

COOKIES

20 RECIPES TO SATISFY YOUR SWEET TOOTH

SHERYL JULIAN



The Boston Globe

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Alice Medrich's chocolate chip cookies excerpted from "Chewy Gooey Crispy Crunchy Melt-in-Your-Mouth Cookies," by Alice Medrich (Artisan Books).

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Dorie Greenspan's salted butter break-ups excerpted from "Around My French Table," by Dorie Greenspan (Houghton Mifflin) © 2010

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veryone loves a good cookie. You can see that from the sales of cookies in bakeries and at specialty markets. So you can only imagine how pleased every guest is to be served a plate of homemade confections -- crisp, sugary, chewy, lovely sweet treats.

Some cookie recipes we make have been around for a long time and have humble roots. Bakers have been making shortbread for hundreds of years, perhaps with different flours than we have now. My mother's sugar cookies, originally intended for a cookie press, came from the back of a box and are so easy, a child can mix the dough. Brownies became popular in this country in the middle of the last century, thanks to chocolate companies giving out recipes that used their brand.

Good home cooks are always looking for dependable recipes, so we offer these hoping there is something for everyone: exceptionally crisp chocolate-chip cookies, all manner of sugar cookies and shortbread, fudgy brownie cookies, sugar-coated Greek cookies, old-fashioned hermits, peanut butter cookies and another PB version made with salted pretzels, oatmeal-raisin cookies, tender rugelach, and more.

We wish you many contended hours with a whirring mixer, baking sheets full of delicious cookies, and family and guests with big smiles.

Happy baking.

Sheryl Julian
Food Editor
The Boston Globe

SUGAR COOKIES

One June at the Boston Globe, we were trying to figure out how to write the word “congratulations” so it looked festive. Sheryl Julian went into the kitchen, made this dough, and with the help of a young page designer, rolled it out and stamped out the letters. If you want to spell out “congratulations,” start at the edge of the dough so you don’t waste any. Afterwards, reshape, reroll, and stamp out more letters or cookies. Or use this dough to stamp out whatever letters or shapes you like.

Makes enough to spell out the alphabet or 35 rectangular cookies.

1/2 cup (1 stick) unsalted butter, at room temperature

1/3 cup sugar

1 egg white, lightly beaten

1/4 teaspoon salt

1 1/2 cups flour

Extra flour (for shaping)

Extra sugar (for rolling)

1. In an electric mixer, beat the butter until light. Gradually beat in the sugar, scraping down the sides of the bowl several times. Beat in the egg white a little at a time, then the salt. With the mixer set on its lowest speed, beat in the flour, 1/2 cup at a time, scraping down the sides of the bowl. When the mixture is smooth, turn it out onto a lightly floured counter.
2. Shape the dough into a smooth flat cake. Wrap in foil, and refrigerate for 1 hour.
3. Set the oven at 375 degrees. Line a baking sheet with parchment paper.
4. On a lightly sugared board, roll the dough to a 1/4-inch thickness. Cut out letters and transfer them to the baking sheet. Reshape and reroll the scraps and stamp out more letters. Alternatively, make 6 horizontal cuts and 4 vertical cuts to form rectangles. Transfer to the baking sheet and prick each one twice with a fork.
5. Bake the letters for 5 minutes or until they are set and beginning to turn golden at the edges. Bake the cookies for 12 to 14 minutes or until they are golden at the edges. Transfer to wire racks to cool. *Sheryl Julian*

MY MOTHER'S SUGAR COOKIES

Sheryl Julian's mother made these from the back of a box that came with a cookie press. After some years, she discarded the press and began rolling balls of dough by hand, pressing them with a juice glass dipped into sugar, and baking them until quite crisp. They have no leavening agent, so they're wafer-like.

Makes about 4 dozen.

1 cup (2 sticks) unsalted butter, at room temperature

2/3 cup granulated sugar

1 egg, lightly beaten

1 teaspoon vanilla extract

2 1/2 cups flour

Pinch of salt

Extra sugar (for rolling)

- 1.** In an electric mixer, cream the butter until soft. Add the sugar and beat until it is incorporated.
- 2.** Beat in the egg, followed by the vanilla. With the mixer set on its lowest speed, beat in the flour and salt.
- 3.** Scrape down the sides of the bowl and press a piece of plastic wrap directly onto the batter. Refrigerate for 10 minutes.
- 4.** Set the oven at 350 degrees. Line 2 baking sheets with parchment paper.
- 5.** Spread enough sugar on a deep plate to make a thin layer. Using a teaspoon, scoop up a mound of dough and roll it in your hands into a ball. Drop it onto the sugar and roll it around to coat it all over. With the bottom of a glass, press the ball to flatten it. Turn it over in the sugar and press again. Transfer to a baking sheet. Continue rolling dough in sugar until all the cookies are done.
- 6.** Bake the cookies for 14 minutes or until the edges are just beginning to color. Check the baking sheets after 12 minutes to make sure cookies at the edges have not browned. Transfer to a wire rack to cool. Store in an airtight container for up to 2 weeks. *Sheryl Julian*



KOURAMBIETHES (GREEK SUGAR COOKIES)

These Greek wedding cookies are rich and buttery and melt in your mouth. You roll the warm cookies in lots of confectioners' sugar so they're coated all over.

