

HAPPY HOLIDAYS!

...FRESH FROM THE KITCHENS OF OUR MEMBERS DECEMBER 2012



Warm Wishes to All!

It is our wish for all of our members and friends that their homes are filled with plenty of warmth, laughter, and kindness this holiday season. And may each of you be blessed with delicious memories to last all through the year.

Feed Your Passion!

***Kris Piatt and Guida Ponte
Co-Presidents***



✧ Annual Holiday Cookie Swap ✧

A COLLECTION OF RECIPES JUST FOR YOU!

Thank you to all of our members, guests, and friends from the Boston chapter of AIWF for making this year's Annual Holiday Cookie Swap such a success. There were many cookies swapped, stories shared, and happy memories made ~ a perfect recipe to start the holiday season.

Whether you bake for yourself, family and friends, coworkers, or neighbors, there is something about sharing our favorite cookies, recipes, and traditions that makes this season just a little bit more special.

It is with this thought that we want to make sure to pass the favorite recipes of our members and their friends on for you to try, enjoy, and then share with all whom you care for this time of year.

Toffee Squares

...shared by Ruth Aisner

*2 sticks butter
1 cup brown sugar
2 cups flour
1 egg yolk, beaten
1 teaspoon vanilla
1 cup chocolate chips
1 cup chopped nuts*

- Cream the butter and sugar together until light in color.
- Add the beaten egg yolk, followed by the vanilla.
- Add the flour slowly.
- Spread the mixture onto a greased cookie and bake at 350° for 15-20 minutes.
- Immediately cover with the chocolate chips, then sprinkle with the nuts.
- Once cool, cut into bars.



Dark Chocolate Biscotti

...shared by P.K. Newby

2 cups white whole wheat flour

1/2 cup unsweetened cocoa powder (high quality, dark if you find it)

1/2 teaspoon espresso powder

1 teaspoon baking soda

1 teaspoon salt

6 tablespoons unsalted butter, softened

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla

3/4 cup walnuts, chopped

3/4 cup dark chocolate chunks



- Preheat oven to 350 degrees F and butter and flour a large baking sheet. Whisk dry ingredients together and set aside. Beat butter and sugar until fluffy, then add eggs and vanilla and mix well. Stir walnuts and chocolate chunks into the flour to coat, then mix into the egg batter with a wooden spoon. Dough will be stiff.
- For standard-sized biscotti, form dough into two logs, about 15 inches long and 2 inches wide and flatten. (Note: I often make mini biscotti, creating 3 logs that are 1.5 inches wide. Because these cookies expand during baking, it's not as small as it sounds.) Bake 20-25 minutes (depending on the size), until slightly firm to the touch. Cool 7 minutes.
- Cut the cookies on the diagonal into 1/2-3/4 inch slices. Arrange on baking sheet cut sides down and bake 7 minutes. Turn gently and bake an additional 7 minutes.

Cooking Notes: For variation, try adding 1/2 -3/4 cup of dried cherries in place or instead of some the walnuts or chocolate chunks. And, to make these cookies a bit fancier, drizzle with dark or white chocolate (or dip one end completely into chocolate). While additional chocolate is always pretty and a sublime finishing touch, it is truly not needed to enjoy these delectably crisp cookies; I've eaten them both ways as time and whimsy dictate. Either way, because of the big chocolate flavors, no one will ever know you used whole wheat flour.



Italian Tri-Color Cookie

...shared by *Melanie DeFalco, Verrill Farm*

3 1/2 cups shortening
3 1/2 cups granulated sugar
3 1/2 cups flour
12 eggs
2 tablespoons almond extract
Food coloring of choice, gel is preferred
16 ounces seedless raspberry jam
16 ounces semisweet chocolate

- Preheat oven to 325 degrees F. Grease and flour 3 half sheet pans (or reuse one, washing in between each layer).
- Cream the shortening and sugar together until fluffy. Carefully add the flour and blend well, scraping down the bowl a few times during the mixing.
- Add the eggs in three increments, mixing well after each addition, and then add the extract in to the batter. Separate the batter into three bowls and color each one.

