

GIMME
LATKE-PALOOZA!
Chef Zane Caplansky
on why the best recipe
will always be mom's
page 3

DRINKS
FOUR WINNING WINES
Introducing: your new
cellar standbys
page 6



EASIEST. HOLIDAYS. EVER.

Cookies to make with the kids, plus how to assemble a cheese board and host a dinner party without losing your cool (our roast takes under an hour!)

pages 6 to 9

PHOTOGRAPHY: JAMES TSE
FOOD STYLING: ASHLEY DENTON
PROP STYLING: CAROLYN SOUCH

Holiday favourites



Our Finest Shrimp Ring
Savour the succulent taste
of these party favourites.
Cocktail sauce included.
#31014965.

\$20
1.02 kg



Our Finest Angus
Beef Meatballs
Succulent and tender Angus
meatballs in a trio of tantalizing
sauces. Bold BBQ, honey garlic
or sweet chili. Includes heating/
serving tray. #31019097.

\$15
1.36 kg



Walmart Supercentre

**Entertaining
comes
together
for less**



Our Finest Mini Eclairs,
Mini Cream Puffs, Tiramisu or
Mousse Lovers Mini Desserts
Who can resist these tasty treats?

Each is created from premium
ingredients so we can call them
Our Finest. Assorted varieties.
#30461305.

\$5
each



Comforting classics



For store hours see Walmart.ca or phone 1-800-328-0402. Select option 2.

Advertisement effective **Thursday, November 20th to Wednesday, November 26th, 2014.**

Items and prices are available only at stores in the distribution area of this advertisement. Advertisement effective Thursday, November 20th to Wednesday, November 26th, 2014. Walmart has great selections available at low prices every day, and we continually strive to lower our costs so that we can bring you more ROLLBACK prices. No rain checks will be issued. We reserve the right to limit quantities to normal retail purchases. All items may not be available in all stores. Items may be available by special order in certain locations. If the scanned price of a non-price ticketed item is higher than the shelf price or any other advertised price, you're entitled to receive the first item at no charge, up to a \$10 maximum. Prices, selection and availability may vary by store and on Walmart.ca. For terms applicable to online offers, please visit Walmart.ca. Certain items may be subject to additional environmental handling, recycling or disposal fees. The amount and application of such fees vary by product and by province. See store for details.

Sitting Pretty

Mixing new tableware with a touch of nature and the ornaments you already love is the perfect way to make a personal mark on that traditional holiday table (don't forget the touch of red!)



STEAL THIS STYLE

1. BLANKET (USED AS TABLECLOTH), \$69, URBANBARN.COM

2. OLIVE WOOD CUTTING BOARD, \$50, HOMESENSE.COM

3. GLASSES, \$30 FOR 4, INDIGO.CA; **ORNAMENT** (USED AS COASTER), \$4, CRATEANDBARREL.COM

4. PLATTER, \$38, ANTHROPOLOGIE.COM

5. BREAD PLATE, \$4, AND DINNER PLATE, \$6, HOMESENSE.COM

6. CUTLERY, \$8 EACH, ZARAHOME.COM

7. CANDLESTICKS, \$295 FOR 2, CYNTHIAFINDLAY.COM

8. WOOD TRAY, \$50, UNDER WHITE BOWL, \$12, BOTH HOMESENSE.COM

Q&A

A CHEF'S GUIDE TO GOING LOCAL

Ruby Watchco locavore-in-chief Lynn Crawford shares tips for getting your produce from farm to table—year round

Set boundaries

"There's a perimeter I shop within. It's about knowing who your local farmers are, that they're GMO-free and organic."

Get with the times

Staying in-season keeps you in tune with what's available locally. Look up what's in season—it challenges you to be more creative, especially in winter. "That's where it comes to planning ahead, knowing what you're cooking in those months, and getting excited about that."

Think ahead & stock up...

Buy produce at harvest time and "freeze it, or do some canning, or some preserving or pickling."

...and don't fear going without

For much of the local produce that's won't be available in winter, there are good substitutes on hand and on shelves. "Sure you won't be able to get that beautiful heirloom tomato, but then there are all the lovely hot-house tomatoes available."

Rethink value

Consider the value of organic produce. "If it's cheaper that means it's probably raised or grown in a foreign country where you don't know the farming practices."

