

CARAMEL SANDWICH COOKIES

CHEF: SHERRY YARD



PREP TIME
1 HOUR

BAKE TIME
10 MINUTES

FREEZE TIME
30 MINUTES

LEVEL
INTERMEDIATE

MAKES
24
SANDWICH COOKIES

INGREDIENTS

- 1 package (16.5 oz.) **NESTLÉ® TOLL HOUSE® Refrigerated Sugar Cookie Bar Dough**
- 1/4 cup masa harina
- 2 teaspoons cornstarch
- 1 can (13.4 oz.) **NESTLÉ® LA LECHERA® Dulce De Leche®**
- 1 tablespoon honey
- 1 teaspoon coarse raw sugar (such as Demerara)
- 1/8 teaspoon white pepper (optional)
- 1/8 teaspoon orange zest
- 1/8 teaspoon lemon zest
- 1 pinch kosher salt
- 1 1/2-inch round cookie cutter
- 1/2 cup corn nuts, crushed

TIPS

- Masa harina is flour made from dried masa. It can be found in the baking or Mexican food section.
- To crush corn nuts, place in resealable plastic bag and crush with a mallet or rolling pin on a hard surface.

*OPTIONAL TOPPING IDEA:

Dot top of sandwich with dulce de leche filling and caramel popcorn.

INSTRUCTIONS

PREHEAT oven to 350°F. Line baking sheet with parchment or grease lightly.

COMBINE cookie dough, masa harina, and cornstarch into mixing bowl. Knead until combined.

ROLL dough between two pieces of parchment paper to 1/4 inch thickness. Slide dough onto a cookie sheet and place in freezer for 30 minutes.

STIR dulce de leche, honey, raw sugar, white pepper, orange zest, lemon zest and salt in medium bowl until filling is smooth. Set aside.

REMOVE dough sheet from freezer, peel back top parchment and lightly dust with masa harina, replace parchment and flip dough sheet over. Remove second sheet of parchment.

CUT dough sheet into 1 1/2-inch circles with lightly floured cookie cutter. Place discs 1/2-inch apart on prepared baking sheet.

BAKE for 8 to 10 minutes or until golden brown around edge. Cool on baking sheet for 2 minutes; remove to wire rack to cool completely.

SPREAD one tablespoon of filling on the bottom of one cookie. Place another cookie, bottom side down on filling, and press lightly to expose filling around edge.

ROLL edges in crushed corn nuts. Store in layers in airtight container.

COOKIE BENTO BOX WITH AUTUMN HARVEST DIPPING SAUCES

CHEF: MICHAEL LAISKONIS



PREP TIME
20 MINUTES

BAKE TIME
12 MINUTES

SKILL LEVEL
EASY

MAKES ABOUT
48
SERVINGS

INGREDIENTS

1 package (16 oz.) **NESTLÉ® TOLL HOUSE® Harvest Apple Cookie Bar Dough**
1 package (16 oz.) **NESTLÉ® TOLL HOUSE® Hot Cocoa Cookie Bar Dough**
3/4 cup **NESTLÉ® LA LECHERA® Dulce De Leche**
1/4 cup lowfat milk
1 cup (6 oz.) **NESTLÉ® TOLL HOUSE® Pumpkin Spice Morsels**
1/2 cup heavy whipping cream
1 cup toasted pecans, chopped
1 cup Granny Smith Apple, seeded and chopped with peel

INSTRUCTIONS

PREHEAT oven to 350° F.

BAKE Harvest Apple and Hot Cocoa cookies following package directions.

WHISK together dulce de leche and milk in small bowl. Set aside.

PLACE morsels in medium bowl.

MICROWAVE cream in 2-cup microwave-safe glass measure or small bowl on HIGH power for 30 to 45 seconds. Pour over morsels and stir until smooth. Cover with plastic wrap; refrigerate for 5 minutes. Stir well before serving.

ARRANGE each prepared component into different sections of a compartmental serving dish or large serving platter with appropriate sized bowls or dishes. Dip cookies into sauces and top with pecans or apples.

