



*Cookie Accord*



COOKIE RECIPES FROM AROUND THE WORLD



For the Peace Bakers -  
who bake love into the world,  
with each batch of cookies.

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Cookie Accord™ is a project of heart, connection, and generosity.

me n Sol 2025



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### AFRICA

*Where ancient grains, warm spices, and coastal coconut traditions shape a sweet and diverse story.*

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*From tea houses to temples, sweet traditions travel along ancient spice routes.*

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*Delicate pastries, almonds, dates, and fragrant spices steeped in hospitality.* The Middle East is also included in Asia but politically and culturally has its own section.

### Countries in This Region

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*A patchwork of Indigenous roots, immigrant flavors, and home-baked traditions.*

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*Lush landscapes and bold ingredients blend into vibrant festive sweets.*

### Countries in This Region

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*Island breezes, local orchards, and traditions shaped by sea and sun.*

### Countries in This Region

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## CARIBBEAN & ATLANTIC ISLANDS

*Spirited flavors inspired by trade winds, tropical fruits, and rich cultural fusion. The Caribbean overlaps with North America's island nations, but a separate region is intuitive for cookie lovers.*

### Countries in This Region

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## COSMOS

*A starlit realm beyond Earth, marked by a single golden point where Ether resides and imagination, light, and memory meet.*

### Countries in This Region

Ether - 117
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Afghanistan AF Asia

## Kulcha-e-Khataye

KULL-chah eh kha-TAH-yeh



Afghan Celebration Cookie

Afghanistan's kitchens are filled with the aroma of cardamom, rosewater, and warm hospitality. Across mountains and desert valleys, sweets play a central role in welcoming guests. Afghan cookies honor a culture shaped by resilience, craft, and generosity.

### Ingredients:

- 2 cups (240 g) all-purpose flour
- 1 cup (200 g) granulated sugar
- ½ cup (113 g) unsalted butter, softened
- ½ cup (120 ml) vegetable oil
- 1 large egg
- 1 ½ tsp baking powder
- ½ tsp cardamom powder
- 1 tsp vanilla extract or rose water
- Pinch of salt
- Chopped pistachios or sesame seeds for topping

### Instructions:

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment.
2. In a bowl, cream the butter and sugar until pale and fluffy.
3. Add the egg, oil, vanilla/rose water, and mix well.
4. In a separate bowl, whisk together flour, baking powder, cardamom, and salt.
5. Add dry ingredients to wet ingredients and mix until a soft dough forms.
6. Roll into small balls and place on the baking sheet.
7. Gently flatten each cookie with your fingers and press a few pistachios or sesame seeds into the center.
8. Bake 10–12 minutes, or until the edges just begin to turn golden.
9. Cool completely - they firm up as they cool and become their classic crumbly, melt-soft texture.



Kulcha-e-Khataye (KULL-chah eh kha-TAH-yeh) Afghanistan

Birthday Tip:

For a birthday plate, arrange the cookies in a circle or mandala shape, sprinkle crushed pistachios in the center, and place a single candle in the middle. The design echoes the geometric patterns of Afghan textiles - beautiful, simple, meaningful.

Cultural Note:

Kulcha-e-Khataye is one of Afghanistan's most beloved celebration cookies, often found at weddings, Eid gatherings, Nowruz tables, and family visits. The soft cardamom fragrance is the signature of Afghan home baking. These cookies are a symbol of hospitality, respect, and sweetness offered to guests, often served with black tea or green tea. Their gentle crumble and aromatic warmth reflect the long Silk Road influences that shaped Afghan cuisine.



The Black, Red, and Green

Fun Flag Fact:

Afghanistan's flag has gone through more than 20 major changes, one of the most of any nation. The most iconic versions include black for the past, red for sacrifice, and green for hope and prosperity, often featuring a mosque with a mihrab facing Mecca. No matter the political shifts, the motifs of wheat, faith, and unity remain central to Afghan symbolism.

Language: Dari Persian, Pashto

Personal Note:

Kulcha-e-Khataye carries a humble beauty - soft, fragrant, generous. They break apart gently, the way tender stories do. They remind us that celebration doesn't need grandeur; sometimes it only needs a cup of tea, a welcoming smile, and a cookie that tastes like home.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Albania AL Southeastern Europe Balkans

## Kurabie

KOO-rah-bee-yeh



Albanian Holiday Tea Cookie

Albania's culinary heritage blends Balkan warmth with Mediterranean simplicity. Sweet treats often accompany strong coffee and lively conversation. Albanian cookies reflect a tradition of hospitality rooted in family gatherings and village celebrations.

### Ingredients:

- 1 cup (226 g) unsalted butter, softened
- 1 cup (200 g) granulated sugar
- 2 large eggs
- ½ cup (120 ml) yogurt (plain, full-fat)
- 1 ½ tsp vanilla extract
- 3 ½ cups (420 g) all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- Zest of 1 lemon (optional, but traditional)
- Powdered sugar for dusting

### Instructions:

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment.
2. Cream the butter and sugar until light and fluffy.
3. Add eggs, one at a time, mixing well.
4. Stir in the yogurt, vanilla, and lemon zest if using.
5. In a separate bowl, whisk together flour, baking powder, and baking soda.
6. Add dry ingredients to the wet mixture until a soft, workable dough forms.
7. Shape into small rounds, twists, or braided cookies – Kurabie loves variety.
8. Place on the baking sheet and bake for 12–15 minutes, or until the edges just begin to turn golden.
9. Cool slightly, then dust with powdered sugar.



# Cookie Accord

Kurabie (KOO-rah-bee-yeh) Albania

#### Birthday Tip:

Arrange Kurabie in a ring around a small birthday plate and sprinkle powdered sugar like soft snowfall. Add a single birthday candle in the center - Albanians love meaningful simplicity, and this presentation echoes the beauty of the Adriatic moon on water.

#### Cultural Note:

Kurabie is one of the most cherished Albanian home cookies, deliciously simple and served at nearly every festive moment - holidays, name days, weddings, and afternoon coffee visits. Its subtle sweetness and crumbly texture reflect Albania's Mediterranean soul: warm, understated, generous. Many families shape Kurabie into small spirals or braids, symbolizing connection, unity, and the weaving of family stories through generations.



#### Fun Flag Fact:

Albania's striking red flag with a double-headed black eagle dates back to the national hero Skanderbeg, who united the country in the 1400s. The two heads symbolize vigilance from both East and West - a guardian spirit watching over the Albanian people.

The Double-Headed Eagle

Language: Albanian, Serbian

#### Personal Note:

Kurabie is a humble cookie, but it carries the heart of Albanian hospitality. It's the kind of cookie that says, "Sit. Stay. You are welcome here." Soft, warm, lightly sweet - a perfect reminder that the simplest traditions often hold the deepest comfort.

#### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

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Algeria DZ Africa

## Makroud

mah-KROOD



Semolina Date Diamond Cookies

Algeria's flavors shine with North African spice, honey, and the warmth of the Mediterranean coast. In Algerian homes, pastries accompany mint tea and moments of connection. Each cookie carries a blend of Berber, Arab, and French influences.

### Ingredients:

- For the Dough:
  - 3 cups (480 g) fine semolina
  - $\frac{1}{2}$  cup (113 g) unsalted butter, melted
  - $\frac{1}{2}$  cup (120 ml) vegetable oil
  - $\frac{1}{4}$  cup (60 ml) orange blossom water
  - $\frac{1}{4}$  cup (60 ml) warm water (more as needed)
  - Pinch of salt
- For the Filling:
  - 1  $\frac{1}{2}$  cups (300 g) pitted dates, finely chopped
  - 2 tbsp butter
  - 1 tsp cinnamon
  - $\frac{1}{2}$  tsp ground cloves (optional)
  - 1 tsp orange zest (optional but lovely)
- For the Syrup:
  - 1 cup (200 g) sugar
  - $\frac{1}{2}$  cup (120 ml) water
  - 2 tbsp honey
  - 1 tsp orange blossom water

### Instructions:

1. In a bowl, mix semolina, melted butter, and oil.
2. Let rest 30 minutes so the semolina absorbs the fats.
3. Add the orange blossom water, warm water, and salt.
4. Knead gently until a soft dough forms.
5. Prepare the filling: melt the butter, add dates, cinnamon, cloves, and mix into a soft paste.
6. Divide the dough into long ropes, flatten each into a trench, and fill with the date paste.
7. Fold dough over the filling, seal gently, and shape into a long log.
8. Cut into diamond shapes - the classic Makroud look.
9. Bake at 350°F (175°C) for 20–25 minutes until lightly golden.
10. While baking, prepare the syrup by heating sugar, water, honey, and orange blossom water until slightly thickened.
11. Dip warm Makroud pieces into the syrup and let them absorb the shine.



Makroud (mah-KROOD) Algeria

Birthday Tip:

Warm Makroud drizzled with a touch of extra honey makes a lovely birthday treat. Arrange the diamond pieces in a star pattern, add a candle in the center, and sprinkle a few sesame seeds for festive sparkle.

Cultural Note:

Makroud is one of the most iconic cookies of North Africa - beloved in Algeria, Tunisia, and Morocco, but especially tied to the Algerian city of Constantine. Made from humble semolina and sweet dates, Makroud celebrates hospitality, memory, and the warmth of the Sahara. The diamond shape is symbolic in Algerian households, echoing woven rug patterns, desert geometry, and family artistry passed from mother to daughter. This is a cookie of celebration - found at Eid, weddings, Ramadan evenings, new births, and honored guests.



