

Holiday Handbook

| DECEMBER 2020 |



The Sweetest Invitation

All the cookie recipes from Martha's party in the current issue.

PHOTOGRAPHS BY JOHNNY MILLER

Holiday Handbook



Martha's Christmas Sugar Cookies

- 4 cups unbleached all-purpose flour, plus more for dusting**
 - ½ teaspoon kosher salt (we use Diamond Crystal)**
 - ½ teaspoon baking powder**
 - 2 sticks unsalted butter (1 cup), softened**
 - 2 cups granulated sugar**
 - 1 vanilla bean, split and seeds scraped, or 1 teaspoon pure vanilla paste or extract**
 - 2 large eggs, room temperature**
 - 2 tablespoon cognac or brandy**
- Royal Icing (up to 3½ cups) or Tempered Chocolate (about 2 cups; recipes follow), for decorating (see Variations, right)**

Dragées (for decoration only), nonpareils, luster dust, ground pistachios, freeze-dried raspberries, pastel sanding sugar, gel paste food coloring, candied ginger, and pepitas, for decorating (see Variations, right)

1. In a medium bowl, whisk together flour, salt, and baking powder. Beat butter with granulated sugar and vanilla seeds on medium-high speed until light and fluffy, 2 to 3 minutes. Beat in eggs and cognac until well combined. Add flour mixture; beat on low speed until just combined. On a lightly floured surface, divide dough evenly and shape into 2 disks; wrap each in plastic. Refrigerate until firm, at least 45 minutes and up to 5 days; or freeze up to 2 months (thaw in refrigerator before using, at least 8 hours).
2. Preheat oven to 350°. Line baking sheets with parchment. On a lightly floured surface, roll out dough a scant ¼ inch thick. Refrigerate until very firm, about 30 minutes, or freeze 10 minutes. Stamp out shapes. Transfer cutouts to prepared sheets, spaced about 1 inch apart. Reroll scraps once; stamp out more shapes and transfer to sheets. Refrigerate until firm, about 30 minutes, or freeze 10 minutes.
3. Bake, tapping sheets on countertop or oven rack halfway through to flatten tops, until set and light golden around edges, 15 to 20 minutes. Transfer sheets to wire racks; let cool completely.

4. Decorate cookies as desired, according to the following variations. (Decorated or undecorated cookies can be stored in an airtight container at room temperature up to 3 days. Undecorated cookies can be frozen up to 2 months; let come to room temperature before decorating.)

ACTIVE TIME: 1 HR. 15 MIN. | **TOTAL TIME:** 3 HR., PLUS DECORATING | **MAKES:** ABOUT 10 LARGE (7-INCH), 20 TO 25 MEDIUM (3-TO-4-INCH), OR 44 SMALL (2-INCH) COOKIES

DECORATIONS

VARIATION 1: CHOCOLATE-DIPPED

Stamp out shapes with tree, bear, and reindeer cutters before chilling and baking; let cool completely. Holding a cookie by its edge, dip top side into tempered white, milk, or dark chocolate so top is entirely covered. Tilt cookie to allow any excess to drip back into bowl; wipe edges with your finger to remove excess. Decorate with nonpareils, dragées, and/or sanding sugar. Let dry completely, dipped-side up, on a wire rack. Repeat with remaining cookies and chocolate. If you'd like to add raised dots, let chocolate set completely, then fill a piping bag fitted with a medium tip (such as Ateco #5) with tempered chocolate and squeeze on dots.

VARIATION 2: EXTRA-LARGE PIPED SNOWFLAKES

Stamp out shapes with extra-large snowflake cutters before chilling and baking; let cool completely. Fill a pastry bag fitted with a medium plain round tip (such as Ateco #5 or #7) with royal icing. Pipe designs on snowflakes; immediately sprinkle with sanding sugar. Let stand 5 minutes, then tap off excess sugar. Pipe small dots of royal icing to adhere dragées or other embellishments. Transfer cookies to wire racks and let icing set completely, about 1 hour.

