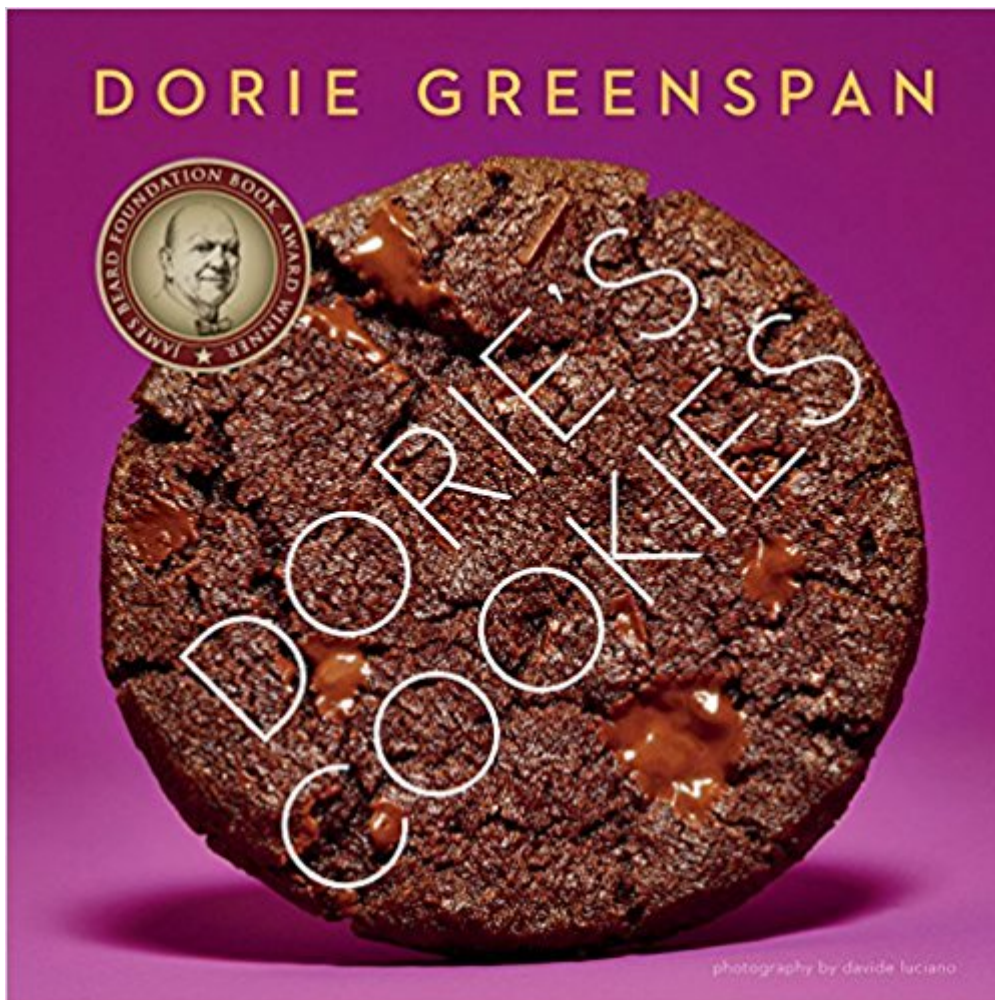




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Dorie's Cookies



Synopsis

James Beard Award-winner for Best Baking and Dessert Book 2017 All-new collection from a "revered icon" and "culinary guru" (New York Times). Over the course of her baking career, Dorie Greenspan has created more than 300 cookie recipes. Yet she has never written a book about them—until now. To merit her “three purple stars of approval,” every cookie had to be so special that it begged to be made again and again. Cookies for every taste and occasion are here. There are company treats like Portofignos, with chocolate dough and port-soaked figs, and lunch-box Blueberry Buttermilk Pie Bars. They Might Be Breakfast Cookies are packed with goodies—raisins, dried apples, dried cranberries, and oats—while Almond Crackle Cookies have just three ingredients. There are dozens of choices for the Christmas cookie swaps, including Little Rascals (German jam sandwich cookies with walnuts), Italian Saucissons (chocolate log cookies studded with dried fruit), and Snowy-Topped Brownie Drops. And who but America’s favorite baker could devise a cookie as intriguing as Pink-Peppercorn Thumbprints or as popular as the World Peace Cookie, with its 59 million Internet fans?

