

2. Cookies – Cookies Masaryk's Cookies and Mini Nests Cookies 2024

Masaryk's Cookies

About 30 cookies

Ingredients:

2 cups of hazelnuts *

1 cup of confectioners' sugar

2 egg yolks

2 sticks (8 OZ) of butter - soft (room temperature)

2 cups of all-purpose flour

Side coating:

About **½ cup** of brown sugar – adjust if needed

Final touch:

Confectioners' sugar

* Optionally substitute with walnuts.

Tools:

Measuring Spoons & Measuring Cups

Medium Mixing Bowl (about 3 - 4 QT)

Colander or Strainer or Sieve

Kitchen Towel

Kitchen Mixer with Flat Beater Attachment or Hand Mixer

Silicone Spatula

Plastic Wrap

Plate

Chef's Knife

2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Directions:

Already Prepared:

1. Nuts preparation:

1.1. Place into a medium mixing bowl:

2 cups of hazelnuts

And add enough cold water to cover all the nuts – all nuts need to be fully immersed.

1.2. Let the nuts soak in cold water until they soften (about 2 - 3 hours; you can optionally extend this timeframe to fit your schedule better).

Note: Nuts need to soften for later steps when you cut the dough into cookies with a knife - the knife needs to be able to cut through the cookies as easily as it would cut through butter.

Start here:

1.3. Right before you are ready to proceed with the next step, drain the water from the nuts over a colander, then place the nuts into a kitchen towel to slightly dry.

2. Dough:

2.1. Place into a kitchen mixer with a flat beater attachment:

1 cup of confectioners' sugar

2 egg yolks

2 sticks (8 OZ) of butter – soft

2 cups of all-purpose flour

And process on high speed until fully incorporated (start on slow to let the ingredients partially combine).

2.2. Add:

Soaked and drained nuts (prepared in step 1).

And process on medium to high speed until fully incorporated.

3. Forming & Resting:

Note: Work the following steps on a not floured surface.

- 3.1. Split the dough into two parts (just approximately split, no need to weigh them).
- 3.2. Roll into two cylinders (each with diameter about 1 ½”).
- 3.3. Wrap with food wrap and let cool in the freezer until the dough at least partially hardens (so it can be easily cut into individual cookies), which takes only about 20–30 minutes. Or let it cool overnight in the fridge.

4. Preheat the oven to 350°F.

5. Coat & cut cookies:

- 5.1. Place brown sugar on the plate and coat both cylinders in it. If your plate is shorter, you can optionally cut each cylinder in half for easier manipulation.
- 5.2. Using a chef’s knife, cut each cylinder into individual cookies of about ½” thick (for perfect results, cut off the round ends – you can bake them too 😊).
- 5.3. Place each cookie on a baking sheet with some space between each cookie.

6. Bake:

- 6.1. Bake in a preheated oven until fully baked (about 15 minutes).
- 6.2. Rotate the baking sheets in the middle of baking.
- 6.3. Dust with the confectioners’ sugar right after removing them from the oven.

Tip:

If parts of the ingredients stick to the side of the kitchen mixer during processing, stop the mixer, and use a spatula to mix it back in. Then, continue processing.

Mini Nests with Almonds

About 35 – 40 mini nests

Ingredients:

1 ½ cups of all-purpose flour

1 ¼ cups of confectioners' sugar

½ cup + 2 TBSP of cocoa powder

2 ¼ sticks (9 OZ) of butter - soft (room temperature)

35 – 40 PCS of almonds (not salted) *

* For a version with filling, optionally substitute raspberry or strawberry preserves.

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Flat Beater Attachment or Hand Mixer

Whisk

Kitchen Scale

2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Directions:

1. Dough:

1.1. Place into a kitchen mixer with a flat beater attachment:

1 ½ cups of all-purpose flour

1 ¼ cups of confectioners' sugar

½ cup + 2 TBSP of cocoa powder

2 ¼ sticks of butter – soft

Process on a slow speed until all ingredients are partially combined.

1.2. Then increase the speed to medium-high and process until the dough is formed (about 2 - 3 minutes). The final dough can be slightly crumbly.

2. Preheat the oven to 325°F.

3. Form nets:

3.1. Using your hands and a scale, separate the dough into individual portions, each about **0.5 OZ**, and roll them into balls.

3.2. Place each ball on a baking sheet and make sure they are not touching each other (about 25 – 30 on each baking sheet).

4. Bake:

4.1. Bake in a preheated oven until fully baked (about 8 - 10 minutes).

Important:

- Rotate the baking sheets in the middle of baking.
- They will still be soft at first but will eventually harden after just a few minutes of cooling

5. Final Touch:

A. Almon version:

Push one almond into each immediately after baking while still hot.

B. Preserve version:

Create a small dent with the other side of the wooden spoon. Then fill with preserve.

Important:

Let it cool totally on the baking sheet before serving or further manipulation.

Tip:

If parts of the ingredients stick to the side of the kitchen mixer during processing, stop the mixer, and use a spatula to mix it back in. Then, continue processing.

Bonus Recipe:

Coconut Pralines

30 - 35 pralines

Ingredients:

14 OZ of sweetened condensed milk

2 cups of finely grated coconut * - adjust if needed

About **35 pcs** of peeled almonds **

Coating:

1 cup of finely grated coconut – adjust if needed

*For best results, use only unsweetened coconut. The best is to use a fine Macaroon coconut, but you can use regular, too – increase the amount to **2 ½ cups** and just process in a kitchen food processor to reach a finer texture. It will not be the same as a Macaroon’s coconut texture, but it will do the job just right.

** You can purchase already peeled almonds, or you can peel them yourself:

1. Fill a small pot with water and bring to a boil.
2. Place the unpeeled almonds and cook in boiling water for about 60 seconds.
3. Drain water from the almonds over a colander and then rinse with cold water.
4. Place on a kitchen towel and then peel one-by-one by squeezing the skin off of the almonds – it will go easily, and each almond will squeeze out of the skin very quickly.

Tools:

Measuring Spoons & Measuring Cups

2 Medium Mixing Bowls (about 3 - 4 QT)

Plastic Wrap

Silicone Spatula

Kitchen Scale

Directions:

Already prepared:

1. Praline Dough:

1.1. Place into a medium mixing bowl:

14 OZ of sweetened condensed milk

2 cups of finely grated coconut

And thoroughly stir using a silicone spatula.

1.2. Cover with food wrap and place into the fridge to let the coconut soak all the condensed milk and create a praline dough (for at least 2 hours and preferably overnight).

Start here:

2. Coating:

2.1. Place into a medium mixing bowl:

1 cup of grated coconut

3. Form & coat the pralines:

Notes:

- Work one-by-one – always complete all steps before starting with the new one.
- If the praline dough is too sticky to work with, simply add more coconut.

3.1. Using your hands and a scale, separate into about **0.5 OZ** of dough.

3.2. Push 1 almond into the dough and then roll it into a perfect ball.

3.3. Evenly coat in the coconut coating and place on a baking sheet or plate.

4. Resting & Storing:

4.1. When all pralines are done, place them into the fridge and let them rest, and settle for at least one hour before serving.

4.2. Store in the refrigerator.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

- outcome of preparation
- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
- provide health and dietary advice to readers
- safety during preparation, including incorrect handling of equipment and the equipment's suitability for food preparation, improper cooking techniques, sourcing of ingredients, and anything related to the preparation and consumption of the products of this recipe

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