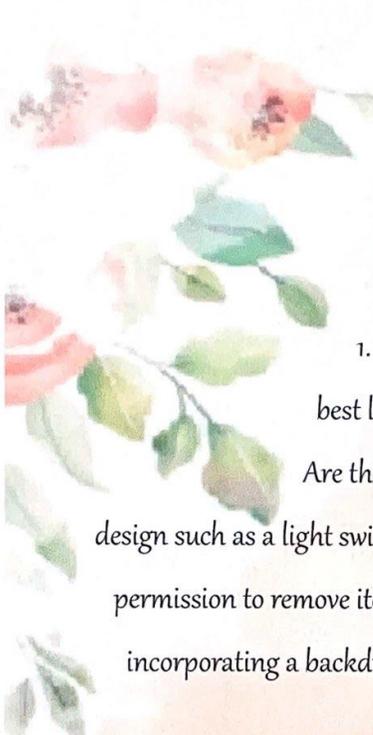


This document was prepared for the participants of Cookie College 2023. It contains three sections:

- 1. Mona D'Ambrosia's "Cookie Table Design Tips"**
- 2. Tips, Tricks and Hacks of Cookie baking by Venus Czernics and Ellen Colhouer**
- 3. Recipes from the Cookie College Demonstrations**



1. Mona D'Ambrosia's "Cookie Table Design Tips"



Cookie Table Design Tips...

By: Mona D'Ambrosia, Owner/Event Decorator
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1. Preview the venue where the event will be held. Determine the best location for the cookie table. Is electricity available if needed? Are there any obstructions on the wall that may interfere with your design such as a light switch, fire alarm/extinguisher, pictures, or signs. (Ask for permission to remove items that can be taken down and return when done.) Consider incorporating a backdrop as part of your design to hide items.
 2. Confirm if your venue will provide table clothes, skirting, cookie plates and tiers, plates and napkins, and an attendant to plate and refill cookies, and box leftovers.
 3. Work from the ground up. Before adding cookie plates and décor, be sure your table is centered on the wall and the tablecloth and skirting are on straight. It's hard to adjust once the table is set.
 4. Your table can be whatever you want it to be, simple or involved, there is no right or wrong! Consider it to be a decoration and allow it to be an extension of the event design.
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5. Add tulle/colored netting to the top of your table before placing your cookie plates/tiers to soften the design. It also helps hide tablecloth wrinkles and can help camouflage twinkle light cords and is relatively inexpensive.
6. "Height & Light" are your friends!!!...
 - A. Height - Take proportion and scale into consideration when designing your table. You want your table to reflect the size of your space. You don't want your design to get lost in a huge space, likewise, you don't want it to over-power a tiny space. Décor, such as florals and signs, placed at varying heights, bring interest to your table. Positioning empty boxes under your tablecloth can provide the extra height you need. Try to create movement on your table by drawing the eyes up and across the design.
 - B. Light - Add fairy lights, LED candles, or colored puck lights to brighten the table. Once your table is completely set, the fairy lights are the last items added to the table. If your table is set in advance of event, place battery packs where they can easily be found. Appoint a person to turn on the lights and hide the battery packs behind cookie plates and décor.
7. Before plating cookies, place paper doilies on plating surfaces. Attach a few small pieces of rolled scotch tape between the doily and plating surface (this will help minimize the doily from shifting). Doilies can be purchased from the Dollar Tree.
8. If possible, allow a plating surface for each type of cookie to avoid flavors blending into each other.

9. It's helpful to have a "work" table placed next to the cookie table that you can place the containers of the cookies on. Decide the cookie placement by putting one cookie of each type on its own plating surface to ensure you have a spot for each type of cookie. Once each surface has a cookie on it, complete plating all of the cookies, paying attention to position the "pretty" cookies near the focal point of the table.
10. While you are working on the table, prepare a separate plate of cookies for the newlyweds to take with them at the end of the evening. They will greatly appreciate having their favorites to snack on at the end of a long day or to wake up to.
11. Try to use different plating methods such as placing your cookies in rows, on the diagonal, or stacked in pyramids to be visually pleasing. You want to put out as many cookies as you can but keep in mind that you want the placement to be neat and consistent. Do not over-stack cookies on a surface.
12. Have a small hand-held sweeper or whisk broom available to remove any crumbs.
13. Once your table is set, take a picture to see if there are any changes that need to be made. It is much easier to spot something that might be out of place or needs adjusted by viewing in a picture. Be sure to take additional pictures to share with your cookie friends!
14. Have trays available for leftover cookies. (Dollar Tree platters work great.) The family will love having cookies to share the following day for brunch or dinner.