Makes about 2 dozen

1 cup (2 sticks) unsalted butter, at room temperature

1/4 cup confectioners' sugar

1 tablespoon vanilla extract

2 1/2 cups flour

Extra confectioners' sugar (for rolling cookies)

1. Set the oven at 350 degrees. Line 2 baking sheets with parchment paper.
2. In an electric mixer, beat the butter until creamy. Add the 1/4 cup of sugar and vanilla.
3. With the mixer on low speed, beat in the flour until combined. The batter will be crumbly. Press the dough into a large ball, wrap in plastic wrap, and refrigerate for 30 minutes.
4. Pinch off small pieces of the dough and roll them into 1-inch balls. Set them on the sheets. Bake for 20 to 25 minutes or until they are pale golden.
5. Place about 1 cup of confectioners' sugar in a shallow bowl. Roll the warm cookies in the sugar until they are coated all over. Transfer to a rack to cool. *Lisa Zwirn. Adapted from Zesto Kafe*



DORIE GREENSPAN'S SALTED BUTTER BREAK-UPS

Author, blogger, cookie entrepreneur Dorie Greenspan can do more with a stick of butter than almost anyone we know. This rolled out dough is marked with the back of a fork into a crosshatch pattern, baked until golden, then served to guests to break up as they eat. It's a delicious cookie and fun to eat, from her "Around My French Table" cookbook.

Makes about 20 pieces

1 3/4 cups flour

2/3 cup sugar

1 teaspoon sea salt or kosher salt

9 tablespoons cold unsalted butter, cut into 18 pieces

3 to 5 tablespoons cold water

1 egg yolk (for the glaze)

- 1.** In a food processor, combine the flour, sugar, and salt. Pulse to mix them. Drop in the butter and pulse until the mixture looks like coarse meal with pea-sized and small flakes. With the machine running, add the cold water gradually, just until the dough almost forms a ball. It should be malleable.
- 2.** Scrape the dough onto a large sheet of foil set on the counter. Shape it into a square and pat it down to flatten it. Fold over the remaining foil and refrigerate for 1 hour.
- 3.** Set the oven at 375 degrees. Cut a piece of parchment paper that fits a baking sheet.
- 4.** Place the dough on the parchment. Cover with plastic wrap and roll the dough into a rectangle (or whatever shape you get) that is 1/4-inch thick all over. Peel off the plastic wrap.
- 5.** Brush the dough with egg yolk. With the back of a fork, mark lines going in one direction, then in the other to form a crosshatch pattern.
- 6.** Bake the cookie for 30 minutes or until it is golden brown with a little spring when pressed in the center. Slide the parchment onto a wire rack to cool to room temperature. Let guests break up the cookie or serve it in pieces. *Adapted from "Around My French Table"*



CHOCOLATE-CHUNK SHORTBREAD TRIANGLES

One way to make shortbread look professional is to draw circles with pencil on parchment paper, then turn the paper over and press the dough inside the rounds. These are made with chocolate chunks or chips, then dredged with sugar, baked, and cut into triangles.

Makes 24

1 cup (2 sticks) unsalted butter, at room temperature

1 cup confectioners' sugar, sifted

2 cups flour

1/4 teaspoon salt

1 cup chopped bittersweet chocolate (60 percent cocoa) or chocolate chips

Granulated sugar (for sprinkling)

1. Set the oven at 350 degrees. Line 2 baking sheets with parchment paper. Use a pie pan or plate and a pencil to draw three 6-inch rounds on the papers. Turn the papers over.
2. In an electric mixer on medium speed, with the paddle attachment, if you have one, beat the butter for 1 minute or until smooth. Add the confectioners' sugar and beat until the mixture is creamy.
3. Add the flour and salt. Continue beating, scraping down the sides of the bowl, until the mixture is smooth. Remove the bowl from the mixer stand. With a rubber spatula, stir in the chopped chocolate.
4. Set 1/3 of the dough in the center of each round. With the heel of your hand, press the dough evenly to fill the circles.
5. Sprinkle the dough generously with granulated sugar. With a large straight-edged knife, cut one of the rounds evenly into quarters. Cut each quarter in half to make 8 triangles. Repeat with the other rounds.
6. Bake the rounds for 25 minutes or until they are pale golden, turning the sheets from back to front halfway through baking.
7. Slide the parchment papers onto wire racks and let the rounds sit for a few minutes to cool. Carefully transfer the papers to a board. Use a clean knife to cut the rounds along the same lines you made before baking. Set the triangles on a wire rack to cool completely. Store in an airtight container for up to 2 weeks. *Sheryl Julian*



