

18

COOKIES

AFTER READING THIS CHAPTER, YOU SHOULD BE ABLE TO:

1. Describe the causes of crispness, softness, chewiness, and spread in cookies.
2. Prepare cookie doughs by using the four basic mixing methods.
3. Prepare eight basic types of cookies: dropped, bagged, rolled, molded, icebox, bar, sheet, and stencil.
4. Bake and cool cookies properly.
5. Explain how to judge the quality of cookies and correct defects in them.



THE WORD *COOKIE* means “small cake,” and that’s more or less what a cookie is. In fact, some cookies are made from cake batter. For some products, such as certain kinds of brownies, it’s difficult to know whether to classify them as cakes or cookies.

Most cookie formulas, however, call for less liquid than cake formulas do. Cookie doughs range from soft to very stiff, unlike the thinner batters for cakes. This difference in moisture content means some differences in mixing methods, although the basic procedures are much like those for cakes.

The most obvious differences between cakes and cookies are in makeup. Because most cookies are individually formed or shaped, a great deal of hand

labor is involved. Learning the correct methods and then practicing diligently are essential for efficiency.

COOKIE CHARACTERISTICS AND THEIR CAUSES

COOKIES COME IN an infinite variety of shapes, sizes, flavors, and textures. Characteristics that are desirable in some types are not desirable in others. For example, we want some *cookies* to be crisp, others to be soft. We want some to hold their shape, others to spread during baking. In order to produce the characteristics we want, and to correct faults, it is useful to know what causes these basic traits.

Keep in mind that many of these factors work together to create the specific characteristic. For example, note that three factors that result in crispness are low liquid content, high sugar content, and high fat content. Having a high fat and sugar content doesn't by itself create crispness. Rather, having a high sugar and fat content enables you to lower the liquid content and still have a workable dough. So if you want to make a cookie crisper, it's not enough just to increase the sugar, as you may end up with a badly balanced formula. You should instead lower the liquid content and then balance the formula by increasing the sugar and fat.

Crispness

Cookies are crisp when they are low in moisture. The following factors contribute to crispness:

- Low proportion of liquid in the mix. Most crisp cookies are made from a stiff dough.
- High sugar and fat content. A large proportion of these ingredients makes it possible to mix a workable dough with low moisture content.
- Baking long enough to evaporate most of the moisture. Baking in a convection oven also dries cookies more quickly, contributing to crispness.
- Small size or thin shape. This causes the cookie to dry faster during baking.
- Proper storage. Crisp cookies can become soft when they absorb moisture.

LITTLE CAKES

The word *cookie*—which comes from the Dutch word *koekje*, meaning “little cake”—is used only in North America. In Britain, these little cakes are known as biscuits, although English biscuits are usually smaller than North American cookies and almost always crisp rather than soft and chewy.

Immigrants from many countries brought their favorite recipes for little sweets with them to North America, and as a result we enjoy cookies that originated in Scandinavia, Britain, Germany, France, Eastern Europe, and elsewhere.

Until recently, North American cookies were more likely to be small and crisp—that is, truer to their European origins. Then, in the latter part of the twentieth century, the public began to prefer soft or chewy cookies, and bakers started underbaking them to prevent them from crisping. As a result, it was not unusual to find doughy cookies with partly raw centers. Quickly, however, bakers modified cookie formulas so they could produce soft cookies that were fully baked. At the same time, the North American fondness for large portions led to cookies of increasing size. Today, it is common to find cookies 4 or 5 inches (10–12 cm) in diameter, or even larger.

Softness

Softness is the opposite of crispness, so it has the opposite causes, as follows:

- High proportion of liquid in the mix.
- Low sugar and fat.
- Honey, molasses, or corn syrup included in the formulas. These sugars are *hygroscopic*, which means they readily absorb moisture from the air or from their surroundings.
- Underbaking.
- Large size or thick shape. This enables them to retain more moisture.
- Proper storage. Soft cookies can dry out and become stale if not tightly covered or wrapped.

Chewiness

Moisture is necessary for chewiness, but other factors are also important. In other words, all chewy cookies are soft, but not all soft cookies are chewy. The following factors contribute to chewiness:

- High sugar and liquid content, but low fat content.
- High proportion of eggs.
- Strong flour or gluten developed during mixing.

Spread

Spread is desirable in some cookies, whereas others must hold their shape. Several factors contribute to *spread*, or the lack of it.

- High sugar content increases spread (see photo at right). Coarse granulated sugar increases spread, while fine sugar or confectioners' sugar reduces spread.
- High baking soda or baking ammonia content encourages spread.
- The creaming together of fat and sugar contributes to leavening by incorporating air. Creaming a mixture until light increases spread. Blending fat and sugar just to a paste (without creaming in a lot of air) reduces spread.
- Low oven temperature increases spread. High temperature decreases spread because the cookie sets up before it has a chance to spread too much.
- A slack batter—that is, one with a high liquid content—spreads more than a stiff dough.
- Strong flour or activation of gluten decreases spread.
- Cookies spread more when baked on heavily greased pans.

KEY POINTS TO REVIEW

- What factors cause a cookie to be crisp?
- What factors cause a cookie to be soft?
- What factors cause a cookie to be chewy?
- What factors cause a cookie to spread while baking?



Sugar increases spread: These cookies were made with the same formula, except that the four at the top contain 50% sugar, while those at the bottom contain 67% sugar.

MIXING METHODS

COOKIE MIXING METHODS are much like those for mixing cakes. The major difference is that less liquid is usually incorporated, so mixing is somewhat easier. Less liquid means gluten is less developed by the mixing. Also, it is a little easier to get a smooth, uniform mix.

There are four basic cookie mixing methods:

- One-stage
- Sanding (sablage)
- Creaming
- Sponge

These methods are subject to many variations due to differences in formulas. The general procedures are as follows, but always be sure to follow the exact instructions with each formula.

One-Stage Method

The *one-stage method* is the counterpart of the one-stage cake-mixing method. As just noted, cookie doughs contain less liquid than cake batters do, so blending the ingredients into a uniform dough is easier.

Because all the ingredients are mixed at once, the baker has less control over mixing with this method than with other methods. Therefore, the one-stage method is not frequently used. When overmixing is not a great problem, as with some chewy cookies, it can be used.

PROCEDURE: One-Stage Method

1. Scale ingredients accurately. Have all ingredients at room temperature.
2. Place all ingredients in the mixer. With the paddle attachment, mix the ingredients at low speed until uniformly blended. Scrape down the sides of the bowl as necessary.

Creaming Method

The *creaming method* for cookies is nearly identical to the creaming method for cakes. Because cookies require less liquid than cakes, it is not usually necessary to add the liquid alternately with the flour. It can be added all at once.

Note the importance of step 2 of the procedure, the creaming stage. The amount of creaming affects the texture of the cookie, the leavening, and the spread. Only a small amount of creaming is desired when the cookie must retain its shape and not spread too much. Also, if the cookie is very short (high in fat and low in gluten development), or if it is thin and delicate, too much creaming will make the cookie too crumbly.

PROCEDURE: Creaming Method

1. Scale ingredients accurately. Have all ingredients at room temperature.
2. Place the fat, sugar, salt, and spices in the mixing bowl. With the paddle attachment, cream these ingredients at low speed. Partway through mixing, stop the machine and scrape down the bowl to ensure even mixing.
3. For light cookies, cream until the mix is light and fluffy, in order to incorporate more air for leavening. For denser cookies, blend to a smooth paste, but do not cream until light.
4. Add the eggs and liquid, if any, and blend in at low speed.
5. Sift in the flour and leavening. Mix until just combined. Do not overmix, or gluten will develop.

Sanding Method

The *sanding*, or *sablage*, *method* was introduced in Chapter 14 as a mixing methods for rich tart pastries and *pâte brisée*. There are two basic steps in this method: (1) mixing the dry ingredients with fat until the mixture resembles sand or cornmeal, and (2) mixing in the moist ingredients. In the case of cookies, the sanding method is used primarily with formulas that contain only egg and no other moist ingredient.

PROCEDURE: Sanding Method

1. Scale all ingredients accurately. Have all ingredients at room temperature.
2. Combine the dry ingredients and the fat in the bowl of a mixer. With the paddle attachment, mix until the mixture resembles coarse cornmeal or sand (a).
3. Add the eggs (b). Mix until a uniform dough is formed (c).



Sponge Method

The *sponge method* for cookies is similar to the egg-foam methods for cakes. The procedure varies considerably, however, depending on the ingredients. Batches should be kept small because the batter is delicate.

PROCEDURE: Sponge Method

1. Scale all ingredients accurately. Have all ingredients at room temperature—except the eggs, which you may want to warm slightly for greater volume, as for sponge cakes.
2. Following the procedure given in the formula being used, whip the eggs (whole, yolks, or whites) and the sugar to the proper stage: soft peaks for whites, thick and light for whole eggs or yolks.
3. Fold in the remaining ingredients as specified in the recipe. Be careful not to overmix or to deflate the eggs.

KEY POINTS TO REVIEW

- What are the steps in the one-stage mixing method?
- What are the steps in the creaming method?
- What are the steps in the sanding method?
- What are the steps in the sponge method?

TYPES AND MAKEUP METHODS

WE CAN CLASSIFY cookies by their makeup methods as well as by their mixing methods. Grouping them by makeup method is perhaps more useful, from the point of view of production, because cookie mixing methods are relatively simple, while their makeup procedures vary considerably. In this section, you will learn the basic procedures for producing eight cookie types:

- Bagged
- Dropped
- Rolled
- Molded
- Icebox
- Bar
- Sheet
- Stencil

No matter which makeup method you use, you must follow one important rule: *Make all cookies of uniform size and thickness.* This is essential for even baking. Because baking times are so short, small cookies may burn before large ones are done.

If the tops of the cookies are to be garnished with fruits, nuts, or other décor, place the garnishes on the cookies as soon as they are panned; press them on gently. If you wait until the surface of the dough begins to dry, the garnish may not stick and will fall off after baking.

