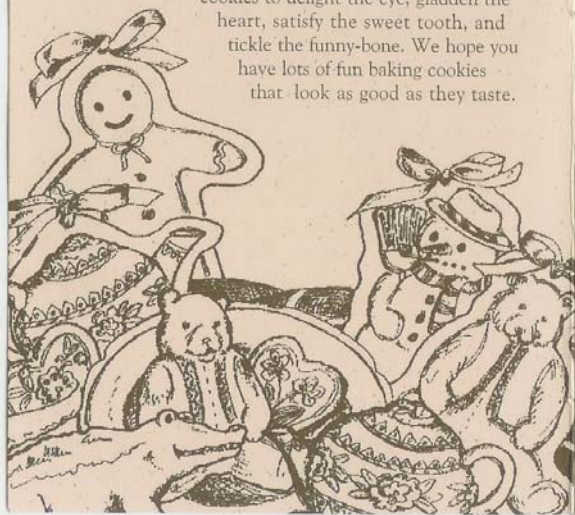


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## ♦ Cookie ♦ Recipe Book

We started making ceramic cookie molds in 1983, figuring that since cookies are so much a part of our everyday lives, they should be wonderful, not merely tasty. With cookie molds from Brown Bag Designs (formerly Brown Bag Cookie Art), you can make cookies to delight the eye, gladden the heart, satisfy the sweet tooth, and tickle the funny-bone. We hope you have lots of fun baking cookies that look as good as they taste.



### HOW TO MOLD COOKIES

- Lightly oil your cookie mold using vegetable oil and a pastry brush. Wipe with a paper towel to remove as much oil as possible.
  - Dust with flour, then tap the edge of the mold to remove excess.
  - Firmly press a piece of dough into prepared mold.
  - Using a sawing motion with a sharp knife, level the cookie dough so that it is flush with the back of the mold.
  - Give the cookie an even edge by using your thumb to pull the dough slightly away from the edge of the mold.
  - Hold the mold perpendicular to a cutting board and strike the edge sharply 3 or 4 times. Rotate and repeat.
  - Drop the cookie out of the mold onto a baking sheet. Re-flour your mold, and repeat. Do not re-oil it.
- YOU DON'T BAKE IN THE MOLD.

### HELPFUL HINTS

- Don't be timid about striking the mold on a cutting board; it will not break if you hold it upright while striking it on its edge.
- If the cookie does not release, you have used too much oil. Clean the mold with a stiff, dry brush, re-flour, but don't re-oil, and try again.
- If your cookies are puffing up and losing detail, use a smaller egg. If they are spreading out and losing detail, use less sugar.
- Don't substitute ingredients. Master these recipes before you try others.

### SUGAR/CHOCOLATE COOKIES

1/2 cup butter - softened  
3/4 cup sugar  
1 egg ("medium" or "large")  
1 Tablespoon cream or milk  
1/4 teaspoon salt  
1 teaspoon vanilla extract  
2 cups flour - scoop measured (*use your measuring cup to scoop flour from bag, then level*)

Thoroughly cream the butter by hand or with a mixer set on slowest speed. Add sugar and mix. Beat in egg, cream or milk, and vanilla. Mix the flour with the salt and add to butter mixture. Knead for a minute. Chill dough for 30 minutes, and mold cookies as directed on page 2.

Bake at 350° in the top third of your oven for 10 - 12 minutes, or until the lightly browned.

**For Chocolate Cookies** - Add 1/3 cup unsweetened cocoa to the sugar. Do NOT chill the dough. Mold as directed.

Yield: 5 - 8 cookies, depending on the size of your mold.

### GINGER COOKIES

1/2 cup butter - softened  
1/2 cup brown sugar - packed  
1/4 cup molasses  
1 egg ("medium" or "large")  
1/2 teaspoon cinnamon  
2 teaspoons ginger  
2 dashes cloves  
1 dash cayenne pepper  
2 1/4 cups flour - scoop measured (*use your measuring cup to scoop flour from bag, then level*)

Thoroughly cream butter by hand or with a mixer set on slowest speed. Add brown sugar and molasses and mix. Beat in the egg. In a separate bowl, mix all the dry ingredients, then stir them into the butter mixture. Knead for a minute. Chill the dough for 30 minutes and mold cookies as directed on page 2.

Bake at 375° in the top third of your oven for 10 -12 minutes, or until the edges brown.

Yield: 6 - 9 cookies, depending on the size of your mold.

### ORANGE COOKIES

1/2 cup butter - softened  
3/4 cup sugar  
1 egg ("medium" or "large")  
1 Tablespoon orange juice  
1 teaspoon grated lemon zest  
1 Tablespoon grated orange zest  
1/4 teaspoon salt  
2 cups flour - scoop measured (*use your measuring cup to scoop flour from bag, then level*)

Thoroughly cream the butter by hand or with a mixer set on slowest speed. Add sugar and mix. Beat in egg and orange juice. Mix the flour with the lemon and orange zest and the salt. Add to the butter mixture. Knead for a minute. Chill dough for 30 minutes, and mold cookies as directed on page 2.