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Customer Reviews

Every-Way Shortbread: The Lemon-Poppy Seed Version from Dorie’s Cookies Makes 12 Cookies There are so many reasons to love shortbread as much as I do and among them are its almost universal appeal and almost infinite variability. Oh, and the ingredients are ones you’ve almost always got on hand. The cookies are quick to put together — you can have them in the oven in about 15 minutes. And they’re

easy. The shortbread clan is a big one, and each branch of the family is different. Some shortbreads are made with eggs (like the French Vanilla Sable *À l'Œuf*, page 332); some are made without (like these and the Fennel-Orange Shortbread Wedges, page 415); some are made with rice flour (like the Rose-Hibiscus Shortbread Fans, page 191); some are rolled and cut; and some are pressed into a pan, pricked, baked and sliced into wedges. These are of the press-and-poke variety and they're beautiful; even more beautiful with a little icing. I'm giving you a recipe for lemon *À l'Œuf* poppy seed shortbread, but take a look at *Playing Around* for a few other ideas, and forage in your pantry. Next time, you might want to use cinnamon or cardamom, sesame seeds or chopped walnuts, chocolate chips or espresso, butterscotch bits or candied orange zest.

Directions Center a rack in the oven and preheat it to 350 degrees F. Butter an 8-inch round cake pan, dust the interior with flour and tap out the excess. Or lightly butter a 9-inch glass pan or pie plate, line it with a parchment paper circle and dust with flour. Toss the sugar and salt into the bowl of a stand mixer, or in a large bowl in which you can use a hand mixer. Add the lemon zest and rub the ingredients together with your fingertips until the sugar is moist and fragrant. If using a stand mixer, fit it with the paddle attachment. Add the butter to the bowl and beat on medium speed until the mixture is smooth, about 2 minutes. Beat in the vanilla and lemon oil or extract. Turn off the mixer, add the flour all at once and mix on low speed. When the flour is incorporated, add the poppy seeds and continue to mix on low until you've got a bowl of soft, moist curds and crumbs, about 2 minutes. Squeeze a few curds, and if they hold together, you're there. (You don't want to mix the dough until it comes together uniformly). Turn the crumbs out into the pan and pat them down evenly. To smooth the top, roll the crumbs using a spice bottle as a rolling pin. (You can also tamp down the crumbs with the bottom of a small measuring cup.)

There's no need to be overly forceful; the point is to knit the crumbs together and compress them. Using the tines of a dinner fork and pressing straight down so that you hear the metal tap against the pan, poke lines of holes in the dough to create a dozen wedges. Finish by pressing the bottom of the tines horizontally around the edges of the dough, as though you were crimping a piecrust, to create a decorative edge. Alternatively, you can make shortbread fingers by pricking a cross in the dough to divide it into quarters and then, working from the top down, pricking vertical lines • the edge pieces will be odd-shaped, but that's just fine. Or you can make squares or diamonds; again you'll have a few odd pieces. Bake the shortbread for about 25 minutes, rotating the pan after 12 minutes, or until the top feels firm to the touch and the edges have a tinge of color; the center should remain fairly pale. Transfer

the pan to a rack and allow it to rest for 3 minutes. If the holes that defined the wedges or other shape have closed, re-poke them. Carefully run a table knife between the sides of the pan and the shortbread and even more carefully turn the shortbread over onto the rack; peel away the paper, if you used it. Then invert onto a cutting board and, using a long sturdy knife or a bench scraper, cut the shortbread along the pricked lines; lift the pieces back onto the rack and allow them to cool before icing or serving. To make the icing and finish the cookies (optional): Put the confectioners' sugar in a small bowl, add 1 tablespoon milk or lemon juice and stir to blend. If the icing is too thick to brush, spread or drizzle smoothly and easily, add more milk or juice drop by drop. You can just drizzle the icing over each wedge or, using a pastry brush or a small icing spatula, you can ice each wedge, covering it entirely or leaving the borders bare. Sprinkle a few poppy seeds or grains of sugar on each fan, if you'd like, and let the icing set. Storage: Packed in a tightly covered container, the shortbread will keep for at least 1 week. If you didn't ice the cookies, they can be wrapped airtight and frozen for up to 2 months.