SALTY-TOPPED CHOCOLATE COOKIES

These large, intense chocolate cookies, dusted lightly with coarse salt, are great for a last-minute dessert, filled with any flavor of store-bought ice cream. Pastry chef Beth Kellerhals of A-Frame restaurant in Los Angeles devised these salty-sweet sandwiches for those moments when her “chocolate craving has an identity crisis,” she says, and she can’t decide whether she wants a brownie or a cookie. She uses them to make ice cream sandwiches.

Makes 3 dozen

3 1/2 ounces unsweetened chocolate

1 tablespoon butter

1 1/2 cups flour

1/4 cup unsweetened cocoa powder

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1 ounce milk chocolate, chopped

1 1/2 cups sugar

1/4 cup canola oil

1 teaspoon vanilla extract

3 eggs

Sea salt, such as Malden (for sprinkling)

1. Set the oven at 350 degrees. Line 2 baking sheets with parchment paper.
2. In a bowl over a saucepan of hot water, melt the unsweetened chocolate and butter, stirring often. When it is almost melted, turn off the heat and let the remaining chocolate melt in the heat of the pan. Remove the bowl from the water and wipe the bottom of the bowl.
3. In another bowl, whisk the flour, cocoa powder, baking powder, salt, and chopped milk chocolate.
4. In a third bowl with a wooden spoon, stir together the sugar and oil; the mixture will be dry. Stir in the melted chocolate mixture and vanilla. Add the eggs, one at a time, mixing well after each addition. Stir in the cocoa mixture in 3 addition. The mixture will thicken as you work.
5. Spoon the batter in walnut-sized mounds onto the baking sheets, setting them 2 inches apart. Flatten with wet fingers. Sprinkle very lightly with sea salt.
6. Bake for 12 minutes or until the tops crack and are just firm to the touch when pressed with a fingertip. Slide the parchment paper with the cookies onto wire racks to cool. *Catherine Smart. Adapted from A-Frame restaurant*



CHOCOLATE-CHIP CINNAMON MANDELBROT

Something like biscotti, mandelbrot are usually made by Jewish cooks in logs, then cut up and baked a second time. In this version, the batter is spread in a rimmed baking sheet, baked, then cut up and baked again. They're a cross between a biscotti and a bar cookie, but easier to handle than biscotti, and delicious with chocolate chips and a cinnamon-sugar topping. Old-fashioned rimmed baking sheets (used to make jelly rolls) usually measure 10 1/2-by-15 1/2 inches. Newer ones measure 11-by-17 inches. The dough will cover the smaller sheets, but not the larger ones. To use the larger sheets, spread the dough to within 2 inches of one short end and use a piece of foil, pressed against the dough, to keep that edge in place. If you have a non-stick baking sheet, there's no need to butter the pan. If you keep to the Jewish dietary laws, use margarine on the pan.

Makes 48

Butter (for the pan)

3 cups flour

2 teaspoons baking powder

1/8 teaspoon salt

3 eggs, lightly beaten

1 cup canola oil

1 cup sugar

1 teaspoon vanilla extract

1 package (12 ounces) chocolate chips

Cinnamon-sugar made with 1 teaspoon ground cinnamon mixed with 3 tablespoons sugar (for sprinkling)

1. Set the oven at 350 degrees. Have on hand a rimmed baking sheet (11-by-17 inches) or jelly roll pan (10 1/2-by-15 1/2 inches). Butter the pan. If using the larger sheet, you'll need a 15-inch sheet of foil. Fold up the foil to make a thick 1-inch wide band; butter the band on one side.
2. In a bowl, whisk the flour, baking powder, and salt to blend them.
3. In another larger bowl, combine the eggs, oil, sugar, and vanilla. Use a wooden spoon to stir them well. Add the flour mixture and stir until smooth.
4. Stir in the chips.
5. With a rubber spatula, spoon the batter into 6 mounds onto the baking sheet. With an offset metal spatula, spread the batter to cover the entire jelly roll pan or all but 2 inches of the larger sheet. The rectangle of dough will cover the smaller sheet or almost all of the larger sheet). For the larger sheet, press the buttered side of the foil against the empty edge of dough to keep it in place.
6. Sprinkle the dough with the cinnamon-sugar mixture.

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7. Bake the dough for 20 to 25 minutes or until it is browned. Remove the sheet from the oven (leave the oven on).

