bits **1 vanilla bean**,
at the bottom of the skillet, and it will begin to **seeds scraped**

2 teaspoons pure

smell nutty. Keep stirring, making sure to gently **vanilla extract**

¼ cup [28 g]

scrape the bottom of the pan with the spatula

cornstarch

as you do so. The butter will quickly change

from light brown to dark brown at this point, so **1) In the bowl of a stand
mixer fitted with keep a close eye on the pan. Once it is golden**

a paddle, beat the egg yolks on low speed.

brown, remove it from the heat, and pour the

Slowly add the sugar, followed by the salt and

butter and any flecks on the bottom of the pan

vanilla bean seeds, and increase the speed to

into a heatproof bowl. The brown butter can be

medium-high. Beat the egg-sugar mixture until

used immediately or cooled to room tempera-

very thick and pale yellow, about 5 minutes.

ture and stored in the refrigerator for up to

Scrape down the sides of the bowl and add the

5 days.

cornstarch. Turn the mixer to low speed and

mix until combined. 2) In a small saucepan over medium-low heat, heat the milk, heavy cream,

and vanilla bean pod until just about to simmer.

Remove the pan from the heat and pour the

mixture into a medium measuring cup with a

pourable spout. 3) With the mixer running on low speed, very slowly add the hot milk mixture

2 8 1

(along with the pod). Mix until completely

*combined. 4) Transfer the mixture to a medium, **Lemon Curd***

Extr

as

heavy-bottom saucepan. Cook over low heat,

I was never crazy about lemon curd until I made

stirring constantly with a wooden spoon, until

it for myself. It took me a few tries to get it just the pastry cream becomes very thick and

right, but I discovered that while I like my curd begins to boil, 5 to 7 minutes. Switch to a whisk, very yolky, I do prefer the addition of one whole and whisk

*the mixture until the pastry cream
egg. I leave out the zest for a smooth, not-too-
thickens and is glossy and smooth, 3 to 4 min-
tart curd, but you can add some to ramp up the
utes. Remove the pan from the heat and strain
lemon flavor.*

*the pastry cream through a fine-mesh sieve into
a medium bowl. Stir in the butter and vanilla.*

MAKES ABOUT 2 CUPS [640 G]

Cover with plastic wrap, making sure the

8 tablespoons [1 stick

¼ teaspoon salt

*wrap sits directly on top of the cream (this will **or 113 g] unsalted***

help keep it from forming a skin). Place in the

butter, at room

5 large egg yolks

temperature

plus 1 large egg

*refrigerator until well chilled. Pastry cream can be kept refrigerated in an
airtight container for **1½ cups [250 g]***

1/3 cup [80 g]

4 to 5 days.

granulated sugar

lemon juice

NOTE If the egg yolks are left alone with sugar, **1)** In the bowl of a stand mixer fitted with a the sugar can burn the yolk, causing it to

paddle, beat the butter on medium speed until

harden and form little egg yolk bits in whatever creamy, about 1 minute. Add the sugar and

you are making. Make sure to continuously whisk

salt and mix on medium speed until combined,

the yolks while adding sugar in any recipe.

another minute more. Scrape down the sides

of the mixing bowl, and add the egg yolks on

V A R I A T I O N

low speed. Increase the speed to medium and

- **Chocolate Pastry Cream**—Add 6 oz [170 g] of beat until smooth and light, 3 to 4 minutes.

melted bittersweet chocolate to the saucepan just before straining the pastry cream. Whisk until Add the whole egg and mix on low speed until

fully incorporated, and strain the pastry cream as combined, then add the lemon juice and mix

directed.

on low speed until combined, scraping down

the sides as needed. 2) Transfer the mixture to a medium, heavy-bottom saucepan. Cook

over medium heat, stirring constantly with a

spatula, until the curd becomes very thick,

about 10 minutes, or registers 170°F [75°C] on a candy thermometer. The mixture should coat a

spatula at this point. Strain the mixture through cont'd



2 8 3

*a fine-mesh sieve, then cover with plastic wrap, making sure the wrap sits directly on top of the **Caramel***

Extr

as

curd (this will help keep it from forming a skin).