Bagged

Bagged, or pressed, cookies are made from soft doughs. The dough must be soft enough to be forced through a pastry bag but stiff enough to hold its shape. For stiffer doughs, you may want to double-bag the dough (for example, put a disposable bag inside a cloth bag) for extra strength:

1. Fit a pastry bag with a tip of the desired size and shape. Fill the bag with the cookie dough. Review page 439 for tips on the use of the pastry bag.
2. Press out cookies of the desired shape and size directly onto prepared cookie sheets.

Dropped

Like bagged cookies, *dropped* cookies are made from a soft dough. Actually, this method may be considered the same as the bagged method, and many bakers use the term *drop* for both bagging out cookies and for depositing dough with a spoon or scoop. Usually, using a pastry bag is faster, and gives better control over the shape and size of the cookies. However, in the following situations, using a portion scoop to drop cookies may be preferred:

- When the dough contains pieces of fruit, nuts, or chocolate that would clog the pastry tube.
 - When you want the cookies to have a rough, homemade look.
1. Select the proper size scoop for accurate portioning.
 - A No. 8 scoop makes a jumbo cookie, about 4 oz (110 g).
 - A No. 16 scoop makes a large cookie, about 2–2½ oz (60–70 g).
 - A No. 30 scoop makes a medium-large cookie, about 1 oz (30 g).
 - A No. 40 scoop makes a medium cookie.
 - A No. 50, 60, or smaller scoop makes a small cookie.
 2. Drop the cookies onto the prepared baking sheets. Allow enough space between cookies for spreading.
 3. Rich cookies spread by themselves, but if the formula requires it, flatten the mounds of dough slightly with a weight dipped in sugar.

Rolled

Cookies *rolled* and cut from a stiff dough are not made as often in bakeshops and food service operations as they are made in homes because they require excessive labor. Also, there are always scraps left over after cutting, and each time the scraps are rerolled, the dough toughens.

The advantage of this method is that it allows you to make cookies in a great variety of shapes for different occasions.

1. Chill dough thoroughly.
2. Roll out dough ⅛ in. (3 mm) thick on a floured work surface. Use as little flour as possible for dusting because this flour can toughen the cookies. If the dough is especially delicate, roll out between sheets of parchment paper.
3. Cut out cookies with cookie cutters. Cut as close together as possible to reduce the quantity of scraps. Place cookies on prepared baking sheets. Roll scraps into fresh dough to minimize toughness.
4. Some décor may be applied before baking. For example, brush the tops with egg wash and sprinkle with colored sugars.
5. After baking, cutout cookies are often decorated with colored icing (royal icing, flat icing, or fondant) for holidays or special occasions. Cool cookies completely before applying icing.

Molded

Steps 1–3 of the *molded* method are simply a fast and fairly accurate way of dividing cookie dough into equal portions. Each piece is then molded into the desired shape. For some traditional cookies, special molds are used to flatten the dough and, at the same time, stamp a design onto the cookie. The use of such molds gives this procedure its name. However, today a more common method is to flatten the pieces of dough with a weight rather than a special mold. The pieces may also be shaped by hand into crescents, fingers, or other shapes.

1. Refrigerate the dough if it is too soft to handle. Roll it out into long, uniform cylinders of the required size: about ¼ inch (2 cm) thick, for very small cookies, up to 1½ inches (4 cm) or larger for large cookies. The key to uniform portioning is to make the cylinders the same thickness.
2. If necessary, refrigerate the dough cylinders to make them firmer.



3. With a knife or bench scraper, cut the roll into uniform pieces of the desired size (a).
4. Place the pieces on prepared baking sheets, leaving 2 in. (5 cm) space between each.

Depending on the formula, the pieces may be placed directly on the baking sheets without further shaping, or they may be first rolled into balls in the palms of the hands.

Additionally, for some cookies, the dough pieces may be rolled in sugar before pan-ning (b).
5. Flatten the cookies with a weight, such as a can, dipped in granulated sugar before pressing each cookie (c). A fork is sometimes used for flattening the dough, as for peanut butter cookies.
6. *Alternative method:* After step 3, shape the dough by hand into desired shapes.

Icebox

The *icebox*, or refrigerator, method is ideal for operations that wish to have freshly baked cookies on hand at all times. The rolls of dough may be made up in advance and stored. Cookies can easily be sliced and baked as needed.

This method is also used to make multicolored cookies in various designs, such as checkerboard and pinwheel cookies. The procedures for making these designs are included with the recipes in this chapter (pp. 486–487).

1. Scale the dough into pieces of uniform size, from 1½ lb (700 g), if you are making small cookies, to 3 lb (1400 g) for large cookies.
2. Form the dough into cylinders 1–2 in. (2.5–5 cm) in diameter, depending on the cookie size desired. For accurate portioning, it is important to make all the cylinders of dough the same thickness and length.
3. Wrap the cylinders in parchment or wax paper, place them on sheet pans, and refrigerate overnight.
4. Unwrap the dough and cut into slices of *uniform thickness*. The exact thickness required depends on the size of the cookie and how much the dough spreads during baking. The usual range is ⅜–¼ in. (3–6 mm).

A slicing machine is recommended for ensuring even thickness. Doughs containing nuts or fruits, however, should be sliced by hand with a knife.
5. Place the slices on prepared baking sheets, allowing 2 in. (5 cm) between cookies.

Bar

This procedure is called the *bar* method because the dough is baked in long, narrow strips and later cut crosswise into bars. It should not be confused with sheet cookies (see next procedure), which are also called *bars* by many cooks.

1. Scale the dough into 1¾-lb (800-g) units. Units weighing 1 lb (450 g) may be used for smaller cookies.
2. Shape the pieces of dough into cylinders the length of the sheet pans. Place three strips on each greased pan, spacing them well apart.
3. Flatten the dough with the fingers into strips 3–4 in. (8–10 cm) wide.
4. If required, brush with egg wash.
5. Bake as directed in the formula.

6. After baking, while the cookies are still warm, cut each strip into bars about 1¾ in. (4.5 cm) wide.
7. In some cases, as with Italian-style *biscotti* (meaning “baked twice”), the strips are cut into thinner slices, placed on sheet pans, and baked a second time until dry and crisp. See page 508 for an example.

Sheet

Sheet cookies vary so much that it is nearly impossible to give a single procedure for all of them. Some are almost like sheet cakes, only denser and richer; they may even be iced like sheet cakes. Others consist of two or three layers that are added and baked in separate stages. The following procedure is only a general guide.

1. Spread cookie mixture into prepared sheet pans. Make sure the thickness is even.
2. If required, add topping or brush with an egg wash.
3. Bake as directed. Cool.
4. Apply icing or topping, if desired.
5. Cut into individual squares or rectangles. Best practice is to turn the sheet out onto a board (see p. 389 for unmolding sheet cakes) before cutting, to avoid damaging the sheet pans.

Stencil

The **stencil** method is a special technique used with a particular type of soft dough or batter. This batter is often called **stencil paste**. It is used not only for making this type of cookie but also for making ribbon sponge cake (p. 406) for decorative work. The recipe for Almond Tuiles (p. 502) illustrates the stencil method using a simple round stencil, but it is possible to cut a stencil in nearly any shape for making decorative pieces or special desserts.

1. Line a sheet pan with a silicone mat. If a mat is not available, use a sheet of parchment paper.
2. Use a ready-made stencil. Stencils in many shapes are available from equipment purveyors. Alternatively, make a stencil by cutting a hole of the desired pattern in a sheet of thick plastic or thin cardboard (the cardboard used for cake boxes is suitable, but you may need to use a double thickness).
3. Place the stencil on the silicone mat or parchment. With an offset palette knife, spread the batter across the stencil to make a thin layer that completely fills in the cutouts.
4. Lift off the stencil and repeat to make additional cookies.

PANNING, BAKING, AND COOLING

Preparing the Pans

1. Use clean, unwarped pans.
2. Lining the sheets with parchment or silicone paper is fast, and it eliminates the need to grease the pans.
3. A heavily greased pan increases the spread of the cookie. A greased and floured pan decreases spread.
4. Some high-fat cookies can be baked on ungreased pans.

Baking

1. Most cookies are baked at a relatively high temperature for a short time.
2. Too low a temperature increases spreading and may produce hard, dry, pale cookies.
3. Too high a temperature decreases spreading and may burn the edges or bottoms.
4. Even a single minute of overbaking can burn cookies, so watch them closely. Also, the heat of the pan will continue to bake the cookies if they are left on it after being removed from the oven.
5. Doneness is indicated by color. The edges and bottom should just be turning a light golden color.
6. Excessive browning is especially undesirable if the dough has been colored. The browning of the surface hides the color.
7. With some rich doughs, burned bottoms may be a problem. In these cases, *double-pan* the cookies by placing the sheet pan on a second pan of the same size.

Cooling

1. Most cookies baked without parchment paper must be removed from the pans while they are still warm, or they may stick.
2. If the cookies are very soft, do not remove them from the pans until they are cool enough and firm enough to handle. Some cookies are soft when hot but become crisp when cool.
3. Do not cool cookies too rapidly or in cold drafts, or they may crack.
4. Cool completely before storing.

After the cookies have been baked, check them for defects. Refer to the Cookie Faults and Their Causes table on page 484 to help correct problems.

PETITS FOURS SECS

In the previous chapter, we introduced the subject of petits fours in the discussion on petits fours glacés, or iced petits fours (p. 472). *Petits fours secs*, or dry petits fours, are, by contrast, more properly discussed in the context of cookies than cakes.

As you may recall, nearly any pastry or cake item small enough to be eaten in one or two bites can be considered a petit four. The term *sec*, French for “dry,” means that these pastries are generally crisp rather than moist and soft; and they have no icing or cream filling, although they may be dipped in chocolate. In practice, small quantities of creams or jellies are sometimes used—for example, in sandwich-type cookies.

Petits fours secs are usually served with after-dinner coffee or as an accompaniment to such cold desserts as ice cream, mousses, and Bavarian creams.