- Once baked, run a knife along the edges and flip the bottom layer onto a cutting board lined with parchment or wax paper.
- Spread half of the jam on this layer and add the second layer on top. Repeat this step with the final layer.
- Melt the chocolate and spread half on top of the stacked layers. Allow this to set and flip the whole cookie using parchment and another board.
- Spread the remaining chocolate and allow the cookie to set.
- Once the cookie is set, cut into your desired shapes and enjoy!

Sesame Seed Lace Cookies

...shared by *Charlotte Kaner*

1/2 cup sesame seeds
1/2 cup butter
1 cup brown sugar
1 egg
1/2 cup, plus 1 tablespoon, flour
1/8 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon vanilla

- Put sesame seeds in a heavy pan and brown. No oil is necessary, just toss the seeds a bit to prevent burning.
- Cream the butter and sugar together. Gradually beat in the remaining ingredients, adding the sesame seeds last.

- Drop spoonfuls of the batter onto ungreased cookie sheets, about 2 inches apart.
- Bake at 375 degrees F for 8 - 10 minutes. Watch the cookies carefully to make sure they don't burn.
- Edges should just start to brown slightly.

Cooking Notes: If you use silicone baking sheets or parchment paper, it will help to remove the cookies easily.

Italian Cookies with Icing

...shared by Rae Grassia and Susan Grassia Perone

Cookies:

6 eggs

1 cup vegetable oil

1 cup white sugar

1 tablespoon extract (anise, lemon, or vanilla)

4 1/2 cups flour

5 teaspoons baking powder

Icing:

2 cups confectionary sugar

3 tablespoons milk

- Beat eggs until yolks and whites are mixed well. Add sugar, a little bit at a time. Add the oil and your desired extract.
- Sift flour and baking powder together. Add gradually to the wet mixture.
- Form batter into walnut-shaped rounds. Bake at 375 degrees F for 10 - 12 minutes on a lightly greased cookie sheet until golden brown.
- Ice cookies once cool.



Date Balls

...shared by Alison Levins

1 8-ounce box chopped dates

2 cups crispy rice cereal

1 cup sugar

1 stick butter

1 egg

1/2 cup chopped walnuts

1 teaspoon vanilla

Coconut or powdered sugar, for rolling

- Place dates, butter, sugar, and egg in a medium saucepan. Cook over medium heat for 6 - 8 minutes, stirring continuously.
- Add vanilla, crispy rice cereal, and chopped nuts. Drop by a teaspoon or scoop into the coconut, or powdered sugar. Form into small balls while rolling in the coconut (or powdered sugar).
- Cool in a single layer on flat plate covered in wax paper.
- The date balls are best kept refrigerated until just before serving time. Let the balls come up to room temperature before serving.

Fruitcake Cookies

...shared by Jen Verrill

1 1/2 pound dried figs
1 1/4 pound raisins
2 ounces candied cherries, coarsely chopped
2 ounces dried apricots, coarsely chopped
1 tablespoon honey
2 tablespoons dry sherry
1 tablespoon lemon juice, freshly squeezed
6 ounces chopped pecans
Kosher salt
2 sticks unsalted butter, at room temperature
1 1/2 teaspoon ground cloves
1 1/2 cup superfine sugar
1 1/3 cup light brown sugar, firmly packed
1 extra-large egg
2 2/3 cups all-purpose flour

- Snip off the hard stems of the figs with scissors or a small knife and coarsely chop the figs. In a medium bowl, combine the figs, raisins, cherries, apricots, honey, cherry, lemon juice, pecans, and a pinch of salt. Cover with plastic wrap and allow to sit overnight at room temperature.
- In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, cloves,

superfine sugar, and brown sugar on medium speed until smooth, about 3 minutes. With the mixer on low speed, add the egg and mix until incorporated. Slowly add the flour and 1/4 teaspoon salt just until combined. Do not overmix! Add the fruits and nuts, including any liquid that remains in the bowl.