This is another staple that is fine store-bought, Place in the refrigerator until well chilled. The but so much better homemade. This also tastes

curd can be stored in the refrigerator in an

delicious poured over any of the No-Churn Ice

airtight container for 5 days.

Creams (page 289).

NOTE *Add 2 tablespoons of lemon zest to the **MAKES 1½ CUPS [270 G]***

mixing bowl with the granulated sugar for a

1¼ cups [250 g]

5 tablespoons

lemon curd with a more tart, acidic flavor.

granulated sugar

[2/3 stick or 72 g]

unsalted butter, cut

V A R I A T I O N S

¼ cup [60 g] water

into 8 pieces

- *Passion Fruit Curd*—Replace the lemon juice with ½ **teaspoon salt**

½ cup [120 g] of passion fruit pulp.

1 tablespoon pure

½ cup [120 g]

vanilla extract

- *Lime Curd*—Replace the lemon juice with equal **heavy cream**

parts lime juice.

- *Lemon-Lavender Curd*—Put 1 tablespoon of In a large, heavy-bottom saucepan (the car-culinary lavender buds into the saucepan along with amel will bubble up quite a bit once it starts

the curd mixture. Discard the buds when straining cooking, so it's important to have a pan that

the curd.

is deep), combine the sugar, water, and salt,

- *Grapefruit Curd*—Replace the lemon juice with stirring very gently to combine while trying to

½ cup [120 g] of grapefruit juice.

avoid getting any sugar crystals on the sides

of the pan. Cover the pot and bring to a boil

- *Blood Orange Curd*—Replace the lemon juice with ½ cup [120 g] of blood

orange juice.

over medium-high heat; cook until the sugar has melted and the mixture is clear, 3 to 5 minutes.

Uncover and cook until the sugar has turned a pale golden brown and the temperature reaches 300°F [100°C]. Turn down the heat and cook until deep golden brown, about 340°F [170°C]. Remove the pot immediately from the heat and add the heavy cream. The cream will foam considerably, so be careful pouring it in. Add the butter next, followed by the vanilla, and stir to combine. Set aside to cool. Caramel can be refrigerated for 2 weeks.

VARIATION

• *Salty Caramel*—When you take the caramel off the heat, add 1/2 teaspoon fleur de sel.

2 8 4

Crème Fraîche

Marshmallows

s

Crème fraîche is similar to sour cream, but is

I didn't realize how superior homemade marsh-

100 Cookie

less sour and often has a higher percentage of

mallows were until I tried them; they are heads

butterfat. It also endures heat much better than and tails above the
supermarket versions. They

sour cream and doesn't break when introduced

also toast much better, with a deep amber char.

to high temperatures.

MAKES 24 LARGE OR 48 SMALL MARSHMALLOWS

MAKES ABOUT 4 CUPS [960 G]

¾ cup [90 g]

½ cup [120 g] cold

confectioners' sugar

water, plus ½ cup

3 cups [720 g]

¾ cup [180 g]

[120 g] room-

heavy cream

buttermilk

¼ cup [28 g]

temperature water

cornstarch

In a large bowl, whisk together the cream and

2 cups [400 g]

2 large egg whites

granulated sugar

buttermilk. Cover the top of the bowl with

¼ teaspoon cream

several individual layers of cheesecloth. Place a **¼ cup [85 g]**

of tartar

rubber band or tie a string around the bowl to

corn syrup

5 teaspoons gelatin

keep the cheesecloth in place. Let the bowl sit

¼ teaspoon salt

out at room temperature for 24 hours and up to

1 tablespoon pure

3 days, until it has thickened considerably. (The **vanilla extract**

time it needs to sit depends on the temperature

inside your home; cold winter days will take

1) Lightly grease a 9 by 13 in [23 by 33 cm]

much longer than hot summer ones to thicken.)

baking pan. **2)** In a small bowl, whisk together When it is thick and ready to use, gently stir the the confectioners' sugar and the cornstarch.

mixture and transfer it to an airtight container.

