



Recipes from the Rabelais Cookie Swap Book Signing with Elinor Klivans June 14th 2008

This was Rabelais' first ever cookie swap. It was a lovely June day and we made sure to have a small breakfast. The cookies arrived in all shapes and sizes, on plates and trays, each batch more tempting than the last. Elinor Klivans was a cheery, chirpy presence, graciously answering queries and sampling eagerly. There was talk of baking sheets and parchment paper, oven temperatures and baking times. New faces mingled with Rabelais regulars. How could you not smile when there were all those tasty cookies to sample. It was a wonderful day and we vowed to repeat it. Perhaps when the nip is back in the air and the Holidays are peaking around the corner...

Thin & Crispy Oatmeal cookies

From *Cook's Illustrated* 1-2/08.

Recipe specifies using Quaker Old Fashioned Rolled Oats, other old fashioned oats can be used, but the cookies may spread more. Instant and quick-cooking oats are not recommended.

Yield: 2 dozen

Ingredients:

- 1 cup (5oz.) unbleached all-purpose flour
- $\frac{3}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt

- 14 tablespoons (1 $\frac{3}{4}$ sticks) unsalted butter, softened but still cool (65 degrees)
- 1 cup (7 oz.) granulated sugar
- $\frac{1}{4}$ cup (1 $\frac{3}{4}$ oz.) packed light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 $\frac{1}{2}$ cups old fashioned rolled oats

- 1) Preheat oven to 350 degrees. Line 3 large (18 x 12 inch) baking sheets with parchment. Whisk flour, baking powder, baking soda and salt together in a medium bowl.
- 2) Beat butter and sugars until light and fluffy on medium speed. Scrape down bowl and then add egg and vanilla. Beat on medium–low until fully incorporated. Scrape bowl again. On low speed add flour mixture and mix until just incorporated, then add oats and again, mix just until incorporated. Give bowl final stir with a spatula to ensure there are no pockets of flour.
- 3) Divide dough into 24 equal pieces, each about 2 tablespoons and roll between palms into balls. Place cookies on baking sheets, spaced about 2 ½ inches apart, 8 to a sheet. Then flatten cookies to ¾ inch thickness.
- 4) Bake one sheet at a time until cookies are a deep golden brown, edges are crisp and centers yield to slight pressure, 13-16 minutes. Rotate sheets half way through baking time. Cool cookies completely on baking sheet.

Flourless Chocolate-Cherry Cookies

Adapted from *Chocolate Epiphany* by Francois Payard.

Ingredients:

- 2 cups walnuts, toasted and chopped
 - 3 cups superfine sugar
 - 1 cup, plus 3 tablespoons Dutch cocoa powder
 - Pinch of salt
 - 4 egg whites at room temperature
 - 1 tablespoon vanilla extract
 - 1 cup chocolate chips or chunks, 60-70%
 - 1 cup dried cherries, chopped
- 1) Preheat oven to 350 degrees.
 - 2) Mix sugar, salt, walnuts and cocoa in a bowl with paddle mixer. Blend carefully for a minute or so.
 - 3) Add egg whites and vanilla and blend for 3 minutes at medium speed until the mixture thickens somewhat. Do not overmix. Blend in chips or chunks and cherries.
 - 4) Scoop tablespoons onto parchment lined baking sheets leaving generous room for spread. Load cookies into the oven and immediately lower the temperature to 320 degrees. Bake for 14-16 minutes, or until small thin cracks

appear on the surface of the cookies. Rotate the pans halfway through the baking.

- 5) Pull the parchment paper onto a wire cooling rack and let the cookies cool completely before removing from the paper.

Chocolate Chip Cookie Dough Cheesecake Bars

From *The Essential Chocolate Chip Cookbook* by Elinor Klivans.

