

A top-down photograph of a cookie jar. The jar is a black wire cooling rack with a scalloped edge, resting on a white marble surface. Inside the rack are several round, golden-brown cookies with a ribbed pattern, some stacked together. A small white bowl filled with piped cream sits in the upper left. A butter knife with a wooden handle and a silver blade lies horizontally across the middle of the rack. A light-colored cloth is draped in the top left corner. The text 'COOKIE JAR' is overlaid in large, bold, black letters across the center of the image.

# COOKIE JAR

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# Take a cup of flour...

When it comes to the kitchen, baking is without a doubt my first love. Cookies are one of my favourite things to make. There is something magical about taking flour, butter and sugar and combining them to make the perfect cookie. The enticing aroma of freshly baked goodies filling the kitchen is such a comfort, and taking that delicious and satisfying first bite of a cookie that you've made from scratch, or that someone has baked for you is something special!

My love for baking began when I was a child and I have fond memories of baking with my family - cookies, cakes and tarts as well as holiday bakes like mince pies. This passion continued through the years and is now something that I'm passing onto my own children, they love it!

This is a collection of some of my favourite cookies. There are some simple recipes that can be whipped up easily for a tea party, cookies for the holidays and some more decadent treats. I hope that you'll enjoy these recipes as much as I do.

Happy baking!

*Teresa xx*



# Contents

Lemon shortbread cookies	3
Chocolate crunchies	4
Apricot thumb cookies	5
Chocolate chip cookies	6
Almond tart	7
Romany creams	8
Holiday rocky road	9
Double chocolate peanut butter fridge cake	10
Top deck tea biscuits	11
Custard and vanilla bean sandwich cookies	12
Nutty buttermilk rusks	13

*Note: all recipes were tested in a conventional oven. For fan-forced ovens please reduce the oven temperature by 20°C.  
Cookies should be stored in an airtight container.*



# Lemon shortbread cookies

*This is one of the most popular recipes on the blog, and one of the simplest. Always a crowd pleaser this is my never-fail go-to cookie recipe.*

*Makes 26 cookies*

150 g butter  
80 g castor sugar  
3 tsp finely grated lemon zest  
200 g cake flour  
small pinch of fine salt  
icing sugar, to dust (optional)

Cream the butter and sugar together until combined and fluffy. Mix in the lemon zest.

Add the flour and salt. Mix until the dough comes together, scraping down the sides of the bowl as necessary. Continue to mix until you have a smooth dough.

Roll the dough into a 30cm log. Wrap in plastic wrap and refrigerate for 20 minutes. Preheat the oven to 170°C / 340°F and line a tray with baking paper.

Cut the log into 1cm slices and arrange on the tray. Bake for 20 minutes or until golden.

Transfer the cookies to a cooling rack. Dust with icing sugar just before serving.

*Variation:* add chopped dried cranberries to the dough before rolling.



# Chocolate crunchies

*Totally moreish and a favourite treat in our house! Who wouldn't love a tray of these at tea time?*

*Makes 20 crunchies*

250 ml rolled oats  
125 ml cake flour  
125 ml desiccated coconut  
45 ml cocoa  
140 g butter  
15 ml golden syrup  
125 ml brown sugar  
2.5 ml bicarbonate of soda

Icing:  
250 ml icing sugar  
15 ml cocoa  
15 ml butter, melted  
1.25 ml vanilla extract  
30 ml hot water

Preheat the oven to 180°C / 350°F. Grease and line a 20cm square baking tin.

Combine the oats, flour, coconut and cocoa in a bowl. Set aside. Place the butter, syrup and sugar in a saucepan. Stir over a medium heat until the butter has melted and everything is combined. Remove from the heat, add the bicarb and mix well.

Pour the butter mixture into the dry ingredients and mix well. Tip the mixture into the tin and gently flatten into an even layer.

Bake for 20 minutes. They will be slightly soft but will harden on cooling. Leave to cool.

Sift the icing sugar and cocoa into a bowl. Add the butter, vanilla and half of the water. Stir and continue to add water until you have a thick icing. Spread over the cool crunchies and leave to set before cutting into squares.



# Apricot thumb cookies

*I remember making a version of this recipe many times as a child. These fun cookies will always take me back to my childhood.*

*Makes 30 cookies*

100 g butter  
125 ml castor sugar  
125 ml brown sugar  
1 large egg  
6.25 ml almond essence  
430 ml cake flour  
1.25 ml baking powder  
50 ml smooth apricot jam

Preheat the oven to 180°C / 350°F. Line a tray with baking paper.

Cream the butter and sugars together for a few minutes until fluffy. Mix in the egg and almond essence.

Add the flour and baking powder and mix into a dough.

Roll heaped teaspoonfuls of dough into balls. Arrange the balls on the tray. Gently press the centre of each ball with your thumb to make a small hole.

