

Fruitcake Cookies

A holiday favorite in cookie form!

2 sticks unsalted butter, room temperature, plus extra for pan

2 cups unbleached all-purpose flour

1/2 teaspoon ground cinnamon

1/2 teaspoon kosher salt

1/8 teaspoon ground cardamom

1/4 teaspoon baking powder

7 ounces almond paste (1 tube), cut into small pieces

1 cup sugar

2 large eggs, room temperature

1/4 cup kirsch

1 pound mixed candied and dried fruit, cut into 1/2-inch pieces (3 cups)

Poured Chocolate Fondant

Edible gold leaf, for decorating (optional)

1. Preheat oven to 325 degrees . Butter a baking sheet (9x13 inch, rimmed) and line sheet with parchment, with a 2-inch overhang on the long sides. Butter the parchment. In a small bowl, mix flour, cinnamon, salt, cardamom, and baking powder

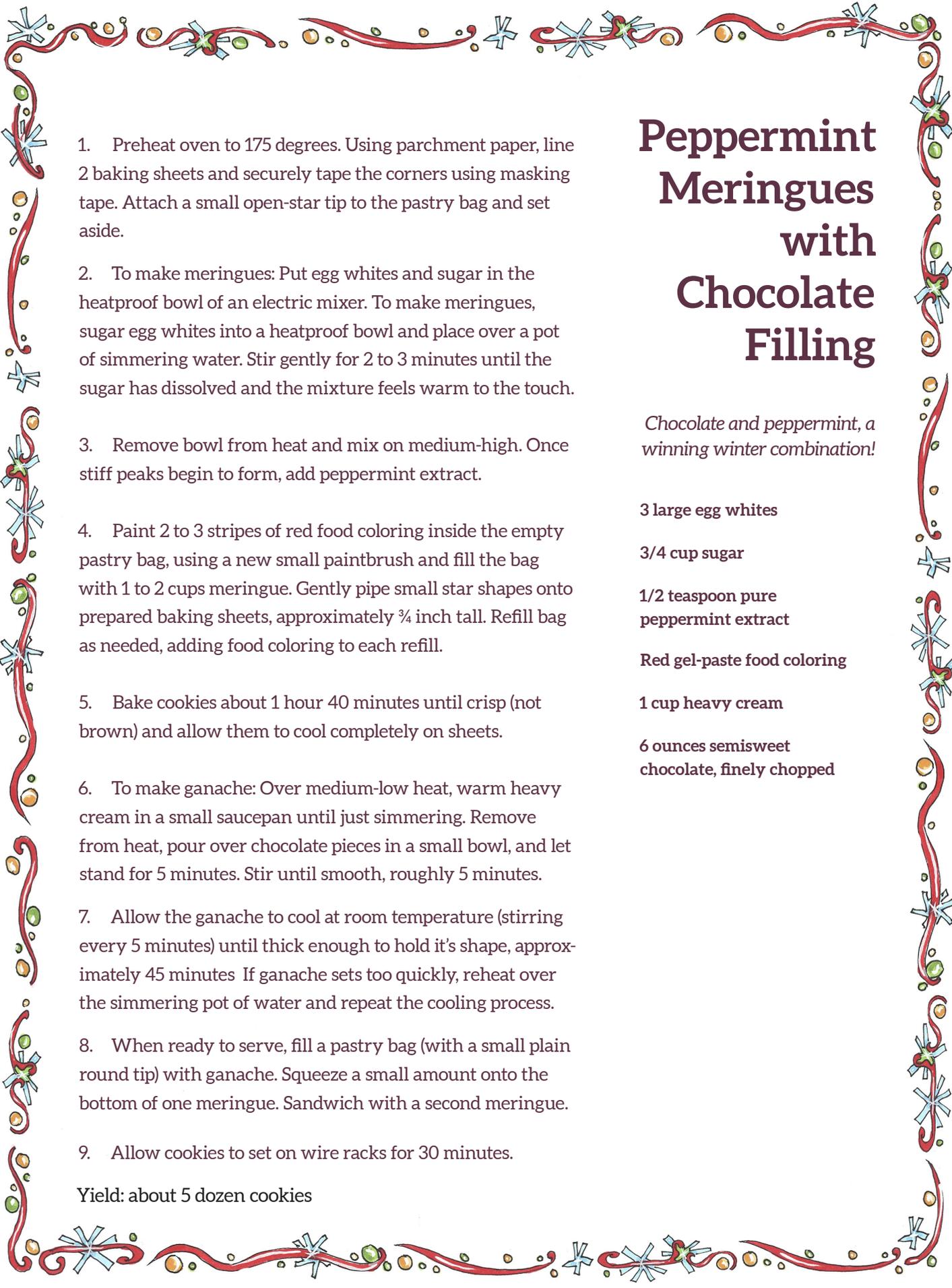
2. In a food processor, pulse the almond paste until crumbly, add sugar and pulse briefly. Move almond paste/sugar mixture to a large bowl. Add butter, beat on medium-high speed for about two minutes (until mixture is light and fluffy). Beat in eggs, one at a time. Add 2 tablespoons kirsch. Add in the flour mixture, using low speed until fully mixed. Mix in fruit.

