

BAKING AND PASTRIES SERIES

Chef Marilyn's Cookies



CHOCOLATE CHIP COOKIES

38 DOZEN

- 100 Oz Butter
- 80 Oz Granulated Sugar
- 80 Oz Brown Sugar
- 2.4 Oz Salt
- 60 Oz Eggs
- 3.2 Oz Vanilla
- 200 Oz Flour
- 2.4 Oz Baking Soda
- 120 Oz Chocolate Chips

Creaming method. Do not overmix. 325° convection 400° oven. 9-10 mins

OATMEAL RAISIN COOKIES

- 100 Oz Butter
- 200 Oz Brown Sugar
- 4 Tbsp Salt
- 50 Oz Eggs
- 2 Oz Vanilla
- 12.5 Oz Milk
- 140 Oz All Purpose Flour
- 10 Tbsp Baking Powder
- 1 Tbsp Baking Soda
- 125 Oz Rolled Oats
- 100 Oz Raisins

Creaming Method... butter, sugar, salt. Add eggs slowly, then vanilla and milk. Combine all dry ingredients including raisins, and add to butter.

MEXICAN WEDDING COOKIES

- 8Oz Butter
- 4 Oz Confectioners Sugar
- 9.5 Oz Pastry Flour
- 1 Tsp Vanilla
- 4 Oz Chopped nuts

Creaming Method.
 Variations: Thumbprints, Shortbread Style
 Diamants

WHAT IS CREAMING METHOD?

Cream together fat and sugar.

1. Add eggs, one at a time. (I further refine this process by beating the eggs together and then very slowly drizzling them into the creamed fat and sugar).
2. Sift together dry ingredients.
3. Mix wet ingredients (milk/water/cream/sour cream/extracts)
4. Alternate adding dry and wet ingredients, beginning and ending with dry.

SHORTBREAD

- 80 Oz Butter
- 40 Oz Powdered Sugar
- 5 Tsp Vanilla
- 110 Oz All Purpose Flour
- 2 Tsp Baking Powder
- 2 Tsp Salt

Creaming method.

PATE SUCRE

- 7.5 Oz Butter
- 3 Oz Powdered Sugar
- 0.06 Oz Salt
- 0.06 Oz Lemon Zest
- 0.06 Oz Vanilla Extract
- 3 Oz Eggs
- 12 Oz Pastry Flour

Creaming Method