Playing Around **Vanilla Shortbread.** Omit the lemon zest, oil or extract and poppy seeds and increase the vanilla extract to 2 tea- spoons. Ice as directed, if you'd like, but use sanding sugar, not poppy seeds. **Espresso Shortbread.** Omit the lemon zest, oil or extract and poppy seeds and beat 11 tablespoons ground espresso into the butter-sugar mixture. When the short- bread is cool, dust with a combination of cocoa and confectioners' sugar. **Orange Shortbread.** Omit the lemon zest and oil or extract and add the zest of 1 orange or 2 tangerines or clementines and 4 teaspoon orange oil or extract. Keep the poppy seeds, if you'd like or add some very finely chopped candied orange peel (page 474). **Shortbread with Nuts or Chips.** Flavor the dough as you'd like and then add 2 cup toasted chopped nuts and/or 1/2 cup chopped chocolate or mini chocolate chips. Or, if you use an add-in like toffee bits, chop them first • the shortbread isn't really thick enough to handle chunks.

Ingredients 3 cup (67 grams) sugar 4 teaspoon fine sea salt Finely grated zest of 1 lemon 1 stick (8 tablespoons; 4 ounces; 113 grams) unsalted butter, cut into chunks, at room temperature 1 teaspoon pure vanilla extract 4 teaspoon pure lemon oil or extract 1 cup plus 2 tablespoons (151 grams) all-purpose flour 1 tablespoon poppy seeds 2 cup (60 grams) confectioners' sugar, sifted 1 to 2 tablespoons milk or freshly squeezed lemon juice Poppy seeds or sanding sugar, for sprinkling (optional)

Melody Cookies from Dorie's Cookies Makes about 55 cookies Once upon a time, the Nabisco company made a cookie called Melody. They were large and round. I'm told by a cookie-dunker that they were just the right size to fit into a glass of milk. They had scalloped edges and were topped with sparkly sugar. They were thin, crunchy and more cocoa- flavored than chocolatey. They were beloved. But evidently not enough, because sometime in the 1970s, production ceased. Search I did and you'll find eulogies to the Melody, but no recipe. Until now. After I'd made many cookies using the Do-Almost-Anything Chocolate Cookie Dough, my husband said, "There's something about these that reminds me of Melody cookies. The flavor is so similar, but the texture is off. If they had some snap, maybe, .." Turns out, he was right: Crunch was the missing note! Are they just the same as the Melodies of childhood? I don't know. However, these deliver the childish delight of a Melody and the possibility of more grown-up pleasures. My smaller cookies are still a good size for dunking into milk, but they're also right for dipping into a shot of espresso. And if you love cookies and ice cream (and of course you do), you might want to use these to make ice cream sandwiches. They not only make good sandwiches, they make pretty ones. A word on the cocoa: I've found that cookies made with dark cocoa, such as Valrhona, come closest to tasting like the Melody of memory. Directions Sift the flour, cocoa and baking soda together. Working with a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the butter, sugar and salt together on medium speed until smooth and creamy, about 3 minutes; scrape down the bowl as needed. Reduce the mixer speed to low and blend in the vanilla, followed by the egg white, and beat for 1 to 2 minutes. The white might curdle the dough and make it slippery. keep going; it will smooth out when the flour goes in. Turn the mixer off, add half the flour-cocoa mixture and pulse the machine to get the blending going, then mix on low only until the dry ingredients are almost incorporated. Scrape down the bowl and repeat with the remaining flour-cocoa mixture, this time beating just until the dry ingredients disappear and the dough comes together. Scrape the dough onto a work surface, divide it in half and shape each half into a disk. Working with one piece of dough at a time, sandwich the dough between pieces of parchment paper and roll out to a thickness of 1/8 inch. Slide the dough onto a baking sheet. you can stack the slabs and freeze for at least 1 hour, or refrigerate for at least 2 hours. Getting ready to bake: Position the racks to divide the oven into thirds and preheat it to 350 degrees F. Line two baking sheets with parchment