15. For easy clean up, place a garbage can close to the table to brush crumbs and used doilies from plating surfaces. Use baby wipes to quickly remove excess crumbs and icing from your surfaces.

And most of all:
Be proud of yourself..
what you are providing is truly
a labor of love!

I am honored to provide these suggestions to you. For those who seek someone to handle the details, please reach out to me for professional assistance. I provide décor for weddings, corporate events and special occasions and I am available to help you. My business covers Southwestern PA.

My contact information is:

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2. TIPS, TRICKS, AND HACKS of Cookie Baking

Prepared and Presented for Cookie College 2023 by Venus Czernics and Ellen Colhouer

How to properly measure flour - Weigh it. 1 cup of flour should weigh 120 grams. Or stir your flour, fluff it up and spoon into measuring cup, level the top. Scooping from the bag can almost double your flour quantity.

You can even weigh your dough balls for more identically sized cookies and baking time.

To prevent butter issues (cookies too flat) add 1/4 cup of flour per two sticks of butter.

For recipe doubling, Tupperware makes a great set of cups with more measurements.

Always use parchment or silicon mat... Cookies bake more evenly, and can prevent breakage. It also comes in sheets for those of you that use the rolls.... Way easier.

***Unless you are making Spritz! Don't use for Spritz.

You can roll dough in-between sheets of parchment and chill already at the appropriate width.

You can use strips of parchment crossed in your tassie pans to help lift your pecan tassies when they get sticky and hard to lift.

There are rolling pins with interchangeable discs to roll different thicknesses.

Silicone mats are great for cutting kolache dough or lady lock dough or for rolling circles for individual nut rolls... they come with measurements printed on them and make cleanup easy.

Tart tampers! Great for pecan tassies, and Carmel cups ... dock crust before-hand with a fork and retamp as soon as they come out of the oven to make more room if they rise too much.

Forming Thumbprints.... Be creative... look around your house... some use wine corks, some use the caps off of flavoring bottles, some use chapstick caps or thimbles. Check your junk drawer... You know you have one.

Filling thumbprints: PIPE THEM! This is so much more accurate and clean than finding the right spoon. If you don't have piping bags and tips, heat your jam for 15 sec, stir and put in a ziplock bag, snip a tiny corner off the end.

Use melted chocolate for your drizzle over the top of thumbprints, its not as sweet as icing, it hardens better and makes a little ledge to protect your filling when freezing and stacking.

Use your creativity for imprints on your peanut butter cookies... try a meat mallet, shot glass, pastry blender, fork, chop stick, whisk.

Use needle nose pliers to pull your lady locks off their forms... especially if they are clothes pins wrapped in foil... you will save your fingerprints.

Freezing and mailing cookies. Flash freeze cookies then line your airtight container with parchment . Put a layer of cookies in, layer another piece of parchment, another layer of cookies etc. If there is room at the top of your container, stuff it with crumpled parchment so that your cookies do not move. Wrap your airtight container with plastic wrap... lots of plastic wrap.... It's the next line of defense to keep air out. Then in your mailing box, you can use styrofoam to make a mini cooler and pad all around your box so they don't move... movement causes breakage. You can also use freezer ice mats to keep your cookies cold... this also works when traveling with cookies.

Adding flavor: Extracts, oils, zest, juice... oils are usually the most intense. They are concentrated, purer, and clear tasting.

If you are adding nuts... toast them... it releases the oils and gives more flavor.

How to keep Kolache shut when they do open.... Just push them closed right when they come out of the oven... or flip them over.

There are stamps to cut out your Kolache squares, or use a fluted pastry roller.

Line your bar cookie pans with parchment, grease and dust with coca if for brownies... some other cookies I will butter and sugar the edge of the parchment in the pan... the cookie lifts out easily, and wraps even easier... score them while warm. cut them when you are ready to serve. Plastic knives, and very sharp knives warmed with hot water and dried quickly between cuts make edges cleaner. They are also prettier and easier to handle in square papers.