The following items from this chapter may be served as petits fours secs, provided they are quite small. In addition, petits fours secs made from puff pastry and *pâte à choux* are presented in Chapter 14; madeleines can be found in Chapter 16.

Butter Tea Cookies

Almond Macaroons

Coconut Macaroons (Meringue Type)

Pistachio Macaroons

Shortbread and Short Dough Cookies

Fancy Icebox Cookies

Spritz Cookies

Langues de Chat

Almond Tuiles

Florentines

Almond Slices

Diamonds

STANDARDS OF QUALITY FOR COOKIES

ERRORS IN MIXING, scaling, baking, and cooling cookies result in many kinds of defects and failures. Many of these, along with their possible causes, are summarized, for easy reference, in the Cookie Faults and Their Causes table on the next page. If you examine the left column of the table, you will see that many of the faults are opposites of each other, such as “too tough” or “too crumbly”; “too browned” or “not browned enough”; “too much spread” or “not enough spread.” Some of the faults are due to defects in the formula (or errors in scaling ingredients), and some are due to faulty mixing, makeup, or baking.

Remember, too, in order to correct a defect, it may not be enough to adjust one ingredient. For example, one possible cause of a cookie’s being too crumbly is not enough eggs. But if you simply increase the quantity of eggs in the formula, you may find that the dough is too soft unless you also add more flour. In other words, your goal is a formula with all the ingredients in balance.

To judge the quality of a cookie, examine it for each of the defects listed in the table to see whether it avoids those defects.

COOKIE FAULTS AND THEIR CAUSES

FAULT	CAUSES
Too tough	Flour too strong Too much flour Not enough shortening Incorrect amount of sugar Mixed too long or improper mixing
Too crumbly	Improper mixing Too much sugar Too much shortening Too much leavening Not enough eggs
Too hard	Baked too long or baking temperature too low Too much flour Flour too strong Not enough shortening Not enough liquid
Too dry	Not enough liquid Not enough shortening Baked too long or baking temperature too low Too much flour
Not browned enough	Baking temperature too low Underbaked Not enough sugar
Too brown	Baking temperature too high Baked too long Too much sugar
Poor flavor	Poor-quality ingredients Flavoring ingredients left out Dirty baking pans Ingredients improperly measured
Sugary surface or crust	Improper mixing Too much sugar
Too much spread	Baking temperature too low Not enough flour Too much sugar Too much leavening (chemical leaveners or creaming) Too much liquid Pans greased too heavily
Not enough spread	Baking temperature too high Too much flour or flour too strong Not enough sugar Not enough leavening Not enough liquid Insufficient pan grease
Stick to pans	Pans improperly greased Too much sugar Improper mixing

KEY POINTS TO REVIEW

- What are the eight basic makeup methods for cookies? Describe how each of them is done.
- What guidelines should be followed for panning, baking, and cooling cookies?
- What are petits fours secs?

OATMEAL RAISIN COOKIES

Ingredients	U.S.	Metric	%	PROCEDURE
Butter or part butter and part shortening	8 oz	250 g	67	MIXING Creaming method (p. 478). Combine oats with other dry ingredients after they are sifted. Blend raisins in last.
Brown sugar	1 lb	500 g	133	
Salt	0.16 oz (¾ tsp)	5 g	1.5	
Eggs	4 oz	125 g	33	MAKEUP Drop method. Use greased or parchment-lined baking sheets.
Vanilla extract	0.33 oz (2 tsp)	10 g	3	
Milk	1 oz	30 g	8	BAKING 375°F (190°C) for 10–12 minutes, depending on size
Pastry flour	12 oz	375 g	100	
Baking powder	0.5 oz	15 g	4	
Baking soda	0.25 oz	8 g	2	
Cinnamon (optional)	0.12 oz (1¼ tsp)	4 g	1	
Rolled oats (quick cooking)	10 oz	312 g	83	
Raisins (see Note)	8 oz	250 g	67	
Total weight:	3 lb 12 oz	1884 g	502 %	
NOTE: If raisins are hard and dry, soak them in hot water until soft, then drain them and dry them well before adding them to the cookie batter.				

CHOCOLATE CHIP COOKIES

Ingredients	U.S.	Metric	%	PROCEDURE
Butter or half butter and half shortening	5 oz	150 g	50	MIXING Creaming method (p. 478). Blend in chocolate chips and nuts last.
Granulated sugar	4 oz	120 g	40	
Brown sugar	4 oz	120 g	40	
Salt	0.12 oz (½ tsp)	4 g	1.25	MAKEUP Drop method. Use greased or parchment-lined baking sheets.
Eggs	3 oz	90 g	30	
Vanilla extract	0.16 oz (1 tsp)	5 g	1.5	BAKING 375°F (190°C) for 10–14 minutes, depending on size
Pastry flour	10 oz	300 g	100	
Baking soda	0.12 oz (½ tsp)	4 g	1.25	
Chocolate chips	10 oz	300 g	100	
Walnuts or pecans, chopped	4 oz	120 g	40	
Total weight:	2 lb 8 oz	1213 g	404 %	
VARIATION				

BROWN SUGAR NUT COOKIES

Make the following ingredient adjustments:

Omit the granulated sugar and use 80% (8 oz/240 g) brown sugar.

Omit the chocolate chips and increase the nuts to 100% (10 oz/300 g).

TOLL HOUSE COOKIES

Chocolate chip cookies, in their many varieties, are the most popular cookies in North America. They owe their origin to the Toll House cookie, said to have been developed in the 1920s or 1930s by Ruth Wakefield, owner of the Toll House Inn in Whitman, Massachusetts. The original Toll House cookies are simple butter cookies with semisweet chocolate morsels mixed into the dough. Today's chocolate chip or chocolate chunk cookies are likely to contain any kind of chocolate plus other ingredients, especially nuts, such as pecans, walnuts, or macadamia nuts.

ICEBOX COOKIES

Ingredients	U.S.	Metric	%
Butter, or half butter and half shortening	1 lb	500 g	67
Granulated sugar	8 oz	250 g	33
Confectioners' sugar	8 oz	250 g	33
Salt	0.25 oz	8 g	1
Eggs	4 oz	125 g	17
Vanilla extract	0.25 oz	8 g	1
Pastry flour	1 lb 8 oz	750 g	100
Total weight:	3 lb 12 oz	1891 g	252%

PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Icebox method. Scale dough strips 1½ lb (750 g) each. Slice cookies ¼ in. (6 mm) thick. Bake on ungreased pans.

BAKING

375°F (190°C) for 10–12 minutes

VARIATIONS

To reduce spread, use all confectioners' sugar.

BUTTERSCOTCH ICEBOX COOKIES

Make the following ingredient adjustments:

In place of the sugars in the basic recipe, use 67% (1 lb/500 g) brown sugar.

Use only butter, no shortening.

Increase the eggs to 20% (5 oz/150 g).

Add ½ tsp (2 g) baking soda with the flour.

NUT ICEBOX COOKIES

Add 25% (6 oz/188 g) finely chopped nuts to the sifted flour in the basic recipe or the butterscotch cookie formula.

CHOCOLATE ICEBOX COOKIES

Add 17% (4 oz/125 g) melted, unsweetened chocolate to the creamed butter and sugar.

FANCY ICEBOX COOKIES

These are small cookies with designs in two colors. To make them, prepare white and chocolate icebox dough with only the 33% confectioners' sugar; omit the granulated sugar. This

reduces the spread of the cookies and preserves the designs. Make the designs as follows:

PINWHEEL COOKIES

Roll out a sheet of white dough about ⅛ in. (3 mm) thick. Roll out a sheet of chocolate dough the same size and thickness. Brush the white sheet lightly and evenly with egg wash, being careful not to leave any puddles. Lay the chocolate sheet on top and brush with egg wash. Roll up like a jelly roll until the roll is 1 in. (2.5 cm) thick (a). Cut off the dough evenly. Continue making rolls with the rest of the sheet. Refrigerate the rolls. Slice and bake as in the basic procedure.

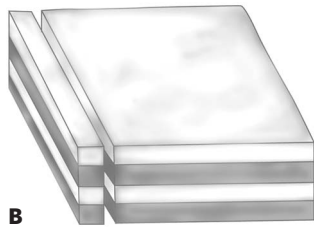


A
Pinwheel cookie dough.

VARIATIONS CONTINUED

CHECKERBOARD COOKIES

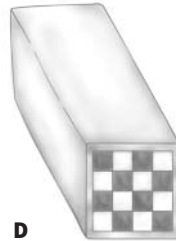
Roll out 1 sheet of white dough and 1 sheet of chocolate dough $\frac{1}{4}$ in. (6 mm) thick. Egg-wash one sheet lightly and lay the second sheet on top. Cut the double sheet of dough in half. Egg-wash one sheet and lay the second on top so you have four alternating colors. Chill until firm. Roll out another sheet of white dough very thin (less than $\frac{1}{8}$ in.) and brush with egg wash. From the chilled four-layer sheet, cut off 4 slices $\frac{1}{4}$ in. (6 mm) thick (b). Lay one of these strips on the rolled-out sheet of dough along one edge. Egg-wash the top. Lay a second strip on top with the colors reversed, so chocolate dough is on top of white dough and white is on top of chocolate. Egg-wash the top. Repeat with the remaining two strips (c). Wrap in the thin sheet of dough (d). Chill, slice, and bake as in the basic procedure.



B
Checkerboard cookie dough.



C



D

BULL'S-EYE COOKIES

Roll out a cylinder of dough $\frac{1}{2}$ in. (12 mm) thick. Roll out a sheet of contrasting-color dough $\frac{1}{4}$ in. (6 mm) thick. Egg-wash the top. Wrap the cylinder in the sheet of dough (e). Chill, slice, and bake as in the basic procedure.



E
Bull's-eye cookie dough.

