

# Cajun Macaroons

February 1941



*The February issue of the magazine's first year featured a Mardi Gras menu from Louisiana. In addition to Poinsettia Salad (canned pineapple, pimento strips, cream cheese moistened with French dressing and paprika), the menu included these delightful cookies. Crisp and chewy, with a subtle almond scent, these French-style macaroons are now much easier to make, as we can now employ a food processor instead of a wooden spoon to "work the almond paste until smooth."*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

4 dozen 1 1/2 inches in diameter.

These should be baked a few days in advance. They will keep several months when kept in a closed tin in a cool, dry place.

Work 1/2 lb. almond paste with a wooden spoon until it is smooth. Add 3 slightly beaten egg whites and blend thoroughly. Add 1/2 cup sifted pastry flour, resifted with 1/2 cup fine granulated sugar and 1/2 cup powdered sugar. Cover a cooky sheet or sheets with bond paper. The cooky mixture may be dropped from the tip of a teaspoon and shaped on the paper, or may be pressed through a cooky press, or shaped with a pastry bag and tube. Bake in a slow oven (300°F.) about 30 minutes. The cakes may be removed from the paper by means of a spatula while still warm.

*Variations:* Finely chopped or ground candied fruits may be added to the mixture before baking. Or the tops of the macaroons may be decorated before baking by placing in the center of each a nut half, a raisin (seedless, black or white), or a bit of candied fruit—such as a bit of angelica—cut fancifully, or by sprinkling with finely chopped nut meats. The cakes may be decorated after baking by dainty frosting designs formed with the help of a cake decorator or a pastry tube.

Photograph by Romulo Yanes

# Honey Refrigerator Cookies

June 1942



T

*This wonderful cookie ran right next to a cartoon of a woman getting out of a car in front of a very fancy restaurant, looking at the 30 minute parking sign and saying to her husband, "Sometimes I think you park in these restricted areas so we won't have time to order the de luxe (sic) dinner." We found that many early cookie recipes were either barely sweet or toothachingly sugary; these fall into the former category, and their delicate flavor only improves with age. They would fit just as nicely with the cheese course as they would on the dessert plate. We found that rather than shaping the cookies with molds, it worked well to roll them into 2-inch logs, then slice and bake.*

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Cream together 1/2 cup each of honey, brown sugar, and shortening. Beat in 1 egg; then add 2 1/2 cups flour sifted with 1 teaspoon baking powder, 1/4 teaspoon soda, 1/2 teaspoon salt, and 1/2 cup nut meats. Shape the dough into a roll or loaf, or press it into refrigerator cookie molds. Allow the dough to ripen for a day or two in the refrigerator before you slice and bake it in a hot oven (400°F.) for 10 to 12 minutes.

Photograph by Romulo Yanes

# Scotch Oat Crunches

January 1943



D

*During the war Gourmet—and everybody else—tried many tricks with oatmeal. We're not so fond of oatmeal macaroons (also included in the article where we found this recipe), but these sandwich cookies have an appealingly crumbly texture, and they taste wonderful no matter what you choose to fill them with. We found that a tart filling like sour cherry jam really brings out their best. The dough contains a lot of butter, so chill overnight for easy rolling.*

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These can be filled with dates, raisins, mince meat, figs, apricots, or what you will. Cream 1 cup butter until it is almost white; gradually add 1 cup light brown sugar, and keep on creaming until the two are thoroughly blended. Combine 2 1/2 cups pastry flour and 1/2 teaspoon each of baking powder and salt; sift twice into a dry mixing bowl, then stir in 2 1/2 cups rolled, sieved oats. When this mixture is thoroughly blended, add to it alternately that of the creamed butter and 1/2 cup cold water to which has been added 2 or 3 drops almond extract and 1/4 teaspoon vanilla extract. Chill for at least 25 minutes.

Roll out a portion of the dough about 1/8 inch thick, or as thin as it can be rolled on a slightly floured board. Cut in rounds about 2 inches in diameter; lift these with a broad spatula onto a generously buttered baking sheet, and bake for 10 minutes in a moderate oven (350°F.), or until the cookies are

slightly browned. Cool and store in a cookie jar. They will keep indefinitely in a cool, dry place. When ready to use, spread a filling on one cookie and top it with another, and eat immediately.

Photograph by Romulo Yanes

# Cinnamon Sugar Crisps

October 1944



T

*“These will probably not survive the day,” said the text that accompanied the original recipe for these super-thin, crisp spice cookies, “but make a double batch and cache the second away for future reference.” Indeed, their complexity impressed our test kitchen. We found that they stuck to the ungreased cookie sheets that the recipe calls for, but lining the sheets with parchment will help the cookies release easily.*

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For about 48 cookies.

Cream 1/2 cup butter or margarine with 3/4 cup granulated sugar until the mixture is light and lemon colored; and continuing the creaming, add first 1 large, well-beaten egg, then 2/3 cup dark molasses flavored with 1/2 teaspoon vanilla extract and 1/4 teaspoon almond extract. Sift together 2 1/2 cups pastry flour with 1 teaspoon baking powder, 2 generous teaspoons powdered cinnamon, 1/2 teaspoon soda, and a generous 1/2 teaspoon salt. Add the flour mixture gradually to the creamed butter and molasses, mixing well after each addition. When the dough is well blended, pat it out first on a floured board, then roll it to 1/8 inch in thickness. Cut it with a small floured cookie cutter, and arrange the cookies on an ungreased baking sheet. Bake them in a moderate oven (350°F.) for about 10 to 12 minutes, or until crisp. Before the baking, the tops of the cookies may be moistened

with milk, water, or fruit juice and then sprinkled with mixed sugar and cinnamon. When the cookies are cold, store them in a tightly closed jar, and keep in a cool, dry place.

Photograph by Romulo Yanes

# Date Bars

September 1945



K

*Katish was a beloved (and completely fictional) figure at Gourmet, a Russian cook who later starred in her own book. Her recipes were all extraordinary, and this is no exception. These cookies will remind you of something your grandmother would have made. Moist, chewy, and quite sweet, they were described in the original text as being “fine to keep on hand for snacks, and suitable for packing and shipping as an edible gift.”*

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Crumble 14 graham crackers fine and mix with 1/2 teaspoon salt and 1 1/2 teaspoons baking powder. Add 1 3/4 cups chopped dates and 1 cup broken walnut meats. Beat 3 eggs well and gradually add 1 cup brown sugar, then beat in the first mixture. Pour into a well greased square pan and bake 20 to 25 minutes at 375°F. Cut while warm and toss in powdered sugar.

Photograph by Romulo Yanes

# Moravian White Christmas Cookies

December 1946



W

*We thought we knew Moravians; the dark, spicy thins are a Christmas classic. But this light-colored version is a nice change of pace, scented with cinnamon and nutmeg, with a nip of Sherry in the dough to round out the flavor—almost suggestive of eggnog.*

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Cream 1 cup butter, add 2 cups sugar gradually, and cream the mixture until it is light. Add 4 well-beaten eggs and beat the whole thoroughly. Sift 3 cups flour with 1/2 teaspoon salt, 1/2 teaspoon cinnamon, and 1/4 teaspoon nutmeg, and add it alternately with 2 tablespoons sherry. Add sufficient flour, 1 to 2 cups, to stiffen the dough. Chill for several hours. Roll the chilled dough extremely thin and cut it out with cookie cutters in star, diamond, or heart shapes. Put them on a greased baking sheet and bake in a hot oven (450° F.) for about 7 minutes.

Photograph by Romulo Yanes

# Old-Fashioned Christmas Butter Cookies

December 1947



A

*An article on Christmas cookies called these the “pride of the thrifty housewife,” and pointed out that “these cookies keep for weeks in a tin or crock—if they can be successfully spirited away while the fragrance of their baking still lingers in the air.” We were taken by the unusual technique for making these butter cookies: Sieved hard-cooked yolks and raw yolks are blended together in the dough, which is perfumed with lemon rind or a dash of brandy. The resulting texture is incredibly crisp and almost flaky.*

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Put 3 hard-cooked yolks through a fine sieve. Cream 1 pound (2 cups) sweet butter and gradually add 1 1/2 cups sugar, stirring constantly until light and fluffy. Add the 3 strained yolks alternately with 6 cups sifted flour and 3 raw yolks. Knead the mixture with your hands until thoroughly blended or until the dough is smooth and easily handled. Add the rind of 1/2 lemon or 2 teaspoons brandy and continue kneading. Chill the dough several hours, then roll as thin as possible. Cut it with cookie cutters in as many fancy shapes as desired. Brush each cookie very evenly with slightly beaten white of egg. Sprinkle the tops with a mixture of 1 cup each sugar and blanched almonds or walnuts, coarsely chopped. Place them on a slightly floured cookie tin and bake in a moderate oven (350° F.) for 10 to 15 minutes or until delicately brown, removing each cookie as it is ready.

Photograph by Romulo Yanes

# Jelly Centers

June 1948



*W*

*We can only imagine the anniversary buffet suggested in our June 1948 issue, resplendent with molded salads garnished with radish roses, cold salmon, and dainty little petits fours. These cookies—dotted with chopped almonds and filled with jewel-toned jams—would fit right in.*

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Cream 1 cup butter until it is light. Add gradually 1 cup powdered or very fine granulated sugar, creaming well after each addition. Add 6 eggs yolks, one at a time, a pinch salt, and the juice and rind of 1/2 lemon. Gradually add 3 cups sifted flour and stir or knead the dough until thoroughly blended. Chill for at least 2 hours. Roll the dough with slightly floured hands into uniform balls the size of large marbles. Press a slight indentation into each ball with your little finger. Paint with beaten egg yolk and sprinkle the tops with finely chopped blanched almonds and sugar. Bake in a moderate oven (350° F.) until the balls are golden brown. When ready to serve, fill the indentations with apricot jam or any red jams or jellies.

Photograph by Romulo Yanes

# Brandy Snaps

July 1949



G

*Gingersnap lovers will swoon over these extra-thin, melt-in-the-mouth cookies. Removing them from the baking sheet while they're still warm and rolling them around the handle of a wooden spoon results in long, delicate cylinders that make perfect accompaniments to tea or ice cream.*

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Heat together in a saucepan 1 1/2 cups each butter and sugar and 1 cup molasses, stirring the mixture until it is well blended. Stir in 4 teaspoons powdered ginger, remove the pan from the heat, and add 3 cups sifted all-purpose flour, a little at a time, beating well after each addition. Drop the batter from the tip of a spoon onto a buttered cookie sheet, allowing 2 inches between the wafers. Bake in a slow oven (300° F.) for about 12 minutes, or until they are nicely browned. Remove from the pan immediately with a spatula and roll the wafers over a wooden stick or the handle of a wooden spoon. Or, if preferred, shape them into cones. Store the brandy snaps in airtight containers.

As a variation, 1 1/2 teaspoons grated lemon rind may be added to the batter with the ginger.

Photograph by Romulo Yanes

# Chocolate Wafers

February 1950



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*In the 1950s, Gourmet was quite smitten with wafer cookies, and these are the ideal chocolate version—thin and deeply chocolaty. To make for easy rolling, chill the dough until quite firm (overnight is best).*

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Cream 3/4 cup butter, add gradually 1 1/4 cups sugar, and cream them together until light and fluffy. Add 1 tablespoon rum extract and 1 egg to the butter-sugar mixture and beat thoroughly. Sift together 1 1/2 cups sifted flour, 3/4 cup breakfast cocoa, 1 1/2 teaspoons double-action baking powder, and 1/4 teaspoon salt. Add the sifted dry ingredients gradually, mixing well after each addition to make a light dough. Roll the dough out 1/8 inch in thickness on a lightly floured board and cut it with a floured cookie cutter into rounds about 2 1/2 inches in diameter. Place the rounds on an ungreased baking sheet in a hot oven (400° F.) and bake for 8 minutes. Six dozen cookies are yours.

Photograph by Romulo Yanes

# Navettes Sucrées (Sugar Shuttles)

December 1951



quote

*“Sugar shuttles?” we asked ourselves. It seemed too early to be a reference to space travel. But we dug a little and found that these cigar-shaped cookies resemble the device that holds the thread on a loom or sewing machine. In any case, they’re a real taste of the past—crisp and shaggy on the outside with a cakelike crumb. This is one old-fashioned cookie that’s ready for a comeback.*

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Sift 1 cup sifted all-purpose flour, 1/4 cup sugar and 1/4 teaspoon salt into a bowl. Add 1/4 cup soft butter, 2 egg yolks, and 1 teaspoon vanilla and knead until the dough is well blended. Chill it in the refrigerator for 2 hours.

Divide the dough into portions the size of a small walnut. Roll each piece of dough with the palm of the hand on a lightly floured board to give it the shape of a small sewing-machine shuttle. Dip each in egg white and roll in granulated sugar. Bake on a lightly buttered baking sheet in a moderate oven (350° F.) for about 8 minutes, or until the little cookies are lightly browned.