GIMME

THERE'S NO TASTE LIKE HOME

A traditional Hannukah favourite, latkes are prime for delicious new twists—but nothing beats the original.

Phyllis Grossman may just make the best latkes in Toronto. If you ask Zane Caplansky, owner of Caplansky's Deli and host of Toronto's annual Latkepalooza festival, that is. It's a dead heat between Phyllis, two-time winner of Latkepalooza's Battle of the Bubbies competition, and Caplansky's mother.

Figures that man whose own latkes sell by the tens of thousands every Hannukah would cede pancake primacy to a bona fide bubble and his own mom. Latkes are just that kind of good-for-the-soul comfort food that—whether you're Jewish or not—brings back childhood, family and tradition.

So, against Phyllis, no one stands a chance. "You get all these young upstart kids with their newfangled latkes," laughs Caplansky. "But the competition is by popular ballot...and Phyllis wins by a mile."

It's not that twists on the classic aren't welcome, or delicious. Caplansky himself is apt to play with colour, bringing in sweet potato for orange latkes, or beets for red ones, each variation adding sweetness to the savoury favourite.

Mouth-watering possibilities just roll off the tongue, like using latkes as "buns" in a brisket slider, or slicing them into fries to make poutine, "or if you grate a little white truffle onto your latke—no bubble ever did that, but you'd be the hit of the Hannukah party," Caplansky says.

"There's a place for tradition and continuity and there's another place for starting new traditions and creativity," he says. "I've always loved melding those old-world and new-word sensibilities."

Caplansky's culinary success backs up his philosophy. But when the votes are counted, it's Phyllis who wins every time—and with the simplest of recipes. It's the mom's-kitchen goodness of latkes that fuels their popularity. "People can't or won't divorce themselves from that memory," Caplansky says. "So when Phyllis serves what she serves it just hits that nerve."

Zane Caplansky is a judge on Food Truck Face Off on Food Network Canada

Two-potato Latkes

Ingredients

5 baking potatoes, about 2½ pounds
2 sweet potatoes, about 1½ pounds
3 small onions, quartered
4 eggs, beaten
½ cup (75 mL) flour
1 tsp (5 mL) baking powder
1¼ tsp (6 mL) salt
½ tsp (2 mL) tsp pepper
Vegetable oil, for cooking

Preparation & Cooking time

10 minutes

Serves

8

Instructions

1. Peel baking and sweet potatoes and cut lengthwise into quarters.
2. By hand or in food processor using shredder blade, alternately shred onions and potatoes.
3. Transfer to colander; squeeze out as much moisture as possible, discarding liquid.
4. Transfer potato and onion mixture to large bowl. Mix in eggs, flour, baking powder, salt and pepper.
5. In 2 skillets, heat 1/4 inch (5 mm) oil over medium-high heat until hot but not smoking.
6. Add ¼ cup (50 mL) mixture per latke to skillets, leaving space between each; flatten slightly.
7. Cook for 3 minutes or until browned and crisp around edges; turn and cook until crisp and golden, 3 to 5 minutes. Transfer to paper towel-lined racks to drain well.
8. Repeat with remaining mixture, stirring to re-blend, removing any cooked bits from skillet and adding more oil as necessary.



KITCHEN DICTIONARY

MISE EN PLACE, FRENCH FOR "STRESS SAVER"

Sometimes you'll hear chefs talk about setting up their mise en place. Sounds complicated, but all it means is organizing ingredients they'll need before they start cooking. Vegetables are chopped, bottles are filled with sauces and oils, meats are portioned, and spices and seasoning are measured. Then, everything is placed within arm's reach (mise en place literally translates to "put in place")

in French) so that the cook won't have to run around the kitchen looking for paprika or waste time slicing onions mid-fry. Having a well-planned mise en place is a good habit to take home, helping you determine if you have enough butter, garlic or rosemary beforehand and keeping the simultaneous cooking of multiple holiday dishes as stress-free as possible. —Karon Liu

Lynn Crawford is the host of Food Network Canada's Pitchin' In and a judge on Chopped Canada

Canadian Blue Cheese.

— Pass around —
some holiday pleasure.

Beef and Blue Cheese Brochettes



Bite-sized, hors d'oeuvre or appetizer, add flavour to your holiday parties with **Canadian Blue Cheese**.