3. Scrape batter onto parchment-lined sheet and smooth top with spatula. Bake 1 hour, 15 minutes, until lightly gold. Remove from oven and brush with 2 tablespoons of kirsch. Place sheet on a wire rack and let sit for 45 minutes, or until completely cool. Lift out of pan, holding onto the parchment paper, and refrigerate overnight (or at least 4 hours). Trim edges and cut into 1-inch squares with a sharp knife

4. Place one cookie on a fork, leaving the rest in the refrigerator. Using a spoon, coat the entire cake with fondant and allow excess to drip into the bowl. To set: place cookie on wire rack and allow to cool. If fondant becomes too thick, simply add water one tablespoon at a time and warm over a pot of simmering water or in the microwave. Allow cookies to stand about 30 minutes, to let them set. Decorate with a few flakes of edible gold leaf (optional). Cookies will keep up to 5 days if stored in an airtight container at room temperature

Yield: 4 dozen cookies





Peppermint Meringues with Chocolate Filling

Chocolate and peppermint, a winning winter combination!

1. Preheat oven to 175 degrees. Using parchment paper, line 2 baking sheets and securely tape the corners using masking tape. Attach a small open-star tip to the pastry bag and set aside.
2. To make meringues: Put egg whites and sugar in the heatproof bowl of an electric mixer. To make meringues, sugar egg whites into a heatproof bowl and place over a pot of simmering water. Stir gently for 2 to 3 minutes until the sugar has dissolved and the mixture feels warm to the touch.
3. Remove bowl from heat and mix on medium-high. Once stiff peaks begin to form, add peppermint extract.
4. Paint 2 to 3 stripes of red food coloring inside the empty pastry bag, using a new small paintbrush and fill the bag with 1 to 2 cups meringue. Gently pipe small star shapes onto prepared baking sheets, approximately $\frac{3}{4}$ inch tall. Refill bag as needed, adding food coloring to each refill.
5. Bake cookies about 1 hour 40 minutes until crisp (not brown) and allow them to cool completely on sheets.
6. To make ganache: Over medium-low heat, warm heavy cream in a small saucepan until just simmering. Remove from heat, pour over chocolate pieces in a small bowl, and let stand for 5 minutes. Stir until smooth, roughly 5 minutes.
7. Allow the ganache to cool at room temperature (stirring every 5 minutes) until thick enough to hold its shape, approximately 45 minutes. If ganache sets too quickly, reheat over the simmering pot of water and repeat the cooling process.
8. When ready to serve, fill a pastry bag (with a small plain round tip) with ganache. Squeeze a small amount onto the bottom of one meringue. Sandwich with a second meringue.
9. Allow cookies to set on wire racks for 30 minutes.

