



RECIPIES OUT OF
KATHARINA'S COOKIE LAB

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www.katyscookieiab.com

INTRODUCTION

First of all I'd like to thank my aunt Lisie, whose cookies I loved as a child, and who brought on my fascination for baking them.

The idea for this recipe book was born in 2008 in Vienna, when I first starting baking more than just the three standard kinds of Christmas cookies. Each following autumn I was working on this book, but it took until 2016 till I managed to get both the recipes and the photos just right and like I wanted them.

All the recipes are also available online at <http://www.katyscookieiab.com>

TIPS & TRICKS

WHAT MAKES A COOKIE "GOOD"?

In my opinion there's only a few secrets to making a good cookie:

- 1) **Small cookies just look better.** Additionally, it allows to try all the variety without feeling too bad about it.
- 2) **Better too light than too dark.** Even though light cookies break or crumble more easily, it's still much better than too dark cookies, as those are often bitter, hard, and dry.
- 3) **Butter is the best.** Not only do cookies with real butter taste better, they also get a better texture.

JAM

Even if you usually like fruit pieces in your jam, for Christmas cookies it just doesn't work well. Apricot and red currant jam can be passed through a fine-meshed strainer with a spoon to get out all the pieces and seeds, and filled into a piping bag. This makes filling the cookies much easier and faster. In particular when a kind of jam is needed for multiple types of cookies, just preparing it once and keeping it in the piping bag saves a lot of work.

NUTS

Nuts taste best when roasting yourself and grinding them right afterwards. For roasting just put the nuts in a pan without any oil, or in the oven and lightly roast at 350°F (180°C) for about 10 minutes. Don't forget to flip them around half the time.

After letting them cool grind them in an electric grinder (coffee grinder or blender, both work). For poppy seeds, a small coffee grinder works better.

Larger pieces of nuts are removed by shaking the output of the grinder through a mesh like a strainer. What's left over in the strainer I just use for recipes that require chopped nuts.

Instead of the ground nuts it's also possible to use nut flour. Nut flour is a byproduct of making oil from nuts, and therefore typically has less fat and more fiber.

BUTTER

It's easiest to take the butter out of the fridge 30 minutes before using it to bake. This makes kneading the dough with your hands much faster and easier.

VANILLA SUGAR

Store-bought vanilla sugar is super quick, but it also gives cookies a slightly bitter aftertaste, in particular for vanilla crescent cookies. That's why I've been making my own vanilla sugar for a long time. You can find the recipe at the end of this book.

MARZIPAN

In Austria it's easy to purchase marzipan in the store, but that's not the case everywhere. However even in the US, it's usually not too difficult to buy almond paste. The difference is that almond paste typically has less sugar. For baking, that's good, and ideally try to find marzipan with as little sugar as possible. In general, the softer the marzipan or almond paste is to the touch, the less sugar it contains.

When spreading the marzipan with a rolling pin, for example for Marzipan Elks, it's best to have a small bowl with powdered sugar at hands to put the cookie cutter into after every cut. That way the marzipan does not stick to the cookie cutter. Of course you can also use flour, but in particular for cookies without flour, I'd always use powdered sugar in order not to change the taste of the cookie (in particular for the Cinnamon Stars).

SILIKONMATTE

Recently I purchased a silicone mat for the kitchen, and I'll never bake cookies without one. When cutting cookies of any kind, but also when cutting marzipan, no flour or powdered sugar is necessary to help avoid the dough from sticking. This means the cookies remain true to the recipe and their taste, and the last batch of cookies tastes the same as the first one.

Additionally the mat is super useful for leftover chocolate glaze. You can simply use a piping bag to draw hearts, flowers, or a grid and after drying you have great decorations made from chocolate, useful for your next cake.

SOME PLANNING HELPS

Those who want to make more than just their two favorite kinds of cookies will have an easier time by planning ahead the order in which they bake the cookies. For example, it's a good idea to combine cookies that only require egg white with those that only require yolk.

To make sure there are no 12 hour cookie-baking days, I usually start with the recipe requiring egg white, and prepare the dough for the one requiring yolk, cover it in cling wrap, and put it in the fridge. Those cookies I usually make the next day. For example: Day 1: I make Coconut Kisses and prepare the dough for Linzer Cookies. Day 2: I bake the Linzer cookies.

