



HOLIDAY BAKE ALONG KITCHEN NOTES

DECEMBER 7, 2021



HOLIDAY BAKING

WELCOME FROM JOSHNA

NOVEMBER 30, 2021.

Hello Wonderful PAs!

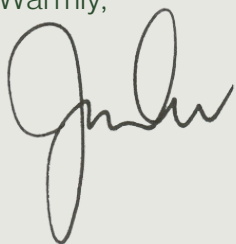
I thought that you'd all appreciate getting your own kitchen notes for our bake along session next week!

I'm looking forward to it, and we're going to do two recipes together: Chewy Chocolate Gingerbread Cookies and Pistachio Chocolate Biscotti.

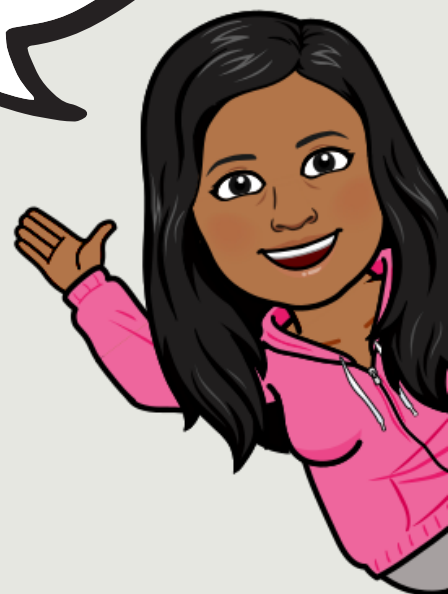
I'm sending you recipes, ingredient and equipment lists, and if you've got any questions, please reach out.

Looking forward to seeing you all for big baking fun!

Warmly,



WHAT A GREAT SEMESTER
WE'VE HAD! LET'S CELEBRATE IN
THE BEST WAY WE KNOW
HOW...COOK ALONG STYLE!

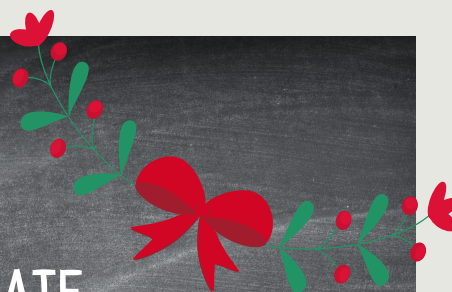




The Menu:

CHEWY CHOCOLATE
GINGERBREAD COOKIES

PISTACHIO CHOCOLATE BISCOTTI



Equipment:

2 baking sheets
parchment paper
measuring cups & spoons
mixer (stand or handheld)
2 large mixing bowls
bread knife
cutting board
grater/microplane
wire rack for cooling

Ingredients:

dark chocolate bars x 12oz
all purpose flour x 3 cups
cocoa powder x 1 tbsp
butter, unsalted
fresh ginger, 2-inch piece
dark brown sugar
molasses
baking soda & baking powder
granulated sugar
shelled pistachios x 1/2 cup
eggs x 2
vanilla extract

Ground Spices:

cinnamon
ginger
cloves
nutmeg





CHEWY CHOCOLATE GINGERBREAD COOKIES

MAKES 24

7 OUNCES BEST-QUALITY SEMISWEET CHOCOLATE
 1 1/2 CUPS PLUS 1 TABLESPOON ALL-PURPOSE FLOUR
 1 1/4 TEASPOONS GROUND GINGER
 1 TEASPOON GROUND CINNAMON
 1/4 TEASPOON GROUND CLOVES
 1/4 TEASPOON GROUND NUTMEG
 1 TABLESPOON COCOA POWDER
 8 TABLESPOONS (1 STICK) UNSALTED BUTTER
 1 TABLESPOON FRESHLY GRATED GINGER
 1/2 CUP DARK-BROWN SUGAR, PACKED
 1/2 CUP UNSULFURED MOLASSES
 1 TEASPOON BAKING SODA
 1/4 CUP GRANULATED SUGAR

1. LINE TWO BAKING SHEETS WITH PARCHMENT. CHOP CHOCOLATE INTO 1/4-INCH CHUNKS; SET ASIDE. IN A MEDIUM BOWL, SIFT TOGETHER FLOUR, GROUND GINGER, CINNAMON, CLOVES, NUTMEG, AND COCOA.
2. IN THE BOWL OF AN ELECTRIC MIXER, FITTED WITH THE PADDLE ATTACHMENT, BEAT BUTTER AND GRATED GINGER UNTIL WHITENED, ABOUT 4 MINUTES. ADD BROWN SUGAR; BEAT UNTIL COMBINED. ADD MOLASSES; BEAT UNTIL COMBINED.
3. IN A SMALL BOWL, DISSOLVE BAKING SODA IN 1 1/2 TEASPOONS BOILING WATER. BEAT HALF OF FLOUR MIXTURE INTO BUTTER MIXTURE. BEAT IN BAKING-SODA MIXTURE, THEN REMAINING HALF OF FLOUR MIXTURE. MIX IN CHOCOLATE; TURN OUT ONTO A PIECE OF PLASTIC WRAP. PAT DOUGH OUT TO ABOUT 1 INCH THICK; SEAL WITH WRAP; REFRIGERATE UNTIL FIRM, 2 HOURS OR MORE.
4. HEAT OVEN TO 325 DEGREES. ROLL DOUGH INTO 1 1/2-INCH BALLS; PLACE 2 INCHES APART ON BAKING SHEETS. REFRIGERATE 20 MINUTES. ROLL IN GRANULATED SUGAR. BAKE UNTIL THE SURFACES CRACK SLIGHTLY, 10 TO 12 MINUTES. LET COOL 5 MINUTES; TRANSFER TO A WIRE RACK TO COOL COMPLETELY.



PISTACHIO CHOCOLATE BISCOTTI

MAKES 30

5 OUNCES DARK CHOCOLATE, ROUGHLY CHOPPED
 1/2 CUP PISTACHIOS, SHELLS AND ROUGHLY CHOPPED
 1 CUP ALL PURPOSE FLOUR
 1/2 CUP SUGAR
 1/2 TSP SALT
 1/4 TSP BAKING POWDER
 1/4 TSP BAKING SODA
 1 LARGE EGG
 1 LARGE EGG WHITE
 1/2 TSP VANILLA

1. PREHEAT OVEN TO 300°F. SIFT TOGETHER DRY INGREDIENTS AND SET ASIDE. IN A MIXER FITTED WITH THE PADDLE ATTACHMENT, BEAT EGG, EGG WHITE AND VANILLA.
2. ADD DRY INGREDIENTS AND MIX UNTIL JUST COMBINED. STIR IN PISTACHIOS AND CHOCOLATE.
3. DIVIDE DOUGH IN HALF AND FORM INTO LOGS ON A PARCHMENT LINED BAKING SHEET. BRUSH WITH EGG WASH (REMAINING YOLK AND 1 TBSP WATER), SPRINKLE WITH COARSE SUGAR. BAKE FOR ABOUT 30 MINUTES, OR UNTIL A NICE CRACKLE FORMS ON TOP. REMOVE FROM OVEN AND COOL ON A COOLING RACK 15 MINUTES.
4. TURN OVEN DOWN TO 275°F. SLICE LOGS INTO 1/2-INCH SLICES AND ARRANGE CUT SIDE DOWN ON BAKING SHEET. BAKE FOR 10 MINUTES, THEN TURN AND BAKE FOR A FURTHER 10 MINUTES ON THE OTHER SIDE. REMOVE AND ALLOW TO COOL. ENJOY!