Yield: about 5 dozen cookies

3 large egg whites

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon pure peppermint extract

Red gel-paste food coloring

1 cup heavy cream

6 ounces semisweet chocolate, finely chopped

Chocolate Biscotti

Perfect for dunking in cocoa or coffee!

- 2 cups all-purpose flour**
- ¾ cup plus 2 tablespoons cocoa powder**
- 1 teaspoon salt**
- 1 teaspoon baking soda**
- 1 ¾ cups lightly packed dark brown sugar**
- ⅓ cup granulated sugar**
- 2 ounces (4 tablespoons) butter, at room temperature**
- 1 tablespoon vanilla extract**
- 1 teaspoon double-strength brewed espresso**
- 3 large eggs**
- 7 ½ ounces (1 rounded cup) small milk chocolate chips**
- 1 large egg, beaten and mixed with 1 tablespoon water, for egg wash**
- 2 tablespoons raw sugar**

1. Preheat oven to 350 degrees. Using parchment paper or nonstick liner, line a 12x17-inch baking sheet. In a small bowl, mix the flour, cocoa, salt, and baking soda. Set aside.
2. Cream together brown sugar, granulated sugar and butter for 3 to 5 minutes, using an electric mixer at medium speed. Add in the vanilla extract and espresso, and mix for 10 seconds. Next, add each egg individually, mixing at medium-low speed for 10 seconds after each addition. Add sifted the flour mixture and mix at low speed for 1 to 2 minutes, or until dough comes together. Add chocolate chips and mix for 15 to 20 seconds, or until chips are evenly distributed.
3. Divide dough into two balls and transfer onto a work surface. Roll out each ball until it forms a 1 ½ to 2 inch wide log, and transfer logs onto lined baking sheets. Flatten slightly. Brush egg wash on the top of each log, and sprinkle with 1 tablespoon raw sugar.
4. Bake for 30 to 40 minutes, or until biscotti have spread. (Look for some cracks on the surface and some bounce back when pressed with your fingertips). Remove baking sheet from oven and allow logs to cool for 1 1/2 hours.
5. Preheat oven to 325 degrees. Cut logs into 1/4-inch to 1/2-inch slices using a sharp, serrated knife.
6. Using your lined baking sheet lined, place each slice with a cut side down and bake about 15 minutes (until crisp, firm and slightly dry).
7. Store biscotti for up to three days in an airtight container at room temperature, or freeze and store for up to three months.

Yield: 60-80 biscotti



Dirty Chai Cookies

A Camp Christmas favorite that will get you buzzing!

1. Pour dry espresso or coffee into a small bowl and set aside. In a small saucepan, melt butter over medium-high heat (stirring as needed) about 5 to 6 minutes or until nutty brown. Add the butter to the small bowl and combine with dry espresso or coffee. Set bowl aside to cool, stirring occasionally as needed.

2. In a medium bowl, whisk together flour, malted milk powder, baking powder, ginger, cinnamon, cardamom, cloves, salt and pepper. Mix until combined and set aside.

3. In a separate bowl, beat eggs and light brown sugar together on medium speed for about 3 minutes, or until well-combined. Mix in the vanilla and the butter mixture on low speed until combined.

4. Mix in the flour mixture on low until combined. Move dough to an airtight glass or plastic container, and let chill in the refrigerator (minimum 2 hours, maximum 3 days).

5. Preheat oven to 350 degrees. Portion refrigerated dough into heaping tablespoon-sized balls. Put confectioners sugar and granulated sugar in two separate bowls. Drop several cookie balls into bowl of granulated sugar, rolling gently to coat. Move to bowl for confectioners sugar and roll gently, making sure to coat well. Transfer cookies to lined baking sheet (parchment or silicone) and place 2 inches apart. Place baking sheet in freezer for 10 minutes, or until cookie balls are firm.

6. Remove baking sheet from freezer and bake in oven for 12 - 14 minutes, until cookies are golden underneath but still soft. Let cool on the baking sheets for a few minutes before transferring to wire racks. Cookies will firm as they cool.

