

Zehnders[®]

OF FRANKENMUTH

SNOWFEST

All Things Chocolate Baking Contest

Wednesday, January 24, 2024





Cookies

Balsamic Glazed & Confused Cookies

Ingredients Balsamic Glaze:

3 oz Pioneer Brown Sugar
1 cup balsamic vinegar
½ cup water
3 oz Cocoa powder
¼ tsp salt
½ tsp vanilla paste

Dough Ingredients:

Flaky Sea2% dark chocolate
7 oz semi-sweet chocolate chunks
2 oz milk chocolate
⅔ cup chopped toffee bits
1 ½ tsp vanilla bean paste
2 tsp milk powder
½ tsp natural cocoa powder
½ tsp espresso powder
2 sticks unsalted butter
½ cup Pioneer sugar
1 cup dark brown Pioneer sugar
1 cup bread flour
1 ½ cup all-purpose flour
1 tsp sea salt
1 tsp baking soda
½ tsp baking powder
2 eggs and 1 yolk
Flaky sea salt

Directions:

1. Make the balsamic glaze boiling the balsamic vinegar in a small saucepan over medium heat and then reduce to simmer for about 25 min until it has reduced and thickened enough to coat a spoon. Let cool to room temperature.
2. In a medium saucepan add water, cocoa powder sugar, salt and whisk until blended. Bring mixture to a boil and reduce to a simmer stirring frequently until thickened, about 5 min. Remove from heat and add vanilla and let cool.
3. Combine balsamic reduction and chocolate mixture and whisk until smooth and set aside to cool.

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Cookies

4. Make cookie dough by making brown butter. In a medium saucepan, melt butter over medium heat, stirring until melted and add milk powder once it starts to foam. Continue to stir for 1 min until browned with nutty aroma.
5. Remove from heat and pour into a mixing bowl.
6. Add sugars to hot butter and stir together. Set aside to cool.
7. Once the butter mixture is cooled, whisk in eggs and vanilla.
8. In a medium bowl, combine baking soda, powder, salt, espresso powder, and flours.
9. Gradually add flour mixture to the butter mixture.
10. Chop chocolate and toffee and stir into mixture. Wrap dough in plastic wrap and refrigerate for 24 hours.
11. Preheat the oven to 350° F. Line baking sheets with parchment paper.
12. Scoop dough with cookie scoop and drop onto prepared sheets. Bake for 14 min until golden brown. Sprinkle it with flaky salt. Let cookies cool on baking sheets for 4 min and then place on wire racks.
13. Drizzle cookies with balsamic glaze

Melissa Kildow, Grand Blanc, MI



Cookies

Brown Butter Cardamom Chocolate Chunk Cookies

Ingredients:

- 14 Tbsps. Unsalted butter
- ½ tsp. ground Cardamom
- ½ Cup Pioneer granulated sugar
- ¾ Cup Pioneer dark brown sugar (packed)
- 1 tsp. fine sea salt
- 1 tsp. espresso powder
- 2 tsp. pure vanilla extract
- 2 large eggs at room temperature
- 1 ¾ Cups King Arthur all-purpose flour
- ½ tsp. baking soda
- 5 Tbsp. malted milk powder (by Carnation)
- 2 – 3-ounce bars of dark chocolate, 60%, chopped
- Flaky salt for sprinkling (i.e. Fleur de sel)

Directions:

1. Preheat oven to 375°F.
2. Line 3 sheet pans with parchment paper.
3. Set small heavy-bottomed skillet over medium-high heat. Add 10 Tbsp. butter to the pan; and put the remaining 4 Tbsp. butter in a large heat proof bowl; set the latter aside. Heat the butter in the skillet until melted, then continue to cook, swirling the pan occasionally, until it turns golden brown and releases a nutty aroma. Stir in cardamom and remove from heat. Pour hot brown butter over the cold butter in bowl and stir until completely melted. Set aside.
4. Whisk the Pioneer sugar & dark sugar, espresso powder, sea salt & vanilla into the butter, whisk until smooth. Stir in eggs, then allow mixture to sit for 10 minutes, giving it a good whisk every couple of minutes to encourage the sugar to dissolve into the batter.



