



Cookies For Santa

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS (total amount needed for the class)

- King Arthur Unbleached All-Purpose Flour: 170 grams (1 1/2 cups)
- King Arthur Unbleached Self-Rising Flour: 227 grams (2 cups)
- Granulated sugar: 198 grams (1 cup)
- Confectioners' sugar: 56 grams (1/2 cup)
- Cocoa powder: 25 grams (1/4 cup)
- Salt: 1/2 teaspoon
- Vanilla extract: 2 1/2 teaspoons
- Egg: 1 large, at room temperature**
- Unsalted butter: 283 grams (1 1/4 cups), at room temperature**
- Raspberry jam: 1/2 cup
- Sprinkles: 40 grams, plus more to roll cookie dough in

EQUIPMENT

- Scale (preferred) or measuring cup set
- Measuring spoons
- Liquid measuring cup
- Stand or hand mixer with paddle attachment (recommended)
- Mixing bowls, assorted sizes
- Silicone spatula
- Paring knife
- Tablespoon scoop, optional
- Parchment paper or silicone baking mat or non-stick pan spray
- Baking sheet, 2

Funfetti Cookies

YIELD: ABOUT 3 DOZEN COOKIES

INGREDIENTS

- 227 grams (2 cups) King Arthur Unbleached Self-Rising Flour
- 113 grams (8 tablespoons) unsalted butter, at room temperature
- 198 grams (1 cup) sugar
- 1 teaspoon vanilla extract
- 1 large egg
- 40 grams sprinkles, plus more to roll cookie dough in

DIRECTIONS

1. In the bowl of a stand mixer fitted with a paddle attachment, beat together the butter, sugar, and vanilla until fluffy.
2. Mix in the egg, then the flour. Scrape down the bottom of the bowl, add the 40 grams sprinkles, and continue mixing until well-combined.
3. Divide the dough in half and roll into 2 logs, about 1 1/2 inches in diameter. Roll each log in sprinkles to coat the outside. Chill the dough logs for at least 30 minutes.
4. Preheat the oven to 375°F. Prepare two baking sheets with parchment paper or nonstick spray.
5. Slice the dough logs into 1/4 inch slices. Arrange on the baking sheet leaving 1 inch between cookies.
6. Bake for 7-10 minutes until just starting to brown around the edges.
7. Let the cookies cool on the sheet pan for five minutes before transferring to a rack to cool completely.
8. Cookies can be stored in an airtight container at room temperature for a week.

Chocolate Thumbprint Cookies

YIELD: ABOUT 1 1/2 DOZEN COOKIES

INGREDIENTS

- 170 grams (12 tablespoons) unsalted butter, at room temperature
- 1/2 cup (56 grams) confectioners' sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoons vanilla extract
- 25 grams (1/4 cup) cocoa powder
- 170 grams (1 1/2 cups) King Arthur Unbleached All-Purpose Flour
- 1/2 cup raspberry jam for filling cookies

DIRECTIONS

1. Preheat the oven to 325°F. Line a baking sheet with parchment paper or grease lightly.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, sugar, salt, and vanilla.
3. Add the cocoa powder and flour, stirring until the dough is cohesive.
4. Scoop the dough with a tablespoon scoop onto the prepared baking sheet, leaving two inches between cookies.
5. Make an indentation in the center of each scoop of dough using your thumb.
6. Fill the indentations with a small spoonful (about a teaspoon) of raspberry jam.
7. Bake the cookies for 12-15 minutes, until fragrant and set.
8. Cookies can be stored at room temperature, in an airtight container, for several days. Freeze for longer storage.