SUGAR COOKIES

Ingredients	U.S.	Metric	%
Butter and/or shortening	8 oz	250 g	40
Sugar	10 oz	310 g	50
Salt	0.16 oz ($\frac{3}{4}$ tsp)	5 g	0.8
Eggs	2 oz	60 g	10
Milk	2 oz	60 g	10
Vanilla extract	0.25 oz	8 g	1.25
Cake flour	1 lb 4 oz	625 g	100
Baking powder	0.625 oz	18 g	3
Total weight:	2 lb 11 oz	1336 g	215 %

PROCEDURE**MIXING**

Creaming method (p. 478)

MAKEUP

Rolled method. Before cutting the rolled-out dough, wash it with milk and sprinkle with granulated sugar. Use greased or parchment-lined baking sheets.

BAKING

375°F (190°C) for 8–10 minutes

VARIATIONS

Lemon zest, extract, or emulsion may be used in place of vanilla.

BROWN SUGAR ROLLED COOKIES

Make the following ingredient adjustments:

Increase butter to 50% (10 oz/310 g).

Omit granulated sugar and use 60% (12 oz/375 g) brown sugar.

CHOCOLATE ROLLED COOKIES

Substitute 2 oz (60 g) cocoa for 2 oz (60 g) of the flour.

DOUBLE CHOCOLATE MACADAMIA CHUNK COOKIES

Ingredients	U.S.	Metric	%
Semisweet chocolate	1 lb 8 oz	750 g	200
Butter	8 oz	250 g	67
Sugar	4 oz	125 g	33
Eggs	5 oz	150 g	42
Salt	0.20 oz (7/8 tsp)	5 g	1.5
Bread flour	12 oz	375 g	100
Cocoa powder	1 oz	30 g	8
Baking powder	0.33 oz (2 tsp)	10 g	3
White chocolate, cut into small bits	8 oz	250 g	67
Macadamia nuts, coarsely chopped	4 oz	125 g	33
Total weight:	4 lb 2 oz	2070 g	554 %

VARIATION

CHOCOLATE CHOCOLATE CHUNK COOKIES

Substitute dark chocolate for the white chocolate. Omit the macadamia nuts, or substitute pecans.



PROCEDURE

MIXING

Modified sponge method:

1. Melt the semisweet chocolate and the butter together in a double boiler. Let the mixture cool to room temperature.
2. Mix the sugar, eggs, and salt together until well blended, but do not whip. Whipping to a foam creates more leavening, resulting in a more crumbly cookie. If the eggs are not at room temperature, stir the mixture over a hot-water bath just until the mixture is at a slightly warm room temperature.
3. Blend in the chocolate mixture.
4. Sift the flour, cocoa, and baking powder and fold in.
5. Fold in the white chocolate pieces and nuts.

MAKEUP

Dropped method. Use greased or parchment-lined baking sheets. Flatten to desired thickness; these cookies will not expand much.

Make up without delay, as the dough hardens as it sets. If it becomes too hard, let stand in a warm place for a few minutes to soften.

BAKING

350°F (175°C) for 10–15 minutes, depending on size

ALMOND SLICES

Ingredients	U.S.	Metric	%
Butter	6 oz	175 g	40
Brown sugar	12 oz	350 g	80
Cinnamon	0.07 oz (1 tsp)	2 g	0.5
Egg yolks	3 oz	90 g	20
Pastry flour	15 oz	440 g	100
Slivered almonds	6 oz	175 g	40
Total weight:	2 lb 10 oz	1232 g	280 %



PROCEDURE

MIXING

Creaming method (p. 478). Blend each stage of mixing until smooth, but do not cream until light.

MAKEUP

Icebox method. Scale the dough into 12-oz (350 g) units. Roll into round strips about 1½ in. (4 cm) in diameter, or into rectangular strips about 1¼ × 1¾ in. (3.5 × 4.5 cm). Chill until very firm. Using a sharp knife, slice about ⅛ in. (3 mm) thick. Take care to slice *through* the almonds and not pull them out of the dough. Place slices on greased or paper-lined sheets.

BAKING

375°F (190°C), about 10 minutes, until just starting to brown at edges, no longer. Do not overbake, or the cookies will be hard.

RICH SHORTBREAD

Ingredients	U.S.	Metric	%
Pastry flour	1 lb	500 g	100
Sugar	8 oz	250 g	50
Salt	0.12 oz (½ tsp)	4 g	0.75
Butter	12 oz	375 g	75
Egg yolks	4 oz	125 g	25
Optional flavoring (see Note)			
Total weight:	2 lb 8 oz	1254 g	250 %

NOTE: Traditional Scottish shortbread is made with butter, flour, and sugar only—no eggs, flavoring, or liquid. Because this dough is very crumbly, it is usually not rolled out; rather, it is pressed into pans or molds and baked. For the formula given here, you may make the cookies without added flavoring, or flavor to taste with vanilla, almond, or lemon extract. You may also mix this formula by the creaming method.

PROCEDURE

MIXING

Sanding method (p. 478)

MAKEUP

Rolled method. Roll the dough ¼ in. (6 mm) thick (this is thicker than most rolled cookies). Use greased or parchment-lined pans.

BAKING

350°F (175°C), about 15 minutes



BASIC SHORT DOUGH FOR COOKIES

Ingredients	U.S.	Metric	%
Butter or half butter and half shortening	1 lb	500 g	67
Sugar	8 oz	250 g	33
Salt	0.25 oz	8 g	1
Eggs	3 oz	95 g	12.5
Vanilla extract	0.25 oz	8 g	1
Pastry flour	1 lb 8 oz	750 g	100
Total weight:	3 lb 3 oz	1611 g	214 %

PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Rolled method. Roll out $\frac{1}{8}$ in. (3 mm) thick and cut out with cutters of various shapes. See variations below.

BAKING

375°F (190°C), about 10 minutes

VARIATIONS

Short dough is a versatile mixture that can be made up in many ways to provide variety in the bakeshop. Some of the many possible variations are described here.

Flavoring the dough: During mixing, flavor the dough to taste with lemon, cinnamon, mace, maple, almond extract, or other flavoring. Fine coconut or chopped nuts also may be mixed with the dough.

Garnishing before baking: Decorate the tops with chopped or whole nuts, colored sugar, chocolate sprinkles, coconut, glacéed fruits, or an almond macaroon mixture. Tops may be egg-washed first to help the toppings stick.

Garnishing after baking: Examples of materials for garnishing cookies are fondant, royal icing, pecan halves on dabs of fudge or fondant icing, and melted chocolate (to coat completely or to drizzle on with a paper cone).

JAM TARTS

Cut out dough with large, round cutters. With a $\frac{1}{2}$ -in. (12-mm) cutter, cut out the centers of half the rounds. These will be the tops of the sandwiched cookies. When baked, cool completely. Dust the tops (the ones with the cut-out centers) with confectioners' sugar. Sandwich tops and bottoms together with a small dab of jam, so the jam shows through the hole on top.

ALMOND CRESCENTS

Cut crescent shapes from rolled-out dough. Spread tops with a layer of Almond Macaroon mixture (p. 498). Dip tops in chopped almonds. Bake at 350°F (175°C). When cooled, dip the tips of the crescents in melted chocolate.

PEANUT BUTTER COOKIES

Ingredients	U.S.	Metric	%
Butter or part butter and part shortening	12 oz	375 g	75
Brown sugar	8 oz	250 g	50
Granulated sugar	8 oz	250 g	50
Peanut butter (see Note)	12 oz	375 g	75
Eggs	4 oz	125 g	25
Vanilla extract	0.33 oz (2 tsp)	10 g	2
Pastry flour	1 lb	500 g	100
Baking soda	0.16 oz ($\frac{1}{8}$ tsp)	5 g	1
Total weight:	3 lb 12 oz	1890 g	378%

PROCEDURE

MIXING

Creaming method (p. 478). Cream the peanut butter with the fat and sugar.

MAKEUP

Molded method. Use a fork instead of a weight to flatten the cookies. Use greased or parchment-lined pans.

BAKING

375°F (190°C) for 11–14 minutes, depending on size

NOTE: This formula was developed with natural peanut butter, consisting of only ground peanuts and salt. You may need to add a little salt to the formula, depending on the salt content of the peanut butter you use. If you use unsalted peanut butter, add 1% (0.16 oz/5 g/ $\frac{3}{8}$ tsp) salt to the creaming stage.

SNICKERDOODLES

Ingredients	U.S.	Metric	%
Butter	15 oz	450 g	75
Sugar	1 lb	480 g	80
Eggs	4.5 oz	135 g	22.5
Vanilla extract	0.5 oz	15 g	2.5
Bread flour	1 lb 4 oz	600 g	100
Baking powder	0.2 oz	6 g	1
Salt	0.16 oz	4.8 g	0.8
Total dough weight	3 lb 8 oz	1690 g	281 %
For coating			
Cinnamon Sugar (p. 193)	as needed	as needed	



PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Molded method. For large cookies, roll dough into cylinders 1½ inches (4 cm) thick in parchment. Refrigerate until firm. Cut into 2-oz (60-g) portions. Roll each piece into a ball and then roll in cinnamon sugar. Pan on parchment-lined sheets. Flatten with a weight dipped in cinnamon sugar.

BAKING

375°F (175°C), about 10–12 minutes

Do not allow to brown.

MOLASSES COOKIES

Ingredients	U.S.	Metric	%
Butter	13 oz	405 g	54
Brown sugar	1 lb 3 oz	590 g	79
Eggs	2 oz	60 g	8
Molasses	10 oz	315 g	42
Bread flour	1 lb 8 oz	750 g	100
Baking soda	0.5 oz	15 g	2
Salt	0.33 oz	10 g	1.4
Ginger	0.2 oz	6 g	0.8
Cinnamon	0.2 oz	6 g	0.8
Ground cloves	0.1 oz	3 g	0.4
Total dough weight	4 lb 5 oz	2160 g	288 %

PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Molded method. For large cookies, roll dough into cylinders 1½ inches (4 cm) thick in parchment. Refrigerate until firm. Cut into 2-oz (60-g) portions. Roll each piece into a ball and then roll in sugar. Pan on parchment-lined sheets. Flatten slightly with a weight dipped in sugar.