Blue Cheese Pecan Surprise



**Blue Cheese
and Poppy Seed Bites**



Discover these recipes and more at allyouneedischeese.ca/recipes



APPETIZER

How to Build A Canadian Cheese Plate

BY COREY MINTZ
PHOTOGRAPHY: JAMES TSE

In Canada, you could serve a foot-ball-sized brick of cheddar as an appetizer at a holiday party, without complaint from guests. But a good cheese board has a variety of flavours, textures and aromas. It has cheese of cow, sheep and goat milks, with soft, sharp, creamy and pungent notes to contrast one other, plus great bread, something sweet and something nutty.

"I have 500 cheeses to choose from," says Afrim Pristine, co-owner of Cheese Boutique in Toronto, advising me on what makes a great cheese board, "which makes it hard and easy at the same time."

Here are some recommendations for a balanced board. And because this is Canada, don't forget the cheddar.

1. Grey Owl

Beyond creamy, the ash-covered Grey Owl goat cheese (the white and grey will be a great addition to the colour palette) from Quebec is lush, and soft as powdery snow.

2. Bonnechere

This semi-firm Ontario sheep's-milk cheese gets a smoky, caramel scent from toasting the rind over flames before it's aged. Its wood and copper colour also makes it pop on a cheese board.

3. Thunder Oak Gouda

Bold Thunder Oak, with its microscopic salt crystals and undertone of butterscotch, will represent next to a full-bodied glass of red wine and contribute firm saltiness to the mix. alt: While the Thunder Bay cheese is spreading in popularity, a good alternative for a muscleman on the board is a ubiquitous Dutch Beemster or Gouda.

4. 5 to 10-Year Cheddar

It's not a Canadian holiday cheese plate without a good cheddar. Make it a sharp one, aged five to 10 years. We do great cheddar well in Canada, with great candidates from Prince Edward Island (Cow's Creamery) to B.C. (The Farm House Natural Cheese Cheeses).

5. Fruits & jams

Sweetness rounds out the flavours on a cheese board. We need a bit of fruit — pears, figs, dates, grapes — between bites. For jams, seek texture from fig jam, lemon marmalade or mango chutney — and serve it in a small bowl with a tiny spoon so people know not to make a sandwich of it.

6. Texture and crunch

Make your own spiced nuts by roasting almonds, cashews or pecans with a splash of oil, cumin and paprika. Either way, add crunch on the board. For the sweetness of honey but way more texture, try honeycomb, or the thick, white, creamy seashore honey from Société Originale, which smells like the sea and is smooth as melted marshmallow.

TIPS:

Choose a neutral bread — a crunchy baguette or fluffy ciabatta. Avoid olive loaf or eggy, buttery challah or brioche.

Cheese is best served at room temperature. Remove it from the fridge at least one hour before guests arrive.

There's no such thing as too much cheese, but estimate about 100 grams of cheese per guest.

Stay away from olives. Their brininess will detract from the cheese's flavours.

Place a separate knife next to each cheese. People who don't like blue cheese really don't like it, and won't want it scraping on the cheddar.



CHEESE KNIVES, \$23, WESTELM.COM



DRINK THIS

HANDY HOLIDAY WINE GUIDE

Tis the season! Whatever you're serving, we've got you covered

BY ERIC VELLEND

Mission Hill Five Vineyards Pinot Blanc, \$16

Other than in a few pockets of France and Italy, Pinot Blanc is an underappreciated grape. It does, however, have a following in British Columbia's Okanagan Valley, where it's made in a fleshier style. This terrific example has the silky texture of a chardonnay and the vibrant freshness of sauvignon blanc.

LCBO Code: 145094

Muga Reserva 2010, \$24

While this ripe Rioja could still use a year or two in the cellar, pull the cork a few hours before the dinner bell and it will be ready to rock. Complex and earthy with a solid core of cherry fruit and hints of vanilla.