Photograph by Romulo Yanes

# Palets de Dames

July 1952



T

*This recipe is repeated over and over in Gourmet's early years, and we love the little mischievous wink in the original text: "Though they resemble the discus of the athlete, their elegance is suited to palaces and the grandes dames who live in them." A little bit like madeleines, these cookies are dotted with rum-soaked currants that give them a uniquely heady touch. Count on needing 2 cookie sheets, and about 6 to 7 minutes of baking time.*

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Soak 4 tablespoons currants in 2 tablespoons rum for half an hour. Cream 1/2 cup butter with 1/2 cup fine granulated sugar until the mixture is light and fluffy. Beat in 2 eggs, one at a time, and stir in 1 cup sifted flour and the currants and rum. Put the batter into a pastry bag fitted with a large round tube and press mounds about the size of a half dollar onto a buttered and floured baking sheet. Bake the little cakes in a hot oven (450° F.) for about 5 minutes, or until lightly browned. Remove the *palets de dames* to a cake rack to cool.

Photograph by Romulo Yanes

# Coconut Bars

October 1953



I

W

*When Miss Hope Austin wrote in to request a recipe for cookies “made with coconut and sprinkled with powdered sugar that have cake-like bottoms and chewy tops,” Gourmet’s cooks responded with these very easy coconut bars. Studded with chopped walnuts and shredded coconut, they are like blondies with a tropical flair. Lining the pan with parchment or wax paper makes them easier to remove.*

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Cream 1/2 cup butter. Add gradually 1/2 cup brown sugar and beat until smooth. Stir in 1 cup sifted flour and spread the batter in the bottom of an 8-inch square cake pan. Bake in a moderate oven (375° F.) for 20 minutes.

Beat 2 eggs and 1 cup brown sugar until smooth. Stir in 1 teaspoon vanilla, 1 cup chopped walnuts, and 1/2 cup shredded coconut tossed with 2 tablespoons flour and a pinch of salt. Spread this batter over the baked crust and continue to bake for 20 minutes longer. Cool, sprinkle with powdered sugar, and cut into squares or bars. Makes 24 cookies.

# Benne Wafers

November 1954



A

*A true South Carolina classic: The caramelized cookie surrounding the sesame seeds—or benne seeds, in Charleston parlance—brings out their sweet, almost milky flavor.*

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Cream together 1 1/2 tablespoons butter and 1 cup light brown sugar until light and smooth. Add 1 beaten egg, 2 tablespoons flour, 1/4 teaspoon salt, 1 teaspoon vanilla, and 1/2 cup parched benne seeds. Mix all together and drop from a teaspoon onto a buttered cooky sheet. Flatten the wafers with a knife dipped in ice water and bake in a moderate oven (350° F.) for 6 minutes.

Photograph by Romulo Yanes

# Biscotti di Regina (Queen's Biscuits)

November 1955



Y

*You may have forgotten about this Italian take on sesame seed cookies, but their cakelike texture and sweetness will remind you why they're an old favorite.*

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Cream 1 cup butter and 1 cup sugar until light and fluffy. Beat in 1 egg and add gradually 1/2 cup milk and 1 tablespoon vanilla extract. Sift together into a bowl 5 cups flour, 3/4 teaspoon salt, and 2 tablespoons double-action baking powder. Make a hollow in the center and gradually work in the butter-sugar mixture. If the dough seems too dry, add more milk. Shape the dough into a ball and chill it in the refrigerator for at least 1 hour.

Wash and drain well 1/2 pound sesame seeds. Break off pieces of the chilled dough the size of walnuts and flatten them slightly between the palms. Roll the biscuits in the sesame seeds and bake them on a cookie sheet 1/2 inch apart in a hot oven (450° F.) for 10 to 12 minutes, or until golden. Makes 5 dozen biscuits.

Photograph by Romulo Yanes

# Oatmeal Molasses Cookies

August 1956



W

*When Ruth G. Deiches of Los Angeles wrote Gourmet, "Do you think you could find me a recipe for an oatmeal cooky [sic] with a gourmet touch?" the magazine came up with these oaty sweets: Molasses, pecans, and raisins give them a sophisticated twist. And they're great cookie-jar cookies, as they improve with age.*

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Cream 1/4 cup butter with 1 1/4 cups sugar. Add 6 tablespoons molasses and 2 beaten eggs, and mix the ingredients thoroughly. Sift together 1 3/4 cups all-purpose flour and 1 teaspoon each of soda, salt, and cinnamon, and add the dry ingredients to the creamed mixture. Stir in 2 cups quick-cooking rolled oats, 1/2 cup chopped nuts, and 1 cup seedless raisins. Drop the dough by teaspoons onto a buttered baking sheet, 2 inches apart, and bake the cookies for 10 minutes in a hot oven (400° F.).

Photograph by Romulo Yanes

# Lace Cookies

July 1957



A

*“An omelette is always a supper favorite,” the editors opined in July. “We prefer ours with lobster meat, but crab or shrimp may be substituted. A tart salad refreshes the palate [the salad they were referring to contained romaine, fresh pineapple, watercress, and mayonnaise], and a compote of fresh peaches served with lace cookies brings down the curtain.” Lace cookies were a great favorite in the 1950s; they are so dainty that they were considered especially appropriate for ladies who lunched.*

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Cream 3 tablespoons butter with 1 cup brown sugar and beat in 4 tablespoons flour, 1 beaten egg, 1 cup ground almonds, 1/2 teaspoon almond extract, and 1 teaspoon vanilla extract. Drop the dough by teaspoonfuls 3 inches apart on a buttered cookie sheet. Bake the cookies in a moderately hot oven (375° F.) for about 8 to 10 minutes, or until they are crisp. Remove the cookies from the tin immediately and cool them on a rack.

Photograph by Romulo Yanes

# Brazil Nut Crescents

October 1958



T

*Though Brazil nuts are hardly a staple in the baker's pantry, these cookies make the case to change that. With the nuts ground into the dough, the resulting cookie is delicately crumbly and irresistibly rich. Around the test kitchens, we always use unsalted butter when a recipe doesn't specify, but in this case, we suggest using salted butter or adding some salt to the recipe, as it truly brings out the flavor of the nuts.*

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Sift together 1 1/4 cups sifted flour and 1/4 cup sifted powdered sugar, and add 1 cup blanched and finely ground Brazil nuts. Cream 1/2 cup butter, add the dry ingredients, and knead the dough on a lightly floured board until it is well blended. Form the dough into a roll 2 inches thick and cut it crosswise into 1/2 inch slices. Shape the slices into crescents, place the crescents on a buttered baking sheet, and bake them in a moderately slow oven (325° F.) for 10 minutes, or until they are done. The crescents should not brown.

Photograph by Romulo Yanes

# Gingerbread Men

December 1959



T

*This was neither the first nor the last time that Gourmet ran a recipe for gingerbread men, but interestingly, we needed to tweak these a bit; it was, after all, the age before recipes were tested. We suggest switching to all-purpose flour (same amount) and reducing the baking powder to 1 1/2 teaspoons in order to prevent the cookies from puffing out of their iconic shapes. Why, then, stick with this recipe rather than a later one that already had the kinks worked out? When it came down to it, we were totally taken with their right-on-the-money classic flavor, which only improves with age.*

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Into a bowl sift 2 3/4 cups cake flour. Add 3 teaspoons baking powder, 1/4 teaspoon baking soda, 1 scant tablespoon cinnamon, 1 teaspoon each of cloves and ginger, both ground, and 1/2 teaspoon salt. Sift the mixture. In another bowl combine 1 cup brown sugar, 2/3 cup dark molasses, 1/2 cup butter, 1 beaten egg, and 1/4 teaspoon allspice, and mix all together well. Stir the brown-sugar mixture into the dry mixture and knead until all the flour has been worked in. Divide the dough and roll it, half at a time, into a sheet 1/3 inch thick. Cut out the gingerbread men with a floured cutter. Transfer the forms to a buttered baking sheet and use pieces of seedless raisins and candied fruits or nuts to make the eyes, nose, and mouth. Bake the gingerbread men in a moderately hot oven

(375° F.) for 12 minutes, or until they are lightly browned. The gingerbread men may be hung on the Christmas tree.

Photograph by Romulo Yanes

# Pine Nut Macaroons

October 1960



*P*

*Pine nuts were an exotic ingredient to many Americans in the early 1960s; the article from which we took this recipe suggested putting them into everything from poached chicken to eggplant relish. But we were partial to these macaroons; pine nuts and almonds have an affinity for one another, with the unmistakable fragrance of the latter bringing forth the flavor of the former.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Blanch 1/2 pound almonds in boiling water and slip off the skins. Pound or grind the almonds to a paste with 2 egg whites, using a blender, a food chopper, or a mortar and pestle. Work in 1 cup sugar and flavor the mixture with 2 tablespoons of any desired liqueur. Shape the dough into small rounds on a buttered baking sheet and brush them with lightly beaten egg white. Decorate each macaroon with as many pine nuts as it will hold, and set them aside to dry for several hours. Bake the macaroons in a moderate oven (350° F.) for about 15 minutes, or until they are delicately colored.

Photograph by Romulo Yanes

# Brown Butter Cookies

June 1961



A

*A miracle of chemistry: You've used all these ingredients to make cookies before, but melting and browning the butter prior to incorporating it brings out a whole different spectrum of complexity. Vanilla sugar ensures that the irresistible aroma wafts to every corner of the house once they're in the oven.*

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In a heavy saucepan melt 1 cup butter over low heat until it browns. Add 2/3 cup sugar and 1 tablespoon vanilla sugar and cool the mixture. Beat in 2 1/3 cups flour and 1 teaspoon baking powder to make a smooth dough. Roll spoonfuls of the dough into marble sized balls and put them 1 inch apart on a buttered baking sheet. Press each ball down slightly with the tines of a fork, and top with half a blanched almond. Bake the cookies in a moderately slow oven (325° F.) for 20 minutes. Remove them from the baking sheet and cool. Serve half of the cookies. Freeze the remainder in a freezer container.

To serve the frozen cookies, defrost them at room temperature for 5 to 10 minutes.

Photograph by Romulo Yanes

# Cottage Cheese Cookies

July 1962



F

*For some reason 1962 was a bad year for cookies—Gourmet didn't publish many cookie recipes, and the ones that did run were often better left forgotten. But this was a delicious surprise: It might sound strange to bake with cottage cheese, but like ricotta, it lends a subtle tang, mellowing a sugar cookie into something nuanced and lovely.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Cream together 1/2 cup softened butter and 1/4 cup cottage cheese. Blend in thoroughly 1 cup sugar, 1 teaspoon vanilla, and 1 egg. Stir in 2 cups sifted flour sifted with 1/2 teaspoon each of baking soda and salt. Drop the dough from a teaspoon onto a buttered baking sheet and bake the cookies in a moderately hot oven (375° F.) for about 10 minutes, until they are golden brown.

Photograph by Romulo Yanes

# Curled Wafers

May 1963



T

*Typically, Scandinavian krumkake are not krumkake unless painstakingly formed one at a time, using a hot iron over the stove. But we took the liberty of employing a pizzelle iron, which can knock out 2 cookies at a time and thus make these treats less labor-intensive, so you can enjoy them more often.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Beat 3 eggs with 1/2 cup sugar until the mixture is light. Add 1/2 cup each of cold water and melted and cooled butter, 1/2 teaspoon vanilla, and 1 cup sifted flour. Stir the mixture until it is smooth. Heat a *krumkake* iron over low heat and brush it lightly with melted butter. Pour about 1 tablespoon of the batter into the iron; the batter is thin and will spread and cover the surface. Cook the wafers slowly until they are golden on one side, turn them, and cook the other side. Remove each wafer with a fork and roll it to form a cylinder.

Photograph by Romulo Yanes

# Fig Cookies

December 1964



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*If you think of fig cookies as gooey with fruity filling, these will open your eyes. Here the fruit is treated like nuts, ground into the dough to contribute a gorgeous crumbly texture and very figgy fragrance to shortbread.*

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Cream 1 cup butter, add 1/4 cup sugar, and beat the mixture until it is fluffy. Stir in 1 cup pecans, ground, and 1 teaspoon vanilla. Mix 2 cups sifted flour with 1 cup ground dried figs and stir into the creamed mixture. Form the dough into small finger shapes, and arrange them on buttered baking sheets and bake the cookies in a slow oven (300° F.) for 25 to 30 minutes. Be careful that they don't brown.

Photograph by Romulo Yanes

# Ginger Sugar Cookies

March 1965



*W*

*We have never forgotten these cookies. In fact, they're such an old favorite that we've run the recipe again and again. The spices—equal parts ginger, cinnamon, and cloves—are deepened with molasses in these classic cookies. It wouldn't be Christmas without them.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Cream 3/4 cup shortening or butter and gradually beat in 1 cup brown sugar, firmly packed. Stir in 1 egg and 1/4 cup molasses and blend thoroughly. Sift 2 1/4 cups sifted flour with 2 teaspoons baking soda, 1 teaspoon each of cinnamon and ginger, 1/2 teaspoon cloves, and 1/4 teaspoon salt. Gradually blend the dry ingredients into the creamed mixture and chill the dough for 1 hour. Shape the dough into small balls and dip the tops in sugar. Arrange the balls at least 3 inches apart on a greased baking sheet and sprinkle each cookie with 2 or 3 drops of water. Bake the cookies in a moderately hot oven (375° F.) for about 10 to 12 minutes, or until they are firm.