Cookies

5. Meanwhile, whisk the flour, baking soda and malted milk powder together in a medium bowl. Using a spatula, stir flour into wet ingredients until just combined. Stir in chocolate pieces, making sure they're well distributed.
6. Scoop 3-Tbsp portions onto lined sheet pans (a #24 scoop comes in handy here), 2 – 3 inches apart. Place only 6 portions on a baking sheet, as cookies will spread while baking. Sprinkle each portion with a little flaky salt.
7. Bake cookies, one sheet at a time, until golden brown with set edges and soft centers, 13 – 15 minutes, rotating pan(s) halfway through to ensure even cooking. Transfer sheet to wire rack to cool.
8. Enjoy!

Diane Onnie, Warren, MI



Cookies

Chocolate Salted Caramel Cheesecake Surprise Cookies

Filling (yield 24 cream cheese pucks)

8 oz cream cheese
½ cup soft caramel Pinch of salt

Cookie Dough (yield 48 tablespoons of dough, 24 cookies)

½ Cup Butter
½ Cup Shortening
¾ cup White Pioneer Sugar
1 cup Brown Pioneer Sugar
1 tsp vanilla
2 eggs
1 tsp baking soda
1 tsp salt
2 ½ cups all-purpose flour
6 Tablespoons cocoa

Filling directions:

Mix cream cheese, caramel, and salt together.
Spoon tablespoons of filling onto parchment paper.
Lightly press into disk shapes.
Freeze for at least 1 hour.

Cookie Dough Directions:

Mix together butter, shortening and Pioneer sugars.
Stir in vanilla and eggs.
Add remaining ingredients and mix together to form cookie dough.

Cookie Assembly and Baking Directions:

Scoop heaping tablespoons of dough onto a cookie sheet.
Remove cheesecake filling from the freezer and place one disk onto each dough ball.
Top with a 2nd heaping tablespoon sized ball of dough
Press edges together to seal the filling inside.
Bake at 350° for 11 minutes, or until done. Cool. Store refrigerated in an airtight container.

Tina Davidson, North Branch, MI



Cookies

Dark Chocolate Cherry Brookie Cookie

1 ⅞ cups /136 grams King Arthur All- Purpose flour
½ tsp / (2 grams) baking soda
½ tsp /2.5 grams salt
1 stick (8 TBSP) /113.5 grams Challenge butter
6 TBSP /76 grams Pioneer granulated sugar
6 TBSP/ 75.6 -76 grams Pioneer light brown sugar packed
½ tsp/2 grams Nielsen- Massey vanilla
¼ tsp almond extract
1 large egg at room temperature
½ cup/85 grams bittersweet chocolate chips

¾ to 1 cups/90-120 grams dried tart Michigan cherries chopped
Combine flour, salt and baking soda and set aside. With mixer on medium speed, cream sugars, butter and extracts together until smooth and fluffy. Add egg and mix until combined. On low speed slowly mix in flour in batches, scraping bowl. Stir in chocolate chips and cherries. Refrigerate while making brownie batter.

