



the **250** best
cookie
recipes

Esther Brody

Apricot Almond Biscotti

3 cups	all-purpose flour	750 mL
2 tsp	baking powder	10 mL
1/4 tsp	salt	1 mL
3/4 cup	softened butter	175 mL
3/4 cup	granulated sugar	175 mL
2	eggs	2
1 tsp	almond extract	5 mL
1 tsp	orange zest	5 mL
1/2 cup	blanched chopped almonds, toasted (see page 11)	125 mL
1 cup	finely chopped dried apricots	250 mL

HINT: When cutting the partially cooked dough, always use a sharp knife, with a serrated edge and cut in a light sawing motion — otherwise the cookies will crumble.

Preheat oven to 325°F (160°C)
Ungreased cookie sheet

1. In a bowl, mix together flour, baking powder and salt.
2. In another bowl, beat butter and sugar until smooth and creamy. Add eggs, one at a time, beating until well incorporated. Stir in almond extract and orange zest. Add almonds and apricots and mix well. Gradually add flour mixture, mixing until a dough forms.
3. On a lightly floured surface, divide dough in half. Shape into two rolls about 8 inches (20 cm) long. Place at least 2 inches (5 cm) apart on cookie sheet. Bake in preheated oven for 30 to 35 minutes until golden brown.
4. Cool for 5 minutes on cookie sheet, then cut into slices 1/2 inch (1 cm) thick. Place on cookie sheet and return to oven to dry for 15 minutes. Turn slices over and bake for 5 minutes more. Immediately transfer to wire racks to cool.

Makes about 2 1/2 dozen



Checkerboard Squares

1 cup	softened butter or margarine (2 sticks)	250 mL
1/2 cup	granulated sugar	125 mL
6 tbsp	packed brown sugar	90 mL
1	egg	1
2 tsp	vanilla	10 mL
1 1/2 tsp	baking powder	7 mL
1 1/2 cups + 2 tbsp	all-purpose flour	375 mL + 25 mL
2	squares (each 1 oz/28 g) unsweetened chocolate, melted (see page 11)	2

Preheat oven to 375°F (190°C)
Ungreased cookie sheet

1. In a bowl, beat butter or margarine and sugars until smooth and creamy. Beat in egg until incorporated. Stir in vanilla and baking powder.
2. Gradually add flour, mixing in as much as possible, then stirring in remainder with a wooden spoon.
3. Divide dough in half. Knead melted chocolate into one portion of dough until combined. Divide plain and chocolate doughs in half. Shape each portion into 8-inch (20-cm) logs. (You will have two plain logs and two chocolate logs.) Wrap each tightly in plastic wrap and refrigerate for 2 hours until firm.
4. On a floured surface, place one plain roll and one chocolate roll side by side. Top the plain roll with another chocolate roll and the chocolate roll with a plain roll. Press logs together firmly so they adhere and, using your hands, square the sides to make a square-shaped log. Wrap tightly in plastic wrap and refrigerate 6 hours until firm.
5. Using a knife, cut log into slices 1/4 inch (0.5 cm) thick. Place about 2 inches (5 cm) apart on cookie sheet. Bake in preheated oven for 8 to 10 minutes until bottoms are lightly browned. Immediately transfer to wire racks to cool.

Makes about 6 dozen



continued from back cover

Chocolate Icing
Almond Sugar Cookie Crisps
Whole Wheat Spice Cookies

Hand-Shaped Cookies

Nut Cookies

Nutmeg Pecan Butter Balls
Surprise Potato Chip Crunchies
Cinnamon Pecan
 Snickerdoodles
Mexican Wedding Cakes
Sweet Cornflake Cookies
Farm-Style Oatmeal Cookies
Quick 'n' Easy Butter
 Nut Cookies
Greek Almond Cookies
Chinese Almond Cookies
Nutmeg Almond Balls

Fruit Cookies

Mocha Cherry Crackles
Rolled Orange Juice Balls

Lemon Cookies

Sugar-Cinnamon
 Lemon Cookies
Iced Lemon Butter Cookies
Lemon Thumb Cookies

Chocolate Chip Cookies

Raspberry Chocolate
 Chip Crackles

Peanut Butter Cookies

Dipped Biscuit Peanut
 Butter Balls
Crunchy Peanut Butter Cookies

Oatmeal Cookies

The Original Dad's Cookie
Coconut Oatmeal Cookies

Filled Cookies

Swedish Thimble Cookies
Chocolate Cherry
 Thumbprint Cookies

Other Hand-Shaped Cookies

A Honey of a Cookie
Sesame Seed Cookies
Chinese Chews
Old-Fashioned Spice Balls
Ginger Snaps
Crispy Cheddar Cookies
Wholesome Cheddar
 Bran Cookies

