



Joy of Cookies

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: 540 grams (4 1/2 cups)
- Granulated sugar: 471 grams (2 1/4 cups + 2 tablespoons)
- Confectioners' sugar: 283 grams (2 1/2 cups)
- Salt: 1 1/4 teaspoons
- Cocoa powder: 64 grams (3/4 cup)
- Baking powder: 1 teaspoon
- Baking soda: 1/2 teaspoon
- Cinnamon: 1 teaspoon
- Cardamom: 1/4 teaspoon
- Cloves: 1 pinch
- Allspice: 1 pinch
- Almond extract: 1/2 teaspoon
- Vanilla extract: 4 teaspoons
- Egg: 2 large, at room temperature
- Unsalted butter: 510 grams (2 cups + 4 tablespoons), at room temperature
- Orange zest: 1 orange
- Dried cranberries: 60 grams (1/2 cup)
- Pistachios: 90 grams (3/4 cup), toasted and chopped
- Almond paste: 140 grams (1/2 cup), chopped into 1/2 inch pieces
- Water: 1 tablespoon + 2 teaspoons

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
- Chefs knife and cutting board
- Zester
- Rolling pin
- 2.5" round cutter
- 1" round cutter or piping tip
- Small offset spatula
- Tablespoon scoop, optional
- Parchment paper or silicone baking mat or non-stick pan spray
- Baking sheet, 2

Chocolate Sandwich Cookies

YIELD: 1 1/2 TO 2 DOZEN SANDWICH COOKIES

INGREDIENTS

COOKIES

- 223 grams (1 cup + 2 tablespoons) sugar
- 170 grams (12 tablespoons) unsalted butter, at room temperature
- 1/2 teaspoon salt
- 1 large egg, at room temperature
- 14 grams (1 tablespoon) water
- 1 teaspoon vanilla extract
- 180 grams (1 1/2 cups) King Arthur Unbleached All-Purpose Flour
- 64 grams (3/4 cup) cocoa powder

FILLING

- 113 grams (8 tablespoons) unsalted butter, at room temperature
- 283 grams (2 1/2 cups) confectioners' sugar
- 1 teaspoon vanilla extract*
- 2 teaspoons water

DIRECTIONS

COOKIES

1. In the bowl of a stand mixer fitted with the paddle attachment, beat together the sugar, butter, and salt.
2. Beat in the egg, water, and vanilla, then the flour and cocoa.
3. Divide the dough in half and pat each half flat. Wrap well and refrigerate for at least one hour.
4. Preheat the oven to 325°F. Line two baking sheets with parchment paper (or lightly grease).
5. Once the dough has chilled, take one piece out of the refrigerator.
6. Flour your work surface. Roll the dough to 1/8" thick. If it starts to stick, add additional flour.
7. Cut out 2.5" circles from the dough and transfer the cookies to the prepared pans, spacing them 1" apart.
8. Gather the scrap dough, roll, and repeat. If at any point the dough becomes sickly and hard to work with, refrigerate it for 20 minutes, until it is firm.
9. Once you've transferred the cookies 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 half of them.
10. Bake the cookies until you can smell the chocolate, and the tops and edges are set, 8-12 minutes.
11. Remove the cookies from the oven and allow them to cool completely on a rack or on the pan.

FILLING

1. Beat together the butter, sugar, and vanilla until it is clumpy.
2. Add the water, beating until smooth and stiff; the filling should be spreadable. If it feels too stiff, add more water 1/4 teaspoon at a time.
3. Place a level tablespoon of filling onto the bottom side of the solid (uncut) cookies. Spread the filling to the edges, then top with the cookies with cutout centers, bottom side down.
4. Store cookies in an airtight container for several days, freeze for several months.

**Replace vanilla with 1/4-1/2 teaspoon peppermint oil, for an optional for a holiday twist. Or use 1/4 -1/2 teaspoon orange oil or almond extract for other flavoring options.*

Stollen Cookies

YIELD: ABOUT 3 DOZEN COOKIES

INGREDIENTS

- 248 grams (1 1/4 cups) sugar
- 227 grams (16 tablespoons) unsalted butter, at room temperature
- Zest of one orange
- 1 large egg, at room temperature
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract
- 360 grams (3 cups) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon cardamom
- 1 pinch cloves
- 1 pinch allspice
- 60 grams (1/2 cup) dried cranberries
- 90 grams (3/4 cup) pistachios, toasted and chopped
- 140 grams (1/2 cup) almond paste, chopped into 1/2 inch pieces

DIRECTIONS

1. Preheat the oven to 350°F. Line 2 baking sheets with parchment paper or grease lightly.
2. In the bowl of a stand mixer fitted with the paddle attachment, mix the sugar, butter, and orange zest on medium speed until well combined.
3. Add the egg, vanilla, and almond extract.
4. In a medium bowl, mix together the flour, baking powder, baking soda, salt, and spices. Add the dry ingredients to the butter-sugar mixture, and mix on low speed until mostly homogenous.
5. Scrape the bowl well. Add the cranberries, pistachios, and almond paste, mixing just until incorporated.
6. Scoop the cookies with a tablespoon scoop onto the prepared baking sheets, leaving about two inches between cookies. Flatten the cookies slightly with your hand.
7. Bake for 10-12 minutes, until lightly golden brown. Allow to cool on the baking sheets for 5 minutes before transferring to a cooling rack to cool completely.
8. Cookies may be stored, well wrapped, at room temperature for several days, or frozen for several months.