VARIATION 3: SMALL PASTEL SNOWFLAKES

Stamp out shapes using 1-to-2-inch snowflake cutters before chilling and baking; let cool completely. Holding a cookie by its edges, dip top side into white royal icing so top is entirely covered. Tilt cookie to allow any excess to drip back into bowl; wipe edges with your finger to remove excess icing. Let stand 5 minutes on a wire rack, dipped-side up, then sprinkle generously with pastel sanding sugar. Repeat with remaining cookies, icing, and sanding sugar. Let stand until completely dry.

VARIATION 4: SHINING STARS

Stamp out shapes using 2-to-3-inch star cutters before chilling and baking; let cool completely. Holding a cookie by its edges, dip top side into white royal icing so top is

entirely covered. Tilt cookie to allow any excess to drip back into bowl; wipe edges with your finger to remove excess icing. Let dry completely, dipped-side up, on a wire rack. Repeat with remaining cookies and icing. Meanwhile, mix ¼ teaspoon silver or gold luster dust with a small amount of vodka, 1 tablespoon at a time, until a thin but not watery paint mixture forms (the consistency should be like that of whole milk). Using a small paintbrush, flick droplets of luster-dust paint onto cookies. Let dry completely.

VARIATION 5: SHINING RED, WHITE, AND GREEN SQUARES

Stamp out shapes using a 3-inch square before chilling and baking; let cool completely. Separate white royal icing into three batches; tint one with red gel food coloring and another with green to desired shades, leaving the third white. Holding a cookie by its edges, dip top side into white, red, or green royal icing, so top is entirely covered. Tilt cookie to allow any excess icing to drip back into bowl; wipe edges with your finger to remove excess icing. Let dry completely, dipped-side up, on a wire rack. Repeat with remaining cookies and icing. Meanwhile, mix ¼ teaspoon silver or gold luster dust with a small amount of vodka, 1 tablespoon at a time, until a thin but not watery paint mixture forms (the consistency should be like that of whole milk). Set cookies side by side, and use a ½-inch-wide paintbrush to brush luster-dust paint across them in a crosshatch pattern. Let dry completely.

VARIATION 6: WREATHS AND SMALL FLUTED ROUNDS

Stamp out shapes with 3½-inch fluted cutters; cut out centers with 1-inch fluted rounds (or whatever size is desired) before chilling and baking both wreaths and centers. Let cool completely. Holding a cookie by its edges, dip top side into white royal icing so top is entirely covered. Tilt cookie to allow any excess to drip back into bowl; wipe edges with your finger to remove excess icing. Set on a wire rack, dipped-side up. Repeat with remaining cookies and icing. Before icing sets, decorate as desired—for example, with ground pistachios, silvered and pearlized chocolate balls, nonpareils, and candied-ginger “ornaments” (made by cutting out candied ginger with the tip of a ¼-inch piping tip) with a few pink-peppercorn berries; or with ground freeze-dried raspberries, silvered chocolate balls, nonpareils, and pink peppercorns. Sprinkle centers with pastel and white sanding sugar, if desired.

Holiday Handbook

Royal Icing

If children, pregnant women, or anyone with a compromised immune system will be eating these cookies, use 10 tablespoons meringue powder instead of the egg whites for the icing.

- 8 cups confectioners' sugar (2 pounds), sifted, plus more if needed**
- 4 large egg whites**
- 4 to 8 teaspoons fresh lemon juice**

1. In the bowl of a mixer fitted with the paddle attachment, combine confectioners' sugar, egg whites, and lemon juice on low speed. Add a scant $\frac{1}{2}$ cup water, then increase speed to medium-high and mix until icing holds a ribbon-like trail on the surface for 3 seconds when you raise paddle and has a glue-like texture, about 5 minutes. (This texture is a good start, but if you are dipping cookies, you may need to thin the icing slightly by whisking in more water. If you are piping, you may need to thicken by whisking in additional confectioners' sugar.)

2. Reduce speed to low and mix 1 minute more to eliminate air bubbles. Use immediately, or store in an airtight container in refrigerator up to 3 days. Bring to room temperature and stir well before using.

