

CARAMEL SURPRISE SNICKERDOODLES

Makes: *Thirty 3 inch round sandwich cookies*

When my pastry chef friend Miro Uskokovic served these at Gramercy Tavern, I was charmed by the unexpected flow of extraordinary bourbon caramel inside the cookies. But I found re-creating them at home very challenging. Finally, after countless tries, with the caramel escaping through cracks in the dough and losing its consistency within, I tried one more thing—rolling his dough very thin so that the cookies baked up crisp, and sandwiching them with a thin layer of chewy caramel. It's a labor of love to shape the dough and make the caramel, but oh so worth it.

Oven Temperature:
350°F / 175°C

Baking Time: 12 to 15 minutes (for each of four batches)

Plan Ahead: For ease in shaping the cookies, it is best to make the dough at least 1 day, up to 3 days ahead.

Special Equipment: Two 17 by 14 inch cookie sheets, lined with parchment

DOUGH *Makes: 990 grams*

unsalted butter	227 grams	16 tablespoons (2 sticks)
2 large eggs	100 grams	1/3 cup plus 1 tablespoon (94 ml)
pure vanilla extract	·	1 teaspoon (5 ml)
unbleached all-purpose flour	371 grams	3 cups (lightly spooned into the cup and leveled off) plus 1 tablespoon
baking powder, preferably an aluminum-free variety	8 grams	1 3/4 teaspoons
fine sea salt	3 grams	1/2 teaspoon
ground cinnamon	4 grams	1 1/2 teaspoons
sugar, preferably superfine	267 grams	1 1/3 cups

MISE EN PLACE

Thirty minutes to 1 hour ahead, cut the butter into tablespoon-size pieces. Set on the counter to soften.

Thirty minutes ahead, into a 1 cup / 237 ml glass measure with a spout, weigh or measure the eggs. Whisk in the vanilla extract. Cover tightly with plastic wrap and set on the counter.

MAKE THE DOUGH

1. In a medium bowl, whisk together the flour, baking powder, salt, and cinnamon.
2. In the bowl of a stand mixer fitted with the flat beater, beat the butter and sugar on medium speed for 2 to 3 minutes, until lighter in color and fluffy.
3. Gradually add the egg mixture, beating until incorporated. Scrape down the sides of the bowl.

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ROLLED BY HAND

4. On low speed, gradually beat in the flour mixture just until incorporated, scraping down the sides of the bowl as needed.

5. Refrigerate the dough in the bowl, tightly covered, until firm, preferably 1 day ahead. Or scrape the dough onto a sheet of plastic wrap, wrap tightly, and refrigerate for up to 3 days.

PREHEAT THE OVEN

Twenty minutes or longer before baking, set an oven rack at the middle level. Set the oven at 350°F / 175°C.

CINNAMON SUGAR TOPPING

sugar	125 grams	½ cup plus 2 tablespoons
ground cinnamon	6 grams	2½ teaspoons

6. In a wide shallow bowl, whisk together the sugar and cinnamon.

SHAPE THE DOUGH

7. Divide the dough into fourths (about 247 grams each). Wrap each one in plastic wrap.

8. Work with one fourth of dough at a time. Measure out 15 pieces (about 1 tablespoon / 16 grams each). Knead each piece to soften and smooth the dough and then roll it between the palms of your hands to form a 1¼ inch ball. Cover the dough and the balls as you work to keep them moist and soft, which makes it easier to press into the sugar.

9. Flatten each dough ball and press it into the cinnamon sugar, flipping it over and pressing several times to coat well with sugar, until it is about 2 inches in diameter. Then lift it out and press it between your thumbs and index fingers, avoiding the edges, to enlarge it to 2½ inches. Then press it again into the cinnamon sugar, on both sides. Set it on a parchment-lined cookie sheet, spacing the cookies 1 inch apart.

BAKE THE COOKIES

10. Bake for 6 minutes. Rotate the cookie sheet halfway around. Continue baking for 6 to 9 minutes, or until the cookies are lightly browned and set.

COOL THE COOKIES

11. Set the cookie sheet on a wire rack and use a thin pancake turner to transfer the cookies to another wire rack. Cool completely.