The Star and Crescent

Fun Flag Fact:

The Algerian flag's crescent and star are ancient symbols of the region, but their exact shade of red and their proportions are specified with remarkable precision. The green represents Islam and the lush northern coast, while the white stands for peace. The crescent's outer arc is not a perfect curve - it's intentionally thinner on one side to echo traditional Algerian calligraphy.

Language: Arabic, Berber (Tamazight)

Personal Note:

Makroud feels like a small gift - soft inside, golden outside, gently perfumed with orange blossom. It carries the warmth of desert evenings, shared meals, and the sweetness of being welcomed into someone's home. It's a cookie that lingers, the way kindness does.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Andorra AD Southwestern Europe

## Carquinyolis

car-kee-nyoh-lees



Andorran Sweet Almond Cookie

Tucked high in the Pyrenees, Andorra draws from both Catalan and French traditions. Mountain life shapes its hearty, comforting foods, including rustic sweets made for winter gatherings. Andorran cookies often feel like alpine warmth baked into each bite.

### Ingredients:

- 2 cups (200 g) almond flour (or finely ground blanched almonds)
- 1 cup (200 g) granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- ½ tsp lemon zest (traditional touch)
- Pinch of salt
- Powdered sugar for dusting

### Instructions:

1. Preheat oven to 325°F (165°C) and line a baking sheet with parchment.
2. In a bowl, combine almond flour, sugar, salt, and lemon zest.
3. Add eggs and vanilla, mixing until a soft, sticky dough forms.
4. With damp hands, shape into small rounds or rustic flattened ovals —
5. Coca Massegada is meant to look homemade and humble.
6. Place on the baking sheet and bake 15–18 minutes, or until the edges turn golden.
7. Cool and dust lightly with powdered sugar.



Carquinyolis (car-kee-nyoh-lees) Andorra

Birthday Tip:

Serve Coca Massegada on a wooden board or slate tile to echo Andorra's stone villages. Arrange the cookies in a small ring and place a candle in a tiny mountain-shaped holder - a nod to the Pyrenees that cradle the country.

Cultural Note:

Andorra sits tucked between the mountains of France and Spain, and its desserts reflect a beautiful blend of Catalan, Pyrenean, and Occitan traditions. Coca Massegada is one of these old-style rustic sweets - simple, almond-forward, and deeply connected to mountain life. Historically, these cookies were prepared during festive seasons and shared in village gatherings, especially when families came down from the high pasturelands. They embody the warmth of hearth baking, alpine simplicity, and the resourcefulness of a small nation shaped by the mountains.



The Tricolour of the Valleys

Fun Flag Fact:

Andorra's flag features blue, yellow, and red vertical stripes - echoing the heritage of both France and Spain. At the center is the national coat of arms, displaying a motto that beautifully suits the Cookie Accord spirit: "Virtus Unita Fortior" United Virtue is Stronger. Few flags in the world carry a message so perfect for global unity (and cookies).

Language: Catalan

Personal Note:

Coca Massegada tastes like something made in a mountain kitchen - fragrant, soft, a little chewy, deeply comforting. It reminds us that even the smallest nations hold the sweetest traditions, and that hospitality can be shaped from almonds, hands, and heart.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Angola AO Southern Africa

## Biscoitos de Mel

bees-KOY-tooz deh MEHL



Angolan Honey Cookies

Angola's cuisine carries threads of African tradition, Portuguese influence, and coastal abundance. Sweets are often simple, homey, and tied to communal celebrations. Angolan cookies reflect a culture of music, storytelling, and togetherness.

### Ingredients:

- 2 cups (240 g) all-purpose flour
- ½ cup (113 g) unsalted butter, softened
- ½ cup (120 ml) honey (Angolan wild honey if available)
- ½ cup (100 g) brown sugar
- 1 large egg
- 1 tsp baking powder
- ½ tsp cinnamon
- ¼ tsp ground nutmeg
- Pinch of salt
- Optional: sesame seeds for garnish

### Instructions:

1. Preheat oven to 350°F (175°C) and line a baking sheet with parchment.
2. Cream butter, honey, and brown sugar until smooth and glossy.
3. Add the egg and mix until fully combined.
4. In a separate bowl, whisk together flour, baking powder, cinnamon, nutmeg, and salt.
5. Add dry ingredients to the wet ingredients, forming a soft dough.
6. Roll into small balls or disks and place on the baking tray.
7. If desired, press a few sesame seeds on top of each cookie.
8. Bake 10–12 minutes, or until lightly golden and fragrant.
9. Cool and enjoy the soft, warm honey aroma that's characteristic of Angolan sweets.



Biscoitos de Mel (bees-KOY-tooz deh MEHL) Angola

**Birthday Tip:**

Stack warm honey cookies into a small pyramid and drizzle lightly with extra honey or powdered sugar. Add a candle on top - it looks like a little honeycomb mountain, a gorgeous nod to Angola's natural sweetness.

**Cultural Note:**

Angola's cuisine blends African traditions with Portuguese influences, and Biscoitos de Mel are a beautiful example of this culinary bridge. Honey plays a central role in rural Angolan cooking - used not just as sweetness but as medicine, celebration, and hospitality. These cookies appear during holidays, church gatherings, community events, and family visits. Their soft texture and warm spice come from a tradition of making treats that could be shared easily, especially during long journeys through Angola's vast landscapes. The Portuguese carried honey cookies across their trade routes, and Angola made them its own - with deeper spices, tropical honey, and a generous spirit.



The Rising Machete & Star

**Fun Flag Fact:**

The Angolan flag features a half gear and a machete, symbolizing industry and the long struggle for independence, paired with a gold star inspired by socialist iconography. The colors are bold: Red for the bloodshed of liberation, Black for the African continent. This flag is one of the most visually striking in Africa, and uniquely blends cultural and political history.

Language: Portuguese

**Personal Note:**

Biscoitos de Mel taste like sunlight - warm, soft, and quietly comforting. They carry a sweetness that isn't loud, but lingers, like a good memory or a gentle kindness offered at the right moment. They remind us that even simple ingredients, when shared generously, become part of a deeper story.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:

Antigua & Barbuda AG Caribbean

## Coconut Sugar Cakes

KOH-ko-nut SUG-ah kakes



Antiguan Razor-Edge  
Coconut Cookies

In Antigua and Barbuda, life moves to the rhythm of sea breezes and island gatherings. Local treats often feature coconut, spices, and childhood nostalgia. Cookies here connect family traditions to the vibrant spirit of the Caribbean.

### Ingredients:

- 2 cups (about 180 g) freshly grated coconut
- 1 cup (200 g) granulated sugar
- ¼ cup (60 ml) water
- 1 tsp vanilla extract
- Few drops of red or green food coloring (optional, traditional for festive batches)
- Pinch of salt

### Instructions:

1. Add sugar and water to a saucepan and simmer over medium heat until the sugar dissolves.
2. Stir in the grated coconut and salt, mixing until coconut is fully coated.
3. Add vanilla and a drop or two of food coloring if desired - Antiguans often make half the batch pink and half green.
4. Cook for 10–15 minutes, stirring occasionally, until mixture thickens and begins to pull away from the sides of the pot.
5. Drop spoonfuls onto a lightly greased tray or parchment paper, shaping into small rounds or rough mounds.
6. Let cool completely - they firm as they cool and take on that signature chewy-crisp texture.



Coconut Sugar Cakes (KOH-ko-nut SUG-ah kakes) Antigua and Barbuda

Birthday Tip:

Arrange Coconut Sugar Cakes in a bright circle, alternating pink and green if you used color. Set a candle in the center - the effect is tropical, joyful, and unmistakably Caribbean. Perfect for a beach-themed birthday or any celebration that needs a burst of island sunshine.

Cultural Note:

Coconut Sugar Cakes are a beloved Caribbean classic - a simple, vibrant, joy-filled treat that speaks to island life. In Antigua and Barbuda, they're sold at roadside stands, beaches, school fairs, and Saturday markets. The bright colors echo the lively spirit of Carnival, and the recipe uses ingredients deeply tied to the island's heritage: coconut palms, cane sugar, and the creativity of home cooks who make sweetness out of simplicity. They are gifts between friends, tokens of affection, and memory-makers for locals and visitors alike.



The Rising Sun Flag

Fun Flag Fact:

Antigua and Barbuda's flag is a powerful symbol of renewal. The rising golden sun represents a new beginning, the black symbolizes the African heritage of its people, the blue represents hope, and the red reflects the dynamism and energy of its culture. It's one of the most visually striking flags in the entire Caribbean.

Language: English

Personal Note:

Coconut Sugar Cakes are pure happiness - sweet, chewy, sunlit. They feel like holding a small piece of vacation, a warm breeze, a memory of waves. They remind us that joy doesn't have to be complicated. Sometimes joy is coconut, sugar, and good company.

[Cookie Accord Stamp:](#)

Date baked:

Shared with:

Memory:



Argentina AR South America

## Alfajores de Maicena

al-fah-HO-res deh my-seh-nah



Argentinian Cornstarch  
Sandwich Cookies

Argentina with all its warmth, sweetness, and café-culture charm.

### Ingredients:

- Cookie Dough:
  - 1 ½ cups (200 g) cornstarch
  - 1 cup (120 g) all-purpose flour
  - ¾ cup (150 g) granulated sugar
  - ½ cup (113 g) unsalted butter, softened
  - 2 large egg yolks
  - 1 tsp vanilla extract
  - 1 tsp lemon zest (optional but traditional)
  - 1 tsp baking powder
  - Pinch of salt
- Filling & Coating:
  - 1 cup (250 g) dulce de leche, thick and spreadable
  - ½ cup (50 g) shredded coconut (for rolling edges)

### Instructions:

1. Preheat oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a bowl, whisk together cornstarch, flour, baking powder, and salt.
3. In a separate bowl, beat butter, sugar, egg yolks, vanilla, and lemon zest until creamy.
4. Add dry ingredients to wet ingredients and mix gently until a soft dough forms.
5. Roll out dough to ¼-inch thickness and cut into small rounds (2 inches is standard).
6. Place rounds on the baking sheet and bake 8–10 minutes, until pale but set - alfajores should NOT brown.
7. Cool completely.
8. Spread dulce de leche on one cookie, top with another, and press gently.
9. Roll the sticky edges in shredded coconut for the classic finish.