Yield: sixteen bars

Ingredients:

crust

- 1 ½ cups graham cracker crumbs
- 5 tablespoons butter melted
- 2/3 cup (4oz.) mini semisweet chocolate chips

dough

- 5 tablespoons butter at room temperature
- 1/3 cup packed light brown sugar
- 3 tablespoons granulated sugar
- 1/8 teaspoon salt
- 1 teaspoon vanilla extract
- ¾ cup unbleached all purpose flour
- 1 cup (6 oz.) semisweet chocolate chips

filling

- 10 oz. cream cheese at room temperature
- ¼ cup sugar
- 1 egg at room temperature
- 1 teaspoon vanilla extract

1/3 cup semisweet chocolate chips

- 1) **Make the crust:** Preheat the oven to 325 degrees. Butter a 9 inch square baking pan and line it with a piece of parchment paper that overhangs the pan on two sides. Butter the parchment.
- 2) In a medium bowl stir together the crumbs and the melted butter until thoroughly moistened. Stir in the chocolate chips.
- 3) Press the crumb mixture evenly over the bottom and 1 inch up the sides of the pan. Bake for 6 minutes. Transfer the pan to a cooling rack, but leave the oven on.

- 4) **Make the dough:** In a large bowl, using an electric mixer on medium speed beat the butter, brown sugar, granulated sugar, salt and vanilla until blended, about 1 minute.
- 5) Decrease the speed to low and add the flour, mixing just to incorporate, then add the chocolate chips. Set aside.
- 6) **Make the filling:** In a large bowl, using clean beaters, beat the cream cheese and sugar on low speed just until smooth. Mix in the egg and vanilla, beating just enough to combine.
- 7) Pour the filling into the baked crust you put aside in step 3. Drop teaspoonfuls of the cookie dough over the top of the filling. Bake until the top feels dry and firm and looks set if given a gentle shake, about 30 minutes. Transfer the pan to a wire rack.
- 8) Meanwhile melt the 1/3 cup of chocolate chips in the top of a double boiler, or in a small heatproof bowl set over a saucepan of barely simmering water.
- 9) Use a teaspoon to drizzle thin lines of the melted chocolate over the top of the baked bars. Cool the pan completely for about 1 hour.
- 10) Loosen the side of the bars and gently lift the parchment paper to remove them from the pan. Use a large knife to cut the bars into 16 pieces.

Soft and Chewy Molasses Spice Cookies

From *Cook's Illustrated* 1-2/02.

Yield: about 22 cookies

Ingredients:

- 1/3 cup (about 2 ½ oz.) granulated sugar, {plus 2/3 cup for dipping, and 2 teaspoons orange zest}
- 2 ¼ cups (11 ¼ oz.) unbleached all purpose flour
- 1 teaspoon baking soda
- 1 ½ teaspoons ground cinnamon
- 1 ½ teaspoons ground ginger
- ½ teaspoon ground cloves
- ¼ teaspoon ground allspice
- ¼ teaspoon finely ground black pepper
- ¼ teaspoon salt

- 12 tablespoons (1 ½ sticks) unsalted butter, softened but still cool
- 1 teaspoon orange zest
- 1/3 cup (about 2 ½ oz.) packed dark brown sugar
- 1 large egg yolk
- 1 teaspoon vanilla extract
- ½ cup (about 6 oz.) light or dark molasses

- 1) Preheat oven to 375 degrees. Line two baking sheets with parchment paper. Place ½ cup sugar for dipping in an 8-9 inch cake pan or plate.
- 2) Whisk together flour, baking soda, spices, and salt in a medium bowl.
- 3) Process 2/3 cup granulated sugar and 2 teaspoons orange zest.
- 4) Beat together butter, zest, and brown and granulated sugars at medium high speed until light and fluffy. Reduce speed to medium low and add egg yolk and vanilla extract, raise speed to medium and beat until incorporated. Reduce speed to medium low and add molasses, beat until fully incorporated, scraping down sides of bowl once.
- 5) Reduce speed to lowest setting and add flour mixture, stirring just until incorporated. Give dough a final stir with a spatula to ensure that there are no pockets of flour.
- 6) Using a tablespoon measure, scoop a heaping tablespoon of dough and roll between palms into a 1 ½ inch ball. Drop ball into plate with sugar and zest to coat. Repeat with remaining dough. Space balls on sheet 2 inches apart and bake until cookies are browned, still puffy and edges have begun to set but cookies are still soft, about 11 minutes. Cool cookies 5 minutes on sheet then transfer to a wire rack to cool completely.

