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## **BAKERY STYLE COOKIES LEVEL 2**

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15. PEANUT BUTTER COOKIES

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

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## **COOKIES BAKING TIPS:-**

Use unsalted butter for cookies

1. Soften your butter at room temperature it should not feel melting at all
2. Beating together butter and sugar its usually take about 3-4 minutes until the mixture light and fluffy
3. Measure your flour correctly with good quality of measuring scale or cup
4. Cup size 250 ml
5. If you're taking flour from cup always level your flour with knife or finger
6. Line your baking tray with parchment paper or butter paper
7. Use electrical bitter and balloon whisker for creaming the butter and sugar
8. When you are mixing dry flour use spatula do not mix with hand it's develop gluten which makes our cookie dense (heavy) you can only use your fingertips for it (if using hand)
9. Shift together dry ingredients
10. If a dough is sticky then freeze it before rolling and baking
11. All oven are different so baking time maybe vary approx time is 180 Celsius for 15 minutes with both rods and time also can be vary
12. Cookies are done when the edges are set and lightly browned if you want more crispy cookies then back it for little longer.

## **BAKERY STYLE COOKIES LEVEL -2**

### **1. BADAM PISTA COOKIES**

BUTTER 75 GM

POWDER SUGAR 63 GM

CUSTURD POWDER ¼ TBSP

MILK POWDER ¼ TBSP

GLUCOSE POWDER ¼ TBSP

VANILLA EXTRACT 1/8 TSP

MAIDA 125 GM

KESAR COLOUR PINCH

ELACHI POWDER ½ TSP

SAFFRON PINCH

BAKING POWDER ½ TSP

BAKIND SODA ¼ TSP

MILK 1 TBSP

CURD ½ TBSP

#### **METHOD:**

Mix butter, powder sugar, custard powder, milk powder, glucose pwd, and vanilla extract & mix well on the plain surface or on platform.

Add elachi powder, saffron, baking powder and baking soda and milk curd and mix with the help of hand till it becomes light & fluffy.

Then add maida and mix well. And make dough.

Sprinkle some maida on surface & roll over then scrape with the help of string or palate machine.

**For polish:** take a bowl, add ½ tbsp milk, 2 tsp milk powder, kesar colour (bush) and pour the mixture on dough.

Add pista and badam flacks, let it set for a while, and then roll over it with rolling pan.

Take a baking tray, cut the cookies with cutter and put it for 15-20 mins.

## **2. VIENNESE FINGER COOKIES**

BUTTER 80 GM

ICING SUGAR 80 GM

ORANGE COLOUR 2-3 DROPS

ORANGE ESSENCE 2-3 DROPS

MAIDA 100 GM

MILK 2 TBSP

### **METHOD:**

Mix butter, icing sugar, & mix well in a bowl and mix with the help of beater till it become light & fluffy.

Add maida orange colour and essence and milk; beat it well till become fluffy.

Take in piping bag with star nozzle and make rectangular shape. Arrange in a tray.

Preheat the oven at 180 degree and Bake it at 180 c for 15-20 min until golden brown.

### **3. THUMB PRINT COOKIES**

BUTTER 120 GM

POWDER (BURU) SUGAR 100 GM

CUSTURD POWDER 20 GM

MILK POWDER 20 GM

VANILLA EXTRACTS ½ TSP

MILK ½ TBSP

MAIDA 200 GM

BAKING POWDER ¼ TSP

BAKIND SODA ¼ TSP

#### **METHOD:**

For this cookies dough we use same as above 2<sup>nd</sup> part.

Make shape and add roughly crushed cashew, then roll over it with rolling pan.

Take a baking tray, make small balls and arrange in tray and press in middle with thumb.

Preheat oven at 160 degree for 10 min. then bake it for 10-20 min.

Make mixture of chocolate truffle and nutella and put on the cookies.

#### **4. BISCOTTI**

BUTTER 100 GM

POWDER (BURU) SUGAR 100 GM

MILK POWDER 10 GM

VANILLA EXTRACTS ½ TSP

BAKING POWDER ½ TSP

MILK 30 ML

MAIDA 200 GM

ROUGHLY CRUSHED ALMONDS 60 GM

#### **METHOD:**

Mix butter, powder sugar, milk powder, and vanilla extract or essence on the plain surface or on platform beat with hand.

Add baking powder & milk beat the mixture till it becomes fluffy.

Then add maida and roughly crushed almond. Mix with hand and make dough.

