

THE

COOKIE PEDIA

Mixing, Baking, and
Reinventing the Classics



WRITTEN BY
STACY
ADIMANDO

PHOTOS BY TARA STRIANO





CONTENTS

INTRODUCTION: THE ABCs OF COOKIE BAKING 4

ABOUT

BASIC TOOLS AND TECHNIQUES

COOKIE TYPES AND HOW TO ADAPT THEM

DECORATING

COOKIES

BUTTERY 14

- Animal Cookies
- Butter Balls
- Blondies
- Cornmeal Cookies
- Everything But the Kitchen
Sink Cookie
- Italian Biscuits
- Frosted Maple Pecan Cookies

- Sables
- Shortbread
- Sugar Cookies

CHOCOLATY 38

- Brownies
- Chocolate Chip Cookies
- Crinkles
- Chocolate Sandwich Cookies
- Chocolate Spritz Cookies
- Florentines
- Mint Thins
- Triple Chocolate Cookies

FANCY 62

- Alfajores
- Amaretti
- Black and White Cookies
- French Macaron
- Madeleines



Meringues

Palmiers

Pinwheels

FRUITY 88

Coconut Macaroons

Dried Fruit Cookies

Fig Bars

Lemon Chewies

Linzer Cookies

Oatmeal Raisin Cookies

Rugelach

Thumbprints

SPICY 112

Cardamom Cookies

Ginger Snaps

Gingerbread

Green Tea Cookies

Molasses Spice Cookies

Salt-and-Pepper Cookies

Snickerdoodles

NUTTY AND SEEDY 136

Almond Biscotti

Almond Crescents

Caramel Nut Bars

Peanut Butter Cookies

Pecan Sandies

Pignoli Cookies

Pistachio Cookies

Poppy Seed Squares

Sesame Seed Crisps

DIY PATTERNS AND TEMPLATES 156

INDEX 158

CHOCOLATY

CHOCOLATE + COOKIES = AWESOMENESS

26

CRINKLES



24

CHOCOLATE
CHIP
COOKIES

22

BROWNIES





29
CHOCOLATE
SANDWICH
COOKIES



32
CHOCOLATE
SPRITZ
COOKIES



36
MINT THINS



34
FLORENTINES



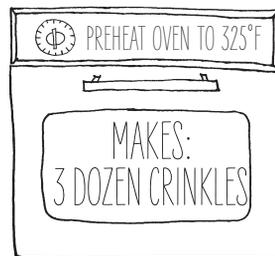
38
TRIPLE
CHOCOLATE
COOKIES



Crinkles

WITH POWDERED SUGAR

These craggy little chocolate puffs rank oh so high on the list of cookies I'd bake for *any* event. They're fancy enough for special occasions like birthdays, dinner parties, and holidays. But they have a down-home fudgy chew, and—with a poof of powdered sugar—they are meant to look less-than-perfect. Don't skimp on the powdered sugar: It's the secret to the gorgeous, cracked tops.



- 6 oz bittersweet chocolate, finely chopped
- ¼ cup plus 2 tablespoons unsalted butter, at room temperature
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- 2 tablespoons cocoa powder
- ¾ teaspoon baking powder
- ¼ teaspoon salt
- Confectioners' sugar, for rolling



1. Set a small pot of water on the stove and bring it to a simmer. Place the chopped chocolate and the butter into a metal bowl, and set the bowl over the simmering water. Let the chocolate start to melt, then stir occasionally until it's smooth. Remove from heat and set aside.
2. Beat the sugar and eggs on medium speed for several minutes until they're thick and smooth. Mix in the vanilla extract and melted chocolate.
3. Sift the flour, cocoa powder, baking powder, and salt into a separate bowl. Add it to the chocolate mixture in two batches, mixing each time until just combined. Cover your dough with plastic wrap and let it chill in the refrigerator for 2 hours, or until firm enough to scoop.



Be sure the bottom of the bowl does not touch the water. It's the gentle heat from the steam that we want here.



Crinkles

BAKE

4. Line a few cookie sheets with parchment paper or silicone mats. Roll 1-inch balls of dough with your fingers and then toss them around in a bowl of confectioners' sugar, coating them completely. Place them about 1½ inches apart on the cookie sheets. Bake for 8 to 10 minutes, until they just start to feel firm.



