

Baker #2 - Karin V. Chickadel

Fab Four Slice and Bake Cookie

Story:

This cookie was developed to represent 4 fabulous people. Each of the mix-ins symbolizes one of the fab four. The cranberries represent one special person because they can be sweet and at times a bit tart. The chocolate chips represent another special person because this person is sweet but can have a slight dark side, especially when it comes to humor. The orange zest represents a person who loves and plays soccer (since orange slices are a traditional half time snack in youth soccer) and because this person brings zest and brightness to our lives. The pistachios represent another special person because these nuts are green and this person rows for Green Lake and because this person's nutty humor brings fun and laughter to our lives. These four ingredients come together to make the perfect holiday cookie that we all look forward to making and eating on special occasions.

Recipe:

Ingredients:

225 g unsalted butter, softened

150 b powdered sugar

1 teaspoon of vanilla extract

1 large egg, room temp if possible

Zest of 2 oranges

450 g Trailblazer flour preferred

3/4 teaspoon of salt

110 g dried cranberries, roughly chopped

70 g unsalted pistachios, roughly chopped (if you use salted pistachios, omit the 3/4 teaspoon of salt above)

Another 80 g pistachios finely chopped, blitzed in food processor (for rolling cookie log in)

125 g mini chocolate chips

Cane sugar for sprinkling on top

Preheat oven to 350 degrees.

Line baking sheets with parchment.

- 1) In a large bowl, cream together butter and sugar either using a hand mixer or stand mixer.
- 2) Add vanilla and egg, beat into sugar mixture.
- 3) Stir in orange zest.
- 4) With beaters or stand mixer on low setting, add in flour and the salt, mix until combined.
- 5) Fold in chopped cranberries, chopped pistachios, and mini chocolate chips.
- 6) Divide the dough into two balls. Roll each ball into a log about 2" in diameter. Wrap the logs tightly in waxed paper or saran wrap and twist the ends tightly.
- 7) Place the logs in the fridge for just a bit while you blitz the other 80 g of pistachios until they are finely chopped.

- 8) Take each cookie dough log out and roll it in the finely chopped pistachios. Make sure to coat evenly. Once the logs are coated in pistachios, wrap them back up in saran or waxed paper and refrigerate them for at least 4 hours (or overnight).
- 9) Once chilled, take the logs out and slice cookies about 1/4" thick. Slice quickly so the cookie dough doesn't get too warm, so cookies maintain their circle shape.
- 10) Place cookie rounds on the parchment lined baking sheet. Place them about 1/2" apart. They will not spread much. Sprinkle each cookie with about 1/8-1/4 teaspoon of granulated cane sugar for extra sparkle!
- 11) Bake for 12-14 minutes at 350 degrees.
- 12) Cool on baking sheet for at least 10 minutes then transfer to cooling rack.