Set aside. **3)** In the bowl of a stand mixer Refrigerate the mixture for up to 1 week.

fitted with a whisk, whip the egg whites and

cream of tartar on medium-high speed until

NOTE Buttermilk contains active cultures soft peaks form, 2 to 3 minutes. **4)** In a small ("good" bacteria) that prevent the cream from

bowl, combine the gelatin and the cold water.

spoiling, and is acidic enough to deter "bad"

5) In a medium, heavy-bottom saucepan

bacteria from growing.

fitted with a candy thermometer, combine

the granulated sugar, corn syrup, salt, and

the room- temperature water. Bring to a boil

over medium-high heat, until the temperature

reaches 240°F [120°C]; this will take a few

minutes. Immediately remove the saucepan

from the heat and whisk in the gelatin. **6)** Turn the stand mixer on low speed, and carefully

cont'd



286

pour the hot sugar syrup along the side of the

mixing bowl, being careful not to hit the whisk

Marshmallow

s

attachment as you pour. When all the syrup is

Fluff

in the bowl, increase the speed to medium-high

100 Cookie

and continue whisking until the mixture has

Marshmallow fluff is the softer side of marsh-

doubled in volume, is quite thick and glossy, and mallows, and while I love it in the middle of

the sides of the bowl have cooled, 8 to 10 min-

Oatmeal Cream Pies (page 267), I wouldn't

utes. Add the vanilla and mix on low speed until object to it in the middle of chocolate chip

combined. 7) Scrape the marshmallow into the cookies, either.

prepared pan. Use an offset spatula to smooth

the top of the mixture. Sift 2 to 3 tablespoons

MAKES 3½ CUPS [490 G]

of the confectioners' sugar mixture over the

4 large egg whites

1 cup [336 g]

tops of the marshmallow. Let the marshmallow

corn syrup

½ teaspoon cream

sit overnight at room temperature, uncovered,

of tartar

1 cup [200 g]

until firm. **8)** Remove the marshmallow from **granulated sugar**

2 tablespoons cold

the pan and cut with a knife, scissors, or pizza **water, plus ½ cup**

¼ teaspoon salt

wheel dusted with some of the confectioners'

[120 g] room-

sugar mixture. Toss the cut marshmallows into

temperature water

1 tablespoon pure

vanilla extract

the remaining confectioners' sugar mixture

1 teaspoon gelatin

(a few at a time) and coat completely. Move

the coated marshmallows to a fine-mesh sieve

1) In the bowl of a stand mixer fitted with a whisk, whip the egg whites and cream of tartar until soft peaks form. Transfer the

marshmallows to an airtight container, and

store at room temperature for up to 1 week.

2 to 3 minutes. **2)** In a small bowl, combine the cold water and the gelatin. **3)**

In a medium, **VARIATIONS**

heavy-bottom saucepan fitted with a candy thermometer, combine the corn syrup, sugar,

1 vanilla bean to the marshmallows along with the vanilla.

room-temperature water, and salt. Bring to a boil over medium-high heat, until the temperature reaches 240°F [120°C]; this will take a

with an equal amount of honey.

few minutes. Immediately remove the saucepan

from the heat, and whisk in the gelatin. **4)** Turn *freeze-dried raspberries, processed into powder* in the stand mixer on low speed, and carefully

processed into powder in the stand mixer on low speed, and carefully

processed into powder in the stand mixer on low speed, and carefully

processed into powder in the stand mixer on low speed, and carefully

processed into powder in the stand mixer on low speed, and carefully

processed into powder in the stand mixer on low speed, and carefully

a food processor fitted with a blade, to the filling pour the hot sugar syrup along the side of the

along with the vanilla.

mixing bowl, being careful not to hit the whisk attachment as you pour. When all the syrup is in the bowl, turn up the speed to medium-high

2 8 7

and continue whisking until the mixture has

1) In a medium bowl, whisk together the sugar, Extr

doubled in volume, is quite thick and glossy, and flour, and salt until fully combined (the sugar

as

the sides of the bowl have cooled, 8 to 10 min-

will help keep the flour from lumping when it

utes. Add the vanilla and mix until combined.

