



rolling in dough

Gateaux's Kathleen Davia and son Rocco invite a few friends over for a very merry (and very messy) holiday cookie-baking extravaganza.





Double Chocolate Sandwich Cookies

“The cream inside is simple and versatile: You can add crushed peppermint, chocolate, whatever. At Halloween, we dip them into orange icing.” —Kathleen Davia

See
page 65 for
the recipe.



Linzer Cookies

"I started making these when I worked in Vienna, because they're an Austrian hazelnut cookie. You can change up the jams—we do raspberry and apricot—as well as the shapes. Always put powdered sugar on the top half of the cookie before you assemble it; you don't want the sugar to get on the jam."

—Kathleen Davia

See
page 65 for
the recipe.





What does **Kylie** (far left) want for Christmas this year? “Hmmmmm. Well, I’ve already got a dog...” Why is decorating fun, **Giuliana**? “They’re cookies, and they look pretty.”



Why does **Anthony** love Christmas? “Because it’s also my birthday, and I get double the number of presents!”

MAKEUP: Gina Commiello using FLAUNT YOU! CUSTOM COSMETICS; HAIR: Laura Bennett; both from THE LOOK Salon, 303.322.4902 / thelooksalondenver.com



Sugar Cookies

"I sell 50,000 sugar cookies at the holidays. To get them even, watch your oven; just because it says to bake them at 350° doesn't mean you have to. I bake at 300° here in the high altitude. Also, use parchment paper and rotate your pans; it makes the cookies bake more evenly."

—Kathleen Davia

See
page 65 for
the recipe.

Mexican Wedding Cookies

“Every culture has some version of these cookies. They are so good if you roll them in confectioner’s sugar straight out of the oven, when they’re still hot.” —Kathleen Davia

See
page 65 for
the recipe.

All wrapped up and ready for gifting

Simple is better when it comes to packaging cookies. A plain glass jar with a festive ribbon tied around the top, a coffee bag with a pretty stamped “c-o-o-k-i-e-s” or even a Pringles canister wrapped in birchbark paper all look inviting. The most important thing is what’s inside.





Florentines

Courtesy Kathleen Davia

Yield: 30-50, depending on cookie cutter

INGREDIENTS

- 3 c. sliced almonds
- 5 c. sugar
- ¼ c. all-purpose flour
- 2 c. butter, melted
- 1 c. corn syrup

Melted chocolate for dipping

DIRECTIONS

In a five-quart bowl with a paddle, mix almonds, sugar, and flour. Add butter and syrup. Cool, then store in a cake pan tightly wrapped with plastic wrap. Preheat oven to 350° F; spoon drops of dough evenly across a silpat mat on a half sheet pan (13x18"). Bake until medium brown in color. Let cool for two minutes and, with a round cutter, punch out circles. Let cookies cool; meanwhile, melt chocolate in a double boiler; when cookies are cool, dip in melted chocolate and top with additional sliced almonds.

Mexican Wedding Cookies

Courtesy Kathleen Davia

Yield: 50

INGREDIENTS

- 16 oz. butter
- 3 c. powdered sugar
- 4 c. all-purpose flour
- 1 Tbsp. salt
- 1 tsp. vanilla
- 2 eggs
- 1 c. crushed pecan pieces

DIRECTIONS

In a mixing bowl with a paddle, cream together the butter and sugar. Add flour and salt, then add vanilla and eggs until a ball forms on paddle. Last, mix in pecans. Form balls with small scoop. Bake at 350° F until light brown. Roll in powdered sugar when warm or sprinkle with powdered sugar when cool.

