

# COOKIE JAR



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# Take a cup of flour...

When it comes to the kitchen, baking (especially cookies) is without a doubt my first love. There is something magical about taking flour, butter and sugar and mixing them together to make the perfect cookie. The enticing aroma of freshly baked goodies that fills a home, and taking that delicious and satisfying first bite of a cookie that you have made from scratch, or that someone who cares for you has made - that is something special!

My love of baking began when I was a child and I have fond memories of baking with my family - cookies, cakes and tarts as well as holiday bakes like mince pies during the school holidays. This passion continued through the years and is now something that I am passing onto my own children, they love it!

This is a collection of my favourite cookies. There are some simple recipes that can be whipped up easily for a tea party, cookies for the holidays and some more decadent treats. I hope that you will enjoy them as much as I do.

Happy baking!

*Teresa*

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This is the most popular recipe on my blog, and also one of the simplest. Always a crowd pleaser, this is my never-fail go-to cookie.

# LEMON SHORTBREAD COOKIES

## Ingredients:

150g butter  
80g castor sugar  
3 teaspoons finely grated lemon rind  
200g plain flour  
1/8 teaspoon fine salt  
icing sugar to serve (optional)

Makes 26 cookies

Cream the butter and sugar until combined and fluffy. Mix in the lemon rind.

Add the flour and salt and mix until the dough comes together, scraping down the sides of the bowl as necessary. Continue to mix until you have a smooth dough.

Roll the dough into a 30cm log. Wrap in plastic wrap and chill in the fridge for 20 minutes. Preheat your oven to 170°C/ 340°F and line a baking tray with baking paper.

Cut the log into 1cm slices and arrange these on the baking tray. Bake for 20 minutes or until golden.

Transfer the biscuits to a cooling rack and dust with icing sugar just before serving.





Totally moreish and a favourite nibble in our house! Who wouldn't love a tray of these at tea time?

# CHOCOLATE CRUNCHIES

## Ingredients:

1 cup oats  
1/2 cup plain flour  
1/2 cup desiccated coconut  
3 tbsp cocoa  
140g butter  
1 tbsp golden syrup  
1/2 cup light brown sugar  
1/2 tsp bicarb

## Icing:

1 cup icing sugar  
1 tbsp cocoa  
1 tbsp butter  
1/4 tsp vanilla extract  
2 tbsp hot water

Makes 20 crunchies

Preheat oven to 180°C/ 350°F. Grease and line a 20cm square baking tin. Combine the oats, flour, coconut and cocoa in a bowl.

Place butter, golden syrup and sugar in a small saucepan. Stir over a medium heat until the butter has melted and the ingredients are combined. Add the bicarb and stir well.

Pour the melted butter mixture over the dry ingredients and mix well. Scrape the mixture into the baking tin and use a spatula to gently flatten into an even layer.

Bake the crunchies for 20 minutes. They will be soft but will harden on cooling. Set the tin aside until the crunchies are completely cool.

To make the icing: sift the icing sugar and cocoa into a bowl. Melt the butter and add along with the vanilla extract and hot water. Stir to make a thick icing and spread over the cool crunchies. Leave to set, then cut into squares.





I remember making a version of this recipe as a child many times, these fun cookies will always take me back to my childhood.

## ALMOND & APRICOT THUMB COOKIES

### Ingredients:

100g butter  
1/2 cup castor sugar  
1/2 cup light brown sugar  
1 large egg  
1 1/4 tsp almond essence  
1 3/4 cups flour  
1/4 tsp baking powder  
50ml smooth apricot jam

Makes 30 cookies

Preheat your oven to 180°C/ 350°F and line a baking tray with baking paper.

Cream the butter and sugars together until fluffy. Add the egg and almond essence and mix in.

Add the flour and baking powder and mix into a dough.

Take heaped teaspoonfuls of the dough and roll them into balls. Arrange the balls on the tray, then gently press the centre of each ball with your thumb to make a small hole.

Fill the holes with apricot jam (about 1/4 teaspoon per cookie). Bake for 8 minutes, then turn the tray 180 degrees and bake for a further 8 minutes or until the edges start to turn golden. Transfer to a cooling rack and allow to cool completely.





