



## Cookie Baking Tips

- Measure accurately - spoon flour and level off (do not scoop), pack brown sugar and shortening, measure liquids in a liquid measuring cup.
- Most cookies are made by the creaming mixing method - Combine fats and sugars and beat until light and fluffy, then add eggs one at a time and mix well after each addition. Then add remaining ingredients until just combined (avoid over mixing, this will create a tougher cookie).
- Generally, use ingredients at room temperature. This helps the ingredients incorporate better with each other. Butter and eggs should be set out ahead of time. To speed up the process, butter can be cut into slices and spread out or put in the microwave for 30 seconds at 30% power (microwaves may vary). For eggs, set in a bowl of warm tap water for 5 minutes.
- Salted and unsalted butter - Most cookie recipes call for unsalted butter so that the amount of salt in a recipe can be controlled. If using salted butter, then decrease the amount of salt in the recipe by half.
- Fats play a major role in the spread of the cookie. They help determine how much the cookie spreads. Shortening and margarine will help a cookie keep its shape, whereas butter will have more spread.
- Chilling dough helps cookies keep their shape and also helps it become easier to work with. If a recipe asks to chill the dough, then it should be done. If you have a recipe that you would like to have the cookies keep their shape, then refrigerate the dough.
- Use a cookie scoop. This will ensure that cookies are all the same size and bake evenly.
- Use parchment paper or a silicone mat to help the cookies bake more evenly and make for easier cleanup.
- If you want your cookies to be chewier, slightly under bake them. If you want them crispy, bake them longer. Watch a batch or two for timing and when you get the result you want, write it down so you will know for the next time you bake that cookie.
- All ovens are different. Some run a little hot and some run a little cold. Don't be afraid to adjust the temperature to accommodate - for accuracy, use an oven thermometer to check. For example, if a cookie is browning too much, but is still not cooked in the middle, the oven is too hot.

### Wasatch County Cooking Class

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# Neapolitan Cookies

*Yield: 3 dozen*

## INGREDIENTS

- 1 cup butter, softened
- 1 1/2 cups sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon almond extract
- 6 drops red food coloring
- 1/2 cup chopped walnuts
- 1 ounce unsweetened chocolate, melted

## DIRECTIONS

1. Line a 9x5-inch loaf pan with waxed paper with the ends extending up the sides and ends.
2. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla.
3. In separate bowl, whisk flour, baking powder and salt. Gradually beat into creamed mixture.
4. Divide dough into 3 equal portions. In one portion, mix in almond extract and red food coloring. Press evenly in bottom of loaf pan.
5. In the second portion, mix in walnuts and layer on top of the almond/red layer.
6. And into the last portion mix melted chocolate and layer on top of previous two layers.
7. Refrigerate, covered, overnight.
8. Preheat oven to 350 degrees. Remove dough from pan and cut lengthwise, then cut into 1/2" slices.
9. Place at least 1" apart on parchment or silicone lined baking sheets.
10. Bake for 10-12 minutes or until edges are starting to brown. Let sit on pan a few minutes and then remove from pans to wire racks to cool.

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# Candy Cane Cookies

*Yield: 3 dozen cookies*

## INGREDIENTS

- 1/2 cup shortening
- 1/2 cup unsalted butter
- 1 cup powdered sugar
- 1 egg
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon red food coloring
- 1/2 cup crushed peppermint candy

## DIRECTIONS

1. Cream together shortening, butter and powdered sugar.
2. Add egg, almond extract and vanilla extract and mix.
3. Slowly add flour and salt and mix until combined.
4. Divide dough in half. Add several drops of red food coloring to one half.
5. Use 2 teaspoons of each color of dough. Roll each color separately into a log about 4 inches long. Lay side by side and twist into a candy cane shape.
6. Place on parchment or silicone lined sheet pans and bake for 9 minutes at 375 degrees.
7. Top warm cookie with crushed peppermint candy.
8. Transfer to cooling rack.

