



COOKING CLASSES
AT SUR LA TABLE

WINTER COOKIE WORKSHOP

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Produce

- ☐ 1 orange
- ☐ 1 lemon

Dairy

- ☐ 3 1/2 sticks unsalted butter
- ☐ 2 sticks European style unsalted butter (like Kerrygold or Plugra)
- ☐ 1 egg

Pantry Items

- ☐ All purpose-flour
- ☐ Granulated sugar
- ☐ Light brown sugar
- ☐ Vanilla bean paste or vanilla extract
- ☐ Fine kosher salt
- ☐ 4 ounces bittersweet chocolate
- ☐ Baking powder
- ☐ Jam, hazelnut spread or store-bought dulce de leche
- ☐ Old-fashioned oats

Dry/Canned Goods

- ☐ 1 can cranberry sauce or 1 1/4 cups homemade cranberry sauce

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- ☐ Chef's knife

Hand Tools/Gadgets

- ☐ Cutting board
- ☐ Bench scraper (optional)
- ☐ Silicone spatula
- ☐ Measuring cups and spoons
- ☐ Mixing bowls (various sizes)
- ☐ Whisk
- ☐ Small ice cream scoop or portioning spoon
- ☐ Wooden spoon
- ☐ Offset spatula (optional)
- ☐ Ruler (optional)

Cookware

- ☐ Small saucepan

Appliances

- ☐ Food processor
- ☐ Stand mixer with a paddle attachment

Bakeware

- ☐ 3 baking sheets
- ☐ 9 x 13-inch pan
- ☐ Cooling racks

Other

- ☐ Parchment paper
- ☐ Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

All recipes

1. 30 minutes before class begins, set out 1 stick of unsalted butter and 2 sticks of unsalted European style butter. The remaining butter should be kept chilled in the refrigerator.
2. Preheat oven to 375°F.

ORANGE SHORTBREAD WITH BITTERSWEET CHOCOLATE DRIZZLE

Yield: 2 dozen shortbread cookies

Shortbread is only as good as the butter used to make it. Purchase high fat, bright yellow European style butter like Kerrygold or Plugra.

8 ounces European style unsalted butter, room temperature
8 1/2 ounces (2 cups) all-purpose flour, plus more for rolling
3 1/2 ounces (1/2 cup) granulated sugar plus 1 tablespoon
1/2 teaspoon fine kosher salt
1 tablespoon vanilla bean paste
Zest of 1 orange

4 ounces bittersweet chocolate, melted and cooled

1. ***To prepare the dough:*** To a stand mixer with a paddle attachment, cream the butter and sugar until light and fluffy, add the remaining ingredients and mix until the dough looks like breadcrumbs.
2. On a lightly floured work surface, turn out the dough and divide it in half. Lightly flour two pieces of parchment or wax paper and place half of the dough onto each paper. Gently roll each portion of dough into a 2-inch diameter log. Wrap the parchment or wax paper around the log and gently drop each side of the dough onto the work surface to flatten and square off, creating a squared tube. Wrap the log in plastic wrap and chill the dough for 1 hour in the refrigerator or 20 minutes in the freezer.
3. Preheat the oven to 350°F. Prepare 2 sheet pans lined with parchment paper.
4. Unwrap the chilled dough and with a chef's knife or bench scraper, slice the dough into 1/4-inch cookies. Carefully transfer the cookies onto the prepared baking sheet, leaving 1 inch between each cookie. If the dough has become soft, transfer the baking sheet to the freezer to chill, 10 minutes.
5. ***To bake:*** Bake until the cookies are golden brown and firm, rotating sheets halfway through, about 15 to 20 minutes (baking times will vary based on the size and thickness of your cookies). Remove the sheets from the oven and transfer the cookies to a wire cooling rack. Cool completely before decorating.
6. ***To decorate:*** Prepare a baking sheet lined with clean parchment. With a spoon, drizzle each cookie with cooled melted chocolate and place on the sheet pan. Allow chocolate to set in the refrigerator or freezer, 10 to 15 minutes.

Recipe variations:

- Swap orange zest for lemon zest or 1/2 teaspoon of flavored extracts like peppermint or almond.
- Roll the edges of the dough log in sparkling sugar or demerara sugar for a decorative crunch.