12. Repeat shaping, baking, and cooling with the remaining batches.

BOURBON CARAMEL

Makes: about 600 grams / 2 cups / 473 ml

unsalted butter	57 grams	4 tablespoons (½ stick)
heavy cream	174 grams	¾ cup (177 ml)
sugar	400 grams	2 cups
bourbon	120 grams	½ cup (118 ml)
corn syrup	82 grams	¼ cup (59 ml)
cream of tartar	·	¾ teaspoon
pure vanilla extract	16 grams	4 teaspoons (20 ml)

MISE EN PLACE

Thirty minutes to 1 hour ahead, cut the butter into tablespoon-size pieces. Set on the counter to soften.

Have ready a 4 cup / 1 liter canning jar or heatproof container, lightly coated with nonstick cooking spray.

MAKE THE CARAMEL

1. Into a 1 cup / 237 ml microwavable measure with a spout (or in a small saucepan over medium heat) weigh or measure the cream. Heat until hot, then cover.

2. In a medium heavy saucepan, preferably nonstick (coat the sides lightly with nonstick

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cooking spray if the pan is not nonstick), with a silicone spatula, stir together the sugar, bourbon, corn syrup, and cream of tartar until all the sugar is moistened. Heat, stirring constantly, over medium heat until the sugar has dissolved and the syrup is bubbling.

3. Continue boiling, without stirring, until the syrup caramelizes to deep amber. (An instant-read thermometer should read about 370°F / 188°C, or a few degrees lower, because its temperature will continue to rise.) Just as soon as it reaches the correct temperature, pour in the hot cream. The mixture will bubble up furiously.

4. Use a clean silicone spatula to stir the mixture gently, scraping up the thicker part that has settled on the bottom.

5. Remove the caramel from the heat and gently stir in the butter until incorporated. The mixture will be a little streaky, but it will become uniform once cooled and stirred. When the bubbling slows down, return the pan to the heat and bring the caramel to 250°F / 121°C.

6. Immediately pour and scrape the caramel into the prepared glass jar, then let it cool for 3 minutes. Gently stir in the vanilla extract and let it cool until no longer hot—about 120°F / 49°C—stirring gently once or twice. This can take as long as an hour.

If you are not using the caramel immediately, cover with plastic wrap and set it in a warm place. If it starts to become too firm, reheat it with 3-second

bursts in the microwave or set it in a pot of very hot water.

The caramel can be stored at room temperature for up to 2 days or refrigerated for up to 6 months (reheat as stated above before using).

SANDWICH THE COOKIES

13. Use a small spoon to spread about 2 teaspoons / 16 grams of the caramel onto the bottom side of a cookie. It is best to make one sandwich at a time so that the caramel stays fluid; if necessary, reheat the caramel as described above.

14. Set second cookie, bottom side down, on top of the caramel to create a sandwich. Press gently so that the caramel comes just to the edges. Repeat with the remaining cookies.

STORE Unfilled, airtight: room temperature, 1 week; frozen, 2 months.

Filled, airtight: room temperature, 2 days; frozen, 2 months.

Baking Gem

♥ The caramel does not crystallize on stirring because of the acidity of the cream of tartar and because the corn syrup is an invert sugar. But if you need to rewarm it to make it fluid, do not overheat it or bring it to a boil; thickening the caramel further would make it harder to chew.

LANGUES DE CHATS (CATS' TONGUES)

Makes: about Twenty-four 2½ inch by 1½ to 1¾ inch piped cookies (12 sandwiches) or Eighty 3 inch by 2 inch stenciled butterfly cookies (40 sandwiches)

There are two styles of this delicate cookie: piped free-form, which are ½ inch thick, and smoother, paper-thin stenciled cookies, which are a mere ⅛ inch thick. The first time I made the recipe was when I was studying with Roland Mesnier, the former White House pastry chef, at L'Academie de Cuisine. The only oven available was a commercial convection oven, which was too powerful for these delicate cookies—they literally flew off the parchment! The cookies are lovely as is, but because their flavor is so subtle, they marry well with just about any filling, making them perfect for sandwiches.