Photograph by Romulo Yanes

# Apricot Chews

September 1966



ADAPTED FROM MRS. HYMAN CHERENSON, DORCHESTER, MASSACHUSETTS

*W*

*We have a particular fondness for cookies that are actually other things in disguise. These chews are little apricot tarts with a lot less fuss and fanfare. The recipe employs dried fruit, so you don't have to wait until apricots are in season to enjoy their tart sweetness. Use a food processor to purée the apricots, and be sure to line the pan with parchment or wax paper.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Melt 3/4 cup butter, add 1 cup brown sugar, 1 1/2 cups each of flour and oatmeal, and 1 teaspoon baking soda. Mix the ingredients thoroughly and press half the mixture into a greased baking pan about 9 inches square. In a saucepan, simmer 3/4 pound dried apricots with 1 cup water and 3/4 cup sugar for 30 minutes, or until the apricots are soft. Add 1 tablespoon apricot liqueur after the mixture has been cooking for 20 minutes. Spoon the apricots over the crumb mixture in the baking pan, sprinkle them with 1/4 cup grated coconut, if desired, and cover them with the rest of the crumbs. Bake the mixture in a moderate oven (350° F.) for 25 to 30 minutes, or until it is golden. Cut the mixture into squares while it is still warm and turn out the chews from the pan when they are cold and set.

Photograph by Romulo Yanes

# Mandelbrot (Chocolate Almond Slices)

April 1967



A

*A Jewish bakery classic, these crunchy almond cookies have a nutty cocoa heart. We found that the cocoa dough needed another 1/3 to 1/2 cup flour, so simply stir it in after incorporating the cocoa. Use more flour as necessary to form the dough into a roll.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

In a bowl beat 3 eggs with 3/4 cup sugar until the mixture is thick and light. Stir in 1 tablespoon orange juice and 1 teaspoon each of grated orange rind and almond extract.

Sift 2 3/4 cups sifted flour with 2 teaspoons baking powder. Fold half the flour mixture into the egg mixture with 6 tablespoons peanut oil. Add the remaining flour and beat the mixture for about 30 seconds. Separate one-fourth of the dough and stir into it 1/2 cup split blanched almonds and 1/4 cup cocoa. Form the dough into a roll about 1/2 inch in diameter.

Roll out the remaining dough about 1/2 inch thick and envelop the cocoa roll with it. Cut the roll in half. Put the rolls side by side on a buttered baking sheet and bake them in a moderately slow oven (325° F.) for about 30 minutes. Remove the rolls from the oven and cut them into 1/2-inch-thick

slices while they are still hot. Put the slices on a buttered baking sheet and bake them in a moderately slow oven (325° F.) for about 5 minutes.

Photograph by Romulo Yanes

# Florentines

June 1968



C

*Chocolate and orange are a classic pair. Here, soft orange-rind-flecked sugar cookies are slicked with a bittersweet chocolate glaze to create a truly unforgettable treat. Though the unglazed cookies keep quite well, they should be refrigerated once they're iced.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

In a saucepan mix together 1/2 cup each of heavy cream and sugar and 3 tablespoons butter and bring the mixture to a boil. Remove it from the heat and stir in 1 1/4 cups finely chopped almonds, 3/4 cup finely chopped candied orange peel, and 1/3 cup flour. Drop the batter from a tablespoon into mounds about 3 inches apart on oiled and lightly floured cookie sheets and flatten each cookie with a wet spatula. Bake the cookies in a moderate oven (350° F.) for about 10 minutes. Remove them from the oven and let them stand for about 5 minutes. Remove the cookies to a wire rack, let them cool completely, and spread them with [chocolate glaze](#). Chill them. Makes about 24.

Photograph by Romulo Yanes

# Chocolate Glaze

June 1968

*This recipe accompanies the [Florentines](#), one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

M

Melt 1 ounce each of unsweetened chocolate and sweet cooking chocolate over simmering water. Add 2 tablespoons butter and 1 teaspoon honey and stir the glaze until the butter is melted.

# Galettes de Noël (Deep-Fried Wafers)

December 1969



*E*

*Every country has its own version of these: crisply fried dough, sprinkled with powdered sugar while still warm from the frying. We would gladly nibble on any of them, but we especially like this version, which is inspired by those found in the south of France.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Sift together 4 cups all-purpose flour, 2 tablespoons sugar, and 1 teaspoon each of baking powder and salt. Beat 2 eggs rather well and beat in approximately 3/4 cup milk. Combine the egg mixture with the dry ingredients and mix in 1/2 stick or 1/4 cup butter, melted. The dough should be easy to handle but not sticky—you may find that you need another spoonful or so of milk.

Form the dough into about 15 to 18 balls and let them stand, covered with a cloth, for about 25 minutes. Roll them out in circles about 10 inches in diameter. Drop the circles into hot deep fat (370°

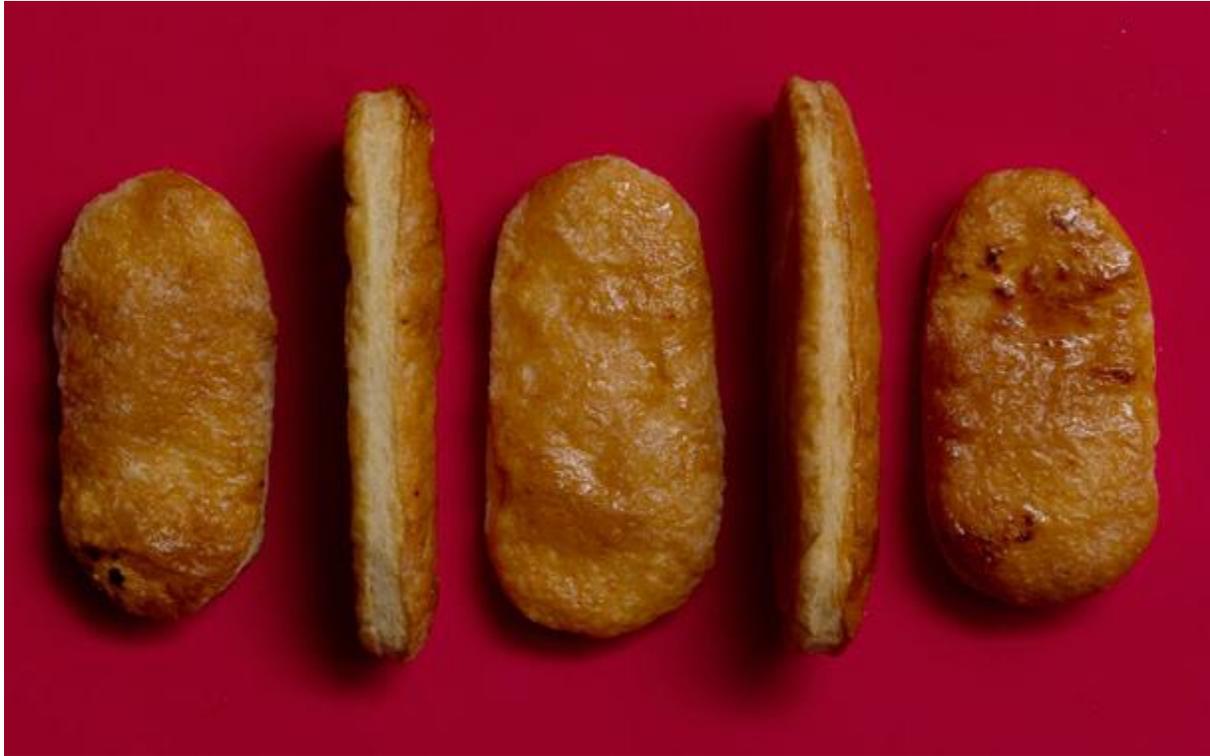
F.) and fry them until they are delicately browned. Remove them carefully and drain them on paper towels. Dredge them with confectioners' sugar and pile them one on top of the other.

The dough may also be cut into long strips, fried, and dusted with sugar. Sometimes the *gallettes* are dipped into hot honey after being sugared.

Photograph by Romulo Yanes

# “Shoe Sole” Cookies

December 1970



*Their name seems particularly unfair: These puff-pastry treats are far too flaky and tender to ever line the bottom of a shoe. To make the soles, cut out 5-inch ovals and roll to 7 inches; bake 10 to 15 minutes.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Roll out [puff paste](#) (January, 1970) 1/8 inch thick on a heavily sugared pastry board. With an oval cookie cutter cut the paste into ovals. If a waffle patterned rolling pin is available, use it to roll out the ovals as large as a shoe sole. Or, roll out the ovals with an ordinary rolling pin and with the back of a knife make a waffle pattern on each oval. Arrange the ovals, patterned side down, on a baking sheet sprinkled with water and sprinkle them with confectioners' sugar. Bake the cookies in a hot oven (425° F.) for a few minutes, or until the sugar is browned and glazed. Watch them carefully to make sure they do not burn. With a spatula remove them to a wire rack to cool.

Photograph by Romulo Yanes

# Puff Paste

January 1970

*This recipe accompanies the [“Shoe Sole” Cookies](#), one of [Gourmet’s Favorite Cookies: 1941-2008](#). Although we’ve retested the recipes, in the interest of authenticity we’ve left them unchanged: The instructions below are still exactly as they were originally printed.*

Remove 2 sticks or 1 cup sweet butter from the refrigerator 5 minutes before beginning to work. Fill a conveniently large bowl half full with ice water. Put the butter into the water and knead it, squeezing it through the fingers until the mass is smooth and waxy but firm and not soft. Shape the butter into a flat rectangular cake, pressing it gently to expel air and water. Dry the butter cake gently with a cloth, wrap it in plastic wrap, and chill it until it is firm but not hard.

Sift 1/2 pound (about 2 cups) flour and 1 teaspoon salt into a heap onto a marble slab or pastry board. Make a slight depression in the flour and pour into it about 1 1/2 tablespoons ice water. Gather in enough of the surrounding flour to make a firm cone of dough, shaping the dough and turning it in the flour with the fingertips and thumb of one hand. The dough should not be dry, stiff, or sticky. Put the cone aside. Add more ice water, 1 1/2 tablespoons at a time, and repeat the process, piling the cones firmly on top of each other and shaping them into one mass of dough. Bits of flour and water paste that remain when one cone is completed should be incorporated into the next, since they harden quickly on standing. When all the flour is taken up, weigh the *détrempe*, or dough. It should be exactly twice the weight of the creamed butter, and the texture of the butter and the dough should be equally firm to the touch.

With the fist, flatten the ball of dough. Sprinkle the slab or board and a rolling pin very lightly with flour and roll out the dough, straight back and forth, into a rectangle. Use fairly heavy pressure, since the paste is resistant; but it should not spring back after it is rolled out. Turn the dough so that the long side faces you and roll it into a rough square 1/4 to 1/2 inch thick, slightly thinner at the edges. Lay the chilled butter in the center of the square. Fold all four sides of the dough over the butter in the center and seal the package by pressing the edges together firmly. Wrap the dough in plastic wrap and chill it for 15 minutes.

With the rolling pin, flatten the dough with uniform, successive impressions. With quick, light motions, roll the dough from the center away from you to within 1/2 inch of the end. (Keep the rolling pressure on the pin entirely from the top. Avoid pushing the pin, since pushing stretches the dough.) Reverse the strip on the board and again roll away from you to make a rectangle. If a little butter breaks through the dough during the first rolling, dust the dough and pin lightly with flour and continue rolling with quick, light motions. Keep rolling the dough, being careful not to wrinkle it. Turn the dough (never the pin) to shape it, and always roll straight back and forth (never from side to side), to avoid stretching the dough and to distribute all the butter evenly. At the end, the rectangle should be about 12 inches long and 1/2 inch thick.

Fold the top third of the rectangle over the center and the bottom third over the top. Turn the folded dough on the board so that an open side faces you. With the rolling pin, flatten the dough with uniform impressions. Roll the dough from the center away from you to within 1/2 inch of the end. Reverse the strip on the board and again roll the dough away from you to make a rectangle about 12 inches long. Do not roll the pin over the ends, or the air and butter will be expelled. Fold the strip in

three as before. This completes 2 “turns.” Wrap the dough in plastic wrap and chill it for 15 minutes. Makes 2 more turns and chill the dough again. Repeat the process, making 6 turns in all. Chill the puff paste.

# Speculaas (Saint Nicholas Cookies)

December 1971



*The Dutch and Belgians celebrate the Christmas season with this hybrid treat, a cross between a spice cookie and a shortbread. Anise seed lends a beguiling note.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Into a bowl sift together 3 cups flour, 4 teaspoons baking powder, 1 tablespoon cinnamon, 1 teaspoon each of cloves and nutmeg, and 1/2 teaspoon each of ground aniseed, salt, and ginger or white pepper.

