



WHOLEGRAIN COOKIE JAR

THE GRAIN GATHERING AUGUST 21-23

Renée Bourgault

SAND COOKIES

yields 36-40 1oz cookies

19 oz. Einkorn Flour

7.4 oz. Powder Sugar, sifted

12 oz. Butter, softened

2 teas Vanilla

1.5 teas Kosher Salt

Sift Flour, Powder Sugar, and Salt and set aside.

Cream butter with paddle in mixer.

Add dry ingredients to butter and mix, will be sandy in texture.

Add vanilla and continue mixing just until all ingredients come together, folding by hand if needed to incorporate bottom of mixing bowl.

Portion into balls, gently pressing with palm of hand to flatten.

Chill for 20 minutes.

Bake at 325° 16-18 minutes until cookies are golden brown in color.

BREADFARM

5766 Cains Court : Bow, WA 98232 : www.breadfarm.com



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WHOLEGRAIN THUMBPRINT

yields 45-50 1oz cookies

12.6 oz. Whole Wheat Pastry Flour

12.6 oz. Wholegrain Flour (ex. Buckwheat, Emmer, Barley, Oat, Einkorn)

12.8 oz. Unrefined Cane Sugar

16 oz. Butter, softened

4 oz. Egg Yolks (**see note below about reserving whites*)

4 teas. Vanilla

1.5 teas. Kosher Salt

Scale flours and salt, set aside.

Cream butter with paddle in mixer.

Add sugar and continue to mix ~3-5 minutes until lighter in texture.

Add yolks, 1 at a time, beating well with each addition.

Add vanilla and give bowl a good scrape down.

Gently fold in dry ingredients and mix just until no visible flour remains.

Portion into balls, using ½ teaspoon, indent “thumbprint” into top of cookies.

Refrigerate or freeze until chilled, 20-30 minutes. Fill with jam and bake.

Bake 325° 20-24 minutes until cookies are golden brown in color.

Variables:

If filling with ganache, bake cookies blank and let cool completely before piping in filling.

Nut crusted thumbprints: dip chilled cookies in reserved egg whites and roll in desired nut of choice (pecans, hazelnuts, walnuts, almonds) and bake as directed above.

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BASIC SHORTBREAD COOKIE LOG

yields 2, 24 oz. cookie logs, cut as you desire

16 oz. AP Flour

7.6 oz. Whole Wheat Pastry Flour

8 oz. Unrefined Cane Sugar

16 oz. Butter, softened

1.5 teas Kosher Salt

1 T Vanilla

Zest of 1 large lemon

Scale flours and salt, set aside.

Cream butter with paddle in mixer.

Add sugar and zest and continue to mix ~3-5 minutes until lighter in texture.

Add vanilla and give bowl a good scrape down.

Gently fold in dry ingredients and mix just until no visible flour remains.

Portion into 24 oz. logs and roll until 18" long, wrapping with seran and refrigerate or freeze overnight.

Brush logs with egg white and sprinkle with coarse sugar. Cut into slices $\frac{1}{4}$ " - $\frac{3}{4}$ " thick.

Refrigerate until chilled, at least 20 min.

Bake 325° 22-28 minutes, depending on cookie width until cookies are golden brown and firm to touch.

Variables:

Add up to $\frac{3}{4}$ cup dried fruit or nuts.

Sub Whiskey or other pure extract for Vanilla.

Add up to 2 teas. Spices or other seasoning.

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CORN FLOUR BLUEBERRY COOKIES

yields 40 1oz cookies

11.1 oz. Whole Wheat Pastry Flour

7.65 oz. Corn Flour

4.2 oz. Cornmeal, sifted

1.5 teas Baking Soda

2 teas Cream of Tartar

2 teas Coarse Salt

12 oz. Unrefined Cane Sugar

8 oz. Butter, softened

2.5 oz. Milk

2 eggs

6 oz. dried Blueberries

Scale flours, cornmeal, baking soda, cream of tartar, salt and set aside.

Cream butter with paddle in mixer.

Add sugar and continue to mix ~3-5 minutes until lighter in texture.

Add eggs and mix to incorporate, give bowl a good scrape down.

Gently fold in dry ingredients, alternating with milk addition and mix just until no visible flour remains.

Fold in dried blueberries.

Portion into balls.

Refrigerate or freeze until chilled, 20-30 minutes.

Bake 325° 14 minutes until cookies are golden brown in color.

Gently press cookies straight from oven.

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MULTIGRAIN SNICKERDODDLE

yields 50 1oz cookies

6.8 oz. Whole Wheat Pastry Flour

7.3 oz. Emmer Flour

5.2 oz. Fine Rye Flour

1 teas Baking Soda

2 teas Cream of Tartar

1 teas Ground Cardamom

¾ teas Coarse Salt

14.8 oz. Brown Sugar

8 oz. Butter, softened

2 eggs

1 teas Vanilla

Scale flours, baking soda, cream of tartar, cardamom, and salt and set aside.

Cream butter with paddle in mixer.

Add brown sugar and continue to mix ~3-5 minutes until lighter in texture.

Add eggs and mix to incorporate, add vanilla and give bowl a good scrape down.

Gently fold in dry ingredients and mix just until no visible flour remains.

Portion into balls.

Refrigerate or freeze until chilled, 20-30 minutes.

Roll in cardamom sugar (1 cup sugar + 1 teas ground cardamom)

Bake 325° 14 minutes until cookies are golden brown in color. Do not overbake.

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COCONUT MACAROONS

yields 50 1oz cookies

13.3 oz. Egg Whites

19 oz. Unrefined Cane Sugar

17.25 oz. Coconut, *Macaroon Shred, Unsweetened*

3 oz. AP Flour

$\frac{3}{4}$ teas Salt

1 oz. Honey

1 teas Vanilla

Combine egg whites, flour, sugar, salt and honey in heavy bottomed pot. Add half coconut and stir to combine.

Over medium heat, allow mixture to cook 5-7 minutes, working in remaining coconut as sugars begin to caramelize. Stir mixture every few minutes so it does not scald on bottom but gets nice and browned. Total cooking time should be 25-30 minutes.

Remove mixture from heat, stir in vanilla.

Refrigerate overnight.

Scoop into balls and bake at 325° 18-22 minutes until cookies are golden brown in color.

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