

The power source is a cookie.



2022 Cookie Book

Apple Pie Bars

ANDREA HARTRANFT



INGREDIENTS

Glaze:

1/3 tbsp. pure maple syrup
1 tbsp. unsalted butter
1 oz. cream cheese, softened
3/4 c. powdered sugar, sifted
1 tbsp. milk or heavy cream

Filling:

3 large Granny Smith apples,
peeled and thinly sliced
3 large Honey Crisp apples,
peeled and thinly sliced
1 tbsp. apple cider vinegar
1/4 c. light brown sugar
1 tbsp. cornstarch

Crust & Topping:

Nonstick cooking spray
4 sticks unsalted butter
3/4 c. granulated sugar
3/4 c. light brown sugar
1 1/2 tsp. vanilla extract
4 c. all-purpose flour
1 tsp. salt
1 c. chopped pecans

INSTRUCTIONS

For the crust and topping: Preheat the oven to 350°. Spray a 9 x 13 inch baking pan with cooking spray. Line the pan with parchment paper. (This will make it easier to lift the pie bars out of the pan after baking.)

Beat the butter, sugars, and vanilla in a large bowl with an electric mixer for 4-5 minutes, until combined and airy. Scrape down the sides and bottom of the bowl. Add the flour and salt to the bowl and mix at low speed until combined.

With lightly moistened hands, press about 3/4 of the crust mixture along the bottom and slightly up the sides of your prepared pan. Refrigerate for 15 minutes. Place the remaining 1/4 of the crust mixture (about 1 1/2 cups) in the fridge until needed.

Transfer the pan to the preheated oven and bake until the crust is golden brown, 20 to 25 minutes. Place on a wire rack to cool.

For the filling: Toss the apple slices and vinegar together in a large bowl. Add the brown sugar, cornstarch, apple pie spice, and salt and toss well to coat. Spread the apples evenly over the crust, leaving a small border around the edges.

Tear the reserved crust mixture into small pieces. Using your hands, combine the pecans with the dough and scatter the mixture evenly over top of the apples. Bake for 1 hour, rotating pan halfway through, until the apples are fork-tender and the topping is golden brown. Cool completely in the pan, about 1 to 2 hours

For the glaze: Combine the maple syrup, butter, cream cheese, powdered sugar, and milk or cream in a medium bowl. Whisk until combined and smooth. Once the bars are cool, lift from the pan using the parchment paper overhang and place on a cutting board. Drizzle evenly with the glaze. Cut into squares and serve.

Maple Pecan Frangipane

INGREDIENTS

Filling:

1/2 cup unsalted butter
1/2 cup dark brown sugar
1 eggs
1 tsp vanilla bean paste or vanilla extract
1 tsp bourbon
1/4 tsp salt
2 cups pecan halves and pieces
1 Tbsp flour

INSTRUCTIONS

Toast all but 30 or so of the pecan halves (reserved for top) in a 350°F oven for 8-10 minutes. Allow to cool before using a food processor to mince into fine meal.

Cream butter and dark brown sugar for 3-5 minutes until light and fluffy. Add the eggs. Mix in the vanilla, bourbon, and salt. Add toasted pecan meal and flour; fold together till everything is evenly incorporated.

Spread the filling into tart pans lined with pie crust. Top with the pecan halves. Bake for 25-30 minutes in a 375° oven, tenting loosely with aluminum foil. The tart should be puffed up and not wobbly in the middle at all.

For Glaze: Reduce maple syrup and bourbon in a skillet slightly before brushing on top of the frangipane for last 5-10 minutes of baking uncovered. Allow to cool slightly before serving.