Alfajores de Maicena (al-fah-HO-res deh my-seh-nah) Argentina

Birthday Tip:

At Argentinian birthdays, alfajores are often arranged on tall dessert stands or stacked like little towers. Try stacking several alfajores into a mini mountain, drizzle the top with a thread of dulce de leche, and place a candle on top. A small but spectacular sweet centerpiece.

Cultural Note:

Alfajores are the beating heart of Argentina's sweet culture. You'll find them in every corner shop, every bakery, every lunchbox, and every long-distance bus ride. There are dozens of regional varieties - chocolate-covered, cornstarch, lemon-filled, meringue-topped - but alfajores de maicena are the most loved for their soft, delicate texture and melt-in-your-mouth sweetness. They're not just cookies; they're nostalgia, comfort, and the taste of "merienda" - the beloved late-afternoon snack shared with coffee, tea, or mate.



La Albiceleste

"The White and Sky-Blue"

Fun Flag Fact:

Argentina's flag features sky blue and white stripes, inspired by the colors of the clear Patagonian skies and the snow-capped Andes. The sun in the center - the Sun of May - has a human face and represents freedom, light, and the dawn of a new nation. It's one of the most poetic national emblems in the world.

Language: Spanish

Personal Note:

Alfajores de Maicena taste like childhood and celebration all at once - fragile, creamy, soft, and joyful. They remind us that sweetness isn't just in sugar; it's in sharing, in pausing, in savoring a quiet moment with someone you love. A cookie made for connection.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Armenia AM Western Asia Caucasus

## Gata

GAH-tah



Armenian Sweet Pastry Cookie

Armenia's flavors spring from ancient mountain kitchens, where honey, nuts, and spices have been cherished for centuries. Sweets accompany rituals, celebrations, and sacred hospitality. Armenian cookies feel like a bridge between history and hearth.

### Ingredients:

- For the Dough:
- 3 cups (360 g) all-purpose flour
- 1 cup (226 g) unsalted butter, softened
- 1 cup (240 ml) plain yogurt or sour cream
- 1 egg
- 1 tsp baking powder
- Pinch of salt
- For the Filling (Khoritz):
- 1 cup (120 g) all-purpose flour
- ½ cup (100 g) granulated sugar
- 6 tbsp (85 g) cold butter, cubed
- ½ tsp vanilla extract (optional)
- For Brushing:
- 1 egg yolk + 1 tbsp milk (egg wash)

### Instructions:

1. In a bowl, mix flour, butter, yogurt/sour cream, egg, baking powder, and salt until a soft dough forms.
2. Divide dough into 2 large balls, cover, and let rest 15–20 minutes.
3. Prepare the filling (khoritz):
4. Combine flour, sugar, and cold butter, rubbing together until crumbly.
5. Add vanilla if using.
6. Roll one ball of dough into a large circle (¼-inch thick).
7. Spread half of the khoritz filling evenly over the surface.
8. Roll up the dough into a log, like a jelly roll.
9. Flatten slightly and cut into triangles or thick disks – both traditional shapes.
10. Place on a parchment-lined tray, brush with egg wash.
11. Bake at 350°F (175°C) for 20–25 minutes, until golden and fragrant.
12. Repeat with remaining dough and filling.



Gata (GAH-tah) Armenia

Birthday Tip:

Cut Gata into pie-slices and stack them in a circle, leaving a space in the center for a candle. The layered pastry resembles tiny sun rays - perfect for celebrating another trip around the sun.

Cultural Note:

Gata is one of Armenia's most beloved baked treasures - a symbol of hospitality, celebration, and blessing. Different regions make it differently: some round and decorated, some folded, some filled with sweet khoritz, some huge and ceremonial. In many Armenian homes, Gata is served at weddings, Easter, and family gatherings. In the village of Garni, bakers etch the word "Gata" or geometric patterns on top before baking - a tradition believed to bring good fortune. This is a cookie of comfort, warmth, and lineage - one that carries stories with it.



The Armenian Tricolor

Fun Flag Fact:

Armenia's flag features red, blue, and apricot - a rare color in national flags. Red honors survival and sacrifice. Blue symbolizes peace under Armenian skies. Apricot represents the fruit long associated with Armenia, ripening in its warm summers. Many believe the apricot color also honors Armenia's golden, resilient spirit.

Language: Armenian

Personal Note:

Gata is the kind of cookie that tastes like a hug - soft, buttery, layered with sweet crumbles. It carries the feeling of homecoming, of old stories told near a warm table, of love passed down by hand. A cookie made for sharing, for blessing, for remembering.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Australia – Indigenous Tradition AU-IT  
AU - First Nations / Aboriginal + Torres  
Strait Islander Peoples

## Wattleseed Shortbread

WAH-tul-seed SHAWT-bred



Traditional Ingredient in a Modern Cookie

Using the ancient Aboriginal ingredient - roasted wattleseed - in a modern cookie that honors its origin. These are culturally respectful, widely used by Indigenous cooks today, and deeply rooted in Country.

### Ingredients:

- 1 cup (90 g) rolled oats
- 1 cup (125 g) all-purpose flour
- 1 cup (200 g) granulated or raw sugar
- $\frac{3}{4}$  cup (65 g) unsweetened shredded coconut
- $\frac{1}{2}$  cup (113 g) unsalted butter
- 2 tbsp (40 g) golden syrup (or honey as a substitute)
- 1 tsp baking soda
- 2 tbsp boiling water
- Pinch of salt

### Instructions:

1. Preheat oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a large bowl, combine oats, flour, sugar, coconut, and salt.
3. In a small saucepan, melt butter and golden syrup together over low heat.
4. Dissolve baking soda in boiling water and add to the butter mixture - it will foam.
5. Pour wet ingredients into the dry ingredients and mix until a soft dough forms.
6. Roll into small balls and gently flatten on the baking sheet.
7. Bake 10–12 minutes for chewy cookies, or 14–16 minutes for crisp edges and deeper color.
8. Cool on a rack - they firm up beautifully as they cool.



# Cookie Accord

Wattleseed Shortbread (WAH-tul-seed SHAWT-bred) Australia – Indigenous Tradition

#### Birthday Tip:

Serve wattleseed shortbread on a wooden board or stone plate - a nod to desert and bush landscapes. Add a candle in the center of the cookie stack and sprinkle a pinch of roasted wattleseed like “earth stars.”

#### Cultural Note:

Wattleseed has been used by Aboriginal peoples for tens of thousands of years - one of the world's oldest continuous culinary traditions. Traditionally, wattleseed was roasted ground into flour made into cakes and bush breads used for long journeys valued for its protein, flavor, and nourishment. The modern “wattleseed cookie” is not an ancient Aboriginal cookie form, but it honors Indigenous food knowledge by using the original ingredient in a respectful, accessible way. Indigenous chefs today often blend wattleseed into breads, pastries, chocolates, ice cream and yes - buttery biscuits like these. Bringing traditional flavors into contemporary life is a celebration of continuity, innovation, and belonging to Country.



The Aboriginal Flag  
("Black, Red, and Yellow")

#### Fun Flag Fact:

Australia has two First Nations flags officially recognized: AU Aboriginal Flag Black for the people, Red for the red earth, Yellow sun for life and spiritual continuity. AU Torres Strait Islander Flag Green for the land, Blue for the waters. Black for the people, White Dhari (headdress) and five-point star for Torres Strait culture and navigation. Both flags represent ancient cultures still alive, strong, and central to Australia's identity.

#### Language:

#### Personal Note:

Wattleseed cookies taste like story and soil - a rich, earthy sweetness that feels grounded and wise. They remind us that food carries memory, land, and ancestry...and that honoring traditional ingredients is a way of honoring the people who kept them alive. A cookie that tastes like Country.

#### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Australia AU Oceania

## Anzac Biscuits

AN-zak BIS-kits



Golden Oat Coconut Cookies

Australia blends Indigenous roots with global influences from every corner of the world. Its sweets often reflect comfort, childhood memories, and a sunny outdoor culture. Australian cookies embody a playful, home-baked spirit.

### Ingredients:

- 1 cup (226 g) unsalted butter, softened
- ½ cup (100 g) granulated sugar
- 1 tsp vanilla extract
- 2 cups (240 g) all-purpose flour
- 1–2 tbsp roasted wattleseed, ground
- Pinch of salt
- (Optional: substitute 1–2 tbsp flour with ground macadamia for a richer bush-food flavor.)

### Instructions:

1. Preheat oven to 325°F (165°C) and line a baking sheet with parchment.
2. Cream butter and sugar until pale and fluffy.
3. Add vanilla and mix.
4. Stir in flour, salt, and wattleseed, mixing until a soft dough forms.
5. Use 1 tbsp wattleseed for a light coffee-chocolate aroma.
6. Use 2 tbsp for a bold, earthy bush flavor.
7. Roll dough into small balls or gently press into rustic disks.
8. Place on baking sheet and bake 14–18 minutes, until the edges turn lightly golden.
9. Cool on a rack - the roasted wattleseed aroma deepens as it cools.