Roll it thick long rectangular. Make 4 parts square shape. Keep in tray.

Preheat oven at 160 for 10 min. bake the cookies for 25 min at 160 C

Rest for 5 min. and then cut long strips an arrange in tray (put cutting part upside)

Again bake it for 140 degree for 8-10 min.

## **5. DATES AND WALNUT COOKIES**

BUTTER 90 GM

BURU SUGAR 50 GM

MILK POWDER 20 GM

VANILLA EXTRACTS ½ TSP

GHEE 10 GM

BAKING POWDER ½ TSP

BAKING SODA 1/8 TSP

MILK 50 GM

MAIDA 130 GM

CHOPPED WALNUT 20 GM

CHOPPED DATES 60 GM

CHOPPED RAISIN 40 GM

SUGAR 50 GM

### **METHOD:**

Mix butter, Buru sugar, milk powder, ghee and vanilla extract or essence on the plain surface or on platform beat with hand.

Add baking powder, baking soda & milk beat the mixture till it becomes fluffy.

Take one big bowl, and then add maida, sugar, chopped walnut, dates, & raisin and mix with hand and make mixture.

Mix with above mixture with hand, texture will soft dough, it is like drop cookies.



Take a piping bag without nozzle, put the above mixture in it and pipe the round cookies.

Preheat oven at 160 for 10 min. bake the cookies for 21 min at 160 degree.

## **6. PISTACHIO SUPREME**

BUTTER 120 GM

CUSTURD POWDER 10 GM

ICING SUGAR 90 GM

MILK POWDER 10 GM

VANILLA EXTRACTS ½ TSP

CARDMOM POWDER ¼ TSP

OIL FLAVOURLESS 55 GM

BAKING POWDER ½ TSP

MILK 25 GM

GREEN COLOUR FEW DROPS

COARSE PISTACIO 25 GM

MAIDA 180 GM

### **METHOD:**

Mix butter, icing sugar, custard powder, milk powder, cardmom powder and vanilla extract or essence on the plain surface or on platform beat with hand.

Mix with hand and make fluffy mixture. Add oil then beat with hand again.

Add baking powder, milk, green colour & pistachio beat the mixture till it becomes fluffy.

Mix maida and make dough like drop cookies.

Take a piping bag star 8 no nozzle, put the above mixture in it and pipe the round cookies.

Preheat oven at 160 for 10 min. bake the cookies for 21 min at 160 degree.

## **7. WHEAT COOKIES**

BUTTER 120 GM

CUSTARD POWDER 10 GM

MILK POWDER 20 GM

MILK 120 GM

CONDENSED MILK 5 GM

BAKING POWDER ½ TSP

WHEAT FLOUR 200 GM

CARDAMOM POWDER PINCH

BAKING SODA 1/4 TSP

SUGAR ¼ CUP

BURU SUGAR 100 GM

### **METHOD:**

Mix butter, Buru sugar, custard powder, milk powder, condensed milk and on the plain surface or on platform beat with hand.

Mix with hand and make fluffy mixture.

Add baking powder, baking soda & milk; beat the mixture till it becomes fluffy.

Add 1 tsp caramel colour.

For caramel colour: take a pan, add ¼ cup sugar & melt till dark shade and caramelized, add 3-4 tsp water, mix it and boil it.

Add in mixture and beat with hand. Make dough, don't over mix.

Make cookies with cookies designer and make rectangular shape cookies. Arrange in tray.

Preheat oven at 160 for 10 min. bake the cookies for 20 min at 160 degree.

## **8. ORANGE CREAM COOKIES**

BUTTER 120 GM

ICING SUGAR (MAWANA BRAND) 100 GM

MILK POWDER 20 GM

BAKING POWDER ¼ TSP

MILK 40 GM

MAIDA 200 GM

ORANGE TANGE 1 TBSP

ORANGE COLOUR 2-3 DROPS

### **METHOD:**

Mix butter, icing sugar, milk powder on the plain surface or on platform beat with hand.

Mix with hand and make fluffy mixture.

Add orange tang, orange colour, baking powder, milk, maida.

Dust maida on surface and make long design oval shape in arrange tray.

2<sup>nd</sup> method: if cutter is not there, make rectangular shape, make long line with fork and give oval shape.

Preheat oven at 160 for 10 min. bake the cookies for 18-20 min at 160 degree.

Take 2 base of cookies, spread orange cream in between and close with other biscuit.

