



BAKING SCHOOL

On-Demand

Holiday Cookie Classics

SIX BELOVED RECIPES FOR LASTING COOKIE TRADITIONS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

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**HOLIDAY COOKIE CLASSICS:
SIX BELOVED RECIPES FOR LASTING COOKIE TRADITIONS**

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TOOLS CHECKLIST

MIXING & MEASURING

- ☐ FLEXIBLE SPATULA
- ☐ HEATPROOF LIQUID MEASURING CUP
- ☐ MEASURING SPOONS
- ☐ MICROPLANE (ZESTER)
- ☐ MIXING BOWLS OF VARIOUS SIZES
- ☐ SCALE
- ☐ SIFTER
- ☐ STAND MIXER WITH FLAT BEATER ATTACHMENT
- ☐ WHISK

PREPARING TO BAKE

- ☐ TWO 8" SQUARE PANS OR ONE 9" x 13" PAN
- ☐ BAKING SHEETS
- ☐ HEATPROOF BINDER CLIPS
- ☐ NONSTICK SPRAY
- ☐ OVEN MITTS
- ☐ PARCHMENT PAPER

BAKING & TEMPERATURE TOOLS

- ☐ 2-QUART SAUCEPAN
- ☐ DIGITAL THERMOMETER

PORTIONING & SHAPING

- ☐ 2½" ROUND CUTTER
- ☐ BENCH KNIFE
- ☐ BOWL SCRAPER
- ☐ CHEF'S KNIFE
- ☐ FORK
- ☐ PASTRY BRUSH
- ☐ ROLLING PIN
- ☐ RULER
- ☐ SCISSORS
- ☐ SMALL (1") STAR CUTTER
- ☐ SMALL OFFSET SPATULA
- ☐ TABLESPOON SCOOP

FINISHING & DECORATING

- ☐ COOLING RACK
- ☐ FINE-MESH SIEVE
- ☐ FOOD-SAFE GLOVES
- ☐ SMALL ZIP-TOP BAG OR PASTRY BAG

STORAGE & MAKE-AHEAD

- ☐ PLASTIC WRAP
- ☐ LARGE SLICE & BAKE DOUGH KEEPER (OPTIONAL)
- ☐ BOWL COVERS





Gingerbread Crinkle Cookies

YIELD: 24 COOKIES

- If you don't have any **Gingerbread Spice**, mix the following ground spices in a small bowl: ½ teaspoon ginger, ½ teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon allspice, and ¼ teaspoon cloves. Use 1½ teaspoons of this spice mixture in the dough and the remaining ¼ teaspoon in the coating.
- Looking to make smaller cookies? Prepare as directed and portion into 1¼" balls (about 12g each; a level Teaspoon Scoop works well here) before tossing in the coating. Bake at 350°F for 8 to 10 minutes.
- To make these cookies gluten-free, substitute King Arthur Gluten-Free Measure for Measure Flour for the all-purpose flour in this recipe. Bake as otherwise directed.

INGREDIENTS

Dough

160g (⅔ cup) dark brown sugar, packed
71g (5 tablespoons) unsalted butter, melted
64g (3 tablespoons) molasses
1 teaspoon King Arthur Pure Vanilla Extract
½ teaspoon table salt
1 large egg, at room temperature
200g (1½ cups) King Arthur Unbleached All-Purpose Flour
1½ teaspoons King Arthur Gingerbread Spice
½ teaspoon baking powder
¼ teaspoon baking soda

Coating

57g (½ cup) confectioners' sugar, sifted if lumpy
¼ teaspoon King Arthur Gingerbread Spice

INSTRUCTIONS

1. **To make the dough:** In a large bowl, use a flexible spatula to stir together the brown sugar, melted butter, molasses, vanilla, and salt. Smear the mixture against the bottom of the bowl to smooth it out and eliminate any lumps.
2. Add the egg and stir until combined. Add the flour, spice, baking powder, and baking soda and stir with the spatula until fully incorporated and no dry spots remain.
3. Cover the bowl and refrigerate for 1 to 2 hours. The dough will firm up as it chills.
4. When you're ready to bake, preheat the oven to 350°F with racks in the upper and lower thirds. Line two baking sheets with parchment.
5. **To coat the cookies:** In a medium bowl, whisk together the confectioners' sugar and spice.
6. One at a time, scoop the dough into 1¼" balls (about 20g each; a level Tablespoon Scoop works well here), drop into the confectioners' sugar mixture, and toss to coat. Transfer the cookies to the prepared baking sheets.
7. Bake the cookies for 15 to 18 minutes, rotating the baking sheets top to bottom and front to back halfway through, until puffed and set in the center and firm around the edges.
8. Remove the cookies from the oven and allow them to cool completely on the baking sheets.
9. **Storage information:** Store leftover gingerbread crinkles in an airtight container at room temperature for several days; freezing is not recommended.