Anzac Biscuits (AN-zak BIS-kits) Australia

Birthday Tip:

Stack chewy ANZAC biscuits into a rustic tower and tie a ribbon of brown twine around the stack. Add a candle on top for a charming, down-to-earth celebration with real Aussie spirit.

Cultural Note:

ANZAC Biscuits are a treasured part of Australia's history and identity. "ANZAC" stands for the Australian and New Zealand Army Corps, and these biscuits date back to World War I, when families sent sturdy, long-lasting cookies to soldiers abroad. Made with simple pantry ingredients and no eggs (so they wouldn't spoil on the long trip), ANZAC biscuits are now a symbol of remembrance, gratitude, and community. They are baked every year on ANZAC Day (April 25), shared at gatherings, and enjoyed as a classic comfort food with tea. They're golden like the Australian sun and hearty like the land itself.



The Southern Cross Flag

Fun Flag Fact:

Australia's flag includes:  
The Union Jack, representing historical ties to Britain  
The Commonwealth Star, with seven points  
The magnificent Southern Cross, a constellation visible in the Southern Hemisphere and a guiding symbol for travelers  
The Southern Cross has been a beacon for navigators and dreamers alike for centuries.

Language: English

Personal Note:

ANZAC biscuits taste like resilience and sunshine - warm, comforting, and quietly strong. They remind us that even in difficult times, people find ways to connect, nourish, and send love across long distances. A cookie that carries courage, memory, and the sweetness of home.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Austria AT Europe

## Vanillekipferl

vah-NEEL-eh-kip-ferl



Austrian Vanilla Crescent Cookies

With all the elegance and café-culture charm it's famous for.

### Ingredients:

- 1 cup (226 g) unsalted butter, cold and cubed
- 2 cups (240 g) all-purpose flour
- 1 cup (100 g) finely ground almonds or hazelnuts
- ½ cup (100 g) granulated sugar
- 1 tsp vanilla extract or seeds from 1 vanilla bean
- ½ cup (60 g) powdered sugar (for rolling)
- Pinch of salt

### Instructions:

1. Preheat oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a bowl, combine flour, almonds/hazelnuts, sugar, and salt.
3. Add cold butter and rub gently with fingers or use a pastry cutter until mixture resembles soft crumbs.
4. Add vanilla and knead briefly until a smooth dough forms - do not overwork.
5. Chill dough 20–30 minutes for easier shaping.
6. Pinch off small portions and roll into short logs, then bend gently into crescent shapes.
7. Arrange crescents on the baking sheet and bake 10–12 minutes, until pale golden at the tips.
8. While still warm, roll each cookie carefully in powdered sugar.
9. Cool completely - they become melt-in-the-mouth tender once set.



Vanillekipferl (vah-NEEL-eh-kip-ferl) Austria

Birthday Tip:

Arrange Vanillekipferl in a spiral or crescent-moon circle, and place a small candle in the middle. Their powdered sugar glow makes a beautiful, snowy birthday tableau - especially for winter babies.

Cultural Note:

Vanillekipferl are one of Austria's most beloved holiday cookies - delicate, buttery crescents perfumed with vanilla. They originate from the imperial kitchens of the Austro-Hungarian Empire, and their crescent shape is said to celebrate the historical victory over the Ottoman Turks. But in modern Austria, they are cookies of warmth, not battle - baked for Advent Christmas Winter gatherings Café tables Family traditions passed from Oma to children and grandchildren Their texture is famously fragile: soft, crumbly, almost snowy - a quiet luxury of European baking.



The Bindenschild Flag

Fun Flag Fact:

Austria's red-white-red flag is one of the oldest in the world, dating back to the 12th century. Legend says Duke Leopold V fought in white clothing during a fierce battle; when he removed his belt, the cloth beneath was still white, creating the iconic stripes. Whether myth or truth, Austria's flag is a symbol of endurance and story.

Language: German

Personal Note:

Vanillekipferl taste like tenderness - buttery, soft, lightly sweet, and fragrant with vanilla. They feel like European winter evenings, warm kitchens, candlelight, and family closeness. A cookie that melts, comforts, and lingers.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Azerbaijan AZ Western Asia/Caucasus

## Shekerbura

sheh-ker-BOO-rah



Azerbaijani Almond-Walnut  
Moon Pastry

Azerbaijan's cuisine celebrates the meeting of East and West, with saffron, nuts, and warm spices filling festive tables. Tea culture is central here, and sweets always accompany the pot. Azerbaijani cookies reflect centuries of Silk Road tradition.

### Ingredients:

- For the Dough:
- 3 cups (360 g) all-purpose flour
- 1 cup (226 g) unsalted butter, softened
- ½ cup (120 ml) warm milk
- 1 egg yolk
- ½ tsp baking powder
- Pinch of salt
- For the Filling:
- 1 cup (120 g) finely ground almonds
- 1 cup (120 g) finely ground walnuts
- 1 cup (200 g) granulated sugar
- ½ tsp cardamom
- Optional: 1–2 tbsp rosewater for fragrance
- To Finish:
- Extra flour for dusting
- Traditional "khurdan" tool or fork for decoration

### Instructions:

1. In a bowl, mix flour, butter, egg yolk, milk, baking powder, and salt to form a soft, tender dough.
2. Knead briefly, divide into small balls, cover, and let rest.
3. Prepare the filling: combine almonds, walnuts, sugar, cardamom, and rosewater if using.
4. Roll each dough ball into a thin circle, place a spoonful of filling in the center, and fold into a half-moon shape.
5. Seal edges gently.
6. Using a khurdan (a small handheld tool), imprint delicate traditional patterns onto the surface - sunbursts, waves, or crosshatch lines.
7. Arrange on a baking sheet and bake at 350°F (175°C) for 12–15 minutes.
8. Shekerbura should remain pale; do not brown.
9. Cool completely - the flavors bloom beautifully as they rest.



Shekerbura (sheh-ker-BOO-rah) Azerbaijan

Birthday Tip:

Stack Shekerbura into a crescent moon shape and place a candle at the heart of the arc. This arrangement honors the lunar symbolism and creates a glowing, poetic birthday moment.

Cultural Note:

Shekerbura is one of the crown jewels of Azerbaijani cuisine - a delicate, crescent-shaped pastry filled with perfumed nuts and decorated with intricate patterns. It is especially loved during Novruz, the ancient spring festival marking renewal, light, and the New Year. The crescent shape honors the moon; the intricate designs symbolize abundance, fertility, and good fortune. Families gather around low tables to shape and imprint Shekerbura together - a ritual of connection, artistry, and blessing. Some patterns are passed down through generations. It is not just a sweet; it is a cultural heirloom.



The Flame Nation Flag

Fun Flag Fact:

Azerbaijan's flag features blue, red, and green stripes with a white crescent and an eight-pointed star. The colors represent: Blue - Turkic heritage Red - progress and modernity Green - Islam The eight-pointed star (Rub el Hizb) symbolizes the eight branches of Turkic peoples - a graceful link between ancestry and identity.

Language: Azerbaijani (Azeri)

Personal Note:

Shekerbura is a pastry that tastes like celebration - soft dough, fragrant nuts, and gentle sweetness. It feels delicate yet powerful, like something crafted with intention and love. A cookie that reminds us of moonlight, tradition, and the beauty of shared hands.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Bahamas BS Caribbean North America

## Coconut Tart Cookies

KO-ko-nut tart koo-keys



Bahama-Style Island  
Coconut Pastries

In the Bahamas, food is a joyful expression of island life and family tradition. Local sweets often highlight coconut, citrus, and warm spices. Bahamian cookies offer a taste of sunshine, sea breeze, and celebration.

### Ingredients:

- For the Dough:
  - 2 cups (240 g) all-purpose flour
  - $\frac{1}{2}$  cup (113 g) unsalted butter, chilled and cubed
  - $\frac{1}{2}$  cup (100 g) granulated sugar
  - 1 egg
  - 2–3 tbsp cold water
  - Pinch of salt
- For the Coconut Filling:
  - 1  $\frac{1}{2}$  cups (150 g) sweetened shredded coconut
  - $\frac{1}{2}$  cup (100 g) granulated sugar
  - $\frac{1}{2}$  cup (120 ml) evaporated milk
  - 1 tsp vanilla extract
  - $\frac{1}{2}$  tsp nutmeg (signature Bahamian flavor)
  - A few drops of pink or yellow food coloring (optional but festive)

### Instructions:

1. Prepare the pastry: mix flour, salt, butter, and sugar until crumbly.
2. Add the egg and enough cold water to bring dough together.
3. Form into a disk, wrap, and chill 20 minutes.
4. Combine all filling ingredients in a small saucepan.
5. Cook over low heat, stirring often, until mixture thickens slightly - about 5 minutes.
6. Cool filling completely.
7. Roll pastry thin and cut into small circles or squares.
8. Add 1–2 teaspoons of filling and fold into little half-moons or squares.
9. Seal edges with a fork.
10. Bake at 350°F (175°C) for 15–18 minutes until lightly golden.
11. Cool and enjoy the tropical aroma of nutmeg and coconut.



## Coconut Tart Cookies (KO-ko-nut tart koo-keys) Bahamas

### Birthday Tip:

Place colorful coconut tart cookies on a bright turquoise plate (the color of Bahamian waters). Add a candle in the center and sprinkle a little extra nutmeg for aroma. A tropical birthday in a single plate.

### Cultural Note:

Coconut Tarts are a beloved Bahamian tradition - eaten at holidays, home gatherings, and especially during Christmas and Independence Day celebrations. While originally made as larger hand pies, many Bahamian cooks create bite-sized tart cookies for parties, markets, and home visits. The bright colorings (pink, yellow, sometimes green) reflect Caribbean joy, island houses, Junkanoo culture, and the festive spirit of the people. These cookies are tropical sweetness in pastry form - soft, cheerful, and full of coconut sunshine.



