
Cookies, Lace

Servings: 48

Brittle and sweet. Make into bowls for pastry cream.

Rating: 7.

2005 - Easter dessert with pastry cream in lace cookie bowls.

2018 - dessert for family Christmas party.

These make great baskets for pastry cream. Paint the inside of the basket with bittersweet or semi-sweet chocolate to make it "water proof".

For cannoli type tubes = dip one end in chocolate

3/4 cup brown sugar, packed
1/2 cup light corn syrup
8 tablespoons unsalted butter, 1 stick
1 teaspoon vanilla extract
1 tablespoon heavy cream
1/4 teaspoon salt
6 tablespoons flour, all-purpose
1/2 cup blanched almond (or pecans), chopped fine
3/4 cup quick cooking oats

Adjust an oven rack to the center of the oven and heat oven to 350 degrees. Line a cookie sheet with Silpat or parchment paper.

In a medium saucepan, bring the sugar, corn syrup, and butter to a simmer and cook for 6 minutes, stirring frequently. Watch carefully as the pot can boil over easily.

Remove from the heat and stir in the vanilla, cream, salt, and flour. Whisk, do not stir, until smooth to incorporate lumps of flour. Add the almonds and oats and stir to combine.

For cookies or tubes, drop well rounded teaspoonfuls of batter in staggered rows onto the baking sheet, leaving 3" between cookies. This small amount of batter will spread a lot.

For bowls, use a scant tablespoon of batter, flatten and spread the batter until it is about 3 1/2" in diameter.

Bake until the cookies are thin, lacy, have almost stopped bubbling, and are slightly browned, 5 to 7 minutes. Rotate pan front to back after 3 minutes and keep a close watch as the cookies are baking to avoid overcooking.

Let cool on sheets for a minute and then shape or transfer to a cooling rack. If making shaped cookies, wrap around a wooden spoon handle for tubes. For bowls, drape over upside down regular size muffin tin. If cookie gets too brittle to shape, put back in the oven for a minute to soften again. They harden quickly.

Makes 48 cookies (using 1 heaping tsp) or 24 cookie bowls (1 TBS dough)

Serving Ideas: Can make different shapes - cannollis, "baskets" or bowls, cones, etc. Dip ends of tubes in chocolate.

Desserts, Easter Dinner

Per Serving (excluding unknown items): 45 Calories; 2g Fat (41.3% calories from fat); trace Protein; 6g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 17mg Sodium. Exchanges: 0 Grain(Starch); 0 Non-Fat Milk; 1/2 Fat; 1/2 Other Carbohydrates.