ACTIVE/TOTAL TIME: 10 MIN. | **MAKES:** ABOUT 5 CUPS

Tempered Chocolate

This technique stabilizes the chocolate, creating a glossy sheen and a crisp snap in the finished confections. Chocolate varies from brand to brand, so check out individual websites or packaging for precise tempering temperatures for what you're using.

- $\frac{1}{2}$ pounds bittersweet or semisweet couverture chocolate, such as Valrhona or Callebaut, or milk or white baking chocolate, chopped**

1. Place 1 pound chocolate in a large metal (or other heatproof) bowl. Bring a large saucepan containing 2 inches of water to a simmer, then reduce heat to low. Set bowl of chocolate over saucepan (don't let bottom touch the water) and let melt, stirring gently with a spatula until chocolate registers 118° to 120°, or 110° for milk or white chocolate, on a chocolate or tempering thermometer. Remove bowl; turn off heat and cover pan to keep water warm.

2. Add remaining $\frac{1}{2}$ pound chocolate to bowl, stirring constantly, until chocolate registers 82° on thermometer. Remove any unmelted pieces of chocolate with spatula. Line bottom of bowl with a kitchen towel and return to saucepan, stirring constantly, until chocolate registers 88° to 90° for semi- or bittersweet, or 87° for milk or white. (The towel will help ensure the chocolate does not climb above 90°, which would

cause it to "bloom" when set.) Use immediately, stirring frequently while using to maintain temper and prevent streaking once chocolate hardens. If tempered chocolate thickens too much during use, place over simmering water again and stir 2 to 3 seconds (but do not allow it to go above final temperatures).

ACTIVE/TOTAL TIME: 25 MIN. | **MAKES:** ABOUT 2 CUPS



Gingerbread Cookies

- 6 cups unbleached all-purpose flour, plus more for dusting**
- 1 teaspoon baking soda**
- $\frac{1}{2}$ teaspoon baking powder**
- 4 teaspoons ground ginger**
- 4 teaspoons ground cinnamon**
- $1\frac{1}{2}$ teaspoons ground cloves**
- $1\frac{1}{2}$ teaspoons kosher salt (we use Diamond Crystal)**
- 1 teaspoon finely ground pepper**
- 2 sticks unsalted butter (1 cup), softened**
- 1 cup packed dark-brown sugar**
- 2 large eggs, room temperature**
- 1 cup unsulfured molasses**

Royal Icing (3 to 3 $\frac{1}{2}$ cups) or Tempered Chocolate (2 cups; see recipes, left), for decorating (see Variations, right)

Dragées (for decoration only), sanding sugar, and gel paste food coloring, for decorating (see Variations, right)

1. Whisk together flour, baking soda, baking powder, spices, salt, and pepper. Beat butter with brown sugar on medium-high speed until light and creamy, 2 to 3 minutes. Add eggs, one at a time, beating to combine after each addition, and scraping down bowl as needed. Beat in molasses. Add flour mixture; beat on low until just combined. Divide dough into thirds; form each into a flat rectangle and wrap in plastic. Refrigerate until cold, at least 1 hour and up to 2 days; or freeze up to 2 months (thaw in refrigerator before using, at least 8 hours).

2. Preheat oven to 350°. Line baking sheets with parchment. Roll out dough a generous $\frac{1}{8}$ inch thick between lightly floured sheets of parchment, flipping the entire thing and

occasionally lifting off parchment and then returning to avoid sticking. Transfer to a baking sheet; refrigerate 30 minutes. Stamp out shapes. Transfer cutouts to prepared sheets, spaced about 1 inch apart. Reroll scraps once; stamp out more shapes and transfer to sheets. Refrigerate until firm, about 30 minutes, or freeze 10 minutes.

Bake, tapping sheets on counter or oven rack halfway through to flatten tops, until set but not dark, 12 to 14 minutes. Transfer sheets to wire racks; let cool completely.

3. Decorate cookies as desired, according to the following variations. (Decorated or undecorated cookies can be stored in an airtight container at room temperature up to 3 days. Undecorated cookies can be frozen up to 2 months; let come to room temperature before decorating.)