CHOCOLATE MINT & COCOA DULCE WICHIES

CHEF: KAREN DEMASCO



PREP TIME
30 MINUTES

BAKE TIME
8 MINUTES

SKILL LEVEL
INTERMEDIATE

MAKES
24
SANDWICH COOKIES

INGREDIENTS

1 package (16.5 oz.) **NESTLÉ® TOLL HOUSE® Refrigerated Mini Chocolate Chip Cookie Bar Dough**

3/4 cup **NESTLÉ® TOLL HOUSE® Dark Chocolate Morsels**

1/2 cup heavy whipping cream

1/4 cup unsalted butter

1/2 teaspoon mint extract

1/4 cup cacao nibs or **NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels**

*If **NESTLÉ® LA LECHERA® Dulce De Leche** is difficult to find in your area, make your own with this recipe: [Caramelized Milk-Dulce de Leche](#)

INSTRUCTIONS

PREHEAT oven to 350°F.

BAKE cookies as directed on package. Cool completely.

For Mint Chocolate Ganache:

PLACE chocolate in small bowl.

MICROWAVE cream in uncovered, microwave-safe glass measure on HIGH power until boiling. Pour over chocolate and stir until smooth. Add butter and stir until melted. Refrigerate 15 minutes or until firm enough to spread.

PLACE rounded teaspoon of filling on the bottom of a cooled cookie, place another cookie on the filling with cookie bottoms together to form a sandwich. Press sandwich lightly to expose filling. Roll exposed filling into the cacao nibs. Store in airtight container.

Optional Filling Suggestion:

Tres Leches Filling:

1 can (13.4 oz.) **NESTLÉ® LA LECHERA® Dulce De Leche***

2 tablespoons orange zest

1/2 teaspoon kosher salt

1/4 cup sweetened coconut flakes, finely chopped

STIR dulce de leche, orange zest and salt in small bowl until combined.

PLACE a rounded teaspoon of filling on the bottom of a cooled cookie, place another cookie on the filling with cookie bottoms together to form a sandwich. Press sandwich lightly to expose filling. Roll exposed filling into coconut. Store in airtight container.

COOKIE TRUFFLES

CHEF: LIOR LEV SERCARZ



PREP TIME
45 MINUTES

BAKE TIME
10 MINUTES

REFRIGERATE
2 HOURS

SKILL LEVEL
INTERMEDIATE

MAKES ABOUT
30
COOKIE TRUFFLES

INGREDIENTS

6 baked cookies from a 16.5-oz. package of **NESTLÉ® TOLL HOUSE® Refrigerated Chocolate Chip Cookie Bar Dough**
1 cup (6 oz.) **NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels**
3/4 cup of heavy whipping cream
1/4 cup salted butter, diced

INSTRUCTIONS

BAKE cookies according to package directions; cool completely. Place 6 cooled cookies in large, resealable plastic bag and crush into fine crumbs with rolling pin. Set aside.

PLACE chocolate in small bowl.

MICROWAVE cream in uncovered, microwave-safe safe glass measure on HIGH power for 30 to 45 seconds or until boiling. Pour over chocolate and stir until smooth. Add butter and *1/2 cup* of cookie crumbs. Stir until the texture is smooth.

REFRIGERATE for 2 hours or until firm.

SHAPE into 1 1/4-inch balls, roll in *remaining* crumbs and flatten slightly with the bottom of a glass. Store refrigerated in airtight container.

OPTIONAL: Sprinkles and or ground nuts may be added to remaining cookie crumbs for rolling.

COOKIE BENTO BOX WITH LATIN-INSPIRED DIPPING SAUCES

CHEF: MICHAEL LAISKONIS



PREP TIME
20 MINUTES

BAKE TIME
12 MINUTES

LEVEL
EASY

MAKES ABOUT
48
SERVINGS

INGREDIENTS

1 package (16.5 oz.) **NESTLÉ® TOLL HOUSE® Refrigerated Chocolate Chip Cookie Bar Dough**

1 package (16 oz.) **NESTLÉ® TOLL HOUSE® Salted Caramel Cookie Bar Dough**

1 cup (6 oz.) **NESTLÉ® TOLL HOUSE® Bittersweet Chocolate Morsels**

1/2 cup heavy whipping cream

Pinch cayenne pepper

Pinch ground cinnamon

1/2 teaspoon vanilla extract

1 1/2 cups frosted toasted rice cereal

2 tablespoons unsalted butter, melted

1 cup cocoa nibs or **NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels**

1 cup toasted pepitas (pumpkin seeds)

INSTRUCTIONS

PREHEAT oven to 350°F.