In a bowl of an electric mixer beat 2 sticks or 1 cup butter, softened, with 1 1/2 cups firmly packed dark brown sugar until the mixture is light and fluffy. Stir in 3 tablespoons milk, dark rum, or brandy. Gradually add the flour mixture, stirring until it is well combined, and form the dough into a ball. Knead the dough on a board sprinkled with about 1/4 cup flour and roll it out into a rectangle 1/4 inch thick. With a sharp knife or cutter cut the dough into rectangles 2 1/2 inches by 1 1/2 inches. Put the rectangles on a buttered cookie sheet, decorate them with blanched almonds, halved or slivered, and brush them with lightly beaten egg white. Bake the cookies in a moderately hot oven (375° F.) for 12 to 15 minutes, or until they are browned and firm. Makes about 45 to 50 cookies.

Photograph by Romulo Yanes

# Dutch Caramel Cashew Cookies

March 1972



*This recipe came out of a tour that one of our writers took to a Dutch tulip farm. Streaked with cashews and crunchy caramelized sugar, the cookies were, in the editors' opinion, every bit as appealing as the flowers. When we made them recently, however, we used roasted, salted cashews instead of raw ones, which transformed the cookies into something even more spectacular.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Make cashew praline: In a heavy skillet cook 1/2 cup sugar with 2 tablespoons water and a pinch of cream of tartar over moderately high heat, washing down any undissolved sugar that clings to the sides of the skillet with a brush dipped in cold water, until the mixture is a light caramel. Stir in quickly 1/2 cup finely chopped raw cashews. Pour the praline onto a buttered piece of foil and with a buttered spatula spread it into a thin sheet. Let it cool until it hardens and chop it coarsely.

In a bowl beat 1 stick or 1/2 cup butter with 1/3 cup sugar until it is creamy. Beat in 1 egg yolk and 1/2 teaspoon vanilla. Stir in 1 cup flour and two-thirds of the chopped praline and form the mixture into a dough. Form the dough into cylinders 2 1/2 inches long and 3/4 inch wide and put them about 2 inches apart on a lightly buttered cookie sheet. Sprinkle the cylinders with the remaining praline and bake them in a moderate oven (350° F.) for 12 to 15 minutes, or until they are lightly browned.

Let the cookies cool on the sheet for about 1 minute and with a spatula remove them to a rack to cool completely. Makes about 18 cookies.

Photograph by Romulo Yanes

# Crescent Cheese Cookies

May 1973



*These jammy cookies are really rich little pastries, thanks to the inclusion of pot cheese (a slightly drier version of cottage cheese) in the dough. A little sour cream helps break down and carry the richness of the cheese. Do not roll too thinly—1/8 inch is perfect.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

Force enough pot cheese through a sieve into a dish to measure 1 cup. In a bowl cream 2 sticks or 1 cup butter, softened, until it is smooth, stir in the sieved cheese, 2 tablespoons sour cream, and 1/4 teaspoon vanilla, and combine the mixture well. Into another bowl sift together 2 cups flour and 1/4 teaspoon salt and gradually blend the flour mixture into the cheese mixture. Wrap the dough in wax paper and chill it for at least 3 hours. Roll one-fourth of the dough out very thinly on a lightly floured surface and chill the remaining dough until it is to be used. Cut the dough into 3-inch squares and put about 1/2 teaspoon jam or preserves in the center of each. Fold the squares tightly into triangles and roll them into crescents starting at the wide end. Arrange the crescents on a baking sheet, brush them lightly with milk, and bake them in a preheated hot oven (400° F.) for 15 to 20 minutes, or until they are golden. Transfer the cookies to a wire rack and dust them with sifted confectioners' sugar. Continue making cookies in the same manner until all the dough is used. Makes about 32 cookies.

Photograph by Romulo Yanes

# Kourambiedes (Greek Butter Cookies)

April 1974



*Utterly simple, these buttery bites have a flavor all their own, thanks to the inclusion of orange liqueur and ground almonds in the dough; the crowning touch is a single clove on top of each cookie. The original recipe calls for you to cream butter with sugar for an hour, but thankfully today's mixers will do the job in about 8 minutes. The result is a cookie that almost sings Noël when you take a bite.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

In the bowl of an electric mixer cream 4 sticks or 2 cups butter, softened, at low speed for 1 hour, or until it is almost white. Add 1/4 cup confectioners' sugar, sifted, 1 tablespoon at a time, 1 egg yolk, and 1 tablespoon orange-flavored liqueur or brandy and blend in 4 1/2 cups flour and 1/2 cup finely ground blanched almonds, 1/2 cup at a time, to form a soft dough. (If the dough seems sticky, chill it, wrapped in wax paper, for 1 hour.) Form the dough into 1 1/2-inch balls and stud each ball with 1 clove. Put the balls on baking sheets and bake them in a preheated moderate oven (350° F.) for 15 minutes, or until they are pale golden. Transfer the cookies to a rack, let them cool for 2 minutes, and dredge them in sifted confectioners' sugar. Makes 48 cookies.

Photograph by Romulo Yanes

# Almond Bolas (Portuguese Almond Cookies)

August 1975



*The Portuguese can't resist working egg custards into virtually all their sweets, and these are no exception. There is a custardlike center in each cookie, with a toasted almond on top to cut the richness.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

In a bowl combine 3 cups ground blanched almonds and 1 1/2 cups each of dry bread crumbs and sugar. Fold in 3 egg whites, beaten until they hold stiff peaks, and 1 1/2 teaspoons almond extract. Form tablespoons of the mixture into balls and put the balls on buttered baking sheets. In a small bowl beat 3 egg yolks with 1 whole egg. Make an indentation in each ball and fill the hollows with beaten egg. Cap each egg-filled ball with a lightly toasted blanched almond and bake the cookies in a preheated moderate oven (350° F.) for 15 minutes, or until they are golden. Makes about 48 cookies.

Photograph by Romulo Yanes

# Lemon Thins

April 1976



*How do you capture the bright sourness of lemon in a cookie? These thins do the trick: Each unassuming bite packs a punch of citrus flavor.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

In a bowl beat 2 eggs with 2/3 cup sugar and 1/2 teaspoon vanilla for 3 to 4 minutes, or until the mixture forms a ribbon when the beater is lifted, and add 2 teaspoons grated lemon rind. In a bowl beat 3/4 stick (6 tablespoons) butter, softened, until it is light and fluffy and add it to the egg mixture alternately with 2/3 cup flour. Drop the batter by teaspoons 2 1/2 inches apart on buttered baking sheets, flatten the mounds into 2-inch rounds with a spoon dipped in water, and bake the cookies in a preheated hot oven (400° F.) for 5 minutes, or until the edges are browned. Let the cookies cool on the sheets for 1 minute, transfer them with a spatula to a rack, and let them cool completely. Makes about 48 cookies.

Photograph by Romulo Yanes

# Irish Coffee Crunchies

August 1977



*Whiskey, coffee, and heavy cream lend these oatmeal sandwich cookies an Irish pedigree—and a definite sense of mischief. We found that adding an extra half-cup of confectioner's sugar to the icing made it easier to spread. Although we sandwiched the cookies with the icing, we decided not to coat the cookies with it as they were sweet enough already.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

In a bowl beat 1 stick (1/2 cup) butter, softened, with 1/4 cup sugar until the mixture is fluffy. Beat in 2 teaspoons each of Irish whiskey and strong coffee and 1 teaspoon heavy cream. Add 2 cups quick-cooking oats and 1 cup flour sifted with 1 teaspoon double-acting baking powder and combine the mixture to form a dough. Roll out the dough 1/8 inch thick on a floured surface and with a 2 1/4-inch cutter cut out rounds. Bake the rounds on a buttered baking sheet in a preheated moderate oven (350° F.) for 15 minutes, or until they are lightly colored. Transfer the rounds to a rack and let them cool.

In a small bowl combine 2 teaspoons each of Irish whiskey and strong coffee and 1 teaspoon heavy cream. In a bowl combine 1 cup confectioners' sugar, sifted, and the coffee mixture, stir in 3 teaspoons boiling water, a little at a time, and beat the icing, adding a few drops more water if

necessary, until it is smooth and of spreading consistency. Spread half the rounds thinly with the icing, top them with the remaining rounds, and coat the cookies with the icing. Transfer the cookies to a rack and let the icing set. Makes about 18 cookies.

Photograph by Romulo Yanes

# Bizcochitos (Anise Cookies)

December 1978



*These New Mexican staples were the first state cookie in the U.S. They get their signature flavor from the combination of lard, whole-wheat flour, and ground anise seed. The resulting cookie, laced with cinnamon and sugar, has the most tender, extraordinarily flaky texture.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

In a large bowl cream together 1 cup lard and 3/4 cup sugar until the mixture is light and fluffy and beat in 1 egg, lightly beaten, and 1 1/2 teaspoons aniseed. In a bowl sift together 1 1/2 cups each of whole-wheat flour and all-purpose flour, 1 1/2 teaspoons double-acting baking powder, and 1 teaspoon salt and stir the mixture into the lard mixture with 1/4 cup brandy or water until the dough is smooth. Roll out pieces of the dough 1/8 inch thick on a floured surface and with a 3-inch decorative cutter cut out cookies. Put the cookies 1/2 inch apart on baking sheets, sprinkle them generously with 1/2 cup sugar mixed with 1/2 teaspoon cinnamon, and bake them in a preheated moderate oven (350° F.) for 12 to 15 minutes, or until they are golden. Transfer the cookies to racks to cool and store them in an airtight container for 5 days before serving. Makes about 35 cookies.

Photograph by Romulo Yanes

# Linzer Bars

October 1979



*Linzer cookies are characterized by the combination of almond dough with jam. They come in all different shapes, and we like them all, but we're particularly fond of these bars because they have all the appeal of the cookies with the ease of a tart. Simply pat the dough into the pan, spread with jelly, top with lattice, and cut into squares after baking. Line the pan with parchment or wax paper and bake for 20 to 30 minutes.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

In a large bowl cream together 1 stick (1/2 cup) butter, softened, 1/2 cup firmly packed light brown sugar, and 1/4 cup white sugar until the mixture is light and fluffy and stir in 2/3 cup almonds, lightly toasted and ground, and 1 egg, lightly beaten. Into a bowl sift together 1 1/2 cups flour, 3/4 teaspoon double-acting baking powder, 1/2 teaspoon cinnamon, and 1/4 teaspoon salt, stir the mixture into the almond mixture, and combine the dough well. Press two thirds of the dough into an 8-inch-square baking pan and with a spatula spread 3/4 cup raspberry jam combined with 1 teaspoon grated lemon rind over it. Roll out the remaining dough 1/8 inch thick between sheets of wax paper and chill it for 15 minutes, or until it is firm. Peel off the top sheet of paper, cut the dough into 1/2-inch strips, and arrange the strips in a lattice pattern over the jam. Bake the dessert in a preheated moderately hot oven (375° F.) for 30 minutes, or until it is golden brown. Sift confectioners' sugar evenly over the top

of the dessert, let the dessert cool, and with a serrated knife cut it into 2- by 1-inch bars. Makes 32 cookies.

Photograph by Romulo Yanes

# Bourbon Balls

January 1980



E

*Everyone should have one no-bake cookie in his or her recipe box. These are our favorites, moist and boozy with Bourbon. Definitely not for children.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

In a small bowl let 1/2 cup chopped raisins macerate in 1/4 cup bourbon for 15 minutes. In a large bowl combine well 2 cups chocolate wafer crumbs, 1/2 cup each of firmly packed dark brown sugar and finely chopped pecans, the raisin mixture, 1/4 cup unsulfured molasses, 1/2 teaspoon each of cinnamon and ground ginger, and 1/4 teaspoon ground cloves. Form the mixture into 1-inch balls and roll the balls in finely chopped pecans. Store the bourbon balls in an airtight container in a cool dark place for at least 1 week before serving. Makes about 36 balls.

Photograph by Romulo Yanes

# Cloudt's Pecan Treats

April 1981



G

*Gourmet traveled to Atlanta and fell in love with Cloudt's grocery store, where a piano player made soft music while diners selected their meals as they wandered between the fruit and vegetable aisles. The editors were particularly enamored of these rich and nutty pecan squares.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

In a bowl cream together 1 1/2 sticks (3/4 cup) unsalted butter, softened, 3/4 cup granulated sugar, and 3/4 teaspoon salt until the mixture is light and fluffy and beat in 1 large egg plus 2 tablespoons lightly beaten egg. Add 2 3/4 cups all-purpose flour and stir the mixture until it is just blended. Press the mixture evenly into a 15 1/2- by 10 1/2-inch jelly-roll pan, bake it in the middle of a preheated moderately hot oven (375° F.) for 15 to 20 minutes, or until it is golden, and let it cool in the pan on a rack.

In a large heavy saucepan combine 1 1/3 cups firmly packed light brown sugar, 1 stick (1/2 cup) unsalted butter, cut into pieces, 1/2 cup honey, and 1/4 cup half-and-half and bring the mixture to a boil over moderate heat, stirring. Stir in 14 ounces (about 3 3/4 cups) pecans, chopped, and let the mixture cool. Spread the pecan mixture evenly over the shortbread base and bake the dessert in the middle of a preheated moderately hot oven (375° F.) for 15 minutes, or until the top is bubbly. Let the

dessert cool in the pan on a rack and cut it into pieces about 2 inches square. Makes about 35 pieces.