paper or silicone baking mats. I use a 2-inch-diameter scalloped cookie cutter, but you can make the cookies smaller or larger if you'd like; the baking times will be almost the same, though the yield, of course, will change. Working with one piece of dough at a time, peel away both pieces of paper and return the dough to one piece of paper. Cut out as many cookies as you can. Place them on the lined baking sheets, leaving a generous inch between rounds; reserve the scraps. Sprinkle the cookies with sanding or granulated sugar. Gather together the scraps from both pieces of dough, re-roll them between paper until 1/8 inch thick and chill thoroughly. Bake the cookies for 15 to 17 minutes, rotating the pans front to back and top to bottom at the midway mark. The cookies are done when they feel firm to the touch around the edges and give only the least little bit when poked in the center. Remove the baking sheets from the oven and let the cookies rest on the sheets for about 2 minutes before transferring them to cooling racks with a wide spatula. Let cool completely. Cut out and bake the remaining dough, always using cool sheets. Storage: The best way to freeze Melodies is unbaked: Cut out the cookies, wrap them airtight, freeze for up to 2 months and bake them straight from the freezer, adding a minute or so to the baking time if needed. The baked cookies will be good for a week or more kept at room temperature. They can be wrapped airtight and frozen for up to 2 months, but the sugar topping might melt. Playing Around

Peppermint Melody Cookies: Chocolate and crunch are peppermint's pals, so you might want to add a drop (or two, at most) of pure peppermint oil or extract to the dough when you add the vanilla.

Ingredients 2 1/2 cups (306 grams) all-purpose flour 1/3 cup (28 grams) unsweetened cocoa powder (see headnote) 1/2 teaspoon baking soda 2 sticks (8 ounces; 226 grams) unsalted butter, cut into chunks, at room temperature 1 cup (150 grams) sugar 1/2 teaspoon fine sea salt 1 teaspoon pure vanilla extract 1 large egg white Sanding or granulated sugar, for sprinkling

A James Beard Award-winner for Best Baking and Dessert Book 2017 A Tasting Table Fall 2016 Pick An Epicurious Fall 2016 Pick "Greenspan, the IACP and James Beard award-winning chef and New York Times bestselling cookbook author, admits in the introduction to her latest book that she has wanted to create an all-cookie cookbook since she wrote her first book in 1991. It may have taken Greenspan a while to finally give fans the gift of an all-cookie cookbook, but it was worth the wait, as it encompasses all of her influences over the years: the techniques and flavors learned at Julia Child's side, years working with Parisian patissier Pierre Herme, and recipes from the pop-up shop she and her son ran. Fans of Greenspan's other cookbooks will be pleased by the variety of recipes, including old favorites such as the World Peace Cookie. There are

elaborate sandwich cookies, humble drop cookies, and revisions of chocolate chip cookies. A chapter devoted to savory cookies offers, among other unexpected treats, honey-blue cheese madeleines and spicy togarashi meringues. Unexpected and magnificent-sounding creations such as a Thanksgiving bar, made with homemade cranberry jam and fresh raspberries sandwiched between a crust made from cocoa-walnut shortbread remind readers that Greenspan is, let's say it, the cookie savant of our time. Recipes in the book, as always the case with Greenspan's recipes, are thorough enough to allow an unsure baker to find success. Accomplished bakers will be challenged and inspired by the breadth of recipes and the many suggestions Greenspan offers throughout the book to modify recipes. This is a cookbook to read, bake, and eat your way through."

• Publisher's Weekly "Dorie has written the perfect book to satisfy the Cookie Monster in all of us. These recipes are both classic and inventive and totally delicious."