Do your coconut macaroons feel a little hairy? Pulse your coconut in the food processor... in fact you can make the entire recipe in the food processor, they scoop easier and are tidier. And bake better.

If you are worried about your powdered sugar holding up... Add 1 tsp of cornstarch to every 1/4 cup of powdered sugar to make non melting powdered sugar.

If you need almond paste... make your own!!!! 1 cup almond flour, 1/2 tsp. Powdered sugar, 1/8 tsp of kosher salt... Mix in food processor. Add 1 egg white an 1/4 to 1/2 tsp of almond extract and pulse until you get a smooth paste.
Use immediately or roll in a log, wrap in plastic wrap and refrigerate. Can also be frozen.

Spritz_- Use the recipe that came with your press... sometimes they are designed for that specific press. Twists on Spritz... you can tint them for color, change their flavorings, sandwich them with chocolate, and there are so many designs.
Some people chill their pans so that the dough grabs. Do not use parchment paper.

For Heart shaped Buckeyes, make your buckeye dough, chill, press firmly into forms, freeze, pop out, add toothpick, refreeze, dip, and add candy heart over the hole.

3. Recipes from the 2023 Cookie College Demonstrations

PRALINE COOKIES

Stacey Adger

INGREDIENTS

1/2 c. Butter, softened

1 1/2 c packed brown sugar

1 egg

1 tsp. Vanilla extract

Beat above together then add in:

1 1/2 c all-purpose flour

1 1/2 tsp. Baking powder

1/4 tsp. Salt

Mix well

Preheat oven to 350°

Mix well and roll into 1" balls. Place 2" apart on baking sheet. Flatten slightly then sprinkle a little chopped pecans on top and bake for 10 minutes.

GLAZE FOR PRALINE COOKIES

INGREDIENTS

1 C. Packed brown sugar

1/2 C heavy whipping cream

1 C. Confectioners' sugar

Combine br. Sugar and cream and bring to a boil. Remove from heat, add confectioners' sugar. Blend till smooth. Drizzle over cooled cookies.

ROYAL ICING

Grammy Pammy Sweetery

Favorite royal icing recipe

INGREDIENTS

2 Lbs. Confectioners sugar

5 Tablespoons meringue powder

1 tsp. Cream of tartar

3/4 c warm water

1 tsp. Vanilla extract

1 tsp. Almond extract

1. Add vanilla and almond extract to your 3/4 cup measuring cup...then add hot tap water to fill. In a bowl, add the extract/ water mixture, meringue powder and cream of tartar. Mix on low speed for 30 seconds using paddle attachment.
2. Add a freshly opened 2 lb. bag of powdered sugar.
3. Continue mixing at low speed until it is incorporated- approx 6 minutes. Scrape down sides of bowl twice during mixing time.
4. Use only alcohol based extracts
5. This will give you both outline and flood consistency. It should stick to your spatula with a little bit of drooping movement.
6. Add water a little bit at a time to get the 15 second icing consistency that works both outlining and flooding. The icing has to melt into itself flat at 15 seconds. Count one one thousand, two one thousand, etc.
7. Royal icing will keep for 6 weeks. Leave at room temperature. **DO NOT REFRIGERATE**

NUT HORNS

Cathy McCort

DOUGH INGREDIENTS

1lb. Can of crisco

3 Tblsp. Sugar

3 eggs

1 cake yeast

1 c. Milk

1 tsp. Salt

1 tsp. Vanilla extract

1 tsp. Almond extract

****6-7 c. Flour**

Combine crisco, sugar, eggs and extracts in a small bowl. Heat milk and dissolve the yeast in it. Mix salt and 6 cups flour in another bowl. Combine all 3 mixtures a little at a time. **DO NOT LET IT RISE.** Break off a baseball size * piece of dough and roll into a circle about the size of a dinner plate. Spread the nut mixture and cut into equal wedges...size is a personal preference. I usually get 12-16. Roll each wedge from the large end. Roll in granulated sugar and place on parchment lined baking sheet. Loose small end face down.

Bake at 325° for 8 to 10 minutes

NUT FILLING**INGREDIENTS**

Approx 1 1/2 lbs. Finely chopped nuts

1 3/4 - 2 c. Sugar

1 tsp. Vanilla extract

Enough milk to make spreadable

* I usually get 7 balls of dough..sometimes I weigh them

** I start with 6 c. Flour and add the last cup as needed.

I have adjusted and played with this recipe for 40 years. This is my most recent. Enjoy!