### **FOR ORANGE FLAVOUR BUTTER ICING**

BUTTER 100

ORANGE COLOUR

ORANGE ESSENCE

ICING SUGAR 200 GM

RASNA PACKET ¼ CUP

### **9. HERBS & PEEPER COOKIES**

BUTTER 60 GM

MILK POWDER 5 GM

MILK 20 GM

BAKING POWDER ¼ TSP

RICE FLOUR 5 GM

BAKING SODA 1/4 TSP

BURU SUGAR 25 GM

OREGENO ¼ TSP

CHILLI FLAKES ½ TSP

PIZZA SEASONING ½ TSP

BLACK PEPPER POWDER ¼ TSP

MAIDA 100 GM

### **METHOD:**

Mix butter, Buru sugar, milk powder, and on the plain surface or on platform beat with hand.

Mix with hand and make fluffy mixture.

Add baking powder, baking soda & milk; beat the mixture till it becomes light & fluffy.

Add maida, rice flour, and other dry ingredients and make soft dough.

Sprinkle some maida on flour; roll it press with hand, spread like rectangular shape.

Take fork and prick it on the rectangular cut the square cookies. Arrange in baking tray.

Preheat oven at 160 for 10 min. bake the cookies for 18-20 min at 160 degree.

## **10. VERRY BERRY BISCUIT**

BUTTER 180 GM

MILK 2 TBSP

VANILLA EXTRACTS 1 TSP

AMMONIA POWDER ¼ TSP

BAKING POWDER ½ TSP

BAKING SODA 1/4 TSP

ICING SUGAR 120 GM

MAIDA 250 GM

CHOPPED CRANBERRY 2 TBSP

CHOPPED BLACKBERRY 1 TBSP

CHOPPED APRICOT 2 TBSP

CHOPPED CASHEW NUT 2 TBSP

### **METHOD:**

Mix butter, icing sugar, and vanilla extract on the plain surface or on platform beat with hand.

Take planetary machine and beat till light & fluffy mixture.

Add baking powder, baking soda, ammonia powder & milk; beat the mixture till it becomes light & fluffy on slow speed for some time and then you can increase the speed of machine.

Add maida and other ingredients. And beat again.

Sprinkle some maida on the flour, knead dough, again sprinkle maida and roll it with rolling pan and make rectangular shape.

Again add berries and chopped cashew and again roll it with rolling pan, cut with designer cookie cutter. Arrange in tray.

Preheat oven at 160 for 10 min. bake the cookies for 18-20 min at 160 degree.

### **11. BOURBON BISCUIT**

BUTTER 120 GM

BURU SUGAR 100 GM

MILK 20 GM

MILK POWDER 20 GM

AMMONIA POWDER ¼ TSP

BAKING POWDER ½ TSP

BAKING SODA 1/4 TSP

MAIDA 200 GM

BOURNVITA 40 GM

COCOA POWDER 1+1/2 TBSP

#### **METHOD:**

Mix butter, Buru sugar, milk powder on the plain surface or on platform beat with hand or machine for 2-3 mins.

Add ammonia powder, baking powder, baking soda, ammonia powder & milk; beat the mixture till it becomes light & fluffy on slow speed for some time and then you can increase the speed of machine.

Add bourn vita, cocoa powder, maida and beat again.

Sprinkle some maida on the flour, knead dough, again sprinkle maida and roll it with rolling pan and make rectangular shape.

Sprinkle sugar and little bit roll it with rolling pan with the help of form make prick or holes.

Make a shape of biscuit, cut 4 border edges and make strip long and make a rectangular shape. Arrange in tray.

Preheat oven at 160 for 10 min. bake the cookies for 18-20 min at 160 degree.

Spread butter icing on bourbon biscuit and make cookies.

For chocolate truffle, you can check on our youtube channel.

### **BOURBON BUTTER ICING**

BUTTER 100 GM

ICING SUGAR 200 GM

COCOA POWDER 10 GM

CHOCOLATE TRUFFLE 10 GM

### **12. DRY FRUIT NAAN KHATAI**

BUTTER 168 GM

MILK POWDER 14 GM

CUSTURD POWDER 14 GM

BURU SUGAR 140 GM

BAKING POWDER ¼ TSP

BAKING SODA ¼ TSP



AMMONIA 1/8 TSP

MILK 28 GM

MAIDA 250 GM

CHOPPED CASHEW 42 GM

CHOPPED ALMONDS 28 GM

CHOPPED PISTACHIO 15 GM

CARDAMOM POWDER 1+1/2 TSP

### **METHOD:**

Mix butter, Buru sugar, milk powder, custard powder on the plain surface or on platform beat with hand or machine for 2-3 mins.

