

## **The Holiday Cookie Plate**

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### Brown Sugar Cookie Variations:

- Brown Sugar Cookie Base Dough
  - Toffee Pecan Cookies
  - Almond Crisps
  - Sesame Cookies

### Chocolate Brownie Variations:

- Chocolate Brownie Base Dough
  - Salted Praline Brownies
  - Chocolate, Chocolate, Chocolate Chip Crinkles
  - Minty Chocolate Wafers

### Butter Cookie Variations:

- Butter Cookie Base Dough
  - Pink Confetti Rosettes
  - Citrus Butter Cookies
  - Mocha Checkerboards

### **Brown Sugar Cookie Base Recipe**

Makes enough dough for one batch of two dozen cookies for each of three variations

|                   |            |
|-------------------|------------|
| Butter            | 205 grams  |
| Light Brown Sugar | 205 grams  |
| Granulated Sugar  | 205 grams  |
| Eggs              | 75 grams   |
| Vanilla Extract   | 7.5 grams  |
| All Purpose Flour | 350 grams  |
| Oat Flour         | 43 grams   |
| Baking Soda       | 4.3 grams  |
| Baking Powder     | 4.3 grams  |
| Salt              | 6 grams    |
|                   |            |
| Total:            | 1105 grams |

1. Combine the butter, brown sugar, and granulated sugar in the bowl of a mixer and beat with the paddle attachment until smooth and creamy.
2. Combine the eggs and vanilla and gradually add them to the creamed butter mixture, scraping the bowl down to incorporate the eggs evenly and to emulsify the mixture.
3. Combine the flours, baking soda, baking powder, and salt. Turn off the mixer and add them to the bowl and then paddle slowly until the dry ingredients are just incorporated, scraping down the bowl to evenly mix everything.
4. Follow the directions below for each individual variation to make two dozen of each cookie.

### **Toffee Pecan Cookies:**

Makes approximately two dozen cookies with a #60 scoop

|                                      |           |
|--------------------------------------|-----------|
| Brown Sugar Cookie Dough             | 470 grams |
| Pecan toffee, chopped (recipe below) | 1 batch   |

1. Combine the scaled quantity of cookie dough with the chopped toffee.
2. Portion into level scoops and flatten slightly until they are ½ inch thick.
3. Chill dough until completely cooled.
4. Preheat an oven to 375° F
5. Bake until very lightly and evenly browned.

### **Pecan Toffee**

Makes approximately 150 grams pecan toffee

|  |             |
|--|-------------|
| Unsalted Butter                        | 50 grams    |
| Dark Brown Sugar                       | 100 grams   |
| Salt                                   | ¼ teaspoons |
| Pecans, toasted, chopped and kept warm | 50 grams    |

1. In a small saucepan, melt the butter until just liquid but not boiling.
2. Off the heat, add the brown sugar and salt and whisk until it is well combined and the butter is no longer separating from the sugar.
3. Cook over medium heat, stirring continuously, until it reaches 300° F.
4. Turn off the heat and add the pecans, folding them in quickly, then pour onto a nonstick baking mat and spread as thin as the pecans will allow.
5. Allow the toffee to cool completely. (Do not try to speed this process by putting it in the fridge as this will make the toffee sticky. Just let it sit at room temperature.)
6. Once cool, chop the toffee into small pieces about the size of chocolate chips and store them in an airtight container at room temperature for up to a week.

**Almond Crisps:**

Makes approximately two dozen 1 ½ inch squares rolled ⅛ inch thick

|                          |            |
|--------------------------|------------|
| Brown Sugar Cookie Dough | 285 grams  |
| Almond Extract           | ¼ teaspoon |
| Slivered Almonds         | 100 grams  |

1. Mix the almond extract into the scaled quantity of dough and then add the slivered almonds and incorporate them well.
2. Roll the dough out as thin as the almonds will allow, between ⅛ and ¼ of an inch.
3. Allow the dough to chill until firm.
4. Preheat the oven to 325° F.
5. Cut the dough into 1 ½ inch squares and spread out evenly on a baking sheet and then chill until firm again.
6. Bake the cookies until evenly browned.

**Sesame Cookies:**

Makes approximately two dozen ¼ inch thick round cookies

|                          |           |
|--------------------------|-----------|
| Brown Sugar Cookie Dough | 345 grams |
| Tahini                   | 30 grams  |
| Sal Seeds, toasted       | 60 grams  |

1. Mix the tahini into the scaled quantity of cookie dough.
2. Working on a half sheet of parchment, roll the dough out until it forms an even log that is just a bit smaller than the short side of the parchment. Wrap the parchment around it and use the edge of a baking sheet to tighten the log and round it out.
3. Cool the log of dough until it's firm.
4. Preheat an oven to 375° F.
5. Unwrap the dough and roll it in sesame seeds to adhere them to the sides.
6. Using a sharp knife, cut the dough into ¼ inch slices, dip the top of each slice into the sesame seeds, and then lay the pieces out on a baking sheet.
7. Bake until the cookies are just barely browned at the edges.

