

ESPRESSO RASPBERRY CHOCOLATE COOKIE

RECIPE BY: BETH MCGARRAH

Ingredients:

1/2 cup butter - room temperature
1/2 cup sugar
1/3 cup light brown sugar - packed
1/3 cup baking cocoa
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon vanilla extract
1 egg
2 tablespoons Milk
1 cup & 2 tablespoons all-purpose flour
1 teaspoon espresso powder
1 & 1/2 cups milk chocolate chips
3/4 cup raspberry jammy bits

DIRECTIONS:

Preheat oven 375°F. Baking sheet lined with parchment paper.

Beat together the butter, sugars, cocoa, salt, baking soda, baking powder and vanilla until well blended.

Add the egg, beating until smooth. Scrape the sides and beat again until smooth. Beat in milk.

Add flour and espresso powder, mixing to combine. Stir in chips and raspberry bits.

Bake 12-14 minutes for Tablespoon size or until they appear set but still soft.

RASPBERRY FILLED ORANGE-GLAZED CREAMSICLE TORTE COOKIES

RECIPE BY: PATRICIA HARMON

Ingredients:

Cookies:

1 cup butter, room temperature
3 ounces cream cheese, room temperature
1 cup granulated sugar
1 large egg
2 teaspoons orange zest
1/4 teaspoon orange extract
2 & 3/4 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1/2 cup seedless raspberry fruit spread or jam

Frosting:

1/4 cup unsalted butter, at room temperature
2 cups confectioners' sugar
1/4 teaspoon vanilla extract
3-3 & 1/2 tablespoons whipping cream

Orange Glaze:

1 cup confectioners sugar
2 tablespoons freshly squeezed orange juice
2 teaspoons orange zest

Garnish: 36 Fresh Raspberries

DIRECTIONS:

Cookies:

Heat oven to 375°F. With electric mixer, beat together butter, cream cheese and sugar until fluffy. Add egg, orange zest and orange extract and mix well. In a medium bowl, mix together flour, baking powder and salt. Gradually, mix flour mixture into butter mixture. Drop 36 mounds of the mixture by tablespoons onto parchment lined baking sheets, about two inches apart. (Note: a cookie scoop is helpful for uniformity.) Bake at 375°F for 11-14 minutes until set but not browned. Cool in pans for 2-3 minutes before transferring to wire cooling racks. Cool cookies completely on wire racks. Carefully, with a sharp knife, cut tops off cookies and spread bottom half with raspberry fruit spread or jam, dividing evenly among the cookies; place tops on cookies. Prepare frosting (directions follow) and frost tops of cookies. Spoon orange glaze (directions follow) over top of cookies and top each with a fresh raspberry.

Frosting:

With electric mixer, beat together butter and confectioners sugar until mixed together. Add vanilla extract and enough whipping cream to make a creamy mixture of spreading consistency. Spread frosting evenly over tops of cookies.

Glaze:

In a small bowl, stir together confectioners sugar, orange zest and orange juice to form a glaze.

YIELDS | 3 DOZEN FILLED COOKIES

MEXICAN WAR STREET COOKIES

RECIPE BY: WILLIAN EHRIN

Ingredients:

2 & 1/2 tablespoons sweet butter
3 tablespoons of Turner's Sweetened Ice Tea
5 ounces 60 percent cacao bittersweet chocolate, finely chopped
2 large eggs
1/2 cup sugar, plus additional 1/2 cup
3/4 cup unbleached all-purpose flour
1/2 cup whole almonds
3/4 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/4 teaspoon ancho chili powder (from Reyna's in the Strip District)
3/4 cup unsifted confectioners sugar

DIRECTIONS:

Before baking, each ball of dough is coated first in granulated sugar and then in a thick layer of confectioners sugar. The granulated sugar creates a thin, crisp, outer shell during baking, while the confectioners sugar adds a cooling sweetness to each bite. As the cookies rise, big chocolate cracks form in the white coating, creating the dramatic, two-tone look of the cookie.

Bring 2 inches of water to a boil in the bottom of the double boiler. Place the butter, iced tea and chocolate in the top of the double boiler (off the heat). Turn off the heat, then set the chocolate over the steaming water. Stir occasionally with a spatula until the chocolate is melted and the mixture is smooth. Remove and let cool slightly while you whip the eggs.