Linzer Cookies

Courtesy Kathleen Davia

Yield: 30-50, depending on cookie size

INGREDIENTS

- 1½ lbs. (three sticks) butter
- 2½ c. sugar
- 5 eggs
- 6 c. bread flour
- 2 c. all-purpose flour
- 1 Tbsp. baking powder
- 1 Tbsp. cinnamon
- 3½ c. hazelnuts, ground very fine
- TK amount powdered sugar, sifted

DIRECTIONS

In a mixing bowl with a paddle, cream butter and sugar. Add eggs on lowest speed, increasing to medium speed to fully combine. Scrape sides of bowl. Add dry ingredients (excluding hazelnuts) on low speed, increasing one or two speeds to fully combine. Add hazelnuts. Mix on medium speed to fully combine. Press into a lined sheet pan, wrap in plastic wrap, and store in refrigerator. Roll out onto a floured surface and cut out with a round cookie cutter. Using a tiny cutter, make tree-shaped cutouts in half of the cookies (they will become the cookie tops). Set both tops and bottoms on parchment paper in the sheet pan and bake at 350° F until light brown. Let cool and spread jam on bottom cookie. Sprinkle powdered sugar onto the cookie tops and place on the bottoms.

Double chocolate sandwich cookies

Courtesy Kathleen Davia

Yield: 25-35

INGREDIENTS

- 5 oz. butter
- 1½ c. sugar
- 2 eggs
- 1 Tbsp. vanilla
- 1¼ c. all-purpose flour
- ¾ c. cocoa powder
- 1 tsp. baking soda
- ¼ tsp. baking powder
- ¼ tsp. salt

CREAM FILLING

- ¼ c. butter
- ¼ c. shortening
- 1 ¾ c. sifted powdered sugar
- Crushed peppermint candies to taste

DIRECTIONS

In a mixing bowl with a paddle, cream the butter and sugar. Add eggs and mix until combined; scrape side of bowl. Sift all dry ingredients together and add to bowl, mixing on low speed until combined. Roll out on floured surface and cut out with a small round cookie cutter. Bake at 350° F for 10 minutes or until done. Make filling (recipe above). Turn half of the cookies over and spread filling on bottom sides. Top with other cookie and dip in chocolate. Roll sides in crushed peppermint candy.

Biscotti

Courtesy Kathleen Davia

Yield: 24

INGREDIENTS

- 2¾ c. all-purpose flour
- 1½ tsp. ground cinnamon
- 1 tsp. baking powder
- ½ tsp. salt
- ½ c. unsalted butter, at room temp.
- 1 c. granulated sugar
- 2 eggs
- 1 tsp. vanilla

Melted chocolate for dipping

DIRECTIONS

In medium bowl, whisk together flour, cinnamon, baking powder, and salt. Set aside. Cream together butter and sugar until light and fluffy, scraping sides of bowl. Add eggs and vanilla to wet ingredients and mix to combine. Reduce mixer to low and gradually add dry ingredients, until dough forms. Place dough on floured surface and divide into two; form each half into a log about 4" x 10" inches. Place logs onto lined sheet pan and bake at 350° F until lightly brown. Remove from oven and let cool for 10-15 minutes. Transfer logs to cutting board and cut diagonally into ½-inch slices. Place slices back onto sheet pan and bake an additional 15-20 minutes, until slightly brown. Cool and dip in white or dark chocolate.

Basic sugar cookies

(Note: This recipe is the editor's childhood recipe, not Davia's.)

Yield: 40-100, depending on cookie size

INGREDIENTS

- 1 lb. butter
- 2 c. sugar
- 5 eggs
- 1 tsp. vanilla
- 6 c. all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt

DIRECTIONS

Cream together butter, sugar, eggs, and vanilla. Combine dry ingredients, then slowly add to the butter mixture. Refrigerate 1 hour to 3 days. Roll out dough on floured surface and cut into desired shapes. Bake at 350° F for 10-15 minutes. Top with icing (recipe follows).

ROYAL ICING

- 3 oz. pasteurized egg whites
- 1 tsp. vanilla
- 4 cups confectioner's sugar

DIRECTIONS

In stand mixer, beat egg whites and vanilla until frothy. Slowly add in sugar until mixture is shiny. Turn up speed to high and beat 5-7 minutes, until mixture forms stiff peaks. Add food coloring if desired. Store in airtight container for up to 3 days.