- Divide the dough in half and place each half on the long edge of a 12 x 18-inch piece of parchment or waxed paper. Roll each half into a log 1 1/2 to 1 3/4-inch thick, making an 18-inch-long roll. Refrigerate the dough for several hours, or until firm.
- Preheat the oven to 350 degrees F.
- With a small, sharp knife, cut the logs into 1/2-inch thick slices. Place the slices 1/2 inch apart on ungreased sheet pans and bake for 15 - 20 minutes, until lightly golden.



Salted Caramel Almond Thumbprint Cookies

...shared by Jen Stone

Cookies:

2/3 cup unsalted butter, softened

2/3 cup sugar

1/2 cup almond meal

1 egg, lightly beaten

1 teaspoon almond extract

2 cups cake flour, sifted

1 teaspoon baking powder

2 egg whites, lightly beaten

1 cup sliced almonds, crushed

Caramel:

1/2 cup sugar

1/4 cup light brown sugar

1/4 cup light corn syrup

2 tablespoons unsalted butter, cut in small cubes

2 tablespoons heavy cream

1 tablespoon evaporated milk

1 teaspoon vanilla extract

1 tablespoon sea salt flakes

- **For the cookies:** Preheat your oven to 350 degrees F.
- In a stand mixer, with a paddle attachment on medium speed, cream the butter and sugar together until light and fluffy, about 3 minutes. Set the speed to low and add the almond meal, followed by the lightly beaten egg and almond extract.
- Scrape the sides of the bowl and add the flour and baking powder. Mix together, with a wooden spoon until fully incorporated. Be careful not to overmix the dough.
- Roll 1-inch balls of dough and place on a parchment-lined baking sheet until all the shortbread dough has been used. Gently coat each ball in the egg white and then roll the balls in the crushed almonds.
- Divide the balls between 2 parchment-lined baking sheet, about 15 per sheet. Using your thumb, gently press down into the center of each ball, creating a "thumbprint" in the cookie dough. Place the baking sheets into a refrigerator and allow the cookie balls to chill for about 30 minutes
- Remove the baking sheet from the refrigerator, place it in the oven and bake for 16 to 20 minutes or until the tops of the cookies just begin to brown. Remove from the oven and allow the cookies to cool.
- **For the caramel:** While the cookies cool, begin making the caramel by combining the granulated sugar, brown sugar, and corn syrup in a medium sauce pan. Bring the mixture to a boil on medium-high heat.
- Once the mixture reaches 240 degrees F on a candy thermometer, remove from the heat and whisk in the butter, cream, and evaporated milk until fully incorporated. Be very careful, the mixture will begin to bubble violently. Stir in the vanilla and allow the hot caramel to cool slightly, about 15 minutes.
- Place 1 to 2 teaspoons of the warm caramel into each thumbprint (depending on the size of the thumbprint indentation) on each cookie.
- Once all the cookies have been filled, allow the caramel to set, about 1 hour. Once cool, sprinkle the tops of each cookie with the sea salt flakes. The cookies can be stored in an airtight container until ready to be served.

Chewy Ginger Snaps

...shared by Nancy Elliot

2 1/4 cups all-purpose flour
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1 teaspoon cinnamon
2 teaspoons baking soda
1/2 teaspoon salt
1 1/2 sticks unsalted butter, softened
1 cup sugar
1/4 cup dark molasses
1 large egg
3 1/2 ounces crystallized ginger chips

- Preheat your oven to 375 degrees F. Sift dry ingredients together in a bowl and set aside.
- In a large bowl, mix the butter, molasses, and egg together. Carefully add the dry ingredients to this wet mixture and mix well. Stir in the crystallized ginger chips.
- For best results, chill the dough for one hour. Form 1-inch balls and roll in granulated sugar.
- Place on a parchment paper-lined cookie sheet, 2 inches apart. Bake for 8 - 10 minutes. Remove from the oven while the cookies are still soft.
- Let the cookies cool on sheet before removing.