LCBO Code: 177345

Cave Spring Estate Riesling 2012, \$18

Riesling's taught structure and racy acidity make it one of the most food-friendly wines on the planet. This beauty from Niagara's Beamsville Bench is no exception. Notes of pear and spice, and with just a hint of sweetness. LCBO Code: 286377

Cono Sur Pinot Noir 2013, \$11

When picking a red for big dinner, it's hard to go wrong with pinot noir, and there is no bigger bargain than this excellent bottle from Chile's Central Valley. Medium bodied, its bright raspberry flavours are in sync with cranberry sauce, and the smoky finish will flatter gravy.

LCBO Code: 341602



DINNER IN UNDER 1 HOUR

The Modern, Fancy Feast

Chef Michael Smith's best advice for a classic holiday dinner that leaves your sanity intact

STORY: BRANDIE WEIKLE

PHOTOGRAPHY: JAMES TSE

The most important thing about big holiday meals has nothing to do with food, says chef Michael Smith, host of Food Network Canada's *Chef Michael's Kitchen* and judge on the hit series *Chopped Canada*.

"We have to remember that what's on the table is not as important as who is at the table," says Smith, father of three and an author of numerous cookbooks, including *Family Meals* and *Back to Basics*. Keeping this in mind will help the home chef avoid the perennial problem of spreading yourself thin attempting too many dishes.

"You're far better off doing a couple of things really well than a whole bunch of things sort of half-assed and stressed out," he says.

If tradition demands a roast, try plating it differently than your mom did in the 1980s—with

an update to portion size, too. Smith recently served a roast beef thinly sliced on generous beds of arugula accompanied by a chipotle-chimichurri sauce. "It doesn't need to be this big honking piece of protein that we shouldn't be eating in the first place. Maybe it's just a few slices with a really cool condiment."

At Smith's house in Prince Edward Island, Christmas dinner includes his grandmother's cranberry sauce and his mother's plum pudding, but the family always serves one new dish to keep things interesting.

Tip: Making a turkey? Whether or not you decide to get fancy by brining, smoking, barbecuing or elaborately stuffing your bird, there's only one move that matters, says Smith: "Buy a thermometer and use it." When a thermometer inserted into the thickest part of the thigh reads 165°F, you're done, regardless of how you got there.

If tradition demands a roast, try plating it differently than your mom did in the 1980s—with

Mustard Crusted Pork Tenderloin

Preparation time

5 minutes

Total time

30 minutes

Serving size

2-4

Ingredients

4 tbsp (30 mL) grainy mustard
2 tbsp (30 mL) freshly minced sage
1 tbsp (15 mL) freshly minced parsley
½ tsp (2 mL) salt
¼ tsp (1 mL) freshly ground pepper
1 pork tenderloin
1 cup (250 mL) breadcrumbs
2 tbsp (30 mL) butter
2 tbsp (30 mL) canola oil

Directions

- Place a cooling rack on top of a cookie sheet. Preheat oven to 425°F (220°C).
- Combine mustard, sage and parsley along with salt and pepper in a small bowl.
- Cut pork tenderloin in half width-wise; rub mustard mixture all over the pork. (Cutting it in half will make it easier to manage while you fry it.)
- Spread breadcrumbs onto a plate and gently press the pork into the breadcrumbs mixture to coat on all sides.
- Heat a large skillet over medium heat and add butter and oil. When the butter stops foaming add the pork.
- Cook the pork, turning gently to brown on all sides without losing the coating. Transfer to rack on cookie sheet.

7. Bake for 20 minutes or until the pork is cooked to an internal temperature of at least 155°F (68°C). (The temperature will continue to rise while it rests.)

8. Allow pork to rest for 10 minutes while lightly tented with aluminum foil.

9. Slice across the grain into 1 cm-wide slices and serve.

Colourful Cleansing Salad

Preparation time

15 minutes

Ingredients

Salad
2 cups (500 mL) chopped kale
1 beet, grated
1 cup (250 mL) thinly sliced purple cabbage
½ cup (125 mL) chopped parsley
2 tbsp (30 mL) chopped toasted walnuts or pecans (optional)

Dressing

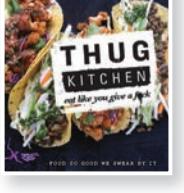
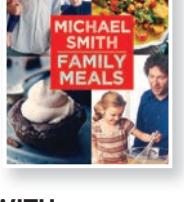
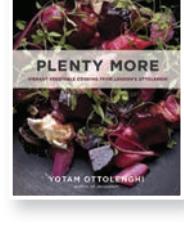
¼ cup (50 mL) extra virgin olive oil
4 tbsp (60 mL) lemon juice
1 clove garlic, minced
¼ tsp (1 mL) sea salt
1 tbsp (15 mL) honey
1 tbsp (15 mL) Dijon mustard

Directions

Chop kale and massage it for 1 minute, to reduce size slightly and make more digestible. Combine in bowl with rest of ingredients.