boils, so spend a good minute to really whisk

Scrape the mixture into an airtight container.

it together). Put the mixture into a medium,

Marshmallow fluff will keep in the refrigerator

heavy-bottom saucepan. Slowly pour the whole

for 1 week.

milk and half-and-half into the pan, whisking to combine as you pour. Cook over medium heat,

stirring constantly, just until the mixture comes to a gentle boil (periodically run a spatula

Ermine

round the edges of the saucepan to remove

Buttercream

any flour lurking there). Reduce the heat

slightly, and continue to whisk constantly and

This buttercream method is an old-school

stir the edges occasionally until the mixture has boiled flour frosting that I came across years

thickened considerably, 2 to 3 minutes. It should ago and instantly fell in love with. It is a great be glossy and leave streaks in the bottom of

way to infuse flavor into buttercream, and it is the pan when you drag a spatula through it.

less sweet than traditional buttercreams. I like Remove from the heat and continue stirring for

using it for the filling in Macarons (page 193), 30 seconds. **2)** Transfer the mixture to a bowl and you could also use one of the flavor vari-and cover with plastic wrap, making sure the

ations in place of the Basil Buttercream in the

plastic sits directly on top of the cream (this will Chocolate Basil Brownies (page 86).

help keep it from forming a skin). Let cool to

room temperature. **3) When the flour mixture MAKES ABOUT 2 CUPS [448 G]**

has cooled, place the butter in the bowl of a

¾ cup [150 g]

1 cup [2 sticks or

stand mixer fitted with a paddle, and beat on

granulated sugar

227 g] unsalted

medium speed until smooth and creamy, scrap-

butter, at room

¼ cup [36 g]

temperature

ing down the sides as needed. Start adding

all-purpose flour

the cooled flour mixture a few spoonfuls at a

2 teaspoons pure

¼ teaspoon salt

vanilla extract

time, mixing on low speed after each addi-

½ cup [120 g]

tion, until it is all incorporated. Scrape down

Food coloring

whole milk

(optional)

the sides and mix on medium speed until the

½ cup [120 g]

buttercream is light and fluffy, 2 to 3 minutes.

half-and-half

Add the vanilla and food coloring, if using, and mix on low speed until combined. Buttercream

can be stored in the refrigerator in an airtight container for up to 3 days.

cont'd



VARIATIONS

the buttercream as directed above. Add 1/2 teaspoon

- *Rosemary Buttercream—Combine the milk, ground cardamom along with the salt when making Extr*

half-and-half, and 2 rosemary sprigs in a medium the buttercream.

as

saucepan. Heat gently over medium heat until just simmering, then remove from the heat. Let cool, then cover and refrigerate for at least 2 hours and up to overnight. Remove the rosemary from the milk **No-Churn**

and discard. Add the infused milk to the buttercream as directed above.

Ice Cream

- *Lavender Buttercream—Combine the milk, half-I had a whole chapter of no-churn ice cream in*

and-half, and 1 teaspoon of culinary lavender in a medium saucepan. Heat gently over medium heat my last book, and I find it a welcome alter-until just simmering, then remove from the heat. Let native to churning homemade ice cream, as it

cool, then cover and refrigerate for at least 2 hours takes less time and doesn't need fancy machin-and up to overnight. Remove the lavender from ery. I've included my basic recipe here, as well the milk and discard. Add the infused milk to the buttercream as directed above.

as a few new variations.

MAKES ABOUT 4 CUPS [960 G]

- *Green Tea Buttercream—Combine the milk, half-and-half, and 1/2 cup [16 g] of green tea* **One 14 oz [396 g]**

¼ teaspoon salt

leaves (or two bags of tea) in a medium saucepan.

can sweetened

*Heat gently over medium heat until just simmering, **condensed milk***

2 oz [57 g] cream

*then remove from the heat. Let cool, then cover **cheese, at room***

*and refrigerate for at least 2 hours and up to **1 tablespoon pure***

temperature

vanilla extract

*overnight. Remove the tea leaves from the milk and **2 cups [480 g]***

*discard. Add the infused milk to the buttercream **1 vanilla bean, seeds***

heavy cream

as directed above.

