



Recipes:

2. Recipe - Christmas Cookies I 2025

Moroccan Cookies

About 16 cookies

Recipe author: **Tom Slepicka**

Ingredients:

Dough:

1 ½ cups of nuts *

½ cup of heavy cream

3 TBSP of butter

½ cup of all-purpose flour

½ cup of granulated sugar

1 cup of candied fruit **

* Use whole or part of the nuts; do not use graded nuts. Use any nuts you like. I prefer to use walnuts, pecans, or hazelnuts. You can also use a combination of nuts. You can use roasted nuts or unroasted nuts. Preferably use the non-salted version, but it will work with the salted version too.

** Candied fruit usually comes diced to even small pieces (1/4").

Optional Chocolate Coating:

You can optionally coat parts or all cookies. Use ½ of the chocolate coating recipe.

Tools:

Chef's Knife

Cutting Board

Measuring Spoons & Measuring Cups

Whisk

Medium Saucepan or Small Pot (about 4 QT)

Silicone Spatula

1 OZ disher or set of spoons with scale

2 Medium Size Baking Sheets with parchment paper or silicone mat

Directions:

1. **Preheat Oven:**

1.1. Set oven to preheat to 350°F.

2. **Nuts preparation:**

2.1. Place on a cutting board:

1 ½ cups of nuts *

And using a chef's knife, cut into small pieces (similar to the size of the fruit – ¼")

3. **Dough base:**

3.1. Place into a saucepan on medium heat:

½ cup of heavy cream

3 TBSP of butter

And let butter fully melt, occasionally stirring with a whisk.

3.2. Add:

½ cup of all-purpose flour

½ cup of granulated sugar

Cook until it thickens, stirring constantly with a whisk (about 1–2 minutes).

3.3. Then add:

Nuts prepared in step 2

1 cup of candied fruit

And thoroughly stir using a spatula.

3.4. Remove from the burner for the next step.

4. **Form cookies:**

- 4.1. Using a 1 OZ disher or a set of spoons with a scale, place the dough portion on baking sheets with parchment paper. Leave at least a 2" space between each.

Note: With a 1 OZ disher, you should be able to create about 16 cookies that should comfortably fit on two baking sheets.

- 4.2. Then, using two small coffee spoons, gently flatten the cookie.

Notes:

- Try to reach a unified thickness of about ½".
- The cookies will look rustic, but if you want, you can spend extra time making them round.

5. **Baking:**

- 5.1. Bake in a preheated oven until fully baked (about 15 – 20 minutes).

Notes:

- Rotate the baking sheets in the middle of baking.
- When done, the cookies will still be very soft, but the sugar will lightly caramelize (while the color usually does not change).
- If you are unsure if your cookies are fully done, bake them for about 20 minutes – they may end up slightly crunchier, but they will still be delicious!

- 5.2. Let fully cool on the baking sheet before further manipulation.

Note:

- When the baking sheet cools down to room temperature, your cookies will get the correct hardness (sometimes, it could happen faster).

6. **Optional Chocolate Coating:**

Note: Coating is thoroughly optional. Some people prefer to coat the entire top of the cookie, while others opt for a half-dipped approach; some skip the coating altogether, and others prefer a mixture. If you don't have a preference, consider a combination!

- 6.1. Prepare ½ of the recipe for the chocolate coating (here) and then dip the top part of each cookie while holding around the edges -- (try not to dip your fingers in it :) or dip one half of the cookie (while holding the other half).

- 6.2. Let the dipped cookies rest in the refrigerator for at least 15 minutes before serving.

7. **Store:**

- 7.1. Dipped or partially dipped cookies are best stored in the refrigerator.
- 7.2. Non-dipped versions can be stored in the pantry in a closed cookie jar.



Walnut Cookie Sandwich with Rum Cream

About 50 cookies

Recipe author: **Tom Slepicka**

Ingredients:

Dough:

2 cups of walnuts – whole

2 ¼ cups of all-purpose flour

1 cup of confectioner's sugar

3 sticks (12 OZ) of butter - soft (room temperature)

Rum Cream:

1 cup of walnuts – whole

2 cups of confectioners' sugar

¼ cup of cocoa powder

4 sticks (1 LB) of butter - soft (room temperature)

2 TBSP of rum extract

Coating:

Chocolate coating (use about half of the recipe)

Final touch:

About **1 cup** of walnuts - whole

Tools:

Measuring Spoons & Measuring Cups

Food Processor

Medium Mixing Bowl

Kitchen Mixer with Whisk and Flat Beater Attachment or Hand Mixer

Silicone Spatula

Icing Spatula

Small Teaspoon

Pastry Tips and Pastry Bags

Medium Size Baking Sheet

Walnut cookie mold *

*I use a silicone one with 20 compartments (the size of each is approximately 0.5 FL OZ)



Directions:

1. Preheat oven to 350°F.

2. Prepare Walnuts for a Final Touch:

2.1. Place into the kitchen processor:

1 cup of walnuts

And process at high speed until a semi-fine texture is reached.

2.2. Place it into the medium mixing bowl for a later step.

Note: We will use it to decorate after the chocolate coating.