ITALIAN RAINBOW COOKIES

Debbie Zupancic

INGREDIENTS

Nonstick cooking spray

1 cup sugar

1 (8-ounce) can almond paste

3 sticks unsalted butter, softened and divided

4 eggs, separated

¼ cup milk

2 teaspoons almond extract

2 cups all-purpose flour

¼ teaspoon red food coloring

¼ teaspoon green food coloring

½ cup raspberry jam, divided

1½ cups semisweet chocolate chips, melted

Directions

1. Preheat the oven to 325 F, and grease three 9-by-13-inch quarter sheet pans with cooking spray, then line each with parchment.
2. In a stand mixer fitted with the paddle attachment, combine the sugar, almond paste and 1 stick of the butter. Mix until smooth and lump free, being sure to break down the almond paste as best you can. Add the remaining 2 sticks of butter and continue to mix until smooth, scraping down the sides of the bowl as needed.
3. Gradually add the egg yolks, followed by the milk and almond extract. Mix until combined. Add the flour and slowly mix until combined, scraping down the sides of the bowl as needed. Once the flour is combined, set aside.
4. In a separate bowl, whip the egg whites until they form stiff, fluffy peaks. Fold the whipped egg whites into the flour mixture to form a smooth batter, then divide equally between 3 bowls.

5. Stir the red food coloring into the first bowl of batter until evenly pink colored, then stir the green color into the second bowl of batter until evenly green colored, leaving the third bowl untouched. Keeping the batters separate, evenly spread them into the greased and parchment-lined quarter sheet pans, and bake, rotating halfway through, until set, 10 to 12 minutes. Then let cool completely.
6. Once cooled, spread half of the jam to cover the surface of the green cake and place the undyed layer directly on top, sandwiching the jam. Repeat this step by spreading the remaining jam on top of the undyed layer and placing the pink layer directly on top of it, discarding all parchment.
7. Cover the cake with plastic wrap and top with another sheet pan. Weigh down the layers with heavy plates or cans, and refrigerate for at least 4 hours, or overnight.
8. Remove the weights and plastic wrap. Spread half of the melted chocolate over the top of the cake and refrigerate until set, 30 minutes.
9. Once solid, flip the cake onto a cutting board, discarding the bottom layer of parchment, and spread the remaining melted chocolate in an even layer over the surface.
10. Return to the refrigerator and chill until set, 30 minutes.
11. Once set, trim the rough edges off the cake. Cut the cake into 1-inch squares.

HAMENTASCHEN

Rosanne Robinson and Leanne Condron

DOUGH INGREDIENTS

(prepare in 2 separate bowls)

1 ½ cups sifted flour

½ tsp salt

½ pound (1 cup) butter (room temperature)

Combine the 1 ½ cups flour, salt and butter, rubbing the butter into the flour with fingers. (or use a pastry blender to cut the butter in)

3 egg yolks

3 Tablespoons white distilled vinegar

3 Tablespoons cold water

1 cup sifted flour

Mix the egg yolks with a fork. Add vinegar and water. Add the 1 cup of flour, sifting it into the egg mixture, mixing together lightly.

Combine the 2 mixtures and blend well with a fork.

Store covered overnight in the refrigerator.

When ready to use, pinch off dough the size of a walnut and roll on a floured surface into a 2 ½" round. Place a level teaspoon of the fillings* in the center. Pinch the sides together, forming a closed triangle over the filling.

(can also roll the dough out and cut with a scalloped cutter that is about 2 ½" in diameter)

Bake at 400 degrees on an ungreased cookie sheet for 20 minutes or until lightly browned.

Yields about 30 cookies

For the filling use only pastry fillings, not jelly or jams. Apricot, poppy seed, prune (lekvar) are traditional.

Homemade Apricot filling can be made with 1# dried apricots, 3 cups water and 3 cups sugar. Cook the apricots in the water over low heat until very soft. Add sugar and heat stirring constantly until fruit comes to a boil. Cool, cover and store in refrigerator. Makes about 3 pints.