BAKING

375°F (175°C),
about 12–15
minutes



CINNAMON COOKIES

Ingredients	U.S.	Metric	%
Butter or part butter and part shortening	1 lb	500 g	80
Granulated sugar	8 oz	250 g	40
Brown sugar	8 oz	250 g	40
Salt	0.17 oz (¾ tsp)	5 g	0.8
Cinnamon	0.33 oz (4½ tsp)	10 g	1.7
Eggs	3 oz	90 g	15
Milk	1 oz	30 g	5
Pastry flour	1 lb 4 oz	625 g	100
Total weight:	3 lb 8 oz	1760 g	282 %



PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Molded method. Roll pieces in cinnamon sugar before placing on greased baking sheets and pressing flat.

BAKING

375°F (190°C), about 10 minutes

VARIATION

CHOCOLATE CINNAMON COOKIES

Substitute 4 oz (125 g) cocoa for 4 oz (125 g) of the flour.

NUT COOKIES

Ingredients	U.S.	Metric	%
Butter	14 oz	440 g	87.5
Confectioners' sugar	5 oz	155 g	31
Brown sugar	2 oz	60 g	12.5
Salt	0.08 oz (½ tsp)	2 g	0.5
Vanilla extract	0.33 oz (2 tsp)	10 g	2
Bread flour	1 lb	500 g	100
Ground nuts (hazelnuts, pecans, walnuts, almonds, etc.)	12 oz	375 g	75
Total weight:	3 lb 1 oz	1542 g	308 %

PROCEDURE

MIXING

Creaming method (p. 478)

Note that there is no egg in this formula; the only moisture is from the water content of the butter and the vanilla. Thus, there is very little gluten development and the dough is crumbly and not suitable for large cookies.

MAKEUP

Molded method. Mold cookies by hand into desired shape, such as balls, fingers, or crescents.

BAKING

350°F (175°C), about 25 minutes

FINISH

Dust cooled cookies heavily with confectioners' sugar.

SPECULAAS

Ingredients	U.S.	Metric	%	PROCEDURE
Butter or half butter and half shortening	1 lb	500 g	67	<p>MIXING</p> <p>Creaming method (p. 478). Blend at each stage until smooth, but do not cream until light.</p> <p>MAKEUP</p> <p>The classic way to make these cookies is by the molded method. The dough is pressed into special wooden speculaas molds, then removed and placed on baking sheets. Alternatively, it is stamped with special tools to emboss a design in the dough.</p> <p>If these molds are not available, make up the cookies either as icebox cookies or as rolled cookies cut with cookie cutters. They can be made small or large, as desired. Large cookies should be about ¼ in. (6 mm) thick.</p> <p><i>Optional:</i> Press sliced or whole blanched almonds onto the cookies after makeup.</p> <p>BAKING</p> <p>375°F (190°C) for medium to large cookies; 400°F (200°C) for small, thin cookies</p>
Confectioners' sugar	13 oz	412 g	55	
Fine granulated sugar	4 oz	125 g	17	
Grated lemon zest	0.16 oz (2 tsp)	5 g	0.7	
Cinnamon	0.25 oz (3½ tsp)	8 g	1	
Cloves	0.05 oz (¾ tsp)	2 g	0.2	
Cardamom	0.05 oz (¾ tsp)	2 g	0.2	
Eggs	2.5 oz	75 g	10	
Pastry flour	1 lb 8 oz	750 g	100	
Total weight:	3 lb 12 oz	1879 g	251 %	

DIAMONDS

For large-quantity measurements, see page 729.

Ingredients	U.S.	Metric	%	PROCEDURE
Butter, cut into small pieces	5 oz	140 g	70	<p>MIXING</p> <p>One-stage method (p. 477)</p> <p>MAKEUP</p> <ol style="list-style-type: none"> 1. Shape the dough into cylinders 1¼ in. (3 cm) in diameter, making sure the dough is very tight and there are no air pockets. 2. Refrigerate the dough for 30 minutes. 3. Brush the cylinders with water. Roll in crystal sugar. 4. Cut into rounds ½ in. (1 cm) thick. <p>BAKING</p> <ol style="list-style-type: none"> 5. Bake on buttered sheet pans at 325°F (160°C) for 20 minutes.
Cake flour	7 oz	200 g	100	
Confectioners' sugar	2 oz	60 g	30	
Salt	0.04 oz (½ tsp)	1 g	0.5	
Grated orange zest	0.08 oz (1 tsp)	2 g	1	
Vanilla extract	0.08 oz (½ tsp)	2 g	1	
For rolling				
Crystal sugar	2 oz	50 g	25	
Total dough weight:	14 oz	405 g	202 %	

BUTTER TEA COOKIES

Ingredients	U.S.	Metric	%
Butter or half butter and half shortening	12 oz	335 g	67
Granulated sugar	6 oz	165 g	33
Confectioners' sugar	3 oz	85 g	17
Eggs	4.5 oz	125 g	25
Vanilla extract	0.16 oz (1 tsp)	4 g	0.9
Cake flour	1 lb 2 oz	500 g	100
Total weight:	2 lb 11 oz	1214 g	242 %

PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Bagged method. Using a plain or star tube, make small cookies about the size of a quarter. Bag out onto ungreased or parchment-lined baking sheets.

BAKING

375°F (190°C), about 10 minutes

VARIATIONS

Flavor with almond extract instead of vanilla.

FANCY TEA COOKIES

Add 17% (3 oz/85 g) almond paste to the first mixing stage.

CHOCOLATE TEA COOKIES

Substitute 3 oz (85 g) cocoa for 3 oz (85 g) of the flour.

SANDWICH-TYPE COOKIES

Select cookies all of the same size and shape. Turn half of them over and dot the centers of the flat sides with a small amount of jam or fudge icing. Sandwich with the remaining cookies.

GINGERBREAD COOKIES

Ingredients	U.S.	Metric	%
Butter or part butter and part shortening	11 oz	340 g	45
Brown sugar	8 oz	250 g	33
Baking soda	0.16 oz (7/8 tsp)	5 g	0.7
Salt	0.12 oz (1/2 tsp)	4 g	0.5
Ginger	0.16 oz (2 1/4 tsp)	5 g	0.7
Cinnamon	0.12 oz (1 3/4 tsp)	2 g	0.25
Cloves, ground	0.03 oz (1/2 tsp)	1 g	0.12
Eggs	3.5 oz	110 g	15
Molasses	11 oz	340 g	45
Pastry flour	1 lb 8 oz	750 g	100
Total weight:	3 lb 10 oz	1807 g	240 %

PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Rolled method

For small cookies, roll out 1/8 in. (3 mm) thick.

For large cookies, roll out 1/4 in. (6 mm) thick.

Cut out cookies and place them on paper-lined or greased and floured baking sheets.

BAKING

375°F (190°C) for small, thin cookies

360°F (180°C) for larger, thicker cookies

GINGERSNAPS

Ingredients	U.S.	Metric	%	PROCEDURE
Shortening	6 oz	190 g	38	
Sugar	6 oz	190 g	38	
Salt	0.08 oz (½ tsp)	2 g	0.5	
Ginger	0.25 oz (3½ tsp)	8 g	1.5	
Molasses	10 oz	315 g	63	
Baking soda	0.25 oz (1½ tsp)	8 g	1.5	
Water	2 oz	65 g	13	
Pastry flour	1 lb	500 g	100	
Total weight:	2 lb 8 oz	1278 g	256 %	

SPRITZ COOKIES

Ingredients	U.S.	Metric	%	PROCEDURE
Almond paste	12 oz	375 g	100	
Sugar	6 oz	190 g	50	
Salt	0.12 oz (½ tsp)	4 g	1	
Butter	12 oz	375 g	100	
Eggs	4.5 oz	145 g	38	
Vanilla extract	0.16 oz (1 tsp)	5 g	1.5	
Cake flour	6 oz	190 g	50	
Bread flour	6 oz	190 g	50	
Total weight:	2 lb 14 oz	1474 g	390 %	

LANGUES DE CHAT

Ingredients	U.S.	Metric	%
Butter	14 oz	350 g	88
Extra-fine granulated sugar	7 oz	175 g	44
Confectioners' sugar	7 oz	175 g	44
Egg whites	10 oz	250 g	63
Vanilla extract	0.25 oz (1½ tsp)	6 g	1.6
Cake flour	12 oz	300 g	75
Bread flour	4 oz	100 g	25
Total weight:	3 lb 6 oz	1356 g	340 %

PROCEDURE

MIXING

Creaming method (p. 478)

MAKEUP

Bagged method. Using a ¼-in. (6-mm) plain tube, bag out onto silicone paper in the shape of small fingers, 2 in. (5 cm) long. Allow at least 1 in. (2.5 cm) between cookies to allow for spreading. Double-pan for more even baking.

BAKING

400°F (200°C), about 10 minutes

FINISHING

Langues de chat may be served plain as petits fours sec. They may be used as decorations for ice cream, Bavarian cream, or other desserts. They may also be sandwiched together with ganache, buttercream, fudge, or jam. Sandwich cookies may be partially dipped in melted chocolate.

RAISIN SPICE BARS

Ingredients	U.S.	Metric	%
Granulated sugar	1 lb 4 oz	580 g	83
Butter and/or shortening	8 oz	230 g	33
Eggs	8 oz	230 g	33
Molasses	4 oz	115 g	17
Pastry flour	1 lb 8 oz	700 g	100
Cinnamon	0.12 oz (1¾ tsp)	3 g	0.5
Cloves, ground	0.04 oz (½ tsp)	1 g	0.16
Ginger	0.07 oz (1 tsp)	2 g	0.3
Baking soda	0.12 oz (½ tsp)	3 g	0.5
Salt	0.17 oz	5 g	0.75
Raisins (see Note)	1 lb	470 g	67
Total weight:	5 lb	2339 g	335 %

PROCEDURE

MIXING

One-stage method (p. 477)

MAKEUP

Bar method. Egg-wash strips with whole egg or egg whites.