Photograph by Romulo Yanes



## Chocolate Meringue Biscuits

October 1982

*Cloud-light almond meringues crunch in the mouth, then dissolve on the tongue—leaving the cool layer of chocolate to melt away slowly. A piping bag with a plain 1/2-inch tip will give the kisses their iconic shape.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 3 large egg whites at room temperature
  - 1/4 teaspoon cream of tartar
  - 1/3 cup sugar
  - 1/2 teaspoon almond extract
  - 1/2 cup ground blanched almonds
  - 4 oz semisweet chocolate
- 
- In a bowl with an electric mixer beat the egg whites at moderate speed until they are foamy, add the cream of tartar, and beat the whites until they hold soft peaks. Add the sugar, a little at a time, and the almond extract, beating, beat the meringue until it holds very stiff peaks, and fold in the almonds, a little at a time.

- Cover 2 baking sheets with parchment paper and attach the paper by putting a dab of the meringue on the underside of each corner. Drop rounded teaspoons of the meringue 2 inches apart on the baking sheets, bake the meringues in the lower third of a preheated very slow oven (200° F.) for 45 to 50 minutes, or until they are firm and dry, and loosen them from the paper with the tip of a small knife. (The meringues may be prepared up to this point and stored in an airtight container for up to 2 weeks.) Spread a thin layer of the chocolate, melted and cooled, on the bottom of each meringue and attach 2 meringues bottom to bottom. Transfer the meringues to a rack set in a cool, dry place and let them stand for 1 hour, or until the chocolate is hard. Makes about 48 meringues.

Photograph by Romulo Yanes



# Spritz

## Norwegian Butter Cookies

ADAPTED FROM CARRIE YOUNG

March 1983

*Simple, classic, and very buttery, these Norwegian cookies are typically made with a cookie press. But we like them just as much when they are baked in rounds or piped into little S's (using a pastry bag fitted with a 1/2-inch star tip).*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 3 sticks (1 1/2 cups) unsalted butter, softened
- 1 cup sugar
- 1 1/2 teaspoons vanilla
- 1/2 teaspoon almond extract
- 1 large egg, lightly beaten
- 4 cups all-purpose flour sifted with 1/2 teaspoon double-acting baking powder
- 1/2 teaspoon salt

- In a large bowl cream the butter, beat in the sugar, a little at a time, the vanilla, and the almond extract, and beat the mixture until it is light and fluffy. Add the egg and combine the mixture well. Add the flour mixture and combine the dough well. Form the dough into walnut-size balls and arrange the balls 3 inches apart on ungreased baking sheets. Using a fork flatten the balls 3 inches apart on ungreased baking sheets. Using a fork flatten the balls to form cookies 1/3 to 1/2 inch thick, making a crosshatch design. Bake the cookies in a preheated moderate oven (350° F.) for 10 to 15 minutes, or until they are golden around the edges, and transfer them with a spatula to racks to cool. Store the cookies in airtight containers. Makes about 70 cookies.

Photograph by Romulo Yanes



# Souvaroffs

## Butter Cookies with Apricot Jam or Ganache

November 1984

*Lillian Langseth-Christensen was a much-loved Gourmet writer for many years. Known as Liesel, she was a fabulous baker, and among her many wonderful cookies we particularly like these buttery treats, which can be filled with apricot jam or ganache. A little rum in the dough sets off the sweetness of the jam, and also deepens the flavor of the chocolate.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

### For the dough

- 1 3/4 cups all-purpose flour
- 1/2 cup confectioners' sugar
- 1 1/2 sticks (3/4 cup) cold unsalted butter, cut into bits
- 1 large egg yolk, beaten lightly
- 1/2 teaspoon light rum or vanilla
  
- 1/3 cup apricot jam, heated and strained

- 1/2 cup [\*ganache\*](#)
- Make the dough: Into a bowl sift together the flour and the sugar, add the butter, and blend the mixture until it resembles meal. Add the egg yolk, the rum, and 2 tablespoons ice water, toss the mixture until it is combined, and form the dough into a ball. Knead the dough lightly with the heel of the hand against a smooth surface for a few seconds to distribute the fat evenly and re-form it into a ball. Dust the dough with flour and chill it, wrapped in wax paper, for 30 minutes.
- Halve the dough, roll out half of it 1/8 inch thick on a floured surface, and cut it into rounds with a 1 1/4-inch fluted cutter. (The scraps may be chilled, re-rolled and cut into more rounds.) Bake the rounds on a baking sheet lined with parchment paper in a preheated 325° F. oven for 12 minutes, or until the edges are faintly golden. Transfer the cookies to a rack and let them cool. Sandwich the cookies together with the apricot jam. Makes about 35 cookies.
- Roll out the remaining dough 1/8 inch thick on a floured surface and cut it into rounds with a 1 1/4-inch round cutter. Cut out the centers from half the rounds with a 1/2-inch round cutter. (The scraps may be chilled, re-rolled, and cut into more rounds.) Bake the rounds and the rings in a preheated 325° F. oven for 12 minutes, or until the edges are faintly golden. Transfer the cookies to a rack and let them cool.
- Spread the rounds lightly with some of the *ganache*, cover each one with a ring, and fill the centers with a rosette of *ganache* piped through a pastry bag fitted with a 3/8-inch fluted rosette tip. Makes about 45 cookies.

Photograph by Romulo Yanes

# Ganache

## Chocolate Cream

November 1984

*This recipe accompanies the [Souvaroffs](#), one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 5 tablespoons heavy cream
  - 3 oz semisweet chocolate, cut into bits
  - 2 tablespoons unsalted butter, cut into bits
  - 1/2 teaspoon vanilla
- 
- In a saucepan bring the cream to a boil, remove the pan from the heat, and add the chocolate, stirring the mixture until it is smooth. Let the mixture cool slightly, add the butter and the vanilla, and stir the mixture until it is smooth. Chill the mixture until it is thickened and holds its shape on a spoon. Makes 1/2 cup.

Photograph by Romulo Yanes



## Pecan Tassies

April 1985

*Didn't get enough pecan pie at Thanksgiving? These miniature tassies—single, indulgent bites of chopped nuts wrapped in cream-cheese pastry—will hit the spot.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 1 stick (1/2 cup) plus 1 tablespoon unsalted butter, softened slightly
  - 3 ounces cream cheese, softened slightly
  - 1 cup all-purpose flour
  - 1 large egg
  - 3/4 cup firmly packed light brown sugar
  - 1/2 cup chopped pecans
  - 1/8 teaspoon vanilla
- 
- In a bowl combine 1 stick of the butter and the cream cheese, stir in the flour, and form the dough into a ball. Divide the dough into 24 pieces and press the pieces into the bottom and up the sides of 24 small (2-tablespoon) muffin tins. In a small bowl beat the egg lightly with the brown sugar and stir in the pecans, the remaining 1 tablespoon butter, the vanilla, and a pinch

of salt. Divide the filling among the pastry-lined tins, bake the tassies in a preheated 350° F. oven for 25 minutes, or until the filling is puffed slightly and the pastry is golden, and let them cool on a rack. Makes 24 confections.

Photograph by Romulo Yanes



# Pastelitos de Boda

## Bride's Cookies

November 1986

*Similar in style to European butter-and-nut cookies, these crumbly sweets are made with pecans (which are native to the Americas) rather than hazelnuts or almonds. The result is a slightly softer cookie with that unmistakable pecan flavor.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 2 cups all-purpose flour
  - 1/2 cup confectioners' sugar, sifted, plus additional for dusting the cookies
  - 1 cup pecans, ground fine in batches in a spice grinder
  - 1 teaspoon vanilla
  - 2 sticks (1 cup) unsalted butter, softened
- 
- In a bowl sift together the flour, 1/2 cup of the confectioners' sugar, the pecans and a pinch of salt, stir in the vanilla, and blend in the butter until the mixture is combined well. Scoop out rounded tablespoons of the mixture, form them into 1/4-inch-thick rounds, and bake the rounds on baking sheets in the middle of a preheated 350° F. oven for 10 to 12 minutes, or until they

are golden around the edges. Transfer the cookies to racks, let them cool slightly, and sift the additional confectioners' sugar over them. Makes about 24 cookies.

Photograph by Romulo Yanes



## Mocha Toffee Bars

December 1987

*The country went wild for the combination of buttery toffee and chocolate in the 1980s. These chewy bars with bits of roasted cashews epitomize exactly that over-the-top quality that we all craved.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 2 sticks (1 cup) unsalted butter, softened
  - 1 cup firmly packed brown sugar
  - 1 large egg yolk
  - 1 1/2 teaspoons vanilla
  - 3 tablespoons instant espresso powder dissolved in 2 tablespoons boiling water
  - 1/2 teaspoon salt
  - 2 cups all-purpose flour
  - 8 oz semisweet chocolate
  - 3/4 cup salted roasted cashews, chopped
- 
- In a bowl with an electric mixer cream the butter, add the brown sugar, and beat the mixture until it is light and fluffy. Beat in the yolk, add the vanilla and the espresso mixture, a little at a

time, beating, and beat the mixture until it is combined well. Add the salt and the flour, beating, and beat the mixture until is combined well. Spread the batter evenly in a jelly-roll pan, 15 1/2 by 10 1/2 by 1 inch, and bake it in the middle of a preheated 350° F. oven for 15 to 20 minutes, or until it pulls away slightly from the edge of the pan. Spread the chocolate, melted, evenly over the baked layer and sprinkle the cashews over it. Let the mixture cool in the pan on a rack, cut it into 48 bars, and chill it for 15 to 20 minutes, or until the chocolate is firm. Makes 48 cookies.

Photograph by Romulo Yanes



## Pistachio Tuiles

August 1988

*What petits fours were to the well-heeled in the 1950s, tuiles were in the 80s, garnishing every dessert plate in the land. Still, the potato-chip-thin cookie studded with pistachios is a combination that will never go out of style. Drop level tablespoons of batter, then spread into a thin 3-inch round and bake at 350° F for 6 to 9 minutes.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 2 tablespoons softened unsalted butter
  - 1/4 cup confectioners' sugar
  - 1/4 teaspoon almond extract
  - 1 large egg white at room temperature
  - 2 tablespoons all-purpose flour
  - 1/4 cup shelled natural pistachio nuts, blanched and oven-dried and chopped
- 
- In a bowl cream the butter, add the sugar, and beat the mixture until it is light and fluffy. Add the almond extract, the egg white, and a pinch of salt, and beat the mixture for 5 to 10 seconds, or until it is smooth but not frothy. Sift the flour over the mixture and fold it in with the

pistachios. (The batter will be thin.) Spoon rounded teaspoons of the batter 3 inches apart onto buttered baking sheets and with a fork dipped in cold water spread them to form 2-inch rounds. Bake the cookies in batches in the middle of a preheated 375° F. oven for 5 to 8 minutes, or until the edges are golden brown. Transfer the cookies with a metal spatula to a rolling pin and curve them around the pin. (If the cookies become too firm to remove from the baking sheet, return them to the oven for a few seconds to soften.) Let the cookies cool on the rolling pin. *The cookies may be made 1 day in advance and kept in an airtight container.* Makes about 12 cookies.

Photograph by Romulo Yanes



## Brown Sugar Ginger Crisps

November 1989

*Little nuggets of spicy crystallized ginger are mellowed with brown sugar in a sophisticated butter cookie that carries this irresistible combination.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 2 sticks (1 cup) unsalted butter at room temperature
  - 1 cup firmly packed light brown sugar
  - 1 large egg yolk
  - 1 teaspoon vanilla
  - 1/2 cup (about 3 ounces) finely chopped crystallized ginger
  - 1/4 teaspoon ground ginger
  - 1 1/2 cups all-purpose flour
  - 1/4 teaspoon double-acting baking powder
  - 1/2 teaspoon salt
- 
- In a bowl cream together the butter and the brown sugar and beat in the egg yolk, the vanilla, the crystallized ginger, and the ground ginger. Into the bowl sift together the flour, the baking

powder, and the salt and combine the batter well. Drop the batter by teaspoons 3 inches apart onto ungreased baking sheets and bake the cookies in the middle of a preheated 350° F. oven for 10 to 12 minutes, or until they are just golden. Let the cookies cool on the baking sheets for 5 minutes, transfer them carefully with a metal spatula to racks, and let them cool completely. *The cookies may be made 1 month in advance and kept, frozen in airtight containers.* Makes about 50 cookies.

Photograph by Romulo Yanes



## Mocha Cookies The Bakery

October 1990

*With melted chocolate in the dough, a ton of chocolate chips, and a spot of espresso powder to play up the bittersweet nature of chocolate, this recipe could be the only one a chocolate lover ever needs.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 4 ounces unsweetened chocolate, chopped
- 3 cups semisweet chocolate chips
- 1 stick (1/2 cup) unsalted butter, cut into bits
- 1/2 cup all-purpose flour
- 1/2 teaspoon double-acting baking powder
- 1/2 teaspoon salt
- 4 large eggs at room temperature
- 1 1/2 cups sugar
- 1 1/2 tablespoons instant espresso powder
- 2 teaspoons vanilla

- In a metal bowl set over a saucepan of simmering water melt the unsweetened chocolate, 1 1/2 cups of the chocolate chips, and the butter, stirring until the mixture is smooth, and remove the bowl from the heat. In a small bowl stir together the flour, the baking powder, and the salt. In a bowl beat the eggs with the sugar until the mixture is thick and pale and beat in the espresso powder and the vanilla. Fold the chocolate mixture into the egg mixture, fold in the flour mixture, and stir in the remaining 1 1/2 cups chocolate chips. Let the batter stand for 15 minutes. Drop the batter by heaping tablespoons onto baking sheets lined with parchment paper and bake the cookies in the middle of a preheated 350° F. oven for 8 to 10 minutes, or until they are puffed and shiny and cracked on top. Let the cookies cool on the baking sheets, transfer them to racks, and let them cool completely. Makes about 36 cookies.