3. Dough:

3.1. Place into a kitchen processor:

2 cups of walnuts – whole

And process on high speed until a fine texture is reached, but do not process until a walnut butter is made.

3.2. When done, place the processed walnuts in the kitchen mixer with a flat beater attachment and add:

2 ¼ cups of all-purpose flour

1 cup of confectioner's sugar

3 sticks of butter - soft

Process on a slow speed until all ingredients are partially combined.

3.3. Then increase the speed to medium-high and process until a dough is formed (about 2 - 3 minutes).

4. Fill the cookie mold with the dough:

Note: There is no need to grease and flour a silicone mold for walnut cookies.

4.1. First, roughly fill all compartments of the mold with a spatula to make sure that you have placed slightly more dough in than you need.

4.2. Then, use an icing spatula to smooth the dough all over the mold.

- 4.3. Create a little dent (about ¼" deep with a diameter of about ½" in the center) in part of the cookies and smooth it over with an icing spatula.
- 4.4. Then repair the existing dents and create a few new ones on the cookies that you didn't make dents on yet, and continue the same way until all cookies in the mold are dented and smoothed.

5. Bake:

- 5.1. Bake in a preheated oven until fully baked (about 8 - 10 minutes).
- 5.2. Let the cookies fully cool in the mold before further manipulation. At least the first 5 minutes of cooling should happen while the molds are still on the baking sheet.

Tip: Optionally, you can speed up the cooling process by placing the molds with cookies in the refrigerator or even the freezer.

- 5.3. When cooled, remove the cookies and place them on a baking sheet for later steps. Then fill the mold for the next batch of baking by following the instructions in step 3.

6. Rum Cream:

- 6.1. Place into the kitchen processor:

1 cup of walnuts

And process on high speed until a fine texture is reached, but do not process until the walnut butter is made 😊.

- 6.2. When done, place the processed walnuts in the kitchen mixer with a whisk attachment, and add:

2 cups of confectioners' sugar

¼ cup of cocoa powder

4 sticks of butter

2 TBSP of rum extract

Process on a slow speed until all ingredients are partially combined.

- 6.3. Then increase the speed to medium-high and process until the cream is formed (about 3 - 4 minutes).

- 6.1. Place the rum cream into a pastry bag with a pastry tip.



Important: Do not place it in the fridge; if you do, the cream will harden. Leave on the counter for the next step.

7. Assembly:

Important: Do not start assembling until the cookies are fully cooled – the rum cream would melt.

- 7.1. Pipe part of the rum cream into the center (into the dent) of each cookie and then close the cookie by placing another on top—one of the unfilled cookies.

Important: Do not put too much filling. After the cookies are closed, the space between them should be less than $\frac{1}{4}$ ", with part of the cream optionally sticking out.

- 7.2. When all cookies are filled, place them to cool in the refrigerator for at least 30 minutes or preferably overnight before the next step.

Tip: You can optionally speed up cooling in the freezer.

8. Prepare the chocolate coating:

Important: Follow all instructions in the recipe and ensure the temperature of the chocolate coating is below 90°F before dipping – otherwise, the cream will tend to melt.

- 8.1. Dip the wider end of each cookie into the chocolate coating (you should dip about $\frac{1}{4}$ " of the cookie).
- 8.2. Then immediately dip the part with the chocolate coating into the processed walnuts prepared in step 1.
- 8.3. Repeat with all remaining cookies.

9. Resting & Storing:

- 9.1. After all cookies are done, place them to rest into the refrigerator for at least one hour or overnight.
- 9.2. Store in the refrigerator.

Tip:

If parts of the ingredients stick to the side of the kitchen mixer during processing, stop the mixer, and use a spatula to mix it back in. Then, continue processing.



Chocolate Coating

Enough for both kinds of cookies.

Ingredients:

1 ½ sticks (6 OZ) of butter – cut into a few thick slices

2 cups of chocolate chips *

2 TBSP of hot water (from a kettle or microwave)

If you are looking for a chocolate coating that will be really solid after hardening, skip the water and reduce the amount of butter to 2 TBSP. Use a silicone spatula instead of a whisk.

*The choice of chocolate chips is up to you. I personally prefer 60% dark chocolate.

Tools:

Measuring Spoons & Measuring Cups

Double Broiler (medium sauce pan along with a medium mixing bowl)

Whisk

Silicone Spatula

Food Thermometer



Directions:

1. Melting:

- 1.1. Prepare a water bath by placing about 1" of water in a medium pot and covering it with a medium bowl.
- 1.2. Bring the water to a light simmer on medium heat, then lower the heat to low, and place it into the top of the water bath (the medium bowl):

1 ½ sticks of butter

2 cups of chocolate chips

2 TBSP of hot water

Stir with a whisk until about half of the chocolate has melted and all the ingredients are partially dissolved (about 2 minutes).

2. Cooling:

- 2.1. Remove the pot from the heat (leave the bowl in the pot with steaming water) and keep stirring until all the chocolate fully melts and all the ingredients are fully combined (about 2 - 4 minutes).
- 2.2. Then, let the mixture lightly cool with occasional stirring to reach a preferred working temperature, which is between 85 - 100°F (about 3 minutes).
- 2.3. Then use it to coat the cake, pastry, or dip in your cookies or fruit.