Olive Oil-Orange Sugar Cookies

YIELD: 2 ½ DOZEN 3" COOKIES

- **To make the cookies ahead:** Prepare the recipe through scooping the dough (step 3) then transfer the scooped dough, on a baking sheet, to the freezer. When ready to bake, toss the frozen dough balls in the coating then bake as directed, adding an additional minute or two to the bake time to ensure they're thoroughly baked.
- **No orange zest?** Replace the zest in the dough with ¼ teaspoon orange oil. Omit zest in the coating.

INGREDIENTS

Cookies

99g (½ cup) olive oil
113g (8 tablespoons) unsalted butter, softened (about 74°F)
57g (½ cup) confectioners' sugar, sifted if lumpy
99g (½ cup) granulated sugar
zest of 1 large or 2 small oranges
1 large egg, at room temperature
2 teaspoons King Arthur Pure Vanilla Extract
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground cardamom
½ teaspoon ground turmeric
½ teaspoon baking soda
¼ teaspoon baking powder
½ teaspoon table salt
240g (2 cups) King Arthur Unbleached All-Purpose Flour

Coating

99g (½ cup) granulated sugar
¼ teaspoon ground cardamom
¼ teaspoon ground turmeric
zest of 1 large or 2 small oranges

INSTRUCTIONS

1. **To make the dough:** In the bowl of a stand mixer fitted with the flat beater attachment, beat the oil, butter, sugars, and zest on medium speed until combined, 1 to 2 minutes. Scrape the sides and bottom of the bowl. (Avoid overmixing at this stage; if the butter is creamed until light and fluffy, the cookies will have a dome shape instead of being flat and crackly on the tops.)
2. Add the egg, vanilla, and spices, beating on medium speed until smooth. Scrape the sides of the bowl.
3. Add the baking soda, baking powder, salt, and flour, mixing on low speed until combined. Scrape the bowl when finished, then cover the bowl and refrigerate the dough for at least 2 hours, until it's stiff enough to scoop easily and hold its shape; overnight is fine.
4. **To assemble and bake:** Preheat the oven to 350°F with racks in the upper and lower thirds of the oven. Lightly grease two baking sheets, or line with parchment.
5. Put the sugar for coating in a bowl and combine with the spices. Rub the zest into the mixture, stirring until well blended.
6. Scoop the chilled dough by the tablespoonful (a level Tablespoon Scoop works well here) and roll in the sugar to coat.
7. Place the balls of dough on the prepared baking sheets, leaving 1½" between them. A 5 x 3 pattern works well, for a total of 15 cookies per sheet.
8. Bake the cookies for 12 to 15 minutes, rotating the pans from top to bottom and front to back halfway through. Continue baking until the edges just begin to brown. Remove them from the oven and place on a wire rack and to cool completely.
9. **Storage information:** Store cookies in an airtight container at room temperature for up to 2 weeks; freeze for longer storage.





Chocolate Molasses Thumbprints

YIELD: ABOUT 30 COOKIES

- To make these cookies gluten-free, substitute King Arthur Gluten-Free Measure for Measure Flour for the all-purpose flour in this recipe. Bake as otherwise directed.
- If you don't have any turbinado sugar, roll the cookie dough balls in coarse sparkling sugar before baking.
- No bittersweet chocolate wafers? Coarsely chop a high-quality bittersweet chocolate bar and use the same amount, 113g or $\frac{3}{4}$ cup.

INGREDIENTS

Dough

194g (1 $\frac{1}{2}$ cups plus 2 tablespoons) King Arthur Unbleached All-Purpose Flour
 35g (6 tablespoons) Dutch-process cocoa
 $\frac{1}{4}$ teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{1}{4}$ teaspoon ground allspice
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon table salt
 142g (10 tablespoons) unsalted butter, at room temperature
 106g ($\frac{1}{2}$ cup) dark brown sugar, packed
 1 teaspoon King Arthur Pure Vanilla Extract
 1 large egg, at room temperature
 85g ($\frac{1}{4}$ cup) molasses
 99g ($\frac{1}{2}$ cup) turbinado sugar, for coating the cookies

Filling

113g ($\frac{3}{4}$ cup) bittersweet chocolate wafers
 57g (4 tablespoons) unsalted butter, cut into small pieces
 21g (1 tablespoon) molasses