Pepparkakor

This recipe needs to be started the day before you plan to bake the cookies.

Yield: 10 doz. using a medium sized cutter

Ingredients:

- 2 tablespoons ground cinnamon
- 1 tablespoon ground ginger
- 1 tablespoon ground cloves
- 1 teaspoon ground cardamom
- ½ teaspoon allspice
- 1 teaspoon of salt
- 1 tablespoon baking soda

- 300 grams unsalted butter
- 250 grams granulated sugar
- 150 grams brown sugar

- 1 small egg
- grated zest of one lemon
- 300 ml golden syrup (can substitute corn syrup)
- 300 ml heavy cream
- 1100 grams flour

- 1) Day One: Sift the spices and the baking soda in a bowl.
- 2) Beat the butter with the two sugars, then add the spice mixture and the egg.
- 3) Beat in the zest, syrup and cream.
- 4) Mix in the flour just until incorporated. Dough is sticky at this point, which is normal.
- 5) Wrap the dough in plastic wrap and refrigerate overnight.
- 6) Day Two: Preheat oven to 350 degrees.
- 7) Remove a small portion of the dough from the refrigerator. Roll the dough out on a generously floured surface and use your favorite cookie cutter to cut out the shapes of your choice.
- 8) Bake the cookies for 7-8 minutes depending on the size. Cool on a wire rack.

Joan's Brownies

Ingredients:

- 4 oz. unsweetened chocolate
 - ½ cup butter
 - 2 large eggs
 - 1 ½ cup sugar
 - 1 teaspoon vanilla extract
 - ¼ teaspoon salt
 - ½ cup All-purpose flour
 - 1 cup chopped walnuts or pecans
- 1) Preheat your oven to 350 degrees.
 - 2) Butter and flour an 8 inch baking pan.
 - 3) Melt the chocolate and butter in a double boiler over hot water, stirring occasionally, let cool slightly.
 - 4) In a large mixing bowl, beat the eggs, gradually adding the sugar. Beat until just combined, scraping down the sides of the bowl as needed. Add the chocolate mixture and vanilla.
 - 5) Stir in the flour and salt just until blended, then fold in the nuts.
 - 6) Spread evenly into prepared pan. Bake 20-25 minutes. Cool completely in the pan and then cut into squares.

Chocolate Oatmeal cookies

This recipe can be halved, but the dough holds very well in the fridge so it's nice to have available, also freezes well. This dough needs to chill overnight in the refrigerator so schedule your baking accordingly.

Yield: Approximately 5-6 doz.

Ingredients:

- 13 oz. All purpose flour
 - 1 cup cocoa (I like Valrhona, the better the cocoa, the better the cookies)
 - 1-2 tablespoons Medaglio D'Oro instant espresso {to taste}
 - 2 teaspoons baking soda
 - 1 teaspoon salt

 - 1 lb butter at room temperature
 - 2 cups sugar
 - 2 teaspoons vanilla extract

 - ½ cup oats
 - 1 cup chocolate chips or chopped chocolate
- 1) Sift together the flour, cocoa, espresso powder, baking soda and salt thoroughly, at least twice.
 - 2) Cream the butter and sugar until light and fluffy, add the vanilla extract.
 - 3) Carefully mix in the flour mixture just until combined. I usually slightly under mix at this step so when you don't over mix in the next step.
 - 4) Mix in the oats and chips just until combined. Use a spatula to finish the mixing, making sure there are no pockets of flour or oats. Wrap the dough in plastic wrap and chill overnight.
 - 5) Preheat the oven to 350 degrees. Line two cookie sheets with parchment paper. Take the dough out of the fridge and allow it to warm up for 15-30 minutes. This dough is pretty hard but you don't want it to warm up to room temperature or the dough will be too hard to work with. Use a tablespoon to scoop the dough and then press it with your fingers into a flat disk. They can be placed about 1-1 ½ inches apart on the cookie sheet.
 - 6) Bake for between 15 and 20 minutes, rotating pans half way through time. Cool on the cookie sheets for 5-10 minutes, then transfer to wire racks to cool completely.