

**SABLÉS/SHORTBREAD COOKIES – Some of my favorite bases**

Yields vary. All of these doughs can be made ahead, wrapped well and frozen for several months. The day before using simply place in the fridge to thaw.

Classic 1-2-3 dough

- 75 g / 1/3 cup sugar
- 150 g / 5.3 ounces (10TBSP + 2 tsp) unsalted butter, cold/cubed
- 225 g / 1 cup all purpose flour (opt half and half all purpose and whole wheat pastry flour)
- pinch salt
- 1 teaspoon vanilla extract (opt)
- granulated sugar for tops

1. Lightly butter an 8” square pan and line with parchment.
2. Heat the oven to 325°F.
3. Place sugar and flour in a medium bowl then sand in the cold cubed butter between your fingertips to coarse crumbs.
4. Press into the prepared pan.
5. Bake for approximately 20-25 minutes until golden brown, rotating the pan about half way through.
6. Once out of the oven, cut into squares, rectangles or batons as you choose. Sprinkle top with granulated sugar.
7. Let cool completely in the pan. Remove and store in a covered container at room temperature or the refrigerator. These keep for several weeks and may also be frozen.

A delicious option is to brush the just baked shortbread with honey or caramel, sprinkle with flaky sea salt then pop back into the oven for 3-4 minutes to set the topping. Let cool about 5-10 minutes before cutting your shapes and finish cooling completely. Yum!

Next is a classic French *sablé* from Paris’s *Yves Camdeborde* of *Le Comptoir* fame.

## *the french tarte*

the sweet taste of france

- 200 g / 7 oz (14.25 T) unsalted butter, room temperature
  - 75 g / 1/3 cup raw cane sugar, briefly ground
  - pinch of salt
  - 250 g / scant 2 cups (9 oz) all purpose flour
  - seeds from 2 scraped vanilla beans
1. In a medium bowl blend the butter and sugar with a spatula until creamy.
  2. Add the salt and the vanilla seeds and blend.
  3. Add the flour and rub it into the butter mixture with your fingers until incorporated.
  4. Gather the dough into a ball, divide in 4 and roll each piece into a log about 3 cm in diameter.
  5. Wrap and chill.
  6. When ready to bake, heat the oven to 300°F. Line a sheet pan with parchment paper.
  7. Brush the dough log with milk (or water), roll in raw sugar, slice in 1 centimeter slices and place on parchment lined pan.
  8. Bake ~30 minutes until dough is set in center and the sugar is lightly caramelized.

Now for one more! This dough incorporates ground tea and ground almonds. It's delicious. Notice the "tightening" up of the ratio of sugar/butter/flour yielding a crisp cookie.

- 2 TBSP tea (e.g. Earl Grey, chai, jasmine) finely ground (should yield ~10 g)
  - 56 g / 2 ounces almond flour (option to use pistachio or hazelnut or walnut)
  - 130 g / 1 cup all purpose flour (can substitute ½ whole wheat pastry flour)
  - ½ teaspoon baking powder
  - ¼ teaspoon salt
  - 113 g / 4 ounces unsalted butter
  - 75 g / 1/3 cup cane sugar
1. Combine ground tea, almond flour, flour, baking powder and salt in a medium bowl and set aside.

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2. In the bowl of a stand mixer fitted with the paddle attachment beat the butter for a couple of minutes until creamy. Add the sugar and blend. Blend in the dry ingredients until just mixed.
3. Either form logs for slicing or form the dough into a disc and chill before baking.
4. When ready to bake, heat the oven to 325°F, line a sheet pan with parchment paper and either slice your logs or roll out the dough and cut into desired shapes.
5. Bake ~ 20-30 minutes. Cool on the sheet pan on a wire rack.

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