

# cookies

<https://www.agoramores.com/food/recipes/cookies/portal>

Tags: [food](#) · [recipes](#) · [cookie-recipes](#)

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## Cookie Recipes

One page per cookie, thirty-six of them, each with weights, oven temperature, yield and the one or two things that decide whether it works. The theory lives next door on [cookies](#) — spread, sugar ratios, what a rest buys, and the worked recipes for the generic types. **This folder is the named cookies:** the ones with a country, a holiday or a bakery counter attached.

Part of [Recipes](#) and [Baking](#).

## How to choose one

Almost every question that starts "what should I bake" is really one of four questions.

| The constraint                | Go to                                                                                                                                                                           |
|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| I have an hour                | <a href="#">jam drops</a> · <a href="#">anzac biscuits</a> · <a href="#">chocolate crinkle cookies</a> (if the dough is already chilled) · <a href="#">oatmeal lace cookies</a> |
| It has to travel              | <a href="#">anzac biscuits</a> · <a href="#">pfeffernusse</a> · <a href="#">koulourakia</a> · <a href="#">digestive biscuits</a> · <a href="#">nankhatai</a>                    |
| It has to look like something | <a href="#">spritz cookies</a> · <a href="#">speculoos</a> · <a href="#">pizzelle</a> · <a href="#">kolaczki</a> · <a href="#">maamoul</a>                                      |
| No wheat in the house         | <a href="#">amaretti</a> · <a href="#">monster cookies</a> · the flourless peanut butter cookie on <a href="#">cookies</a>                                                      |

## By what holds the dough together

The useful way to sort cookies is by what is doing the structural work, because that is what you have to respect when you substitute.

### Butter alone

Short doughs with no egg or almost none. They break rather than bend, they keep for weeks, and they are unforgiving about warmth.

[russian tea cakes](#) · [kourabiedes](#) · [nankhatai](#) · [spritz cookies](#) · [thumbprint cookies](#) · [jam drops](#) · [chinese almond cookies](#)

### Egg and sugar

Foam-based and flour-light. The lift is mechanical, whipped in before baking.

[amaretti](#) · [tuiles](#) · [fortune cookies](#) · [pizzelle](#) · [benne wafers](#) · [oatmeal lace cookies](#)

### Chemically leavened drop doughs

Soda or powder, brown sugar, a soft chewy result. The American default.

[monster cookies](#) · [cowboy cookies](#) · [brown butter toffee cookies](#) · [chocolate tahini cookies](#) · [chocolate crinkle cookies](#) · [oatmeal cream pies](#) · [anzac biscuits](#)

## Cake batters that arrived as cookies

Soft, domed, and iced or filled. Structurally these belong with [cakes](#).

[black and white cookies](#) · [whoopie pies](#)

## Pastry doughs cut small

Cream cheese, sour cream or laminated dough, filled and folded.

[rugelach](#) · [kolaczki](#) · [hamantaschen](#) · [palmiers](#)

## Syrup and semolina

The Mediterranean and South Asian traditions, where the fat is ghee or oil and the sweetness often arrives after baking.

[melomakarona](#) · [maamoul](#) · [nankhatai](#) · [koulourakia](#) · [pfeffernusse](#)

## Assembled rather than baked

[nanaimo bars](#) · [alfajores](#) · [stroopwafels](#)

## By occasion

| Occasion                   | Cookies                                                                                                                         |
|----------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| Christmas, northern Europe | <a href="#">speculoos</a> · <a href="#">pfeffernusse</a> · <a href="#">spritzen cookies</a> · <a href="#">russian tea cakes</a> |
| Christmas, Greece          | <a href="#">kourabiedes</a> and <a href="#">melomakarona</a> , made as a pair                                                   |
| Easter                     | <a href="#">koulourakia</a> · <a href="#">maamoul</a>                                                                           |
| Purim                      | <a href="#">hamantaschen</a>                                                                                                    |
| Eid                        | <a href="#">maamoul</a>                                                                                                         |
| Lunar New Year             | <a href="#">chinese almond cookies</a>                                                                                          |
| Diwali and festival tins   | <a href="#">nankhatai</a>                                                                                                       |
| Bake sale                  | <a href="#">jam drops</a> · <a href="#">monster cookies</a> · <a href="#">cowboy cookies</a> · <a href="#">nanaimo bars</a>     |
| Cocktail hour              | <a href="#">benne wafers</a> · <a href="#">palmiers</a> · <a href="#">tuiles</a>                                                |

## Equipment that changes what you can make

Most of this folder needs a bowl, a sheet pan and an oven. Five recipes do not.

| Recipe | Needs |
|--------|-------|
|--------|-------|

|                                                         |                                                    |
|---------------------------------------------------------|----------------------------------------------------|
| <a href="#">pizzelle</a> · <a href="#">stroopwafels</a> | A patterned iron. No oven substitute exists        |
| <a href="#">spritx cookies</a>                          | A cookie press, or a large open star tip           |
| <a href="#">maamoul</a>                                 | A carved <i>tabi</i> mould, or a fork and patience |
| <a href="#">speculoos</a>                               | A carved board, for the traditional shape only     |
| <a href="#">fortune cookies</a>                         | A muffin tin to cool the folds in                  |

More on all of it at [baking equipment](#) and [ovens and heat](#).

