



What to prepare before class:

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

$\frac{1}{2}$ **TSP** of baking powder

Lemon zest from one lemon

2 $\frac{1}{2}$ 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

Additional preparation steps:

No additional preparation steps are needed.

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

Additional Preparation steps:

In addition to preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

Preferably overnight or about 2 – 3 hours before class:

1. Praline Dough:

1.1. Place into a medium mixing bowl:

14 OZ of sweetened condensed milk

2 cups of fine-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).

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