INSTRUCTIONS

1. **To make the dough:** In a medium bowl, sift together the flour, cocoa, cinnamon, ginger, allspice, baking soda, and salt.
2. In a large bowl or the bowl of a stand mixer fitted with the flat beater attachment, beat the butter, sugar, and vanilla on medium-high speed until the mixture is noticeably light and fluffy, 2 to 3 minutes. Beat in the egg until completely absorbed, then the molasses, scraping the bowl as necessary.
3. Reduce the mixer speed to low and stir in the dry ingredients. Mix until well blended. Scrape the bowl and mix for another 30 seconds until the dough is thoroughly combined.
4. Cover and refrigerate the dough for 2 hours. When you're ready to bake, preheat the oven to 350°F with a rack in the lower and upper third. Line two baking sheets with parchment.
5. **To shape and bake the cookies:** Pour the turbinado sugar onto a plate. Using a Tablespoon Scoop, portion the dough into balls. Roll the balls in the turbinado sugar, coating them completely. Place on the prepared baking sheets in a 5 x 3 pattern.
6. Bake the cookies for 5 minutes, then rotate the pans from top to bottom and front to back, and then bake for another 5 minutes, until set on the edges.
7. Remove them from the oven. While still hot, use the back of a rounded teaspoon measuring spoon or a wine cork to make a deep indentation in the center of each cookie. Return to the oven to finish baking, about 5 minutes more. Remove from the oven and let the cookies cool on the pans on wire racks.
8. **To make the filling:** Place the chocolate and butter in a heatproof bowl. Melt in the microwave in 30-second bursts, stirring well after each interval. Stir in the molasses.
9. Transfer the filling to a small zip-top bag or pastry bag and work it toward the center of the bag. Snip off a tiny bit at the corner or tip. Fill each cookie with the chocolate filling and let sit at room temperature until the chocolate is firm.
10. **Storage information:** Store completely cooled cookies in an airtight container at room temperature for several days; freeze for longer storage.

Linzer Stars

YIELD: ABOUT 20 SANDWICH COOKIES

- If the dough becomes sticky and hard to work with at any point during the rolling and cutting process, transfer it to the refrigerator to chill for about 20 minutes, until firm.
- Feel free to use any flavor of jam you like here: Raspberry is traditional for Linzer cookies, but other flavors like plum, blueberry, or fig jam would also be delicious.
- This recipe can be easily doubled to make a bigger batch of Linzer Stars. Double all of the ingredients and prepare the recipe as written.

INGREDIENTS

170g (12 tablespoons) unsalted butter, at room temperature
99g (½ cup) granulated sugar
zest of 1 lemon
1 teaspoon ground cinnamon
1 large egg yolk
1 teaspoon King Arthur Pure Vanilla Extract
160g (1 ⅓ cups) King Arthur Unbleached All-Purpose Flour
72g (¾ cup) almond flour
¼ teaspoon table salt
3 to 4 tablespoons (64g to 85g) jam, for filling
confectioners' sugar, for dusting

INSTRUCTIONS

1. In the bowl of a stand mixer fitted with the flat beater attachment, beat the butter, sugar, zest, and cinnamon on medium-high speed until light and fluffy, scraping the bowl as needed, 3 to 4 minutes. Add the yolk and vanilla extract and beat until combined.
2. In a medium bowl, whisk together the flour, almond flour, and salt. Add the flour mixture to the egg mixture and mix on low speed just until combined. Don't overbeat.
3. Divide the dough in half (about 260g each) and pat each half into a ½"-thick disk about 6" in diameter. Wrap well and refrigerate until firm, at least 1 hour or up to 3 days.
4. Remove the dough from the refrigerator. Unwrap one piece of dough and place it on a lightly floured surface. Roll to about ⅛" thick.
5. Use a 2 ½" cutter to stamp out rounds, dipping the cutter into flour occasionally to prevent sticking. (Fluted rounds look especially nice.) Transfer the rounds to a parchment-lined baking sheet. Gather the scrap dough, roll, and repeat as necessary until you have 20 pieces.
6. Repeat the rolling and cutting process (steps 4 and 5) with the second piece of dough.
7. Once you've transferred the second batch of rounds to a baking sheet, use your smallest cookie cutter or the end of a round piping tip to make a cutout in the center of each round on that sheet. Place both trays in the refrigerator for 30 minutes to chill.
8. While the cookies chill, preheat the oven to 350°F with a rack in the upper and lower third.
9. After chilling, bake the cookies for 10 to 12 minutes, rotating the pans from top to bottom and front to back, halfway through baking, until the edges are just beginning to brown. Remove the cookies from the oven and let them cool on the pan.
10. Once cool, sift confectioners' sugar over the tops of the cookies with the cutouts. Turn the remaining cookies flat-side up and spoon ½ teaspoon of jam into the center, spreading it slightly. Top with the sugar-dusted cookies and press gently to adhere.
11. Store filled cookies, well-wrapped, at room temperature for several days; freeze for longer storage.





