A HOLIDAY TO REMEMBER

Cookies

AROUND THE WORLD

Make a spectacular holiday dozen this year with cookies from around the globe.

CHOCOLATE-ALMOND SPICE COOKIES (BASLER BRÜNSLI)

NANAIMO BARS

NORWEGIAN BUTTER COOKIES (BERLINERKRANSER)

PEANUT BUTTER-MISO BLOSSOMS

STAINED-GLASS GINGER COOKIES

BULGARIAN JAM-FILLED COOKIES (MASLENKI)

EASY CHOCOLATE PALMIERS

HOW TO BUILD A COOKIE BOX

Try these tips to get your cookies ready for gifting:

> CHOOSE YOUR BOX: Look for cardboard gift or craft boxes at your craft store. You can also wrap recycled boxes in gift wrap or butcher paper.

> DIVIDE INTO SECTIONS: Cut strips of cardboard and slot into the box to separate each type of cookie.

> STACK ON THEIR SIDES: For thicker cookies (or smaller boxes), stack the cookies with their edges facing up.

> USE LINERS FOR DELICATE AND DUSTED COOKIES: Place very fragile and confectioners’ sugar–coated cookies in mini cupcake liners.

> PACK SLIGHTLY SNUG: Add enough cookies to fit well—not so loose that they’ll slide around, and not so tight that you can’t easily remove one.
**CHOCOLATE ROUGHS**

PREP TIME 15 MIN. • COOK TIME 25 MIN. • READY IN 40 MIN. • CHILLING TIME • SERVINGS 20

> 1 large egg white
> 2 cups unsweetened cornflakes
> ¾ cup confectioners’ sugar
> 1 cup (2 sticks) unsalted butter, room temperature
> ¾ cup packed brown sugar
> ⅓ cup all-purpose flour
> 4 tbsp unsweetened cocoa powder
> 1 (4 oz) semisweet chocolate bar
> ⅓ cup heavy cream
> ⅓ (9.5 oz) pkg Nature’s Promise® Dark Chocolate Almonds (optional)
> ⅓ cup Nature’s Promise® Free from Dark Chocolate Nonpareils (optional)

**STEP 1** Preheat oven to 400°F. In a medium bowl, whisk the egg white until frothy. In bowl, stir in the cornflakes and confectioners’ sugar. Spread onto a parchment-lined baking sheet and bake 5–10 min. Let cool completely.

**STEP 2** In a large bowl, mix together the butter and brown sugar with a rubber spatula until just combined. In a separate medium bowl, whisk together the flour and cocoa powder. Add dry ingredients to butter mixture, folding until just combined. Fold in cooled cornflakes (they will crumble a bit).

**STEP 3** Roll dough into 2-tbsp balls and arrange on 2 large parchment-lined cookie sheets. Press down gently on each cookie to flatten slightly. Refrigerate for at least 1 hour until chilled. Preheat oven to 350°F. Bake 15 min., rotating baking sheets halfway through.

**STEP 4** Once cookies are cooled completely, make the ganache. Using a serrated knife, chop the chocolate into small pieces. Add chocolate to a medium bowl. In microwave-safe small bowl, heat the cream in 30-second intervals until almost boiling. Pour over chocolate and let sit 2–3 min. to melt. Stir to combine until chocolate is fully melted.

**STEP 5** Dollop ganache onto each cookie and top with a chocolate-covered almond or nonpareil, if desired. Let sit at room temperature until set. Keep in an airtight container for up to 5 days.

PER SERVING: 293 CALORIES, 19G FAT, 10G SATURATED FAT, 31MG CHOLESTEROL, 79MG SODIUM, 30G CARBOHYDRATE, 2G FIBER, 18G SUGAR, 3G PROTEIN

**SHOP THE RECIPE**

**CRYSTALLIZED GINGER**

Candied fresh ginger takes any gingerbread-style cookie over the top. Try it finely chopped in a pumpkin pie filling or cranberry sauce.

**STAINED-GLASS GINGER COOKIES**

Cookies are called biscuits in the UK, where gingerbread has been popular since the 1600s. We combine them with another British favorite: stained-glass biscuits, with melted hard candies for the windows.

**NEW ZEALAND**

**CHOCOLATE ROUGHS**

Cornflakes give these cookies their “rough” texture and add a crunchy contrast to the tender, buttery dough. They’ve been a traditional bake in New Zealand for almost a century.

**UNITED KINGDOM**

**STAINED-GLASS GINGER COOKIES**

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**CHECK OUT THE VIDEOS**

CHECK OUT THE VIDEOS ONLINE
STAINED-GLASS GINGER COOKIES

**Recipe Instructions**

1. Preheat oven to 350°F. On a lightly floured surface, roll out dough 1/4 inch thick. Cut out desired shapes and transfer to parchment-lined cookie sheets. Repeat with remaining dough.
2. Bake meringues 1 1/2 to 2 hours. Once done, let cool on the baking sheet and pipe colored candy melts in the center.
3. Pipe in red and green food coloring extract (if using), and a pinch of salt. Beat until combined and set in an airtight container up to 7 days.