Cut Cookies

The Ultimate Sugar Cookie
Sugar, Spice 'n' Everything
 Nice Cookies
Ginger Spice Snaps
Little Gingerbread People
Nurnbergers
Maple Syrup Cookies
Danish Jam Squares
Cinnamon Sugar Diamonds
Apricot Cream Cheese Kolacky
Apricot Bundles
Jam Crescents

Sliced Cookies

Easy Elephant Ears
The Refrigerator Cookie
Easy Icebox Cookies
Buttery Brown Sugar Slices
Butterscotch Pecan Cookies
Coffee Break Cinnamon Rolls
Mochaccino Cookies
Fruit and Nut Roly Poly
Apricot Cream Cheese
 Pinwheel Cookies
Cinnamon Roll Slices
Chocolate 'n' Vanilla Spirals
Tri-Color Neapolitan Cookies

Apple Fig Date Log
Chocolate Chip
 Pecan Logs
Glazed Lemon Braids
Lemon Nutmeg Crisps
Double Almond Sticks
Raspberry Nut Swirls

Biscotti

Apricot Almond Biscotti
Chocolate Almond Biscotti
Chocolate Nut Coffee Biscotti
Chocolate Chip Biscotti
Italian-Style Biscotti
Cherry Nut Biscotti
Cinnamon Oatmeal Biscotti
Coffee House Biscotti
Cranberry Pistachio Biscotti
Lemon-Orange Cocoa Biscotti
Lemon Almond Biscotti

Specialty Cookies

Apricot Cheddar Pillows
Chocolate Puffs
Cookie Cups
Cinnamon Pretzels
Swedish Rosettes
Almond Cookie Cones
Almond Crescents
Sugar-Coated Walnut
 Crescents
Cheddar-Chive
 Tomato Pinwheels
Cookie Cards
Homemade Ladyfingers
Special Wonton Cookies
Fortune Cookies
Sugar Cinnamon Twists
Oatmeal Pecan Turnovers
Fancy Lattice Cookies
Peak Fren Vanilla Napoleons
Delicate Lace Baskets
Best Spritz Cookies

Sandwich Cookies

Chocolate Cream Delights
Chocolate Cream Puff Cookies
Chocolate-Filled Meringues
Jam-Filled Cottage
 Cheese Squares
Jam-Filled Sandwiches
Date-Filled Cookies
Lemon-Filled Drops
Lemon Raisin-Filled Squares
Chocolate-Dipped Lemon
 Butter Cookies
Ice-Cream Sandwiches
Linzer Cookies
Peanut Butter Mini Turnovers
Peanut Butter Jelly Sandwiches
Cream Cheese Shortbread
 Sandwiches
Mincemeat Refrigerator
 Rounds
Grandma's Whoopie Pies
Apricot Almond Sandwiches
Just Peachy Sandwich Cookies
Lacy Oatmeal Sandwiches

No-Bake Cookies

Almond-Coated Chocolate
 Fig Balls
No-Bake Granola Peanut Treats
Chocolate Haystacks
Crispy Caramel Haystacks
No-Bake Peanut
 Butter-Rice Chews
Barnyard Cow Pies
Chocolate Rum Balls
No-Bake Cocoa Orange Balls
Chocolate Covered
 Peanut Graham Balls
Pineapple Snowballs
Fruit 'n' Nut Snowballs
Rocky Road Specials
Stovetop Cookies
Stovetop Sugarplum Gems

Esther's Favorites

Mama's Homemade Cookies
Cecille's One-Bowl
 Chocolate Cookies
Lisa's Chocolate Chip Cookies
Shirley's Meringue Cookies
Baba Mary's Jam Delights
Shauna's Shortbread Cookies
Aunt Giza's Lemon Cookies
Mom's Peanut Butter Cookies
Esther's Famous Komish
 Bread Cookies
Lisa's Cinnamon Nut Crescents
Sima's Passover Cookies
Cecille's Passover
 Komish Bread
Esther's Rugelach
Mildred's Sour Cream Kiffles
Felicia's Mandelbrot
Helen's Mon Cookies
Baba Mary's Thimble Cookies
Colleen's Goosnargh Cakes
Aunt Giza's Rosettes
Shauna's Bow Knots
Olga's Hamantashen
Betty's Nothings
Betty's Cornflake Macaroons