Coconut Blackberry Cookies

...shared by Rachel Elias

1 egg
1/2 cup sugar
1 teaspoon vanilla extract
2 teaspoons lemon zest, finely grated
2 1/2 cups sweetened shredded coconut
1/4 cup blackberry jam

- Position a rack in the middle of the oven and preheat the oven to 350 degrees F. Line 2 rimless baking sheets with parchment paper.
- In a large bowl, beat the egg until light with an electric mixer on medium-high speed. Gradually add the sugar, vanilla, and lemon zest, beating well after each addition.
- Continue beating until the batter is light and fluffy, about 5 minutes.

- Using a rubber spatula, fold in the coconut. Drop heaping spoonfuls of the batter onto the prepared baking sheet, spacing the cookies 1 1/2 inches apart. Put a teaspoon of jam in the center of each cookie, creating a well with the spoon as you add the jam.
- Bake until the cookies are golden brown on the edges, about 15 minutes. Let the cookies cool on a wire rack.

Cooking Notes: You can also use raspberry, cherry, or blueberry jam in place of the blackberry jam.

Glazed Chai Shortbread Cookies

...shared by Jill MacMillan, Verrill Farm

Cookies:

1 cup butter, softened

1/2 cup brown sugar, firmly packed

1 teaspoon vanilla

2 1/4 cups all-purpose flour

2 teaspoons pumpkin pie spice

2 teaspoons ground ginger

1/2 teaspoon ground allspice

1/2 teaspoon ground cardamom

1/4 teaspoon salt

Glaze:

1 cup powdered sugar

2 teaspoons vanilla

1 - 2 teaspoons water

- Combine the butter, brown sugar, and 1 teaspoon vanilla in a large bowl. Beat at medium speed, scraping the bowl often, until creamy. Reduce speed to low and add all remaining cookie ingredients. Beat until the mixture forms a dough.
- Divide the dough into thirds. Shape each third into a 6 x 1 1/2-inch square log. Wrap each log in plastic food wrap and refrigerate until firm, for at least 1 hour.
- Heat your oven to 375 degrees F.
- Cut the logs into 1/4-inch slices with a sharp knife. Place each cookie 1 inch apart onto ungreased cookie sheets.
- Bake for 8 - 11 minutes, or until lightly browned on the edges. Cool 5 minutes on cookie sheets and remove to a wire cooling rack. Cool completely.
- Combine the powdered sugar and 2 teaspoons vanilla in a small bowl. Stir in enough water for desired drizzling consistency. Drizzle glaze over cooled cookies and let stand until the glaze is set. Sprinkle with decorator sugar, if desired.



Pistachio Rum Balls

...shared by Lauren Omartian

1 1/2 cups confectionary sugar
2 tablespoons cocoa powder
1/2 teaspoon ground allspice
1/2 cup dark rum
2 tablespoons light corn syrup
2 1/2 cups finely crushed vanilla wafers
1 cup finely chopped, toasted pistachios

- In a large bowl, sift together 1 cup of the confectionary sugar, the cocoa powder, and allspice. Stir in the rum and corn syrup. Stir in the vanilla wafers and nuts, and mix well.
- Place the mixture in the refrigerator to firm up slightly, about 30 minutes. The mixture may appear crumbly and dry - this is O.K.
- Place the remaining 1/2 cup confectionary sugar in a shallow bowl or dish.



- Using a tablespoon, scoop out portions of the chocolate mixture and press into 1-inch balls. With your hands, roll the balls in the confectionary sugar, coating evenly.
- Place on a baking sheet, cover with plastic wrap, and refrigerate overnight. Store in an airtight container in the refrigerator for up to 2 weeks, placing waxed paper between the layers to prevent sticking.

Cooking Notes: Walnuts can be substituted for the pistachios.