Place the eggs and 1/2 cup of the granulated sugar in the bowl of the mixer and whip on high speed until very light in color and thick, 5 to 6 minutes. You can also use

a hand mixer and a medium bowl, though you may need to beat the mixture a little longer to achieve the same results. Scrape the melted chocolate mixture into the eggs and whip until blended, about 1 minute. Scrape down the sides of the bowl.

Place the flour, nuts, cinnamon, baking powder and chile powder (if using) in the food processor and process until the nuts are very finely chopped, 60 to 90 seconds. Add the flour mixture to the egg mixture and beat on low speed just until combined. Stir gently a few times with a spatula to make sure there are no patches of unincorporated flour or butter lurking near the bottom of the bowl. Cover the dough with plastic and refrigerate for 1 to 2 hours, until firm.

Preheat the oven to 325°F and position an oven rack in the center. Line the baking sheets with parchment paper.

Scoop the chilled dough into tablespoon-size balls using the ice cream scoop or a spoon. Place the remaining 1/2 cup of granulated sugar in one small bowl and the confectioners sugar in the other. Roll each dough ball in the granulated sugar and then in the confectioners sugar. Be sure to coat the dough generously with the confectioners sugar. In this instance, more is better. Space the cookies about 1 & 1/2 inches apart on the prepared baking sheets.

Bake the cookies one sheet at a time, rotating the sheet halfway through the baking time, for 11 to 14 minutes, until the cookies are puffed and cracked. If you nudge a cookie, it should slide on the sheet rather than stick. It is better to slightly under bake these cookies than to go too far. When overbaked, they are dry and unpalatable. Transfer to a cooling rack and let cool completely.

CARAMEL MACCHIATO WHITE CHIP COOKIES

RECIPE BY: DAWN MOORE

Ingredients:

1 & 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup (1 & 1/2 sticks) unsalted butter, softened
2/3 cup packed brown sugar
1/3 cup granulated sugar
1 (3.4 ounce) package instant Caramel (or Butterscotch) pudding mix
2 eggs
1 & 1/2 teaspoon pure vanilla extract
3 tablespoons instant coffee granules
1 tablespoon hot water
1 & 1/2 cup white chocolate chips, divided (1 cup for batter and 1/2 cup for drizzle on top)

Cappuccino Glaze:

3 tablespoons butter, melted
1 & 1/2 cup powdered sugar, sifted
1/2 teaspoon pure vanilla
2 tablespoons instant coffee granules
2-3 tablespoons hot water

DIRECTIONS:

In a medium mixing bowl, sift together the flour, baking powder, baking soda and salt. Set aside.

In a large mixing bowl, cream together the butter, brown sugar and granulated sugar. Add the instant pudding mix, eggs and vanilla, then mix until blended. In a small bowl, combine the coffee granules and hot water and stir until completely dissolved. Add to the batter. Add the flour mixture a little at a time until it is fully incorporated. Finally, stir in 1 cup of white chocolate chips. Cover and chill one hour, or overnight.

Preheat oven to 350°F (175°C).

Using a small scoop, drop cookies onto parchment paper lined baking sheets, spacing about 2-3 inches apart. (Tip – Spray the inside of the scoop with non-stick cooking spray before using for easy release of the dough).

Bake for 10 to 12 minutes until edges are a light golden brown. Let cool on the pan for about 5 minutes before transferring to a wire rack to cool completely.

While all cookies are cooling, prepare the glaze. For the glaze, melt 3 tablespoons butter in a saucepan. Stir in powdered sugar and vanilla. Mix well. In a separate bowl, add the 1 tablespoon hot water to the instant coffee granules and dissolve completely. Stir into powdered sugar mixture. Now add remaining water, 1 tablespoon at a time, and mix until smooth and of desired consistency. Drizzle over cooled cookies.

For the white chocolate drizzle, melt the remaining 1/2 cup of white chocolate chips. Place the melted chocolate in a pastry bag (or a small sandwich baggie with the corner snipped), and slowly drizzle across all the cookies.