Store cookies in an airtight container at room temperature for up to 1 week.

Yield: 2 dozen cookies

1 tablespoon finely ground espresso (not instant) or finely ground coffee

$\frac{1}{2}$ cup cold unsalted butter (1 stick)

2 cups all-purpose flour

2 tablespoons malted milk powder

1 teaspoon baking powder

1 teaspoon ground ginger

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon ground cardamom

$\frac{1}{8}$ teaspoon ground cloves

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ teaspoon finely ground black pepper

2 large eggs

$\frac{3}{4}$ cup light brown sugar
2 teaspoons vanilla extract or paste

$\frac{1}{4}$ cup granulated sugar, for rolling

$\frac{1}{2}$ cup confectioners' sugar, sifted, for rolling

Camp Christmas Classic Fruitcake

*A holiday favorite that's
not to be missed!*

Fruit Ingredients:

1 1/2 cups diced dried
pineapple

1 1/2 cups raisins, golden or
regular

1 cup diced dried apricots

1 1/2 cups chopped dates

1 cup (heaping) candied red
cherries, plus additional for
decoration, if desired

1/3 cup diced crystallized
ginger, optional

3/4 cup rum, brandy, apple
juice, or cranberry juice

Batter Ingredients:

16 tablespoons unsalted butter, at room
temperature

2 cups dark brown sugar, packed

1 teaspoon salt

1 teaspoon cinnamon

1/4 teaspoon allspice

1/4 teaspoon nutmeg

1 teaspoon baking powder

4 large eggs, at room temperature

3 cups Unbleached All Purpose Flour

2 tablespoons black cocoa, optional, for color

1/4 cup boiled cider, golden syrup, or dark corn
syrup

1/2 cup apple juice, cranberry juice or water

2 cups chopped, toasted nuts (almonds, pecans, or
walnuts)

Topping/glaze (optional)

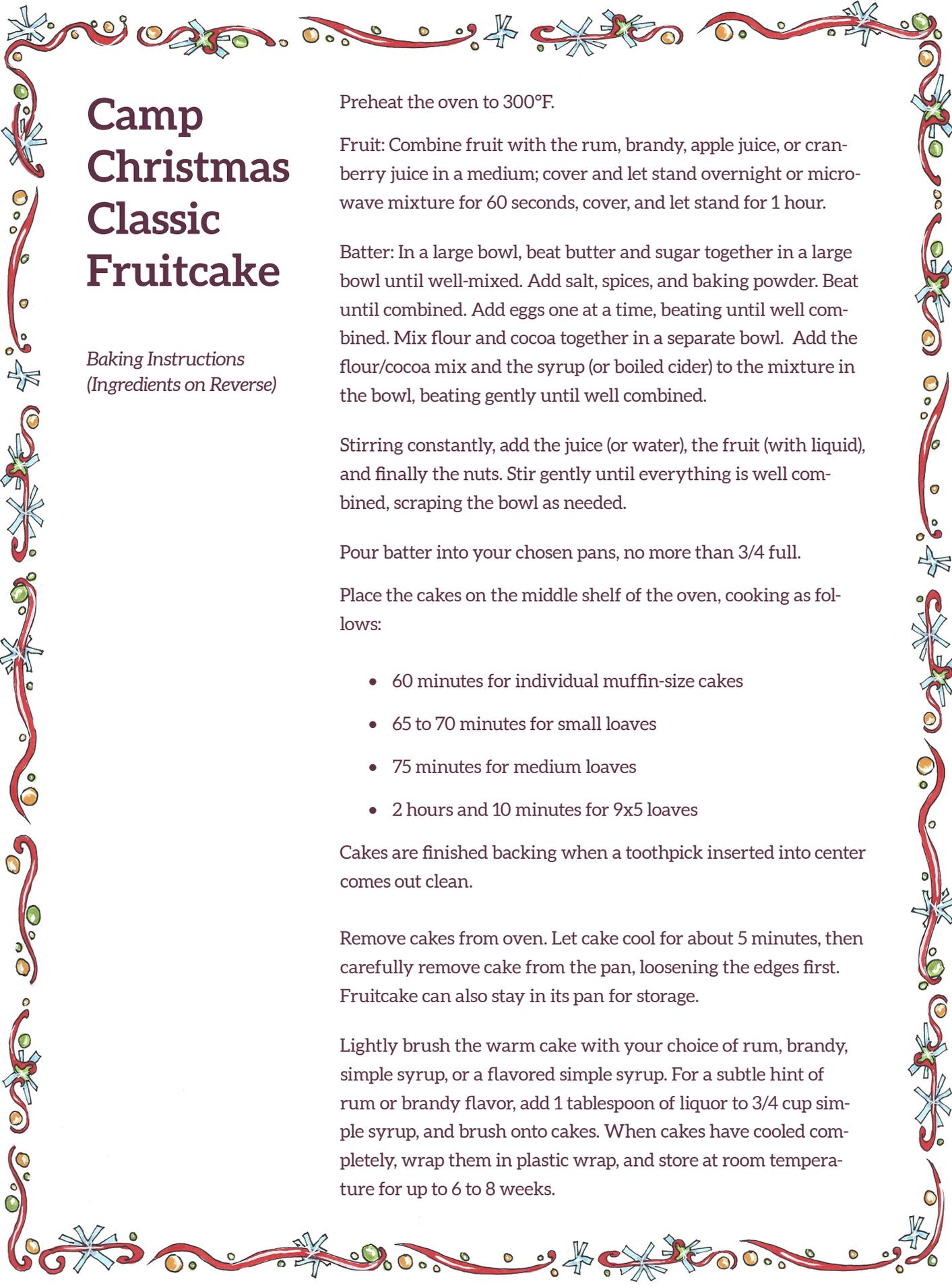
Rum, brandy, simple syrup, vanilla syrup, or
ginger syrup