Holiday Cookies

Bird's Nest Cookies
Xmas Chocolate Log Cookies
Holiday Cranberry Cookies
Glazed Holiday Wreaths
Cherry Bell Cookies
Chocolate Chunk Snowballs
Pfeffernüsse
Rum-Glazed Xmas
 Fruitcake Cookies
Springerle Cookies
Peppermint Candy Canes
Christmas Fruit Cookies
Chocolate Thumbprint Cookies
Mincemeat Drop Cookies

Checkerboard Squares
Double Chocolate
 Swirl Cookies
Chocolate Chip Holiday Stars
Raspberry Bows
Hickory Nut Macaroons
Hanukah Sugar Cookies
Cinnamon Nut Rugelach
Passover Almond Cookies
Passover Coconut Macaroons
Poppy Seed Hamantashen
Chocolate Valentine Hearts
Cherry Valentine Cookies
Thanksgiving Pumpkin
 Spice Cookies
Candied Easter Specials
Chinese New Year Bursts

Shortbread

Ginger Shortbread
Cheddar Shortbread
Refrigerator Nut Shortbread
Cherry Nut Refrigerator
 Shortbread
Orange Shortbread
Chocolate Shortbread
Lemon Poppy Seed Shortbread
Old-Time Oatmeal Shortbread
Original Scottish Shortbread
Cream Cheese Shortbread
Grandma's Traditional
 Shortbread
Classic Xmas Shortbread
Spicy Shortbread Wedges
Raisin Shortbread Wedges
Shortbread Wedges with
 Peanut Butter and Jam
Whipped Shortbread

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Cookie Troubleshooting

Drop Cookies

Oatmeal Cookies

Oat Bran Raisin Cookies
Wholesome Banana
 Granola Drops
Banana Oatmeal Drops
Quick Banana Frosting
Creamy Lemon Frosting
Apple Oatmeal Cookies
Oatmeal Pudding Drops
Cranberry Orange
 Oatmeal Cookies
Peanut Butter 'n' Honey
 Oatmeal Drops
Homemade Oatmeal
 Macarons
Peaches 'n' Cream
 Oatmeal Cookies
Chock-Full Oatmeal Cookies
Golden Raisin Oat Cookies
Peanut Butter Oat Cookies
Maple Walnut Oatmeal
 Cookies

Oatmeal Lace Pennies
Easy Oatmeal Drop Cookies
Old-Fashioned Raisin Nut
 Oatmeal Cookies

Chocolate Chip Cookies

The Original Tollhouse Cookie
Chocolate Mint Chip Drops
Cream Cheese Chocolate
 Chip Cookies
Dad's Favorite Chocolate
 Chip Cookies
Chocolate Chip Raspberry
 Cream Cheese Drops
Orange Chocolate
 Chip Cookies

Chocolate Cookies

German Chocolate
 Cake Cookies
Chocolate Buttermilk Pyramids
Coconut Cookies
Golden Coconut Macarons
Ambrosia Coconut Drops
Carrot Coconut Drops
Orange-Butter Icing

Fruit Cookies

Sunny Lemon Yogurt Cookies
Lemon-Butter Frosting
Soft Raisin Cookies
Cinnamon Raisin
 Banana Cookies
Zesty Prune Cookies
Diced Rhubarb Cookies
Hawaiian Pineapple Drops

Orange Raisin Butter Cookies
Hermits
Thrifty Hermit Cookies
Date Nut Cookies
Spicy Fig Drops
Mixed Fruit 'n' Nut Drops
Orange Nut Cranberry Cookies

Frosted Cookies

Frosted Banana Split Drops
Fresh Strawberry Frosting
Vanilla Icing

Meringues

Meringue Dainties
Chocolate Meringue Kisses

Filled Cookies

Brandy Lace Roll-ups
Chocolate Jam-Filled
 Thumbprints

Other Drop Cookies

Crisp Caramel Wafers
Brown Sugar Cookies
Cinnamon Mocha
 Cappuccino Cookies
Cornmeal Molasses Drops
Herb Drop Cookies
Traditional Peanut
 Butter Cookies
Poppy Seed Drop Cookies
Classic Sour Cream
 Drop Cookies

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