**Ingredients**

- 3 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1/4 tsp ground ginger
- 1 tsp ground cinnamon
- 3/4 tsp ground cloves
- 1/4 cup brown sugar
- 2 cups butter, room temperature
- 1 cup confectioners’ sugar
- 2 tsp vanilla extract
- 1 tsp gelatin
- Assorted colored candy melts

**Nutritional Info**

- Per Serving: 73 Calories, 4g Fat, 2g Saturated Fat, 0g Cholesterol, 51mg Sodium, 21g Carbohydrate, 0g Fiber, 0g Sugar, 0g Protein

BOLIVIAN MERINGUES (SUSPIROS)

**Recipe Instructions**

1. Preheat oven to 250°F. Line a baking sheet with parchment. In a clean, dry bowl, use a stand mixer or hand mixer to whip the egg whites and cream the butter and sugar 3–4 min., until fluffy and pale yellow. Using your fingers, crumble the egg yolks into pieces. Mix to combine. One at a time, beat in 2 whole eggs and vanilla until combined. In batches, slowly add dry ingredients on low speed until combined.
2. Divide dough into 2 disks, wrapping in plastic and refrigerating 1 hour. Preheat oven to 350°F. On a lightly floured surface, working with 1 disk at a time, take about 1 tsp dough and roll into a 6-inch-long rope. Form each rope into a loop and twist ends to create an overlapped wreath shape. Transfer to parchment-lined cookie sheet and pipe colored candies in the center.
3. Pipe in red and green food coloring extract (if using), and a pinch of salt. Beat until combined and set in an airtight container up to 7 days.

**Ingredients**

- 1 large egg white
- 1/2 cup sugar
- 3/4 tsp cream of tartar
- 1/4 cup granulated sugar
- 1/8 tsp confectioners’ sugar
- 1/2 tsp vanilla extract
- 1/8 tsp gelatin
- Assorted colored candy melts

**Nutritional Info**

- Per Serving: 113 Calories, 3g Fat, 2g Saturated Fat, 23mg Cholesterol, 51mg Sodium, 21g Carbohydrate, 0g Fiber, 0g Sugar, 0g Protein

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PEANUT BUTTER–MISO BLOSSOMS
Ohio native Freda Strasel won third place at the 1957 Pillsbury Bake-Off with her original blossoms. They’re now a staple of holiday cookie trays across the U.S. Here, a little miso ups the salty–sweet flavor.

PEANUT BUTTER–MISO BLOSSOMS
> RECIPE PAGE XXX

NANAIMO BARS
These triple-layered bars, named after Nanaimo, British Columbia, are a national favorite—fans can even follow a trail map with over 20 cookie stops. A little flaky sea salt balances the chocolate.

NANAIMO BARS
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SAVORYONLINE.COM DECEMBER 2021

CHOCOLATE-ALMOND SPICE COOKIES (BASLER BRÜNSLI)
Swiss bakers describe these chocolaty, chewy cookies as their version of brownies. The traditional ground almond base keeps them gluten-free. Warm spices make them perfect for the holidays.

BASLER BRÜNSLI
SWITZERLAND

UNITED STATES

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BASLER BRÜNSLI
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BASLER BRÜNSLI
SWITZERLAND
**PEANUT BUTTER–MISO BLOSSOMS**

**PREP TIME 20 MIN. • COOK TIME 10 MIN. • READY IN 30 MIN. • CHILLING TIME • SERVINGS 24**

- 2 cups all-purpose flour
- ¼ tsp baking powder
- ½ tsp salt
- 1 cup peanut butter
- ½ cup room temperature
- 1 cup divided brown sugar
- 1 cup large egg
- 3 tbsp unsalted butter
- 1 tsp vanilla extract
- 1 tsp divided granulated sugar
- 1 tsp miso paste
- 3 tsps pumpkin spice
- 1 cup chopped walnuts
- 1 cup chopped chocolate chips
- 1 cup confectioners’ sugar
- 1 tbsp vanilla extract
- 1 tbsp whole milk
- 1 tbsp canola oil
- 1 tbsp sea salt
- 1 tbsp flaky sea salt
- 1 tbsp dulce de leche
- 1 tbsp ground cinnamon
- 1 tbsp confectioners’ sugar

**NANAIMO BARS**

**PREP TIME 25 MIN. • COOK TIME 15 MIN. • READY IN 40 MIN. • CHILLING TIME • SERVINGS 32**

- 1 tbsp (½ stick) unsalted butter, room temperature and divided
- 2 sleeves butter crackers
- 1 large egg
- 2 tbsp confectioners’ sugar
- 3 tbsp instant vanilla (60 crackers)
- 3 tbsp chocolate chips
- 2 cups sugar
- 1 tsp kosher salt, divided
- ½ cup chopped walnuts
- 1 tsp white and pulse until a fine dough forms.

