

Raymond Taavel Cookies

Author: Nathan Elling — Cookies, French Buttercakes

Yield: 15 - 18 Madeline-sized cookies

Time: 1hr - 1½ hrs

Equipment:

- 1 Stand mixer (or handheld)
- 1 Blender, or immersion blender with tall-sided cup, or spice grinder
- 1 Large mixing bowl (for liquid ingredients)
- 1 Medium mixing bowl (for dry ingredients)
- 1 Spatula
- 1 Whisk
- 1 Sifter
- 2 Madeline pans (or 1 pan re-used, increases time), preferably non-stick
- 1 Small saucepan
- 1 Basting brush (for pan)
- 1 Small bowl (for basting butter)
- 1 Measuring cup (at least 1c capacity), or individual cups (½ c and 1 c)
- 1 Set of measuring spoons
- 1 Cooling rack
- Plastic wrap to cover large bowl
- Tin to store cookies, or serve immediately

Ingredients:

- ½ c Sugar (or maple sugar for a stronger maple flavour)
- 2 Eggs (at room temperature, very important)
- 1 tsp Maple flavouring
- 1c All-purpose flour
- ½ tsp Baking Powder
- ⅛ tsp Salt
- ½ c Unsalted butter + 1 Tbsp melted butter for pan
- ½ c Dried blueberries (3 per cookie)

Place ½ c Sugar (or maple sugar), maple flavouring and Eggs in large stand mixer bowl and beat on high until the ribbon stage is achieved (about 7 - 10 minutes). Mixture will form long ribbons from a spatula.

Place the medium bowl under the sifter and sift together flour, salt and baking powder. Taking a small amount at a time, slowly fold the flour mixture into the sugar and eggs (about 3 - 4 minutes).

Melt ½ c butter in the microwave (30 seconds - 1 minute) and then slowly fold butter into the batter mixture until it's fully incorporated. You should have a shiny and smooth batter. Cover and refrigerate for ½ hr to let the baking powder fluff it up. Do NOT refrigerate too long (over 1 hour) or it will become dense. The batter should be spongy with some small bubbles.

Pre-heat the oven to 175°C (or 350°F)

Brush the Madeline pan with melted butter, even if it's non-stick.

Using 3 Tbsp of batter per cookie mould, spoon into the Madeline pan and place 3 dried blueberries in each cookie.

Cook for 10 - 12 minutes until tops spring back with a light touch. Invert the pan onto the counter and place on cooling rack.

Optional:

Maple Glaze:

⅓ c Maple Syrup

¼ tsp Maple flavouring

1½ c Icing sugar

3 Tbsp butter

Place icing sugar, maple syrup, maple flavouring and butter in saucepan and melt together over low heat whisking constantly so there are no lumps. Take it immediately off the heat when the glaze is combined.

Blueberry Sugar:

¼ c dried blueberries

¼ c sugar

In blender, place ¼ c dried blueberries + ¼ c sugar and blend until powdered. If the mixture gets sticky then the blueberries have too much moisture. Place into the refrigerator for 30 minutes and pulse again until powdery texture is achieved.

Dip each cookie into the glaze so that the bottom ⅓ of the cookie is covered, then lightly sprinkle and press blueberry sugar into the glaze.