• Ina Garten, Barefoot Contessa cookbooks and television "Close your eyes and dream up your wildest, most delicious cookie. Now, open 'em up. Abracadabra! There's your cookie, right here in Dorie's stunning new book."

• Nancy Silverton, James Beard Outstanding Chef "As comprehensively crumbly as you'd expect from Dorie. Her enthusiasm and knowledge are so complete that you just want to put down whatever you are doing and bake a batch of perfect cookies."

• Yotam Ottolenghi, author, Jerusalem "I came to know Dorie through her insanely delicious cookies before I fell for her as a hip-as-heck (baking) goddess. Her exacting technique and clever palate make any recipe that comes out of her oven or yours true perfection."

• Christina Tosi, Chef/Founder/Owner Milk Bar "There's no one we'd rather have at our side as we work our way through this formidable roster of cookies and their various kin than the indefatigable Dorie Greenspan. She's there with us on every page, nudging us forth with a wink and a grin -- and in signature Dorie style, with a parade of indispensable tips to ensure we reach dessert nirvana."

• Merrill Stubbs and Amanda Hesser, Food 52 "This may be my favorite collection of cookies ever!"

• David Lebovitz, author, My Paris Kitchen "That sound you hear is holiday bakers clapping"

• Los Angeles Times Dorie Greenspan's latest, "Dorie's Cookies" combines the best of all baking-book worlds: cutting-edge photography, thrilling recipes and a reassuring and authoritative writing style. This is a lot to expect in any cookbook, but particularly in one centered around cookies. How cutting-edge and thrilling can a cookie be? In Ms. Greenspan's hands, extremely."

• The New York Times "How cutting-edge and thrilling can a cookie be? In Ms. Greenspan's hands,

extremely. First, there is the playfully unconventional photography by Davide Luciano — the camera gets up close and personal with the cookies, showing off all their intimate, alluring details — The recipes themselves split the difference between avant-garde and heirloom — With her exacting, thoughtful instructions, Ms. Greenspan anticipates pitfalls and leads you deftly around them. — The New York Times — A "must-have compendium of cookies — It was worth the wait. The author always keeps her audience in mind, with clear directions and ideas for substitutions. — Washington Post — "A must for the person in your life who goes cookie crazy every holiday season. (You'll be happy, too, as the quality of those cookies goes suddenly way up.) — Boston Globe —

Inducted into the James Beard Foundation —,s Who —,s Who of Food and Beverage in America, DORIE GREENSPAN is the author of *Around My French Table*, a New York Times bestseller that was named Cookbook of the Year by IACP; *Baking Chez Moi*; and *Baking: From My Home to Yours*, a James Beard Award-winner. — She lives in Westbrook, Connecticut, New York, and Paris. —

Unlike a lot of the reviews already posted here, I was not already a Dorie fan when I purchased this book. I had heard of her and noticed this book was getting a lot of press in all the foodie sources I follow, and as a lover of cookies, I preordered the book. For some reason, I had assumed that it would be more like a "cookie bible"... a source of standard, well loved cookies from all over the world. Not at all! Dorie's Cookies is more like a Senior Thesis on cookies- like Dorie sat around in her kitchen trying out recipes that turn traditional cookie making on it's head. The chapter on Cocktail Cookies was really intriguing to me, and since Thanksgiving was coming up, I thought if I tried out some of those recipes they'd be great at the appetizer table. So far, I've tried 4 recipes from the book. Frankly, I've found all the recipes a bit fussy and sort of delicate. I'm used to baking things like Tollhouse Cookies, where my big secret is to double the chocolate chips and cram tons of other things in there to change it up, like pretzels or corn flakes and no matter what I do to them I can't ruin them. So I found the recipes I tried here a bit more precious and exacting than I was used to. I started with the Sesame Sea Salt Cookies, which were kind of like a pie crust where butter was cut into the flour. I found I needed to add 2T more butter to get the dough to come together properly, and if you accidentally leave the dough for any time more than 1 hour in the freezer, you will not be able to cut it without getting cracked cookies. That said, they turned out amazing and were