ACTIVE TIME: 45 MIN. | **TOTAL TIME:** 3 HR., PLUS DECORATING | **MAKES:** ABOUT 12 LARGE (7-INCH), 22 TO 24 MEDIUM (3-TO-4-INCH), OR 50 SMALL (2-INCH) COOKIES

VARIATION 1: ROYAL-ICING WOODLAND CREATURES

Stamp out shapes using fox and raccoon cutters before chilling and baking; let cool completely.

Foxes: Separate white royal icing into three batches; tint one orange and another black with food coloring, leaving the third white. Fill 3 pastry bags fitted with couplers and small round tips (such as Ateco #2) with orange, black, and white icing, respectively. Use an edible pen to draw your designs onto your cookies, or outline all shapes freehand with icing; start by outlining white shapes. To fill in, change to a slightly larger tip (Ateco #3 or #4) and flood, pulling to edges with a toothpick. Let dry. Repeat with orange shapes, then use black icing to pipe arms, hands, eyes, mouth and feet. Let dry.

Raccoons: Separate white royal icing into three batches; tint one gray and another black with food coloring, leaving the third white. Fill 3 pastry bags fitted with couplers and small tips (such as Ateco #2) with gray, black, and white icing, respectively. Use an edible pen to draw your designs onto your cookies, or outline all shapes freehand with icing; start by outlining the white shapes. To fill in, change to a slightly larger tip (Ateco #3 or #4) and flood, pulling to edges with a toothpick. Let dry. Repeat with gray shapes, then use black icing to pipe arms, hands, eyes, mouth and feet. Let dry. Fill in black stripes on tail and mask. Let dry.

VARIATION 2: CHOCOLATE-DIPPED WOODLAND CREATURES

Stamp out shapes using owl, raccoon, reindeer, and bear cutters before chilling and baking; let cool completely. Holding a cookie by its edges, dip top side into

Holiday Handbook

tempered chocolate, so top is entirely covered. Tilt cookie to allow any excess chocolate to drip back into bowl; wipe edges with your finger to remove excess. Create eyes with dragées or other round decorations. Fill a pastry bag fitted with a medium round tip (such as Ateco #3 or #4) with tempered chocolate, and pipe dots and other details on set chocolate. (Or if desired, sprinkle unset chocolate with sanding sugar.) Let dry completely, dipped-side up, on a wire rack. Repeat with remaining cookies.

VARIATION 3: MUSHROOMS AND REINDEER

Stamp out shapes using mushroom and reindeer cutters before chilling and baking; let cool completely. Separate white royal icing into two batches; tint one red with food coloring, leaving the other white. Transfer icing to separate piping bags fitted with couplers and small round tips (such as Ateco #2).

Reindeer: Outline with white to create antler, tail, and hoof details. Sprinkle with sanding sugar, if desired. Pipe spots along back. Use red icing to create nose. Let dry on wire racks, icing-sides up.

Mushrooms: Outline with white icing, then leave empty or fill in, switching to a slightly larger tip (such as Ateco #3 or #4); if filling in, let dry before creating dots. Create dots with white or red icing. Let dry completely on wire racks, icing-sides up.

VARIATION 4: TREES

Stamp out shapes using large tree cutters before chilling and baking; let cool completely. Fill pastry bags fitted with couplers and small tips (such as Ateco #2) with green icing, or a few shades of green. Outline cookie with green; switch, to a slightly larger tip (such as Ateco #3 or #4) and fill in. Outline top tier of tree; fill in. Outline second tier of tree; fill in. Outline third tier of tree and fill in, and so on. (This should give the impression of multiple layers.) Sprinkle with sanding sugar, if desired. Let dry completely on wire racks, icing-sides up.

VARIATION 5: POLAR BEARS

Stamp out shapes using bear cutters before chilling and baking; let cool completely. Separate white royal icing into three batches; tint one pale green and another black with food coloring, leaving the third white. Fill pastry bags fitted with couplers and small tips (such as Ateco #2) with white, black, and green icing. Pipe outline of bear with white icing; switch to a slightly larger tip (such as Ateco #3 or #4) and fill in. Let dry completely on a wire rack, icing-side up. Pipe outline of scarf on neck with green icing. Sprinkle with sanding sugar. Pipe eyes and nose with black icing. Let dry completely, icing-side up.



