



What to prepare:

2. Recipe - Christmas Cookies I 2025

Moroccan Cookies

About 16 cookies

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 ([buy here](#)) **

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

** Candied fruit usually comes diced to even small pieces (1/4"). I usually buy this one: <https://amzn.to/4hTCvFm> or this one: <https://amzn.to/4qXTAlK> A variety of fruit should match your flavor preferences. You can optionally substitute it with dried fruit – just make sure to dice it into small pieces with a size of about ¼".

Optional Chocolate Coating:

You can optionally coat all or some of the cookies. Use ½ of the chocolate coating recipe **below**.

Tools:

Click on each tool for more info and buying options.

- [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](#)

Additional Preparation steps:

No additional preparation steps are needed.

Walnut Cookie Sandwich with Rum Cream

About 50 cookies

Ingredients:

Dough:

- 2 cups** of walnuts – whole
- 2 ¼ cups** of all-purpose flour
- 1 cup** of confectioners' 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 ([buy here](#))

Coating:

Chocolate coating (Use ½ of the chocolate coating recipe **below**)

Final touch:

About **1 cup** of walnuts - whole

Tools:

Click on each tool for more info and buying options.

- [Measuring Spoons & Measuring Cups](#)
- [Food Processor](#)
- [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), you can purchase here: <https://amzn.to/3Luvzmd>

Additional Preparation steps:

No additional preparation steps are needed.

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:

Click on each tool for more info and buying options.

- [Measuring Spoons & Measuring Cups](#)
- Double Broiler (medium sauce pan along with a medium mixing bowl)
- [Whisk](#)
- [Silicone Spatula](#)
- [Food Thermometer](#)

Additional Preparation steps:

No additional preparation steps needed.

Please let me know if you have any questions: tom@tomthechef.com