

What to prepare before class:

1. Cookies I – Linz Tarts Cookies and Vanilla Walnut Crescents 2024

Linz Tarts Cookies

About 25 - 30 cookie sandwiches

Ingredients:

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

2 cups of confectioners' sugar

½ 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.

Vanilla-walnut Crescents

About 35 - 40 mini crescents

Ingredients:

- 1 ½ cups** of walnuts - whole
- 2 cups** of all-purpose flour
- 1 cup** of confectioners' sugar
- ¼ TSP** of baking powder
- 1 ¾ sticks** (about 7 OZ) of butter - soft (room temperature)
- 1** large egg

Coating:

- 1 cup** of confectioners' sugar
- 1 bag** (about 1 TBSP) of vanilla sugar *

* Can be purchased on Amazon.com. Usually sold in a packaging of 5 individual bags, and costs about \$5 dollars. 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
- Food Processor
- Kitchen Mixer with Flat Beater Attachment or Hand Mixer
- Whisk
- Small Hand Grater or Zester
- Plastic Wrap
- Medium Mixing Bowl (about 3 - 4 QT)
- Chef's Knife
- 2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat
- Icing Spatula
- Sieve
- Cooling Rack

Additional preparation steps:

No additional preparation steps are needed.

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