Melamakarona (Greek Honey Dainties)

...shared by Lydia Lodynsky

1/3 cup cooking oil
1/2 cup unsalted butter, softened
1/3 cup sugar
1 tablespoon orange juice
1 teaspoon baking powder
1/2 teaspoon baking soda
1 3/4 - 2 cups all-purpose flour
3/4 cup sugar
1/2 cup water
1/3 cup honey
1/3 cup finely chopped walnuts

- In a mixer bowl, beat the cooking oil into the butter until blended. Beat in the 1/3 cup sugar.
- Gradually add the orange juice, baking powder, and baking soda, and mix well. Add enough of the flour, a little at a time, to make a medium-soft dough.
- Shape the dough into 2-inch ovals and place on an ungreased baking sheet. Bake in 350 degree oven for 20 - 25 minutes or until cookies are golden. Cool on a wire rack.
- Meanwhile, in a saucepan combine the 3/4 cup sugar, the water, and honey. Boil gently, uncovered, for 5 minutes.
- Dip the cooled cookies into the warm syrup and sprinkle immediately with the nuts. Dry on a wire rack. Store in a loosely-covered container.

Pistachio Cranberry Icebox Cookies

...shared by Lynne Gassiraro

1 1/2 cups all-purpose flour
3/4 teaspoon cinnamon
1/4 teaspoon salt
1 1/2 sticks butter, softened
1/4 cup, plus 2 tablespoons, granulated sugar
1/2 teaspoon fresh orange zest, finely grated
1/2 cup (2 1/4 ounce) shelled pistachios
1/3 cup dried cranberries
1 large egg, lightly beaten
1/4 cup coarse, decorative sugar

- Stir together the flour, cinnamon, and salt in a bowl. In a standing mixer at medium-high speed, beat together the butter, granulated sugar, and zest until pale and fluffy, about 3 minutes. Reduce the speed to low and add the flour mixture in 3 batches, mixing until dough just comes together in clumps.
- Slowly mix in the pistachios and cranberries. Gather and press the dough together, then divide into 2 equal pieces. Using a sheet of plastic wrap or wax paper as an aid, form each piece of dough into a log about 1 1/2 inches in diameter. Square off the long sides of each log to form a bar, then chill, wrapped in plastic wrap, until very firm, at least 2 hours.
- Place the oven racks in the upper and lower thirds of the oven and heat the oven to 350 degrees F. Line 2 large baking sheets with parchment paper.
- Lightly brush egg over all 4 long sides of the bars, but not the ends. Sprinkle decorative sugar on a separate sheet of parchment paper, or wax paper, and press the bars into the sugar, coating well.
- Using a sharp chef's knife cut each bar crosswise into 1/2-inch thick slices, rotating the bar after cutting each slice to help keep the square shape. If the dough gets too soft to slice, freeze the bars briefly until firm. Arrange the cookies about 1/2 inch apart on line baking sheets. Bake cookies, switching position of the cookie sheets halfway through baking, until edges are pale golden, about 15 - 20 minutes total. Transfer cookies to racks to cool completely.

Cooking Notes: If the dough has been chilled overnight, give it about 10 minutes before you try to slice it or the slices may break. Dough bars can be chilled up to 3 days or frozen, wrapped in plastic wrap and then foil, for 1 month. The cookies will keep in an airtight container at room temperature for 5 days.



Vegan Chocolate Peppermint Crinkle Cookies

...shared by Taryn Johnson

1 cup dutch-process cocoa powder
2 cups sugar
1/2 cup vegetable oil
3/4 cup applesauce
1 teaspoon vanilla extract
1 teaspoon peppermint extract
2 cups all-purpose flour
2 1/2 teaspoon baking powder
1/2 teaspoon salt
2 tablespoon peppermint candies, crushed
1 cup powdered sugar, for coating

- In a small bowl combine flour, salt, and baking powder and set aside.
- In a medium bowl, or stand up mixer, stir together cocoa powder, sugar, applesauce, oil, and extracts until well-blended.
- Fold in the crushed peppermints. Add the flour mixture and mix until just combined.

- Wrap the dough in plastic wrap and chill for 4 hours.
- Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper. Place the powdered sugar in a small bowl.
- Remove chilled dough, it will be stiff but still sticky. Roll cookie dough into balls 1 tablespoon in size and toss in the powdered sugar to coat.
- Press down very lightly and bake for 12 - 15 minutes (cookies should still be soft on the inside). Remove from the oven and allow to cool for 2 - 3 minutes before transferring onto a wire rack.
- Allow to cool completely. Store in an airtight container at room temperature.