Pecan Linzer Cookies

- $\frac{3}{4}$ cup pecans
- 2 cups unbleached all-purpose flour, plus more for dusting
- $\frac{1}{2}$ teaspoon baking powder
- 2 tablespoons confectioners' sugar, plus more for sprinkling
- $\frac{1}{2}$ teaspoon kosher salt (we use Diamond Crystal)
- $\frac{1}{8}$ teaspoon ground cinnamon
- 1 stick unsalted butter, softened
- $\frac{1}{4}$ cup granulated sugar
- 1 teaspoon pure vanilla extract
- 1 large egg, room temperature
- $\frac{3}{4}$ cup raspberry or apricot jam

1. Preheat oven to 350°. Toast pecans on a rimmed baking sheet in a single layer until fragrant, 6 to 7 minutes. Let cool completely.

2. In a bowl, whisk together flour and baking powder. Pulse pecans, confectioners' sugar, salt, and cinnamon in a food processor until finely ground (but not wet); transfer to the bowl of a mixer fitted with the paddle attachment.

3. Add butter and granulated sugar to bowl; beat on medium speed until fluffy, 2 to 3 minutes. Beat in vanilla and egg. Reduce speed to low; add flour mixture and beat until combined. On a lightly floured surface, divide dough evenly and shape into 2 disks; wrap each in plastic and refrigerate until firm, at least 2 hours and up to 1 day; or freeze up to 2 months (thaw in refrigerator before using, at least 8 hours).

4. Preheat oven to 375°. Working with one disk at a time, roll out dough on a lightly floured surface $\frac{1}{8}$ inch thick. Refrigerate 20 minutes. Stamp out circles with 2½- to 3½-inch fluted cutters. Cut out centers of half the circles with a 1- to 1¼-inch flower-shaped cutter; reroll and stamp scraps once. Space cookies 1 inch apart on parchment-lined baking sheets. Bake until pale golden, 8 to 10 minutes. Transfer to wire racks and let cool completely. (Baked cookies can be stored in an airtight con-

tainer at room temperature up to 3 days, or frozen up to 2 months; let come to room temperature before proceeding.)

5. Meanwhile, heat jam in a small saucepan over medium until reduced and thickened, about 7 minutes; strain and let cool.

6. Dust cutout cookies with confectioners' sugar. Spread jam onto uncut rounds, almost to edges; top with cutout ones. Finished cookies are best served the same day, but can be stored in airtight containers at room temperature up to 2 days. (The sugar on top may get messed up or dissolve slightly; you can redust, but it will get on the jam in the cutouts.)

ACTIVE TIME: 50 MIN. | **TOTAL TIME:** 2 HR. 30 MIN.
MAKES: ABOUT 16 MEDIUM (3½-INCH) OR 22 SMALL (2½-INCH) COOKIES

VARIATION:

Stamp out shapes with 3 to 4 sizes of fluted rounds from a set, starting with the smallest and working up. Chill, bake, and cool according to the recipe, left. The day you are going to serve the cookies, stack 3 to 4 cookies, sandwiching with small dollops (about $\frac{1}{4}$ teaspoon per layer) of heated, strained, and slightly cooled jam. Dust stacks with confectioners' sugar, then top with a tiny dot of jam. Let stand until set.



Alexis's Brown-Sugar Chocolate-Chip Cookies

- 4 sticks unsalted butter (1 pound), softened
- 3 cups packed light-brown sugar
- 1 cup granulated sugar
- 4 large eggs, room temperature
- 2 teaspoons pure vanilla extract
- 3½ cups unbleached all-purpose flour
- 1½ teaspoons kosher salt (we use Diamond Crystal)
- 2 teaspoons baking soda
- 1½ cups semisweet chocolate chips

1. Preheat oven to 375°. Beat butter on medium speed until smooth, about 2 minutes; add both sugars and beat until light and creamy. Beat in eggs and vanilla. In a large bowl, whisk together flour, salt, and

Holiday Handbook

baking soda. Slowly beat flour mixture into butter mixture on low speed. Beat in chocolate chips.