Bake at 350° in the top third of your oven for 10 - 12 minutes, or until the edges brown.

Yield: 5 - 8 cookies, depending on the size of your mold.

### ALMOND COOKIES

1/2 cup butter - softened  
2 ounces almond paste  
1/2 cup sugar  
1 egg ("medium" or "large")  
1/2 teaspoon almond extract  
1/4 teaspoon salt  
1 3/4 cup flour - scoop measured (*use your measuring cup to scoop flour from bag, then level*)

Thoroughly cream the butter by hand or with a mixer set on slowest speed. Add the almond paste and mix until combined. Stir in the sugar, then the egg and almond extract. Mix the flour and salt. Stir them into the butter mixture. Knead the dough briefly. Chill the dough well, as this dough tends to be a little sticky. Form the dough as directed on page 2, and bake at 350° in the top third of your oven for 10 - 12 minutes, or until the edges brown.

Yield: 5 - 8 cookies, depending on the size of your mold.

## PEANUT BUTTER COOKIES

1/2 cup butter - softened  
1 cup sugar  
1/2 cup creamy peanut butter  
1 egg ("medium" or "large")  
1 teaspoon vanilla extract  
2 Tablespoons cream  
1/4 teaspoon salt  
2 cups flour - scoop measured (use your measuring cup to scoop flour from bag, then level)

Cream the butter and sugar together by hand or with a mixer set on slowest speed. Add the peanut butter and stir well. Stir in the egg, the vanilla extract, and 1 cup of the flour. Mix in the cream, then the rest of the flour, mixed with the salt. Knead briefly on a lightly floured board. Chill the dough well (it tends to be soft) then form the cookies as directed on page 2.

Bake at 350° in the top third of your oven for 10 - 12 minutes, or until the edges brown.

Yield: 6 - 8 cookies, depending on the size of your mold.

## SNICKERDOODLES

1/2 cup butter - softened  
3/4 cup sugar  
2 egg yolks  
2 Tablespoons light corn syrup  
1 Tablespoon cream  
1/4 teaspoon cinnamon  
2 cups flour - scoop measured (use your measuring cup to scoop flour from bag, then level)

Thoroughly cream the butter and sugar together by hand or with a mixer set on slowest speed. Mix in the egg yolks, light corn syrup, and cream. In a separate bowl, mix the cinnamon with the flour. Stir the flour into the butter mixture, then knead the dough for a couple minutes. Don't worry if the dough seems crumbly at first. It will come together with kneading. Chill the dough for 15 - 20 minutes, then form the cookies as directed on page 2.

Bake at 350° in the top third of your oven for 10 - 12 minutes, or until lightly browned.

Yield: 5 - 7 cookies, depending on the size of your mold.

*B*rown Bag molds make lots more than just cookies; they can make all sorts of craft projects, too. Visit our website for ideas and instructions. [www.brownbagcookieart.com](http://www.brownbagcookieart.com)

## BAKER'S CLAY ORNAMENTS

*This is a great project to do with children.*

4 cups unsifted all-purpose flour  
1 cup salt  
1 1/2 cups cold water  
tooth picks  
acrylic or tempera paints  
spray gloss polyurethane or shellac  
narrow ribbons

Mix the flour and salt together in a large bowl. Add the water and stir until well mixed. Turn the dough out onto a counter top and knead vigorously for about 5 minutes. If you don't plan to use your Baker's Clay right away, seal it in an air-tight plastic bag so that the surface doesn't dry and form a crust.

Preheat your oven to 225°. Using a pastry brush, lightly oil your cookie molds. Break off a piece of Baker's Clay and press it firmly into a mold, using the heel of your hand to make the back nice and smooth.

Make the clay "cookies" on the thin side: they will cook more evenly. Hold the filled mold perpendicular to a cutting board and strike the edge sharply several times. Rotate and repeat. The Baker's Clay should peel out easily. Place the formed ornament on a baking sheet, re-oil your mold, and continue until all of your dough is used.

Make a small hole at the top of your unbaked ornaments with a tooth pick so you will be able to string them with ribbon after they are baked.

Bake the ornaments for 1 or 2 hours in the middle of the oven. You may want to remove them from the baking sheet and place them directly on a wire rack half way through baking to help them dry out more evenly. They are done when they are dry and hard, and an even buff color. Cool on a rack.

Once the Baker's Clay ornaments are completely cool, spray them lightly with urethane or shellac to seal them. Paint with acrylic or tempera paints. When dry, spray the finished ornaments with a good coat of polyurethane or shellac. String with a pretty ribbon.

**Note:** Be sure to use brushes you do not use with food, as regular paints may contain colorants that are not food safe.