Dressing

Whisk ingredients together and drizzle over salad. Top with toasted pecans or walnuts.



BOOK SHELF

Rich vegetarian fare to succulent seafood—you won't find yourself stuck on the question "what's for dinner?" for long with these new offerings

BY KARON LIU

FLAVOURS A-PLENTY

Plenty More: Vibrant Vegetable Cooking from London's Ottolenghi by Yotam Ottolenghi (Oct. 14, 2014, Ten Speed Press, \$43)

In the sequel to *Plenty*, English chef Yotam Ottolenghi shares more than 150 easy-to-follow recipes that treat vegetables as robust, vital and flavourful rather than mere health foods. Sorted according to cooking technique (steaming, blanching, braising, etc.), recipes infused with global flavours reflect Ottolenghi's signature style: Scrambled eggs are spiced with chilies, cumin, caraway and cardamom, while an Alphonso mango gets an Indian spin alongside curried chickpea salad. The range of shareable apps and desserts earn this a place atop any home cook's fall wish list.

FAMILY STYLE

Family Meals by Michael Smith (Penguin Canada, \$32)

Like most of his cookbooks, Michael Smith's latest is geared to the busy parent, with chapters on packed lunches and snacks, cook ahead-meals, vegetables and whole grains, and even Meatless Monday menu options. Many dishes are familiar (spinach and penne with store-bought rotisserie chicken, oatmeal soaked overnight in jars, spicy kale chips) but the book wins extra points for doing double duty as a rainy-day activity book: it encourages home cooks to involve kids via lists of recommended tasks, such as measuring dry ingredients.

GOOD FOOD, WITH ATTITUDE

Thug Kitchen by Thug Kitchen (Oct. 7, 2014, Rodale Books, \$30)

You'll never find a cookbook with more expletives than this hilarious first effort from the anonymous cooks behind the Thug Kitchen blog. Overlook (or move on from) the crude humour to find more than 100 excellent recipes, such as Pumpkin Chili and Grilled Peach Salsa, perfect for the home cook who wants to make the leap to more creative fare.

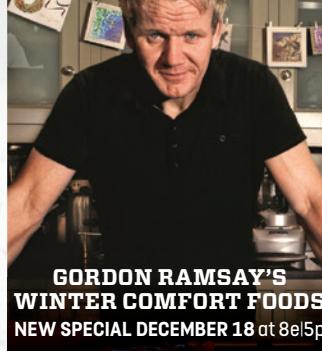
CRUSTACEAN SENSATION

The Great Lobster Cookbook by Matt Dean Pettit (Oct. 28, 2014, Appetite by Random House, \$30)

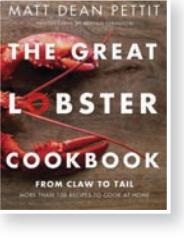
He must be doing something right: In less than four years, Matt Dean Pettit went from making lobster rolls at pop-up food markets to opening three Rock Lobster restaurants in Toronto. Pettit's cookbook offers a lesson on the crustacean's anatomy, basic cooking techniques and more than 100 ways to serve it, including a few from Rock Lobster's own menu: poutine, the aforementioned rolls and lobster vanilla ice cream.



It's the Most Delicious Time of the Year!



foodnetwork.ca/holidays



Add some sparkle to your Bosch kitchen.



BOSCH

Invented for life



Instant rebate of up to

\$400*

on a qualifying Bosch dishwasher.



* Powerful, efficient and quietest in class, our dishwashers are renowned for bold German engineering and European design. With the 2014 Bosch Kitchen, you can experience the same performance and innovation throughout your kitchen. Of course, it wouldn't be complete without a legendary Bosch dishwasher.