KOLACHE/KIFFLES

Used by: Rosanne Robinson and Leanne Condron

Recipe submitted to the WCTC files by: Cynthia Opfer Mayersky

Many of you have been asking about my recipe, what kind of filling and any tips. Well, the recipe is very simple:

Ingredients:

- (1) 8 ounce cream cheese, softened
- (3) sticks butter, softened - I use unsalted
- (3) cups all purpose flour

Directions:

Cream the cream cheese and butter until light and fluffy. Add flour and combine.

I separate the dough into 4 discs, wrap in plastic wrap and refrigerate for a few hours sometimes overnight. I take one disc, at a time, out of the refrigerator to soften enough to roll out. I sprinkle my pastry mat with flour, a little granulated sugar and a little powdered sugar. I don't measure the thickness but probably roll to 1/8". I use a multi wheel pastry cutter like the one pictured to get the most uniform size as possible. I think it have it set to make maybe 2 1/4" squares.

Fillings

Fruit:

The fruit fillings are from Shop n Save grocery store, I have on occasion, made my own apricot filling but the premade ones work very well for me.

Nut

1/2# ground walnuts

1 C granulated sugar

1/2 C boiled milk

2 Tbsp melted butter

Mix ingredients in bowl using 1/4 c of the milk at first. Mixture will be thick. If it's not spreadable use more milk. Place 1/2 tsp filling in center of each square.

Constructing the Cookies

I dab a small amount of water on opposite corners, fold one corner over and make sure the tip "attaches" (if that makes sense). Take opposite corner over cookie and smooth out the tip so it "attaches" to the cookie. Sometimes I need to add a tiny bit more water to smooth it out. Brush lightly with water and sprinkle granulated sugar on top.

Baking

Bake @ 350° 15-18 minutes. I check at 15 then add more time until they are the perfect doneness/color for me. I hope this all makes sense and is helpful.

Believe me it took me a LONG time to get my cookies to look like this and I do still have some that pop open. I love to bake and I take my time. It's my name on my cookies so I try not to rush. Have a great weekend!

PEACHES

Jamie Pikulsky-The Corner Creamery LLC- Uniontown

INGREDIENTS

3 large eggs

2 c. Sugar

1 c. Vegetable oil

1tsp. Vanilla extract

4 tsp. Baking powder

1/2 tsp. Salt

1 c. Whole milk

6 c. All purpose flour

FILLING

Peach jam

Buttercream frosting

DECORATING

Peach liqueur

Yellow and red food coloring

Sugar

Fake leaves

INSTRUCTIONS

1. For the cookies, first preheat oven to 350 degrees F.
2. Line two baking sheets with parchment paper
3. Place the eggs and sugar in a bowl and beat with an electric mixer until light, about 3 minutes
4. Add the oil and beat until creamy, then mix in the milk and vanilla

5. Mix the flour with the baking powder and salt, then add this to the batter and beat till just combined
6. Take a small amount of batter in your hands and roll into a ball about 1 1/2 inches for large or 3/4 inch for small sized cookies and place these on the baking sheets
7. Continue to roll out all the batter into balls and then bake for about 12 to 15 minutes or until very light brown on the bottom
8. Cool well
9. For the filling, use a sharp knife, and cut out a circle on bottom of cookie removing the cookie centers and placing these in a bowl
10. Be careful not to cut completely through the cookie, but you need to make space for the filling
11. Once you have cut the bottom of each cookie, break up the cookie pieces that you have cut out, into fine crumbs
12. Add enough of the peach jam and buttercream to the cookie crumbs until you have a sticky filling
13. Carefully fill each cookie, and then matching cookies or shape and size, place two cookies together, using the peach mixture as glue to hold the cookies together
14. Clean any that may ooze from the seams
15. To decorate, place about 1/2 cup of the peach liqueur into two separate bowls, and color one yellow and the other red
16. In a third bowl, place the sugar
17. Carefully dip each cookie pair into the yellow mixture first 1/2 of the way up the cookie, then dip the entire cookie in the red mixture
18. Gently blot the cookie with paper towels to remove most of the liquid, then immediately roll the cookie in the sugar
19. Place the finished cookie on a sheet of wax paper to dry and continue to color the rest of the cookies in the same manner
20. Once the cookies have dried, you can insert a couple of fake leaves to resemble the peach

MACARONS

Beth's Cookie Table

Beth Stefanik

French Macarons

INGREDIENTS

57 g almond flour

115 g powdered sugar

Sift together.