CATHERINE LESKOWAT

(adapted from original recipe by Sue Moran)

(12) 4" tarts
1 Recipe Pie Crust

Glaze:

1/4 cup maple syrup
2 tsp bourbon



Peanut Butter Blossom Cookies

DIANE MCNABB-RODRIGUEZ

INGREDIENTS

1 1/4 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup peanut butter - smooth is best
1/2 cup butter, softened
1/3 cup brown sugar
1/3 cup white sugar
1 egg
1 teaspoon vanilla
24 Hershey Kisses, unwrapped

INSTRUCTIONS

Heat oven to 350 degrees. Blend together flour, baking soda and powder and salt and set aside. Beat butter and peanut butter with an electric mixer until smooth. Add sugars and beat until fluffy. Blend in egg and vanilla. Add in the flour mixture and stir until combined.

Place additional white sugar in a small bowl. Form balls using 1 tablespoon of dough for each cookie. Roll the balls in the sugar and then place on cookie sheets about 2 inches apart.

Bake for approximately 7-8 minutes or until puffed up and edges are just beginning to brown. Remove from oven and top each cookie with a Hershey Kiss and press down slightly. Return to oven for 2-3 minutes until light brown. Remove from oven.

Let sit for 2 minutes and then move to cool completely on wire racks.



Baklava Palmiers

JESSICA KROMETIS

INGREDIENTS

1 (10 by 14-inch) sheet vegan puff pastry, thawed
1 cup ground pistachios or walnuts (or both!)
2 tablespoons natural sugar
½ teaspoon Ground cinnamon
2 tablespoons agave nectar, plus more for drizzling

INSTRUCTIONS

In a small bowl, combine the ground nuts, sugar, and cinnamon. Mix to combine and set aside.

Roll out the puff pastry on a lightly floured work surface (you can roll it out between sheets of parchment paper if you like) into a 10 by 15-inch rectangle, trimming the edges if needed so you have straight sides.

Spread the nut mixture evenly on top of the pastry surface to cover, spreading it out to the edges, then drizzle with a thin cover of agave. Do not allow the agave to pool anywhere-it should be drizzled in a superthin stream.

Cut the pastry rectangle in half widthwise to create two long, narrow rectangles measuring 7.5" by 10" each. Use your fingers to carefully roll one short end of one pastry rectangle toward the center, and then roll the opposite end toward the center so that they meet in the center and look like two scrolls. Press gently to make sure the roll sticks together in the center. Repeat with the second strip of pastry, then wrap the pastry rolls separately in plastic wrap and refrigerate until firm, 1 to 2 hours.

Preheat the oven to 435 deg F. Line a baking sheet with parchment paper. Use a sharp knife to slice one of the pastry rolls crosswise into 12 pieces and arrange them flat on the prepared baking sheet. Bake until the pastry is nicely browned, about 12 minutes. If they brown too much on the bottom after 10 minutes, flip them for the last 2 minutes or longer. Serve warm and enjoy with ice cream or fruit!



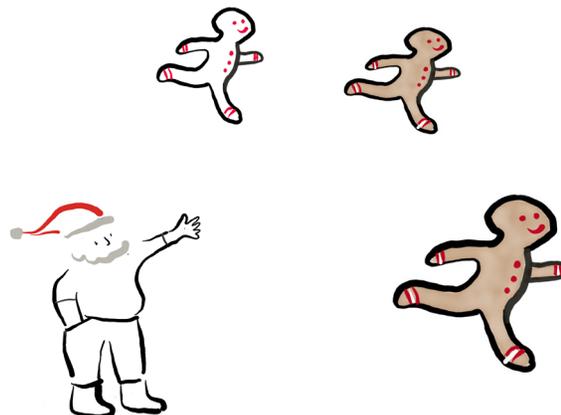
All the flavor of baklava without the time!
Vegan if you use a ready-made puff pastry such as Pepperidge Farm brand.
Makes 12 palmiers depending on size

Ginger Molasses Cookies

KATE MOSER

INGREDIENTS

- 1 1/2 cups unsalted butter, softened to room temperature (not melted*)
- 1 cup granulated (white) sugar
- 1 cup packed brown sugar
- 1/2 cup unsulphured molasses
- 2 eggs
- 4 1/2 cups (639 grams) all-purpose flour
- 4 teaspoons baking soda*
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon salt



INSTRUCTIONS

In a medium bowl, whisk together flour, soda, cinnamon, cloves, ginger and salt. Set aside.