scraped (optional)

• *Coffee Buttercream—Combine the milk, half-1) In a large bowl, whisk together the sweet-and-half, and ½ cup [45 g] of whole coffee beans in a medium saucepan. Heat gently over medium heat ened condensed milk, vanilla, vanilla bean*

until just simmering, then remove from the heat.

seeds, if using, and salt until completely

Let cool, then strain the coffee beans and discard.

combined. **2)** In the bowl of a stand mixer *Cover and refrigerate for at least 2 hours and up to* fitted with a whisk, beat the cream cheese on

overnight. Add the infused milk to the buttercream medium speed until smooth. Turn the mixer to

as directed above. Stir in 1 teaspoon of ground espresso with the vanilla (optional).

low speed and add the heavy cream in a slow, steady stream, mixing until combined. Increase

- *Cardamom Buttercream*—Combine the milk, the speed to medium-high and whisk until stiff

half-and-half, and seeds from 10 cardamom pods in a medium saucepan. Heat gently over medium heat peaks form, 3 to 4 minutes. 3) Add half of the *until just simmering, then remove from the heat. Let* whipped cream mixture to the sweetened con-cool, then cover and refrigerate for at least 2 hours *densed milk mixture and whisk until completely*

and up to overnight. Remove the cardamom seeds combined. Using a rubber spatula, gently fold

from the milk and discard. Add the infused milk to

29 0

in the remaining whipped cream mixture until

- *Salted Caramel No-Churn Ice Cream*—Make s

the no-churn ice cream as directed above. Pour no streaks remain. Pour into a 9 by 4 by 4 in

half of the ice cream mixture into the Pullman

[23 by 10 by 10 cm] Pullman loaf pan with a lid

pan, then dollop ½ cup [180 g] of Caramel, Salted and freeze until firm, 6 hours, or up to 1 week.

Caramel variation (page 283), over the ice cream.

100 Cookie

Use the tip of a butter knife to swirl the mixture **NOTE** If you don't have a Pullman pan, a reg-into the ice cream. Pour the remaining ice cream ular 9 in [23 cm] loaf pan covered with plastic

on top, then dollop with another ½ cup [180 g] of wrap will work, too.

caramel. Swirl again with the butter knife. Freeze as directed above.

VARIATIONS

- *Hazelnut No-Churn Ice Cream—Add ¼ cup*
- *Coffee No-Churn Ice Cream—Add ½ cup [120 g]*

[60 g] of Frangelico liqueur and ¼ cup [60 g] of of room-temperature brewed espresso or strong room-temperature espresso or strong coffee to coffee and ½ teaspoon of ground espresso to the the sweetened condensed milk mixture.

sweetened condensed milk mixture.

- *Chocolate No-Churn Ice Cream—Melt 8 oz*

[226 g] of semisweet or bittersweet chocolate.

Pour 5 oz [142 g] of the chocolate onto a sheet pan **Whipped Cream**

lined with parchment and freeze until firm, 10 to 15 minutes. Add the remaining 3 oz [85 g] of melted Homemade whipped cream is so delicious and

chocolate to the sweetened condensed milk mixture.

really simple to make.

Chop the cold chocolate into bite-size pieces and add it to the finished ice cream mixture before **MAKES ABOUT 3 CUPS [360 G]**

pouring it into the loaf pan.

1½ cups [360 g]

2 teaspoons pure

heavy cream

vanilla extract

• *Raspberry Ripple No-Churn Ice Cream—Bring 2 cups [200 g] of raspberries (fresh or frozen), 2 tablespoons*