Fill the holes with apricot jam, about a quarter teaspoon per cookie. Bake the cookies for 15 minutes or until the edges start turning golden. Transfer to a cooling rack and allow to cool completely before serving.



# Chocolate chip cookies

*A little bit crispy, a little bit chewy and packed with chocolate chips- just the way I like 'em!*

*Makes 20 cookies*

100 g butter, softened  
120 g castor sugar  
1 large egg  
1.25 ml vanilla extract  
150 g cake flour  
2.5 ml baking powder  
100 g dark chocolate chips

Preheat the oven to 180°C / 350°F. Line a tray with baking paper.

Cream the butter and sugar together for a few minutes until fluffy.

Mix in the egg and vanilla extract. Add the flour and baking powder and mix to combine. Mix in the chocolate chips.

Add the flour and baking powder and mix into a dough.

Wet your hands slightly and roll tablespoonfuls of dough into balls. Arrange the balls on the tray. Flatten each ball slightly with a fork dipped in flour.

Bake the cookies for 14 minutes or until the edges are golden. Carefully transfer to a cooling rack (they will be soft but will harden on cooling). Serve warm or cool.



# Almond tart

*These almond tart squares are dense, soft and chewy. This is one from my mum's recipe book that our family has made time and time again. A real comfort cookie.*

*Makes 24 squares*

220 g butter, softened  
180 g castor sugar  
80 g marzipan, grated  
1 large egg  
6.25 ml almond essence  
300 g flour  
5 ml baking powder  
pinch of fine salt

Preheat the oven to 180°C / 350°F. Grease a square 20cm baking tin and line the base with baking paper.

Cream the butter and sugar together until combined. Mix in the marzipan.

Add the egg and almond essence and mix to combine. Sift in the flour, baking powder and salt and mix until everything comes together.

Gently press the dough into the baking tin. Use a fork to draw vertical lines on the surface of the dough.

Bake for 25 minutes or until golden. Allow to cool completely before removing from the pan and cutting into squares.





# Romany creams

*This collection would not be complete without a decadent chocolate biscuit. This is a homemade version of a South African favourite.*

*Makes 18 cookies*

100 g butter, softened  
125 ml treacle sugar  
2.5 ml vanilla extract  
180 ml cake flour  
60 ml desiccated coconut  
1.25 ml baking powder  
pinch of fine salt  
45 ml cocoa  
80 g dark chocolate, melted

Cream the butter and sugar together until combined. Mix in the vanilla extract.

Add the flour, coconut, baking powder, salt and cocoa. Mix until combined into a soft dough.

Wrap the dough in plastic wrap and refrigerate for 30 minutes. Preheat the oven to 180°C / 350°F and line a tray with baking paper.

Roll small balls of dough (about the size of a large marble) and arrange these on the tray. Press each ball down lightly to make little discs that are about 5 mm thick.

Bake for 12 minutes until they start to crack on top. Transfer to a wire rack and leave to cool.

Sandwich two cooled cookies together with a teaspoon of melted chocolate. Repeat with the remaining cookies and leave to set.



# Holiday rocky road

*Decadent is an understatement - I usually reserve these for Christmas and that's probably for the best, ha! Perfect for holiday gifting.*

*Makes 25 blocks*

150 g shortbread biscuits  
120 g cream caramels/fudge  
100 g pistachios, shelled  
70 g dried cranberries  
120 g butter, cubed  
270 g dark chocolate, chopped  
45 ml golden syrup  
icing sugar, for dusting

Line a 20 cm square cake tin with plastic wrap.

Place the shortbread biscuits in a freezer bag and use a rolling pin to gently crush into smaller pieces. Halve the cream caramels. Place the biscuit and caramel pieces in a bowl with the pistachios and cranberries.

Place the butter, chocolate and syrup in a small saucepan. Stir over a low heat until melted and the mixture is smooth. Take off the heat and add the biscuit mixture. Stir well until everything is completely coated in chocolate.

Tip the mixture into the tin and press down gently. Scrape the syrup from the bottom of the saucepan and use to fill any small gaps. Cover the tin and refrigerate for a few hours until set.

Carefully lift the rocky road out of the tin and peel away the plastic. Cut into squares and pile onto a plate. Dust with icing sugar before serving. Store in an airtight container in the fridge.



# Double chocolate peanut butter fridge cake

*This recipe always reminds me of school cake sales, only this version is a bit more indulgent than the fridge cake we made back then!*

*Makes 25 squares*

225 g butter  
60 ml peanut butter  
450 g icing sugar  
45 ml cocoa  
2.5 ml vanilla extract  
1 large egg  
200 g chocolate digestive  
biscuits

Line a 20 cm square cake tin with baking paper.

Melt the butter in a small saucepan over a medium heat. Stir in the peanut butter.