8. Set the sheet on a rack to cool for 10 minutes.

9. Remove the foil band, if necessary, and trim that edge to make a straight side.

10. Make 7 horizontal cuts and 2 vertical cuts in the dough (you'll have 24 long bars). Use a wide metal spatula to transfer the bars to a cutting board. With a serrated knife, cut each rectangle vertically in half to make 48 pieces, each 1/2-inch wide.

11. Return the bars, cut sides up, to the baking sheet. It's OK to pack them tightly on the sheet.

12. Bake the bars for 15 to 20 minutes or until lightly toasted. Leave to cool completely. Store in an airtight container. *Sheryl Julian.*

Adapted from Debra Nussbaum.

ALICE MEDRICH'S CHOCOLATE-CHIP COOKIES

Author Alice Medrich takes cooking-making to an art form. Of the many (many!) chocolate-chip cookies we have made, none touch this recipe from “Chewy Gooey Crispy Crunchy Melt-in-Your-Mouth Cookies.” One secret is that you melt the butter, then let the batter sit overnight until the butter really soaks into the dry ingredients. The resulting batter turns out super crisp cookies.

Makes 3 dozen

2 1/4 cups flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) unsalted butter

3/4 cup granulated sugar

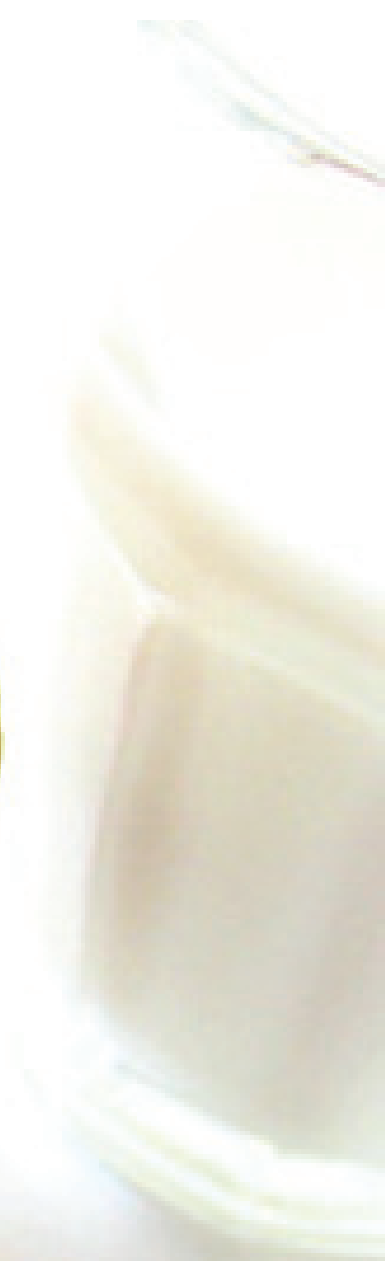
3/4 cup brown sugar

2 eggs

1 teaspoon vanilla extract

2 cups chocolate chips plus 1 cup chopped walnuts or 3 cups chocolate chips

1. In a bowl, whisk the flour, baking soda, and salt to blend them.
2. In a large saucepan, melt the butter. Set it aside to cool.
3. Add the granulated and brown sugars to the butter. Stir in the eggs, one by one, followed by the vanilla.
4. Stir in the flour mixture. Stir in the chips and nuts, if using.
5. Transfer the batter to a plastic container, cover, and refrigerate for 1 day.
6. Let the dough sit out for 30 minutes to soften.
7. Set the oven at 375 degrees. Line 2 baking sheets with parchment paper.
8. Scoop the dough onto the baking sheets in walnut-sized balls. Bake the cookies for 12 to 14 minutes, rotating the sheets, or until they are firm to the touch.
9. Slide the parchment paper onto wire racks to cool. Store in an airtight container. *Adapted from “Chewy Gooey Crispy Crunchy Melt-in-Your-Mouth Cookies”*



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LISA YOCKELSON'S DARK-CHOCOLATE BROWNIES

Dark as night, with an intensity to match, these brownies are worth a permanent place in your baking file. They announce chocolate front and center, with a fudgy texture to match the bold flavor. The recipe comes from talented Boston Globe contributor Lisa Yockelson, an award-winning author of many books, including “Baking Style,” “ChocolateChocolate,” and “Baking by Flavor.”