BAKE Chocolate Chip and Salted Caramel cookie dough following package directions.

PLACE morsels in small bowl.

MICROWAVE cream in 2-cup microwave-safe glass measure or small bowl on HIGH power for 30 to 45 seconds. Pour over morsels and stir until smooth. Stir in pepper, cinnamon and vanilla extract until combined. Cool for 10 minutes.

PLACE cereal in medium bowl. Drizzle with butter and toss lightly until cereal is evenly coated.

ARRANGE each prepared component into different sections of a compartmental serving dish or large serving platter with appropriate sized bowls or dishes. Dip Cookies into sauces and top with cereal, cocoa nibs or pepitas.

SPICED BERRY STREUSEL BARS

CHEF: KAREN DEMASCO



PREP TIME
20 MINUTES

BAKE TIME
32 MINUTES

SKILL LEVEL
INTERMEDIATE

MAKES
32
BARS

INGREDIENTS

1 cup mixed berry preserves
2 tablespoons freshly grated ginger
1 tablespoon balsamic vinegar
3/4 cup all-purpose flour
1/2 cup *plus* 2 tablespoons old-fashioned oats
1/2 cup almonds, roughly chopped
3 tablespoons coarse raw sugar (such as Demerara) or dark brown sugar (in addition to amount below)
3 tablespoons packed dark brown sugar
1 teaspoon ground cinnamon
3/4 teaspoon ground ginger
1 teaspoon kosher salt
1/4 teaspoon baking soda
6 tablespoons (3/4 stick) unsalted butter
1 package (16.5 oz.) **NESTLÉ® TOLL HOUSE® Refrigerated Sugar Cookie Bar Dough**

INSTRUCTIONS

PREHEAT the oven to 350° F. Lightly grease 8-inch-square baking pan and line the bottom of the pan with parchment paper or line bottom and sides of pan with foil.

COMBINE preserves, ginger and balsamic vinegar in small bowl. Set aside.

COMBINE flour, oats, almonds, Demerara sugar, brown sugar, cinnamon, ginger, salt and baking soda in large bowl. Melt 6 *tablespoons* butter, pour over flour mixture. Stir until well combined. Set aside.

ROLL out cookie dough on lightly floured surface to roughly 8 1/2 x 8 1/2 inches. Roll the dough around the rolling pin and unroll over the prepared pan. Press dough into corners and slightly up the sides about 1/4 inch.

BAKE cookie shell for 12 to 15 minutes or until lightly golden and dry to the touch.

SPREAD preserve mixture evenly over bottom of cookie shell. Break flour-oat mixture into medium-sized crumbs. Sprinkle over preserves.

BAKE for 30 to 40 minutes or until medium golden brown. Cool completely in pan on wire rack.

LIFT bar from pan to cutting board. Cut into 16 pieces (2-inch squares). Cut each square in half diagonally to form triangles. Store in airtight container.

PISTACHIO PINWHEEL COOKIES

CHEF: KAREN DEMASCO



PREP TIME
20 MINUTES

BAKE TIME
15 MINUTES

REFRIG TIME
1 HOUR

SKILL LEVEL
INTERMEDIATE

MAKES
24
COOKIES

INGREDIENTS

1 cup shelled pistachios
2 tablespoons honey
1 tablespoon lemon zest (1 lemon)
1/4 teaspoon kosher salt
1/4 cup canola oil
1 package (16.5 oz.) **NESTLÉ® TOLL HOUSE®
Refrigerated Sugar Cookie Bar Dough**
2 tablespoons coarse raw sugar (such as
Demerara)

INSTRUCTIONS

PREHEAT oven to 350°F.

PLACE pistachios on baking sheet and toast for 10 minutes or until fragrant and slightly golden brown.