Oven Temperature:

400°F / 200°C for piped;
350°F / 175°C for stenciled

Baking Time:

10 to 12 minutes for piped cookies (for each of two batches); 6 to 8 minutes for butterflies (number of batches depends on the type of stencil)

Special Equipment: Two 17 by 14 inch cookie sheets lined with silicone baking mats and/or parchment templates—see *Mise en Place* (if using silicone baking mats, slide the parchment templates under the baking mats); A large disposable pastry bag fitted with a ½ inch round pastry tube for piped cookies, or a stencil (preferably a butterfly)

BATTER

Makes: 420 grams using the extra flour for piped cookies, 390 grams for stenciled cookies

unsalted butter	100 grams	7 tablespoons (¾ stick plus 1 tablespoon)
3 large egg whites	90 grams	¼ cup plus 2 tablespoons (89 ml)
pure vanilla extract	.	1 teaspoon (5 ml)
powdered sugar	100 grams	¾ cup (lightly spooned into the cup and leveled off) plus 2½ tablespoons
unbleached all-purpose flour	130 grams for piped cookies OR 100 grams for stenciled cookies	1 cup (lightly spooned into the cup and leveled off) plus 1 tablespoon OR ¾ cup (lightly spooned into the cup and leveled off) plus 1 tablespoon

PREHEAT THE OVEN

Thirty minutes or longer before baking, set an oven rack at the middle level. Set the oven at 400°F / 200°F for piped cookies, 350°F / 175°C for stenciled cookies.

MISE EN PLACE

Thirty minutes to 1 hour ahead, cut the butter into tablespoon-size pieces. Set on the counter to soften.

Thirty minutes ahead, into a 1 cup / 237 ml glass measure with a spout, weigh or measure the egg whites. Whisk in the vanilla extract. Cover tightly with plastic wrap and set on the counter.

For piped cookies, make 2 parchment templates: Starting 2 inches from one long edge, draw 2 pairs of guidelines the length of the parchment, (in rows), with the guidelines 2½ inches apart and each pair

spaced 2 inches apart. Then, starting 2 inches from one short edge, draw 7 vertical lines, spaced 2 inches apart, to serve as piping guides for each row. You will be able to pipe 7 vertical cookies on each row. If not using silicone mats, invert the parchment so that the pencil or ink marks are facing against the cookie sheet and not the cookies.

MAKE THE BATTER

1. In the bowl of a stand mixer fitted with the flat beater, beat the butter and sugar on medium speed for 2 to 3 minutes, until lighter in color and very creamy.
2. Gradually add the egg white mixture, beating until incorporated. The butter will be in little clumps.
3. Gradually add the flour, beating on low speed just until incorporated. Scrape down the sides of the bowl.

PIPE OR STENCIL THE BATTER

4. **If piping the thicker batter**, have ready a small metal spatula and a bowl of water for cutting off each piece. Scrape the batter into the prepared pastry bag and pipe 2½ inch long by ¾ inch wide fingers, using the piping lines on the template as a guide, 2 inches apart, on a prepared cookie sheet, starting at the top guideline. Stop piping about ½ inch from the bottom guideline and cut off the batter, using the moistened spatula. Each piece will be about 15 grams. If necessary, you can perfect the shape using the moistened spatula.

If using the stencil for the thinner batter, use pieces of tape to hold the stencil in place on the parchment (no tape is needed if using a silicone baking mat). Use a small offset spatula to spread the batter over each of the cutouts. Then remove the tape, hold down the parchment, and carefully lift off the stencil, starting from the bottom. Scrape any excess batter on the stencil back into the bowl.



Spread the batter over the stencil.



Carefully lift off the stencil.



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BAKE THE COOKIES

5. Bake piped cookies for 6 minutes. Rotate the cookie sheet halfway around. Continue baking for 4 to 6 minutes, or until the cookies are browned around the edges and firm to the touch.

Bake stenciled cookies for 3 minutes. Rotate the cookie sheet halfway around. Continue baking for 3 to 5 minutes, or until the cookies are browned around the edges and firm to the touch.

COOL THE COOKIES

6. Set the cookie sheet on a wire rack and let the cookies cool completely. Use a thin pancake turner to transfer the cookies to an airtight storage container.

7. Repeat with the remaining batch(es).

STORE Airtight: room temperature, 3 weeks; frozen, 2 months.

Baking Gems

- ♥ Stencils are available at JB Prince, jbprince.com.
- ♥ Silicone baking mats are my first choice for the thin butterfly cookies because they will hold the stencil firmly in place and will not lift up when you remove the stencil. And, unlike parchment, they will not wrinkle, so the cookies bake perfectly flat, with no rippling.
- ♥ Traditionally, langues de chats are piped pencil-thin, using a ¼ inch round decorating tip. I prefer a wider cookie that resembles Pepperidge Farm Milanos (see Variation).
- ♥ The batter for piped cookies needs more flour to be stiff enough to yield an even shape on baking.