Florentine Bars

YIELD: TWO DOZEN 1½" x 3" BARS

- Looking to make a smaller batch? Divide all the ingredients in half and bake the Florentine Bars in a greased or parchment-lined 8" square pan. Bake as directed.
- No 9" x 13" pan? Use two 8" square pans instead. Prepare the recipe as directed, dividing the crust evenly between the two pans (about 160g of crust in each pan). When transferring the topping to the prepared crusts, be sure to work quickly as the mixture starts to set within a few minutes. Divide the topping evenly between the two pans, using 220g in each pan.

INGREDIENTS

Crust

113g (8 tablespoons) unsalted butter, at room temperature

50g (¼ cup) granulated sugar

¼ teaspoon table salt

¼ teaspoon King Arthur Pure Vanilla Extract

1 large egg yolk, at room temperature

150g (1 ¼ cups) King Arthur Unbleached All-Purpose Flour

Topping

132g (½ cup) granulated sugar

42g (2 tablespoons) honey

42g (3 tablespoons) unsalted butter

¼ teaspoon table salt

113g (½ cup) heavy cream

108g (1 ¼ cups) sliced almonds

57g (½ cup) dried cranberries

8g (1 tablespoon) King Arthur Unbleached All-Purpose Flour

INSTRUCTIONS

1. Prepare a 9" x 13" pan with nonstick spray or line with a parchment paper sling.
2. **To make the crust:** In the bowl of a stand mixer fitted with the flat beater attachment, mix the butter, sugar, salt, and vanilla extract on medium-low speed until smooth, about 2 minutes.
3. Add the egg yolk and mix until well combined. Add the flour and stir until a soft, cohesive dough forms, 1 to 2 minutes.
4. Transfer the dough to the prepared pan. Use lightly greased fingers to press the dough into an even layer, then smooth the surface with the base of a flat measuring cup. (Pressing a piece of plastic wrap directly on top of the dough before smoothing it out can be helpful.)
5. Dock the bottom of the crust all over with a fork, then transfer to the refrigerator, uncovered, to chill for at least 30 minutes before baking.
6. While the dough chills, preheat the oven to 375°F with a rack in the lower third.
7. After chilling, bake the crust for about 10 minutes, until set and it starts to take on color. Remove from the oven and set aside. Reduce the oven temperature to 325°F.
8. **To make the topping:** In a saucepan that has at least a 2-quart capacity, combine the sugar, honey, butter, salt, and cream. Cook over medium-high heat until the cream simmers, then stir to incorporate the ingredients. Continue to cook, stirring regularly, until the sugar is dissolved. Once the sugar is dissolved, stop stirring and allow the mixture to cook for 4 to 5 minutes until it's lightly golden brown and the temperature reaches 240°F.
9. Remove the saucepan from the heat, then quickly stir in the almonds, cranberries, and flour.
10. Working quickly, use a flexible spatula or small offset spatula to evenly spread the mixture on top of the parbaked crust.
11. Bake the bars at 325°F for 20 to 25 minutes, until the almonds are toasted and the topping is bubbling. Remove from the oven and allow the bars to cool. When they're fully cool, remove the bars from the pan, transfer to a cutting board to slice (an 8 x 3 grid works well), then serve.
12. **Storage information:** Store leftover bars in an airtight container at room temperature for up to 1 week or freeze for up to 3 months. To serve from frozen, thaw the bars at room temperature before enjoying.

Ribboned Peppermint Shortbread Cookies

YIELD: 32 COOKIES

- While we always recommend using a scale, it's especially important in this recipe that requires dividing the dough precisely. Exact measuring will ensure the ribbons of color are evenly represented in each cookie.
- Wearing disposable gloves when handling the naturally-colored dough will help prevent your hands from taking on any of the color.

