

What to prepare before class:

## 5. Ischel's Mini Cakes 2024

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### Ischel's Mini Cakes

About 20 cookie sandwiches

Ingredients:

Cookies:

**¾ cups** of almonds - whole (or walnuts)

**1 ½ cups** of all-purpose flour + **Extra flour** for flouring surface

**1 cup** of confectioners' sugar

**½ TSP** of ground cinnamon

**¼ TSP** of baking powder

Lemon zest from one lemon

**1 ½ sticks** (¾ cups) of butter - soft (room temperature)

**1** large egg

Filling:

**1 cup** of almonds - whole (or walnuts)

**½ cup** of confectioners' sugar

**2 TBSP** of rum extract

**1/3 cup** of preserve of your choice

**1 stick** (¼ LB) of butter – room temperature

Final touch:

About **20 pcs** of peeled almonds – adjust if needed \*

Coating:

Chocolate coating recipe below

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

1. Fill a small pot with water and bring to a boil.
2. Place in 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 peel each 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

Food Processor

Kitchen Mixer with Whisk and Flat Beater Attachment or Hand Mixer

Whisk

Small Hand Grater or Zester

Plastic Wrap

Bowl Scraper or Silicone Spatula

Rolling Pin

2" Round Cookie Cutter (or glass)

Icing Spatula

3 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Optional: Pastry bag with pastry tips

Additional preparation steps:

No additional preparation steps are needed.

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## Chocolate Coating

Ingredients:

**¾ sticks** (6 TBSP) of butter – cut into a few thick slices

**1 cup** of chocolate chips \*

**1 TBSP** of hot water (from a kettle or microwave)

\*The choice of chocolate chips is up to you. I prefer 60% dark chocolate.

Tools:

Measuring Spoons & Measuring Cups

Double Broiler (medium sauce pan along with a medium mixing bowl)

Whisk

Silicone Spatula

Food Thermometer

Additional preparation steps:

No additional preparation steps are needed.

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**Bonus Recipe:**

## **Meringue Kisses**

About 25 - 30 cookie

Ingredients:

**6** egg whites – room temperature

**2 cups + ¼ cup** of confectioners' sugar

Tools:

Measuring Spoons & Measuring Cups

Kitchen Mixer with Whisk

Pastry bag with/without tip, 1 OZ Disher or Spoon

Medium Size Baking Sheet with Parchment Paper or Silicone Mat

Optional: Pastry bag with pastry tips

Additional preparation steps:

No additional preparation steps are needed.

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Please let me know if you have any questions: [tom@cookinghub.com](mailto:tom@cookinghub.com)