VARIATION

“Milano” Sandwich Cookies

Arrange the cookies in matched pairs, flat sides up. You will need 57 grams / 2 ounces of dark chocolate, coarsely chopped, to sandwich the cookies with a hairline thin layer of melted chocolate.

In a small microwavable bowl, heat the chocolate, stirring every 15 seconds with a silicone spatula, until almost completely melted (or heat the chocolate in the top of a double boiler set over hot, not simmering, water—do not let the bottom of the container touch the water—stirring often, until almost completely melted).

Remove the chocolate from the heat source and stir until fully melted (see Baking Gems).

Using an offset spatula, apply a very thin layer of melted chocolate to the bottom of a cookie, coming as close as possible to the edges. (Work with one cookie at a time so that the chocolate stays melted.) Gently set the second cookie of the pair, flat side down, on top.

Baking Gems

- ♥ You need to quick-temper the chocolate by removing it from the heat before it is fully melted and then stirring until it is melted and the temperature is no higher than 94°F / 34°C. This will keep the chocolate from “blooming” (forming gray streaks) and will give it a sharp snap when you bite into it.
- ♥ Keep the chocolate warm and in temper as you work by placing the container on a heating pad wrapped with foil and set to the lowest temperature, or by setting it over a bowl of warm water (no warmer than 120°F / 49°C). Stir often to equalize and maintain the temperature.

CHOCOLATE CARAMEL CANDY BARS

Makes: *Thirty-two 2 inch by 1½ inch bars*

This is a killer cookie. Take one look at it, and you will want to sink your teeth into it. And you won't be disappointed. This deserves the best-quality chocolate and brown sugar and homemade caramel. The crunchy walnuts, gooey caramel, and chocolate rest on a base of crisp, chewy brown sugar–oat cookies.

Oven Temperature:

350°F / 175°C
(325°F / 160°C if using a Pyrex pan)

Baking Time:

10 minutes for the base; 20 to 22 minutes for the candy cookie

Special Equipment: One 13 by 9 by 2 inch high baking pan, lined with a 21 by 9 inch strip of heavy-duty aluminum foil, extending a few inches past the short edges of the pan, crisscrossed with a 17 by 13 inch strip of heavy-duty aluminum foil, extending a few inches past the long edges of the pan, and lightly coated with nonstick cooking spray (see Baking Gems)

TOPPING

walnut halves	100 grams	1 cup
dark chocolate, 60% to 62% cacao	170 grams (6 ounces)	.

MISE EN PLACE

Break or chop the walnuts into coarse pieces.

Chop the chocolate into ½ inch pieces.

BROWN SUGAR–OAT COOKIE BASE

Makes: *555 grams*

unsalted butter	170 grams	12 tablespoons (1½ sticks)
bleached all-purpose flour	144 grams	1 cup (lightly spooned into the cup and leveled off) plus 2½ tablespoons
instant oats	83 grams	1 cup
light brown sugar, preferably Muscovado	163 grams	¾ cup (firmly packed)
baking soda	2.7 grams	½ teaspoon
fine sea salt	.	⅛ teaspoon

PREHEAT THE OVEN

Twenty minutes or longer before baking, set an oven rack at the middle level. Set the oven at 350°F / 175°C.

MAKE THE DOUGH

1. In a small saucepan, melt the butter over low heat, stirring occasionally. Set aside in a warm spot.
2. In the bowl of a stand mixer fitted with the flat beater, beat the flour, oats, brown sugar, baking soda, and salt on low speed for about 20 seconds, until evenly mixed.
3. On low speed, beat in the melted butter.
4. Scrape the dough into the prepared pan. With your fingers, spread it into an even layer.

BAKE THE COOKIE BASE

5. Bake for 5 minutes. Rotate the pan halfway around. Continue baking for 5 minutes. Set the pan on a wire rack.
6. Scatter the walnuts evenly on top of the cookie base. Then add chocolate: It works best to use your

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fingers to place the pieces one at a time evenly over the base so that they don't clump together. Sprinkle on any loose pieces.

CARAMEL TOPPING

Makes: 460 grams / 1½ cups / 355 ml

heavy cream	174 grams	¾ cup (177 grams)
sugar	200 grams	1 cup
corn syrup	164 grams	½ cup (118 ml)
cream of tartar	·	⅜ teaspoon
unsalted butter	21 grams	1½ tablespoons
pure vanilla extract	·	1 teaspoon (5 ml)

Have ready a 2 cup / 473 ml glass measure with a spout, lightly coated with nonstick cooking spray, near the cooktop.