Take the saucepan off the heat and sift in the icing sugar and cocoa. Add the vanilla and egg and mix well.

Break the biscuits into pieces and stir into the chocolate mixture. Tip the mixture into the prepared tin and spread into an even layer.

Refrigerate until firm, then remove from the tin and cut into squares. Store in an airtight container in the fridge.



# Top deck tea biscuits

You could dust these with icing sugar just before serving, or even drizzle them with melted chocolate to make them extra special!

*Makes 26 cookies*

Butter cookie dough:

100g butter  
60g castor sugar  
150g cake flour  
pinch of fine salt

Chocolate cookie dough:

100g butter  
60g castor sugar  
110g cake flour  
pinch of fine salt  
45ml cocoa

granulated/icing sugar/  
melted chocolate to decorate  
(optional)

For the butter cookie dough: cream the butter and sugar until fluffy. Add the flour and salt and mix until the dough comes together, scraping down the sides of the bowl as needed. Mix until you have a smooth dough, then set aside.

For the chocolate dough: cream the butter and sugar together. Add the flour, salt and cocoa and mix to form a smooth dough.

Line a tray with baking paper. Dust the work surface with a little flour. Roll the chocolate dough into a 20cm square about 5mm thick. Repeat with the butter cookie dough. Place the chocolate square on the tray and brush lightly with water. Carefully lift the butter cookie dough square and place on the chocolate layer. Press down gently. Cover with plastic wrap and chill for 15 minutes.

Preheat the oven to 170°C / 340°F. Remove the tray from the fridge and trim the edges of the dough to make a neat square. Cut into 4cm squares and space out on the tray. (Gather the dough scraps, roll and cut into squares.) Use a fork to prick the tops of the cookies. (Optional: for extra crunch sprinkle some granulated sugar over the top before baking.)

Bake for 20 minutes until golden. Dust with icing sugar before serving.



# Custard & vanilla bean sandwich cookies

Adorable melt-in-the-mouth custard cookies with vanilla bean buttercream - these are sure to be a hit!

*Makes 22 cookies*

## Cookies:

175g butter, softened  
150ml icing sugar  
5ml vanilla extract  
1 large egg  
310ml (1¼ cups) cake flour  
150ml custard powder  
5ml baking powder  
pinch of fine salt

## Vanilla bean buttercream:

120g butter, softened  
5ml vanilla paste  
625ml (2½ cups) icing sugar  
30ml milk, warmed

Preheat the oven to 170°C / 340°F and line two trays with baking paper.

Place the butter in a mixing bowl and sift in the icing sugar. Cream for a good five minutes until pale and fluffy. Add the vanilla extract and egg and mix.

Sift the flour, custard powder, baking powder and salt into the bowl. Mix gently to combine.

Roll the dough into 44 small balls. Arrange the balls on the trays leaving some space for spreading and press each one down lightly with a floured fork.

Bake for 12-14 minutes. Transfer to a cooling rack and leave to cool.

While the cookies are cooling prepare the vanilla buttercream. Place the butter in a mixing bowl and cream until soft and pale. Mix in the vanilla paste.

Sift in the icing sugar and mix until the icing comes together. Add the warm milk and mix again.

Group the cookies into pairs of similar sizes. Pipe or spread the icing onto a cold cookie, and sandwich it together with its partner. Repeat with the remaining cookies and icing.



# Nutty buttermilk rusks

A cup of tea and a homemade rusk is my idea of heaven! These ones are dotted with crunchy nuts and dried cranberries.

*Makes 45 rusks*

500g cake flour  
20ml (4 tsp) baking powder  
pinch of fine salt  
125ml raw almonds, roughly chopped  
125ml raw cashews, roughly chopped  
80ml shelled pistachios, roughly chopped  
80ml pecans, roughly chopped  
125ml dried cranberries  
150g castor sugar  
200g butter  
1 large egg  
180ml buttermilk

Preheat the oven to 180°C / 350°F and grease two large loaf tins.

Sift the flour, baking powder and salt into a large mixing bowl. Add the almonds, cashews, pistachios, pecans and cranberries and mix together.


Place the sugar and butter in a saucepan. Stir over a medium heat until the butter has melted, then set aside.


Whisk the egg and buttermilk together. Add the melted butter mixture and whisk again. Pour the wet ingredients into the dry ingredients and mix to form a thick, sticky dough.


Split the dough between the two loaf tins and carefully flatten into an even layer. Bake for 50 minutes until baked through. Set aside to cool.


Preheat the oven to 60°C. Turn the loaves out of the pans. Carefully slice the loaves into your desired shapes. (I like to slice the loaf, then cut each slice in half horizontally.) Arrange the rusks on two trays and bake for 8 hours (or overnight) until completely dried out. Store in an airtight container.



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