36 g sugar

72 g egg whites

In a mixing bowl, combine egg whites and sugar along with food coloring. Start at low speed (kitchen aid setting 4) for 2 minutes,

Increase speed to medium (kitchen aid setting 6) for 2 minutes. Finally

increase to medium high (kitchen aid setting 8) for 1-2 minutes.

Meringue should have stiff peaks, if not, continue mixing another minute and check again.

Add in 1/3 of the almond flour mixture. Fold until incorporated.

Continue until all almond flour mixture is used. (I use the 'J' method of folding: around the bowl and through the middle)

Keep folding until batter flows slowly off the spatula, like lava. Pour into piping bag fitted with a Wilton 10 or 12 tip. Pipe straight down onto silicone mat or parchment on a baking sheet.

Bang trays to release air bubbles. Let sit until tops are dry. Bake at 310*
for 13-15 minutes.

Gently wiggle the tops to test for doneness. If they move, bake a minute longer and retest. Let cool on baking sheet then gently peel the parchment/silicone mat away from the macaron shell.

*Flavorings can be added to the shell however after many attempts I don't add anything. I've found the flavors are either too weak or my shells fail. Examples of additions: powdered peanut butter, instant espresso, hot chocolate mix, cinnamon or some extracts. (Water or oil based extracts will deflate your meringue)

Italian Buttercream

57 g sugar

227 g water

¼ tsp lemon juice

Mix together in medium pot, boil on high until it reaches 240*.

397 g butter softened on counter for 24 hours. Cut into small chunks, set aside.

114 g egg whites

36 g sugar

Combine in mixing bowl, slowly (medium speed) whisk while sugar/water mixture is boiling. Once it reaches 230*, turn mixer to medium high speed. At 240 *, turn mixer back to medium speed and pour sugar/water mixture carefully into meringue. Beat for another minute.

Add butter one chunk at a time. Mix until no butter is visible. Add a splash of vanilla, mix again.

At this point you can use as is or separate and add different flavorings.

CATHERINE'S COOKIE ART NO CHILL SUGAR COOKIES

1 cup unsalted butter (room temperature)

1 cup granulated sugar

1 tsp vanilla

1/2 teaspoon salt

1 large egg

3 cups all purpose flour

Cream 1 cup room temperature unsalted butter with one cup of sugar 1 teaspoon of vanilla and 1/2 teaspoon salt. Add one egg and mix well. Add 3 cups of flour mix well. You do not need to chill this dough, you can roll it immediately.

Roll dough between two sheets of parchment paper to 3/8 inch thickness. Cut out the cookies and lift the scraps. Do not move the cookies.

If you wish to rearrange your cutouts chill them in the freezer for 15 minutes before moving them. Bake on a cool cookie sheet at 350 degrees, until the edges of the cookie are golden 8-10 minutes.

Makes about one dozen 3-4 inch cookies.

PECAN TASSIES FROM THE KITCHEN OF: Karen Kresak

Yields ~48 Tassies

Time 20-25 Mins Temp 325°F

Ingredients

Tassie cups:

1 cup softened butter

6oz Cream cheese

2 cups Flour

Powder sugar in a cup

Filling:

Pecan filling

¼ cup melted butter

1 cup brown sugar

1 cup Corn syrup

3 eggs room temp

1 tsp Vanilla

1 or more cups of chopped Pecans

Fillings other than Pecan or fresh fruit - Bake tassie cups first then fill to desired amount.

Directions:

Combine butter and cream cheese in a mixer, Add Flour slowly. Cover then refrigerate for at least 1 hour.

I use a 48 cup tassie pan. Spoon balls into a PAM baking spray pan with narrow strips of cut waxed paper so your tassies can lift out easily after they are baked.

Then take your tassie tamper, dip into powdered sugar and press into the cup to make a cup.

*Pecan Filling - Mix by hand - butter, brown sugar and corn syrup.

-then egg and Vanilla. Then add chopped Pecans.

Fill - 1/2 to 3/4 full - DO Not fill all the way these will overflow.

*Bake 325F for 20-25 mins so the edges are light brown not dark brown.

If filling Tassies with Fruit filling from a bag - Bake Tassies until light brown without filling. Take out of the oven, fill with fruit filling to your desired fill level. Put back in the oven for ~5 mins. If this is for fresh fruit filling, bake as Pecan filling.