Chinese Walnut Cookies

...shared by Isabel Chesak

2 cups walnut halves
1 3/4 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
2 sticks butter
1/2 teaspoon salt
3/4 cup sugar
1/3 cup light brown sugar
1 egg
1 1/2 teaspoon vanilla

- Heat your oven to 300 degrees F. Toast walnuts on a rimmed baking sheet and let them cool.
- In a bowl, whisk together the flour, baking powder, and baking soda. Cream the butter on medium speed with 1/2 cup walnuts and salt until the walnuts break up.

- Scrape down the bowl and add the sugars, continuing to beat until light and fluffy. Add egg and vanilla and beat until incorporated. Scrape down the bowl and add the flour mixture, mixing just until incorporated. Scrape the dough onto plastic wrap. Wrap tightly and refrigerate at least 4 hours.
- Heat your oven to 325 degrees F and grease 2 baking sheets, or line with parchment. Scoop 1/2-inch rounds of dough and place 2 inches apart on the baking sheets. Press a walnut half into each cookie.
- Bake, rotating pans halfway through until lightly golden brown, about 10 minutes. Let cool on a wire rack before removing.

World Peace Cookies

...shared by Beardsley Ruml

1 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1 stick plus 3 tablespoons unsalted butter, at room temperature
2/3 cup light brown sugar, packed
1/4 cup sugar
1/2 teaspoon fleur de sel, or 1/4 teaspoon fine sea salt
1 teaspoon vanilla extract
5 ounces bittersweet chocolate, chopped into chips

- Sift the flour, cocoa, and baking soda together.
- Working with a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the butter on medium speed until soft and creamy. Add both sugars, salt, and vanilla extract and beat for 2 minutes more.
- Turn off the mixer. Pour in the flour, drape a kitchen towel over the stand mixer to protect yourself and your kitchen from flying flour and pulse the mixer at low speed about 5 times, 1 - 2 seconds per pulse. Take a peek -- if there is still a lot of flour on the surface of the dough, pulse a couple of times more; if not, remove the towel.
- Continuing at a low speed, mix for about 30 seconds more, just until the flour disappears into the dough -- for the best texture, work the dough as little as possible once the flour is added, and don't be concerned if the dough looks a little crumbly. Toss in the chocolate pieces and mix only to incorporate.

- Turn the dough out onto a work surface, gather it together and divide it in half. Working with one half at a time, shape the dough into logs that are 1 1/2 inches in diameter. Wrap the logs in plastic wrap and refrigerate for at least 3 hours.
- Center a rack in the oven and preheat the oven to 325 degrees F. Line 2 baking sheets with parchment or silicone mats.
- Working with a sharp thin knife, slice the logs into rounds that are 1/2 inch thick. Don't be concerned if the rounds crack as you are cutting them. Just squeeze the bits back onto each cookie. Arrange the rounds on the baking sheets, leaving about 1 inch between them.
- Bake the cookies one sheet at a time for 12 minutes -- they won't look done, nor will they be firm, but that's just the way they should be. Transfer the baking sheet to a cooling rack and let the cookies rest until they are only just warm, at which point you can serve them or let them reach room temperature.

Cooking Note: Once the dough is rolled into logs, it can be refrigerated for up to 3 days, or frozen up to 2 months. If you freeze the dough, you needn't defrost it before baking. Just slice the logs into cookies and bake each pan for 1 additional minute.



Cranberry Crunch Cookies

...shared by Helen Alkon

1 stick butter
1 1/4 cups dark brown sugar
1 egg
1 1/2 teaspoons vanilla
1 1/2 teaspoons milk
1 1/2 teaspoons orange zest
1 1/2 teaspoons orange juice
1 1/4 cups dried cranberries
1 cup finely ground graham crackers
1 cup toasted slivered almonds
1 cup oatmeal
3/4 cup flour
3/4 teaspoon cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
Turbinado sugar

- Preheat your oven to 350 degrees F.
- Cream the butter and brown sugar together. In a small bowl, whisk together the egg, vanilla,

milk, orange zest, and orange juice. Add to the butter and brown sugar mixture, and mix until smooth.