Add ammonia powder, baking powder, baking soda, ammonia powder & milk; beat the mixture till it becomes light & fluffy on slow speed for some time and then you can increase the speed of machine.

Add maida and other ingredients. And beat again.

Sprinkle some maida on the flour knead above mixture, roll it and cut and make balls.

Sprinkle some chopped pistachio, almonds, and cashew in surface, take balls and press over the dry fruit and arrange it in tray.

Preheat oven at 160 for 10 min. bake the cookies for 18-20 min at 160 degree.

### **13. CHOCOLATE PEANUT COOKIES**

BUTTER 118 GM

ICING SUGAR 59 GM

BAKING POWDER ¼ TSP

BAKING SODA ½ TSP

AMMONIA 1/8 TSP

MILK 25 GM

MAIDA 67 GM

OATS 100 GM

DESSICATED COCONUT 42 GM

ROASTED PEANUTS COARSE 67 GM

CHOCOLATE CHIPS 200 GM

#### **METHOD:**

Mix butter, icing sugar, on the plain surface or on platform beat with hand or machine for 2-3 mins.

Add ammonia powder, baking powder, baking soda, ammonia powder & milk; beat the mixture till it becomes light & fluffy on slow speed for some time and then you can increase the speed of machine.

Add maida, oats, desiccated coconut and chocolate chips and mix it.

Add roasted peanut, mix with hand and make hard dough. Make small balls and arrange in tray.

Preheat oven at 160 for 10 min. bake the cookies for 18-20 min at 160 degree.

## **14. PEANUT BUTTER COOKIES**

- ½ CUP (113GM) BUTTER, SOFTENED
- ½ CUP (100GM) CASTOR SUGAR
- ½ CUP (100GM) LIGHT BROWN SUGAR
- 1 (5ML) TEASPOON VANILLA EXTRACT
- ½ CUP (135GM) SMOOTH PEANUT BUTTER
- 1 + ¼ CUP (150GM) ALL-PURPOSE FLOUR (MAIDA)
- 1 TABLESPOON (12GM) CORN FLOUR
- ½ TEASPOON (3GM) BAKING SODA
- ¼ CUP (60ML) MILK
- ½ CUP (88GM) CHOCOLATE CHUNKS
- SEA SALT, TO TOP

### **METHOD:**

1. In a large bowl, beat butter with brown and castor sugar on high speed. Beat well for 5 minutes.
2. Beat in the vanilla extract and the peanut butter. Mix well.
3. Turn the mixer to low speed and add flour, corn flour and baking soda. The dough will be extremely thick and dry at this stage.
4. Add the milk and beat until the dough comes together.
5. Pop the dough into the refrigerator overnight or for at least 4 hours.
6. Pre-heat the oven to 180c. On a baking tray lined with parchment paper/ silicon mat, scoop the cookie dough in equal sized balls.
7. Use your fingers to gently press the dough balls to flatten them a little. Top with chocolate chips.

8. Bake the cookies for 12-15 minutes-only until the edges are golden-brown. Top them with sea salt.
9. Let the eggless peanut butter cookies sit on the baking tray for another 10 minutes before you lift them.

## **15. CRISPY OATS COOKIES**

100G BUTTER (1/2 CUP)

100G PLAIN FLOUR (3/4 CUP)

90G PORRIDGE OATS (1 CUP)

90G COCONUTS (1 CUP)

100G SUGAR (1/2 CUP)

1TSP BICARB SODA

2TBSP BOILING WATER

1TBSP GOLDEN / CORN SYRUP

### **METHOD:**

Take a pan and melt the butter over a low flame in a saucepan, then add in the golden syrup (or corn syrup) and stir through.

Add in 2 tablespoons of boiling water and a teaspoon of bicarbonate soda and mix through this is all of the wet ingredients done with! In a large bowl combine all the remaining dry ingredients together and mix well.

Steadily pour in the butter mixture and use a spoon to mix through to merge all together.

It should become a thick dough texture. Using clean hands roll into balls and place well spaced out on a baking tray that has been lined.

Bake at 160 c for 15 mins. Let cool on a wire rack before eating.

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TARUNABIRLA