BAKING TIME

Most of the cookies are baked in the oven for about 7 minutes at 350°F (180°C). That's primarily because I like making cookies weighing 7 to 10 grams. Who prefers larger (or smaller) cookies should adjust the baking time accordingly.

STORAGE

It's best to think about how to store the cookies before baking them: ideally sorted by kind in lockable containers. Whether that's the classic cookie tin or a plastic container does not make a difference, neither in taste, nor how long they can be stored.

For cookies with chocolate glaze, it's best to put parchment or wax paper between the layers of cookies, so the glaze remains as nicely looking as the day they were made.

Chilled (fridge, basement, outside in winter, depending on where you live) the cookies last for at least several weeks. Ideally store most of the cookies chilled with each kind in a container of its own, and keep a box with an assortment somewhere close where you have easy access, because at room temperature they taste much better than cold.

Cookies with chocolate glaze are best not stored too cold (basement is fine, but outside in freezing temperatures is not), as the glaze often gets small spots when there's too much humidity or.

FREEZING

For a long time I was afraid to freeze cookies, but now I'm a confident cookie freezer. Those who start making cookies early in the year or make a much-too-large batch can safely freeze their sweet treasures. Ideally freeze cookies in layers with parchment or wax paper in between. In case they are needed just thaw slowly at room temperature.



FLORENTINER

SOFT AND YUMMY

For about 60 cookies

Ingredients:

125 g butter
125 g powdered sugar
50 ml heavy cream
40 g honey
300 g sliced almonds
125 g ground almonds
70 g dried fruits (dates, apricots, plums, raisins, cranberries, ...)

Chocolate glaze for decorating



Instructions:

Mix all the ingredients in a pot and heat while constantly stirring until boiling. Place the dough with a teaspoon on a cookie tray covered with parchment paper. Leave lots of space between the individual cookies, since it's going to spread while baking.

Bake in the oven at 350°F (180°C) for about 7 minutes. After cooling, dunk the edge of the cookie in chocolate glaze.



COCONUT KISSES

WHITE CLOUD FLUFF

For about 40 cookies

Ingredients:

2 egg whites
140 g powdered sugar
140 g shredded coconut
twist of lemon juice
pinch of salt

Tip

If you don't have lemon juice, you can replace it with a twist of vinegar.

Instructions:

Whisk the egg whites with the salt to stiff peaks and then slowly sift in the powdered sugar through a fine-meshed strainer. Next, carefully fold the shredded coconut and lemon juice into the beaten egg whites with a spatula.

With a teaspoon shape small heaps on a cookie sheet covered with parchment paper, then bake in the oven at 350°F (180°C) for about 7 minutes, until the cookies are a nice golden color.



ELISEN LEBKUCHEN

LIKE GINGERBREAD BUT MUCH BETTER!

For about 60 cookies

Ingredients:

5 eggs
450 g sugar
200 g dried fruits (dates, apricots, plums, raisins, cranberries, ...)
200 g marzipan (almond paste)
200 g ground hazelnut
200 g ground almonds
100 g chopped almonds
10 g lebkuchen spice
juice of one lemon (about 4 EL)
30 round wafers (Oblaten), 50 mm diameter

Tip

When shaping the cookie on the wafers, leave a bit of space as the cookie will spread a bit while baking.

Instructions:

Using a stand mixer, whisk the eggs until foamy, then add marzipan and sugar. Cut the dried fruits into small pieces and combine them with the nuts, until the fruits are no longer sticky. Mix the lebkuchen spice, the lemon juice, and the fruits/nuts into the egg mixture. If you can, split the wafers with a knife into two round slices, so they are as thin as possible, then add approximately a tablespoon of dough onto each waver-half.

Bake for about 20 minutes at 320°F (160°C). After the cookies are cold, cover them with lemon or chocolate glaze.