## What keeps, and for how long

Shelf life in a cookie is a water-activity question, not a freshness one. Dry, high-sugar cookies keep for weeks; anything with a soft filling or fresh dairy does not. This matters commercially — see [cottage food baking](#).

| Holds a month                                                                                                                                                                                                                                               | Holds a week                                                                                                                                                                                                | Eat within two days                                                                                                                                                                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <a href="#">pfeffernusse</a> · <a href="#">koulourakia</a> · <a href="#">chinese almond cookies</a> · <a href="#">maamoul</a> · <a href="#">nankhatai</a> · <a href="#">anzac biscuits</a> · <a href="#">speculoos</a> · <a href="#">digestive biscuits</a> | <a href="#">russian tea cakes</a> · <a href="#">kourabiedes</a> · <a href="#">amaretti</a> · <a href="#">jam drops</a> · <a href="#">rugelach</a> · <a href="#">kolaczki</a> · <a href="#">stroopwafels</a> | <a href="#">palmiers</a> · <a href="#">tuiles</a> · <a href="#">oatmeal lace cookies</a> · <a href="#">benne wafers</a> · <a href="#">black and white cookies</a> · <a href="#">whoopie pies</a> |

The middle column is where most bake-sale planning goes wrong. Bake the left column a week out and the right column that morning.

## Every recipe

- [alfajores](#) — cornstarch shortbread, dulce de leche, coconut rim
- [amaretti](#) — almond, sugar, egg white; no flour at all
- [anzac biscuits](#) — oats, coconut, golden syrup, no egg
- [benne wafers](#) — Lowcountry sesame lace, and a West African seed
- [black and white cookies](#) — a cake batter iced on its flat side
- [brown butter toffee cookies](#) — what browning butter actually does
- [chinese almond cookies](#) — lard, almond extract, and the crack
- [chocolate crinkle cookies](#) — two sugar coats, and why one fails
- [chocolate tahini cookies](#) — sesame paste as fat and flour at once
- [cowboy cookies](#) — the add-in ceiling, tested
- [digestive biscuits](#) — coarse wholemeal, oats, and the chocolate underside
- [fortune cookies](#) — Kyoto by way of California, folded in ten seconds
- [hamantaschen](#) — three corners that stay shut
- [jam drops](#) — the biscuit-tin default, and melting moments
- [kolaczki](#) — an unsweetened cream cheese dough
- [koulourakia](#) — Greek Easter twists, kneaded like bread
- [kourabiedes](#) — clarified butter whipped white, buried in sugar
- [maamoul](#) — semolina soaked overnight, pressed in a mould
- [melomakarona](#) — baked dry, then drowned in honey syrup

- [monster cookies](#) — flourless, and built for a crowd
- [nanaimo bars](#) — three layers, no oven
- [nankhatai](#) — ghee, semolina, cardamom, eggless by origin
- [oatmeal cream pies](#) — molasses for softness that lasts
- [oatmeal lace cookies](#) — 3 : 1 sugar to flour, and what happens
- [palmiers](#) — rolled in sugar instead of flour
- [peanut butter blossoms](#) — the sixty-second window
- [pfeffernusse](#) — a three-week cure in a tin with an apple slice
- [pizzelle](#) — the oldest cookie still made the same way
- [russian tea cakes](#) — nut flour as the tenderiser, sugar twice
- [rugelach](#) — cream cheese dough, rolled into crescents
- [speculoos](#) — an overnight rest and 3 mm
- [sprit cookies](#) — the one dough that must not be chilled
- [stroopwafels](#) — split hot, filled with caramel
- [thumbprint cookies](#) — press twice, once in the oven
- [tuiles](#) — fifteen seconds to shape
- [whoopie pies](#) — buttermilk domes and a marshmallow filling

Already elsewhere in the vault: [chocolate chip cookies](#) (the rested formula) and [spiced rye ginger cookies](#).

## Elsewhere on the site

Theory: [cookies](#) · [sugar in baking](#) · [baking fats](#) · [flour](#) · [gluten](#) · [yeast and leavening](#) · [ovens and heat](#) · [baking equipment](#)

Sibling folders: [Cake recipes](#) · [Pie and tart recipes](#) · [Cold meals](#) · [Recipes by ingredient](#) · [Recipes by method](#)

Selling them: [cottage food baking](#) · [Baked goods](#) · [bakeries](#)

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Part of the [Leisure](#) wiki. Folders here are generated from tags — to move a page, change its tags rather than dragging the file.