



Fondant.com 2018 Advent Calendar (p1)

Day 6



White Chocolate Cheery Bars

Well, these are another easy-peasy cookie and an old fave for those who do not like or cannot have milk or dark chocolate.

These cookie tray essentials are soft slabs of not-too-sweet goodness. The cookie is a teeny bit chewy to mirror the chewiness of the plumped, dried cherries tucked inside the dough and topped with a bit of needed sweetness from the white chocolate glaze.

They got their name from a customer who had a little one who loved Cherries and could not have chocolate or eggs, liked soft cookies but could have white chocolate (? I never asked, I trusted!). He dubbed them CHEERY cookies and the name stuck!

You can add any dried or candied fruit you like to these if you don't want the cherries. I prefer this recipe with Glace Peaches - if you can find them.

If they last more than a few days, they take on all sorts of deep, subtle flavors from the vanilla bean, browned butter and cocoa butter in the white chocolate.

Browned Butter

You will need browned butter for this recipe. To make the browned butter, simply place one pound unsalted butter (never salted - too bitter) into a 4 qt sauce pan. Cook the butter over medium heat. It will foam up considerably. Keep cooking, stirring occasionally. The foam will start to subside and turn to bits and the bits will sink. The bits that sink will begin to turn brown - these are the butter solids. When light brown in color, carefully pour all of it immediately into 4 cup heat proof Pyrex measuring cup to stop the cooking. Cool completely. You will notice the browned bits have all sunk to the bottom. You may use these for extra flavor or leave them out - especially if you feel them inappropriate for the appearance of your recipe.

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White Chocolate Cheery Cookies

the cookie part:

- 2 cups (8.5 ounces) All Purpose flour
- 1/3 cup white sugar
- 1/3 cup light brown sugar
- 1/2 teaspoon salt
- 1 cup (8 ounces) cooled, browned butter
- the scrapings from the inside of 1/2 a fresh vanilla bean
- 1/3 cup dried cherries that have been soaked in 1/2 cup hot simple syrup for one hour

(simple syrup = 1 cup water + 1 cup sugar heated to boiling, stirred and left to cool)

Mix sugars, salt and vanilla bean scrapings together until well blended. Add all ingredients and blend together. Load dough into a gallon sized Ziploc® freezer bag. Roll to even thickness, seal baggie and place on cookie sheet in fridge overnight or for a few hours or store in freezer if using at a future date.

When ready to bake, heat oven to 350 degrees. Prepare a jelly roll pan (or half sheet pan) by turning it upside down and placing foil or parchment paper on the surface.

Cut away the side and zipper part of the freezer bag while the dough is just out of the freezer or fridge. Release one side of the dough by pulling away the bag and replace loosely, turn the dough over and release the other side of the dough. When soft enough to cut but still quite firm, cut your dough into planks or squares, whatever you prefer. Place on parchment at least 1.5 inches apart. These tend to spread a bit, will puff slightly when baking and sink a little while cooling.

Bake for 12 - 15 minutes or until the edges are just slightly browned. Slide the parchment with the cookies on them onto a cool surface or cooling rack. Cool cookies completely.

Prepare the glaze:

- 3.5 ounces white chocolate (made with cocoa butter - check ingredient label to be certain)
- 2 teaspoons Crisco shortening

Heat ingredients in ceramic or heat proof glass bowl in microwave 30 seconds. Stir until melted. You may need another 5 or 10 seconds to get it all melted.

Drizzle over the cookies and cool cookies completely on counter or in fridge.

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