

NUVO



3 HOLIDAY COOKIE RECIPES

From a chef's kitchen to yours.

The most understated pleasure of Christmas is having the autonomy to pick and choose which of its festive traditions you actually want to adopt. For example, even if you must be subjected to helium-added chipmunks singing in the mall, your home can be a joyously carol-free zone. To us, the most enjoyable holiday tradition is baking. It just doesn't feel like Christmas until sugar granules are sprinkled across the kitchen counter top and a glorious waft is emanating from the oven. This year, we are more than happy to appropriate family favourite cookie recipes from three prestigious chefs: chef **David Hawsworth** of Vancouver's Hawsworth has shared his recipe for chocolate-dipped **cappuccino shortbread**, while Susur Lee of Toronto's **Luckee** let us in on how, exactly, to sculpt an elegant orange and ginger-flavoured **fortune cookie**. Milk Bar's master-of-sweets Christina Tosi has offered up her own grandmother's famous sugar-dusted **oatmeal cookies**, too. Preheat the oven and soften the butter, because it's time to bake.



CAPPUCCINO SHORTBREAD COFFEE BEAN COOKIES

A holiday recipe from chef David Hawksworth.

Writer **David Hawksworth**

Cappuccino shortbread coffee bean cookies have become a yearly treat in the **Hawksworth** household. They add a delectable twist to a classic Christmas recipe; the strong scent of espresso and the warm aroma of rich buttery shortbread fills the house and reminds me that the holiday season is well underway.

Makes: 3 dozen cookies

Ingredients

1 cup unsalted butter (room temperature)
1/2 cup sugar
3/4 tsp salt
4 tbsp (or less) espresso powder
1 tbsp finely ground espresso beans
1/2 tsp vanilla
1 3/4 cup of all-purpose flour
1/4 cup cornstarch
1 cup semi-sweet chocolate, melted

Method

Preheat oven to 375°F/190°C.

Line two baking sheets with parchment paper; set aside.

In an electric mixer bowl fitted with the paddle attachment, cream butter and sugar on medium-high speed until light and fluffy for about 3 minutes. Beat in coffee powder and vanilla. Sift flour and cornstarch together and stir into butter mixture.

Cover with plastic wrap and refrigerate until well chilled (at least 2 hours or overnight).

Mold dough into the shape of coffee beans using about 1 tsp for each cookie. Using the back of a knife press an indentation about 1/8" deep, lengthwise on the top of each cookie.

Bake on parchment-lined sheets for 15 minutes, rotating sheets halfway through until cookies are just beginning to brown.

Cool completely on racks. Once cooled, dip both ends into melted chocolate and place on waxed paper until chocolate has hardened.