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# Soft Ginger Cookies

*Yield: 3 dozen cookies*

## INGREDIENTS

- 1 1/4 cup butter (can use half butter and half shortening)
- 2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla
- 3 Tablespoons molasses
- 1 Tablespoon corn syrup
- 4 cups all-purpose flour
- 2 teaspoons cinnamon
- 3/4 teaspoon salt
- 1 Tablespoon baking soda
- 1 1/4 teaspoon ground ginger
- For rolling: 1/2 cup sugar combined with 1/2 teaspoon cinnamon.

## DIRECTIONS

1. Cream butter and sugar.
2. Add eggs, vanilla, molasses and corn syrup. Mix well.
3. Combine the remaining dry ingredients and add to the creamed mixture.
4. Mix until just combined.
5. Refrigerate for 1 hour.
6. Use a scoop to measure out dough and then roll into balls. (The balls can be any size, from small to large. Cooking times will need to be adjusted.)
7. Roll balls in a combination of 1/2 cup sugar and 1/2 teaspoon cinnamon.
8. Place on parchment or silicone lined baking sheet.
9. Bake at 350 degrees for 10-12 minutes - until edges start to brown.
10. Let cookies sit on baking sheets for a few minutes before transferring to cooling rack.
11. Dip in melted white chocolate if desired.

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# White Chocolate, Cranberry, Pecan Cookies

*Yield: 2 dozen cookies*

## INGREDIENTS

- 1 cup unsalted butter, softened
- 3/4 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 3/4 cup all-purpose flour
- 1 cup cake flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups white chocolate chips
- 1 1/2 dried cranberries
- 1 cup pecans, chopped

## DIRECTIONS

1. Cream butter, brown sugar and white sugar for 1 minute.
2. Add eggs (one at a time) then, vanilla. Beat for 30 seconds.
3. Add the all-purpose flour, cake flour, baking soda, baking powder and salt. Mix until just combined.
4. Fold in white chocolate chips, cranberries and pecans.
5. Measure dough out evenly. For big cookies anywhere between 4 and 6 oz. For smaller cookies 2 oz. (use a scale)
6. Place measured dough on parchment or silicone lined baking sheets.
7. For thicker cookies, freeze for 30 minutes before baking.
8. Bake at 350 degrees for 13-15 minutes.
9. Let cookies cool on the pan for 10 minutes and then transfer cookies to wire rack.

\*\*Feel free to substitute any kind of chocolate chips nuts etc. for the white chocolate chips, dried cranberries, and pecans. Just make sure the combination measures 4 cups.

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# Turtle Cookies

*Yield: 2 dozen cookies*

## INGREDIENTS

### Cookies:

- 1 cup all-purpose flour
- 1/3 cup cocoa powder
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter
- 2/3 cup granulated sugar
- 1 large egg, separated
- 2 Tablespoons milk
- 1 teaspoon vanilla extract
- 1 1/4 cup pecans, finely chopped

### Caramel filling:

- 14 soft caramel candies
- 2 Tablespoons heavy cream

### Chocolate Drizzle (optional):

- 2 oz. semi sweet chocolate chips
- 1 tsp. shortening

## DIRECTIONS

1. Beat butter and sugar until light and fluffy.
2. Add egg yolk, milk and vanilla. Mix until well incorporated.
3. Combine flour, cocoa and salt and add to mixture. Mix slowly until just combined.
4. Refrigerate dough (covered) for one hour.
5. Whisk egg whites in a bowl until frothy.
6. Place pecans in a bowl.
7. Roll chilled dough into 1-inch balls.
8. Dip each dough ball in egg whites and then roll in pecans.
9. Place on a baking sheet lined with parchment or silicone mat.
10. Using a 1/2 teaspoon measuring spoon, make an indentation in the center of each dough ball.
11. Bake at 350 degrees for 12 minutes.
12. When the cookies are removed from oven, repress the indentations.
13. Place caramels and cream in a bowl and microwave 1 to 2 minutes and stir until smooth.
14. When cookies are cooled, fill each indentation with about 1/2 teaspoon of caramel mixture.
15. Place chocolate chips and shortening in a small zip-top bag. Set bag in a bowl of warm water to soften.
16. Knead the chocolate until melted and smooth. Can place back in water if needed.
17. Snip a very small hole in the corner of the plastic bag and drizzled chocolate over cooled cookies.

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