- In a large bowl, combine cranberries, graham crackers, almonds, oatmeal, flour, cinnamon, baking soda, and salt. Fold together until evenly distributed. Slowly add to the other ingredients. Mix until evenly combined.
- Shape dough into balls - about 2 tablespoons each. Roll the dough balls in turbinado sugar and place about 2 inches apart on the cookie sheets.
- Bake for 10 - 12 minutes or until golden brown. Remove the cookie sheets from the oven and let stand for 2 minutes. Then place cookies on wire racks to cool.

White Chocolate Macadamia Cherry Cookies

...shared by Tammy McKenna

1 stick unsalted butter
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 teaspoon vanilla extract
3 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons milk
1 cup chopped macadamia nuts
1/2 cup cherries
1 1/2 cup white chocolate chips

- Preheat oven to 350 degrees F.
- Cream the butter and both sugars together. Add the eggs and vanilla and set aside.
- Sift together the flour, soda, and salt.

- Add the milk to the butter mixture and then begin to add the flour mixture. The batter should be stiff by this point.
- Mix together the nuts, cherries, and white chocolate chips and add to the mixture.
- Drop by the tablespoonful onto a greased cookie sheet and bake for 13 minutes.



Pecan Bars

...shared by Vera Burtman

Nonstick cooking spray

1 1/2 cups all-purpose flour

1 1/2 cups light brown sugar, packed

1/2 teaspoon baking powder

Salt

3 1/2 cups chopped pecans, 1/2 cup toasted and cooled

10 tablespoons cold unsalted butter, cut into small pieces, plus 4 tablespoons, melted and cooled

3/4 cup light corn syrup

2 teaspoons vanilla extract

1 1/2 teaspoons instant espresso powder

3 large eggs

- Set the oven rack in the middle position and preheat the oven to 350 degrees F. Line a 9 x 13-inch baking pan with a sheet of foil as wide as the pan and about 22 inches long, pushing it into the corners and up the sides at either end (there should be a couple of inches of overhang at both ends). Spray the foil with nonstick cooking spray and set the pan aside.
- In a food processor, blend the flour, 1/2 cup brown sugar, baking powder, 1/2 teaspoon salt, and the 1/2 cup toasted pecans to combine - about 6 pulses.
- Scatter the cold butter pieces over the flour mixture and pulse to combine - about 12 pulses. The mixture should resemble a coarse meal. Pour the prepared pan and pat into a tight, even layer. Bake until the crust is golden brown, about 35 minutes, rotating the pan halfway through the baking time.
- Meanwhile, in a large bowl, whisk the remaining brown sugar, corn syrup, melted butter, vanilla, espresso powder, and 1/4 teaspoon salt to combine. Add the eggs and whisk to combine. Pour this mixture onto the hot crust and spread evenly. Scatter the remaining pecans over the filling, pressing them gently into the filling, and bake until the filling is set and nuts are browned and toasted, about 35 minutes, rotating the pan halfway through the baking time.
- Remove from the oven, set the pan on a wire rack, and cool to room temperature, at least 2 hours. Use the ends of the foil as handles to lift the entire thing out of the pan, place it onto a cutting board. Use a sharp chef's knife to cut into 2-by-3-inch bars and serve.

Cooking Notes: Make sure the flour mixture is not too thin near the center of the pan, or too thick around the edges.



Oatmeal Cranberry White Chocolate Chip Cookies

...shared by Rachel Elias

2/3 cup butter or margarine, softened
2/3 cup brown sugar
2 large eggs
1 1/2 cups old-fashioned oats
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 6-ounce package dried, sweetened cranberries
2/3 cup white chocolate chips

- Preheat your oven to 375 degrees F.
- Using an electric mixer, beat the butter or margarine and sugar together in a medium mixing bowl until light and fluffy. Add the eggs one at a time, mixing well.

- Combine the oats, flour, baking soda, and salt in a separate mixing bowl. Add to the butter mixture in several additions, mixing well after each addition. Stir in the cranberries and white chocolate chips.
- Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10 - 12 minutes or until golden brown. Let the cookies cool on a wire rack.

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