### Fun Flag Fact:

The Bahamian flag is a masterclass in symbolism: Black triangle - the strength and will of the people; Aquamarine stripes - the stunning waters surrounding the islands; Gold stripe - the sun that blesses the land; Few flags capture a landscape so vividly.

The Aquamarine Banner

Language: English

### Personal Note:

Coconut tart cookies taste like celebration and sunshine - bright, comforting, and full of island warmth. They carry the joy of beaches, laughter, family, and music drifting in the air. A cookie that feels like a breeze.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Bahrain BH Middle East (Western Asia)

## Kleicha

KLAY-cha



Bahraini Spiced Date Filled  
Crescent Cookies

Bahrain's culinary traditions come from desert life, Gulf flavors, and a long history of trade. Dates, cardamom, rosewater, and sesame often sweeten gatherings. Bahraini cookies reflect a culture of generosity and refined simplicity.

### Ingredients:

- For the Dough:
- 3 cups (360 g) all-purpose flour
- 1 cup (226 g) unsalted butter, softened
- ½ cup (120 ml) warm milk
- ¼ cup (50 g) sugar
- 1 egg
- 1 tsp baking powder
- 1 tsp cardamom
- Pinch of salt
- For the Filling:
- 1 ½ cups (300 g) soft pitted dates
- 2 tbsp butter
- 1 tsp cardamom
- ½ tsp cinnamon
- 1 tsp rosewater (optional but very traditional)

### Instructions:

1. In a bowl, combine flour, butter, sugar, cardamom, baking powder, and salt, mixing until crumbly.
2. Add milk and egg, kneading gently into a soft dough.
3. Cover and let rest 20 minutes.
4. Prepare the filling: heat dates and butter until soft, mash together, then add cardamom, cinnamon, and rosewater.
5. Roll dough into small balls, flatten, and add a small spoon of date filling.
6. Fold into crescents or rounds and seal edges gently.
7. Decorate with small fork marks or traditional carved molds.
8. Bake at 350°F (175°C) for 12–15 minutes, until the edges are lightly golden.
9. Cool - the flavors deepen as the spices settle.



Kleicha (KLAY-cha) Bahrain

Birthday Tip:

Arrange Kleicha in a crescent shape (honoring its traditional form), sprinkle lightly with powdered sugar, and place a candle in the center of the crescent. The result feels both symbolic and serene - a birthday under the moon.

Cultural Note:

Kleicha is a beloved cookie across the Gulf, but Bahraini families give it their own unique touch with cardamom, rosewater, and date paste from the region's ancient date groves. These cookies are traditionally made for Eid, weddings, family visits, and welcoming guests. The crescent shapes echo the lunar calendar of the Islamic world, and the fragrant spices speak to Bahrain's long history as a trading port of the Arabian Gulf. Kleicha represents hospitality, celebration, and the sweetness of shared moments.



Fun Flag Fact:

Bahrain's striking red and white flag features five triangular points, each representing one of the Five Pillars of Islam. The serrated edge was introduced in 1932 to distinguish it from other Gulf state flags. It is one of the simplest yet boldest flags in the Middle East.

The Red Serrated Flag

Language: Arabic

Personal Note:

Kleicha tastes like comfort wrapped in spice - warm cardamom, soft dates, and gentle sweetness. It feels like sitting in a breezy courtyard at sunset, listening to family stories and sharing tea. A cookie that invites pause, peace, and connection.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Bangladesh BD South Asia

## Narkel Naru

NAR-kel NAH-roo



Bangladeshi Coconut & Jaggery Sweets

Bangladesh's sweets are famous across South Asia—rich with dairy, cardamom, and the warmth of home. Cookies and pastries accompany holidays, festivals, and daily tea rituals. Each treat carries the country's deep love for comfort and hospitality.

### Ingredients:

- 2 cups (180 g) freshly grated coconut
- 1 cup (150–180 g) jaggery (or dark brown sugar)
- 2–3 tbsp water
- ½ tsp cardamom powder
- Pinch of salt
- Optional: a few drops of rosewater
- Optional: 2 tbsp milk (for a softer texture)

### Instructions:

1. In a pan, melt jaggery with water over medium heat until it forms a glossy syrup.
2. Add grated coconut, salt, and cardamom, stirring well.
3. Cook 6–10 minutes, stirring often, until mixture thickens and pulls away from the sides.
4. Add rosewater or milk if desired for softness or aroma.
5. Cool slightly - warm enough to mold, cool enough to touch.
6. Apply a little water or oil to your palms and roll mixture into small round balls.
7. Let cool completely; they firm beautifully as they rest.



Narkel Naru (NAR-kel NAH-roo) Bangladesh

Birthday Tip:

Serve Narkel Naru in a small pile on a banana leaf or green plate to echo Bangladesh's lush landscape. Add a candle in the center - the warm caramel scent of jaggery makes a beautiful birthday moment.

Cultural Note:

Narkel Naru is one of the most cherished sweets in Bangladesh - a treat of festivals, family visits, village kitchens, and childhood memories. They are especially beloved during: Durga Puja/Eid Pohela Boishakh (Bengali New Year)/Winter harvest festivals (Noboanno). In rural homes, families gather to grate coconuts, melt jaggery, and shape narus together - a ritual of warmth, joy, and simple abundance. This little sweet represents hospitality, celebration, and the deep comfort of Bangladeshi home cooking.



The Red Sun of Bengal

Fun Flag Fact:

Bangladesh's flag is one of the most meaningful in the world: Green field - the lush land and vitality of Bangladesh; Red circle - the rising sun and the blood of those who fought for independence. Unlike Japan's flag, the red circle is placed slightly off-center so it looks visually centered when the flag waves - a thoughtful artistic detail.

Language: Bengali (Bangla)

Personal Note:

Narkel Naru tastes like homecoming - rich jaggery sweetness, soft coconut, and warm cardamom. It feels humble, loving, and handmade. A sweet that invites memory, comfort, and connection.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Barbados BB Caribbean North America

## Coconut Turnovers

KO-ko-nut TURN-oh-vers



Barbadian “Sweetbread-Style”  
Coconut Pastry Cookies

Barbadian sweets are shaped by island rhythms, tropical fruits, and warm family kitchens. Cookies often reflect British influence fused with Caribbean flair. Each bite carries sunshine, spice, and Bajun soul.

### Ingredients:

- For the Dough:
  - 2 cups (240 g) all-purpose flour
  - $\frac{1}{2}$  cup (113 g) unsalted butter, cold and cubed
  - $\frac{1}{4}$  cup (50 g) sugar
  - 1 egg
  - 3–4 tbsp cold water
  - Pinch of salt
- For the Coconut Filling:
  - 1  $\frac{1}{2}$  cups (150 g) grated fresh or desiccated coconut
  - $\frac{1}{2}$  cup (100 g) granulated sugar
  - $\frac{1}{4}$  cup (60 ml) evaporated milk
  - 1 tsp vanilla extract
  - 1 tsp almond extract (very Barbadian)
  - $\frac{1}{2}$  tsp freshly grated nutmeg (essential)
  - $\frac{1}{4}$  tsp cinnamon

### Instructions:

1. Prepare the dough: combine flour, sugar, salt, and butter until crumbly.
2. Add egg and just enough cold water to form a soft dough.
3. Wrap and chill 20 minutes.
4. Prepare the filling by gently cooking coconut, sugar, evaporated milk, vanilla, almond extract, cinnamon, and nutmeg until warm and slightly thickened.
5. Cool filling completely.
6. Roll dough thin and cut into circles or squares.
7. Add a spoonful of filling, fold into triangles or half-moons, and seal edges with a fork.
8. Bake at 350°F (175°C) for 15–20 minutes, until lightly golden.
9. Cool and enjoy the warm-spice aroma of the islands.



### Birthday Tip:

Serve Coconut Turnovers in a circle on a bright Caribbean-blue plate, add a sprig of mint or a small tropical flower, and place a candle in the center. It creates a festive slice of Barbados, full of color and sunshine.

### Cultural Note:

Barbadian Coconut Turnovers echo the island's beloved sweetbread - a coconut, spice, and almond treat deeply tied to home cooking and family traditions. Turnovers make this classic flavor portable: the perfect hand-held island cookie. They are sold at bakeries, village shops, church fairs, and school events - and always appear around: ChristmasCrop Over FestivalEasterFamily visitsSunday teaBarbados has a rich culinary heritage shaped by African, English, and Caribbean influences, and coconut pastries are woven through every generation. Warm spices - especially nutmeg and almond essence - are signature notes of Barbadian baking.



The Broken Trident

### Fun Flag Fact:

Barbados' flag is one of the most iconic in the world: Ultramarine blue for the sea and sky; Golden yellow for the sand; And the broken trident for independence - a symbol of breaking away from colonial rule in 1966. The three trident points represent the three principles of democracy: government of the people, by the people, for the people.

### Language: English

### Personal Note:

Coconut Turnovers taste like island comfort - warm spice, soft sweetness, and the joy of sharing something baked with love. They feel like a tropical breeze, a familiar kitchen, and a moment of sweetness to brighten the day.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Belarus BY Eastern Europe

## Pryanik

PRYAH-nik



Belarusian Soft Honey Spice Cookies

(text) Belarusian desserts draw from Slavic comfort, forest flavors, and long winter traditions. Honey, grains, and orchard fruits often appear in home-baked sweets. Belarusian cookies evoke coziness, simplicity, and rural charm.