Makes 30

Butter (for the pan)

1 1/2 cups (3 sticks) unsalted butter, cut up

8 ounces unsweetened chocolate, cut up

1 1/2 cups flour

1/3 cup unsweetened alkalized cocoa powder (such as Droste)

1/2 teaspoon baking powder

1/2 teaspoon salt, preferably fine sea salt

3 cups granulated sugar

5 eggs, lightly beaten

1 tablespoon vanilla extract

4 ounces bittersweet chocolate, chopped

Confectioners' sugar (for sprinkling)

1. Set the oven at 325 degrees. Lightly butter a 9-by-13-inch baking pan.
2. In a saucepan over low heat, melt the butter and chocolate, stirring often. Pour into a large bowl; cool.
3. In a bowl, whisk the flour, cocoa powder, baking powder, and salt to blend them.
4. To the chocolate mixture, add the sugar, the eggs, one by one, and the vanilla. Stir in the flour mixture and chopped chocolate.
5. Transfer the batter to the baking pan, spreading it evenly.
6. Bake for 40 minutes or until the top does not tremble when the pan is lightly jiggled and the edges are slightly puffed.
7. Let the pan cool on a wire rack for 1 hour, then refrigerate for 3 hours.
8. To cut bars: With a long sharp knife, make 5 horizontal cuts and 4 vertical cuts to form 30 rectangles. Use an offset spatula to remove the bars from the pan. Store in an airtight tin. Just before serving, sprinkle with confectioners' sugar. *Lisa Yockelson*



DOUBLE-CHOCOLATE COOKIES

Use high-quality cocoa and chocolate chips, since those are the dominant flavors here.

Makes 2 dozen

1 cup unsweetened Dutch-process cocoa powder

1 1/4 cups flour

1/4 teaspoon salt

1 1/4 cups semisweet chocolate chips

3/4 teaspoon instant espresso or coffee

1 1/2 teaspoons warm water

3/4 cup (1 1/2 sticks) salted butter, at room temperature

1 cup sugar

1 egg

1/2 teaspoon vanilla extract

1. In a bowl, mix together cocoa, flour, salt, and chocolate chips.
2. In a cup, stir the coffee and water until the coffee dissolves.
3. In an electric mixer, cream the butter, sugar, and coffee mixture until fluffy. Beat in the egg and vanilla.
4. Remove the bowl from the mixer stand. Add the cocoa mixture, and stir just until thoroughly combined.
5. Turn the dough out onto a flat surface. Form it into a log that is 9 inches long. Flatten the ends and wrap the log tightly in plastic wrap. Refrigerate for at least 2 hours.
6. Set the oven at 350 degrees. Line a baking sheet with parchment paper.
7. Unwrap the dough and use a long knife to slice the log into $\frac{3}{4}$ -inch-thick rounds. You should get 24. The chocolate chips are easier to cut through if you use both hands, pressing down on the ends of the knife. Transfer the rounds to the baking sheet. Cookies will not spread out while baking.
8. Bake for 12 minutes or until just set (do not overcook or the cookies will be dry). Carefully transfer the parchment to a wire rack to cool. *Adapted from ButterGirl Baking Co.*



BITTERSWEET-CHOCOLATE BROWNIE COOKIES

Refrigerate the dough for at least 30 minutes and for up to 2 hours before baking. These cookies are like brownies -- dense and rich. If you have a small ice cream scoop (2 tablespoon capacity), getting the batter onto the baking sheets is easy.

Makes 42

1 cup flour

1/2 teaspoon salt

1 teaspoon baking powder

1/2 cup (1 stick) unsalted butter, cut up

8 ounces semisweet chocolate, coarsely chopped

4 ounces unsweetened chocolate, coarsely chopped

4 eggs

1 cup light brown sugar

1/2 cup granulated sugar

1 teaspoon vanilla extract

1 cup semisweet chocolate chips

Confectioners' sugar (for sprinkling)

1. In a bowl, whisk the flour, salt, and baking powder to blend them.
2. In a bowl over a saucepan of hot water, melt the butter and semisweet and unsweetened chocolates.. Remove the bowl from the water and wipe the bottom; cool.
3. In another large bowl with a wooden spoon, beat the eggs and brown and granulated sugars for 1 minute. Beat in the vanilla and chocolate mixture. Stir in the flour mixture, then the chips.
4. Scrape down the sides of the bowl; cover with plastic wrap and refrigerate for up to 2 hours.
5. Set the oven at 350 degrees. Line 2 baking sheets with parchment paper. Have on hand a small ice cream scoop with a 2-tablespoon capacity or 2 soup spoons.
6. Scoop mounds of batter onto the sheets, leaving 2 inches between them. Bake the cookies for 14 minutes or until the tops are just firm when pressed with a fingertip.
7. Transfer the cookies to wire racks to cool completely. Before serving, sprinkle with confectioners' sugar. *Julie Riven*



OATMEAL-RAISIN-WALNUT COOKIES

The finished cookies will be crisper if you leave the batter in the refrigerator for 1 to 2 hours before scooping onto baking sheets.