**CHOCOLATE-ALMOND SPICE COOKIES (BASLER BRÜNSLI)**

**PREP TIME 20 MIN. • COOK TIME 15 MIN. • READY IN 30 MIN. • CHILLING TIME • SERVINGS 24**

- 2 cups Nature’s Promise Blanched almond flour
- ½ cup large egg white
- 1½ tsp confectioners’ sugar
- 1½ tsp pumpkin spice
- 1 tsp ground cinnamon
- 1 tsp confectioners’ sugar
- 1 cup sugar, plus more for rolling
- ½ tsp bittersweet chocolate, chopped
- ¼ tsp confectioners’ sugar, to dust (optional)

**ALFAJORES SANDWICH COOKIES**

**PREP TIME 8 MIN. • COOK TIME 5 MIN. • READY IN 21 MIN. • SERVINGS 34**

- 1 (16.5 oz) pkg sugar cookie dough
- 1½ tsp dulce de leche
- 3 tbsp confectioners’ sugar

**ALFAJORES**

Argentinians love to fill this sandwich cookie with dulce de leche, a thick, milk-based caramel sauce. Conoisseurs say they taste even better a day or two after baking, making them ideal for gifting.

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BULGARIAN JAM-FILLED COOKIES (MASLENKI)

PREP TIME 30 MIN. — COOK TIME 10 MIN. — READY IN 40 MIN. + CHILLING TIME — SERVINGS 18

1 cup (2 sticks) unsalted butter
3 large eggs
1 cup sugar
2 tsp vanilla extract
4 cups self-rising flour

Confectioners’ sugar, for rolling and dusting
1 cup Nature’s Promise® apricot spread

STEP 1: In a medium microwave-safe bowl, microwave the butter until melted. Let cool to room temperature. In a large bowl, combine the eggs and sugar. Whisk for 5 minutes, until foamy and pale yellow. Stir in the vanilla.

STEP 2: Add cooled melted butter to egg mixture in a slow stream, whisking constantly. In batches, add flour to egg mixture, stirring to combine, until firm dough forms. Form dough into a disk, wrap in plastic, and refrigerate 30 min.

STEP 3: Preheat oven to 375°F. Line two cookie sheets with parchment. Add confectioners’ sugar to surface for rolling. Roll out dough until about ⅛-inch thick. Using a 3-inch round or scalloped cookie cutter, cut out circles. In centers of half the dough circles, cut out small designs like a star, heart, or any other shape. Transfer to prepared pan.

STEP 4: Reroll any cookie scraps. Repeat cutting all the dough into rounds, and cutting half of the cookies in the center. Arrange all cookies on cookie sheets, spacing 1 inch apart. Bake cookies 8–10 min., until golden, switching racks halfway through. Let cool slightly and transfer cookies to a wire rack to cool fully.

STEP 5: Spread 1 tsp jam on each solid circle and top with cookies with cutouts. Dust cookies with confectioners’ sugar. Keep in an airtight container for up to 5 days.

PER SERVING: 274 CALORIES, 11G FAT, 7G SATURATED FAT, 62MG CHOLESTEROL, 351MG SODIUM, 39G CARBOHYDRATE, 1G FIBER, 1G SUGAR, 4G PROTEIN

BULGARIA

MASLENKI

In Bulgaria, maslenki, or jam-filled holiday cookies, are traditionally made with lard (we substitute butter here). It’s also tradition to dust the tops with confectioners’ sugar to resemble fallen snow.

BRAZIL

BRIGADEIROS

You’ll find this truffle-like treat in bakeries and candy shops all over Brazil, as well as at celebrations like birthdays and holidays. Roll in sprinkles, nuts, candies, or shredded coconut for mini snow-balls.

WHITE CHOCOLATE BRIGADEIROS

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Palmiers (pahl-ME-ays) are named for their palm leaf shape (they also go by elephant ears). The cookies are made with the same buttery, flaky puff pastry dough used for croissants and French apple tarts.

In Russia, no teatime is complete without priyaniki, or spiced honey cookies, especially during the holidays. They’re made with black tea or coffee, and covered in a thin white icing for sweetness.

