



HAPPY HOLIDAYS!

... FRESH FROM THE KITCHENS OF OUR MEMBERS - DECEMBER 2013

Save the Dates!

January 17, 2014:
Our next Culinary Book Club,
featuring Relish: My Life in
the Kitchen, by Lucy Knisely.

January 21, 2014:
Join Verrill Farm to learn how
to make fresh mozzarella with
Lourdes Smith, Owner of
Fiore Di Nonno.

Annual Holiday Cookie Swap

Thank you to all of our members and guests for making this year's Annual Holiday Cookie Swap such a success. There were many cookies swapped, stories shared, and happy memories made - a perfect recipe to start the holiday season!

Whether you bake for yourself, family and friends, coworkers, or neighbors, there is something about sharing our favorite cookies, recipes, and traditions that makes this season just a little extra special.

It is with this thought that we want to make sure to pass the favorite recipes of our members and their friends on for you to try, enjoy, and then share with all whom you care for this time of year.

~ *Kris Piatt and the Board of The Culinary Guild of New England*



Double Chocolate Peppermint Shortbreads

...shared by Lynne Gassiraro

1 1/2 sticks (6 oz.) butter, softened
1 1/2 cups confectioners' sugar
1 large egg
1 tsp. vanilla
1 1/2 cups flour
1/2 cup unsweetened cocoa powder
1/2 cup mini chocolate chips
1 cup dark chocolate chips (or 7 oz. dark chocolate, chopped)
1 tsp. vegetable shortening
Peppermint oil or peppermint extract
1/3 cup finely crushed peppermint candy canes or candies



- In a standing mixer beat the butter until fluffy. With the mixer on low, gradually add the confectioners' sugar - beat until creamy. Add the egg and vanilla; increase the speed beating until the egg is well incorporated.
- In a medium bowl, whisk together the flour and cocoa powder. Add to the mixer about one-third at a time, beating at low speed and scraping the bowl as needed. With the last addition of flour mix in the mini chips. Beat until dough is smooth and all the flour is incorporated.
- Transfer the dough onto a large sheet of parchment or plastic wrap. Using your hands, shape the dough into a 12-inch-long cylinder; wrap tightly in the parchment and roll into a smooth, even log. Twist the ends to seal and refrigerate for 30 minutes; give it a few good rolls and refrigerate for another 30 min.
- Preheat the oven to 350°; line a large cookie sheet with parchment. Unwrap the dough and give it a few rolls to even out the flat side. Using a sharp knife, score the dough in half, then quarters and then each portion into 7 1/3-inch-thick rounds. You should have 28 cookies. Cut the dough into the measured rounds and place about 1 inch apart on the cookie sheets. The cookies will not really rise or spread. Bake about 18 to 20 minutes or until firm. Remove from pan and let cool completely on wire rack - at least an hour.
- Put the chocolate chips or chopped chocolate in a bowl over simmering water. Do not let the water touch the bottom of the bowl or allow any water to touch the chocolate. Stir the chips until they begin to melt. Add the vegetable shortening and continue to stir until chocolate is smooth and glossy. Add a few drops of peppermint oil, or extract. Adjust to your taste. Cool the chocolate a bit, then transfer to a quart size freezer bag. Snip the end and pipe the chocolate onto each cookie, sprinkle the tops with the crushed candies. Let stand until set - 2-3 hours.

Makes 28 cookies.

Crunchy Birthday Sweets

...shared by Kathleen Elias

1/2 cup butter

1/2 cup brown sugar

1/2 cup white sugar

1 egg, well beaten

1 tsp. vanilla extract

1 cup flour

1/2 tsp. baking soda

1/4 tsp. cinnamon

1/4 tsp. salt

1/4 tsp. baking powder

1 cup of oatmeal

1 cup of Corn Flakes

1/2 cup of coconut

1/2 cup chopped nuts (pecans)

16 ounces semisweet chocolate

- Cream butter, add sugars, add egg, and vanilla. Sift dry ingredients together and add to cream mixture.
- Add cornflakes, oatmeal, coconut, and nuts. Roll into small balls and place about 2 inches apart on greased cookie sheet. Bake at 350° for 10 to 15 minutes.

Will make approximately 3 dozen cookies.

Christmas Biscotti

...shared by Kris Piatt

3 cups flour

8 oz. sliced almonds

1 1/2 cups granulated sugar

1 1/2 cups brown sugar

1/4 cup canola oil

1 tbsp. baking powder

1 1/2 tsp. vanilla extract

4 eggs

1/2 lb. whole pistachio nuts, shelled and unsalted

1/2 lb. dried cranberries

- Heat oven to 375 degrees F.
- Combine slice almonds & granulated sugar in a food processor, pulse until smooth. Add flour, brown sugar, oil, baking powder, vanilla and eggs; pulse until dough comes together. Fold in whole nuts and dried fruit. Transfer to baking sheet prepared with parchment. Pat dough into 7" X 15" loaf; bake 20 minutes, until golden brown and slightly firm. Let loaf cool.
- Reduce oven to 325 degrees F. Cut loaf in half length-wise, then each half into finger-wide slices to form approx. 3 1/2" long strips. Bake on parchment lined pan for an additional 20 - 25 minutes, flipping biscotti after 12 minutes on first side. Cool before serving.