A little bit crispy, a little bit chewy and packed with chocolate chips, just the way I like 'em!

# CHOCOLATE CHIP COOKIES

## Ingredients:

100g butter, softened  
120g castor sugar  
1 large egg  
1/4 tsp vanilla extract  
150g plain flour  
1/2 tsp baking powder  
100g dark chocolate chips

Makes 20 cookies

Preheat your oven to 180°C/ 350°F and line a baking tray with baking paper.

Cream the butter and castor sugar together until soft and fluffy.

Add the egg and vanilla extract and mix in. Add the flour and baking powder and mix to combine. Lastly, mix in the chocolate chips.

Wet your hands slightly and roll tablespoonfuls of dough into balls. Arrange on the tray allowing room for spreading. Flatten each ball slightly with a fork dipped in flour.

Bake for 10 minutes, then rotate the tray 180 degrees and bake for a further 4 minutes or until the cookies are golden at the edges. Carefully transfer the cookies to a cooling rack. (They will be very soft but will harden on cooling.) Allow to cool before serving.





Dense, soft and chewy almond squares. This is one from my mum's recipe book that our family have enjoyed often! A real comfort cookie.

# ALMOND TART

## Ingredients:

220g butter, softened  
180g castor sugar  
80g marzipan, grated  
1 large egg  
1 1/4 tsp almond essence  
300g flour  
1 tsp baking powder  
pinch of salt

Makes 24 squares

Preheat the oven to 180°C/ 350°F. Grease a 25 x 15cm baking tin and line the base with paper.

Cream the butter and sugar together until combined. Mix in the marzipan.

Add the egg and almond essence and mix to combine. Sift in the flour, baking powder and salt and mix until everything comes together.

Gently press the dough into the baking tin. Use a fork to mark lines on the surface of the dough down the length of the pan.

Bake for 25 minutes or until golden. Allow to cool completely before removing from the pan and cutting into squares.





This collection would not be complete without a decadent chocolate biscuit. This a homemade version of a South African favourite.

## ROMANY CREAMS

### Ingredients:

100g butter, softened  
1/2 cup treacle sugar  
1/2 tsp vanilla extract  
3/4 cup flour  
1/4 cup desiccated coconut  
1/4 tsp baking powder  
pinch of salt  
3 tbsp cocoa  
80g dark chocolate

Makes 18 cookies

Cream the butter and sugar together until combined. Mix in the vanilla extract.

Add the flour, coconut, baking powder, salt and cocoa and mix until combined and you have a soft dough.

Wrap the dough in plastic wrap and refrigerate for 30 minutes. Preheat your oven to 180°C/ 350°F and line a baking tray with baking paper.

Roll small balls of the dough, about the size of a large marble, and arrange on the tray. Press each ball down lightly to make little discs that are roughly 5mm thick.

Bake for 12 minutes until starting to crack a little on top. Transfer to a wire rack and leave to cool.

Melt the chocolate in a small bowl. Sandwich two cooled cookies together with a teaspoon of melted chocolate. Leave to set. Store in an airtight container.





Decadent is an understatement, it is probably best that I usually only make these at Christmas time! Perfect for holiday gifting.

# HOLIDAY ROCKY ROAD

## Ingredients:

150g shortbread biscuits  
120g cream caramels / soft toffees  
100g pistachio nuts, shelled  
70g dried cranberries  
120g butter, cubed  
270g dark chocolate, chopped  
3 tbsp golden syrup  
icing sugar for dusting

Makes 25 squares

Line a 20cm square cake tin with plastic wrap.

Place the shortbread biscuits in a freezer bag and use a rolling pin to gently crush into smaller pieces. Halve the cream caramels. Place the biscuits and toffees into a bowl with the pistachios and cranberries.

Stir the butter, dark chocolate and syrup in a small saucepan over a low heat until melted and the mixture is smooth. Take off the heat and add the biscuit mixture. Stir well until everything is completely coated in chocolate.