### **Chocolate Cookie Base Recipe**

Makes enough dough for one 9"x13" pan of brownies plus one batch of approximately two dozen cookies for each of the other two variations

|                       |            |
|-----------------------|------------|
| Bittersweet Chocolate | 460 grams  |
| Unsweetened Chocolate | 175 grams  |
| Unsalted Butter       | 175 grams  |
| Large Eggs            | 305 grams  |
| Granulated Sugar      | 405 grams  |
| Vanilla Extract       | 9 grams    |
| Salt                  | 3 grams    |
| Baking Powder         | 7 grams    |
| All Purpose Flour     | 90 grams   |
|                       |            |
| Total:                | 1629 grams |

1. Combine the chocolate, unsweetened chocolate, and butter in a bowl and melt over a pot of boiling water.
2. In the bowl of a stand mixer fitted with a whisk attachment, beat the eggs and sugar together for 5-10 minutes, or until light and aerated.
3. Add the vanilla and whisk until combined.
4. Add the melted chocolate mixture into the egg mixture all at once and then whisk to incorporate it completely. Scrape down the sides of the bowl to be sure it is evenly incorporated.
5. In a separate bowl, combine the flour, baking powder, and salt. Gently fold the flour mixture into the chocolate-sugar mixture.
6. Follow the directions below for each individual variation to make one pan of brownies and two dozen of each cookie.

### **Salted Praline Brownies:**

Makes one 9" x 13" pan of brownies

|   |           |
|---|-----------|
| Chocolate Cookie Batter                       | 900 grams |
| Praline Paste                                 | 75 grams  |
| Blanched Hazelnuts, toasted                   | 100 grams |
| Finishing Salt such as Maldon or Fleur de Sel | To taste  |

1. Preheat an oven to 325° F.
2. Prepare a 9x13-inch baking pan or a quarter sheet pan by coating it lightly with nonstick cooking spray and then lining the bottom with a piece of parchment.
3. Fold about three-quarters of the toasted hazelnuts into the scaled quantity of batter and then spread it evenly on the prepared sheet.
4. Spoon the praline paste over the top of the batter and then swirl it into the batter. Sprinkle the remaining hazelnuts over the top of the batter and then sprinkle the finishing salt over it to taste.
5. Bake until the brownie has risen slightly and springs back when gently pressed in the center or a knife inserted in the center comes out clean.

### **Chocolate, Chocolate, Chocolate Chip Crinkles:**

Makes approximately two dozen cookies with a #60 scoop

|                            |           |
|----------------------------|-----------|
| Chocolate Cookie Batter    | 390 grams |
| All Purpose Flour          | 10 grams  |
| Chocolate Chunks or Chips* | 150 grams |
| Granulated Sugar           | As needed |
| Powdered Sugar             | As needed |

\* Ingredient note: I like to use a mix of different chocolate chunks, such as dark, milk, and white. Sometimes adding caramelized white chocolate or butterscotch chips can be fun too.

1. Preheat an oven to 350° F.
2. Fold the flour into the scaled quantity of batter to fully incorporate and then fold in the chocolate chunks.
3. Allow the batter to sit at room temperature just until it starts to firm up slightly and is no longer runny.
4. Portion the batter using a #60 scoop and chill until firm.
5. Coat the cookie dough in granulated sugar and then in powdered sugar and then place them on a baking sheet with plenty of room to spread.

6. Bake until the sugar coating cracks and the cookies are just barely baked through in the center.

### **Minty Chocolate Wafers**

Makes approximately two dozen 1  $\frac{3}{4}$ " round cookies

|                                     |           |
|-------------------------------------|-----------|
| Chocolate Cookie Batter             | 335 grams |
| All Purpose Flour                   | 10 grams  |
| Peppermint Extract                  | 2 grams   |
| Tempered White Chocolate (optional) | 250 grams |

1. Add the flour to the scaled quantity of dough and mix until incorporated.
2. Add the peppermint extract and mix until combined.
3. Place the dough between two sheets of parchment and then roll out until an even  $\frac{1}{8}$  inch thick.
4. Freeze the dough until firm.
5. Preheat an oven to 325° F.
6. Cut 1  $\frac{3}{4}$  inch circles from the dough and space them evenly on a flat baking sheet.
7. Bake until cooked through and quite set in the center.
8. Cool cookies completely and then dip in tempered white chocolate if desired.