Orange Cranberry Oatmeal Cookies

...shared by Anne Cushman

Basic Butter Cookie Dough:

4 sticks (1 pound) unsalted butter, softened

1 1/3 cups sugar

3/4 teaspoon salt

3 large egg yolks

2 teaspoons vanilla

4 2/3 cups all purpose flour

Orange Cranberry Oatmeal Cookies:

1 cup dried cranberries

3/4 cup old fashioned rolled oats

1 1/2 teaspoons freshly grated orange zest

1/2 prepared basic butter cookie dough at room temperature

About 1/2 cup sugar

For the cookie dough:

- In large bowl of a standing electric mixer beat together butter, sugar & salt until light & fluffy.
- Beat in egg yolks, one at a time, & vanilla. Beat until smooth.
- Beat in flour gradually, beating dough until just combined well.
- Makes about 3 pounds dough or enough for 2 butter cookie variations.

For the Orange Cranberry Oatmeal Cookies:

- In a bowl soak cranberries in warm water to cover for 15 minutes. Drain cranberries well & chop fine.
- Preheat oven to 350°F.
- In bowl of a standing mixer beat cranberries, oats, & zest into basic dough until just combined well.
- Form dough into 1" balls & roll balls in sugar to coat.
- Arrange balls 2" apart on cookie sheet & flatten to 2" rounds with bottom of a glass wrapped in wax paper to prevent sticking.
- Bake cookies in batches in middle of oven until pale golden, about 12 minutes. Cool on racks.

Molasses Ginger Cookies

...shared by Isabel Chesak

1 cup sugar

1/4 cup dark molasses

1 1/2 sticks softened unsalted butter

1 egg

2 cups of flour

1 teaspoon cinnamon

1/2 teaspoon ground cloves

1/2 teaspoon ground ginger

1/4 teaspoon salt

2 teaspoons baking soda

1/3 cup chopped crystallized ginger

1 cup sugar

- In a large bowl combine sugar, molasses, butter and egg. In a separate bowl, whisk together remaining (dry) ingredients. Mix until just combined.
- Form four logs. each approximately 8 inches long and 1 1/2 inches in diameter. Wrap in parchment and refrigerate until firm, about 1 hour.
- Heat oven to 350 degrees. Remove logs, remove wrap, slice logs into 1/4 inch thick rounds. Toss each slice in a bowl of granulated sugar. Place on parchment-lined cookie sheet and bake 8-12 minutes.

Freeze one half of the dough if you wish - makes 6 dozen.



Poinsettia Cookies

...shared by Judi Kotanchik

1 cup (2 sticks) butter or margarine, softened

1 cup confectioners' sugar

1 egg, beaten

1 1/2 teaspoons almond extract

1 teaspoon pure vanilla extract

2 1/2 cups all-purpose flour

1 teaspoon salt

Red decorating sugar, for garnish

- Cream butter in a large bowl with an electric mixer. Add confectioners' sugar; beat well. Beat in the egg and extracts. Blend in the flour and salt. Form the dough into two disks and wrap them in plastic. Chill the dough well.
- Remove one disk from the refrigerator. Roll dough out on a lightly floured surface to 1/8-inch thickness. Cut into 1 1/2-inch squares, then cut from each corner of the square almost to the center. Turn over every other cut point to the center and press gently, forming a pinwheel (or poinsettia). Sprinkle the center of each with red sugar. Repeat with the second disk of dough.
- Preheat oven to 350°F. Place the cookies on greased baking sheets and bake until very lightly golden, about 8 to 10 minutes.

Makes about 5 dozen cookies.

Holiday Orange Coconut Cookies

...shared by Margie Gundersheim

1 6-ounce can orange juice concentrate, thawed

1 box Vanilla Wafers, finely crushed in food processor

1 cup pecans, finely chopped (not ground) in food processor

1 cup flaked coconut

2 cups confectioners' sugar, separated

- Combine first 4 ingredients with 1.5 cups of the sugar in a bowl and mix well. Using a 1-inch cookie scoop or a teaspoon, shape mixture into small balls. Roll each one in hands and then in remaining sugar.

Makes about 3 dozen cookies. Store in refrigerator in single layer in covered container.

Note: Frequently, there are only 12 ounce cans of OJ concentrate, so I buy a 12- or 14-ounce can and double the remaining ingredients. Alternatively, use 1/2 of the can with the amounts listed above.

