

What to prepare?

1. Christmas Cookies I 2023

Two Color Mini Crescents

About 24 cookies

Ingredients:

1 ½ cups of all-purpose flour

½ cup of confectioners' sugar

1/2 TSP of baking powder

Lemon zest from 1/2 lemon

1 stick (4 OZ) of butter - soft (room temperature)

1 large egg

1 TSP of vanilla extract

1 TBSP of cocoa

Optional coating:

½ cup of confectioners' sugar

1 bag (about 1 TBSP) of vanilla sugar *

* Can be purchased on Amazon.com:

https://www.amazon.com/Dr-Oetker-Vanilla-Sugar-32-

Ounce/dp/B01M1HHH68/ref=sr 1 5?dchild=1&keywords=vanilla+sugar&qid=1605067090&sr=8-5

Usually sold in a packaging of 5 individual bags, and costs about \$5. Alternatively, you can make your own in the comfort of your own home:

- 1. Place ½ cup of granulated sugar and pour over about 2 TSP of vanilla extract.
- 2. Do not cover and let fully dry overnight.
- 3. When dry, place into a small blender and process until smooth with little crystals.

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Flat Beater Attachment or Hand Mixer

Whisk

Small Hand Grater or Zester

Bowl Scraper or Silicone Spatula

Rolling Pin

Kitchen knife



2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Additional Preparation steps:

No additional preparation steps are needed.

Linz Tarts

About 25 - 30 cookie sandwiches

Ingredients:

3 cups of all-purpose flour + Extra flour for flouring surface

2 cups of confectioners' sugar

1/2 TSP of baking powder

Lemon zest from one lemon

2 ½ sticks (10 OZ) of butter - soft (room temperature)

2 large eggs

1 TSP of Vanilla Extract

Filling:

About 1 cup of strawberry preserve -- adjust if needed

Optional Final Touch:

Sprinkle with confectioners' sugar

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Flat Beater Attachment or Hand Mixer

Whisk

Small Hand Grater or Zester

Plastic Wrap

Bowl Scraper or Silicone Spatula

Rolling Pin

3" Round Cookie Cutter (or any other cookie cutters you like for example Christmas Cookie Cutters) Icing Spatula

4 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Additional Preparation steps:

No additional preparation steps are needed.



Please let me know if you have any questions: tom@cookinghub.com