
Quadruple Chocolate Cookies

Serving size: 36 cookies

Preheat oven to 325 degrees F

INGREDIENTS

2 sticks unsalted butter (softened)
3/4 cup sugar
3/4 cup brown sugar
2 eggs
1 teaspoon vanilla
1 teaspoon salt
2 1/4 cups flour
1 teaspoon baking soda
4 ounces bittersweet chocolate chopped
1 1/2 cups semisweet chocolate chips
1/2 cup milk chocolate chips
1 tablespoon cocoa powder
1 cup chopped walnuts (optional)

DIRECTIONS

1. Line cookie sheets with parchment paper
 2. Stir flour with cocoa powder, baking soda and salt; set aside.
 3. Beat butter with sugar and brown sugar at medium speed until creamy. Add vanilla and eggs, one at a time, mixing on low speed until incorporated.
 4. In a microwave safe bowl, microwave the chocolate on high for 1-2 minutes until melted.
 5. Slowly add the melted chocolate and stir until just combined.
 6. Gradually blend dry ingredients into creamed mixture. Stir in chocolate chips and nuts if desired. Drop by tablespoon onto parchment paper/ cookie sheets. Bake for 10-12 minutes. Be careful not to over bake.
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White Chocolate Lavender Cookies

Adapted from a Dorie Greenspan recipe

Preheat oven to 350 degrees F

INGREDIENTS

1/2 cup sugar
2 tsp culinary lavender
2 1/3 cups flour
1/2 tsp salt
2 sticks (8 oz) unsalted butter
at room temperature
1 tsp vanilla extract
4 ounces white chocolate,
finely chopped

DIRECTIONS

1. Put the sugar & lavender in a large mixing bowl. Using your fingers, rub the ingredients together to break up the lavender, or process sugar & lavender in a small food processor.
2. Whisk in the flour and salt. Drop pieces of the butter into dry ingredients and beat on medium-low with mixer until dough forms moist, clumpy curds that hold together when pinched (can take up to 8-10 minutes). Sprinkle in the vanilla, add chopped white chocolate and mix together. Gather dough into 2 discs, wrap in plastic wrap and chill.
3. Roll out chilled dough to about 1/4" on lightly floured board or between sheets of wax paper. Cut with a 2" round cookie cutter and place on parchment-covered cookie sheets. Bake at 350 degrees until lightly browned.
4. Cool on sheet a few minutes and place on cooling rack. Once completely cool, you may serve as is, or dip each cookie halfway in white chocolate melted with a bit of vegetable oil and place on wax paper until set, or drizzle lines of white chocolate mixture across cookies in a random pattern.

Potato Chip Cookies

Serving size: 48 cookies

Preheat oven to 350 degrees F

INGREDIENTS

4 sticks of butter (1 lb)
1 cup sugar
2 tsp vanilla
4 cups of flour
1 cup coarsely crushed potato chips
(like Lay's Potato Chips)
1 cup finely chopped nuts
(walnuts or pecans)

DIRECTIONS

1. Cream butter and sugar until fluffy. Add vanilla and mix well. Stir in flour until combined. Add in crushed potato chips and chopped nuts and mix carefully.
 2. Shape into balls about 1 tbsp in size. Sprinkle tops of balls with sugar and gently press and flatten dough with bottom of glass or jar. Sprinkle with more sugar.
 3. Bake on ungreased cookie sheet, or use silpat or parchment paper lined cookie sheet for 18-20 minutes depending on your oven. Bake until light brown.
 4. Let cool on cookie sheet for 10 minutes then remove to cooling rack.
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Russian Tea Cake Cookies

Adapted from a 1960 Betty Crocker recipe

INGREDIENTS

1 cup unsalted butter at room temp
1/2 cup sifted confectioners sugar
1 tsp. vanilla
2 cups flour
1/4 tsp salt
3/4 cup finely chopped walnuts or pecans

DIRECTIONS

1. Beat the butter and confectioners sugar with mixer. Add vanilla. Sift dry ingredients and add to butter mixture in three batches. Add chopped nuts and knead slightly. Form dough into a disc and wrap with plastic wrap and refrigerate 2 hours.
2. To bake: cover baking sheets with parchment. Preheat oven to 400 degrees. Roll dough into balls, slightly smaller than a walnut and place on baking sheet. Bake until lightly browned on bottom. Cool on rack and roll in confectioners sugar before serving.
3. For a change in flavor, add 1 tsp almond extract with the vanilla and add finely chopped almonds to mix

Ginger Biscotti (Prato Style)

Serving size: 48 cookies

Preheat oven to 325 degrees F

INGREDIENTS

3 1/2 cups flour
2 1/2 cups sugar
3 whole eggs
1 egg yolk
4 tablespoons water (add additional water if necessary to bind ingredients)
1 tsp baking powder
1/2 teaspoon salt
1 cup shelled almonds toasted and roughly chopped
3/4 cup diced crystallized ginger

DIRECTIONS

1. Line a large baking sheet with parchment paper and set aside.
2. Combine flour, sugar, baking powder, salt in the bowl of a stand up mixer- using the paddle attachment.
3. Beat in three eggs, one egg yolk and 3 tablespoons water. Continue mixing until the dough comes together. If too dry, add additional water. Dough will be slightly stiff.
4. Add the almonds and diced ginger. Beat gently until dough is smooth 1-2 minutes.
5. Quarter dough, roll into 1 1/2 inch x 10 inch logs, and arrange on prepared baking sheets- 2 inches apart. Bake until golden brown on top, around 45 minutes.
6. Remove baking sheet from oven and use a long metal spatula to transfer dough logs to a cutting board. Carefully cut logs crosswise with a serrated knife into 1/2 inch thick cookies.
7. Return cookies to baking sheet and arrange, cut side up, in a single layer. Bake cookies until pale brown, 20 minutes.

Candied Fruit Biscotti

Serving size: 48 cookies

Preheat oven to 325 degrees F

INGREDIENTS

1 recipe for Ginger Biscotti
1 cup of candied lemon and orange peel
1 cup golden raisins

DIRECTIONS

1. Use Ginger Biscotti Recipe for the base cookie but omit crystallized ginger and add the following:
2. 1 cup of candied lemon and orange peel
3. 1 cup golden raisins