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SUBWAY COOKIES

1. DOUBLE CHOCOCHIP COOKIES
2. RED VELVET COOKIES
3. BUTTER SCOTCH COOKIES
4. PRETTY PISTACHIO COOKIES
5. NUTELLA FILLED COOKIES
6. SPICY MASALA OATS COOKIES
7. CHOCOCHIP COOKIES
8. M&M CLASSIC COOKIES
9. NUTTY FANTASY COOKIES
10. BROWNIE COOKIES

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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COOKIES BAKING TIPS:-

1. Use unsalted butter for cookies
2. Soften your butter at room temperature it should not feel melting at all
3. Beating together butter and sugar its usually take about 3-4 minutes until the mixture light and fluffy
4. Measure your flour correctly with good quality of measuring scale or cup
5. Cup size 250 ml
6. If you're taking flour from cup always level your flour with knife or finger
7. Line your baking tray with parchment paper or butter paper
8. Use electrical bitter and balloon whisker for creaming the butter and sugar
9. 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)
10. Shift together dry ingredients
11. If a dough is sticky then freeze it before rolling and baking
12. All oven are different so baking time maybe vary and time also can be vary

13. Cookies are done when the edges are set and lightly browned if you want more crispy cookies then back it for little longer.
14. cupcakes and cakes always fill the tin or mould 3/4 of its size
15. Subway cookies are soften from outside and cake texture from centre if you want crispy then back it for more time
16. Whenever you want to eat Subway cookies micro them for 5 to 10 seconds
17. Whenever you put Subway cookies in baking tray keep space between them because they spread
18. **Baking time for subway cookies:** 10 to 15 minutes at 180 degree Celsius for cake texture and for crispier 15 to 17 mins.

SUBWAY STYLE COOKIES

Intro & Notes : Baking cookies is an art that if mastered right can get you to the

good books of your friends and family. These desirable delights are so much in demand that you never say no to any of them.

Important points to be noted to bake a good cookie are: -

1. Ensuring the right creaming technique is followed for butter and sugar (so pay attention to the technique shown in the class)
2. Take all proportions of ingredients in right measurement
3. When baking ensures your cookies are placed at distance so that they don't mix up
4. Oven temperature needs to be as per your oven.
5. Once cookies are baked wait till they cool.

CHOCOLATE TRAFFIC COOKIES

Ingredients:

175gm - flour
65 gm - butter (salted chilled)
115 gm - castor sugar
1/4 tsp Baking Powder
1/4 tsp Baking soda
150gm – Chocolate Truffle (cream 50 gms + 100 gm dark Chocolate)
1 tbsp - Dark Cocoa Powder
¼ cup – Double shaded choco chips (for garnishing)

Method:

Pre Heat oven at 180 degrees C.

In a mixing bowl mix flour, coco powder, baking powder & baking soda and set aside.

In another bowl cream butter with sugar and add chocolate truffle.

Gradually start adding the dry ingredients as set aside to form soft dough.

Keep the chocolate chips in a bowl.

Line the baking tray with Butter Paper.

Make balls of the dough and press over the chocolate chips from the bowl and place on baking tray. Make sure to keep

enough space between the cookies to let them expand.

Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray for 15 minutes and then transfer it to cooling rack.

RED VELVET COOKIES

Ingredients:

175 gms - flour
65 gm - butter (salted chilled)
115 gm - castor sugar
1/4 tsp Baking Powder
1/4 tsp Baking soda
1 tsp – Dark Cocoa Powder
50 gm - milk
1 and 1/2 tsp - vanilla extract
1 and 1/2 tsp - red food color
50 gm - white chocolate chips

Method:

Preheat Oven at 180 degrees C.

In a mixing bowl mix flour, coco powder, baking powder & baking soda keep aside.

In another bowl cream butter with sugar, red color and vanilla essence and gradually add the dry ingredients and add milk as required to make a soft dough.

Keep the chocolate chips in a bowl. Line the baking tray with Butter Paper. Make

balls of the dough and press the chocolate chips on each ball and place on baking tray. Make sure to keep enough

space between the cookies to let them

expand. Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray for 15 minutes and then transfer it to cooling rack.

BUTTERSCOTCH COOKIES

Ingredients:

175 gm - flour

65 gm - butter (Salted Chilled)

115 gm - castor sugar

1/4 tsp - Baking Powder

1/4 tsp - Baking soda

1/2 tsp - vanilla essence

30 ml - milk

1Tbsp – Coffee (in 20 ml of milk)

50 gms – powdered butter scotch

100 gms – butter scotch granules

Method:

Preheat your oven at 180°C for 10-15 minutes.

In a bowl sieve flour, baking powder and baking soda.

In another bowl cream sugar with butter and vanilla essence and add coffee.

To the creamed butter add the dry ingredients mix it gently also add the

powdered butterscotch. Add milk so as to make smooth dough out of it. Line your baking tray with Butter Paper. Scoop out balls of the dough and dab the butterscotch granules onto the ball & place on the tray. Make sure to keep enough space between the cookies to let them expand. Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray for 15 minutes and then transfer it to cooling rack.

