

JACQUY PFEIFFER S CHRISTMAS SABLÉS COOKIES

The Recipe

<https://www.cuisinedaubery.com/recipe/christmas-sables-cookies/>

Delicious French cookies from the James Beard award winner Jacquy Pfeiffer

Chef: Jacquy Pfeiffer

Preparation Time: 20 Minutes

Cooking Time: 25 Minutes

Ready in: 30 Minutes

Yield: 40 sablés

Skill: Easy Level

Cuisine: French Cuisine

Courses: Cookie, Dessert, Cookies, Sablé Cookie,

Ingredients

For 40 sablés

2 Cups Flour (300 grams)

1 Cup Almond Flour (100 grams)

1 teaspoon (powdered) Cinnamon (2 grams)

1 Cup Butter (200 grams)

2 teaspoons Vanilla Extract (10 grams)

2/3 Cup Sugar (150 grams)

1/2 teaspoon Salt (3 grams)

2 Tablespoons Eggs (40 grams)

*Eggwash

A beaten Egg

For 20 sablés

1 Cup Flour (150 grams)

1/2 Cup Almond Flour (50 grams)

1/2 teaspoon (powdered) Cinnamon (1 gram)

1/2 Cup Butter (100 grams)

1 teaspoon Vanilla Extract (5 grams)

1/3 Cup Sugar (75 grams)

1/2 teaspoon Salt (1.5 grams)

2 teaspoons Eggs (20 grams)

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*Eggwash

A beaten Egg

Steps

Powders

1. Let's start by sifting the Flour (2 Cups or 300 g) and the Almond Flour (1 Cup or 100 g)
2. Add in the (powdered) Cinnamon (1 teaspoon or 2 g) and mix gently, and then set aside
3. In a mixing bowl, place : the Butter (1 Cup or 200 g), the Vanilla Extract (2 teaspoons or 10 g), the Sugar (2/3 Cup or 150 g), the Salt (1/2 teaspoon or 3 g)
4. Mix those ingredients, by hand or with a stand mixer (like a Kitchen Aid)
5. Then add the Egg (2 Tablespoons or 40 g) and mix for 2 minutes
6. Add in the sifted Flour, (powdered) Cinnamon and Almond Flour and mix
7. The result is a thick dough

Cooling down

8. Jacquy recommend to let the dough rest:
9. Flatten the dough
10. Wrap it
11. Let the dough rest in the fridge for at least 2 hours or even overnight

Cookie Cutters

You will need cookie cutters. Since these are Christmas cookie cutters, I chose adequate shapes such as Xmas trees, Snow flakes, stars and gingerbread man....

Abaisse

12. After the 2 hours rest in the refrigerator, we need to roll the dough (0.19" (or 13/64" or 0.5 cm))
13. Here's the trick to get an evenly spread dough : use "Measuring Dough Strips"... (link to purchase below)
14. ... and roll the dough with a rolling pin on those "Measuring Dough Strips"...

Migros

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That way, you will get the best results : A flat dough with no bumps. You are trying to achieve a thickness of 0.19" (or 13/64" or 0.5 cm)

15. Using the cookie cutters of your choice, cut out the "sablés" cookies
16. Place it in the freezer for 10 minutes
17. The dough becomes hard... which will make it easier to remove the extra dough between the shapes you just cut

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Dorure

18. Jacquy Pfeiffer recommends brushing the Sablés cookies with some eggwash

19. Wait 10 minutes, and brush again with eggwash

Cuisson

20. Place in the oven, preheated at 320 F / 160 C, until golden. In my case, I had to wait for for about 10/15 minutes

21. After they're baked, sablés must cool down on a rack

My cookies were good to eat for a few days, when placed in a box... Enjoy !