NUT KISSES

ACCORDING TO A RECIPE FROM GRANDMA



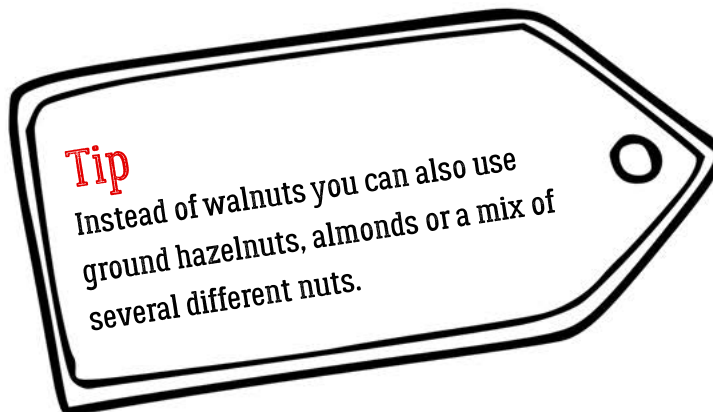
Ingredients:

3 egg whites

150 g ground walnuts

140 g powdered sugar

walnut halves for decoration



Instructions:

Whisk the egg whites to stiff peaks and then slowly sift in the powdered sugar through a fine-meshed strainer. Afterwards carefully fold the ground walnuts with a silicone spatula into the eggs. Since eggs vary in size, it's possible that the dough is too runny. In that case add 1-2 tablespoons of additional nuts until the dough does not run when placed on the cookie sheet.

With a teaspoon place small heaps on a cookie tray covered with parchment paper, and place half of a walnut on top for decoration. Bake for about 7 minutes at 350°F (180°C).



RUM BALLS

QUICK AND SIMPLE

For about 50 balls

Ingredients:

200 g chocolate (depending on preference, white, dark, or milk chocolate)

200 g butter

100 g powdered sugar

2 tbsp. vanilla sugar

2 tbsp. rum

Grated chocolate, brittle, grated coconut, cacao, or chopped nuts for decoration

Instructions:

Slowly melt all ingredients together over hot water. Once well combined, let it cool down in the fridge.

Shape balls and roll based on preference in grated coconut, nuts, brittle, or similar.

Tip

You can also put grated coconut, ground nuts, or similar directly into the dough. I usually make half according to the recipe, and for the other half I add 50 g of grated coconut (for the balls with white chocolate) or 50 g of ground hazelnut (for the balls with dark chocolate).



MARZIPAN CRESCENTS

NOT YOUR AVERAGE COOKIE

For about 35 cookies

Ingredients:

250 g marzipan (almond paste)

1 egg white

120 g powdered sugar

40 g flour

shaved almonds for decoration



Instructions:

Cut the marzipan into small pieces and combine them with the powdered sugar and flour. Add the egg white bit by bit. Initially the dough will be very sticky, and it's possible that you don't need all of the egg white.

Shape crescents with 12 g each. When all the cookies are shaped, first pre-heat the oven to 350°F (180°C). In the meantime coat the cookies with some water and lightly press the shaved almonds onto them.

Bake in the oven for about 7 minutes. After taking them out, let them cool entirely on the cookie tray, as they will be too brittle to move until they are cold.



BRAUNAUER

COOKIES FROM DANIEL'S GRANDMA

For about 50 sticks

Ingredients:

200 g flour
100 g butter
100 g sugar
100 g ground almonds
2 egg yolk
30 ml heavy cream
2 tsp baking powder

Tip

The original recipe from Daniel's Grandma used 60 ml milk instead of heavy cream.

Fruit jam (e.g. apricot jam)

Instructions:

Combine ingredients to a firm dough and let it rest in the fridge for a bit. Shape flat little sticks with a strong cookie press or a meat grinder with cookie attachment. Bake in the oven at 350°F (180°C) for about 7 minutes.

After cooling cover one side generously with your favorite fruit jam and put two sticks together. Dunk one end of the cookie in chocolate glaze.



DATE KISSES

A COOKIE FROM THE ORIENT

For about 50 cookies

Ingredients:

2 egg whites

200 g dates

120 g ground almonds

100 g powdered sugar

Tip

Depending on the size of the eggs use a bit more ground almonds (1-2 tbsp). The consistency of the mixture should be so that the dough does not immediately spread when placed on the cookie sheet.

Instructions:

Cut the dates into small pieces and mix with the almonds until the dates are no longer sticky. Whisk the egg whites to stiff peaks and then slowly sift in the powdered sugar through a fine-meshed strainer. Next, carefully fold the almonds and dates into the beaten egg whites with a spatula. Take a small amount of the dough with a teaspoon and place it on a cookie sheet covered with baking parchment (or onto round wafers).