Tip the mixture into the tin and press down gently. Scrape the syrup from the bottom of the saucepan and use to fill any small gaps. Cover the tin and refrigerate for a few hours until set.

Carefully lift the rocky road out of the tin and peel away the plastic. Cut into squares and pile onto a plate. Dust with icing sugar before serving. Store in an airtight container in the fridge.





This recipe always reminds me of school cake sales, only this version is a bit more indulgent than the fridge cake we made back then!

# DOUBLE CHOCOLATE PEANUT BUTTER FRIDGE CAKE

## Ingredients:

225g butter  
1/4 cup peanut butter  
450g icing sugar  
3 tbsp cocoa  
1/2 tsp vanilla extract  
1 large egg  
200g chocolate digestive biscuits

Makes 25 squares

Grease a 20cm square tin and line with baking paper.

Melt the butter in a small saucepan over a medium heat. Stir in the peanut butter.

Take the saucepan off the heat and sift in the icing sugar and cocoa. Add the vanilla extract and egg and mix well.

Break the biscuits into pieces and stir into the chocolate mixture. Tip the mixture into the prepared tin and spread into an even layer. Refrigerate until firm, then remove from the tin and cut into squares. Store in the fridge.





Serving suggestion: dust with icing sugar before serving. You could also drizzle the biscuits with melted chocolate to make them extra special.

# TOP DECK TEA BISCUITS

## Ingredients:

### Butter biscuit dough:

100g butter  
60g castor sugar  
150g flour  
pinch of salt

### Chocolate biscuit dough:

100g butter  
60g castor sugar  
110g flour  
pinch of salt  
3 tbsp cocoa

granulated / icing sugar  
to decorate (optional)

Makes 26 cookies

For the butter biscuit dough: Cream the butter and castor sugar until fluffy. Add the flour and salt and mix until the dough comes together, scraping down the sides of the bowl as needed. Continue to mix until you have a smooth dough, then set aside.

For the chocolate dough: Cream the butter and castor sugar together. Add the flour, salt and cocoa and mix to form a smooth dough.

Dust your work surface with flour. Roll the chocolate dough into a 20cm square about 5mm thick. Repeat with the butter biscuit dough. Place the chocolate square on a baking tray and brush the surface with a little water. Carefully lift the butter biscuit square and place on top of the chocolate layer. Press down gently. Cover with plastic wrap and refrigerate for 15 minutes.

Preheat your oven to 170°C/ 340°F and line a baking tray with baking paper. Remove the biscuit dough from the fridge and trim into a neat square. Cut the dough into 4cm squares and arrange on the tray. Use a fork to prick the top of each biscuit. (Optional: sprinkle granulated sugar over the cookies before baking for extra crunch.)

Bake for 20 minutes until golden. Transfer to a cooling rack.





The ever popular sweet treat made my way - smothered with a layer of soft, creamy chocolate ganache.

# MILLIONAIRE'S SHORTBREAD

## Ingredients:

### Shortbread base:

225g flour  
80g castor sugar  
175g butter, cubed

### Caramel:

150g butter  
1 x 385g tin condensed milk  
100g golden syrup

### Ganache:

100g dark chocolate, chopped  
2 tbsp cream

Makes 25 squares

Preheat your oven to 170°C/ 340°F. Grease a 20cm square tin and line the base with baking paper.

Shortbread: rub the flour, castor sugar and butter together in a bowl until the mixture forms a dough. Press the dough into the tin in an even layer. Bake for 25 minutes until lightly golden. Leave to cool.

Caramel: mix butter, condensed milk and golden syrup in a small saucepan over a medium heat. Stir until the butter has melted and everything is combined. Simmer for 6 minutes while stirring until the caramel has thickened and darkened in colour.

Take the caramel off the heat and cool for 5 minutes. Pour over the baked shortbread in an even layer. Refrigerate for 1.5 hours.

Ganache: combine chocolate and cream in a small saucepan. Stir over a low heat until the mixture is smooth. Spread over the cold caramel and leave to set.


Cut the shortbread into squares and carefully remove from the tin. Store in an airtight container.



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