### Ingredients:

- 1 cup (340 g) honey
- ½ cup (100 g) sugar
- ½ cup (113 g) unsalted butter
- 2 large eggs
- 3–3 ½ cups (360–420 g) all-purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- ½ tsp ground cloves
- ½ tsp nutmeg
- ½ tsp ginger
- Pinch of salt
- Optional glaze: powdered sugar + milk or lemon juice

### Instructions:

1. In a saucepan, gently heat honey, sugar, and butter until fully melted.
2. Cool mixture slightly, then whisk in eggs.
3. In a bowl, combine flour, baking soda, and spices.
4. Add wet ingredients to dry, mixing to form a soft dough.
5. Chill 1 hour - essential for shaping.
6. Roll dough ¼ inch thick and cut into rounds, hearts, or traditional shapes.
7. Bake at 350°F (175°C) for 8–12 minutes.
8. Cool and glaze lightly if desired.
9. Pryanik becomes wonderfully soft the next day - the honey works its magic overnight.



Pryanik (PRYAH-nik) Belarus

Birthday Tip:

Arrange Pryanik cookies in a ring around a small Belarusian-style candle or a tiny wooden carving. Dust lightly with powdered sugar for a “snow-kissed” effect - perfect for a country where winter is long and beautiful.

Cultural Note:

Pryanik is beloved across Belarus and the entire Slavic world - a honey cake with centuries of history behind it. In Belarus, Pryanik is deeply tied to winter holidays, weddings, name days, village fairstea with family and neighbors. The word itself comes from “pryano” meaning “spiced”, and every region adds its own blend of warm spices. Historically, Pryanik was considered a gift of goodwill - something you brought to a host, a celebration, or a child you loved. Some shapes carried symbolic meanings: hearts for affection, flowers for blessing, circles for unity. This is a cookie of tradition, warmth, and comfort.



The Red-and-Green

Fun Flag Fact:

Belarus' flag features Red and green - inspired by traditional folk embroidery colors. A vertical ornamental pattern based on ancient Belarusian weaving. The geometric design reflects the nation's deep connection to folk art, textile heritage, and rural tradition. It is one of the few national flags in the world that includes part of a traditional craft.

Language: Belarusian, Russian

Personal Note:

Pryanik tastes like kindness - warm honey, gentle spice, and a softness that deepens overnight. It feels like coming inside from snow, wrapping your hands around a warm cup, and settling into the comfort of family stories. A cookie for quiet evenings and warm hearts.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Belgium BE Western Europe

## Speculoos

SPEK-yoo-lohs



Belgian Spiced Caramel Cookies

Belgium is a treasure trove of sweets, and I've chosen the most iconic Belgian cookie. (Belgian Spiced Caramel Cookies - the national favorite)

### Ingredients:

- 1 ½ cups (180 g) all-purpose flour
- ½ cup (100 g) brown sugar (preferably dark)
- ½ cup (113 g) unsalted butter, softened
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp cloves
- ¼ tsp ginger
- Pinch of cardamom (optional, traditional in some regions)
- ½ tsp baking soda
- Pinch of salt
- 1–2 tbsp milk, if needed for binding

### Instructions:

1. Cream butter and brown sugar until light and caramel-scented.
2. Add flour, spices, baking soda, and salt, mixing into a crumbly dough.
3. Add milk 1 tablespoon at a time only if needed to bring dough together.
4. Chill dough 1 hour - essential for crispness.
5. Roll ¼ inch thick and cut or press into shapes:
6. windmills (traditional),
7. rectangles,
8. or simple rounds.
9. Bake at 350°F (175°C) for 10–12 minutes until the edges caramelize.
10. Cool completely - Speculoos crisps as it cools.



Speculoos (SPEK-yoo-lohs) Belgium

Birthday Tip:

Stack Speculoos in a neat tower, drizzle with a thin line of melted dark chocolate, and place a candle on top. The spice aroma creates a cozy, European birthday mood - simple, warm, and elegant.

Cultural Note:

Speculoos is the soul of Belgian baking - a spiced caramel cookie beloved from childhood to old age. It is traditionally associated with Saint Nicholas Day (December 6), when children receive these cookies shaped like Saint Nicholas windmills animals folk figures. Today, Speculoos is enjoyed year-round and appears in cafés, bakeries, markets, and homes across Belgium. Its cousin, Speculaas, is more common in the Netherlands. Belgian Speculoos tends to be darker, more caramelized, crispier, slightly less heavily spiced. The flavor is so iconic that it inspired the globally famous Speculoos cookie butter. This cookie is memory, comfort, and Belgian hospitality rolled into one crisp bite.



The Belgian Tricolor

Fun Flag Fact:

Belgium's vertical black–yellow–red stripes were modeled after the coat of arms of the Duchy of Brabant. The colors symbolize: Black - strength; Yellow - generosity; Red - bravery. Fun detail: the flag is technically supposed to have vertical stripes, but early versions mistakenly flew with horizontal ones due to confusion with design sketches!

Language: Dutch, French, German

Personal Note:

Speculoos tastes like warmth itself - caramel, spice, crispness, and nostalgia. It feels like a chilly morning in a Brussels café, hands wrapped around a cup, the scent of cinnamon drifting through the air. A cookie that comforts, awakens, and delights.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Belize BZ Central America

Caribbean Coast

Powder Buns

POW-duh bunz



Belizean Coconut Spice Drop Cookies

Belize has a rich blend of Creole, Garifuna, Maya, Mestizo, and Caribbean influences, and the cookie that best represents its warm, homey sweetness is: Belizean Powder Buns a beloved Creole-style spiced biscuit-cookie - soft, fragrant, humble, and deeply

#### Ingredients:

- 2 cups (240 g) all-purpose flour
- ½ cup (100 g) granulated sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp nutmeg (signature)
- ½ tsp cinnamon
- ¼ cup (56 g) cold butter, cubed
- ½ cup (50 g) grated coconut  
(optional but very traditional)
- 1 egg
- ½ cup (120 ml) milk
- 1 tsp vanilla extract
- Pinch of salt

#### Instructions:

1. Preheat oven to 350°F (175°C) and line a baking sheet with parchment.
2. In a bowl, combine flour, sugar, baking powder, baking soda, nutmeg, cinnamon, and salt.
3. Cut in butter until mixture resembles coarse crumbs.
4. Stir in grated coconut if using - most Belizean homes do.
5. Beat egg, milk, and vanilla, then add to the dry ingredients.
6. Mix until just combined.
7. Drop spoonfuls of dough onto the baking sheet.
8. Bake 12–15 minutes, until lightly golden on top.
9. Cool - they firm into the perfect “soft biscuit-cookie” texture.



Powder Buns (POW-duh bunz) Belize

Birthday Tip:

Stack Powder Buns on a banana leaf-lined plate, drizzle lightly with honey, and place a candle in the center. It brings out the tropical warmth and homey sweetness of Belizean kitchens.

Cultural Note:

Powder Buns are the classic comfort cookie of Belizean households - simple, spiced, coconut-scented, and perfect with morning coffee or tea. They are a beloved part of Creole cuisine, but enjoyed by every cultural group across Belize. You'll find them: at school snacks in roadside bakeries, at church gatherings in market stalls, packed in work lunches passed down from grandmothers. They're humble but iconic - a flavor of home and togetherness. Nutmeg is the heart of Belizean baking, and coconut turns a simple bun into a tropical treat. Powder Buns hold the sweetness of everyday Belizean life.



The Coat-of-Arms Flag

Fun Flag Fact:

Belize's flag is one of the most detailed in the world. It features: Two men (one of African descent, one of European descent) symbolizing unity; Tools representing industry; A mahogany tree for Belize's historic timber trade; A circular wreath of 50 leaves; The motto: "Sub Umbra Floreo" - "Under the shade, I flourish." A beautifully poetic line fitting for a nation with deep cultural roots.

Language: English

Personal Note:

Powder Buns taste like simple joy - warm spice, soft crumb, and a hint of coconut. They feel like a friendly kitchen, like someone handing you something freshly baked with a smile. A cookie that invites connection, comfort, and belonging.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Benin BJ West Africa

## Beninese Coconut Ginger Bites

bay-NYAY nwah deh CO-co



Beignet Noix de Coco

Benin has a rich food heritage shaped by Fon, Yoruba, Bariba, Dendi, and many other cultural traditions. While “cookies” in the Western sense are not traditional, Benin has beautiful sweet snack traditions - especially cassava, peanuts, coconut, and ginger.

### Ingredients:

- 2 cups (180 g) grated fresh coconut (or unsweetened dried coconut)
- ½ cup (100 g) sugar
- 1–2 tbsp grated fresh ginger
- 1–2 tbsp water (as needed)
- Pinch of salt
- Optional: a splash of lime juice
- Optional: 1–2 tbsp flour for firmer texture

### Instructions:

1. Combine coconut, sugar, ginger, and salt in a bowl.
2. Add water 1 tablespoon at a time until mixture holds together.
3. Mix well - ginger should perfume the whole mixture.
4. Shape into small balls or slightly flattened cookies.
5. Place on a tray and let dry several hours or overnight until firm.
6. (Traditional Beninese versions are often sun-dried or air-dried rather than baked.)
7. Optional baked version:
8. Bake at 300°F (150°C) for 10–12 minutes for a lightly toasted flavor.



Beninese Coconut Ginger Bites (bay-NYAY nwah deh CO-co) Benin

Birthday Tip:

Arrange Coconut Ginger Bites into a vibrant circle and sprinkle with a touch of grated lime zest. Add a candle in the center - the scent of ginger and citrus makes a lively, joyful birthday moment.

