

School of Cooking

Martin's

Christmas Cookies Around the World

Hosted by Bit of Swiss Bakery

December 5, 2007

Martin's Super Markets at Heritage Square
Mishawaka, Indiana

Cutouts

Traditional American

Ingredients

1 cup butter
2 cups powdered sugar
2 tbsp light corn syrup
¼ tsp vanilla
½ tsp salt
1 lg egg
2 tbsp water
1 tsp bakers ammonia (optional)
3 ½ cups all purpose flour

Instructions

Preheat oven to 350°F. In stand mixer: cream butter, sugar and corn syrup until light and fluffy. Add vanilla and salt. Mix until incorporated. Blend ammonia, egg and water together until dissolved. Add to bowl along with flour. Mix until smooth. Divide dough in half. Wrap in plastic wrap and refrigerate for 1 hour. Roll out dough-thin for crisp cookie. 1/16-1/8 inch recommended. Cut out shapes. Bake 8-12 minutes. Cool and ice.

Kipferl

Austrian

Ingredients

1 $\frac{3}{4}$ sticks unsalted butter-room temperature
1/2 tsp salt
3 oz sugar
1 tsp vanilla
1 $\frac{3}{4}$ cup all purpose flour
2 $\frac{1}{3}$ cups finely ground almonds

Vanilla sugar

1/4 cup superfine sugar
1/2 vanilla bean

Instructions

Preheat oven to 350°F. In food processor: scrape vanilla bean and add sugar. Grind until incorporated. In stand mixer: beat butter, salt, sugar and vanilla until smooth. Add almonds and flour. Mix until incorporated. Cover with plastic and refrigerate 1 hour or overnight. Take 1/4 of the dough, roll out into logs approximately 1 inch thick on a lightly floured table. Cut into 2 inch pieces. Shape into crescents. Flatten lightly. Place on parchment-lined sheet pans and bake 8-10 minutes until lightly browned. Cool slightly. Roll in sugar.

French Kiss Cookies

French

Ingredients

1 $\frac{1}{4}$ unsalted butter-room temperature
2 cups all purpose flour
1/2 cup cocoa
2/3 cup sugar
2 cups chopped nuts
1 tsp vanilla
Powdered sugar

Instructions

Preheat oven to 375°F. Sift flour and cocoa. Cream butter and

sugar until light. Add flour, cocoa and vanilla. Mix until almost all flour is absorbed. Add finely chopped nuts. Mix just until incorporated. Roll into 1 inch balls. Bake just until lightly browned. Cool and roll in powdered sugar.

Note: Almonds, hazelnuts, or walnuts work best

Cinnamon Stars

German

Ingredients

8 oz sugar
2 tbsp light corn syrup
4 egg whites
3 tbsp cinnamon
10 oz finely ground blanched almonds
1 cup royal icing

Instructions

Combine sugar, corn syrup, egg whites and cinnamon. Add nuts. Mix until incorporated. Refrigerate 1 hour. Work dough and roll out ¼ inch thick on lightly floured parchment paper. Place on inverted sheet pan. Adjust royal icing to spreadable consistency, by adding more egg white or powdered sugar. Spread just enough on cookie dough to cover the surface. Refrigerate for 30 minutes. Cut cookies with star cutter. Place on parchment-lined sheet pan. Rework scraps and cover with icing and repeat until all dough is used. Bake at 425°F for approximately 6 minutes, until icing on corners just starts to brown. Cool and serve or store in airtight container.

Royal Icing

Ingredients

Egg whites
10 oz sifted powdered sugar
Pinch cream of tartar

Instructions

In stand mixer: Mix egg whites, $\frac{3}{4}$ of the powdered sugar and the tartar. Mix to form a paste, add remaining sugar if necessary. Keep the surface covered with Saran Wrap so it does not dry out. Remember you need this spreadable.

Josephines

Ingredients

1 $\frac{1}{2}$ cups walnuts or pecans
12 oz unsalted butter-room temperature
1/3 cup sugar
1 tbsp vanilla
3 $\frac{1}{4}$ cup all purpose flour
2 cups powdered sugar

Instructions

Preheat oven to 325°F. Lightly toast nuts. Cool. Place in food processor and pulse until finely ground. In stand mixer: cream butter and sugar until pale in color. Scrape bowl, add vanilla. Mix until incorporated. Scrape bowl. Mix flour and nuts together. Add to butter mixture until just incorporated. Refrigerate for 1 hour. Take $\frac{1}{2}$ of the dough and roll out on a lightly floured table or board into a rope-shaped piece approximately 1 inch in diameter. Cut with a scrapper or knife approximately 1-1 $\frac{1}{4}$ inch pieces. Place on baking sheet. Bake approximately 12-15 minutes. Toss in $\frac{1}{2}$ the powdered sugar when slightly cool and then again when cool. Store in an airtight container.

Macaroons

French

Ingredients

6 oz almond paste
2 egg whites
5 oz unsalted butter
7 oz granulated sugar
12 oz macaroon coconut

3 eggs
Raspberry jam

Instructions

Bring sugar, egg shade and butter to boil. Mix egg whites and almond paste until smooth in a food processor. Pour coconut into KitchenAid mixer bowl. Add sugar mixture. Mix slowly until incorporated. Scrape. Add eggs slowly. Add almond paste mixture. Mix until incorporated. Pipe with a #8 Star Tip. Make a small indentation in the top of the cookie and fill with raspberry jam. Bake at 400°F approximately 15 minutes until golden brown.