Qualifying Products & Maximum Rebate Amounts

RECESSED/FLUSH HANDLE

300 Series	\$200
500 Series	\$150
800 Series	\$300
800 Plus Series	\$350
18" Dishwasher	\$200

BAR HANDLE/CUSTOM PANEL

300 Series	\$250
500 Series	\$200
800 Series	\$350
800 Plus Series	\$400
18" Dishwasher	\$200



*Offer is not valid in conjunction with any other Bosch offers. Valid at participating authorized dealers only. See dealer for details. Rebate is applied at time of purchase. Prices shown include any applicable rebates. Not all models available at all Retailers. Offer available only in Canada. Offer valid September 11 through November 27, 2014. REV14BCAN018-14-119263-2

Ask a sales associate or visit www.bosch-home.ca for details and a full list of retail locations.

HUDSON'S BAY

The BRICK

► FUTURE SHOP

LOWE'S
Home Improvement Warehouse

Sears®



DESSERT

Holiday Cookie Extravaganza

Whether you're a royal-icing neophyte or captain of #teamshortbread, Food Network Canada has a classic confection for you. Now, ready the piping bag, pull out your baking sheets and start your ovens.

1. Decorated Chocolate Shortbread Cut-Out

Preparation time
1 hour 30 minutes
Baking time
15 minutes

Ingredients

Chocolate Shortbread
½ cup (125 mL) unsalted butter
¼ cup (50 mL) each granulated sugar, icing sugar (sifted)
¾ cup (175 mL) all-purpose flour
2 tbsp (30 mL) cocoa powder
¼ tsp (1 mL) salt
Standard Royal Icing Recipe
3 tbsp (45 mL) meringue powder
4 cup (1L) icing sugar, sifted
6 tbsp (90 mL) food colour paste (optional)

Directions

Chocolate Shortbread
1. Beat butter with sugars until light and fluffy, about 3 minutes.
2. In a separate bowl, sift flour, cocoa powder and salt. Add to butter mixture and stir until blended. Shape dough into a disc, wrap in plastic and chill until firm, about 1 hour.
3. Preheat the oven to 325F (160C). Line baking sheet with parchment.
4. Unwrap dough and knead to soften. Roll onto lightly floured surface until just over 1/8-inch (just under 1/2 cm) thick. Cut out cookies using a 2½-inch (6 cm) fluted cutter and place carefully on baking sheet, rerolling dough if needed. Bake cookies until easily lifted with a spatula, 13–15 minutes. Cool on sheet.

Standard Royal Icing

1. Mix meringue powder, icing sugar and food colouring in a stand mixer until fluffy, about 5 minutes.
2. For flood-style icing, add water until icing spreads on its own but covers the cookie more thickly than a glaze. Add food colour paste in small amounts until desired colour achieved.
3. Spoon icing into piping bag fitted with a small, plain tip or a parchment-paper cone. Pipe an outline on the cookie, then fill in with icing, or pipe dots and swirl colours with a toothpick. Let dry for 2 to 3 hours. Store in airtight container for up to 5 days.

—Anna Olson

2. Earl Grey Icebox Squares

Preparation time
10 minutes
Baking time
15 minutes

Ingredients

½ cup (125 mL) + 2 tbsp (30 mL) each unsalted butter, icing sugar (sifted)
1 large hard-boiled egg yolk
1 large egg yolk
1 bag Earl Grey tea
½ tsp (2 mL) vanilla extract
1⅓ cup (325 mL) cake & pastry flour, sifted
¼ tsp (1 mL) salt

Directions

1. Beat butter and sugar until smooth.
2. In separate bowl, push hard-boiled yolk through sieve and stir in raw yolk, vanilla and leaves from tea bag. Add to butter mixture; stir to blend. Add flour and salt; stir to blend.
3. Shape dough into logs, 1 inch (2.5 cm) in diameter. Wrap in plastic and flatten on 4 sides to create a square shape. Chill until firm, about 2 hours.
4. Preheat the oven to 325F (160C) and line 2 baking sheets with parchment.
5. Unwrap dough and slice into ¼ inch (1/2 cm)-thick discs and place on the cookie sheet, leaving a ½-inch (1 cm) between them. Bake until lightly browned on the bottoms, about 15 minutes.
6. Let cool on sheet. Store in airtight container for up to 5 days.