Pinch salt

1/3 cup [65 g] of granulated sugar, and a pinch granulated sugar

of salt to a simmer in a medium saucepan over medium-high heat. Cook, stirring and pressing down Ten minutes before whipping the cream, place

on the berries occasionally until they have released their juices, about 5 minutes. Strain the berry the bowl and whisk from a stand mixer in the

mixture through a fine-mesh sieve, pressing on the freezer and let chill. In the chilled bowl of the solids to extract as much juice as possible. Discard stand mixer fitted with the chilled whisk, whisk the solids. Let the juice cool to room temperature, together the heavy cream, sugar, vanilla, and

then place in the refrigerator to chill. Make the salt in the chilled bowl on low speed for 30 to

no-churn ice cream as directed above. Pour half of the ice cream mixture into the Pullman pan, 45 seconds. Increase the speed to medium and

then dollop half of the raspberry juice over the ice beat for 30 to 45 seconds. Increase the speed

cream. Use the tip of a butter knife to swirl the juice to high and beat until the cream is smooth,

into the ice cream. Pour the remaining ice cream on thick, and nearly doubled in volume, 30 to

top, then dollop with the remaining raspberry juice, 60 seconds. The whipped cream can be made

swirling it again with the butter knife. Freeze as directed above.

2 hours ahead of time and stored in an airtight container in the refrigerator.

29 1

Candied Nuts

Candied

Extr

as

My first encounter with candied nuts was on a

Cacao Nibs

peanut butter pie that Zoë François posted on

I first discovered candied cacao nibs in Tara

Instagram. I made them immediately and was

O'Brady's wonderful book, *Seven Spoons*. They hooked. Nuts are perfect by

their lonesome, but
make a delicious addition to any of the brownie
adding some caramelized sugar and salt makes
recipes, and are the perfect ice cream topping.
them extraordinary. They are a great addition
to bars and cookies alike.

MAKES ABOUT 2½ CUPS [300 G]

MAKES ABOUT 3 CUPS [420 G]

2 cups [240 g] cacao nibs

2 cups [280 g]

1/2 cup [100 g]

½ cup [100 g] granulated sugar

walnuts, peanuts,

granulated sugar

Pinch salt

hazelnuts, cashews,

or almonds

1/4 teaspoon salt

In a large skillet over medium heat, stir
together the cacao nibs, sugar, and salt. Cook

In a large skillet over medium heat, stir until the sugar begins to melt and the cacao together the nuts, sugar, and salt. Cook until nibs begin to toast, stirring almost constantly. Once the sugar begins to melt and the nuts begin to toast, stirring almost constantly. Once the sugar down to low and cook until the cacao nibs are lightly caramelized. Pour the cacao nibs onto a sheet pan lined with parchment paper. Let them cool completely before chopping. Candied nibs can be stored in an airtight container at room temperature for 1 week. Nuts can be stored in an airtight container for up to 1 week.



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Caramel Shards

s

I came across caramel shards in Pierre Hermé's

100 Cookie

book *Macaron*; he uses them finely processed as filling in his famous cookies. I love trying to sneak crunchiness into most of my desserts, and

found this to be a clever way to do so.

MAKES ABOUT 2 CUPS [220 G]

½ cup [100 g]

2 tablespoons water

granulated sugar

¼ teaspoon salt

¼ cup [85 g]

corn syrup

2 teaspoons pure

vanilla extract

1) Line a sheet pan with parchment paper.

2) In a large, heavy-bottom saucepan, combine the granulated sugar, corn syrup, water, and salt, stirring very gently while trying to avoid getting any sugar crystals on the sides of the pan. Cover the pot and bring to a boil over medium-high

heat, until the sugar has melted and the mixture is clear, 3 to 5 minutes. Uncover, and then cook until the sugar has turned a pale golden color,

4 to 5 minutes more, and registers about 300°F

[150°C] on a candy thermometer. Turn the heat

down slightly, and cook for a few minutes more

until the sugar is golden and registers 350°F

[180°C]. Remove the pot immediately from the

heat and add the vanilla, stirring to combine.

3) Pour the caramel onto the prepared sheet pan, and tip the sheet pan back and forth until

the caramel is in a thin, even layer, about ¼ in

[6 mm] thick. Let the caramel harden, then cut

with a knife for larger pieces, or process in a

food processor for very small shards. Caramel

shards can be stored in an airtight container at room temperature for 2 weeks.



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“The world is a table

100 Cookie

engulfed in honey and smoke . . .