Photograph by Romulo Yanes



## Viennese Vanilla Crescents

October 1991

*Ground hazelnuts give these rich crescents their depth, but vanilla-scented sugar is the touch that takes them to a whole new height, in keeping with the spirit of Vienna. For even shapes, make dough ropes about 1/3 inch thick.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 3 1/2 cups all-purpose flour
- 1/4 cup confectioners' sugar
- 1/2 teaspoon salt
- 3 sticks (1 1/2 cups) cold unsalted butter, cut into 24 pieces
- 1 cup hazelnuts, ground fine in an electric coffee or spice grinder
- 2 cups [vanilla confectioners' sugar](#)
  
- In a food processor or bowl blend together the flour, the plain confectioners' sugar, and the salt, add the butter, and blend the mixture until it forms a dough. Add the hazelnuts and blend the dough well. Form the dough into a ball, flatten it slightly, and chill it, wrapped in wax paper, for at least 2 hours or overnight.

- Roll walnut-size pieces of the dough on a smooth surface into ropes about 1/3 inch thick, cut the ropes into 2 1/2-inch lengths, and roll the ends lightly to narrow them. Bend the lengths to form crescents, arrange the crescents about 1 inch apart on ungreased baking sheets, and bake them in batches in the middle of a preheated 350° F. oven for 10 to 15 minutes, or until the edges are pale golden.
- While each batch of the crescents is baking, sift enough of the vanilla confectioners' sugar into a jelly-roll pan to cover the bottom. While the crescents are still warm, transfer them carefully with a metal spatula to the pan and sift some of the remaining vanilla confectioners' sugar over them. Let the cookies cool completely before transferring them to storage tins. Makes about 100 cookies.

Photograph by Romulo Yanes

# Vanilla Confectioners' Sugar

October 1991

*This recipe accompanies the [Viennese Vanilla Crescents](#), one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 2 cups confectioners' sugar
- 1 vanilla bean, split lengthwise and chopped
  
- In an airtight container combine the confectioners' sugar and the vanilla bean and let the mixture stand, covered, for at least 24 hours. The sugar keeps in the airtight container indefinitely. Makes 2 cups.



# Cranberry Pistachio Biscotti

December 1992

*Dried cranberries were still hard to find when we first ran this recipe, but thankfully they're now a supermarket staple. The combination of chewy, sweet-sour bits and nuts within a very crunchy cookie makes this our favorite among the many biscotti recipes we have run.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 1 1/3 cups (about 1/4 pound) dried cranberries (available at specialty food stores and some supermarkets)
- 2 1/2 cups unbleached all-purpose flour
- 1 cup sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon double-acting baking powder
- 1/2 teaspoon salt
- 3 large eggs
- 1 teaspoon vanilla
- 1 cup shelled natural pistachio nuts
- an egg wash made by beating together 1 large egg and 1 teaspoon water

- In a bowl combine the cranberries with enough hot water to cover them and let them soak for 5 minutes. Drain the cranberries well and pat them dry with paper towels. In the bowl of an electric mixer fitted with the paddle attachment blend the flour, the sugar, the baking soda, the baking powder, and the salt until the mixture is combined well, add the eggs and the vanilla, beating until a dough is formed, and stir in the cranberries and the pistachios.
- Turn the dough out onto a lightly floured surface, knead it several times, and halve it. Working on a large buttered and floured baking sheet, with floured hands form each piece of dough into a flattish log 13 inches long and 2 inches wide, arrange the logs at least 3 inches apart on the sheet, and brush them with the egg wash. Bake the logs in the middle of a preheated 325° F. oven for 30 minutes and let them cool on the baking sheet on a rack for 10 minutes. On a cutting board, cut the logs crosswise on the diagonal into 3/4-inch-thick slices, arrange the *biscotti*, cut sides down, on the baking sheet, and bake them in the 325° F. oven for 10 to 12 minutes on each side, or until they are pale golden. Transfer the *biscotti* to racks to cool and store them in airtight containers. Makes about 36 *biscotti*.

Photograph by Romulo Yanes



## Aunt Sis's Strawberry Tart Cookies

December 1993

*Like tiny strawberry pies with sugar cookie crusts, these are a bite of summer that's very welcome this time of year.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 3 cups all-purpose flour
  - 1 cup sugar
  - 1/2 teaspoon salt
  - 3 sticks (1 1/2 cups) cold unsalted butter, cut into bits
  - 2 large egg yolks, beaten lightly
  - 1 cup strained strawberry jam
- 
- In a large bowl whisk together the flour, the sugar, and the salt, add the butter, and blend the mixture until it resembles coarse meal. Stir in the egg yolks, blend the mixture until it forms a dough, and chill the dough, wrapped in plastic wrap, for at least 2 hours or overnight.
  - Preheat the oven to 350° F. Let the dough soften slightly, roll level teaspoons of it into balls, and arrange the balls about 2 inches apart on lightly greased baking sheets. Using your thumb, make

an indentation in the center of each ball, being careful not to crack the dough around the edges. (If the dough cracks, reroll it and try again.) Fill each indentation with about 1/4 teaspoon of the jam and bake the cookies in batches in the middle of the oven for 12 to 15 minutes, or until the edges are pale golden. Let the cookies cool on the sheets for 2 minutes, transfer them to racks, and let them cool completely. *The cookies may be made 1 month in advance and kept frozen in airtight containers.* Makes about 100 cookies.

Photograph by Romulo Yanes



# Basler Brunslì

## Heart-Shaped Chocolate Almond Spice Cookies

December 1994

*Renowned pastry chef and teacher Nick Malgieri gave us his secret for spiced, flourless bittersweet chocolate cookies, pointing out that it is important not to overbake them so that they stay chewy. These are much easier to make today, thanks to the easy availability of really good chocolate. The dough is sticky, so roll it out covered with wax paper, then cut and peel the hearts right off the paper.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

- 1 1/2 cups whole natural almonds (8 ounces)
- 1 1/2 cups sugar plus additional for coating work surface
- 6 ounces Swiss or other fine-quality semisweet or bittersweet chocolate, chopped
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon ground cloves
- 1/4 cup egg whites (from about 2 large eggs)
  
- In a food processor combine almonds with 1 1/2 cups sugar and pulse until ground fine (do not overprocess or mixture will become warm and melt chocolate when added). Add chocolate and

pulse until ground fine. Add spices and pulse twice. Add whites and pulse until mixture forms a stiff dough, adding 1 teaspoon water if necessary.

- Line 2 baking sheets with parchment paper or foil.
- On a surface coated with additional sugar press out or roll dough about 1/4 inch thick. With bottom of fork held facing down and tines touching dough at 60-degree angle, score dough about 1/16 inch deep by pulling fork across in a series of parallel vertical lines. With a 2-inch heart-, star-, and/or clover-leaf-shaped cutter cut out cookies and transfer to prepared baking sheets. Press dough scraps together and cut out more cookies in same manner. Let cookies stand, uncovered, at room temperature 3 hours.
- Preheat oven to 325° F.
- Put cookies in oven and immediately reduce temperature to 300° F. Bake cookies, switching position of sheets in oven halfway through baking, 10 to 15 minutes, or until they are just firm (do not overbake or cookies will be hard), and cool on sheets on racks. *Keep cookies in an airtight container up to 2 weeks.* Makes about 60 cookies.

Photograph by Romulo Yanes



## Coconut Macadamia Shortbread

April 1995

There are almost no foods in the world as rich as macadamia nuts. Combine them with coconut and lots of butter, and you end up with these irresistible tropical treats. Regardless of what the original says, we found that the recipe makes at least 12 cookies.

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 1/2 cup salted macadamia nuts
  - 2 tablespoons granulated sugar
  - 3/4 stick (6 tablespoons) unsalted butter, softened
  - 1/4 cup confectioners' sugar
  - 1 cup cake flour (not self-rising)
  - 1/2 teaspoon baking powder
  - 1/4 teaspoon salt
  - 1/2 cup plus 1 tablespoon sweetened shredded coconut
- 
- Preheat oven to 325° F. and generously butter a 9-inch round cake pan.

- In a food processor, pulse nuts and granulated sugar just until ground fine (do not grind to a paste).
- In a bowl with an electric mixer, beat butter with confectioners' sugar until light and fluffy. In another bowl, whisk together flour, baking powder, salt, nut mixture and 1/4 cup coconut. Beat flour mixture into butter mixture until just combined.
- On a lightly floured surface, knead dough 5 to 8 times, or until it just comes together. With floured hands (dough will be sticky) press dough evenly into prepared baking pan and sprinkle with remaining 5 tablespoons coconut, pressing lightly to make it adhere. Bake shortbread in middle of oven 30 minutes, or until pale golden.
- While shortbread is still warm, loosen edges from pan with a small knife and cut into 8 wedges. Let shortbread cool in pan. Carefully transfer shortbread to a platter. Makes 8 shortbread cookies.

Photograph by Romulo Yanes



## Anise-Scented Fig and Date Swirls

September 1996

*It's hard to think of a more festive stocking stuffer than these, which swirl a gooey, sticky fruit filling with a slightly tangy cookie. If the dough becomes too soft while rolling, chill until firm.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 1 cup firmly packed dried figs (as soft as possible)
- 1 cup firmly packed pitted dates
- 1/3 cup water
- 1/2 cup plus 2 tablespoons granulated refined sugar
- 1 3/4 cups all-purpose flour
- 1 tablespoon ground anise seeds
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, softened
- 4 oz cream cheese
- 1 teaspoon vanilla

- 1 large egg yolk
- 1/4 cup granulated raw sugar (turbinado or Demerara)
  
- In a blender purée figs and dates with water and 2 tablespoons refined sugar. In a bowl, whisk together flour, anise, baking powder, baking soda, and salt. In another bowl with an electric mixer beat together butter, cream cheese, and remaining 1/2 cup refined sugar until light and fluffy. Add vanilla, yolk, and flour mixture and beat until a dough forms. Form dough into a disk. *Chill dough, wrapped in wax paper, 1 hour, or until firm enough to handle.*
- On a lightly floured sheet of wax paper with a floured rolling pin roll out dough into a 13- by 10- inch rectangle, about 1/3 inch thick. Drop fig mixture by spoonfuls onto dough and gently spread an even layer over dough. Starting with a long side, roll dough jelly-roll fashion into a 13- inch log, using wax paper as a guide. Roll log in raw sugar to coat. *Chill log, wrapped in wax paper, 4 hours, or until firm.*
- Preheat oven to 350° F. and lightly butter 2 baking sheets.
- Cut log into 1/3-inch-thick rounds and arrange about 2 inches apart on baking sheets. Bake cookies in batches in middle of oven until pale golden, about 13 minutes, and transfer to racks to cool. Makes about 36 cookies.

Photograph by Romulo Yanes



# Chocolate Coconut Squares

December 1997

*Somewhere between bar cookies and candy bars, with a thick layer of chocolate on the top, these rich little treats were the finale to a caroling dinner that began with a modern take on Beef Wellington.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 13 small (2-inch) wheatmeal biscuits such as Carr's or ten 5- by 2 1/2-inch graham crackers
  - 3/4 stick (6 tablespoons) unsalted butter
  - 2 cups sweetened flaked coconut (about 5 ounces)
  - 1/4 teaspoon salt
  - 12 ounces fine-quality bittersweet chocolate (not unsweetened)
  - 2 large egg yolks
  - 1 cup heavy cream
  - confectioners' sugar for dusting
- 
- Preheat oven to 350° F.
  - In a food processor pulse biscuits or crackers until finely ground. Melt butter and in large bowl stir together with crumbs, coconut, and salt until combined. Firmly press crumb mixture evenly

onto bottom of a 9-inch square baking pan and bake in middle of oven until golden, about 15 minutes. Cool crust completely in pan on a rack.

- Chop chocolate. In a double boiler or a metal bowl set over a saucepan of barely simmering water melt chocolate, stirring until smooth. Remove top of double boiler or bowl from heat and cool chocolate 15 minutes.
- In a small bowl lightly beat yolks. In a saucepan heat cream over moderate heat until it just boils and whisk 1/2 cup into yolks, whisking constantly. Add mixture to remaining cream and cook over moderate heat, whisking, until an instant-read thermometer registers 160° F. Whisk custard into chocolate until just smooth and pour evenly over crust, smoothing top with a small metal offset spatula or rubber spatula. *Chill confection, covered, at least 4 hours, or until firm.* With a sharp thin knife cut confection into 36 squares. *Squares keep, layered between sheets of wax paper in an airtight container and chilled, 1 week.*
- Using star shapes cut out of parchment paper as a stencil, dust squares with confectioners' sugar. Makes 36 squares.