Bake for about 7 minutes at 350°F (180°C), until they are a nice golden color.



PUMPKIN SEED CRESCENTS

CHRISTMAS COOKIES FROM STYRIA

Ingredients:

125 g flour

100 g grated pumpkin seeds

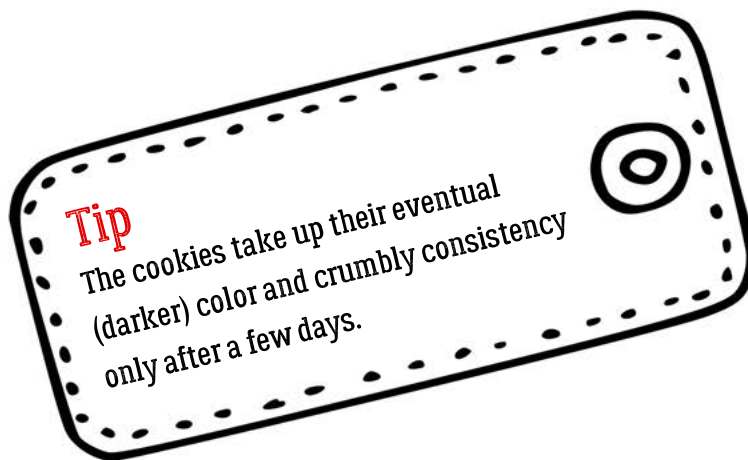
100 g butter

50 g powdered sugar

1 egg yolk

1 tbsp pumpkin seed oil

Chocolate glaze



Instructions:

Knead the ingredients by hand to a smooth dough and add the pumpkin seed oil at the end. Let the dough rest in the fridge for at least one hour. Shape crescents and bake in the oven at 350°F (180°C) for about 7 minutes.

After cooling dunk the ends in chocolate glaze.





LINZER COOKIES

AUNT LIES'S ORIGINALS

For about 50 cookies

Ingredients:

250 g flour

150 g butter

70 g powdered sugar

1 egg yolk

Apricot jam and red currant jam for filling

Powdered sugar (sifted) for sprinkling

Tip

It's easiest to apply the jam with a cake icing tool or piping bag. Use a generous amount of jam.

Instructions:

Combine all ingredients and kneed them with your hands to a smooth dough. After allowing the dough to rest in the fridge, use a rolling pin to spread the dough into a thin layer of about 3-4 mm. Cut the cookies with a Linzer cookie cutter, making sure half of the cut cookies are solid (for the bottom), and half have the classic holes (for the top).

Bake in the oven at 350°F (180°C) for about 6 minutes, or until the cookies get just a hint of golden color.

After cooling cover the bottom halves generously with jam, put on the top half, and sprinkle with powdered sugar.



VANILLA CRESCENTS

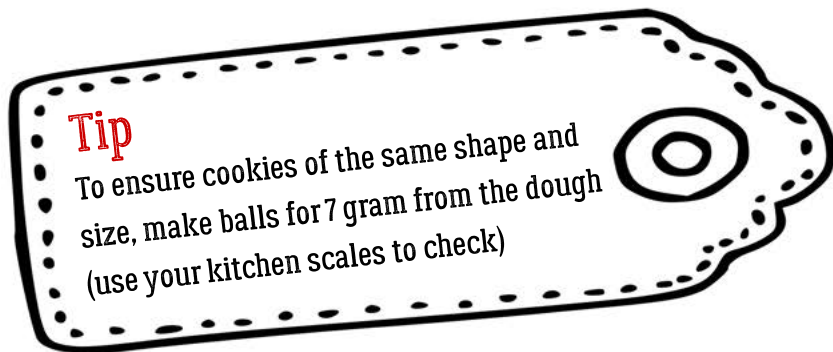
THE AUSTRIAN CLASSIC

For about 60 crescents

Ingredients:

210 g flour
150 g butter
75 g ground almond
50 g sugar
2 tbsp. milk or heavy cream

3 tbsp. vanilla sugar
3 tbsp. powdered sugar



Instructions:

Combine all ingredients by hand and thoroughly kneed the dough until smooth. Put into the fridge and let rest. Afterwards bake for about 7 minutes at 350°F (180°C).