2. Drop 2 to 3 tablespoons dough per cookie onto ungreased, unlined baking sheets, about 6 per sheet, spaced evenly. Bake until golden around edges, 8 to 10 minutes. Transfer cookies to wire racks and let cool completely. Cookies can be stored in an airtight container at room temperature up to 3 days, or frozen up to 1 month.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 50 MIN., PLUS COOLING | **MAKES:** 50



Buttery Spritz Cookies

- 3 sticks unsalted butter (1½ cups), softened
- 1 cup granulated sugar
- 2 large egg yolks
- 3¾ cups sifted unbleached all-purpose flour
- 1 teaspoon kosher salt (we use Diamond Crystal)
- 1 tablespoon pure vanilla extract
- Colored sanding sugars, for decorating

1. Preheat oven to 350°. Beat butter and granulated sugar on medium-high speed until light and fluffy, 2 to 3 minutes. Add egg yolks, flour, salt, and vanilla; beat thoroughly to combine.

2. Fill a cookie press with dough and press out cookies onto ungreased, unlined baking sheets, spaced about 1 inch apart. Sprinkle cookies with sanding sugars.

3. Bake, rotating pans and switching rack positions once halfway through, until cookies are golden brown at edges, 7 to 10 minutes. Transfer sheets to wire racks and let cool completely. Cookies can be stored in an airtight container at room temperature up to 3 days.

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 30 MIN., PLUS COOLING | **MAKES:** ABOUT 3 DOZEN



Cocoa-Meringue Mushrooms

- 4 large egg whites, room temperature
- 1 cup sugar
- Pinch of cream of tartar
- ½ teaspoon pure vanilla extract
- 3 tablespoons Dutch-process cocoa powder, sifted
- 2 ounces bittersweet chocolate, finely chopped (½ cup)
- 3 ounces white chocolate, finely chopped (½ cup)

1. Combine egg whites, sugar, and cream of tartar in a heatproof mixer bowl; place over (but not in) a saucepan of simmering water. Whisk constantly until sugar has dissolved and whites are warm to the touch, about 3 minutes.

2. Transfer bowl to mixer fitted with the whisk attachment and beat, starting on low speed and gradually increasing to high, until stiff, glossy peaks form, about 10 minutes. Add vanilla; beat until combined.

3. Preheat oven to 200°, with racks in upper and lower thirds. Line rimmed baking sheets with parchment; set aside. Divide meringue among three small bowls; set first aside. Fold 1 tablespoon cocoa into second bowl, and 2 tablespoons cocoa into third bowl. Place each portion in a separate pastry bag fitted with a ½-inch plain round tip (such as Ateco #806). Pipe domes, ½ inch to 2 inches in diameter, onto prepared sheets, flattening tips with a damp fingertip. Pipe an elongated teardrop-shaped stem for each “cap.”

4. Bake 1 hour, rotating rack positions halfway through. Reduce temperature to 175°; continue baking until meringues are completely dry to the touch but not browned, 45 to 60 minutes.

5. Melt bittersweet chocolate in a small heatproof bowl set over (but not in) a pan of simmering water, stirring occasionally. Using a small offset spatula, spread bottoms of caps with a thin layer of melted chocolate and let set on wire racks, dipped-sides up. Melt white chocolate in another heatproof bowl set over (but not

in) pan of simmering water. Let cool until thickened slightly, then spread over dark chocolate. Use a toothpick to draw lines through chocolate from center to edge of caps; let set completely on racks.

6. Using a paring knife, make a small hole in center of each coated cap. Dip pointed end of each stem in remaining chocolate (if chocolate hardens, reheat over simmering water as needed), and insert into a hole; let set completely. Mushrooms can be stored in airtight containers in a cool, dry place up to 1 week.