Using a separate mixing bowl, either with a stand mixer or a hand mixer, cream together the softened butter and sugars on medium-high speed until the mixture is light and fluffy and a pale yellow color, about 2 minutes, scraping down the sides occasionally as needed. Mix in the eggs (one at a time) and molasses, and beat on medium-low speed until each is combined. Gradually add in the dry ingredient mixture and beat until it is evenly incorporated.

Transfer the dough to an airtight container and refrigerate for at least 2 hours, or until the dough is completely chilled.

Preheat oven to 350°F. Line a sheet pan with parchment paper; set aside.

Roll the dough into small balls, about 1-inch in diameter. Fill a separate small bowl with sugar, and roll each ball in the sugar until it is completely coated. Place dough balls on the prepared baking sheet.

Bake for about 8-10 minutes, until the cookies begin to slightly crack on top. (They will crack more while cooling.) Remove from the oven and let cool for 4-5 minutes. Then transfer the cookies to wire racks to cool completely. Serve warm and enjoy, or store in a sealed container for up to 4 days. Or freeze for up to 3 months.

Jam-Topped Mini Cheesecakes

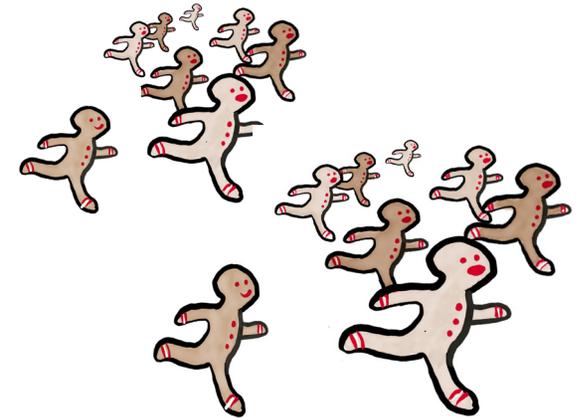
Prep 20 min. Bake 15 min + chilling

KIM DALEY

9 servings

INGREDIENTS

- 2/3 cup graham cracker crumbs
- 2 tablespoons butter, melted
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- 1 large egg, room temperature
- 3 tablespoons assorted jams, warmed



INSTRUCTIONS

In a small bowl, combine graham cracker crumbs and butter. Press gently onto the bottom of 9 paper lined muffin cups. In another small bowl, beat the cream cheese, sugar and vanilla until smooth. Add eggs beat on low speed just until combined. Spoon over crusts.

Bake at 350 degrees for 15-16 minutes or until centers are set. Cool for 10 minutes before removing from paper to a wire rack to cool completely. Refrigerate for at least 1 hour.

Remove paper liners; top each cheesecake with 1 teaspoon jam.

Snickerdoodles

Leanna Pape

INGREDIENTS

1 cup Shortening
1.5 cups Sugar
2 Eggs
1 teaspoon Vanilla Extract
2 3/4 cups Flour
2 teaspoons Cream of Tartar
1 teaspoon Soda
1/2 teaspoon Salt

INSTRUCTIONS

Mix together shortening, sugar and eggs.
Add vanilla.
Sift and add flour, Cream of Tartar, Soda and salt.
Chill dough.
Roll into small balls.
Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon.
Place about 2 inches apart on uncreased cookie sheet.
Bake at 400 degrees F for 8 to 10 minutes.



Ritz Peanut Butter Cookies

INGREDIENTS

Sleeve of Ritz crackers
1/4 C smooth peanut butter (could also use nut-free butters or cookie butter)
12 oz white melting chocolate
8 oz dark melting chocolate
4 oz



NORA LUDDEN

INSTRUCTIONS

Begin by making little sandwiches out of the crackers and peanut butter. Set in the freezer to solidify the peanut butter while working on the next step.

Using a double boiler, melt the white and dark chocolate separately. Line a cookie sheet with foil and place a cooling rack on top.