Cultural Note:

In Benin, coconut sweets are often enjoyed as street snacks, market treats, or homemade gifts for visitors. They reflect the coastal abundance of coconuts and the widespread use of ginger, a beloved flavor in West African sweets, teas, and tonics. These little ginger-coconut bites are simple but deeply rooted in daily life - made by home cooks, sold by vendors, and shared with children after school. Their freshness, warmth, and sweetness embody the hospitality and vibrancy of Beninese culture.



Fun Flag Fact:

Benin's flag features: Green for hope and the lush south; Yellow for the northern savanna; Red for courage and the strength of ancestors. It's one of the simplest yet most meaningful flags in West Africa, symbolizing unity from north to south.

The Green-Gold-Red

Language: French

Personal Note:

These Coconut Ginger Bites are bright, fresh, and full of spirit - sweet but grounded, warm but refreshing. They taste like sunshine, laughter, and the generosity of everyday Beninese life. A cookie that invites joy and connection.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Bhutan BT Eastern Himalayas South Asia

## Khapsey

KAP-say



Bhutanese Festival Cookies  
Crisp, Buttery, Twisted Sweets

A country known for its mountains, monasteries, and commitment to Gross National Happiness, Bhutan also has humble, comforting sweets rooted in butter, grains, and mountain life. The most fitting cookie-style traditional sweet is: Khapsey (Bhutanese Fried

### Ingredients:

- 2 cups (240 g) all-purpose flour
- 4 tbsp (57 g) unsalted butter, softened
- ¼ cup (50 g) sugar
- ½ cup (120 ml) milk (or water)
- 1 egg
- ½ tsp baking powder
- ½ tsp cardamom powder (traditional optional spice)
- Pinch of salt
- Oil for frying
- Optional: powdered sugar for dusting

### Instructions:

1. In a bowl, mix flour, sugar, baking powder, cardamom, and salt.
2. Rub in butter with your fingertips until crumbly.
3. Add egg and enough milk to form a smooth dough.
4. Knead 3–5 minutes and rest for 20 minutes.
5. Roll dough thin and cut into:
6. diamond shapes,
7. twists,
8. or flower designs (common for Losar).
9. Heat oil over medium and fry pieces until golden.
10. Drain and dust lightly with powdered sugar if desired.
11. Khapsey stays crisp for days - perfect for celebrations and sharing.



Khapsey (KAP-say) Bhutan

Birthday Tip:

Arrange Khapsey in a spiral pattern like a mandala, place a candle in the center, and sprinkle a touch of powdered sugar “snow.” It creates a serene Himalayan birthday moment.

Cultural Note:

Khapsey is a treasured festival cookie across Bhutanese homes. It appears during: Losar (Bhutanese New Year), Dashain and Tihar celebrations, weddings, house blessings, monastic offerings. The shapes carry meaning: twisted ribbons symbolize long life, ladders represent spiritual steps, and flowers honor beauty and renewal. Families gather to roll, twist, and fry khapsey together - turning the kitchen into a joyful workshop of fragrance, warmth, and laughter. These cookies embody Bhutan’s values of harmony, simplicity, and shared happiness.



The Thunder Dragon Flag

Fun Flag Fact:

Bhutan’s flag is one of the world’s most striking: Yellow represents the King, Orange symbolizes Buddhism, And at the center, Druk, the thunder dragon, holds jewels representing prosperity and protection. The dragon’s white color stands for purity and the integrity of the Bhutanese people.

Language: Dzongkha

Personal Note:

Khapsey tastes like celebration - crisp, buttery, and gently scented with cardamom. They feel like the warmth of a home high in the mountains, prayer flags fluttering outside, and family gathering together. A cookie that carries blessing and joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Bolivia BO South America

## Salteñas Dulces

sal-TAY-nyas DOOL-ses



Sweet Bolivian Pastry Cookies

Bolivia's food traditions stretch from the high Andes to the Amazon basin, and its sweets reflect Indigenous Aymara, Quechua, and mestizo influences. The perfect cookie-style treat for Bolivia - iconic, beloved, deeply rooted - is: Salteñas Dulces. (Swee

### Ingredients:

- For the Dough:
- 3 cups (360 g) all-purpose flour
- ½ cup (113 g) unsalted butter, melted
- ¼ cup (60 ml) oil (traditional)
- ½ cup (120 ml) warm water
- 1 egg yolk
- 1 tbsp sugar
- 1 tsp baking powder
- Pinch of salt
- A few drops of achiote (annatto) oil for the classic golden color (optional but authentic)
- For the Sweet Filling:
- 1 ½ cups (250 g) diced fresh apples or pears
- ½ cup (100 g) sugar
- ½ cup (80 g) raisins
- ¼ cup (40 g) chopped peanuts (very Bolivian)
- 1 tsp cinnamon
- ½ tsp vanilla
- 1 tbsp butter
- Optional: shredded coconut or a little quince paste

### Instructions:

1. In a bowl, combine flour, sugar, baking powder, and salt.
2. Add melted butter, oil, and egg yolk, mixing with a wooden spoon.
3. Add warm water gradually until a soft dough forms.
4. Knead briefly until smooth; let rest 20 minutes.
5. Prepare the filling:
6. Melt butter in a pan,
7. Add apples/pears, raisins, peanuts, sugar, cinnamon, and vanilla,
8. Cook 5–7 minutes until fragrant and glossy.
9. Roll dough small and thin; cut circles.
10. Add 1–2 teaspoons of filling to each circle.
11. Fold into half-moons and crimp edges beautifully (Bolivian repulgue style).
12. Bake at 350°F (175°C) for 15–18 minutes until golden.
13. These sweet salteñas taste like a warm Bolivian afternoon.



Salteñas Dulces (sal-TAY-nyas DOOL-ses) Bolivia

Birthday Tip:

Arrange sweet salteñas in a circle on a bright woven Andean cloth, place a candle in the center, and sprinkle the cookies lightly with cinnamon sugar. It's a birthday full of color, aroma, and mountain spirit.

Cultural Note:

In Bolivia, sweets are often tied to markets, festivals, and family kitchens. While savory salteñas are the national obsession, sweet salteñas are a local treasure - a festive variation enjoyed especially by children and made for school events holidays the month of Todos Santos picnics in the Andes offerings at altars. Peanuts and raisins are signature Bolivian flavors, reflecting Andean agriculture and colonial-era trade routes. These pastry-cookies bring together Spanish technique, Indigenous ingredients, and the warmth of Bolivian home cooking.



The Wiphala and Tricolor

Fun Flag Fact:

Bolivia's flag is full of meaning: Red for the brave; Yellow for the nation's minerals and wealth; Green for the fertile land. And Bolivia is one of the very few countries with two flags: the tricolor and the Indigenous Wiphala, representing the Andean peoples with its rainbow mosaic of squares.

Language: Spanish, Quechua, Aymara

Personal Note:

Sweet salteñas taste like sunshine and comfort - warm fruit, gentle spice, and soft pastry. They carry the spirit of Bolivian gatherings: colorful, generous, full of life. A cookie that feels like celebration in the high Andes.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Bosnia and Herzegovina BA

Southeast Europe Balkans

## Hurmašice

HOOR-mah-shee-tseh



Bosnian Syrup-Soaked  
Semolina Cookies

A country of mountains, rivers, Ottoman cafés, and centuries-old baking traditions. The most iconic cookie-style sweet - deeply loved across the region - is Hurmašice (Hurmasice / Hurme). Soft, syrup-soaked Bosnian semolina cookies - tender, fragrant, and

### Ingredients:

- For the Cookies:
  - 1 ½ cups (180 g) all-purpose flour
  - 1 cup (160 g) fine semolina
  - ½ cup (113 g) unsalted butter, melted
  - ½ cup (120 ml) plain yogurt
  - ½ cup (100 g) sugar
  - 1 egg
  - 1 tsp baking powder
  - 1 tsp vanilla extract
  - Pinch of salt
- For the Syrup:
  - 1 ½ cups (300 g) sugar
  - 1 ½ cups (360 ml) water
  - 1 tsp lemon juice
  - Optional: a drop of rosewater

### Instructions:

1. In a bowl, mix flour, semolina, baking powder, and salt.
2. In another bowl, whisk melted butter, sugar, egg, yogurt, and vanilla.
3. Combine wet and dry ingredients; knead gently to form a soft dough.
4. Shape into small ovals and gently score the tops with a fork.
5. Place on a baking tray.
6. Bake at 350°F (175°C) for 20–25 minutes, until lightly golden.
7. While baking, simmer sugar, water, lemon, and optional rosewater for 10 minutes.
8. Pour warm syrup over warm cookies - essential for absorption.
9. Let rest at least 1 hour; they soften beautifully as they soak.



Hurmašice (HOOR-mah-shee-tseh) Bosnia and Herzegovina

Birthday Tip:

Arrange Hurmašice in a crescent or flower shape and sprinkle lightly with ground walnuts. Place a candle in the center - the syrupy shine creates a beautiful, glowing birthday presentation.

Cultural Note:

Hurmašice are one of the most cherished sweets in Bosnia and Herzegovina - soft, syrup-kissed, and comforting. They are traditionally served at family gatheringsreligious celebrationsweddingsholidaysvisits to neighborslate-night coffee momentsThis cookie reflects Bosnia's layered history - Ottoman, Slavic, and Balkan influences woven into one tender dessert. Hurmašice are often described as "the taste of home" - a sweet that grandmothers make without measuring cups, by memory, rhythm, and love.



Fun Flag Fact:

Bosnia and Herzegovina's flag features: Blue field - inspired by the European Union A yellow triangle - symbolizing Bosnia's three constituent peoples White stars - representing infinity and unity Its design reflects hope, coexistence, and a multicultural identity.