ADD X'S AND O'S

A good Chocolate Crinkle is hard to improve, but it never hurts to top it with a kiss. Press chocolate kisses—or peppermint-striped white chocolate kisses—into the balls of dough before you bake them.

NOTES:

A series of horizontal dotted lines for taking notes, located to the right of the 'NOTES:' header.

Thick-and-Chewy Chocolate Chip Cookies

WITH BITTERSWEET CHIPS

Everyone has a different opinion about what makes the perfect chocolate chip cookie. But none of us are wrong. The king of cookies is in its own category—transforming from soft to chewy and chunky to crisp with a few simple variations. This version has a deeper, molasses flavor and a softer texture thanks to the addition of brown sugar. Watching a few plump up through the oven window is an unbeatable way to spend a Sunday afternoon.



- 1 $\frac{1}{3}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ cup unsalted butter,
at room temperature
- $\frac{1}{3}$ cup sugar
- $\frac{1}{2}$ cup light brown sugar
- 1 large egg
- $\frac{3}{4}$ teaspoon vanilla extract
- 1 cup (about 8 oz) bittersweet
chocolate chips or
chunks*

* Some supermarket brands of chips are made to resist melting. So if you like an ooey, gooey, melty cookie, opt for chunks.



1. Sift the flour, baking soda, and salt into a big bowl and stir. Set the bowl aside.

2. Cream the butter and sugars for several minutes, until they look light and fluffy. Mix in the egg and vanilla extract. Slowly mix the flour mixture right into the butter mixture until smooth. Then the fun part: Stir in the chocolate chips.



3. Go down the line dropping tablespoon-sized balls of dough onto parchment-paper-lined cookie sheets. Leave about 2 inches between each so they have plenty of room to spread. Bake for 8 to 10 minutes, rotating the sheets halfway through baking.



If the egg curdles, add a small pinch of flour to the mixture and keep beating.





cook•ie: a small flat, baked cake which is either crisp or soft but firm (often with chocolate chips, candies, or nuts mixed in); insanely delicious.



If you miss the days when snacks were simple and handmade, you'll love this homespun encyclopedia of cookies. Full of hand-drawn illustrations and gorgeous photographs, *The Cookiepedia* features 50 classic recipes for everything from Amaretti and Almond Crescents to Gingersnaps, Rugelach, Snickerdoodles, and dozens of other favorites—plus hundreds of ideas for adapting recipes and making them your own. With a lovely lie-flat binding and a delightfully whimsical design, *The Cookiepedia* will be a trusted companion for a new generation of bakers.

STACY ADIMANDO lives in Brooklyn and is the deputy lifestyle editor for *Everyday with Rachael Ray*. She is a graduate of the Institute of Culinary Education and weekly contributor to *Serious Eats*.

COOKING

7½ x 8, 160 pages, 30+ illus, 75 full-color photos (including 1 of each cookie), craft paper HC w/ semi-concealed wire-o

- Co-op available
- National and local print publicity
- National and local broadcast publicity
- Online marketing campaign

ISBN 978-1-59474-535-5

\$18.95 US./\$21.50 CAN

September 2011



Distributed by Random House.

To place an order in the US, please call 1.800.733.3000 or fax 1.800.659.2436. **In Canada**, please call 1.888.523.9292, fax 1.888.562.9924, or e-mail CustomerServicesCanada@randomhouse.com. **In the UK**, please call 020.8804.0400 or e-mail info@pguk.co.uk. **To place an international order** (except UK), please e-mail international@randomhouse.com. **To place a special-markets order**, please fax 1.212.572.4961 or e-mail specialmarkets@randomhouse.com.

For publicity inquiries, contact Melissa Monachello at 215.6273581 x217 or melissa_m@quirkbooks.com.

For subsidiary-rights inquiries, contact Robin Klinger at 215.6273581 x222 or robin@quirkbooks.com.

Follow our tweets at [Twitter.com/QuirkBooks](https://twitter.com/QuirkBooks).

Friend Quirk Books at [Facebook.com/quirkbooks](https://facebook.com/quirkbooks).