Note: This is a soft, sticky dough, difficult to handle. Do not worry if the units are not perfectly shaped. A homemade look is appropriate for this cookie.

BAKING

350°F (175°C), about 15 minutes

Cool partially and cut crosswise to make cookies of desired width.

NOTE: If the raisins are hard and dry, soak them in hot water until soft, then drain them and dry them well before adding them to the cookie batter.



LEMON WAFERS

Ingredients	U.S.	Metric	%
Butter	1 lb	500 g	67
Sugar	12 oz	375 g	50
Lemon zest, grated	0.75 oz (3 tbsp)	25 g	3
Salt	0.25 oz (1 tsp)	8 g	1
Baking soda	0.25 oz (1½ tsp)	8 g	1
Eggs	4 oz	125 g	17
Milk	2 oz	60 g	8
Lemon juice	1 oz	30 g	4
Pastry flour	1 lb 8 oz	750 g	100
Total weight:	3 lb 12 oz	1881 g	251%



PROCEDURE

MIXING

Creaming method (p. 478). Cream at each stage just until smooth; do not cream until light.

MAKEUP

Bagged method. With a plain tube, bag out small mounds the size of a quarter on paper-lined pans, leaving 3 in. (8 cm) between them to allow for spread. Flatten slightly.

BAKING

375°F (190°C)

VARIATION

LIME WAFERS

Substitute lime zest and juice for the lemon. This is an unusual and tasty cookie.

COCONUT MACAROONS (MERINGUE TYPE)

Ingredients	U.S.	Metric	Sugar at 100% %
Egg whites	8 oz	250 g	40
Cream of tartar	0.06 oz (¼ tsp)	2 g	0.3
Sugar	1 lb 4 oz	625 g	100
Vanilla extract	0.5 oz	15 g	2.5
Macaroon coconut (see Note)	1 lb	500 g	80
Total weight:	2 lb 12 oz	1392 g	222 %

NOTE: Macaroon coconut is finely ground or flaked, unsweetened, dried coconut.

PROCEDURE

MIXING

Sponge method

1. Whip the egg whites with the cream of tartar until they form soft peaks. Gradually whip in the sugar. Continue to whip until stiff and glossy.
2. Fold in the coconut.

MAKEUP

Bagged method. Bag out with a star tube to make round cookies of desired size (usually 1–1½ in. or 2.5–4 cm in diameter) onto parchment-lined baking sheets.

BAKING

300°F (150°C), about 30 minutes

ALMOND MACAROONS

Yield: enough for about 150 cookies, 1½-in. (4 cm) in diameter

Ingredients	U.S.	Metric	Almond paste at 100%
			%
Almond paste and/or macaroon paste	1 lb	500 g	100
Egg whites	6 oz	190 g	37.5
Granulated sugar	1 lb	500 g	100
Total weight:	2 lb 6 oz	1190 g	237 %

PROCEDURE

MIXING

One-stage method (p. 477). Blend the almond paste with a little of the egg whites to soften it, then blend together all ingredients. If the mixture is too stiff for a pastry bag, add a little extra egg white.

MAKEUP

Bagged method. Using a plain tube, deposit the mix on silicone paper in mounds the size of a quarter. Double-pan.

BAKING

350°F (175°C). Let cool before removing from the paper. To make it easier to remove the macaroons from the paper, turn the sheets over and brush the bottoms of the sheets lightly with water.

VARIATION

AMARETTI

Make the following ingredient adjustments:

Use kernel paste instead of almond paste for a stronger flavor (optional).

Reduce the granulated sugar to 85% (13.5 oz/425 g).

Add 85% (13.5 oz/425 g) brown sugar.

PROCEDURE: MACAROONS AND MACARONS

The name *macaroon* is applied to a wide variety of cookies or confections made primarily of egg whites and either coconut or almond powder, or sometimes both. Various types of coconut macaroons are familiar in North America, while almond macaroons are found in Italy, France, and other parts of Europe.

The Parisian style of macaroon has become popular in recent years. As the French word for macaroon is *macaron*, this spelling is typically used to distinguish this style of confection from other macaroons.

The macaron has a smooth, slightly domed top and a ruffled base known as the “foot.” The foot develops during baking, as the batter expands. Experts insist that, in a perfect macaron, the foot should not extend outward beyond the dome of the cookie.

The macaron is notoriously finicky to make. The slightest variation in ingredient quantities or in mixing technique can make a large difference in the finished product. Especially important is the consistency of the batter. It must be moist enough so the macaron has a smooth surface and the piped batter doesn’t stand up too high. On the other hand, if it is even a little too moist, it spreads and flattens too much. When you are working with any formula, you may have to adjust the quantity of egg whites to get the right texture. Some chefs describe the texture of good macaron batter as that of molten lava.

Countless macaron recipes exist, each with different ingredient quantities and mixing techniques. Most macarons are made with a common meringue, but some use Italian meringue, and some even call for mixing the egg whites directly with the other ingredients without whipping into a meringue.

Some formulas direct you to let the bagged-out batter stand for a period of time before baking, while others do not.

The formulas here were chosen to give you experience with two techniques: using common meringue and using Italian meringue.



PARISIAN MACARONS I

Ingredients	U.S.	Metric
Powdered almonds	5 oz	125 g
Confectioners' sugar	8 oz	200 g
Egg whites	4 oz	100 g
Granulated sugar	1.6 oz	40 g
Food coloring	as desired	as desired
Filling (see variations)	as desired	as desired
Batter weight (not including filling):	1 lb 2 oz	465 g

VARIATIONS

PISTACHIO MACARONS

Tint the macaron batter with a few drops of green food color. After bagging out the batter onto baking pans, sprinkle a little finely chopped pistachio across the edge of each macaron. After baking and cooling, sandwich two macarons together with Pistachio Filling (recipe follows).

Other varieties of Parisian macarons can be created by substituting different fillings for the pistachio. Depending on the filling chosen, substitute another color for the green in the formula. For example, tint the batter pink when using strawberry-flavored filling, yellow for mango-flavored filling.

CHOCOLATE MACARONS

Prepare as in the basic formula, using the following ingredients and quantities. Process the cocoa with the almonds and sugar in step 1. Sandwich the baked, cooled macarons together with ganache or another chocolate filling.

Ingredients	U.S.	Metric
Powdered almonds	5.2 oz	130 g
Confectioners' sugar	8.4 oz	210 g
Cocoa	0.67 oz	17 g
Egg whites	4 oz	100 g
Granulated sugar	1.6 oz	40 g

PROCEDURE

MIXING

1. Blend the confectioners' sugar and almonds in a food processor for 5 minutes. Sift into a bowl.
2. Whip the egg whites to soft peaks. Gradually whip in the sugar and continue whipping to firm peaks.
3. Fold the egg whites one-third at a time into the sugar mixture until smooth. Add any desired coloring as you are mixing together the meringue and the almond mixture.

MAKEUP

Bagged. Using a plain tip, deposit the mix on parchment paper or on a silicone mat in mounds about 1½ in. (4 cm) in diameter. Allow to stand 10–15 minutes.

BAKING

320°F (160°C), 15–25 minutes. Test for doneness by lightly touching the top of a macaron with your fingertip and pushing gently from side to side. If macaron is still quite soft, continue baking. If it just barely moves from side to side, remove from oven. Cool completely, then remove from the parchment.

Parisian Macarons are traditionally sandwiched together with a filling (see Variations).

PISTACHIO FILLING FOR MACARONS

Ingredients	U.S.	Metric
Heavy cream	3 oz	75 g
Butter	1 oz	25 g
Glucose	1 oz	25 g
Pistachio paste	3 oz	75 g
Vanilla extract	¼ tsp	1 g
Kirsch	1 oz	25 g
Marzipan	8 oz	200 g
Total weight:	1 lb 1 oz	426 g

PROCEDURE

1. Combine the cream, butter, and glucose. Bring to a boil. Remove from the heat and cool.
2. Mix in the pistachio paste, vanilla, and kirsch.
3. Using a mixer with the paddle attachment, soften the marzipan, then add the cooked ingredients gradually to make a smooth paste.
4. Fill the macaroons using a pastry bag fitted with a small plain tip.

PARISIAN MACARONS II

Yield: 1 lb 3 oz (475 g)

Ingredients	U.S.	Metric	PROCEDURE
Powdered almonds	5 oz	125 g	<p>MIXING</p> <ol style="list-style-type: none"> 1. Process the almonds and confectioners' sugar in a food processor for 5 minutes. Sift into a bowl. 2. Mix in the first quantity of egg whites until smooth. 3. If desired, tint the mixture with a few drops of food coloring. 4. Heat the water and granulated sugar in a saucepan until the sugar dissolves and the mixture boils. Boil until a candy thermometer placed in the syrup registers 243°F (117°C). 5. While the syrup is cooking, beat the egg whites in a mixing machine until they form soft peaks. 6. With the machine running, very slowly beat in the hot syrup. 7. Continue beating until the meringue is cool and forms firm peaks. 8. Fold the meringue into the powdered almond mixture. <p>MAKEUP</p> <p>Bagged. Using a plain tip, deposit the mix on parchment paper or on a silicone mat in mounds about 1½ in. (4 cm) in diameter. Allow to stand 10-15 minutes.</p> <p>BAKING</p> <p>320°F (160°C), 15–25 minutes. Test for doneness by lightly touching the top of a macaron with your fingertip and pushing gently from side to side. If macaron is still quite soft, continue baking. If it just barely moves from side to side, remove from oven. Cool completely, then remove from the parchment.</p>
Confectioners' sugar	5 oz	125 g	
Egg whites	2.4 oz	60 g	
Coloring	as desired	as desired	
Italian meringue:			
Water	2 oz	50 g	
Granulated sugar	5 oz	125 g	
Egg whites	2 oz	50 g	

CHOCOLATE MACAROONS I

Ingredients	U.S.	Metric	Almond paste at 100% %	PROCEDURE
Almond paste	12 oz	350 g	100	<p>MIXING</p> <p>One-stage method (p. 477). Blend the almond paste with a little of the egg whites until smooth. Mix in the remaining ingredients. If the mixture is still too stiff for a pastry bag, add a little extra egg white.</p> <p>MAKEUP</p> <p>Bagged method. Using a plain tube, deposit the mix on silicone paper in mounds the size of a quarter. Double-pan.</p> <p>BAKING</p> <p>350°F (175°C). Let cool before removing from the paper. To make it easier to remove the macaroons from the paper, turn the sheets over and brush the bottoms of the sheets lightly with water.</p>
Sugar	1 lb 5 oz	600 g	175	
Cocoa	2 oz	60 g	17	
Macaroon coconut	3 oz	90 g	25	
Egg whites	8 oz	225 g	67	
Total weight:	2 lb 14 oz	1325 g	384%	
VARIATION				
Use ground nuts in place of the macaroon coconut.				