ACTIVE TIME: 50 MIN. | **TOTAL TIME:** 1 HR. 55 MIN., PLUS COOLING | **MAKES:** ABOUT 3 DOZEN



Noël Nut Balls

- 2¼ cups unbleached all-purpose flour, sifted
- ¾ cup finely chopped pecans
- ½ cup sifted confectioners' sugar, plus more for rolling
- ½ teaspoon kosher salt (we use Diamond Crystal)
- 2 sticks unsalted butter (1 cup), softened
- 2 tablespoons honey
- 1 teaspoon bourbon or fresh orange juice

1. Whisk together flour, pecans, confectioners' sugar, and salt in a medium bowl. Beat butter and honey on medium-high speed until fluffy, about 3 minutes. Beat in bourbon or orange juice just to combine. Add flour mixture and beat just to combine. Turn out dough onto a piece of plastic, wrap tightly, and refrigerate until firm, about 3 hours.

2. Preheat oven to 350°. Roll dough, 2 teaspoons at a time, into balls. Place 1 inch apart on parchment-lined baking sheets. Bake until brown around edges, about 12 minutes. Transfer cookies to wire racks; let cool completely. Roll in confectioners' sugar to coat. Cookies can be stored in an airtight container at room temperature up to 1 week (if sugar is absorbed, you may need to reroll).

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 1 HR. PLUS COOLING | **MAKES:** ABOUT 5 DOZEN

Holiday Handbook



Cinnamon Log Slices

To add a pink layer, roll out the 8-by-13-inch middle layer in 2 tablespoons pulverized freeze-dried raspberries instead of cocoa powder.

- 3 sticks unsalted butter (1½ cups), softened**
- 1 cup granulated sugar**
- ¾ cup packed light-brown sugar**
- 2 large eggs, plus 1 large egg white, room temperature**
- 1 teaspoon kosher salt (we use Diamond Crystal)**
- 2 teaspoons ground cinnamon**
- ⅔ cup whole milk**
- 2 teaspoons pure vanilla extract**
- 5 cups unbleached all-purpose flour, plus more for dusting**
- 3 tablespoons Dutch-process cocoa powder**
- ⅓ cup turbinado sugar**

1. Beat together butter and granulated and brown sugars on medium speed until light and creamy, about 3 minutes. Beat in whole eggs, one at a time, then salt and 1 teaspoon cinnamon, until combined. Beat in milk and vanilla. Add flour, a little at a time, beating until incorporated. Divide dough into 4 balls. Roll one into a 12-inch log; wrap in parchment. Roll out remaining 3 balls into disks; wrap in parchment. Refrigerate all dough until firm, about 1 hour.

2. Combine cocoa and remaining 1 teaspoon cinnamon; sprinkle over work surface. Roll out one disk of dough to a 6-by-12-inch rectangle in cocoa mixture. Flip over onto a lightly floured work surface so one long side is facing you; brush off excess cocoa mixture. Place log of dough, also with a long side facing you, in center of rectangle; wrap rectangle around log to enclose completely. Firmly squeeze and massage wrapped log of dough to adhere rectangle to log. Repeat process with second disk of dough, rolling it out to an 8-by-13-inch rectangle; and then with final disk, rolling it out to a 10-by-14-inch rectangle. Refrigerate log until firm, at least 1 hour, 15 minutes, and up to 1 day.

3. Preheat oven to 350°. Lightly beat egg white. Brush outside of log with egg white and roll in turbinado sugar, patting to adhere. Refrigerate about 10 minutes. Slice log into ¼-inch-thick rounds and transfer to parchment-lined baking sheets, spaced 1 inch apart. Bake until slices are golden around edges (rings may separate slightly), 18 to 20 minutes. Let cool completely. Cookies can be stored in an airtight container at room temperature up to 3 days.

ACTIVE TIME: 45 MIN. | **TOTAL TIME:** 3 HR. 30 MIN.
MAKES: ABOUT 50



Vanilla-and-Chocolate Shortbread Swirls

For simpler swirls without the faux-bois effect, after slicing the dough, transfer to prepared sheets, spaced about 1 inch apart. Bake until firm to the touch and just lightly golden on the bottom, about 18 minutes. Transfer sheets to wire racks and let cool completely.