Makes about 4 dozen

3/4 cup walnuts, chopped

1 3/4 cups flour

1/2 teaspoon salt

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1 cup (2 sticks) butter, at room temperature

1 cup granulated sugar

1 cup brown sugar

2 eggs

1 teaspoon vanilla extract

2 1/2 cups old-fashioned oats

1 1/2 cups dark raisins

1. Set the oven at 375 degrees. Line 2 baking sheets with parchment paper.
2. Spread the nuts in a baking dish. Toast them for 8 to 10 minutes or until lightly browned; set aside to cool.
3. In a bowl, whisk the flour, salt, baking powder, and baking soda to blend them.
4. In an electric mixer, cream the butter with the granulated and brown sugars until fluffy. Beat in the eggs, one at a time, followed by the vanilla. With the mixer set on its lowest speed, blend in the flour mixture just until incorporated.
5. Remove the bowl from the mixer stand. With a wooden spoon, mix in the oats, raisins, and walnuts.
6. Drop the batter onto the baking sheets in walnut-sized balls, leaving 2 inches between them. Bake for 12 minutes or until the edges are lightly browned. Slide the cookies, still on the parchment paper, onto wire racks to cool. Store in an airtight container. *Jill Gibson*



JILLIAN GREENE'S ALMOND SQUARES

A winner in a cookie contest that the Boston Globe Food section ran years ago, these simple almond square consist of a rich dough pressed thinly into a jelly roll pan, covered with sliced almonds, and baked until golden. The finished squares look quite professional.

Makes 48

1 cup (2 sticks) unsalted butter, at room temperature

1 cup sugar

1 egg, separated

2 teaspoons vanilla extract

2 cups sifted flour

1 package (2 or 3 ounces) sliced almonds

1. Set the oven at 350 degrees. Grease an 11-by-16-inch jelly roll pan.
2. In an electric mixer, cream the butter and sugar until light. Add the egg yolk and vanilla.
3. With the mixer set on its lowest speed, beat in the flour.
4. Pat the batter into the prepared pan with the heel of your hand and fingertips, pressing it into the corners.
5. Beat the white until frothy. Spread the white on the batter and sprinkle it with almonds.
6. Transfer to the hot oven. Bake for 15 to 18 minutes or until golden brown.
7. Using a long straight-edged knife, make 5 vertical cuts and 7 horizontal cuts to make 48 squares. Transfer to a wire rack to cool completely. Store in an airtight container. *Sheryl Julian. Adapted from Jillian Greene*



SUZANNE LOMBARDI'S MOLASSES-CLOVE COOKIES

Hard, chewy, not too sweet, and loaded with flavor, these molasses-clove cookies are something like the cookie with which Milton native Suzanne Lombardi launched Dancing Deer Baking Co. When she sold it, and founded Tiny Trapeze Confections, she made this version of the cookie home. Measure the oil first, and use that cup to measure the molasses, the molasses will not stick to the cup. Now Suzanne, a former food stylist for the Boston Globe, owns The Plate, a breakfast and lunch spot in Milton.

Makes 3 dozen

2 1/4 cups flour

1/2 teaspoon salt

1 teaspoon baking soda

1 tablespoon ground cinnamon

1 1/2 teaspoons ground cloves

1 cup sugar

3/4 cup canola oil

1/3 cup molasses

1 egg

Extra sugar (for sprinkling)

1. Set the oven at 350 degrees. Line 2 baking sheets with parchment paper.
2. In a bowl, whisk the flour, salt, baking soda, cinnamon, and cloves to blend them.
3. In an electric mixer with the paddle attachment, if you have one, beat the sugar, oil, and molasses for 3 minutes on medium-low speed.
4. With the mixer running, add the egg and beat 1 minute more. Turn the mixer to its lowest setting and blend in the flour mixture in four additions, letting each one mix thoroughly before adding the next. Let the final dough mix for a few seconds on medium-high speed to finish the dough.
5. Spoon the cookies into walnut-sized balls on the baking sheet, setting them 2-inches apart. Sprinkle with extra sugar.
6. Bake the cookies for 12 to 14 minutes or until the tops are cracked. Remove from the oven and slide the parchment paper onto wire racks. Cool completely. Store in an airtight container.

Adapted from Suzanne Lombardi



OLD-FASHIONED HERMITS

There are many versions of hermits today, most baked in a rectangular pan and cut into bars. We like to shape and bake them as long logs, then cut the logs into bars after baking. The original recipe comes from a cookie contest the Boston Globe Food section ran some years ago. This was one of the winners, sent in by Elaine “Cookie” McGinn.