YIELD | 3 DOZEN COOKIES

FILLED PIZZELLES

RECIPE BY: LINDA FREED

Ingredients:

Pizzelle:

3 large eggs

3/4 cup sugar

1 teaspoon almond extract

2 & 1/4 cups unbleached all-purpose flour

2 teaspoons baking powder

1/2 cup (8 tablespoons) melted & cooled butter or margarine

Creamy Filling:

1-16 ounce container vanilla frosting

1-6 ounce jar maraschino cherries drain and chopped in a food processor

1 cup of marshmallow fluff whip

1 cup chocolate hazelnut spread (Nutella)

Mix all filling ingredients, with a mixer and set aside

DIRECTIONS:

Pizzelle Batter:

Beat the eggs, sugar and almond extract until well combined. Gradually add flour and baking powder, mixing until smooth. Add the cooled melted butter/margarine, mixing to blend; the batter will be thick and soft.

Heat your pizzelle iron. Drop a teaspoon of pizzelle dough onto pizzelle iron. Cook the pizzelle to lightly brown. Do not over cook or brown too much.

Remove the pizzelle from the iron, immediately, roll the warm pizzelle around a wooden spoon handle or dowel rod, to form a cigar or cylinder shape. Place rolled pizzelle on a cookie sheet and finish entire batter; rolling each warm pizzelle until batter is done.

Allow to cool completely, then fill each pizzelle with the prepared filling using a pastry bag. Place filled pizzelles on a cookie platter and dust lightly with powder sugar.

YIELDS | 1 DOZEN

DIRTY BANANA COOKIES

RECIPE BY: : AUTUMN CUMER

Ingredients:

Cookie Base:

- 1 & 1/2 cups butter, room temperature
- 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla extract and 1 teaspoon almond extract
- 2 & 1/2 cups flour
- 1 cup Cocoa
- 2 teaspoons baking soda
- 4 teaspoons cornstarch

Banana Filling:

- 1 box 3.4 ounce instant vanilla pudding
- 1-14 ounce can sweetened condensed milk
- 1 & 1/2 cups water
- 1 teaspoon almond extract
- 2 small jars of banana baby food

Kahlua Frosting:

- 2 sticks of unsalted butter, softened
- 4 & 1/2 cups powdered sugar
- 6 tablespoons of Kahlua

DIRECTIONS:

Coat tassie pan (mini cup cake pan) with non-stick cooking spray. Preheat oven to 350°F. Cream butter and sugar together for 5-7 minutes, until light and fluffy. Add the eggs and the vanilla and almond extract, and beat well until combined. Add the dry ingredients to the wet ingredients and mix until smooth. Roll into balls and press into the tassie pans to form a cup. Bake 10-12 minutes. Let cook for 5-10 minutes before removing from pan.

Mix water, pudding mix, sweetened condensed milk, almond extract and the banana baby food together. Refrigerate for at least 4 hours or overnight.

Cream butter until smooth and fluffy. Gradually add the powdered sugar. Add the Kahlua, beating until smooth (if frosting is too thick for you, you can add a tiny bit of milk to smooth it out). Assemble the cookies and frost the cookies with a piping bag. Keep refrigerated.

STUFFED PIZZELLES

RECIPE BY: THEASIA GESSINGER

Ingredients:

3 eggs
3/4 cup sugar
1/2 cup (1 stick butter) melted
1 teaspoon vanilla extract
2 teaspoons almond extract
1 & 3/4 cups flour
2 teaspoons baking powder
1 cup softened butter
1 cup Crisco
1 teaspoon vanilla
2 teaspoons almond extract
4 cups sifted powdered sugar
7 oz. marshmallow crème

DIRECTIONS:

In large bowl, beat eggs and sugar until thick. Add cooled melted butter. Stir in vanilla and almond extract, sift flour and baking soda and stir in the batter until blended.

Heat pizzelle iron and brush with melted butter drop about 1 tablespoon of batter onto each circle of iron. Once pizzelle is cooked, immediately remove and roll hot pizzelle with wooden dowel to make cylinder. Once pizzelle has formed, remove dial and let pizzelle dry on cooling rack.

Combine butter, Crisco and cream. Add vanilla and almond extract. Combine powdered sugar and then add marshmallow crème.

Use a pastry bag and pipe filling into the cooled pizzelle shells. Dip each end into sprinkles (optional). Dust filled pizzelles with powdered sugar.