Recipes:

4. Kid's Cooking Class: Linz Tarts Cookies and Coconut Pralines

Linz Tarts Cookies

About 25 - 30 cookie sandwiches

Ingredients:
3 cups of all-purpose flour + **Extra flour** for flouring surface
2 cups of confectioners' sugar
½ TSP of baking powder
Lemon zest from one lemon
2 ½ sticks (10 OZ) of butter - soft (room temperature)
2 large eggs
1 TSP of Vanilla Extract

Filling:
About **1 cup** of strawberry preserve -- adjust if needed

Optional Final Touch:
Sprinkle with confectioners' sugar

Tools:
Please see the list of my favorite tools, including the buying options, here:
https://www.tomthechef.com/toms-favorite-tools/
Measuring Spoons & Measuring Cups
Kitchen Mixer with Flat Beater Attachment or Hand Mixer
Whisk
Small Hand Grater or Zester
Plastic Wrap
Bowl Scraper or Silicone Spatula
Rolling Pin
3" Round Cookie Cutter (or any other cookie cutters you like for example Christmas Cookie Cutters)
Icing Spatula
4 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Directions:

1. **Dough:**

    1.1.   Place into a kitchen mixer with a flat beater attachment:

    3 cups of flour
    2 cups of confectioners' sugar
    ½ TSP of baking powder
    Lemon zest from one lemon

    Shortly stir together using a hand whisk until nicely combined (about 1 minute).

    1.2.   Add:

    2 ½ sticks of butter - soft
    2 large eggs
    1 TSP of Vanilla Extract

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

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

    Note: The cookie dough will be sticky after processing. It will harden during the following resting time in the fridge.

2. **Resting time:**

    2.1.   Wrap the dough with plastic wrap (scoop it on the wrap and then cover it with the wrap).

    Tip:
    If you want to work with the dough soon, form it into a disk, not into a roll shape.

    2.2.   Let cool in the refrigerator until partially, but not totally, hardened (about 1 hour).

    Important: If the dough in the refrigerator fully hardens (if left for a longer time, for example, overnight), remove from the refrigerator about an hour before cookie cutting.

3. **Preheat the oven to 350°F.**

4. Cut the cookies:

Notes:
- Work one-by-one on a floured surface. The dough needs to always sit on a floured surface during flattening to be able to separate the cut cookies that are ready to bake.
- It is essential to work fast with the dough.
- If it becomes hard to work with the dough after a while (it will become too soft to form the crescents), place it back in the refrigerator for further processing to let it cool and harden.
- Optionally, you can keep placing scraps from the dough into the fridge before further processing to prevent the dough from softening.

4.1. Place the dough on a floured surface and lightly flour the top of the dough.

4.2. Using a rolling pin, flatten the dough into about 1/8" – 3/16" thickness (based on your preference). If the dough starts sticking, add flour.

4.3. Cut the cookie using the cookie cutter of your choice.

Important:
If you are using multiple different options of cookie cutters, make sure you cut even numbers of each shape -- to be able to later create a "sandwich".

4.4. Gently place cookies on the baking sheet with parchment paper.

Important:
Make sure they are not touching each other (about 12 - 15 on each baking sheet).

Tip:
Make manipulation with the vanilla bottoms easier by using an icing spatula.

4.5. With the leftovers from the cut dough: quickly form the dough from them (with your hands) and roll them again with a rolling pin to cut more cookies.

5. Bake:

5.1. Bake in a preheated oven until fully baked. The surface turns from a doughy texture to solid but slightly fluffy (about 8 - 10 minutes).

5.2. Rotate the baking sheets in the middle of baking.

Notes:

- If flattened unevenly (even just slightly), each cookie can have a slightly different baking time, so closely watch when you get close to the end of baking and remove each, one by one if necessary.

- Right after baking, the cookies have a soft texture, which can make some people confused and think it is a sign of underbaking; this is why some people tend to extend the baking time and overbake cookies. To ensure cookies are properly baked, watch the surface texture and bake the cookies for at least 8 minutes to reach the best results.

5.3.   Let totally cool on the baking sheet before assembly (or using an icing spatula, move to the cooling rack).

6.   Assemble the cookie sandwich:

6.1.   Spread the preserve on one cookie and cover it with the other.

6.2.   Place into the refrigerator for at least one hour before serving.

6.3.   Optionally, sprinkle with confectioners' sugar.

Note:
Refrigeration of the cookies is optional but not necessary.

Tips:
- 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.
- You can leave the dough to rest in the refrigerator longer (up to 3 days) - Remove and leave at room temperature for about 1 hour before processing.

Coconut Pralines

30 - 35 pralines

Ingredients:
14 OZ of sweetened condensed milk
2 cups of finely grated coconut * - adjust if needed
About **35 pcs** of peeled almonds **

Coating:
1 cup of finely grated coconut – adjust if needed

*For best results, use only unsweetened coconut. The best is to use a fine Macaroon coconut, but you can use regular, too – increase the amount to **2 ½ cups** and just process in a kitchen food processor to reach a finer texture. It will not be the same as a Macaroon's coconut texture, but it will do the job just right.

** You can purchase already peeled almonds, or you can peel them yourself:
1. Fill a small pot with water and bring to a boil.
2. Place the unpeeled almonds and cook in boiling water for about 60 seconds.
3. Drain water from the almonds over a colander and then rinse with cold water.
4. Place on a kitchen towel and then peel one-by-one by squeezing the skin off of the almonds – it will go easily, and each almond will squeeze out of the skin very quickly.

Tools:
Measuring Spoons & Measuring Cups
2 Medium Mixing Bowls (about 3 - 4 QT)
Plastic Wrap
Silicone Spatula
Kitchen Scale

Directions:

Already prepared:

1. **Praline Dough:**

    1.1. Place into a medium mixing bowl:

        14 OZ of sweetened condensed milk
        2 cups of finely grated coconut

        And thoroughly stir using a silicone spatula.

    1.2. Cover with food wrap and place into the fridge to let the coconut soak all the condensed milk and create a praline dough (for at least 2 hours and preferably overnight).

Start here:

2. **Coating:**

    2.1. Place into a medium mixing bowl:

        1 cup of grated coconut

3. **Form & coat the pralines:**

    Notes:
    - Work one-by-one – always complete all steps before starting with the new one.
    - If the praline dough is to stick to work with, simply add more coconut.

    3.1. Using your hands and a scale, separate into about **0.5 OZ** of dough.

    3.2. Push 1 almond into the dough and then roll it into a perfect ball.

    3.3. Evenly coat in the coconut coating and place on a baking sheet or plate.

4. **Resting & Storing:**

    4.1. When all pralines are done, place them into the fridge and let them rest, and settle for at least one hour before serving.

    4.2. Store in the refrigerator.

Disclaimer:

All steps in this recipe are just suggestions, and the author and/or publisher of this recipe is not responsible for the following:

- outcome of preparation
- any health risk related to the incorrect handling of food and/or not following USDA recommendations, such as but not limited to, following the minimum safe serving temperatures
- provide health and dietary advice to readers
- safety during preparation, including incorrect handling of equipment and the equipment's suitability for food preparation, improper cooking techniques, sourcing of ingredients, and anything related to the preparation and consumption of the products of this recipe

All readers are responsible for evaluating if the recipe and its' ingredients and steps fit with their dietary restrictions and can adjust accordingly.