Makes 40

3 1/2 cups flour

1 teaspoon salt

1/2 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1 teaspoon ground allspice

1/2 cup (1 stick) butter, at room temperature

1 cup granulated sugar

1 cup molasses

3 eggs

1 cup raisins

Extra granulated sugar (for sprinkling)

1. Set the oven at 350 degrees. Line 2 large baking sheets with parchment paper.
2. In a bowl, whisk the flour, salt, baking powder, baking soda, cinnamon, and allspice.
3. In an electric mixer, cream the butter and sugar. Beat in the molasses, then the eggs, one by one. The batter will look curdled; that's OK.
4. With the mixer set on its lowest speed, beat in the dry ingredients. Remove the bowl from the mixer.
5. Stir in the raisins. The dough will be sticky.
6. Spoon the dough onto the sheets in 4 log shapes (2 on each). Use an offset spatula dipped often into cold water to smooth them. Each log should be 12-inches long and no wider than 2 1/2 inches.
7. Sprinkle generously with sugar. Bake for 25 to 30 minutes or until they are firm when pressed with a fingertip (the logs spread and flatten during baking).
8. Transfer the logs on the parchment paper to wire racks to cool completely. Cut each into 10 slices. *Sheryl Julian. Adapted from Elaine “Cookie” McGinn*



PEANUT BUTTER COOKIES

Use good-quality smooth peanut butter in this classic lunch-box cookie. The cross-hatched tops are the baker's way of announcing the peanut butter taste.

Makes 2 1/2 dozen

1 3/4 cups flour

1/4 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/2 cup (1 stick) unsalted butter, at room temperature

1 cup creamy peanut butter

1/2 cup granulated sugar

1/2 cup dark brown sugar

1 egg

1 teaspoon vanilla extract

Extra granulated sugar (for sprinkling)

1. Set the oven at 350 degrees. Line 2 baking sheets with parchment paper.
2. In a bowl, whisk the flour, salt, baking soda, and baking powder to blend them.
3. In an electric mixer, cream the butter and peanut butter for 1 minute. Beat in the granulated and brown sugars and continue beating for 2 minutes. Add the egg and vanilla and beat 1 minute more.
4. With the mixer set on its lowest speed, beat in the flour mixture just until it is blended.
5. Remove the bowl from the mixer stand. Drop the dough into walnut-sized balls and set them 2-inches apart on the sheets. Sprinkle with granulated sugar.
6. Sprinkle a small plate with extra granulated sugar. Dipping the tines of a fork repeatedly in the sugar, make fork marks across the cookies. Make a second set of marks perpendicular to the first set.
7. Bake the cookies for 15 minutes or until golden at the edges. Remove from the oven and transfer the cookies, still on the parchment paper, to wire racks to cool. Store in an airtight tin.

Sheryl Julian



PEANUT BUTTER PRETZEL COOKIES

Cow & Crumb Bakery owner Hilary Koloski believes that “everybody should have one good cookie recipe up their sleeve.” In fact, she has many, which she sells at farmers’ markets and ships (www.cowandcrumb.com), these among them.

Makes 2 dozen

2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

1/2 cup (1 stick) unsalted butter, cold and cut up

2 cups light brown sugar

1 cup creamy peanut butter

2 eggs

1 teaspoon vanilla extract

3 cups mini salted pretzels, broken up into 6 pieces each

Kosher salt (for sprinkling)

1. Set the oven at 300 degrees. Line 2 baking sheets with parchment paper.
2. In a bowl, mix the flour, baking soda, salt, and pretzel pieces.
3. In an electric mixer with the paddle attachment, if you have one, cream the butter and sugar on medium speed. Add the peanut butter and blend until smooth. Add the eggs one at time, then the vanilla. Turn the speed to medium-high. Beat for 2 minutes more.
4. With the mixer set on its lowest speed, beat in the flour mixture to incorporate most of it. Remove the bowl from the mixer stand, add the pretzels, and finish mixing by hand. The dough will be sticky.
5. Scrape down the sides of the bowl, cover the dough with plastic wrap, and refrigerate for 20 minutes or until firm.
6. Using a small ice cream scoop or a heaping tablespoon, form cookies into balls, then flatten slightly into disks with the palm of your hand (about 1 1/2 inches in diameter). Sprinkle tops lightly with kosher salt.
7. Bake for 14 to 16 minutes or until golden. Cool on wire racks. *Adapted from Cow & Crumb*



FORK COOKIES

Sheryl Julian's mother made these crisp brown-sugar cookies, sometimes called butterscotch cookies, from a family recipe. The simple batter is beaten with an egg yolk, then the softly whipped white is folded in at the end. You press the tops of the cookies with a fork dipped in water, which flattens them and makes a pattern.