Photograph by Romulo Yanes



## Swedish Ginger Thins

ADAPTED FROM JOYCE SHINN AND BETTY BOOTHE, POWAY, CALIFORNIA

December 1998

*This is one of our favorite takes on ginger cookies; cinnamon and cloves underline their deep spiciness, while a toasted almond on top adds a different kind of crunch.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons cinnamon
- 1 1/2 teaspoons ground ginger
- 1 1/2 teaspoons ground cloves
- 1/2 cup well-chilled heavy cream
- 1 stick (1/2 cup) unsalted butter, softened
- 1 cup sugar
- 1/2 cup dark corn syrup
  
- **Garnish:**

sliced almonds

- Into a large bowl sift together flour, baking soda, and spices. In a medium bowl with an electric mixer beat cream until it just holds stiff peaks. In another large bowl beat butter and sugar until mixture is light and fluffy and on low speed beat in corn syrup and whipped cream, beating until cream is just combined. Add flour mixture and beat until combined well. Form dough into a disk. Chill disk, wrapped in plastic wrap, until firm, at least 2 hours, and up to 2 days.
- Preheat oven to 400°F.
- Cut dough into quarters and work with 1 quarter at a time, keeping remaining dough covered and chilled. Using a rolling pin with cover dusted with flour, roll out dough into a round on a floured pastry cloth, rolling dough as thin as possible (less than 1/8 inch thick and about 14 inches in diameter) and with assorted 2- to 3-inch cutters cut out cookies. Carefully transfer cookies as cut to ungreased baking sheets with a metal spatula, arranging them about 1/2 inch apart, and top each with an almond slice. Reroll scraps and cut out more cookies in same manner.
- Bake cookies in batches in upper and lower thirds of oven, switching position of sheets halfway through baking, until cookies puff and then collapse slightly, about 6 minutes. Cool cookies on sheets 1 minute and transfer with metal spatula to racks to cool completely. Make more cookies with remaining dough in same manner. Cookies keep in airtight containers at room temperature 1 week. Makes about 150 cookies.

Photograph by Romulo Yanes



# Chocolate Sambuca Crinkle Cookies

Makes about 2 1/2 dozen

- Active time: 1/2 hr
- Start to finish: 3 hr

ADAPTED FROM KATY MCMASTER, NEW YORK, NEW YORK  
December 1999

*With an intense anise top note that gives way to a bittersweet chocolate-walnut flavor, these dramatic beauties don't have the mass appeal of the [Mocha Cookies](#)—but if you're looking for complexity, the crinkles are sure to please.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 1 1/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 12 oz fine-quality bittersweet chocolate (not unsweetened), chopped
- 1/2 stick unsalted butter

- 2 large eggs
  - 1/2 cup walnuts, coarsely chopped
  - 1/2 cup Sambuca or other anise-flavored liqueur
  - 2 tablespoons granulated sugar
  - 1 cup confectioners sugar
- 
- Sift together flour, baking powder, and salt. Melt chocolate with butter in a metal bowl set over a saucepan of simmering water, stirring until smooth. Lightly whisk together eggs, walnuts, Sambuca, and granulated sugar in another bowl. Stir in flour mixture and chocolate (dough will be thin). Chill, covered, until firm, about 2 hours.
  - Preheat oven to 350°F.
  - Sift confectioners sugar onto a plate. Roll heaping tablespoons of dough into balls and roll balls, as formed, in confectioners sugar to generously coat. Arrange balls 2 inches apart on 2 lightly buttered baking sheets and bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until puffed and cracked but centers are still a bit soft, 10 to 12 minutes total. Transfer to racks to cool.

Photograph by Romulo Yanes



## Maida Heatter's Chocolate Cookies with Gin-Soaked Raisins

Makes about 12 large cookies

- Active time:40 min
- Start to finish:10 hr (includes soaking raisins)

December 2000

*"Crusty on the outside, with a rich, gooey center," wrote Heatter about her cookies in our December 2000 issue; "They...pack a punch...you won't taste the gin, but you'll feel its effects." Indeed, these are for grown-ups only. Start macerating the fruit a day ahead.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 1/2 cup golden raisins
- 1/3 cup gin
- 3 cups sifted confectioners sugar (sift before measuring)
- 2/3 cup sifted unsweetened cocoa powder, preferably Dutch-process (sift before measuring)
- 1 teaspoon instant espresso powder

- 2 tablespoons all-purpose flour (unsifted)
  - 1/8 teaspoon salt
  - 3 large egg whites
  - 1/2 teaspoon vanilla
  - 8 oz pecans (2 1/4 cups), toasted, cooled, and coarsely chopped
- 
- Combine raisins and gin in a cup and let stand at least 8 hours to macerate.
  - Preheat oven to 350°F. Butter and flour 2 large baking sheets, shaking off excess flour.
  - Mix confectioners sugar, cocoa, espresso powder, flour, and salt with an electric mixer at low speed. Add egg whites and vanilla and continue mixing until smooth.
  - Drain raisins in a sieve, without pressing, then add raisins to dough with pecans. Stir until thoroughly mixed. (Dough will be thick and sticky.)
  - Working quickly, drop 1/4 cup dough for each cookie onto a baking sheet, spacing cookies at least 3 inches apart, and gently pat down each mound to about 1/2 inch thick.
  - Bake cookies, 1 sheet at a time, in middle of oven, rotating sheet halfway through baking, 15 to 17 minutes total, or until cookies appear cracked and centers are just set. Cool cookies on sheet 1 minute, then transfer carefully to a rack to cool completely.

**Cooks' notes:**

- You can soak raisins in gin up to 1 week.
- Cookies keep in an airtight container at room temperature 5 days.

Photograph by Romulo Yanes



# Cranberry Turtle Bars

Makes 3 dozen bars

- Active time: 30 min
- Start to finish: 2 hr

November 2001

*This recipe falls into the category of “cult favorite;” it has steadily gained a passionate following since it was originally published. Layers of fresh cranberries suspended in a candied-pecan topping sit on a buttery crust and, as if that weren’t enough, the whole is streaked with melted chocolate. It’s an unexpected—and unexpectedly delicious—combination. Line the pan with parchment or wax paper; use a metal spatula to spread the cranberry mixture.*

*This is just one of [Gourmet’s Favorite Cookies: 1941-2008](#). Although we’ve retested the recipes, in the interest of authenticity we’ve left them unchanged: The instructions below are still exactly as they were originally printed.*

## For base

- 2 cups all-purpose flour
- 1/2 cup packed light brown sugar
- 1/2 teaspoon salt

- 1 1/2 sticks (3/4 cup) cold unsalted butter, cut into 1/2-inch cubes

### For topping

- 2 sticks (1 cup) unsalted butter
- 1 2/3 cups granulated sugar
- 1/4 cup light corn syrup
- 1/2 teaspoon salt
- 1 1/2 cups fresh or frozen cranberries (not thawed; 6 3/4 oz), coarsely chopped
- 1 teaspoon vanilla
- 3 cups pecans (12 oz), [toasted](#) and cooled, then coarsely chopped

### For decoration

- 2 oz fine-quality bittersweet chocolate (not unsweetened), very finely chopped
- **Special equipment:**  
a candy thermometer

### Make base:

- Preheat oven to 350°F.
- Line a 15- by 10-inch shallow baking pan (1 inch deep) with foil, leaving a 2-inch overhang on the 2 short sides. Butter all 4 sides (but not bottom).
- Blend flour, brown sugar, and salt in a food processor, then add butter and pulse until mixture begins to form small (roughly pea-size) lumps. Sprinkle into baking pan, then press down firmly all over with a metal spatula to form an even layer. Bake in middle of oven until golden and firm to the touch, 15 to 17 minutes, then cool in pan on a rack.

### Make topping:

- Melt butter in a 3-quart heavy saucepan over moderate heat and stir in sugar, corn syrup, and salt. Boil over moderately high heat, stirring occasionally, until caramel registers 245°F on thermometer, about 8 minutes. Carefully stir in cranberries, then boil until caramel returns to 245°F. Remove from heat and stir in vanilla, then stir in pecans until well coated. Working quickly, spread caramel topping over base, using a fork to distribute nuts and berries evenly. Cool completely.

### Cut and decorate bars:

- Lift bars in foil from pan and transfer to a cutting board. Cut into 6 crosswise strips, then 6 lengthwise strips to form 36 bars.
- Melt half of chocolate in top of a double boiler or a metal bowl set over a saucepan of barely simmering water, stirring until smooth. Remove bowl from heat and add remaining chocolate, stirring until smooth. Transfer chocolate to a small heavy-duty sealable plastic bag. Seal bag and

snip off a tiny piece of 1 corner to form a small hole, then pipe chocolate decoratively over bars.  
Let stand at room temperature until chocolate sets, about 1 hour.

**Cooks' note:** Bars keep in an airtight container (use wax paper between layers) 1 week.

Recipe by Gina Marie Miraglia Eriquez

Photograph by Romulo Yanes



## Stained-Glass Teardrops

Makes About 4 dozen cookies

- Active time: 45 min
- Start to finish: 3 1/4 hr (includes chilling dough)

December 2002

*These are more window-like than your usual window cookies; using hard candies for the centers yields a thin, jewel-toned pane that shatters like glass when you bite into it.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

- 2 1/2 cups all-purpose flour
- 3/4 teaspoon salt
- 1 1/2 sticks (3/4 cup) unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1 teaspoon vanilla
- 6 to 8 oz individually wrapped assorted fruit-flavored hard candies such as sour balls

- **Special equipment:**

a 2- to 3-inch-wide teardrop-shaped cookie cutter; a nonstick baking pad such as Silpat; a 1- to 2-inch-wide teardrop-shaped cookie cutter

- Whisk together flour and salt in a small bowl.
- Beat together butter and sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a standing mixer (preferably fitted with paddle attachment) or 6 minutes with a handheld, then beat in egg and vanilla. Add flour mixture and mix at low speed until just combined.
- Form dough into 3 (5-inch) disks and chill, each disk wrapped in plastic wrap, until firm, at least 2 hours.
- While dough chills, unwrap candies and separate by color in small heavy-duty sealable plastic bags. Seal bags, forcing out air, then coarsely crush candies by wrapping each bag in a kitchen towel and pounding bags with a rolling pin.
- Preheat oven to 350°F.
- Roll out 1 piece of dough into a 9-inch round (1/8 inch thick) on a well-floured surface with floured rolling pin (keep remaining dough chilled). Cut out as many cookies as possible from dough with large cutter and transfer to a Silpat-lined baking sheet, arranging about 1 inch apart. Cut out centers from cookies with small cutter and add to scraps. Spoon about 1/2 to 1 teaspoon crushed candy (depending on size of cutout) in center of each cookie. (If you want to use these cookies as tree ornaments, make a hole with a drinking straw in each for hanging.)
- Bake in middle of oven until edges are golden, 10 to 12 minutes, then cool cookies completely on baking sheet on a rack, about 10 minutes. Transfer with a metal spatula to a plate or an airtight container. Gather scraps and chill until firm enough to reroll, 10 to 15 minutes. Make more cookies with remaining dough and scraps (reroll once) in same manner on cooled baking sheet.

**Cooks' notes:**

- Dough can be chilled up to 3 days.
- If dough becomes too soft to roll out, rewrap in plastic and chill until firm.
- Cookies keep, layered between sheets of wax paper or parchment paper, in an airtight container at room temperature 1 week.

Recipe by Lori W. Powell

Photograph by Romulo Yanes



# Biscotti Quadrati al Miele e alle Noci

## Honey Nut Squares

Makes 25 (1-inch) bars

- Active time:30 min
- Start to finish:2 hr

March 2003

*Honey and cream suspend almonds, hazelnuts, and pine nuts in a gorgeous, glossy candied topping on a buttery crust.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

### For crust

- 1 1/4 cups all-purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 stick (1/2 cup) cold unsalted butter, cut into pieces

- 1 large egg, lightly beaten

### For topping

- 1/3 cup plus 1 tablespoon mild honey
- 1/4 cup packed light brown sugar
- 1/8 teaspoon salt
- 3 tablespoons cold unsalted butter, cut into pieces
- 1 tablespoon heavy cream
- 1/2 cup whole almonds with skins (3 oz), [toasted](#)
- 3/4 cup hazelnuts (4 oz), toasted and any loose skins rubbed off in a kitchen towel
- 1/4 cup pine nuts (1 1/2 oz), lightly toasted

- **Special equipment:**

a pastry or bench scraper

### Make crust:

- Butter a 9-inch square metal baking pan (2 inches deep) and line with 2 crisscrossed sheets of foil, leaving a 2-inch overhang on all sides. Butter foil.
- Blend together flour, sugar, baking powder, salt, and butter with your fingertips or a pastry blender (or pulse in a food processor) until most of mixture resembles coarse meal with small (roughly pea-size) butter lumps. Add egg and stir with a fork (or pulse) until a crumbly dough forms.
- Turn out dough onto a work surface and divide into 4 portions. With heel of your hand, smear each portion once or twice in a forward motion to help distribute fat. Gather dough together with scraper.
- Preheat oven to 375°F.
- Press dough evenly onto bottom (but not up sides) of baking pan and bake in middle of oven until edges are golden and begin to pull away from sides of pan, 15 to 20 minutes. Cool in pan on rack.