Brownie

4 large eggs- room temp
1 ¼ cups (106 grams) Guittard Cocoa Rouge or other Dutch- process cocoa
1 teaspoon / 5 grams salt
1 teaspoon/ 4 grams baking powder
1 teaspoon/2.5 grams espresso powder
1 tablespoon /14 grams Nielsen- Massey vanilla
16 tablespoons/ 227 grams Challenge Butter Unsalted
2 ¼ cups/ 447 grams Pioneer Sugar
1 ½ cups/ 180 grams King Arthur Flour
2 cups/340 grams bittersweet chocolate (60% cacao) chopped
In a medium bowl, beat eggs, cocoa, salt, baking powder, espresso powder, and vanilla at medium speed until smooth.
Melt butter in microwave or in a bowl over a saucepan of water. Add sugar to melted butter and stir to combine. Heat while stirring until butter and sugar are hot and shiny but not bubbling.
Combine the hot butter/ sugar and the cocoa and egg mixture, stir until smooth.
Add flour and chocolate gently mixing until smooth.
Preheat oven at 350°F
Generously spray (2) 12 cup muffin pans with cooking spray- Alternately use a non-stick foil muffin liner.

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Cookies

Fill well- sprayed muffin pan $\frac{1}{4}$ full with brownie batter- Do not over fill. Take one heaping tablespoon of cookie batter and roll into a ball, then slightly flatten and place on top of brownie batter. Bake 15-17 minutes until tester come out with only a few moist crumbs. Do not over bake. Cool in pan for 15 minutes and gently remove by using a knife or off-set spatula to free brookie from muffin pan.

Catherine Colombo, Chicago, IL



Cookies

Deer Tracks

WET INGREDIENTS:

1 stick unsalted, cold butter cubed
2 large eggs
1 Tsp vanilla extract
½ Cup Pioneer White Sugar
½ Cup Pioneer Brown Sugar Packed

DRY INGREDIENTS:

1 ½ Tsp baking powder
½ Tsp salt
¼ Cup cocoa powder
2 Cups all-purpose flour
¾ Cup cake flour

MIX INS:

Old fashioned caramel creams (or similar)
Mini turtle caramel nut clusters (or similar)
½ Cup chopped roasted pecans
1 Cup semi-sweet chocolate chips
½ Cup caramel chips

TOPPINGS:

½ Cup melted milk chocolate chips
½ Cup chopped roasted pecans

DIRECTIONS:

Preheat oven to 400°F

Chop up 1 Cup of pecans (I use a food processor). Place them on a baking sheet with parchment paper and (if they are unsalted) a pinch of salt. Roast for 7 minutes and let cool.

In your mixer, cream your cubed butter until softened.

Add in your eggs, Pioneer white sugar, Pioneer brown sugar, and extract. Blend until creamy, about 2 minutes, it is okay if there are small butter pieces still.

Next, add in your baking powder, salt, cocoa powder, and flour. Mix until well combined. Dough should feel similar to play dough. If still wet, add ¼ Cup of flour at a time until dough is like play dough. If still crumbly, continue to mix until fully mixed together.

Mix in chopped ½ Cup roasted pecans, ½ Cup caramel chips and 1 Cup semi-sweet chocolate chips.

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Cookies

Measure out 8 – 4oz cookies.

Roll dough into balls, then flatten, stuff each flattened dough piece with a mini turtle and caramel cream.

Roll dough around turtle and caramel cream making sure to completely seal.

Chill dough at least 30 minutes.

Bake for 9-11 minutes. When cookies are done, they should have a matte appearance on top.

Allow cookies to rest and cool on the pan for at least 15 minutes and then transfer to a rack away from the heat of the oven. It will take several hours for these cookies to set as they continue to bake on the pan.

Once cookies have cooled, dip tops of cookies in melted milk chocolate and top with chopped roasted pecans.

James Stid, Mason, MI



Cookies

Maple Cream Filled Chocolate Cookie Sandwich

- 1 C butter
- 1 ¼ C Pioneer sugar
- 2 eggs
- 1 t vanilla
- 2 C flour
- ½ C cocoa powder
- 1 t baking soda
- ½ t salt
- ½ pound pure maple cream*

Preheat oven to 350°F. Cream together butter and sugar. Add eggs and vanilla and mix well. Add flour, baking soda and salt. Scoop 1 T dough balls onto cookie sheet. Bake until set. Cool completely.