Already diced, sweetened orange peel is ready for your cookie dough or cake batter. Use it to balance bold flavors like coffee or dark chocolate.
WHITE CHOCOLATE BRIGADEIROS

PREP TIME 15 MIN. – COOK TIME 20 MIN. – READY IN 35 MIN. – SERVINGS 15

- 1 (14 oz) can sweetened condensed milk
- 1 tbsp unsalted butter
- 1 tsp vanilla extract
- 1 cup white chocolate chips
- 2 cups unsweetened shredded coconut

**STEP 1** In a small bowl, beat the egg with a splash of water. In another small bowl, stir 6 tbsp sugar and cocoa powder until combined.

**STEP 2** Lightly sprinkle work surface with half of the cocoa-sugar mixture. Unfold one pastry sheet, brush with egg wash, and place egg wash–side down on sugar mixture. Coat top of dough with 2 tbsp chocolate-hazelnut spread, spreading evenly to cover completely. Roll up 2 opposite short sides to meet in the center. Wrap in plastic wrap and refrigerate for 30 min. Repeat with remaining ingredients, wrap, and refrigerate.

**STEP 3** Preheat oven to 400°F. Line two baking sheets with parchment. Cut each puff pastry roll crosswise into 16 slices (finished cookies should be heart-shaped). Transfer to prepared pans. Sprinkle tops with remaining 2 tbsp sugar. Bake for 12 min., until golden brown and crisp. Cool completely on a wire rack. Store in airtight containers for up to 5 days.

**PER SERVING:** 89 CALORIES, 5G FAT, 2G SATURATED FAT, 7MG CHOLESTEROL, 56MG SODIUM, 11G CARBOHYDRATE, 1G FIBER, 5G SUGAR, 2G PROTEIN

RUSSIAN SPICE COOKIES (PRIYANIKI)

PREP TIME 20 MIN. – COOK TIME 25 MIN. – READY IN 45 MIN. – CHILLING TIME – SERVINGS 32

- ¼ cup finely ground coffee
- 1¼ cups hot water, divided
- 4 herbal tea bags
- 1 large egg
- ¼ cup vegetable oil
- 2 (15.2 oz) boxes spice cake mix
- 1 (4 oz) container Paradise Candied Orange Peel
- 4 cups confectioners’ sugar

**STEP 1** Soak the ground coffee in ½ cup hot water, stirring until dissolved. Steep the tea in ¾ cup hot water for 10 min. Let coffee and tea cool completely and reserve.

**STEP 2** In a large bowl, whisk together the coffee mixture, egg, and oil. With a spatula, carefully fold in the cake mix and orange peel. If it’s too dry, knead with your hands until a ball of dough forms. Cover bowl with plastic and refrigerate until dough is chilled, about 1 hour.

**STEP 3** Preheat oven to 325°F. Roll dough into balls (1 tbsp each) and arrange on a parchment-lined baking sheet. Bake 13–15 min., until cookies start to crack. Allow cookies to cool completely.

**STEP 4** In a medium bowl, combine confectioners’ sugar with reserved tea and whisk to form a glaze. Dip cookies in glaze to fully coat the tops, working quickly before the glaze dries. Let dry on a cooling rack. Once the tops are dry, dip the bottoms in the glaze and allow to sit 5 min. Keep in an airtight container for up to 4 days.

**PER SERVING:** 197 CALORIES, 5G FAT, 2G SATURATED FAT, 7MG CHOLESTEROL, 225MG SODIUM, 40G CARBOHYDRATE, 1G FIBER, 27G SUGAR, 1G PROTEIN

EASY CHOCOLATE PALMIERS

PREP TIME 20 MIN. – COOK TIME 15 MIN. – READY IN 35 MIN. – SERVINGS 32

- 1 large egg
- 8 tbsp granulated sugar, divided
- 1 (17.3 oz) pkg puff pastry, thawed
- 1 tbsp unsalted butter
- 4 tbsp chocolate-hazelnut spread, divided
- ¼ cup cocoa powder

**STEP 1** To a medium pot, add the condensed milk, butter, and vanilla and heat on medium-low. Season with a pinch of salt and continuously stir with a spatula. Once the mixture is warm, add the white chocolate chips, stirring until chips are melted.

**STEP 2** Continue cooking mixture 15 min., stirring constantly until thickened. To test if it’s thick enough, scrape the bottom of pot with a rubber spatula to see if the mixture holds for 2–3 sec.

**STEP 3** Transfer mixture to a greased 8x8-inch baking dish. Chill 1 hour. Add the coconut to a plate. Once completely chilled, scoop 1 tbsp white chocolate mixture at a time to form a ball. Roll white chocolate balls in shredded coconut to coat. Place in an airtight container and refrigerate for up to 5 days.

**PER SERVING:** 272 CALORIES, 15G FAT, 11G SATURATED FAT, 15MG CHOLESTEROL, 35MG SODIUM, 30G CARBOHYDRATE, 2G FIBER, 25G SUGAR, 3G PROTEIN

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