MAKE THE CARAMEL TOPPING

1. Into a 1 cup / 237 ml microwavable measure with a spout (or in a small saucepan over medium heat stirring often) weigh or measure the cream. Heat until hot, then cover.
2. In a medium heavy saucepan, preferably nonstick (if the pan is not nonstick, coat the sides lightly with nonstick cooking spray), with a silicone spatula, stir together the sugar, corn syrup, and cream of tartar until most of the sugar is moistened. Heat, stirring constantly, until the sugar is dissolved and the syrup is bubbling.
3. Then continue boiling, without stirring, until the syrup caramelizes to a deep amber. (An instant-read thermometer should read about 370°F / 188°C, or a few degrees lower, because its temperature will continue to rise.) Remove it from the heat as soon as it reaches temperature.
4. Add the butter and then slowly and carefully stir in the hot heavy cream; it will boil up furiously.
5. Return the pan to low heat and continuing boiling, stirring often and adjusting the heat

to keep it at a steady boil, until it reaches 240°F / 116°C.

6. Immediately pour the caramel into the prepared cup and allow it to cool for 10 minutes before stirring in the vanilla extract. Use it at once, or within an hour, so that it is still pourable. (If necessary, it can be reheated in the microwave with 3-second bursts, stirring gently, or set in a pan of simmering water.)

DRIZZLE THE CARAMEL TOPPING

7. Drizzle the caramel evenly over the nuts and chocolate. It will coat them completely and smoothly during baking.

BAKE THE CANDY COOKIE

8. Bake for 10 minutes. Rotate the pan halfway around. Continue baking for 10 to 12 minutes, or until the entire surface is bubbling.

COOL THE CANDY COOKIE

9. Set the pan on a wire rack and let the cookie cool completely, about 1 hour.

UNMOLD THE CANDY COOKIE

10. Cover an inverted quarter sheet pan or cookie sheet with plastic wrap. Place the plastic-wrapped sheet over the baking pan. Invert both pans onto the countertop. If necessary, tug the foil overhang to dislodge the cookie. Remove the pan, set a cutting board on top, and reinvert the cookie onto the cutting board. Peel back the foil from the sides of the cookie.

CUT THE CANDY COOKIE INTO BARS

11. Use a long serrated knife to cut the cookie lengthwise into 4 strips (each 2 inches wide), and then crosswise into 8 strips (each 1½ inches wide).
12. Peel away the foil from the bottom of each cookie bar and set the bars on paper towels for a minimum of 15 minutes to absorb any excess butter.

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I like to eat these cookies within 6 hours of baking because the chocolate will still be soft. Once the chocolate hardens, it works well to put the bars on a cookie sheet in a preheated 300°F / 150°C oven for about 1 minute or until the chocolate softens, before serving. But they are also delicious even when the chocolate is firmer.

STORE Airtight, layered between sheets of parchment: room temperature, 3 weeks; frozen, 3 months.

Baking Gems

- ♥ Lining the pan with foil makes it easier to dislodge any caramel that has stuck from the sides of the pan. The oat cookie base has enough butter so that it will not stick. Alternatively, you can butter just the sides of the pan and run a small metal spatula between the sides of the pan and the caramel and oat cookie base before unmolding. If any of the base of caramel sticks, it is so malleable you'll be able to press it back into place.
- ♥ Instant oats are softer and more tender than the old-fashioned variety.
- ♥ Spray the measuring cup before weighing or measuring the corn syrup to make it easier to slide out.
- ♥ The cream of tartar will prevent crystallization of the caramel if the cookies are stored for more than 2 days.

BUTTER-PECAN FANTASIES

YIELD: 4 DOZEN COOKIES | BAKING TEMPERATURE: 375°F | BAKING TIME: 10 TO 12 MINUTES

WOW! If you're a butter-pecan lover, you'll immediately move these cookies to the top of your list.

12 tablespoons (1½ sticks, 170g)
unsalted butter

1¼ cups (266g) brown sugar

2 teaspoons vanilla extract

½ teaspoon strong butter-rum or
butterscotch flavor (optional)

1 teaspoon salt

1 teaspoon baking soda

1 large egg

2¼ cups (270g) unbleached all-
purpose flour

1 cup (156g) toffee bits

1 cup (170g) butterscotch chips or
the chip of your choice: chocolate,
cinnamon, or white chocolate

1 cup (114g) chopped pecans

Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.