This recipe yields one of the following:

- 3 dozen individual (muffin pan) cakes
- 16 mini loaves (3 3/4 x 2 1/2)
- 6 to 8 medium loaves (3 x 5)
- 2 standard loaves (9 x 5)

Lightly grease your chosen pans. If you've
chosen a muffin pan, line with muffin
papers, then lightly grease papers.





Camp Christmas Classic Fruitcake

*Baking Instructions
(Ingredients on Reverse)*

Preheat the oven to 300°F.

Fruit: Combine fruit with the rum, brandy, apple juice, or cranberry juice in a medium; cover and let stand overnight or microwave mixture for 60 seconds, cover, and let stand for 1 hour.

Batter: In a large bowl, beat butter and sugar together in a large bowl until well-mixed. Add salt, spices, and baking powder. Beat until combined. Add eggs one at a time, beating until well combined. Mix flour and cocoa together in a separate bowl. Add the flour/cocoa mix and the syrup (or boiled cider) to the mixture in the bowl, beating gently until well combined.

Stirring constantly, add the juice (or water), the fruit (with liquid), and finally the nuts. Stir gently until everything is well combined, scraping the bowl as needed.

Pour batter into your chosen pans, no more than 3/4 full.

Place the cakes on the middle shelf of the oven, cooking as follows:

- 60 minutes for individual muffin-size cakes
- 65 to 70 minutes for small loaves
- 75 minutes for medium loaves
- 2 hours and 10 minutes for 9x5 loaves

Cakes are finished backing when a toothpick inserted into center comes out clean.

Remove cakes from oven. Let cake cool for about 5 minutes, then carefully remove cake from the pan, loosening the edges first. Fruitcake can also stay in its pan for storage.

Lightly brush the warm cake with your choice of rum, brandy, simple syrup, or a flavored simple syrup. For a subtle hint of rum or brandy flavor, add 1 tablespoon of liquor to 3/4 cup simple syrup, and brush onto cakes. When cakes have cooled completely, wrap them in plastic wrap, and store at room temperature for up to 6 to 8 weeks.