POUR the pistachios directly into food processor container. Add honey, lemon zest, salt and oil; cover. Puree the mixture until it forms a paste, scraping down the sides of the bowl several times, about 7 to 9 minutes. This should hold together but still be slightly crumbly. Set aside.

ROLL the sugar cookie dough into an 8 x 12 inch rectangle, about 1/4 inch thick, on a lightly floured surface.

SPREAD the Pistachio filling evenly over the dough sheet. Roll into a tight log starting from an 8" or short side rolling to the opposite side. Wrap dough in plastic wrap; refrigerate for at least 1 hour or until firm.

CUT log into 1/4-inch slices and place them on parchment lined or lightly greased baking sheets two inches apart. Reshape each cookie into a round by hand if needed. Sprinkle each cookie with coarse sugar.

BAKE for 12 to 15 minutes or until the cookies are golden. Cool on wire rack for 5 minutes; remove to wire rack to cool completely. Cookies can be served slightly warm. Store in airtight container.

TAHINI OATMEAL COOKIES

CHEF: MAURA KILPATRICK



PREP TIME
25 MINUTES

BAKE TIME
10 MINUTES

SKILL LEVEL
EASY

MAKES ABOUT
48
COOKIES

INGREDIENTS

3 cups old-fashioned oats
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
2 teaspoons sesame seeds
14 tablespoons unsalted butter, softened
1 cup lightly packed, light brown sugar
1/2 cup granulated sugar
2 tablespoons plain halvah, crumbled
1/4 cup sesame paste (tahini)
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups (9 oz.) **NESTLÉ® TOLL HOUSE®
Semi-Sweet Chocolate Morsels**

INSTRUCTIONS

COMBINE oats, flour, baking soda, salt and sesame seeds in large bowl. Beat butter, brown sugar and granulated sugar in large bowl with an electric mixer on medium speed until combined. Add halvah and tahini; mix on medium speed for 5 to 6 minutes. Add eggs and vanilla extract; mix on low speed 2 minutes. Stir in oat mixture and morsels until dough forms. Cover; refrigerate for about 1 hour or until firm enough to shape into balls.

PREHEAT oven to 350° F. Lightly grease baking sheets or line with parchment paper.

SHAPE dough into 1 1/2-inch balls and place on prepared baking sheets. Flatten to 1/2 inch thick.

BAKE for 10 to 12 minutes or until edges are golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Store in airtight container.

TAHINI BUCKEYES

CHEF: KAREN DEMASCO



PREP TIME
1 HOUR

SKILL LEVEL
INTERMEDIATE

MAKES ABOUT
36
CANDIES

INGREDIENTS

12 oz. vanilla halvah, cut into small pieces
2 3/4 cups (12 oz.) powdered sugar
1/4 cup tahini
1/4 cup coconut oil, melted
2 tablespoons orange zest
1/4 teaspoon kosher salt
2 cups (12-oz. pkg.) **NESTLÉ® TOLL HOUSE®**
Semi-Sweet Chocolate Morsels
1 1/2 tablespoons coconut oil

INSTRUCTIONS

LINE baking sheet with wax paper or parchment paper.

MIX halvah, powdered sugar, tahini, 1/4 cup coconut oil, orange zest and salt in large mixer bowl with an electric mixer on low speed increasing speed to medium until combined, about 2 minutes.

PLACE rounded tablespoons of dough onto prepared baking sheet. Refrigerate for 30 minutes or until firm.

ROLL into balls: return to baking sheet. Refrigerate for 1 hour or until firm enough to dip.

PLACE morsels and 1 1/2 tablespoons coconut oil in top of double boiler over hot (**not boiling**) water. **Do not cover. Prevent water from coming in contact with mixture.** When morsels begin to turn shiny, stir constantly until melted. Once melted, **immediately** remove top pan with melted morsels from the bottom pan.

REMOVE 10 balls from the refrigerator and dip each into melted morsel mixture using a toothpick. Leave a small round circle at the top uncoated so that the candy resembles a Buckeye. Place on prepared baking sheet. Repeat until all remaining balls are dipped in chocolate. Refrigerate until chocolate is hardened.

STORE refrigerated in an airtight container.