

What to prepare before class:

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 $\frac{1}{2}$ **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

Additional Preparation steps:

In addition to preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 2 – 3 hours before class:

1. Nut 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 soak in cold water until the nuts soften (about 2 - 3 hours, you can optionally extend this timeframe to better fit your schedule).

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.

Mini Nests with Almonds

About 35 – 40 mini nests

Active Time: **40 min.**

Total Time: **40 min.**

Level of Advancement: **1/5**

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These cookies are very delicate but delicious at the same time. They are the perfect combination of cocoa–chocolate flavor and crunchy almond.

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

Additional preparation steps:

No additional preparation steps are needed.

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

Additional Preparation steps:

In addition to preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

Preferably overnight or about 2 – 3 hours before class:

1. Praline Dough:

1.1. Place into a medium mixing bowl:

14 OZ of sweetened condensed milk

2 cups of fine 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).

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