### **Butter Cookie Base Recipe**

Makes enough dough for one batch of two dozen cookies of each of three variations

|                      |            |
|----------------------|------------|
| Unsalted Butter      | 380 grams  |
| Confectioner's Sugar | 175 grams  |
| Salt                 | 1 gram     |
| Large Eggs           | 85 grams   |
| Vanilla Extract      | 10 grams   |
| All Purpose Flour    | 210 grams  |
| Cake Flour           | 252 grams  |
| Cornstarch           | 42 grams   |
|                      |            |
| Total:               | 1155 grams |

1. Cream the butter, sugar, and salt in the bowl of a stand mixer fitted with a paddle attachment until very light and fluffy, 10-15 minutes.
2. Combine the eggs and vanilla in a bowl and whisk together.
3. Gradually add the egg mixture to the creamed butter mixture, scraping the sides of the bowl after each addition.
4. Sift the flours and cornstarch together in a bowl. Pour them into the creamed butter mixture and paddle on low until combined. Scrape down the sides as necessary to ensure even mixing.
5. Follow the directions below for each individual variation to make two dozen of each cookie.



**Pink Confetti Rosettes:**

Makes two dozen piped cookies

|   |                               |
|---|-------------------------------|
| Butter Cookie Dough                                       | 310 grams                     |
| Strawberry Extract  | 4 grams                       |
| Freeze-Dried Strawberries or Raspberries, coarsely ground | 10 grams                      |
| Pink Peppercorns, coarsely ground                         | 4 grams plus more for garnish |
| Tempered Dark Chocolate (optional)                        | 250 grams                     |

1. Add the freeze-dried strawberries (or raspberries) and ground pink peppercorns to the scaled quantity of batter and mix to combine.
2. Place half the batter into a pastry bag fitted with a #824 piping tip.
3. Pipe into desired shapes and chill until firm.
4. Preheat an oven to 325° F.
5. Bake until just barely browned at the edges.
6. Cool cookies completely and then, if desired, dip halfway into the tempered dark chocolate and garnish with a sprinkle of ground pink peppercorn.

### Cornmeal Cookie:

Makes approximately two dozen cookies using a #30 scoop cut in half

|                                  |           |
|----------------------------------|-----------|
| Butter Cookie Dough              | 500 grams |
| Cornmeal                         | 75 grams  |
| Lemon Zest                       | 1 ea      |
| Lime Zest                        | 1 ea      |
| Orange Zest                      | ½ ea      |
| Citrus Glaze (recipe below)      | 1 batch   |
| Candied Orange zest, ¾ inch long | 24 pieces |

1. Add the cornmeal and lemon, lime, and orange zests to the scaled quantity of batter and mix to combine.
2. Scoop batter using a level #40 scoop and then chill until firm.
3. Preheat an oven to 325° F.
4. Cut each scoop in half through the center and spread them out on a cookie sheet so the cut edge faces up.
5. Bake until very lightly browned at the edges.
6. Cool for a minute and then brush with the citrus glaze and garnish with a small piece of candied orange zest while the glaze is still wet.

### Citrus Glaze

Makes enough to glaze two dozen cookies

|                          |                   |
|--------------------------|-------------------|
| 10x Confectioner's Sugar | 225 grams, sifted |
| Lemon Juice              | 2 tablespoons     |
| Orange Juice             | 2 tablespoons     |
| Salt                     | Pinch             |

1. Mix all ingredients together until no lumps of sugar remain. Keep plastic pressed directly on the surface of the glaze unless it is in use.

### **Mocha Checkerboards:**

Makes approximately two dozen cookies sliced ¼" thick

|                     |            |
|---------------------|------------|
| Butter Cookie Dough | 330 grams  |
| Milk                | 10 grams   |
| Espresso Powder     | ½ teaspoon |
| Coffee Extract      | 10 grams   |
| Cocoa Powder        | 15 grams   |

1. Divide the scaled quantity of dough in half.
2. Mix together the milk, espresso powder, and coffee extract until the espresso powder is dissolved. Add the cocoa powder and mix until it forms a smooth paste.
3. Add the cocoa mixture to half of the scaled dough and mix to incorporate evenly.
4. Roll the two doughs out to 1 cm thick, trying to keep them fairly squared and about the same size.
5. Chill the dough until firm.
6. Lightly brush one side of one of the doughs with egg white. Place the other dough on top of it and press to adhere them.
7. Cut the dough in half and lightly brush one half with egg white before flipping the other half and placing it on top of the first. Press down gently to stick them together. You should now have a piece of dough with four alternating stripes of the different colored doughs.
8. Cut 1 cm wide strips of dough and, once again, gently brush the dough lightly with egg white wherever it will be stuck together, press three strips together with the one in the center flipped to create a checkerboard pattern. Repeat with the remaining strips of dough.
9. Chill the logs of dough until firm.
10. Preheat the oven to 325° F.
11. Brush the exterior of the logs with egg white and dredge with sanding sugar, then slice into even ¼-inch thick pieces and spread evenly on a baking sheet.
12. Bake until just barely browned at the edges.