In a large mixing bowl, cream together the butter, brown sugar, vanilla, flavor, salt, and baking soda. Add the egg and beat until fluffy. Add the flour and stir until well blended. Stir in the toffee bits, chips, and pecans.

Drop the dough by generous tablespoonfuls onto the prepared baking sheets, leaving about 2" between them. Bake the cookies for 10 to 12 minutes; 10 minutes will give you chewier cookies, 12 minutes, crisper. For chewy, "bendable" cookies, remove them from the oven while they still look undercooked in the center; for crisp, crunchy cookies, bake until they're an even golden brown.

Remove the cookies from the oven and let them cool for 5 minutes on the baking sheets before transferring them to a rack to cool completely.

MADELEINES

YIELD: 24 COOKIES | BAKING TEMPERATURE: 375°F | BAKING TIME: 12 TO 14 MINUTES

Madeleines, tender, cakelike, shell-shaped cookies, are famed for their starring role in Marcel Proust's epic novel, *Remembrance of Things Past*. They're a bit fussy to make (the butter has to be browned first, and they require a special pan), but the result is a cookie perfect for dunking in tea, dipping in chocolate, or just enjoying in all its simple splendor. You may also choose to dip madeleines halfway in melted chocolate (as illustrated below); drizzle them with a flavored glaze; or brush plain madeleines with Lemon-Honey Butter (see page 400).

10 tablespoons (1¼ sticks, 141g)
unsalted butter

⅔ cup (132g) granulated sugar

3 large eggs, at room temperature

½ teaspoon salt

2 teaspoons vanilla extract

1 cup (120g) unbleached all-purpose
flour, sifted or whisked to aerate

confectioners' sugar, for sifting
over cookies

In a saucepan set over medium heat, melt the butter, then simmer it gently for 5 to 6 minutes, until small brown particles appear around the edges of the pan and the butter changes color slightly. Set it aside to cool to room temperature.

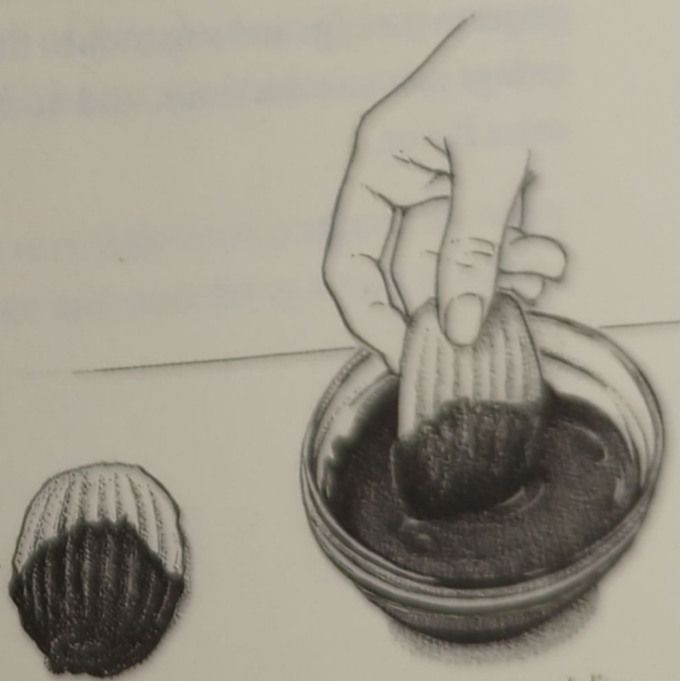
In a medium-sized mixing bowl, beat the sugar, eggs, and salt until they're light yellow and very thick. Stir in the vanilla.

Add the flour and brown butter alternately to the egg mixture, using a folding motion (be gentle!), so the batter loses as little volume as possible. Refrigerate the batter, covered, for 45 minutes or so, until it's thick.

Preheat the oven to 375°F. Lightly grease your madeleine pan or pans, using melted butter or nonstick vegetable oil spray. (This recipe requires 24 full-sized cups; bake in batches if necessary.)

Fill the prepared pans, using 1 slightly rounded tablespoon of batter for each cookie. Bake the madeleines for 12 to 14 minutes, until they're light brown at the edges. Cool in the pan for several minutes, then remove from the pan and cool completely on a rack.