THUMBPRINT COOKIES

Yield: 20-24 cookies

Thumbprint cookies are made by pressing a small round of dough with the thumb to form an indentation. They're great for filling with chocolate ganache, dulce de leche or jam.

6 3/4 ounces (1 1/2 cups) all-purpose flour, plus more for rolling
1/2 teaspoon baking powder
1/4 teaspoon fine kosher salt
4 ounces (1 stick) unsalted butter, room temperature
4 2/3 ounces (2/3 cup) granulated sugar, plus more for rolling
1 large egg
1/2 tablespoon vanilla bean paste
1/3 cup jam, hazelnut spread or store-bought dulce de leche

Preheat the oven to 350°F and position racks in the upper and lower thirds. Line 2 baking sheets with parchment paper.

1. To a large mixing bowl, stir together flour, baking powder and salt.
2. To the bowl of a stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy, about 2 minutes. Add the sugar and beat at medium speed until light and fluffy, about 3 minutes. Beat in the egg and vanilla bean paste on medium speed for 30 seconds. Scrape down the sides of the bowl with a silicone spatula. Turn the machine off. Add the flour mixture and beat at very low speed, scraping the side of the bowl occasionally, just until the flour is mixed in and the dough is smooth, about 30 seconds. Wrap dough in plastic wrap, pat it into a 7-inch square and refrigerate until chilled and firm, at least 1 hour.
3. Using a small ice-cream scoop, measure a 1/2 ounce spoonful of the dough and roll them into balls. In a small bowl, add 1/2 cup of granulated sugar. Roll the balls in the sugar and transfer to the prepared baking sheets. Using your thumb or the round end of a wooden spoon, make an indentation in the center of each cookie. Spoon each indentation with 3/4 teaspoon of either jam, hazelnut spread or dulce de leche.
4. Bake the cookies for 15 minutes, rotating the baking sheets halfway through cooking until the cookies are golden brown.

Note: The cookies can be stored in an airtight container for up to 1 week.

Recipe variations:

- **For extra nutty thumbprints:** After you portion the dough, mix 1/2 cup of granulated sugar with 1/4 cup of finely chopped nuts.

CRANBERRY STREUSEL BARS

Yield: 24 bars

These bars are a great way to use up your leftover cranberry sauce. The base recipe is great year-round, just substitute your favorite jam for the cranberry sauce.

10 2/3 ounces (2 1/2 cups) all-purpose flour

4 2/3 ounces (2/3 cup) granulated sugar

1/2 teaspoon fine kosher salt

10 ounces (1 cup plus 2 tablespoons) unsalted butter divided, cut into 1/2-inch cubes and chilled

1 3/4 ounces (1/4 cup) light brown sugar

2 2/3 ounces (3/4 cup) old-fashioned rolled oats

1 1/4 cup cranberry sauce

1 tablespoon fresh lemon juice

Preheat the oven to 375°F. Line a 9 x 13-inch pan with parchment paper so that the paper overhangs two sides.

1. To the bowl of a food processor add flour, granulated sugar and salt. Pulse 3 to 5 times to combine. Add 1 cup of cubed butter; pulse until butter pieces resemble coarse sand.
2. Measure 1 1/4 cups flour mixture into a medium bowl and set aside; distribute the remaining flour mixture evenly in the bottom of the prepared baking pan. Using your fingers or the bottom of a measuring cup, firmly press the mixture into an even layer to form the bottom crust. Transfer baking dish to the preheated oven, bake until the edges begin to brown, 14 to 18 minutes.
3. While the crust is baking, to the bowl of remaining flour mixture add brown sugar and oats; toss to combine. Work in the remaining 2 tablespoons of butter by rubbing the mixture between your fingers until the butter is fully incorporated. Pinch the mixture with fingers to create hazelnut-sized clumps; set streusel aside.
4. Combine cranberry sauce and lemon juice in a small bowl.
5. Spread cranberry sauce evenly over the baked crust and top with an even layer of streusel. Return the pan to the oven and bake until the topping is a deep golden brown and the filling is bubbling, 22 to 25 minutes. Cool to room temperature on a wire rack. Remove the bars from the baking dish by lifting the parchment. Cut into squares and serve. The bars can be stored in an airtight container at room temperature.

Recipe variations:

- Substitute cranberry sauce for your favorite jam or preserve.
- Replace 1/4 cup of rolled oats with chopped, toasted pecans or walnuts.