devoured from everyone at our Thanksgiving party, from my 8 year year old to the grandparents. They are not salty, not sweet, tiny and dainty and the entire batch fit in my smallest Tupperware container. I then made the Puffed Grain and Miso Cookies. These didn't work out at all and we ended up throwing these out without bringing them to the party. I bought a ton of new ingredients that I had to search out from 3 different locations for these cookies- puffed rice, goji berries, puffed barley, and brown rice syrup. Perhaps it was the brand of miso or rice syrup that I used but the flavor of these was just too strong. My kids immediately hated them, my husband, who was drinking a beer at the time, started out liking them with his beer but after a few also found the flavor just too much. Then, because I needed to have some chocolate represented, I made the famous World Peace Cookie. In the intro to this recipe Dorie tells you the dough is kind of fussy, and she was right. Yes, the flavor was wonderful- super deep and lingering chocolate, but cutting the cookies from the logs was a challenge and next time I just might make this dough into a simple drop cookie and see what happens. A few days later, I made the Snow Topped Brownie Drops which was fairly easy and super delicious. However, the picture shows gorgeous bright white cookies and as thickly as we rolled our cookies in confectioner's sugar, our cookies did not look like that. Our sugar had melted into a pretty ghostly, thin covering. Still worth eating and making again. So of the 4 cookies I made, 1 was a complete dud, and 2 were pretty fussy to make, and 1 came out slightly visually disappointing. I still give this book 5 stars because I find that rather than find the Ultimate Snickerdoodle recipe, I'd rather flip through this book and find something completely new and surprising. A lot of the recipes in this book make relatively small batches of small, dainty cookies. So it's a bit of jumping through hoops to get like 25 cookies, as opposed to 1 bowl and a few minutes of mixing time to get 4 dozen Tollhouse cookies that you can just slop onto the sheets after no freezing time. To me, this is more about the experience of making and experimenting than it is about churning out a huge batch of the old standard, reliable recipe. It's like baking an interesting recipe for a chic dinner party rather than mass quantities of something expected for the school bake sale. I'm plotting what I will make next and that anticipation is part of the pleasure of this book. Finally, I am seeing a lot of people critiquing the book's layout and I find it doesn't bother me at all. I love seeing a full page picture of the cookie I am making. To me, it's part of the pleasure of browsing through this beautiful book. I don't find it such an inconvenience to have to turn the page while making the cookie- it's not the hardest thing to do.

I didn't think I needed another cookie book, then I thumbed through this. This is hands-down the best cookie book I've ever bought. There's a huge variety of classics, and some really special

cookies. Great instructions! Beautiful photos. It's a surprisingly big volume, so make a little space in cookbook village. Pictured below:

- 1) Honey-Blue Cheese Madeleines - p427. Delightfully savory little cookies. I could see this as an hors d'oeuvre, along with a cheese course, or along side a salad or cup of tomato soup.
- 2) Macarons - p312. Her method is a very easy one. I intended to make mine yellow and fill them with my favorite strawberry lemonade jam from *Ball Complete Book of Home Preserving*, but grabbed an orange food color paste by mistake, so I went for it. I added 1/4 t *Boyajian Pure Orange Oil*, 3.4 Fluid Ounce to the batter, (They make lemon and lime oils, too, that are fun with curd fillings!) and filled them with Milk Chocolate Ganache - p476. Yum!
- 3) World Peace Cookies - p335. These are the cookies on the cover, so I had to try those! Amazing! Really. She's not overselling with that name.
- 4) Chocolate-Pecan Pie Cookie Bars - p74. Terrific!
- 5) Bruno's New Year's Waffles - p253. These are my favorite cookies in the book so far. They're flavored with cinnamon and rum, and wonderfully crisp. The instructions call for a pizzelle iron. I have a Krumkake iron (Scandinavian version of a pizzelle iron). That made 14 big cookies instead of 120 tiny ones. I had to tweak the recipe to accommodate it. Each cookie took exactly 3 Tablespoons of dough, rather than 1/2 teaspoon. I flattened them into thin disks before putting them into the iron because the dough is so sturdy, and I didn't want to break my machine pressing it. In the krumkaker, the cookies took 55 seconds. *Chef's Choice 839 Krumkake Express*! I can't wait to try the rest!