The table is already set,

and we know the truth

as soon as we are called:

whether we're called to war

or dinner we will have to

choose sides, have to know . . .

whether we'll wear the pants

of hate or the shirt of love,

freshly laundered.”

–Pablo Neruda, “Ode to the Table”

MUSIC TO BAKE TO

I included a music guide in my last cookbook, and got so many notes thanking me for it, I decided to make sure this book had a list, too.

These albums were on constant rotation during the making of this book.

LOUIS ARMSTRONG

LUXURY

The Decca Singles, 1935–1946

Trophies

CHET BAKER

NAT KING COLE TRIO

Jazz in Paris

The Complete Capitol Recordings

KENBURRELL

OVERTHERHINE

Midnight Blue

The Long Surrender

MILESDAVIS

STGERMAIN

Bye Bye Blackbird

Tourist

FEIST

THEWELLSEASON

Pleasure

Strict Joy

ELLAFITZGERALD

CALTJADER

Ella Fitzgerald Sings

Soul Sauce

the Duke Ellington Songbook

U2

GRAVEYARD CLUB

Achtung Baby

Goodnight Paradise

VARIOUS ARTISTS

THE JAPANESE HOUSE

Banoffee Pies Beats 01 and

Good at Falling

Banoffee Pies Beats 02

100 Cookies Playlist on Apple Music: <https://apple.co/2t3YYeH>

100 Cookies Playlist on Spotify: <https://spoti.fi/2RARFFn>

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Conversions

100 Cookie

Commonly Used Ingredients

Oven Temperatures

Weights

1 cup flour = 142 g

300°F = 150°C

½ oz = 14 g

1 cup granulated sugar = 200 g

350°F = 180°C

1 oz = 28 g

1 cup brown sugar = 200 g

375°F = 190°C

1½ oz = 45 g

1 cup confectioners' sugar = 120 g

400°F = 200°C

2 oz = 57 g

1 cup cocoa powder = 100 g

425°F = 220°C

2½ oz = 71 g

1 cup butter (2 sticks) = 227 g

450°F = 230°C

3 oz = 85 g

1 egg white = 35 g

3½ oz = 99 g

1 cup whole milk = 240 g

4 oz = 113 g

1 cup heavy cream = 240 g

4½ oz = 128 g

1 cup sour cream = 240 g

5 oz = 142 g

1 cup cream cheese = 226 g

8 oz = 226 g

10 oz = 283 g

12 oz = 340 g

16 oz = 455 g

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that took place in the workplace, and many ideas, Hoffler, Alex, and Stacey O’Gorman. *Meringue* techniques, and recipe evolutions were picked

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must acknowledge (with so much gratitude) Larry

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Francisco: Weldon Owen, 2010.

mentorship, guidance, and encouragement (you

Keller, Thomas. *Bouchon Bakery*. New York: Artisan, can sample the Wolners' amazing baked goods at

2012.

The Blue Heron Coffee house in Winona, Minnesota.

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Resources

N O R D I C W A R E

B R E V I L L E

nordicware.com

breville.com

Baking pans and kitchen necessities

Kitchen equipment and essentials

P E N Z E Y S P I C E S

E M I L E H E N R Y

penzeys.com

emilehenryusa.com

Spices and vanilla beans

Ceramic cookware

S W E E T A P O L I T A

G U I T T A R D C H O C O L A T E C O M P A N Y

sweetapolita.shop.com

guittard.com

Sprinkles and baking supplies

Chocolates and cocoa powder

VALRHONA

KINGARTHURFLOUR

valrhona-chocolate.com

kingarthurfLOUR.com

Chocolates and cocoa powder

Specialty flours and baking items

VOLLRATH

LANDO' LAKES

vollrath.com

landolakes.com

Disher scoops that don't break

Unsalted and European butter

WILLIAMS - SONOMA

MATERIAL

williams-sonoma.com

materialkitchen.com

Bakeware, baking utensils, and

Beautiful and functional kitchen knives

decorating tools

MAUVIEL

mauvielusa.com

You can also find my favorite kitchen items at my Copper cookware

Amazon storefront: amazon.com/shop/sarah_kieffer

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wledgments

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