Sift a light coating of confectioners' sugar over the madeleines just before serving. Store in an airtight container.



Gently grasp the madeleine at one end and dip the other end in the chocolate. Set on a rack (over parchment paper, to catch any drips) until the chocolate hardens.

(continued)

Lemon-Honey Butter

2 tablespoons (28g) unsalted
butter, melted

2 tablespoons (42g) honey
1 teaspoon fresh lemon juice

Mix all the ingredients together, stirring until smooth.

VARIATIONS

CHOCOLATE MADELEINES: Place 3 tablespoons (16g) unsweetened cocoa powder (we prefer Dutch process) into a 1-cup measuring cup. Spoon unbleached all-purpose flour into the cup until it's full; level it off. Whisk or sift the flour and cocoa together. Use this mixture in place of the flour in the basic recipe. Add 1 teaspoon chocolate extract to perk up the cookies' flavor, and/or $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon cinnamon.

ALMOND MADELEINES: Substitute $\frac{3}{4}$ cup (90g) unbleached all-purpose flour plus $\frac{1}{2}$ cup (48g) almond flour for the flour in the basic recipe. In addition to the vanilla extract, add $\frac{1}{4}$ teaspoon almond extract.

LEMON-POPPY SEED MADELEINES: Add 1 tablespoon fresh lemon juice and the zest from 1 lemon to the eggs and sugar when beating. Add a drop or two of lemon oil for extra-strong flavor. Whisk 2 tablespoons poppy seeds into the flour before folding it in.

ROSE WATER MADELEINES: Reduce the vanilla extract to 1 teaspoon, and add 2 to 3 teaspoons rose water or 1 teaspoon rose extract. Rose water varies greatly in aroma and strength, so begin with the lesser amount—you want a very light aroma and taste.

GINGER-ORANGE MADELEINES: Add 3 tablespoons (35g) finely minced crystallized ginger to the eggs and sugar once they've been beaten until thick. Whisk 1 tablespoon orange zest into the flour, and add $\frac{1}{8}$ teaspoon orange oil to the finished batter, for extra flavor.

PEANUT BUTTER THUMBPRINTS WITH STRAWBERRY LAMBIC JAM

makes approximately 40 cookies

LISTEN UP, PEANUT BUTTER and jelly lovers: I've got your number with this peanut butter cookie filled with strawberry jam. The tried-and-true combination is made even better with the addition of Beer Nuts. I grind the mildly sweet and salty peanuts into a fine meal to use for coating the exterior of the thumbprints. The bonus is that you can snack on them while you make these cookies. If Beer Nuts are unavailable, opt for roasted, Spanish red-skinned peanuts.

COOKIES

½ cup (4 ounces) unsalted butter, at room temperature

⅓ cup granulated sugar

⅓ cup firmly packed light brown sugar

¾ cup creamy peanut butter

1 extra-large egg, at room temperature

1 teaspoon pure vanilla extract

1¼ cups unbleached all-purpose flour

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon kosher salt

½ teaspoon sea salt flakes

FOR SHAPING AND FILLING

1 scant cup (5 ounces) Beer Nuts or roasted red-skinned peanuts

1 cup Strawberry Lambic Jam (page 248)

TO MAKE THE COOKIES:

In the bowl of a stand mixer fitted with the paddle attachment, mix the butter briefly on medium speed for 5 to 10 seconds. Add the sugars and beat until the butter mixture is aerated and pale in color, approximately 4 minutes. Scrape the sides and bottom of the bowl with a rubber spatula to bring the batter together. Add the peanut butter and mix on medium speed to combine thoroughly, approximately 1 minute.

Crack the egg into a small cup or bowl and add the vanilla.

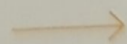
In a bowl, whisk together the flour, baking powder, baking soda, and salts.

On medium speed, add the egg to the butter mixture and mix until the batter resembles cottage cheese, approximately 10 seconds. Scrape the sides and bottom of the bowl with a rubber spatula

to bring the batter together. Mix on medium speed for 20 to 30 seconds to make nearly homogeneous.

Add the dry ingredients all at once and mix on low speed until the dough comes together but still looks shaggy, approximately 30 seconds. Scrape the sides and bottom of the bowl to bring the batter together. Mix for another 10 seconds on medium speed. Remove the bowl from the stand mixer. With a plastic bench scraper, bring the dough completely together by hand.

