



ROLLED CRACKERS AND COOKIES RECIPES

Recipe 1: Savory Cranberry Shortbread with Onion/Cranberry Jam

Shortbread Ingredients

8 oz. crumbled Stilton or Gorgonzola, room temperature

½ cup unsalted butter, room temperature

1 ½ cups all-purpose flour

½ tsp. kosher salt

½ tsp. black pepper

½ cup dried cranberries, coarsely chopped

Put cheese and butter in food processor bowl and process until creamy. Mix flour, salt and pepper in a small bowl and add to cheese mixture, a little at a time, pulsing until the mixture resembles coarse meal. Add dried cranberries and process until moist clumps start to form. (If dough doesn't form clumps, add 1 tbs. water and process again.) Dough may look blue-ish but that will disappear when crackers are baked.

Place mixture on a sheet of plastic wrap and knead gently until dough holds together. Shape into a 6-inch by 2-inch log. Wrap in plastic and refrigerate at least 1 hour or up to 3 days.

Preheat oven to 325 degrees. Line 2 large baking sheets with parchment paper or silicone baking sheets. Remove dough from refrigerator, unwrap and slice into ¼-inch thick rounds. Place 2 inches apart on baking sheets. Bake for 15-18 minutes until lightly golden brown, rotating sheets halfway through baking time. Slide crackers still on parchment onto wire racks to cool. Serve with jam.

Makes 20 or more crackers

Recipe 1 continued

Jam Ingredients

¼ cup (1/2 stick) butter

1 large yellow onion, chopped (about 1 ½ cups)

1 cup fresh or frozen cranberries

½ cup 100% cranberry juice (unsweetened)

¼ cup packed light brown sugar

¼ cup red wine vinegar

¼ cup red wine

1 tsp. chopped fresh rosemary leaves

½ tsp. salt

Melt butter in a large skillet over medium-high heat. Add onion and cook until golden and tender, about 15-18 minutes. Stir in remaining ingredients and increase heat to high. Bring jam to a boil, then reduce heat to medium and cook, stirring occasionally, for 20-30 minutes or until cranberries burst and mixture thickens. Set aside to cool. Refrigerate until ready to use.

Makes about 1 cup of jam



Recipe 2: Cheese Sables with Rosemary Salt

Ingredients

7 tbs. unsalted butter, room temperature

2/3 cups self-rising flour

3.5 oz. cheese, grated (50/50 Parmesan and sharp cheddar)

1 pinch cayenne or to taste

1 tbs. chopped fresh rosemary leaves, pounded in a mortar with a pinch or more of kosher salt

Preheat oven to 350 degrees. Place all ingredients (except rosemary) in the bowl of a food processor and process until well mixed. Place mixture on a sheet of plastic wrap and form into a roll, wrap in plastic and refrigerate for at least 20 minutes, preferably an hour or overnight.

Cut roll into 1/4-inch slices and place on parchment-lined baking sheets. Bake for 12-15 minutes, until golden on top, rotating sheets halfway through baking time. When sheets come out of the oven, sprinkle rosemary/salt mixture on sables. Slide sables with parchment onto wire racks to cool and to crisp up.

Makes 30 sables



Recipe 3: Caramel and Almond Thins

Ingredients

2 cups all-purpose flour

¼ tsp. baking soda

7 tbs. unsalted butter

1 tsp. ground cinnamon (best quality)

5 tbs. water

1 ½ cups packed light brown sugar

1 1/3 cup sliced almonds (preferably not blanched)

Sift flour and baking soda into a bowl.

Melt butter, cinnamon and water in a small sauce pan on low heat until just melted. Do not boil. Remove from heat and add the sugar.

Mix the almonds with the flour and stir in the butter mixture.

Place the dough on a large piece of plastic wrap and form into a slab, 9-inches x 3.5-inches x 1-inch. Try to get neat and straight edges.

Freeze until set, even overnight.

Preheat oven to 350 degrees.

Cut slab into 1/8-inch slices and place on parchment-lined baking sheets, allowing a little room for expansion. Bake for 10-12 minutes until golden brown, rotating sheets halfway through baking time. Slide the biscuits still on the parchment paper onto wire racks to cool.

Store in an airtight container.

Makes 40 cookies



Recipe 4: Savory Parmesan Shortbread Rounds

Ingredients

- 1 3/4 cups all-purpose flour
- 1 cup grated Parmesan (about 3 oz.), plus 2 tbs.
- 1 tsp. kosher salt
- 1 small garlic clove, minced
- Pinch cayenne pepper or to taste
- 1 cup (2 sticks) chilled unsalted butter, cut into ½-inch cubes

Preheat oven to 350 degrees. Line baking sheets with parchment paper.

Put flour, ¾ cup cheese, salt, garlic and cayenne into the bowl of a food processor and process until mixed. Add butter and pulse until dough begins to come together. Divide mixture in half and place on sheets of plastic wrap. Form each half into a 5-6 inch roll. Don't be afraid to press mixture forcefully to get it to come together.

Wrap each roll in plastic and refrigerate at least 1 hour. Slice rolls into ¼-inch rounds, place on parchment-lined sheets and sprinkle with remaining cheese.

Bake rounds until tops are dry and bottoms are golden brown, about 20 minutes, rotating halfway through baking time. Transfer rounds still on parchment to a wire rack to cool completely.

Makes 24 crackers

Welcome to Bridge Gardens and our class on Rolled Crackers and Cookies.

Today we're going to sample 3 recipes and make a fourth. What I like about these recipes is that they are tasty and easy to make.

All the doughs are mixed in a food processor, rolled into logs or slabs, refrigerated or frozen, then sliced and baked. Recipes like these can be sweet or savory, as you will taste.

You may freeze these recipes for a month or two and then bake. I often make a double batch and freeze one for the future.

Your handouts have ingredients and instructions. The first 3 we'll sample later. We'll make the fourth now,

And that is Savory Parmesan Rounds.

Add ingredients to processor

Roll mixture into 1 1/2-inch log (s) and refrigerate.

Have one in fridge already. Bring out, slice and bake.

Go over other recipes

Questions

Bring out tastings

Have water, wine