- 2 cups unbleached all-purpose flour**
- 1 teaspoon kosher salt (we use Diamond Crystal)**
- 2 sticks unsalted butter (1 cup), softened**
- 1½ cups confectioners' sugar**
- 1 teaspoon pure vanilla extract**
- 3 tablespoons Dutch-process cocoa powder**
- ½ teaspoon instant espresso powder**
- 2 tablespoons hot water**
- 3 ounces milk chocolate (½ cup), melted (optional)**
- ¼ cup finely chopped pistachios (optional)**

1. In a medium bowl, whisk together flour and salt. Beat butter with confectioners' sugar and vanilla on medium speed until light and fluffy, 3 to 4 minutes. Stop mixer and add flour mixture; beat on low speed until just combined. Remove half of dough; divide it into two equal disks, wrap in plastic, and set aside.

2. In a small bowl, stir together cocoa, espresso, and hot water. Add cocoa mixture to reserved cookie dough and beat on low speed until color is uniform, scraping down sides of bowl as needed.

3. Place half of chocolate dough on a sheet of parchment; cover with a sheet of plastic. Roll into a 14-by-10-inch rectangle (dough will be very thin, but can be easily patched if it tears). Set aside, still covered with plastic. Repeat rolling process with remaining chocolate dough and both pieces of vanilla dough.

4. Place one sheet of chocolate dough on a work surface; remove plastic. Remove plastic from one sheet of vanilla dough and invert, still attached to parchment backing, onto chocolate dough, pressing gently with the palm of your hand to adhere. Gently peel back parchment to remove. Continue layering with remaining chocolate and then vanilla doughs. Position combined dough with one short side facing you, then roll into a tight spiral. Wrap log in parchment and place in a cardboard paper-towel tube that has been cut open from end to end (this helps retain the round shape of the log). Refrigerate until firm, at least 1 hour and up to 1 day.

5. Preheat oven to 325°. Line two rimmed baking sheets with parchment. Trim ends from dough. Slice dough ¼ inch thick. Roll each cookie between sheets of parchment into an oblong disk about 3 inches long and ½-inch-thick; transfer to prepared sheets, spaced 1 inch apart. Bake until crisp, 8 to 10 minutes. Transfer sheets to wire racks and let cool completely. Working with one cookie at a time, dip an edge in melted chocolate and coat with pistachios, if desired. Transfer to fresh parchment-lined baking sheets and let stand until chocolate is set, 45 to 60 minutes. Cookies can be stored in an airtight container at room temperature up to 3 days.

ACTIVE TIME: 40 MIN. | **TOTAL TIME:** 1 HR. 15 MIN., PLUS COOLING | **MAKES:** ABOUT 36



Sables Bretons

1½ sticks unsalted butter, softened

⅔ cup sugar

3 large egg yolks

**2 cups unbleached all-purpose flour,
plus more for dusting**

1. Pulse butter with sugar in a food processor until well combined and smooth. Add 2 egg yolks and pulse to combine. Add flour and pulse until dough comes together. On a lightly floured surface, shape into a disk, wrap in plastic, and refrigerate at least 2 hours and up to 1 day; or freeze up to 2 months (thaw in refrigerator before using, at least 8 hours).

2. Preheat oven to 350°, with rack in top third. On a lightly floured surface, roll out dough ⅛ inch thick. Using a 2½-inch fluted round cutter, stamp out rounds; transfer to parchment-lined baking sheets, spaced 2 inches apart. Reroll scraps once and stamp out more rounds, if desired. Using the tines of a fork, press top of each cookie to create a crosshatch pattern. Refrigerate until firm, about 30 minutes.

3. In a small bowl, whisk together remaining egg yolk and 1 teaspoon water; brush tops and sides of cookies. Bake, rotating sheets and switching rack positions halfway through, until golden brown, about 15 minutes. Transfer sheets to wire racks; let cool completely. Cookies can be stored in an airtight container at room temperature up to 3 days.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 1 HR. 15 MIN., PLUS COOLING | **MAKES:** ABOUT 24