NUTTY PISTACHIO

COOKIES

Ingredients:

175 gm - flour
65 gm - butter (Salted Chilled)
115 gm - castor sugar
1/4 tsp - Baking Powder
1/4 tsp - Baking soda
1/2 tsp - vanilla essence
50 ml -milk
50 gms – Pista Powder
100 gms – Chopped pista
1tbsp – Soaked kesar
½ tsp – Cardamom powder
Optional – Green color

Method:

Preheat your oven at 180°C for 10-15 minutes.
In a bowl sieve flour, baking powder and baking soda.
In another bowl cream sugar with butter and vanilla essence.
To the creamed butter add the dry ingredients mix it gently along with pista powder, cardamom powder & soaked kesar.
Add milk so as to make smooth dough out of it.
Line the baking tray with Butter Paper. Scoop out balls of the dough and dab the balls with chopped pista and place on baking tray. Make sure to keep enough space between the cookies to let them expand.
Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray for 15 minutes and then transfer it to cooling rack.

NUTELLA FILLED

COOKIES

Ingredients:

175 gm - flour

65 gm - butter (Salted Chilled)

115 gm - castor sugar

115 gm - brown sugar (can be replaced with castor sugar)

1/4 tsp - Baking Powder

1/4 tsp - Baking soda

1/2 tsp - vanilla essence

65 gms – Nutella (scoop small balls & refrigerate them for 2 hours to make it

hard)

50 ml milk (Soya milk can also be used for healthier option)

100 gms – Melted milk chocolate

Method:

Preheat your oven at 180°C for 10-15 minutes.

In a bowl sieve flour, baking powder and baking soda.

°C

In another bowl cream sugar with butter and vanilla essence.

To the creamed butter add the dry ingredients mix it gently. Add remaining milk

little so as to make smooth dough out

of it. Refrigerate for 20 min. Then make balls of this dough and put the scooped

nutella ball into it and roll a ball again.

Line the baking tray with Butter Paper. Place the nutella filled balls on it.

Make

sure to keep enough space between the cookies to let them expand.

Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray

for 15 minutes and then transfer it to cooling rack. Once cooled drizzle with melted chocolate and serve.

SPICY MASALA OATS COOKIES

Ingredients:

175 gm - Oats
65 gm – Wheat Flour
130 gms - butter (Salted Chilled)
115 gm - castor sugar
1/2 tsp - Baking soda
½ tsp - Soda
1/2 tsp - vanilla essence
Chocó chips (as required)
1 tbsp – berries
1 tbsp – Flax seed powder + 30 ml. water
Pinch Cinnamon Powder

Method:

Preheat your oven at 180°C for 10-15 minutes.

In a bowl sieve flour, oats, baking powder and baking soda.

°C

In another bowl cream sugar with butter and vanilla essence.

To the creamed butter add the dry ingredients mix it gently. Add other ingredients and make dough.

Line the baking tray with Butter Paper. Scoop out balls of the dough and place on

the tray. Make sure to keep enough space between the cookies to let them expand.

Flatten the balls with hand and put chocolate chips on top of each cookie.

Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray

for 15 minutes and then transfer it to cooling rack.

CHOCOCHIP COOKIES

Ingredients:

175 gm - flour
65 gm - butter (Salted Chilled)
60 gm - castor sugar
60 gm - brown sugar
1/4 tsp - Baking Powder
1/4 tsp - Baking soda

1/2 tsp - vanilla essence

1/4 cup – Chocó chips

50 ml - milk

Method:

Preheat your oven at 180°C for 10-15 minutes.

In a bowl sieve flour, baking powder and baking soda.

In another bowl cream sugar with butter and vanilla essence.

To the creamed butter add the dry ingredients mix it gently. Add milk so as to

make smooth dough out of it.

Line baking tray with Butter Paper. Scoop out balls of the dough and dab with

chocolate chips & place on the tray. Make

sure to keep enough space between the cookies to let them expand.

Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray

for 15 minutes and then transfer it to cooling rack.

M & M CLASSIC COOKIES

INGREDIENTS:

Gems for garnishing

Same as classic cookies Chocochips cookies basic dough.

NUTTY FANTASY COOKIES

INGREDIENTS:

175 gm - flour

65 gm - butter (Salted Chilled)
115 gm - castor sugar
115 gm - brown sugar (can be replaced with castor sugar)
1/4 tsp - Baking Powder
1/4 tsp - Baking soda
1/2 tsp - vanilla essence
½ tsp cardamom powder
50 gm almond/pista/cashew praline
100 gm almond/ pista/cashew chopped
50 ml milk (Soya milk can also be used for healthier option)

METHOD:

Preheat your oven at 180°C for 10-15 minutes.
In a bowl sieve flour, baking powder and baking soda.
In another bowl cream sugar with butter and vanilla essence.
To the creamed butter add the dry ingredients mix it gently.

Add cardmom powder & dryfruit praline powder, add milk so as to make smooth dough out of it.

Line baking tray with Butter Paper. Scoop out balls of the dough and dab with dry fruits & place on the tray.

Make sure to keep enough space between the cookies to let them expand.
Bake these for 12-15 minutes at 180°C. Let the cookies cool on the baking tray for 15 minutes and then transfer it cooling rack.

BROWNIE COOKIES

INGREDIENTS:

120 GM MAIDA

65 GM SALTED BUTTER

50 GM CATOR SUGAR

2 TBSP MILK POWDER

50 GM BROWN SUGAR

50 GM DARK CHOCO CHIPS

1 TBSP COCOA POWDER

½ TSP BAKING POWDER

65 GM PURE DARK CHOCOLATE

2 TBSP MILK (IF NEEDED)

FOR DECORATION:

DARK CHOCO CHIPS/WALNUTS

FOR BAKING: 170 -180 C FOR 10-15 MIN.

❖ **WE HAVE TRIED TO RESOLVE YOUR QUERIES BUT IF YOU STILL HAVE ANY QUERY THEN YOU CAN DROP MESSAGE.**