Mix the vanilla sugar and powdered sugar in a bowl, and use a fine-meshed collander to sift it over the fresh cookies while they are still hot out of the oven. Who likes it particularly sweet can also sprinkle the same mixture over the back of the cookie. However be careful when flipping -- while hot the cookies are very brittle and break easily.



CINNAMON STARS

GUARANTEED TO TASTE YUMMY

For about 40 stars

Ingredients:

250 g ground almonds
150 g powdered sugar
1 egg white
1 tsp cinnamon
1 tbsp almond liqueur, e.g. Amaretto

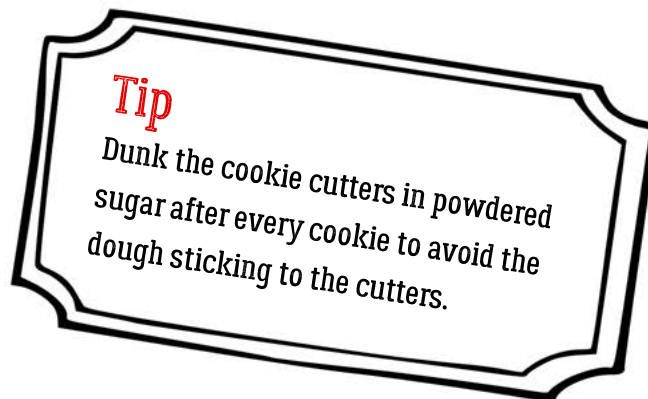
For the glaze:

½ egg white
60 g powdered sugar

Instructions:

Mix almonds, sugar, and cinnamon in a bowl, then add egg white and almond liqueur. Knead the dough thoroughly in a stand mixer with a dough hook, then put it on a silicone mat and spread it with a rolling pin until it's about 5 mm thick. Use cookie cutters to cut out stars. The cookies will rise a bit in the oven, so ensure the dough is not too thick.

For the glaze, Whisk the egg whites to stiff peaks and then slowly sift in the powdered sugar. Use a piping bag to cover the cookies with the glaze while already on the parchment paper covered cookie tray. Bake for about 10 minutes at 300°F (150°C).





ALMOND PASTE ELKS

SCANDINAVIAN LINZER COOKIES

For about 35 elks

Ingredients:

250 g flour
120 g butter
120 g powdered sugar
2 egg yolk
1 pinch of salt
1 tsp. grated lemon zest
1 tbsp. heavy cream

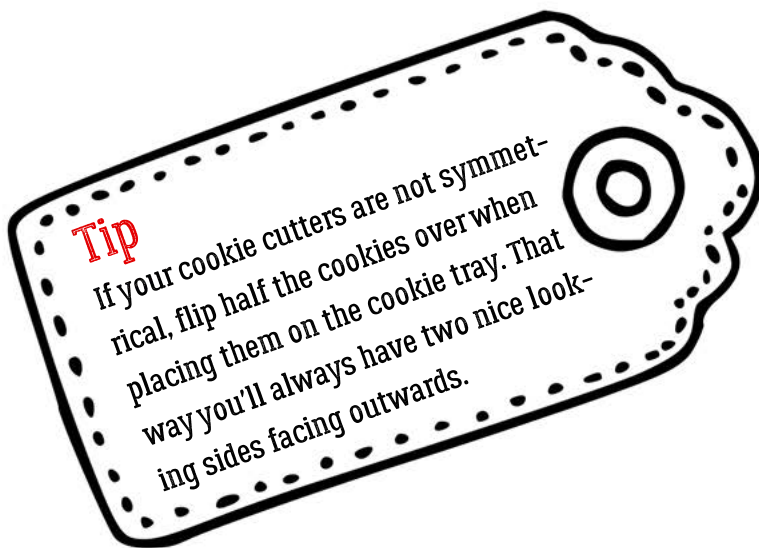
For the filling:

200 g marzipan (almond paste)
150 g apricot jam

Instructions:

Combine all the ingredients by hand into a shortcrust-like dough and let it rest in the fridge for a bit. Spread the dough as thin as possible with a rolling pin and use your favorite cookie cutter (ideally elk!) to cut out the shapes. Bake in the oven at 350°F (180°C) for about 7 minutes.