Dip the sandwiched crackers in the white chocolate until coated. Place coated cookies on the rack and allow them to harden. Decorate the hardened cookies with the dark chocolate, by drizzling it on top or by dipping half of each cookie in the dark chocolate. Allow the finished cookies to harden on a rack or wax paper



Italian Toto Cookies

INGREDIENTS

4 ¼ cups sifted all-purpose flour
4 t baking powder
5 t unsweetened cocoa powder
1 t ground cloves
½ t ground cinnamon
1 C whole milk
¾ C vegetable oil
½ C granulated sugar
½ C brown sugar, packed
1 t orange extract
1 t vanilla extract
1 C walnuts, coarsely chopped
¼ cup mini semisweet chocolate chips
½ cup drained maraschino cherries,
coarsely chopped

Icing:

2 T melted butter
2 C confectioner's sugar
1 heaping tablespoon unsweetened cocoa
½ t orange extract
1 t vanilla extract
2 T strong black coffee
1-2T whole milk
1 small jar of red, green and white sprinkles



PAULA ZIEGENBEIN

INSTRUCTIONS

Preheat oven to 350 degrees F

In a large bowl sift the flour. You want 4-1/4 cups of sifted flour, so measure accordingly.

Sift in baking powder, cocoa powder, ground cloves and ground cinnamon. Mix and set aside.

In a medium bowl, beat eggs well with a whisk. Beat in the milk, oil, granulated sugar, brown sugar and both extracts.

Using a wooden spoon or spatula, mix the wet into the dry ingredients.

Mix in the walnuts, chocolate chips and cherries.

Line three sheet trays with parchment paper and spray the paper with cooking spray.

Using a 1 oz scoop, scoop out 20 cookies per tray (5x4). Dip the scoop in water between each cookie.

Wet your fingers and shape any mis-shaped cookies into a smooth round. The cookies don't spread.

Bake one pan at a time on the middle rack for 15 minutes.

While the first pan is baking, make the icing by mixing the melted butter with the confectioner's sugar, cocoa powder, both extracts, the coffee and one tablespoon of the milk. Use a wooden spoon or spatula to mix. If the icing is too thick and dry, add additional milk, the icing should be thick but spreadable.

Transfer hot cookies from the oven onto a rack and while still warm, frost with the icing. The icing will pick up a glisten when frosted warm.

Immediately sprinkle or dip to into the sprinkles to coat.

Repeat for next two cookie trays. Cool completely and serve or store in an air tight container.



Candy Cookie Bars

SAMM DUBEY

INGREDIENTS

Store bought cookie dough*
Candy**

INSTRUCTIONS

Grease a 9x13 pan and preheat the oven in accordance with the cookie dough recipe.

Put down a thin layer of cookie dough. You want it to be about cookie sized thick, if you like crispy cookies, then make it thinner; chewy cookies, make it thicker.

Next, a layer of candy bars. You can make fun patterns with this, or go section by section.

Another layer of cookie dough. Have it around the same thickness as the first layer.

Bake until cookie dough is done. This can be kinda touchy depending on how thick the layers are. I would start at the time stated on the recipe, and add 5 minutes until almost done. Allow cookies to cool.

Once cool, cut into bite sized pieces. These are rich. I found that as a kid who loved sweets and would always steal fistfuls of chocolate chips from my mom's baking supplies, that only one of these would be enough. You can freeze these for a long time and I prefer to eat mine cold. Just be sure to put wax paper between the layers if you're storing them.

*Any cookie dough recipe will do, whether it's homemade or store bought

**For this, you're going to want more chocolate based candies. Skip the Skittles and stick closer to the Snickers, Twixes, Hersheys, etc.



Much to my mother's demise, I have a bit of a sweet tooth. I'd come home from school and rummage through our baking supplies until I could scurry off with handfuls of chocolate chips or toast with very little butter but definitely more than a dusting of brown sugar. If she made cookies, I'd have gone through them before the week was through. Once she tried to hide chocolate truffles on the highest shelf she could find. Before the end of the night I had eaten half the box, using chairs and standing on tiptoes on the counter top to get there.