Makes 26

2 cups flour

1/2 teaspoon salt

1/2 teaspoon baking soda

1 teaspoon cream of tartar

1 cup (2 sticks) unsalted butter, at room temperature

3/4 cup light brown sugar

1 egg, separated

1 teaspoon vanilla extract

1. Set the oven at 350 degrees. Line 2 baking sheets with parchment paper.
2. In a bowl, whisk the flour, salt, baking soda, and cream of tartar to blend them.
3. In an electric mixer, cream the butter and sugar until thoroughly blended. Beat in the egg yolk, then the vanilla. Add the flour mixture half at a time. Remove the bowl from the mixer stand.
4. In a bowl with a whisk, beat the egg white until it starts to hold its shape. With a rubber spatula, fold the white into the batter until well blended.
5. Spoon heaping teaspoonfuls of the batter onto the baking sheets. Using a fork dipped repeatedly into water, flatten the mounds with the fork.
6. Bake the cookies for 15 to 16 minutes or until they are golden. Transfer the cookies on the parchment to wire racks to cool. Store in an airtight container. *Sheryl Julian*



DATE-NUT BARS

Anything made with dried fruits and nuts keeps well, which is probably why date-nut bars have long been a staple in New England kitchens. Though you can buy pitted dates, we prefer to begin with whole dates and pit them (this is easy to do: just slit them on one side and pull out the pit), then snip with a scissors into pieces. The dates are moister and the finished bars deliciously chewy.

Makes 24

Butter (for the pan)

1 cup flour

1/2 teaspoon salt

2 teaspoons baking powder

2 eggs

1/2 cup canola oil

1/2 cup granulated sugar

1/2 cup brown sugar

1 teaspoon vanilla extract

1 cup dates, pitted and snipped with a scissors

2 heaping cups walnut pieces, coarsely chopped

Confectioners' sugar (for sprinkling)

1. Set the oven at 325 degrees. Butter a 9-inch square baking pan. Line the bottom with parchment paper and grease the paper.
2. In a bowl, whisk the flour, salt, and baking powder to blend them.
3. In an electric mixer, beat the eggs thoroughly. Beat in the oil, granulated and brown sugars, and vanilla. Beat for 1 minute. With the mixer set on its lowest speed, gradually add the flour, baking powder, and salt.
4. Remove the bowl from the mixer stand and use a large rubber spatula to fold in the dates and walnuts.
5. Turn the batter into the pan and smooth the top. Bake the for 45 to 50 minutes or until the cake is set in the middle.
6. Remove the pan from the oven and let it cool on a wire rack. Using a serrated edge knife, ease the square of cake from the edges of the pan. Turn it out onto a board. Cut the square into quarters. Cut each in half, then each half into 3 bars to make 24.
7. Store in an airtight container for up to 1 week. Sprinkle with confectioners' sugar before serving. *Sheryl Julian*



RUGELACH

These raisin and walnut filled crescents, from Jane Wolfman's Bubbe Kate, her maternal grandmother, are made with a rich butter and cream cheese pastry. To make them, form the pastry in a food processor, divide it into pieces, roll each into a round, and cut triangles. Then sprinkle with filling and roll each one up.

Makes 48

PASTRY

1 cup (2 sticks) unsalted butter, at room temperature

8 ounces cream cheese, at room temperature

2 eggs

1/2 teaspoon salt

2 1/2 to 3 cups flour

- 1.** In a food processor, work the butter and cream cheese until creamy. Add the eggs and salt. Pulse the mixture to blend them. Add 2 1/2 cups of the flour and pulse a few times just until the dough starts to clump together. It should not form a ball.
- 2.** Scrape the dough into a large bowl. Add 1/4 cup more flour and stir with a wooden spoon until it forms a soft dough. If the dough is sticky, add a little more flour. (The dough will be soft; add only enough flour to make a workable dough.)
- 3.** Gather the dough into a ball, press it into a disk and wrap in foil; chill at least 4 hours or overnight.

FILLING

3/4 cup raisins

3/4 cup walnuts, finely chopped

1 cup sugar

1/2 teaspoon ground cinnamon

Flour (for rolling)

1/4 cup (1/2 stick) unsalted butter, melted

- 1.** Set the oven at 375 degrees. Line 2 baking sheets with parchment paper. If the dough is too firm, let it sit out until it is soft enough to roll.
- 2.** In a bowl, combine the raisins, walnuts, sugar, and cinnamon.
- 3.** Divide the dough into 6 equal pieces. Working with one piece at a time (keep the remaining dough refrigerated), place the dough on a lightly floured surface. Roll it into a 9-inch circle (about 1/8-inch thick) and brush lightly with melted butter.

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4. Cut the round into quarters, then cut each quarter in half to form 8 wedges. Sprinkle the raisin mixture in a 1-inch band on the dough (If you sprinkle the mixture near the center or edges, it will be too messy to roll). Make sure each wedge has some raisins and nuts. Starting at the wide end of each wedge, roll it up tightly to the tip.

5. Place the pieces, tip sides down, on the baking sheet, spacing them 1 1/2 inches apart. Bend the ends of the rugelach toward each other to form crescents. Brush the tops lightly with butter. Clean the surface and continue rolling and shaping until all the rugelach are made.

6. Bake for 15 to 17 minutes or until golden. Carefully transfer to a rack to cool. Store the rugelach in an airtight container for up to 1 week or freeze for up to 2 months. *Adapted from Jane Wolfman*