### Make topping:

- Bring honey, brown sugar, and salt to a boil in a 2-quart heavy saucepan over moderate heat, stirring until sugar is dissolved, then boil, without stirring, 2 minutes. Add butter and cream and boil, stirring, 1 minute. Remove from heat and stir in all nuts until completely coated.
- Pour nut mixture over pastry crust, spreading evenly, and bake in middle of oven until topping is caramelized and bubbling, 12 to 15 minutes. Cool completely in pan on a rack. Lift dessert out of pan using foil overhang and cut into 25 squares.

**Cooks' notes:** Honey nut squares keep, layered between sheets of wax paper, in an airtight container at room temperature 1 week.

Recipe by Gina Marie Miraglia Eriquez

Photograph by Romulo Yanes



# Rugelach

Makes about 44 cookies

- Active time: 40 min
- Start to finish: 9 3/4 hr (includes chilling dough)

ADAPTED FROM PHYLLIS ROBERTS, MONSEY, NY  
May 2004

*My mother's inspiration for these traditional Jewish cookies came from her great-grandmother, who owned a small Catskills hotel. Even after Bubbe Sarah retired, she'd turn out enough rugelach to feed a hotel full of people. —Melissa Roberts-Matar*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed. Learn how to [roll out thin cookie dough](#)—with no mess and no extra flour.*

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 sticks (1 cup) unsalted butter, softened
- 8 oz cream cheese, softened
- 1/2 cup plus 4 teaspoons sugar

- 1 teaspoon cinnamon
- 1 cup apricot preserves or raspberry jam
- 1 cup loosely packed golden raisins, chopped
- 1 1/4 cups walnuts (1/4 lb), finely chopped
- Milk for brushing cookies

- **Special equipment:**

parchment paper; a small offset spatula

- Whisk together flour and salt in a bowl. Beat together butter and cream cheese in a large bowl with an electric mixer until combined well. Add flour mixture and stir with a wooden spoon until a soft dough forms. Gather dough into a ball and wrap in plastic wrap, then flatten (in wrap) into a roughly 7- by 5- inch rectangle. Chill until firm, 8 to 24 hours.
- Put oven rack in middle position and preheat oven to 350°F. Line bottom of a 1- to 1 1/2-inch-deep large shallow baking pan with parchment paper.
- Cut dough into 4 pieces. Chill 3 pieces, wrapped in plastic wrap, and roll out remaining piece into a 12- by 8-inch rectangle on a well-floured surface with a floured rolling pin. Transfer dough to a sheet of parchment, then transfer to a tray and chill while rolling out remaining dough in same manner, transferring each to another sheet of parchment and stacking on tray.
- Whisk 1/2 cup sugar with cinnamon.
- Arrange 1 dough rectangle on work surface with long side nearest you. Spread 1/4 cup preserves evenly over dough with offset spatula. Sprinkle 1/4 cup raising and a rounded 1/4 cup walnuts over jam, then sprinkle with 2 tablespoons cinnamon sugar.
- Using parchment as an aid, roll up dough tightly into a log. Place, seam side down, in lined baking pan, then pinch ends closed and tuck underneath. Make 3 more logs in same manner and arrange 1 inch apart in pan. Brush logs with milk and sprinkle each with 1 teaspoon of remaining granulated sugar. With a sharp large knife, make 3/4-inch-deep cuts crosswise in dough (not all the way through) at 1-inch-intervals. (If dough is too soft to cut, chill until firmer, 20 to 30 minutes.)
- Bake until golden, 45 to 50 minutes. Cool to warm in pan on a rack, about 30 minutes, then transfer logs to a cutting board and slice cookies all the way through.

Recipe by Melissa Roberts

Photograph by Romulo Yanes



## PISTACHIO CRANBERRY ICEBOX COOKIES

MAKES ABOUT 3 DOZEN COOKIES

- ACTIVE TIME: 20 MIN
- START TO FINISH: 2 1/2 HR

DECEMBER 2006

It doesn't get fancier or more Christmassy than these glittery-edged cookies sporting studs of red and green. But all that festivity comes in an easy slice-and-bake package, so you can always keep a log of dough in the fridge, ready to go when company unexpectedly comes calling.

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 1/2 sticks (3/4 cup) unsalted butter, softened
- 1/4 cup plus 2 tablespoons granulated sugar
- 1/2 teaspoon finely grated fresh orange zest
- 1/2 cup shelled pistachios (2 1/4 oz; not dyed red)
- 1/3 cup dried cranberries (1 1/4 oz)
- 1 large egg, lightly beaten
- 1/4 cup decorative sugar (preferably coarse)

- **SPECIAL EQUIPMENT:**

parchment paper

**MAKE DOUGH:**

- Stir together flour, cinnamon, and salt in a bowl.
- Beat together butter, granulated sugar, and zest in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes. Reduce speed to low and add flour mixture in 3 batches, mixing until dough just comes together in clumps, then mix in pistachios and cranberries. Gather and press dough together, then divide into 2 equal pieces. Using a sheet of plastic wrap or wax paper as an aid, form each piece of dough into a log about 1 1/2 inches in diameter. Square off long sides of each log to form a bar, then chill, wrapped in plastic wrap, until very firm, at least 2 hours.

**SLICE AND BAKE COOKIES:**

- Put oven racks in upper and lower thirds of oven and preheat oven to 350°F. Line 2 large baking sheets with parchment paper.
- Brush egg over all 4 long sides of bars (but not ends). Sprinkle decorative sugar on a separate sheet of parchment or wax paper and press bars into sugar, coating well.
- Cut each bar crosswise into 1/4-inch-thick slices, rotating bar after cutting each slice to help keep square shape. (If dough gets too soft to slice, freeze bars briefly until firm.) Arrange cookies about 1/2 inch apart on lined baking sheets.
- Bake cookies, switching position of sheets halfway through baking, until edges are pale golden, 15 to 18 minutes total. Transfer cookies from parchment to racks using a slotted spatula and cool completely.

**COOKS' NOTES:**

- Dough bars can be chilled up to 3 days or frozen, wrapped in plastic wrap and then foil, 1 month (thaw frozen dough in refrigerator just until dough can be sliced).
- Cookies keep in an airtight container at room temperature 5 days.

RECIPE BY MAGGIE RUGGIERO

PHOTOGRAPH BY ROMULO YANES



## Mini Black-and-White Cookies

Makes about 5 dozen cookies

- Active time: 1 hr
- Start to finish: 1 1/2 hr

December 2005

The unofficial cookie of New York City is shrunk down to dainty proportions just right for the holiday dessert tray. Using a pastry bag with a 1/2-inch tip, pipe rounds 2 inches apart.

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

### For cookies

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup well-shaken buttermilk
- 1/2 teaspoon vanilla
- 7 tablespoons unsalted butter, softened

- 1/2 cup granulated sugar
- 1 large egg

### For icings

- 2 3/4 cup confectioners sugar
- 2 tablespoons light corn syrup
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon vanilla
- 4 to 6 tablespoons water
- 1/4 cup unsweetened Dutch-process cocoa powder

- **Special equipment:**

a small offset spatula

### Make cookies:

- Put oven racks in upper and lower thirds of oven and preheat oven to 350°F. Butter 2 large baking sheets.
- Whisk together flour, baking soda, and salt in a bowl. Stir together buttermilk and vanilla in a cup.
- Beat together butter and sugar in a large bowl with an electric mixer at medium-high until pale and fluffy, about 3 minutes, then add egg, beating until combined well. Reduce speed to low and add flour mixture and buttermilk mixture alternately in batches, beginning and ending with flour mixture, and mixing just until smooth.
- Drop rounded teaspoons of batter 1 inch apart onto baking sheets. Bake, switching positions of sheets halfway through baking, until tops are puffed, edges are pale golden, and cookies spring back when touched, 6 to 8 minutes total. Transfer to a rack to cool.

### Make icing while cookies cool:

- Stir together confectioners sugar, corn syrup, lemon juice, vanilla, and 2 tablespoons water in a small bowl until smooth. If icing is not easily spreadable, add more water, 1/2 teaspoon at a time. Transfer half of icing to another bowl and stir in cocoa, adding more water, 1/2 teaspoon at a time, to thin to same consistency as vanilla icing. Cover surface with a dampened paper towel, then cover bowl with plastic wrap.

### Ice cookies:

- With offset spatula, spread white icing over half of flat side of each cookie. Starting with cookies you iced first, spread chocolate icing over other half.

**Cooks' note:** Once icing is dry, cookies keep, layered between sheets of wax paper or parchment, in an airtight container at room temperature 4 days.

Recipe by Gina Marie Miraglia Eriquez

Photograph by Romulo Yanes



# Trios

Makes about 3 1/2 dozen cookies

- Active time: 1 3/4 hr
- Start to finish: 3 1/2 hr (includes chilling dough and cooling cookies)

December 2007

*Thumbprint cookies get a modern makeover for the new millennium. These have 3 different flavors of jam, making a generous offering to the person who likes to sample a little of everything. Chill balls before baking to better hold their shape.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 2 sticks (1/2 lb) unsalted butter, softened
- 1 cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- About 2 tablespoons seedless raspberry jam

- About 2 tablespoons apricot preserves
- About 2 tablespoons strawberry preserves

- **Special equipment:**

a 1/2-inch-thick wooden spoon handle or dowel

### **Make dough:**

- Whisk together flour and salt. Beat butter and sugar with an electric mixer until very pale and fluffy, about 4 minutes, then beat in egg and vanilla. At low speed, mix in flour mixture in 3 batches just until a dough forms. Divide dough in half and form each piece into a 6-inch disk, then chill, wrapped in plastic wrap, until firm, about 1 hour.

### **Assemble and bake cookies:**

- Preheat oven to 350°F with rack in middle. Line 2 large baking sheets with parchment paper.
- Roll 3 separate level teaspoons of dough each into a ball, then flatten each ball slightly (to 1 inch wide and less than 1/2 inch thick). Arrange them in a triangle on baking sheet with edges touching in center, then make a deep indentation in center of each round with wooden spoon handle. Make more cookies, arranging them 1 inch apart on baking sheets.
- Fill indentation in each cookie with about 1/8 teaspoon jam (each cookie should have 3 different fillings), avoiding any large pieces of fruit.
- Bake until cookies are baked through and golden-brown on edges, 15 to 20 minutes. Cool on baking sheets 5 minutes, then transfer to racks to cool completely.
- Bake more batches on cooled baking sheets lined with fresh parchment.

### **Cooks' notes:**

- Dough can be chilled up to 2 days.
- Cookies keep, layered between sheets of parchment, in an airtight container at room temperature 1 week.

Recipe by Gina Marie Miraglia Eriquez and Lillian Chou

Photograph by Romulo Yanes



# Glittering Lemon Sandwich Cookies

Makes about 50 sandwich cookies

- Active time: 1 1/2 hr
- Start to finish: 2 1/2 hr

December 2008

*If Santa's elves grew citrus trees, these sparkling lemony bites would surely be among the branches. Sugared dough balls should be chilled 30 minutes or frozen 5 to 10 minutes to preserve their round shape. Keep chilled after baking.*

*This is just one of [Gourmet's Favorite Cookies: 1941-2008](#). Although we've retested the recipes, in the interest of authenticity we've left them unchanged: The instructions below are still exactly as they were originally printed.*

## For cookies

- 1 1/3 cups all-purpose flour
- 2/3 cup cornstarch
- 1/4 teaspoon salt
- 2 sticks unsalted butter, softened
- 1/2 cup confectioners sugar

- 1 tablespoon grated lemon zest
- 1 teaspoon vanilla
- White or colored sanding sugars

### For filling

- 1 cup confectioners sugar
- 1 tablespoon grated lemon zest
- 1 tablespoon fresh lemon juice
- 2 tablespoons light corn syrup
- 1/2 stick unsalted butter, softened

- **Equipment:**

a heavy-duty sealable bag

### Make cookies:

- Preheat oven to 350°F with rack in middle. Line 2 large baking sheets with parchment paper.
- Whisk together flour, cornstarch, and salt.
- Beat together butter and confectioners sugar with an electric mixer until pale and fluffy, then beat in zest and vanilla. At low speed, mix in flour mixture just until a soft dough forms.
- Put sanding sugars in different bowls. Roll a scant tsp of dough into a ball and drop into sugar, turning to coat. Reshape if necessary and transfer to a baking sheet. Repeat, spacing balls 3/4 inch apart, until baking sheet is filled.
- Bake until tops are slightly cracked but still pale (bottoms will be pale golden), 12 to 15 minutes. Transfer cookies on parchment to a rack to cool completely.
- Form and bake more cookies on second baking sheet.

### Make filling and sandwich cookies:

- Beat together all filling ingredients in a large bowl with an electric mixer at medium speed until combined well. Transfer to sealable bag and snip off a corner.
- Turn over half of cookies and pipe about 1/2 tsp filling on flat side of each. Sandwich with remaining cookies, pressing gently.

Recipe by Shelley Wiseman

Photograph by Romulo Yanes