So the span of Halloween to Christmas was when my mother would just give up. I'd always managed to sneak a little extra candy, hidden away up sleeves and in pencil cases, anywhere I could stuff the fun size pieces really, until I could have my fill (a fill that always left me feeling rather sick now that I think about it.) One year my mother came up with these bars after seeing something similar in a magazine or show. She separated out my Halloween candy, giving me the gummies and hard candy, and made cookie bars. They were rich and everything one could want from a sweet and I never needed more than one to be happy.

Lemon, Rosemary and Olive Oil Shortbread

Prep Time: 15 mins
Cook Time: 40 mins
Total Time: 55 mins
Yields: 32 cookies

Light and crisp sweet and savory shortbread made with olive oil instead of butter.

SARAH BOYER

INGREDIENTS

3 cups white whole wheat flour
1 ¼ cups of powdered sugar (yields sweet shortbread, scale back to 1 cup or just
¾ cup for less sweet/more savory cookies)
1 teaspoon fine grain sea salt
1 tablespoon chopped fresh rosemary
Zest of 2 lemons
1 cup extra virgin olive oil



INSTRUCTIONS

Preheat the oven to 325 degrees Fahrenheit. In a medium-sized mixing bowl, whisk together the flour, sugar, salt, rosemary and lemon zest. Pour in the olive oil and stir until all of the dry mixture is incorporated.

Transfer the dough to a greased 9 by 9-inch baking pan. Use your fingers to squish the dough into an even layer. Prick the surface of the dough all over with a fork (a diagonal pattern looks nice). Bake until the surface feels firm to the touch and is lightly golden around the edges (keep an eye on it), about 45 to 55 minutes.

Remove from oven and let the pan cool for 20 minutes (no sooner and no later!). Then, using a very sharp knife, slice the shortbread into 8 even columns and 4 even rows (cookies will be roughly 1 inch wide by 2 ½ inches long). Try to let the cookies cool some more before using a small spatula to remove them from the pan, or serve them directly from the pan.

Chocolate Crinkle Cookies

Yields about 20 cookies

Shoshanna Segal

INGREDIENTS

2 C sugar
½ C vegetable oil
2 t vanilla
4 OZ unsweetened baking chocolate, melted & cooled
4 eggs
2 C all-purpose flour
2 t baking powder
½ t salt
1 C powdered sugar

INSTRUCTIONS

Preheat oven to 350°, grease cookie sheets or line with parchment paper

Mix sugar, vanilla, and chocolate in a large bowl.

Stir in eggs one at a time

Sift in flour, baking powder, and salt

Cover and chill, 3 hrs. minimum

Drop dough by teaspoonfuls into powdered sugar and roll to coat; shape into balls place about 2" apart on the cookie sheet and bake 10-12 minutes until cracked on top and slightly soft.



Black Sesame Cookies

YUKO TANIGUCHI

INGREDIENTS

All purpose flour – 1 cup

Black sesame seeds – ¼ cup

Melted butter or coconut oil – 3 tablespoons

Sugar – 3 tablespoons

(Optional) Rum – 1 teaspoon

INSTRUCTIONS

Preheat oven to 350°F

Crush black sesame seeds in a mortar and pestle (alternatively, buy crushed black sesame seeds)

Combine all wet and dry ingredients into a bowl, mix well

Shape dough into a log, use flour as needed

Cut the log into circles, each piece about half an inch thick

Place cookies onto baking sheet, bake for 15 minutes

Enjoy!





Hartranft
Lighting
Design

Sarah Boyer
Kim Daley
Samm Dubey
Andrea Hartranft
Jessica Krometis
Catherin Leskowat
Nora Ludden
Diane McNabb-Rodriguez
Kathleen Moser
Leanna Pape
Shoshanna Segal
Yuko Taniguchi
Paula Ziegenbein



December 2022

... and
the light helps
us find more
cookies.



Happy Holidays!