Stretch out a long sheet of plastic wrap on a work surface and put the dough on top. Pat into a 6 by 8-inch rectangle, using the bench scraper to square off the sides. Wrap tightly and refrigerate until chilled throughout, at least 2 hours or up to 3 days.



continued

PEANUT BUTTER THUMBPRINTS WITH STRAWBERRY LAMBIC JAM

TO SHAPE AND FILL THE COOKIES:

Heat the oven to 350°F. Line a couple of half sheet (13 by 18-inch) pans with parchment paper.

In a food processor, pulse the Beer Nuts until a fine meal forms but before they turn into peanut butter.

Cut the dough lengthwise into 5 even strips. Roll the strips back and forth into logs to round out the edges. Sprinkle the ground Beer Nuts over the work surface and roll the logs in the nuts to coat.

Using the top half of your thumb as a guide, cut each log into 8 pieces but keep the log together. (You will get approximately 8 pieces out of each log.) Roll the logs again to round out the edges, then pull the pieces apart and place cut-side up on the prepared pans, evenly spacing up to 20 cookies per pan.

With the tip of your index finger, make an indentation into the center of each cookie. Spoon the jam into the center of each thumbprint.

Bake one pan at a time for 8 minutes. Rotate the pan and bake until the cookies have slight cracks on the top and are set, another 6 to 8 minutes. When ready, the cookies will have set around the edges and the bottoms will be light brown, but the cookies will still be soft. Let cool completely on the pan.

The cookies can be stored in an airtight container at room temperature for up to 3 days or in an airtight container in the refrigerator for up to 1 week. Dough can be refrigerated for up to 1 week.

Oatmeal Cookies

Who doesn't adore a thick chewy oatmeal cookie? This formula provides a deliciously reliable base for favorite additions such as raisins and chocolate chips, as well as less ordinary but equally tempting goodies: peanut brittle or toffee, dried cherries and walnuts, or dried apricots and chocolate chunks.

MAKES 2 DOZEN COOKIES

$\frac{3}{4}$ cup all-purpose flour
 $1\frac{1}{2}$ teaspoons ground cinnamon
1 teaspoon fine sea salt
 $\frac{3}{4}$ teaspoon baking soda
 $\frac{1}{2}$ cup (1 stick) unsalted butter, room temperature
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup lightly packed light brown sugar
1 egg
1 tablespoon water
1 tablespoon molasses
1 teaspoon vanilla extract
 $2\frac{1}{4}$ cups old-fashioned rolled oats
 $1\frac{1}{2}$ cups raisins

1. Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper. In a medium bowl, whisk together the flour, cinnamon, salt, and baking soda. Set aside.

2. In the bowl of a stand mixer fitted with the paddle attachment, or using a handheld electric mixer, beat the butter and sugars on medium speed until smooth, about 2 minutes. Scrape the bowl with a rubber spatula. In a small bowl, combine the egg, water, molasses, and vanilla. Add the egg mixture to the butter mixture, and mix until thoroughly incorporated, about 30 seconds. Scrape the bowl again, and add the dry ingredients on low speed until blended, about 1 minute. Add the oats and raisins, and mix on low speed to combine, about 30 seconds.

3. Using your hands or a 1-ounce scoop, form 1-inch balls of dough and place them on the baking sheets, 2 inches apart. Moisten one hand and flatten the cookies slightly; they should still sit rather high. Bake for 13 to 15 minutes, rotating the sheets halfway through, or until the cookie edges are firm

and the centers are still soft. Move the baking sheets from the oven (leaving the cookies on the sheets) to a wire rack to cool completely.

WITH A TWIST

Oatmeal Chocolate Chip Cookies: Reduce the amount of cinnamon to $\frac{1}{2}$ teaspoon and molasses to 1 teaspoon. Substitute $1\frac{1}{2}$ cups bittersweet chocolate chips for the raisins.

Golden Raisin-Coconut Oatmeal Cookies: Substitute 1 cup golden raisins for the raisins and add $\frac{1}{2}$ cup unsweetened coconut flakes.

Dried Cherry-Walnut Oatmeal Cookies: Reduce the amounts of the cinnamon and molasses to 1 teaspoon each. Substitute $\frac{1}{2}$ cup coarsely chopped dried cherries for the raisins and add $\frac{1}{2}$ cup lightly toasted, coarsely chopped walnuts.

