

perfect
cookies



Published by Fog City Press
814 Montgomery Street
San Francisco, CA 94133 USA

© 2008 Weldon Owen Inc.

Chief Executive Officer, Weldon Owen Group John Owen
Chief Executive Officer and President, Weldon Owen Inc. Terry Newell
Chief Financial Officer, Weldon Owen Group. Simon Fraser
Vice President International Sales Stuart Laurence
Vice President and Creative Director Gaye Allen
Vice President and Publisher Roger Shaw
Managing Editor, Fog City Press Karen Perez
Editorial Assistant Sonia Vallabh
Consultant Editor Jennifer Newens
Art Director Heather Stewart
Designer Andreas Schueller
Production Director Chris Hemesath
Color Manager Teri Bell
Production Manager, Reprints and Co-editions Coordinator Michelle Duggan
Director of Information Technology Margaret Hilliard

On the cover: Peek-a-Boo Hearts, recipe on page 18

All rights reserved. Unauthorized reproduction, in any manner, is prohibited. A catalog record for this publication is available from the Library of Congress, Washington, D.C.

ISBN-10: XXXXX
ISBN-13: 978-1-74089-737-2

First Printed 2008
10 9 8 7 6 5 4 3 2 1

Color separations by Embassy Graphics, Canada
Printed in China by SNP-Excel

A Weldon Owen Production

C O N T E N T S

DROP COOKIES	5
ROLLED & CUT COOKIES	15
SPECIALTY COOKIES	31
BAR COOKIES & BROWNIES	45
INDEX	48



Orange-Oatmeal Lace Cookies

Preheat the oven to 350°F (180°C). Line 2 cookie sheets with parchment (baking) paper.

In a bowl, combine the sugar, oats, flour, and baking powder and mix together with a wooden spoon. Add the melted butter, milk, molasses, orange zest, and vanilla and stir until just blended. Let the batter stand for 15 minutes.

Using a tablespoon, drop the batter onto the prepared cookie sheets into mounds about 1 inch (2.5 cm) in diameter, spacing the mounds about 3 inches (7.5 cm) apart.

Bake until the cookies are brown on the edges, about 10 minutes. Transfer the parchment paper with the cookies to a wire rack and let cool completely. Gently peel the cookies from the paper.

To make the chocolate coating, combine the chocolate and shortening in a heatproof bowl. Place the bowl over (not touching) a pan of simmering water, taking care that the bowl does not touch the water. Heat the mixture, stirring occasionally, just until the chocolate is melted and the mixture is smooth. Remove from the heat.

Line 2 cookie sheets with waxed paper. Dip each cooled cookie in the chocolate coating, then place on the lined cookie sheets. Refrigerate until the chocolate sets, about 20 minutes. Gently remove the cookies from the paper. Store in an airtight container in the refrigerator for up to 5 days.

Makes 48 cookies

Sugar, $\frac{3}{4}$ cup (6 oz/185 g)

Quick-cooking oats, $\frac{3}{4}$ cup (4 oz/120 g) firmly packed

All-purpose (plain) flour, $\frac{3}{4}$ cup (3 $\frac{3}{4}$ oz/115 g)

Baking powder, $\frac{1}{2}$ teaspoon

Unsalted butter, $\frac{1}{2}$ cup (4 oz/125 g) plus 2 tablespoons, melted

Whole (full-cream) milk, $\frac{1}{4}$ cup (2 fl oz/65 ml)

Unsulphured light molasses, $\frac{1}{4}$ cup (3 oz/85 g)

Orange zest, 1 tablespoon grated

Vanilla extract (essence), 1 teaspoon

FOR THE CHOCOLATE COATING

Semisweet (plain) or bittersweet chocolate, 8 oz (240 g), chopped

Trans-fat-free vegetable shortening (vegetable lard), 2 teaspoons

Vegetable oil for greasing

Pecan pieces, ½ cup (2½ oz/75 g)

Sugar, ½ cup (4 oz/125 g)

All-purpose (plain) flour, ¼ cup (1¼ oz/40 g)

Unsalted butter, 5 tablespoons, melted and cooled

Large egg whites, 2, lightly beaten

Vanilla extract (essence), ½ teaspoon

Finely chopped pecans, ⅓ cup (2⅓ oz/50 g)

Pecan Wafers

Preheat the oven to 350°F (180°C). Grease a large, heavy cookie sheet with the oil. Have ready a dowel-shaped rolling pin.

In a food processor, combine the pecan pieces and sugar and process until finely ground. Transfer to a bowl and stir in the flour with a rubber spatula. Add the melted butter, egg whites, and vanilla, and mix well.

Working in batches, drop the batter by heaping teaspoonfuls onto the prepared cookie sheet, spacing the mounds at least 3 inches (7.5 cm) apart. Using an icing spatula or a knife, spread each mound into a round about 2½ inches (6 cm) in diameter. Sprinkle each round with about ½ teaspoon of the chopped pecans. Bake until the edges of the cookies are dark golden and the centers are lightly golden, about 9 minutes.

While the cookies are still very hot, and working quickly, use a thin metal spatula to lift each cookie from the baking sheet and drape it over the rolling pin. Let cool completely, then transfer the cookies to wire racks to cool. If the cookies cool too much and become too brittle to form, return the baking sheet to the oven briefly to soften them and continue shaping.

Repeat to shape and bake the remaining cookies, greasing the baking sheet before portioning each batch. Store the cookies in an airtight container in the refrigerator for up to 2 weeks.

Makes 24 cookies

Honey-Orange Madeleines

Preheat the oven to 350°F (180°C). Have ready a standard 12-mold madeleine pans.

Add the 5 tablespoons butter to a large bowl. Using a wooden spoon, beat the butter until light and creamy. Add the superfine and brown sugars and mix well, then mix in the salt and honey. Add the eggs one at a time, beating well after each addition.

In another bowl, sift together the ½ cup (2½ oz/75 g) flour and the baking powder. Add the flour mixture and orange zest to the butter mixture and mix well.

Use a pastry brush to coat the madeleine molds with the melted butter, then place the pan in the refrigerator until the butter hardens, about 2 minutes. Brush the molds again with the melted butter, then lightly dust them with flour, tapping out the excess.

Spoon the batter evenly into the prepared molds, taking care not to overfill the molds. Bake until the madeleines are golden, 8–9 minutes. Cool the madeleines in the pan for a few seconds, then invert the pan and tap it onto a work surface to release the madeleines. Transfer the madeleines to wire racks to cool. If desired, dust with confectioners' sugar just before serving.

Makes 12 madeleines

Unsalted butter, 5 tablespoons at room temperature, plus melted butter for greasing

Superfine (castor) sugar, scant ⅓ cup (2⅔ oz/85 g)

Golden brown sugar, 2 teaspoons

Salt, 1 pinch

Honey, 1 tablespoon

Large eggs, 2

All-purpose (plain) flour, ½ cup (2½ oz/75 g) plus 2 tablespoons, plus extra for dusting

Baking powder, scant 1 teaspoon

Orange zest, 1 teaspoon grated

Confectioners' sugar, optional