

# GOOEY AND CHOCOLATELY MINI COOKIES

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 30 cookies

½ stick (4 tablespoons) unsalted butter  
2 ounces unsweetened chocolate, chopped  
4 ounces semisweet chocolate, chopped in chip-size pieces  
¾ cup granulated sugar  
½ cup light brown sugar  
½ teaspoon pure vanilla extract  
2 large eggs  
1 tablespoon buttermilk  
½ cup all-purpose flour  
¼ cup cocoa powder, plus ½ cup for rolling  
¼ cup teaspoon kosher salt  
¼ cup confectioners' sugar, for rolling

## Directions:

- Position racks in the lower and upper third of the oven
- Line 3 baking sheets with parchment or silicone mats
- Put the butter, unsweetened chocolate, and 2 ounces semisweet chocolate in a medium microwave-safe bowl
- Heat at 75 percent power in the microwave until soft, about 2 minutes
- Stir and heat again until melted, up to 2 minutes more  
(Alternatively, put the chocolates and butter in a heatproof bowl. Bring a saucepan filled with an inch of water to a very slow simmer, set the bowl over but not touching the water and stir occasionally until melted and smooth)
- Stir the granulated and light brown sugars and vanilla into the chocolate mixture with a wooden spoon
- Add the eggs and buttermilk and beat vigorously until thick and glossy
- Whisk together the flour, ¼ cup cocoa, and the salt in another bowl
- Add them to the egg mixture and stir until just mixed
- Stir in the remaining chip-size semisweet chocolate
- Cover and refrigerate the dough until firm enough to scoop, about 1 hour
- Preheat oven to 350 degrees F
- Put the remaining ½ cup cocoa powder and the confectioners' sugar in two separate bowls for rolling

- Roll the dough balls in the confectioners' sugar, then in the cocoa powder and place on the baking sheets
- Bake until the cookies set but are soft and fudgy on the inside, 10-12 minutes
- Cool the cookies on the baking sheets for 5 minutes and then transfer to a rack to cool completely

# HOLIDAY JAM THUMBPRINTS

By: Simply Creative Chef Rob Scott

## Ingredients:

Yields 24 cookies

1  $\frac{3}{4}$  cups all-purpose flour  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon fine salt  
 $\frac{3}{4}$  cup unsalted butter, softened  
 $\frac{2}{3}$  cup sugar, plus more for rolling  
1 large egg  
 $\frac{1}{2}$  vanilla bean, seeds scraped from pod or 1 teaspoon pure vanilla extract  
 $\frac{1}{3}$  cup raspberry, cherry or strawberry jam or any one of your favorites

## Directions:

- Preheat oven to 350 degrees F
- Line 2 baking sheets with parchment paper or silicone mats
- Whisk the flour, baking powder, and salt together in a bowl
- In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes
- Beat in the egg and vanilla until just combined
- Slowly beat in the egg and vanilla until just combined
- Slowly beat in the dry ingredients in 2 additions, mixing until just combined
- Scoop the dough into 1-inch balls with a cookie or ice cream scoop and roll in sugar
- Place about 2 inches apart on the prepared baking sheets
- Press a thumbprint into the center of each ball, about  $\frac{1}{2}$  inch deep
- Fill each indentation with about  $\frac{3}{4}$  teaspoon jam
- Bake cookies until the edges are golden, about 15 minutes
- For even color, rotate the pans from top to bottom about halfway through baking
- Cool cookies on the baking sheets

# Spiced Eggnog Rum Cookies

by Simply Creative Chef Rob Scott

## Ingredients:

- 6 tbsp. butter, softened
- 1/2 cup + 2 tbsp. sugar
- 1 large egg, room temperature
- 1/2 cup eggnog, divided
  - 1 tsp. rum extract
- 1 3/4 cups all purpose flour
  - 1/2 tsp. baking powder
  - 1/4 tsp. ground cinnamon
  - 1/4 tsp. ground nutmeg
  - 1/8 tsp. salt
  - 1/8 tsp. ground ginger
  - 1/8 tsp. ground allspice
- 1 1/2 cups confectioners' sugar
- color sugar or sprinkles

## Directions:

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg, 3 tbsp. eggnog and 1 tsp. extract. In another bowl, whisk flour, baking powder, cinnamon, nutmeg, salt, ginger and allspice. Gradually beat into creamed mixture.
2. Divide dough in half and shape each portion into a disk, cover and refrigerate until firm enough to roll, about 30 minutes.
3. Preheat oven to 375 degrees. On a lightly floured surface, roll each portion of dough to 1/4-in. thickness. Cut with a floured 3-1/4 in. star-shaped cookie cutter. Place 1 in. apart on parchment paper-lined baking sheets.
4. Bake until edges begin to brown, 8-10 minutes. Cool on pans 1 minute. Remove to wire racks to cool completely. For glaze, mix confectioners' sugar, remaining extract and enough remaining eggnog to achieve a drizzling consistency. Drizzle over cookies. Decorate as desired.

Total time: Prep- 25 minutes + chilling Bake- 10 minutes/batch + cooling

Yield: 2 dozen