Cherry Pistachio Slice-and-Bake Cookies

...shared by Rachel Elias

2 ½ cups all-purpose flour

1/2 tsp. baking soda

1/4 tsp. salt

1 cup of sugar

6 tbsp. unsalted butter, at room temperature

1/4 cup canola oil

2 large eggs

1 tsp. vanilla extract

1/4 cup dried cherries, chopped

2 oz. dark chocolate (60-70% cacao) chopped

Vegetable oil cooking spray

½ cup pistachios, finely chopped

- In a bowl, combine flour, baking soda and salt.
- In a separate bowl, using electric mixer, beat sugar, butter and oil in till smooth. Add eggs and vanilla; beat until combined.
- Add flour mixture to egg mixture in 5 batches. Stir in cherries and chocolate.
- Divide dough in half, form into two logs, 2" x 8"; wrap in plastic wrap and freeze, one hour.
- Heat oven to 350°. Coat two baking sheets with cooking spray. Spread nuts on a cutting board; roll logs in nuts. Cut logs into 20 slices each and arrange on baking sheets. Press cookies lightly.
- Bake until golden, 8 to 9 min.; transfer to wire rack.

Makes about 40 cookies.



Chocolate Crinkles

...shared by Lisa Jacobs

2 cups white flour

2 1/2 cups confectioners' sugar

1/2 cup unsweetened cocoa powder

2-1/2 tsp. baking powder

1/4 tsp. salt

3 1/2 oz. unsweetened chocolate, coarsely chopped

3 1/2 tbsp. vegetable oil

1 1/2 cup packed light brown sugar

1/3 cup light corn syrup

1 1/2 tbsp. vanilla

4 large egg whites



- Sift flour, 1-1/2 cups confectioners' sugar, cocoa, baking powder & salt in large bowl.
- In medium sized heavy saucepan, combine chocolate & oil; warm over low heat, stirring frequently until just melted and smooth. Cool slightly. Stir in brown sugar, corn syrup and vanilla until well blended. Using a whisk, beat in egg whites, until no lumps of brown sugar remain. With a spoon, gently stir chocolate mixture into dry ingredients until smooth. Cover dough and refrigerate. between 2-1/2 - 8 hours.
- Preheat oven to 350. Lightly oil baking sheet with non-stick cooking spray. Put remaining 1 cup confectioners' sugar into shallow dish. Dust hands with it and roll portions of dough into 1" balls. Heavily coat each ball with conf. sugar and place 1-1/2" apart on cookie sheet.
- Bake 8-10 minutes or until the tops are almost firm when tapped. Let firm up for 2 minutes and then cool on wire racks.

Makes 4 dozen. Can be frozen - add more confectioners' sugar after thawing.



Cremini Meringue Mushrooms

...shared by Maryanne Muller

3 large egg whites

1/4 teaspoon cream of tartar

Pinch of salt

3/4 cup granulated sugar

1 teaspoon vanilla

2 tablespoons unsweetened cocoa powder (preferably Hershey's; not Dutch-process)

3 ounces bittersweet or semi-sweet chocolate, melted

Special equipment: Stand mixer; large pastry bag fitted with 1/2-inch plain round tip; 2 large baking sheets; small offset spatula (optional, but helpful)

- Heat oven to 200°F with racks in upper and lower thirds. Line 2 large baking sheets with parchment paper.
- Beat egg whites with cream of tartar and salt in bowl of stand mixer on high speed until they just hold soft peaks. Beat in sugar, 2 tablespoons at a time, beating well after each addition, and continue to beat at high speed until meringue is very stiff, about 2 minutes. Beat in vanilla and beat again until very stiff. Sift cocoa over meringue, and fold it in gently but thoroughly.
- Spoon meringue into a pastry bag fitted with tip. Holding bag vertically, about 1/2 inch above baking sheet, pipe meringue into 25 mounds, ranging in size from about 1 1/2 to 2 inches in diameter, to resemble mushroom caps.
- Still holding pastry bag vertically, pipe remaining meringue vertically into 25 "stems," 1 1/4- to 1 1/2 -inch-long lengths (make different lengths), making each base about 1 inch in diameter and tapering top end by pulling up on bag. (Pipe extra caps and stems with any remaining meringue in case of breakage.)
- With a finger dipped in water, gently tamp down any peaks of meringue on caps to make a smooth mushroom cap.
- Bake, switching position of sheets halfway through, until mushrooms caps are crisp and firm to touch, about 1 hour 45 minutes.
- Turn off oven, then leave meringues in oven, with door closed, 30 minutes to dry. Slide parchment with meringues from baking sheets onto racks to cool. Cool completely.
- With tip of a sharp paring knife, cut a small hollow the diameter of the tapered top of mushroom "stem" in center of the underside (flat side) of each mushroom cap.
- Spread chocolate generously over flat bottom of a cap with offset spatula or back of spoon, then insert narrow end of stem. Let cap rest, stem end up, on a tray or baking sheet. Attach remaining stems to remaining caps, and let stand, stem ends up, at cool room temperature until chocolate is set, about 1 hour.

Meringue mushrooms can be made 1 day ahead and kept between sheets of wax paper in airtight cookie tins. Makes 25 meringues.

The Culinary Guild
of New England



www.cgne.org