After baking allow to cool entirely. In the meantime spread the marzipan with the rolling pin and cut with the same cookie cutter. Now spread the jam on two cookies, then place the marzipan on one and cover it with the second. If desired, decorate with [chocolate glaze](/en/sonstiges/schokoladenglasur/).





VIENNESE TREATS

DELICIOUS TREATS FROM AUSTRIA'S CAPITAL

For about 50 treats

Ingredients:

125 g butter

125 g corn starch

75 g flour

50 g powdered sugar

A pinch of salt

Seeds from half of a vanilla bean

Chocolate, mocha beans or similar for the filling

Tip

Instead of corn starch you can also use potato starch. Note that with potato starch, the cookies will keep their original shape in the oven.

Instructions:

Combine all ingredients and kneed by hand. Shape the dough into small balls of 7 gram and fill the cookies for example with a chocolate mocha bean. Bake for about 10 minutes at 350°F (180°C). Once you can see small cracks on top, they're ready.

Let them cool and decorate with a chocolate grid if desired. I like using a variety of fillings and dress the cookies with both white and dark chocolate.



POPPY SEED BUTTONS

BEAUTIFUL AND YUMMY

For about 70 buttons

Ingredients:

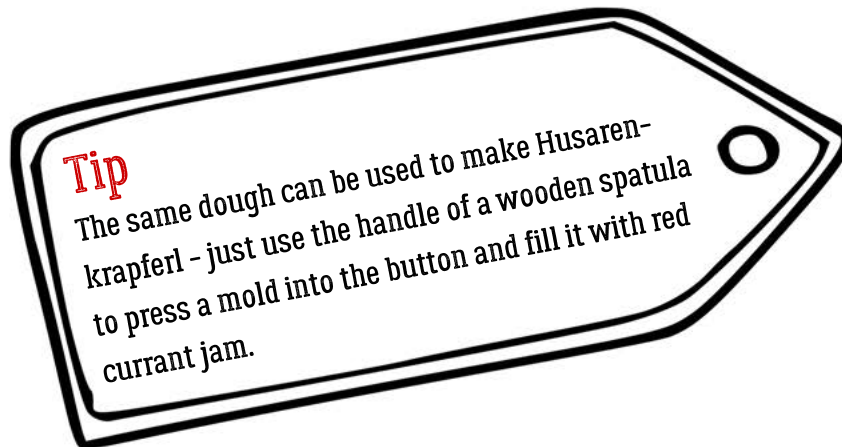
200 g flour
150 g butter
100 g ground poppy seeds
80 g powdered sugar
1 egg
1 tbsp vanilla sugar

Chocolate glaze

Instructions:

Combine the ingredients by hand to a smooth dough and let it rest in the fridge. Shape small balls from the dough and lightly press them between your palms to get them in the right shape. Bake in the oven at 350°F (180°C) for about 9 minutes.

Once cold, glaze with chocolate or otherwise decorate.



LEMON SUGAR GLAZE

A SWEET-SOUR FINISH

Ingredients:

70 ml freshly squeezed lemon juice

350 g powdered sugar

Instructions:

Sift the powdered sugar through a fine-meshed strainer into the lemon juice. Stir until there are no more clumps of sugar in the liquid. Baste on with a silicone brush and let fully dry. The amount is sufficient for the entirety of the Elisen Lebkuchen recipe.

CHOCOLATE GLAZE

TASTES GOOD AND LOOKS GOOD

Ingredients:

100 g chocolate

10 g butter

Instructions:

Melt the chocolate and the butter together over boiling water. Stir until the consistency is very smooth. Once that's the case either dunk the cookies or use piping bag to apply.

GINGERBREAD SPICE

FOR ALL KINDS OF LEBKUCHEN

Ingredients:

17 g cinnamon	1 g cardamon
4 g ground cloves	1 g coriander
1 g allspice	1 g ginger
1 g nutmeg	

VANILLA SUGAR

WITH REAL VANILLA

Ingredients:

1 vanilla bean
200 g sugar

Glass jar

Instructions:

Cut a vanilla bean open along the full length, and scrape all the seeds (a blackish paste) out. Rub the seeds and the rest of the bean into the sugar, and keep it in a glass jar.

After a few weeks, when the bean is well dried, it can be grated and used for another portion of vanilla sugar.



HAPPY COOKIE BAKING!