To assemble spread pure maple cream in between 2 cooled cookies.

*Pure maple cream is made by heating maple syrup to 24 degrees above the boiling point of water and then cooling it to 45-55 degrees undisturbed. It is then mixed until it is thick and creamy. It can be purchased from some maple producers.

Once cookie sandwiches are made drizzle with chocolate ganache and maple caramel.

Chocolate Ganache-

Heat 2 T whipping cream to almost boiling. Pour over ¼ C semi-sweet chocolate chips. Let sit for a couple minutes then stir until smooth and all melted. Drizzle over cookie sandwiches.

Maple Caramel-

- 1 C maple syrup
- 1 T corn syrup
- 2 T butter
- ¼ C cream
- Pinch of salt

Boil maple and corn syrup until it reaches 320°F. Make sure to use a big enough pot, it will boil up a lot. Add butter and whisk until melted. Slowly add cream while whisking. Cool then drizzle over cookies.

Jessica Bryant, Shepherd, MI



Cookies

OWLS DEEP DARK TRIPLE CHOCOLATE CHIP COOKIES

1 c chopped bittersweet chocolate
¾ c butter
¾ c Pioneer granulated sugar
⅓ c dark brown Pioneer sugar
1 Tbsp molasses
3 eggs
2 c flour
½ c black cocoa powder
1 tsp baking soda
1 tsp salt
1 ½ c milk chocolate chips

Preheat oven to 350°

Melt the chocolate in microwave. Set aside to cool.

Cream together the butter & sugars until mixed.

Stir in molasses & melted chocolate. Add the eggs & mix until combined.

Add the flour, cocoa powder, baking soda, salt & mix together until well combined.

Fold in the chocolate chips. Drop by tablespoons onto cookie sheet, bake for 8 to 10 minutes. Cool on a wire rack.

Pamela Hornbacher-Retzler, Caro, MI



Cookies

Raspberry Ganache Fudge Snowflake Cookies

Cookie Ingredients:

1 Cup butter
1/3 Cup vegetable oil
4 ounces cream cheese
1 Tbsp. vanilla extract
1/2 tsp. almond extract
1 Cup Pioneer granulated sugar
1 Cup Pioneer powdered sugar
2 1/2 - 3 Cups flour
1/2 Cup Hershey's Special Dark Chocolate
1/4 Cup Hershey's 100% Cocoa
1/2 Cup mini chocolate chips (optional)
1 tsp. cornstarch
1 tsp. cream of tartar
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt

Raspberry Chocolate Ganache Ingredients:

4 ounce fresh raspberry puree or raspberry preserve
1/2 ounce raspberries, freeze dried and crushed
8 ounces dark chocolate chips
4 ounces heavy cream
1 Tbsp. corn syrup
1/2 tsp. vanilla extract
1/2 tsp. chocolate extract
1/4 tsp. lemon zest

Creamy White Frosting:

1 Cup butter
3 - 4 Cups Pioneer powdered sugar
1/4 Cup heavy cream
1 tsp. vanilla extract
1/2 tsp. almond extract

How to make these yummy cookies:

1. Put the flour, cocoa powder and all dry ingredients in a medium bowl. Set aside

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2. In a large bowl, beat butter, oil and cream cheese until smooth and creamy. Add the sugars and mix for another 2 minutes. Add in rest of wet ingredients (extracts). Beat all together for one minute.
3. On low speed, slowly mix half of the flour mixture into the wet ingredients, just until combined; add remaining flour mixture and again just until combined.
4. Cut two pieces of parchment paper to fit your baking sheet.
5. Divide dough into two equal parts. Generously sprinkle your parchment paper and rolling pin with flour or cocoa powder to keep dough from sticking. Place rolled out half of cookie dough on top of the parchment paper. Roll each half ¼ inch thickness. (we will be rolling out the cookie dough before chilling it).
6. Stack the rolled-out dough on top of each other (separated by parchment paper) onto a baking sheet and refrigerate. Chilling is mandatory so cookies will keep their shape when baked, plus they are easier to cut out.
7. Preheat oven to 340°F. Line two large baking pans with parchment paper.
8. Remove one of chilled cookie dough pieces. Keeping the other dough still chilled in the refrigerator. Immediately cut into shapes. Place cookies about 2-inches apart. Re-roll dough scraps and chill. Repeat with remaining cookie dough. Bake for about 10 – 12 minutes. Do not over bake.
9. Allow cookies to cool on baking sheet for 5 minutes before removing.
10. Once completely cooled, glaze with raspberry chocolate ganache: melt chocolate with heavy cream. Just till chocolate is melted. Stir in all other ingredients, then glaze.
11. Frosting for finishing touch: Combine butter, sugars and heavy cream in medium mixing bowl. Beat until smooth and creamy. Add vanilla and almond extract. Mix all together.
12. Let the magic begin by decorating with sparkly sugar and sprinkles. Have Fun

Marilyn Spannagel, Unionville, MI



Cookies

Triple Chocolate Cherry Nut Cookies

Ingredients

2 ¼ cups flour
1 teaspoon baking soda
½ teaspoon salt
1 cup butter, softened
2 large eggs
1 teaspoon vanilla
¾ cup Pioneer brown sugar
¼ cup Pioneer granulated sugar
1 small box White Chocolate instant pudding mix
1 cup Dark Chocolate chips
1 cup Semi-sweet Chocolate chips
1 cup dried cherries
1 cup chopped nuts

Directions

Preheat oven to 350°F Line cookie sheets with parchment paper.

Sift together flour, baking soda and salt. Set aside.

Using mixer, beat the butter and both Pioneer sugars on high speed until light and creamy, about 3 minutes. Once combined, add the pudding mix, vanilla and eggs. Beat on high for 2 – 3 minutes.

With mixer on low, slowly add ½ the dry ingredients to the wet ingredients. Turn mixer up to high until combined. Add the rest of the dry ingredients and repeat until dough is just combined. Stir in chocolate chips, cherries, and nuts.

Drop cookies in large mounds onto the prepared cookie sheets. Bake for 10 -12 minutes, or until slightly golden and just set on top. Cool for two minutes then transfer to rack to cool completely. Optional: garnish with chocolate.

Lisa Bly, Eaton Rapids, MI



Cookies

Walnut-Orange Triple Chocolate Cookies

Ingredients:

½ cup unsalted butter, at room temperature
½ cup brown sugar, packed
¼ cup granulated sugar
1 egg, at room temperature
Zest of two large oranges, 1-2 tablespoons
½ tsp. orange extract
½ tsp. vanilla extract
¾ cup all-purpose flour
1 - 3.8-4 oz. box chocolate instant pudding and pie filling mix
¼ cup unsweetened baking cocoa
½ tsp. baking soda
½ tsp. salt
½ cup chopped and toasted walnuts
2 - 3.5-ounce Ghirardelli Intense Dark Blood Orange chocolate bars, roughly chopped

Directions:

1. Preheat oven to 350°. Line cookie sheets with parchment paper.
2. In a large bowl of a stand mixer fitted with a paddle, beat butter and both sugars until light and fluffy. Mix in the egg until well combined. Stir in orange zest and both extracts.
3. In a medium bowl whisk together flour, pudding mix, cocoa, baking soda, and salt. Add to sugar mixture and mix until just combined. Stir in the chopped walnuts and chocolate.
4. Drop cookie dough by rounded tablespoons onto prepared cookie sheets, spacing 2 inches apart. Bake at 350° for 9-11 minutes or until the edges are set and the middle is still soft. Cool 5 minutes on the cookie sheets then transfer cookies to wire racks to cool completely.

Makes about 2 dozen cookies.

Gaelen McNamara, Okemos, MI