COCONUT MACAROONS (CHEWY TYPE)

Ingredients	U.S.	Metric	Sugar at 100%	
				%
Sugar	1 lb 8 oz	700 g		100
Macaroon coconut	1 lb 8 oz	700 g		100
Corn syrup	3 oz	90 g		13
Vanilla extract	0.33 oz (2 tsp)	10 g		1.5
Pastry flour	1.5 oz	42 g		6
Salt	0.12 oz (½ tsp)	4 g		0.5
Egg whites	11 oz	315 g		45
Total weight:	3 lb 15 oz	1861 g		266 %

VARIATION

CHOCOLATE MACAROONS II
Add 1½ oz (45 g) cocoa to the basic recipe. Thin with an additional ½–1 oz (15–30 g) egg white, if necessary.

PROCEDURE

MIXING

One-stage method (p. 477). Blend all ingredients together. Place in a kettle or stainless steel bowl and set over a hot-water bath. Stir constantly until the mixture reaches 120°F (50°C).

MAKEUP

Using a star tube or plain tube, bag out onto paper-lined sheet pans. Make the cookies about 1 in. (2.5 cm) across.

BAKING

375°F (190°C)

SWISS LECKERLI

Ingredients	U.S.	Metric	%	
				%
Honey	10 oz	315 g		42
Sugar	6 oz	185 g		25
Baking soda	0.25 oz	8 g		1
Water	4 oz	125 g		17
Salt	0.17 oz (¾ tsp)	5 g		0.7
Cinnamon	0.25 oz (3½ tsp)	8 g		1
Mace	0.06 oz (¼ tsp)	1.5 g		0.2
Cloves, ground	0.06 oz (¼ tsp)	1.5 g		0.2
Candied lemon peel, finely chopped	2 oz	60 g		8
Candied orange peel, finely chopped	2 oz	60 g		8
Blanched almonds, chopped	4 oz	125 g		17
Bread flour	1 lb	500 g		67
Cake flour	8 oz	250 g		33
Total weight:	3 lb 4 oz	1644 g		220 %

PROCEDURE

MIXING

1. Heat the honey and sugar together until the sugar is dissolved. Cool.
2. Dissolve the baking soda in the water. Add to the honey mixture.
3. Add the remaining ingredients. Mix to a smooth dough.

MAKEUP

Sheet method. Roll out dough ¼ in. (6 mm) thick. Place on a well-greased baking sheet. Cut into small squares, but do not separate the squares until after they are baked.

Alternative method: Rolled method. Roll out ¼ in. (6 mm) thick and cut out with cutters, or cut into small squares. Place on greased, floured baking sheets.

BAKING

375°F (190°C) for 15 minutes or more. Immediately after baking, while still hot, brush tops with flat icing.

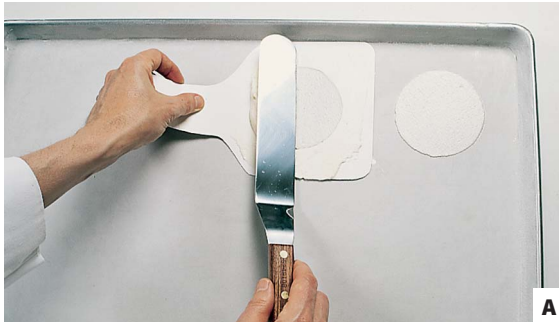
ALMOND TUILES I

Yield: enough to make about 90 cookies, 2½ in. (6 cm) in diameter

For large-quantity measurements, see page 730.

Ingredients	U.S.	Metric	%
Butter	3 oz	90 g	86
Confectioners' sugar	4 oz	120 g	114
Egg whites	3 oz	90 g	86
Cake flour	3.5 oz	105 g	100
Garnish			
Sliced almonds	2.5 oz	75 g	70
Batter weight:	13 oz	405 g	386%

NOTE: This batter is also known as stencil paste. Instead of the simple round stencils used for tuiles, stencils of any shape or size may be cut and used for decorative effect. This stencil paste is interchangeable with the slightly different stencil paste included in the Ribbon Sponge recipe on page 406. It is not, however, interchangeable with Almond Tuiles II, below, which is a very different batter, even though the makeup is similar.



PROCEDURE

MIXING

Creaming method

1. Using the paddle attachment, soften the butter to a creamy consistency. Add the sugar and beat until thoroughly mixed.
2. Beat in the egg whites.
3. Sift the flour over the mixture and mix in well.

MAKEUP

Stencil method. Line a sheet pan with a silicone mat or, if a mat is not available, a sheet of parchment paper. Use a commercially made stencil, or make a stencil by cutting a round hole in a sheet of thick plastic or thin cardboard (such as the cardboard used for cake boxes). For petit-four-size tuiles, make the circle 2½ in. (6 cm) in diameter. Using an offset palette knife, spread the batter across the stencil, then lift off the stencil (a). Sprinkle with a few sliced almonds (b).

BAKING

350°F (175°C), 5–10 minutes, depending on thickness, or until lightly browned. Remove the baked cookies from the baking sheet and immediately curve over a rolling pin or tuile rack (c) and allow to cool.

VARIATIONS

In addition to round stencils, you may use stencils in any shape to create a wide variety of items for dessert garnish. Commercially made stencils are available in dozens of shapes, and of course you may cut stencils of your own design. Almond garnish may be omitted, as desired.

TULIPES

Omit the almonds in the basic recipe. Immediately after baking, shape the cookies by molding them around the upturned bottom of a small glass or similar mold. The result, cup-shaped tulipes, are used as edible containers for portions of ice cream and other desserts.

ALMOND TILES II

Ingredients	U.S.	Metric	%	
Sugar	8 oz	240 g	533	
Sliced, blanched almonds	9 oz	270 g	600	
Bread flour	1.5 oz	45 g	100	
Egg whites, lightly beaten	4.5 oz	135 g	300	
Butter, melted	1.5 oz	45 g	100	
Total weight:	1 lb 8 oz	735 g	1633%	

PROCEDURE

MIXING

- Mix the sugar, almonds, and flour in a bowl.
- Add the egg whites and melted butter. Stir until well mixed.

MAKEUP

Dropped method. Drop by the tablespoonful 2 in. (5 cm) apart onto a greased and floured baking sheet. Use about $\frac{1}{3}$ – $\frac{1}{2}$ oz (10–15 g) per cookie. Flatten with a fork dipped in water, spreading the mixture until it is thin and flat. The dough will not spread during baking, and the cookies must be thin.

BAKING

375°F (190°C) until browned. Immediately remove one by one from the baking sheet with a spatula and then drape over a rolling pin, to give a curved shape. The cookies will become crisp when cool. If they do not become crisp, it indicates they are underbaked, so return them to the oven for 1 minute. If, on the other hand, they become crisp before they can be curved, return them to the oven for a few moments to soften them.

SESAME TILES

Ingredients	U.S.	Metric	%	
Confectioners' sugar	7 oz	210 g	100	
Cake flour	7 oz	210 g	100	
Nutmeg	large pinch	large pinch		
Egg whites	5 oz	150 g	71	
Butter, melted	5 oz	150 g	71	
Lemon zest, grated	0.08 oz (1 tsp)	3 g	1.5	
Sesame seeds	1 oz	30 g	15	
Garnish				
Sesame seeds	0.5 oz	15 g	7	
Total batter weight:	1 lb 9 oz	753 g	358 %	

PROCEDURE

- Sift the sugar, flour, and nutmeg into a bowl. Make a well in the center.
- Lightly beat the egg whites and add to the well. Add the butter and lemon zest.
- Mix to make a soft batter. Add the first quantity of sesame seeds and mix in. Chill.
- Cut a triangle-shaped stencil and use it to spread the batter onto buttered, chilled sheet pans, using the procedure for making Almond Tiles I (p. 502). Sprinkle with the remaining sesame seeds.
- Bake at 375°F (190°C) until golden.
- Remove from the pan and immediately curve into an S-shape.

CLASSIC BROWNIES

Ingredients	U.S.	Metric	%
Unsweetened chocolate	1 lb	450 g	100
Butter	1 lb 8 oz	675 g	150
Eggs	1 lb 8 oz	675 g	150
Sugar	3 lb	1350 g	300
Salt	0.25 oz	7 g	1.5
Vanilla	1 oz	30 g	6
Bread flour	1 lb	450 g	100
Walnuts or pecans, chopped	1 lb	450 g	100
Total weight:	9 lb 1 oz	4087 g	907 %

PROCEDURE

MIXING

Modified sponge method

1. Melt the chocolate and butter together in a double boiler. Let the mixture cool to room temperature.
2. Mix the eggs, sugar, salt, and vanilla together until well blended, but do not whip. Whipping to a foam creates more leavening, resulting in a more crumbly, less fudgy brownie.
3. Blend in the chocolate mixture.
4. Sift the flour and fold in.
5. Fold in the nuts.

MAKEUP

Sheet method. Grease and flour the pans, or line them with parchment. One recipe fills one full sheet pan (18 × 26 in./46 × 66 cm), two half-sheet pans, four 9 × 13 in. (23 × 33 cm) pans, or six 9-in. (23-cm) square pans. If desired, sprinkle the batter with an additional 50% (8 oz/225 g) chopped nuts after panning.

