

Christmas Cookies



Fruitcake Cookies

Ingredients:

- 1 3/4 cups cake flour, spooned and leveled, divided
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp Kosher salt
- 1/8 tsp ground cinnamon
- Pinch ground nutmeg
- 1/2 cup chopped toasted pecans
- 1/2 cup chopped pistachios
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1 cup packed dark brown sugar
- 1 large egg, at room temperature
- 1 1/2 tsp pure vanilla extract, divided
- 1 cup finely chopped Maraschino cherries, well drained
- 1/4 cup finely chopped candied pineapple

- 1/2 cup confectioners' sugar
- 1/2 tsp brandy
- 2 tsp milk

Directions:

Step 1. Preheat oven to 350°F with the racks in the upper and lower thirds. Line two baking sheets with parchment paper. Whisk together 1 ¼ cups flour, baking powder, baking soda, salt, cinnamon, and nutmeg in a bowl. Toss pecans and pistachios with remaining ½ cup flour in a separate bowl.

Step 2. Beat butter and brown sugar on medium speed with an electric mixer until light and fluffy, 1 to 2 minutes. Add egg, beating until incorporated. Beat in 1 teaspoon vanilla. Reduce mixer speed to low and gradually add flour mixture,

beating just until incorporated, 1 to 2 minutes. Stir in nuts (and any flour remaining in bowl), cherries, and pineapple until evenly incorporated. Scoop dough (about ½ tablespoon each), 2 inches apart, on prepared baking sheets. Bake, rotating sheets halfway through, until golden brown around edges, 14 to 16 minutes. Cool on baking sheets on wire racks for 10 minutes; remove to the racks to cool completely.

Step 3. Whisk together confectioners' sugar, brandy, remaining ½ teaspoon vanilla, and 1 teaspoon milk (add an additional teaspoon of milk if glaze is too thick).

Drizzle over cooled cookies. Let sit, at room temperature, until glaze is set, about 30 minutes.

Triple Chocolate-Hazelnut Cookies

Ingredients:

- 3 1/2 cups all-purpose flour, spooned and leveled
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 tsp baking powder
- 1 tsp kosher salt
- 1/2 tsp baking soda
- 1/2 tsp instant coffee powder
- 1 cup cocoa powder
- 3/4 cup canola oil
- 3/4 cup chocolate-hazelnut spread
- 2 large eggs, at room temperature
- 1 tsp pure vanilla extract
- 1 1/2 cup coarsely chopped bittersweet chocolate
- 1 cup coarsely chopped toasted hazelnuts
- 2 tsp flaked sea salt

Directions:

Step 1. Preheat oven to 350°F with the racks in the upper and lower thirds. Line two baking sheets with parchment paper. Whisk together flour, sugars, baking powder, salt, baking soda, and coffee in a bowl.

Step 2. Beat cocoa, oil, hazelnut spread, and ¾ cup warm water on low speed with an electric mixer until combined, about 30 seconds. Add eggs, one at a time, beating until incorporated after each addition. Beat in vanilla. Stir flour mixture into cocoa mixture just until incorporated. Stir in chocolate and hazelnuts.

Step 3. Scoop cookies (about 2 tablespoons each), 3 inches apart, on prepared baking sheets. Sprinkle cookies with sea salt. Bake, rotating sheets halfway through, until dry around the edges, 12 to 14 minutes. Cool baking sheets on wire racks for 10 minutes, then remove to the racks to cool completely.

Marbled Tahini Shortbread Cookies

Ingredients:

- 3 cups all-purpose flour, spooned and leveled, plus more for work surface
- 1 ts. kosher salt
- 1 cup (2 sticks) unsalted butter, at room temperature
- 1/2 cup tahini paste
- 1 cup sugar
- 1 large egg
- 1/4 cup u\

Directions:

Step 1. Whisk together flour and salt in

a bowl. Beat butter and tahini with an electric mixer on medium speed until creamy, 1 to 2 minutes. Add sugar and beat until light and fluffy, 1 to 2 minutes. Beat in egg until combined. Reduce mixer speed to low and gradually beat in flour mixture just until combined. Remove two-thirds of dough. Beat cocoa powder into remaining dough just until combined.

Step 2. Line a rimmed baking sheet with parchment paper. On a lightly floured work surface, roll each dough portion into

a 10 1/2-inch circle (about 1/4 inch thick). Stack chocolate dough on top of plain dough. Cut circle in half and stack one half onto the other. Using your hands, gently fold and knead stack into a marbled ball. Shape into a 12-by-8-inch rectangle. Place on prepared baking sheet; chill 1 hour.

Step 3. Preheat oven to 350°F. Line two baking sheets with parchment paper. Cut dough into 1 1/2-by- 2 1/2-inch rectangles and roll edges in sesame seeds; place on prepared baking sheets. Bake, in batches, until edges are lightly browned, 12 to 14 minutes. Transfer to wire racks to cool.



Marbled Tahini Shortbread Cookies are a new twist to a traditional favourite.

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