I love baking but still would probably be considered a relative novice. I have made three cookies from the book -- the lemon sugar cookies (plus a variation with almond extract instead of lemon), the rosemary parmesan savory cookies, and her classic best chocolate chip cookies (modified with nutmeg and cinnamon). I have yet to try some of the more complex recipes, but based on these I know that they will turn out great. The directions are so thorough and specific that you cannot make a mistake except through your own error (I accidentally turned my oven off when I meant to just shut off the timer). She also includes a lot of instruction in terms of ingredients, tools, process, etc. The classic best chocolate chip cookies are the best chocolate chip cookies I have ever baked and they are not even a featured recipe! Enjoy,

This is my fifth Dorie Greenspan cookbook and the first one I'm not happy with. Her recipes always work beautifully and, at first glance, this book does look beautiful. But the typestyle makes it difficult to read. The layout means turning pages in the middle of instructions. While the photos are beautiful

and appetizing, they don't always give you an honest idea of what the cookie will look like. I've made three of these recipes in the past couple of days and they turned out great. However the results for one was a surprise because of the way it was photographed. Upon examining the recipe, I see it turned out exactly as it should, but the photo was deceiving. I'm certainly keeping it for the recipes, but am really disappointed Dorie didn't keep to the format of her previous books, especially for that horrid typestyle.

I've made a few of the cookies so far and all of them have been a hit. The world peace cookie on the cover, I made regular and adapted to Vegan/dairy free for friends with dietary restrictions. I was complimented by everyone who ate them, both the regular ones made with good European butter and the ones made with Vegan fake butter.

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Dorie's Cookies Cookies: 365 Days of Cookie Recipes (Cookie Cookbook, Cookie Recipe Book, Desserts, Sugar Cookie Recipe, Easy Baking Cookies, Top Delicious Thanksgiving, Christmas, Holiday Cookies) No Bake Cookies: Delicious and Irresistible No-bake Cookies Holiday Cookies: Prize-Winning Family Recipes from the Chicago Tribune for Cookies, Bars, Brownies and More One Girl Cookies: Recipes for Cakes, Cupcakes, Whoopie Pies, and Cookies from Brooklyn's Beloved Bakery COOKIES: THE TOP 250 MOST DELICIOUS COOKIE RECIPES (Cookie recipe book, cookie bars, making cookies, best cookie recipes, recipe book) Pure Cookies | Sprouted, Raw Vegan & Gluten-free: America's favorite cookies recreated with simple whole ingredients. No Bake Cookies Recipes: The Ultimate Cook Book to Learn How to Make No Bake Cookies! Raw Vegan Cookies: Raw Food Cookie, Brownie, and Candy Recipes. (Healthy Recipes, Sweet Recipes, Healthy Desserts, Nutritious and Delicious Snacks, Cookies and Bars) 51 Christmas Drop Cookie Recipes – Traditional Drop Cookies, Seasonal and Unique Drop Cookies (The Ultimate Christmas Recipes and Recipes For Christmas Collection Book 6) 100 Party Cookies: A Step-by-Step Guide to Baking Super-Cute Cookies for Life's Little Celebrations American Heart Association Low-Fat & Luscious Desserts: Cakes, Cookies, Pies, and Other Temptations The Gluten-free Gourmet Makes Dessert: More Than 200 Wheat-free Recipes for Cakes, Cookies, Pies and Other Sweets Models Don't Eat Chocolate Cookies Who Took the Cookies from the Cookie Jar? Who Stole the Cookies from the Cookie Jar? (Playtime Rhymes) The Everything Kids' Cookbook: From mac & cheese to double chocolate chip cookies - 90 recipes to have some finger-lickin' fun Mouse Cookies & More: A Treasury (If You Give...) The Star Wars Cook Book: Wookiee Cookies and Other Galactic Recipes Baking with Kids: Make Breads, Muffins,

Cookies, Pies, Pizza Dough, and More! (Hands-On Family)

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