BAKING

325°F (165°C) for 45 to 60 minutes

For 2-in. (5-cm) square brownies, cut sheet pan into 8 rows of 12, to yield 96 pieces.

RICH BROWNIES

For large-quantity measurements, see page 730.

Ingredients	U.S.	Metric	%
Unsweetened chocolate	2 oz	60 g	50
Bittersweet chocolate	5 oz	145 g	125
Butter	10 oz	290 g	250
Eggs	7 oz	200 g	175
Sugar	9 oz	260 g	225
Salt	0.06 oz (¼ tsp)	2 g	1.5
Vanilla extract	0.25 oz (1½ tsp)	7 mL	6
Bread flour	4 oz	115 g	100
Walnuts or pecans, chopped	4 oz	115 g	100
Total weight:	2 lb 9 oz	1194 g	1032 %

PROCEDURE

MIXING

Modified sponge method

1. Melt the unsweetened chocolate, the bittersweet chocolate, and the butter together in a double boiler. Let the mixture cool to room temperature.
2. Mix the eggs, sugar, salt, and vanilla together until well blended, but do not whip (a). Whipping to a foam creates more leavening, resulting in a more crumbly, less fudgy brownie. If the eggs are not at room temperature, stir the mixture over a hot-water bath just until the mixture is at slightly warm room temperature.
3. Blend in the chocolate mixture (b).
4. Sift the flour and fold in (c).
5. Fold in the nuts.

MAKEUP

Sheet method. For 2 lb 9 oz (1194 g) batter, use one 9 × 13 in. (23 × 33 cm) pan or two 8-in. (20-cm) square pans. Grease and flour the pans, or line them with parchment.

BAKING

325°F (190°C), about 45–50 minutes

For 2-in. (5-cm) square brownies, cut sheet pan into 4 rows of 6, to yield 24 pieces.



A



B



C

VARIATION

For large-quantity measurements, see page 730.

Ingredients	U.S.	Metric	%
Baking powder	0.1 oz (½ tsp plus ¼ tsp)	3 g	2.5%

For a more cakelike brownie, sift the above quantity of baking powder with the flour in step 4.

CREAM CHEESE BROWNIES

Yield: 3 lb (1400 g) batter is enough for one 9 × 13 in. (23 × 33 cm) pan or two 8-in. (20-cm) square pans

For large-quantity measurements, see page 730.

Ingredients	U.S.	Metric
Cream cheese	8 oz	225 g
Sugar	2 oz	55 g
Vanilla extract	½ tsp	2 mL
Egg yolks	0.67 oz (1 yolk)	20 g
Rich Brownie batter without walnuts (p. 505) (1 recipe)	2 lb 9 oz	1190 g
Total weight:	3 lb 3 oz	1492 g

PROCEDURE

MIXING

1. In a mixer with the paddle attachment, work the cream cheese at low speed until smooth and creamy.
2. Add the sugar and vanilla and mix in at low speed until smooth.
3. Add the egg yolks and blend in.
4. Prepare the brownie batter according to the recipe.

MAKEUP

Sheet method. Grease and flour the pans, or line them with parchment. Pour about half the brownie batter into the pans (a). Spread it evenly (b). Deposit half the cream cheese mixture in pools on top of the brownie batter (c). Pour in the remaining brownie batter (d). Spread evenly in the pan. Drop the remaining cream cheese mixture in pools on top (e). Swirl the two batters together slightly, using a palette knife or a spoon handle (f).

BAKING

325°F (190°C), about 45–50 minutes
Cut into 2-in. (5 cm) square brownies.



FLORENTINES

Ingredients	U.S.	Metric	%
Butter	7 oz	210 g	350
Sugar	10 oz	300 g	500
Honey	3 oz	90 g	150
Heavy cream	3 oz	90 g	150
Sliced almonds	12 oz	360 g	600
Ground almonds or hazelnuts	2 oz	60 g	100
Candied orange peel, chopped	4 oz	120 g	200
Bread flour	2 oz	60 g	100
For finishing			
Chocolate, melted	as needed	as needed	
Total weight:	2 lb 11 oz	1290 g	2150%

VARIATION

For a lacier cookie, substitute chopped, blanched almonds for the sliced almonds.



PROCEDURE

MIXING

1. Combine the butter, sugar, honey, and cream in a heavy saucepan. Bring to a strong boil, stirring constantly. Cook, stirring, until the mixture reaches 240°F (115°C).
2. Mix together the remaining ingredients and add to the sugar mixture. Mix well.

MAKEUP

Dropped method. Drop while the mixture is hot; it will get very stiff when cool. Drop ½ oz (15 g) mounds on baking sheets lined with silicone paper, or greased and floured. Allow at least 2 in. (5 cm) between cookies for spreading. Flatten the cookies with a fork.

BAKING

375°F (190°C) until browned. As soon as the pans are removed from the oven, use a round cookie cutter to pull the cookies back together into a round shape (see photo). Let cool.

FINISHING

Spread the flat sides of the cookies with melted chocolate. Mark grooves in the chocolate with an icing comb.

BISCOTTI

Ingredients	U.S.	Metric	%
Eggs	10 oz	300 g	35
Sugar	1 lb 2 oz	550 g	65
Salt	0.5 oz	15 g	2
Vanilla extract	0.3 oz (2 tsp)	8 g	1
Orange zest, grated	0.15 oz (2 tsp)	4 g	0.5
Pastry flour	1 lb 12 oz	850 g	100
Baking powder	0.7 oz	20 g	2.5
Blanched almonds	10 oz	300 g	35
Total weight:	4 lb 3 oz	2047 g	241 %

NOTE: These cookies are hard when cooled. They are traditionally dipped in a sweet wine when eaten.

VARIATION

Omit the orange zest and flavor to taste with anise extract.

PROCEDURE

MIXING

Sponge method

1. Combine the eggs, sugar, and salt. Stir over hot water to warm the mixture, then whip until thick and light.
2. Fold in the vanilla and orange zest.
3. Sift together the flour and baking powder. Fold into the egg mixture.
4. Mix in the almonds.

MAKEUP

Bar method. Scale at 1 lb (500 g). Shape into logs 2–2½ in. (6 cm) thick. Do not flatten the logs (the dough will be sticky and somewhat difficult to handle). Egg-wash.

BAKING

325°F (160°C), about 30–40 minutes, or until light golden

FINISHING

Let cool slightly. Slice diagonally ½ in. (12 mm) thick. Place cut side down on sheet pans. Bake at 275°F (135°C) until toasted and dry, about 30 minutes.

ESPRESSO BISCOTTI

For large-quantity measurements, see page 730.

Ingredients	U.S.	Metric	%
Butter	4 oz	120 g	40
Sugar	6 oz	180 g	60
Salt	0.2 oz (⅞ tsp)	6 g	2.0
Eggs	3.33 oz (2 eggs)	100 g (2 eggs)	33
Water, hot	0.5 oz	15 g	5
Instant espresso powder	0.2 oz (2 tbsp)	6 g	2
Pastry flour	10 oz	300 g	100
Baking powder	0.25 oz (1½ tsp)	8 g	2.5
Blanched almonds	3.5 oz	105 g	35
Total weight:	1 lb 11 oz	840 g	279 %

NOTE: See the discussion of biscotti on page 509.

PROCEDURE

MIXING

Creaming method (p. 478). Dissolve the espresso powder in the hot water before adding it to the creamed mixture. Mix in the almonds after adding the sifted dry ingredients.

MAKEUP, BAKING, AND FINISHING

Same as Biscotti (above).

TWICE-BAKED

The Italian word *biscotto* (plural, *biscotti*) means “twice cooked.” The British name for cookies, *biscuit*, comes from the same root and likewise means “twice cooked.” In earlier times, when ovens were more primitive, double cooking was one method of producing dry, crisp flour goods. Dryness was desirable for these items because the low moisture content meant they kept longer.

Italian-style biscotti, made by the bar method—baked, sliced, and baked again until crisp—have become popular in the rest of Europe and in North America. Many flavor variations made today are, however, recent innovations, not the classic Italian confections.

CHOCOLATE PECAN BISCOTTI

For large-quantity measurements, see page 730.

Ingredients	U.S.	Metric	%	PROCEDURE
Butter	4 oz	120 g	40	<p>MIXING</p> <p>Creaming method (p. 478). Mix in the nuts and chocolate chips after adding the sifted dry ingredients.</p> <p>MAKEUP, BAKING, AND FINISHING</p> <p>Same as Biscotti (p. 508)</p>
Sugar	6 oz	180 g	60	
Salt	0.1 oz (½ tsp)	3 g	1	
Orange zest, grated	0.1 oz (1½ tsp)	3 g	0.5	
Eggs	3.33 oz (2 eggs)	100 g (2 eggs)	33	
Water	2 oz	60 g	20	
Vanilla extract	0.16 oz (1 tsp)	5 g	1.5	
Pastry flour	10 oz	300 g	100	
Cocoa powder	1.5 oz	45 g	15	
Baking powder	0.25 oz (1½ tsp)	8 g	2.5	
Baking soda	0.08 oz (½ tsp)	2.5 g	0.8	
Pecan pieces	2 oz	60 g	20	
Small chocolate chips	2 oz	60 g	20	
Total weight:	1 lb 15 oz	946 g	314 %	
NOTE: See the discussion of biscotti above.				

TERMS FOR REVIEW

cookie	sponge method	icebox	double-panning
spread	bagged	bar	petits fours secs
one-stage method	dropped	sheet	macaroon
creaming method	rolled	stencil	macaron
sanding method	molded	stencil paste	



QUESTIONS FOR REVIEW

1. What makes cookies crisp? How can you keep them crisp after they are baked?
2. If you baked cookies that came out unintentionally chewy, how would you correct for that in the next batch?
3. Describe briefly the difference between the creaming method and the one-stage method.
4. Besides cost control, why is accurate scaling and uniform sizing important when making up cookies?