—Anna Olson

3. Chocolate Slice Cookies

Preparation time
20 minutes
Baking time
12 minutes

Ingredients

½ cup (125 mL) each unsalted butter, icing sugar (sifted)
3 large egg yolks
1 cup (250 mL) cake & pastry flour
¼ cup (60 mL) Dutch process cocoa powder
2 tbsp (30 mL) cornstarch
½ tsp (2 mL) salt
Icing sugar, for dusting

Directions

1. Beat butter and sugar until smooth; add egg yolks and beat until combined.

2. In separate bowl, sift flour, cocoa powder, cornstarch, salt.

Add to butter mixture and stir to combine. Shape dough into a log about 2 inches (5 cm) in diameter; wrap in plastic and chill until ready.

3. Preheat oven to 325F (160C). Line baking sheets with parchment. Unwrap dough, slice about 1/8-inch (just under 1/2 cm) thick and arrange on baking sheets. Bake until cookies are no longer shiny, about 12 minutes.

4. Let cool on baking sheet then dust with icing sugar. Store in airtight container for up to 4 days.

—Anna Olson

4. Chocolate Mint Sandwiches

Preparation time
30 minutes
Baking time
12–15 minutes

Ingredients

Cookies
¾ cup (175 mL) unsalted butter
1 cup (250 mL) icing sugar
6 tbsp (90 mL) Dutch process cocoa powder
1 tsp (5 mL) vanilla extract
1 egg yolk
1 tbsp (15 mL) milk
½ cup (375 mL) all purpose flour
Dash each salt, baking powder
Icing sugar, to garnish
Filling
1 egg white
1⅓ (425 mL) cups icing sugar, sifted
2 to 3 drops peppermint extract

Directions**Cookies**

1. Beat butter until smooth. Sift icing sugar and cocoa powder over butter and beat. Stir in vanilla, egg yolk and milk. Add flour, salt and baking powder and blend.

2. Shape dough into disc, wrap in plastic and chill for 20 minutes.

3. Preheat oven to 325F (160C). Line baking sheet with parchment.

4. Unwrap dough. On surface lightly dusted with icing sugar, roll dough to 1/8-inch (just under 1/2 cm) thick. Cut into 1½-inch circles and transfer to baking sheet. Bake until cookies can be lifted easily away from parchment, 12 to 15 minutes. Let cool on baking sheet.

Filling

1. Beat an egg white, adding a few tablespoons of icing sugar at a time until soft dough forms. Dust work surface with icing sugar; turn dough onto a surface. Knead in remaining icing sugar and peppermint extract until dough is no longer sticky.

2. To fill, roll 1 teaspoon of dough into a ball and flatten slightly. Sandwich between 2 cookies and press together to push icing to edges. Dust with icing sugar.

—Anna Olson

5. Chocolate Marshmallow Linzer Cookies

Preparation time
25 minutes
Cooking time
10–12 minutes

Ingredients

¾ cup (175 mL) each unsalted butter, icing sugar
½ cup (125 mL) Dutch process cocoa powder
1 tsp (5 mL) vanilla extract
1 egg
1⅔ cup (425 mL) all-purpose flour
¼ tsp (1 mL) salt
¾ cup (175 mL) marshmallow fluff

Directions

1. Beat butter until fluffy; sift in icing sugar and cocoa powder, beating to combine. Add vanilla and egg.

2. In a separate bowl, sift flour with salt, then stir into butter mixture until dough forms. Shape into 2 discs, wrap in plastic and chill for at least 1 hour.

3. Preheat oven to 350F (180C) and line 2 baking sheets with parchment.

4. Unwrap dough. On lightly floured surface, roll out to ¼-inch (1/2 cm) thickness. Cut out circles using a 2-inch (5-cm) cookie cutter and place on prepared baking sheets, ½ inch (1 cm) apart.

5. With a ¾-inch (2-cm) cutter, cut out a hole in half of the cookies (keep these cookies on same sheet).

6. Bake cookies with holes for 10 minutes, those without for 12 minutes. Let cool on sheet.

7. To assemble, spoon 1 tsp of marshmallow fluff onto base cookies; top each with cut-out, pressing gently. Let cookies dry for 2 hours before serving.



STONEWALL KITCHEN



Imported & Distributed by Gourmet Trading | 888-482-3278 | MADE IN MAINE
STONEWALLKITCHEN.COM