INGREDIENTS

Cookie dough

226g (16 tablespoons) unsalted butter, at room temperature

149g (¾ cup) granulated sugar

¼ teaspoon table salt

1 large egg yolk

14g (1 tablespoon) King Arthur Pure Vanilla Plus or
King Arthur Pure Vanilla Extract

1 teaspoon King Arthur Pure Peppermint Extract

300g (2½ cups) King Arthur Unbleached All-Purpose Flour

Red dough

1 packet natural red food coloring

1 teaspoon water, warm

157g (about ½ cup) cookie dough (from above)

Green dough

1 packet natural green food coloring

1 teaspoon water, warm

78g (about ¼ cup) cookie dough (from above)

To finish

57g (¼ cup) coarse sparkling sugar

INSTRUCTIONS

1. **To make the cookie dough:** In the bowl of a stand mixer fitted with the flat beater attachment or working in a large bowl with an electric hand mixer, beat the butter, sugar, and salt until light and fluffy, 2 to 3 minutes at medium speed.
2. Add the egg yolk, vanilla, and peppermint extract and beat until incorporated, stopping to scrape down the sides of the bowl as needed.
3. Add the flour and mix on low until a crumbly dough forms.
4. **Use a scale to divide the dough into three portions:** 470g (this will become the white dough), 157g (this will become the red dough), and 78g (this will become the green dough). If you don't have a scale, divide the dough into thirds and then combine two of the thirds to form the larger white dough; it should be about 1½ cups of dough. Divide the remaining dough into thirds, then combine two thirds to form the medium size piece of dough. This will be the red dough. The remaining one third of dough will be the green dough. Transfer each piece to a bowl, cover the white dough (largest portion), and set aside.
5. **To make the red dough:** In a very small microwave-safe bowl, stir together the packet of red food coloring and water. Microwave in 2-second intervals, stirring between each, until the food coloring dissolves and the mixture is smooth.
6. Add all of the red food coloring mixture to the bowl with the larger amount of dough (157g). Stir together with a flexible spatula until combined.
7. **To make the green dough:** In a very small microwave-safe bowl, stir together the packet of green food coloring and water. Microwave in 2-second intervals, stirring between each, until the food coloring dissolves and the mixture is smooth.
8. Add all of the green food coloring mixture to the bowl with the smaller amount of dough (78g). Stir together with a flexible spatula until combined.
9. **To assemble:** Working on a piece of parchment or on a clean, lightly floured surface, divide the white dough into six pieces, about 78g each. Round each piece into a ball, then roll into logs about 8" long. Set aside.





10. On a floured surface, divide the red dough into three pieces, about 54g each. Round each piece into a ball, then roll into logs, about 8" long. Set aside.
11. On a floured surface, divide the green dough into two pieces, about 42g each. Round each piece into a ball, then roll into logs, about 8" long. Set aside.
12. Use your hands to slightly flatten one log of white dough to 1½" to 2" wide. Place a red log on top of the flat log, then use your fingers to slightly flatten the red log to the same width, about 1½".
13. Repeat with the remaining logs of dough and stack as follows; white, green, white, red, white, green, white, red, white — until you have an 11-layered stack of flattened logs.
14. Use your hands to gently roll the stack of flattened logs of dough to round the edges and form one large log about 8" long. Twist the ends of the large log in opposite directions to create a swirled effect.
15. To make a perfectly round log, place the log of dough on a sheet of parchment, then fold the parchment toward you to encase the dough. Use your nondominant hand to press a straight object (a ruler or a bench knife works well) between the dough and the work surface, then use your dominant hand to gently tug the parchment toward you. This should pull the dough so that it butts up against the straight object and makes a very smooth, symmetrical log.
16. **To finish:** Spread the sparkling sugar on a piece of parchment in a 2"-wide strip about 8" long. Roll the dough log in the sugar to coat.
17. Wrap the sugar-coated log in plastic wrap or transfer to a Large Slice & Bake Dough Keeper. Cover and refrigerate until very firm, at least 2 hours and up to 4 days.
18. When ready to bake, preheat the oven to 350°F with a rack in the upper and lower third. Line two baking sheets with parchment.
19. Remove the dough from the refrigerator and unwrap or remove the dough from the Keeper. Using a sharp knife, slice the dough into ¼"-thick rounds until you have 24 cookies; rotate the log about 90° (a quarter turn) every three to four slices to maintain a neat circular shape if needed. Transfer the slices to the prepared baking sheets, 12 cookies per pan, spacing about 2" apart. Re-wrap the remaining dough or place it in the Keeper then return to the refrigerator.
20. Bake the cookies for 12 to 15 minutes, rotating the pans from top to bottom and front to back halfway through baking, until they're golden brown all over with slightly darker edges.
21. Remove from the oven and let the baking sheets cool on a wire rack. When the first batch is completely cool, repeat the slicing process with the remaining dough and bake.
22. **Storage information:** Store leftover peppermint cookies, well-wrapped, at room temperature for up to 1 week; freeze for longer storage.



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