



Black forest crinkle cookies

Makes 28 cookies (30g each)

INGREDIENTS

1 ½ cup (188g) all-purpose flour
1 ½ cup (300g) sugar
1 ½ teaspoon (7g) baking powder
½ teaspoon (3g) salt
½ cup (120g) 1 stick unsalted butter
⅔ cup (85g) cocoa powder not Dutch
2 eggs
1 teaspoon (5g) chocolate extract
1 teaspoon (5g) vanilla extract
1 cup (170g) semi-sweet chocolate chips
1 cup (140g) dried tart cherries 1.5 ounces
½ to 1 cup (50g) sifted powdered sugar



INSTRUCTIONS

1. Preheat oven to 175°C. Line baking sheets with parchment paper.
2. Whisk flour, sugar, baking powder and salt together in a bowl.
3. Melt butter in a second, small bowl in microwave or small saucepan over low heat. Add cocoa to melted butter, whisking until smooth. Stir in the eggs, chocolate, and vanilla extracts, fully blending in each one before adding the next.
4. Stir chocolate mixture into flour mixture until combined. Fold chocolate chips and cherries into the dough until evenly distributed.
5. Shape into generous 2-inch balls using a cookie scoop or a heaping tablespoon measure. Roll balls in granulated sugar, then roll balls in powdered sugar (use lots of powdered sugar).
6. Place on prepared baking sheets, spacing 2 inches apart. Bake for 12–14 minutes or until cookies are cracked, yet still soft, do not over bake. (They look a bit uncooked even when they're done.) Let cookies cool on the pan for 5 minutes, then transfer to a rack.



Fruitcake cookies

Makes 28 cookies (30g each)

INGREDIENTS

½ pound (250g) dried figs
¼ pound (113g) raisins
2 ounces candied cherries, coarsely chopped
2 ounces (57g) dried apricots, coarsely chopped
1 tablespoon (20g) honey
2 tablespoons (30g) dry sherry
1 tablespoon (5g) freshly squeezed lemon juice
Kosher salt
½ pound (250g - 2 sticks) butter (unsalted)
room temperature
½ teaspoon (2g) ground cloves
½ cup (50g) superfine sugar
1/3 cup (57g) light brown sugar, firmly packed
1 extra-large egg
2 2/3 cups (57g) all-purpose flour



INSTRUCTIONS

1. Snip off the hard stems of the figs with scissors or a small knife and coarsely chop the figs. In a medium bowl, combine the figs, raisins, cherries, apricots, honey, sherry, lemon juice, and a pinch of salt. Cover with plastic wrap and allow to sit overnight at room temperature.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, cloves, superfine sugar, and brown sugar on medium speed until smooth, about 3 minutes. With the mixer on low speed, add the egg and mix until incorporated. With the mixer still on low, slowly add the flour and 1/4 teaspoon salt just until combined. Don't over mix! Add the fruits and nuts, including any liquid in the bowl.
3. Divide the dough in half and place each half on the long edge of a 12×18-inch piece of parchment or waxed paper. Roll each half into a log, 1 ½ to 1 ¾-inch thick, making an 18-inch-long roll. Refrigerate the dough for several hours, or until firm.
4. Preheat the oven to 175°C.
5. With a small, sharp knife, cut the logs into 1/2-inch-thick slices. Place the slices 1/2-inch apart on ungreased sheet pans and bake for 15 to 20 minutes, until lightly golden.



White chocolate, cranberry & gingerbread cookies

Makes 36 - 42 cookies

INGREDIENTS

3 ½ cups (438g) all-purpose flour
1 teaspoon (5g) baking powder
½ teaspoon (3g) baking soda
½ teaspoon (3g) salt
1 tablespoon (8g) ground ginger
2 teaspoons (6g) ground cinnamon
½ teaspoon (5g) ground cloves
¾ cup (185g - 1 1/2 sticks) butter (salted)
room temperature
¾ cup (130g) dark brown sugar, packed
½ cup (140g) molasses
1 large egg
2 teaspoons (8g) vanilla
1 teaspoon fresh orange zest
1 cup (170g) white chocolate chips plus extra for topping
1 cup (130g) dried cranberries plus extra for topping
Granulated sugar optional, for topping



INSTRUCTIONS

1. Preheat oven to 175°C.
Line baking sheets with parchment or grease.
2. In bowl, whisk together flour, baking powder, baking soda, salt, ginger, cinnamon and cloves.
3. Using electric mixer cream together butter and sugar for several minutes or until lightened in colour and fluffy.
4. Mix in molasses, then egg, vanilla, and orange zest. (Batter will look separated)
5. Gradually mix in dry ingredients. Then stir in white chocolate chips and cranberries.
6. Scoop 2-tablespoon portions, roll into ball and flatten with a glass dipped in sugar. Flatten to about 1/4-inch thickness, the chocolate chips will stop you from flattening too much.
7. Place on prepared baking sheet 2 inches apart. Top with additional white chocolate chips and cranberries, if desired.
8. Bake for 8-10 minutes or until edges are set and centre is puffy. Let cool on baking sheet for a couple minutes then remove to cooling rack.