The Stars of Europe Flag

Language: Bosnian, Croatian, Serbian

Personal Note:

Hurmašice taste like tenderness - soft, sweet, and soothing. They feel like sharing a warm kitchen with someone who knows you well, like conversations over Bosnian coffee that stretch long into the evening. A cookie that comforts, connects, and lingers.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Botswana BW Southern Africa

## Magwinya

mah-GWEEN-yah



Botswana Tea Doughnuts

A country known for its serene deserts, rich wildlife, and warm hospitality, Botswana has sweet traditions shaped by Tswana culture and simple, comforting ingredients. The most fitting cookie-style sweet - loved at tea time and celebrations - is: Magwinya

### Ingredients:

- 3 cups (360 g) all-purpose flour
- ¼ cup (50 g) sugar
- 1 tsp instant yeast
- ½ tsp salt
- 1 cup (240 ml) warm water
- 1 tbsp oil or melted butter
- Oil for frying
- Optional: extra sugar or honey for coating

### Instructions:

1. In a bowl, combine flour, sugar, salt, and yeast.
2. Add warm water and oil, mixing until a soft dough forms.
3. Knead 5–8 minutes until smooth.
4. Cover and let rise 1 hour, or until doubled in size.
5. Punch down dough and pinch off small balls.
6. Heat oil over medium and fry until golden brown, turning gently.
7. Drain and cool slightly.
8. Dust with sugar or drizzle with honey if desired.
9. Magwinya are soft inside and lightly crisp outside - simple and perfect.



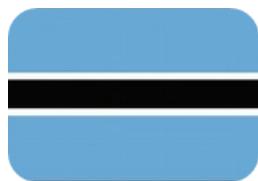
Magwinya (mah-GWEEN-yah) Botswana

Birthday Tip:

Stack Magwinya in a little pyramid and dust with powdered sugar “snow.” Add a candle to the top - it creates a sweet, playful, celebratory tower.

Cultural Note:

Magwinya (also called vetkoek in nearby regions) is one of Botswana’s most cherished everyday treats. You will find them: at school breaks at bus stops in markets at church gatherings at family tea time cooked fresh in roadside stalls. They are inexpensive, nourishing, and made with love - often carried warm in paper bags. Though fried, they function culturally much like cookies: portable, shareable, comforting, and tied to home and hospitality. Botswana’s culinary traditions honor simplicity, warmth, and the joy of sharing something made by hand - and magwinya embodies that spirit beautifully.



The Blue of the Kalahari

Fun Flag Fact:

Botswana’s flag is one of the most serene and meaningful in the world: Blue for water - precious in a desert country; Black and white stripes for harmony and racial unity; Inspired by Botswana’s national animal, the zebra; It’s a quiet, powerful symbol of peace and coexistence.

Language: English, Setswana

Personal Note:

Magwinya taste like warmth - soft, simple, and deeply comforting. They feel like childhood, like friendship, like waiting for sunrise with a warm cup of tea. A sweet that feeds both the stomach and the spirit.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Brazil BR South America

## Biscoito de Coco

bee-SKOY-toh jee COH-coo



Crisp & Chewy Brazilian  
Coconut Cookies

Brazil is a wonderland of sweets shaped by Indigenous, African, and Portuguese influences. And while brigadeiros may be the most famous Brazilian sweet, the most cookie-like, traditional, widespread treat - found from São Paulo bakeries to Amazon river to

### Ingredients:

- 2 cups (180 g) grated unsweetened coconut
- 1 cup (120 g) all-purpose flour
- ½ cup (100 g) sugar
- 2 large eggs
- ½ cup (113 g) unsalted butter, softened
- 1 tsp vanilla extract
- Pinch of salt
- Optional: 2–3 tbsp sweetened condensed milk (very Brazilian!)
- Optional: extra coconut for rolling

### Instructions:

1. Cream butter and sugar until fluffy.
2. Add eggs and vanilla; mix.
3. Stir in flour, coconut, and salt to form a dough.
4. If you want a richer Brazilian style, add a spoon or two of condensed milk.
5. Roll into small balls and press lightly with a fork.
6. Bake at 350°F (175°C) for 12–15 minutes until edges turn golden.
7. Cool and enjoy the tropical aroma!



# Cookie Accord

Biscoito de Coco (bee-SKOY-toh jee COH-coo) Brazil

**Birthday Tip:**

Pile coconut cookies in a vibrant bowl, sprinkle with toasted coconut flakes, and place a candle in the center. It looks like a tiny tropical island - a birthday beach in cookie form.

**Cultural Note:**

Biscoitos de coco are a beloved part of Brazilian afternoon coffee culture - known as café da tarde. They appear in: beachside vendors' baskets rural kitchens Amazon boats bakeries from Rio to Recife school lunchboxes Christmas cookie plates They carry the flavors of coastal Brazil, where coconuts grow abundantly. Simple, fragrant, and sunny - much like Brazil itself. The optional condensed milk hint nods to Brazil's national love affair with leite condensado, used in everything from brigadeiros to cakes to breakfast toast.



**Fun Flag Fact:**

Brazil's flag features: Green for its forests Yellow for its gold Blue globe for the sky over Rio de Janeiro the night independence was declared A banner reading "Ordem e Progresso" - Order and Progress And each of the stars represents a specific Brazilian state!

Auriverde

"The Gold-and-Green"

Language: Portuguese

**Personal Note:**

Biscoito de Coco tastes like sunshine - light, sweet, tropical, and joyful. They feel like laughter on a warm afternoon, the sea breeze, and friends sharing stories over coffee. A cookie with the heart of Brazil in every bite.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:

Brunei BN Southeast Asia

## Kuih Mor

koo-way MOR



Bruneian Melt-In-Your-Mouth Butter Cookies

Brunei's cuisine blends Malay tradition with influences from Indonesia, Malaysia, and coastal Borneo culture. The most fitting cookie-style sweet - deeply traditional, elegant, and meaningful - is: Kuih Mor (Bruneian Malay Butter Cookies). Soft, melt-in-the-mouth.

### Ingredients:

- 2 cups (240 g) all-purpose flour
- ½ cup (113 g) unsalted butter, softened
- ½ cup (60 g) powdered sugar
- 1 egg yolk
- 1 tsp vanilla extract
- Pinch of salt
- Optional: a few drops of pandan extract (Bruneian-Malay favorite)
- Optional garnish: colored sugar or sprinkles

### Instructions:

1. Cream butter and powdered sugar until pale and fluffy.
2. Add egg yolk and vanilla, mixing well.
3. Fold in flour and salt to form a soft dough.
4. Add pandan extract if using for that signature Southeast Asian aroma.
5. Shape into small balls, crescents, or flower shapes.
6. Bake at 325°F (160°C) for 10–13 minutes - cookies should stay pale.
7. Cool completely; they firm up into the classic “crumbly melt” texture.



Kuih Mor (koo-way MOR) Brunei

Birthday Tip:

Arrange Kuih Mor on a golden or banana-leaf mat, dust with powdered sugar “snow,” and nestle a candle in the center. It looks delicate and celebratory - a little royal, in the Bruneian way.

Cultural Note:

Kuih Mor is a staple of Brunei’s festive season - especially during Hari Raya Aidilfitri, weddings, family visits, gift trays for honored guests. These cookies symbolize hospitality and abundance. Their delicate texture - soft, buttery, lightly sweet - is meant to evoke gentleness and generosity. Bruneian kuih traditions are deeply intertwined with Malay culture, where small, elegant sweets are made in large batches and shared with neighbors, relatives, and entire villages.



The Sultan's Standard

Fun Flag Fact:

Brunei's striking flag features: Yellow for royalty; White and black stripes for the chief ministers; The crescent and hands representing Islam and the nation's protection; The national motto: "Always render service with God's guidance"; It's one of the most symbolic flags in Southeast Asia.

Language: Malay (Bahasa Melayu)

Personal Note:

Kuih Mor tastes like gentleness - soft, buttery, quietly sweet. It feels like sitting with someone kind, sipping tea, sharing small stories on a warm, peaceful afternoon. A cookie that melts with grace.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Bulgaria BG Southeast Europe / Balkans

## Medeno Kumche

MEH-deh-no KOOM-cheh



Soft Bulgarian Honey Cookies

Bulgaria has a gorgeous tradition of honey, nuts, rosewater, and festive pastries shaped by centuries of Slavic and Ottoman influence. The most iconic cookie-style treat - deeply loved, universally known - is: Medeno Kumche (Bulgarian Honey Cookies). So

### Ingredients:

- 2 ½ cups (300 g) all-purpose flour
- ½ cup (170 g) honey
- ½ cup (113 g) unsalted butter
- ½ cup (100 g) brown sugar
- 1 egg
- 1 tsp cinnamon
- ½ tsp ginger
- ¼ tsp cloves
- 1 tsp baking soda
- Pinch of salt
- Optional: grated lemon zest
- Optional glaze: powdered sugar + lemon juice

### Instructions:

1. Melt butter, honey, and sugar together until smooth; cool slightly.
2. Whisk in egg.
3. Combine flour, baking soda, spices, salt, lemon zest in a bowl.
4. Add wet ingredients to dry; mix into a soft dough.
5. Chill 1 hour for easier shaping.
6. Roll dough ¼ inch thick; cut into circles, hearts, or traditional bear shapes.
7. Bake at 350°F (175°C) for 8–12 minutes.
8. Glaze lightly with lemon icing if desired.
9. Medeno Kumche stay soft for days - the honey keeps them tender and fragrant.



Medeno Kumche (MEH-deh-no KOOM-cheh) Bulgaria

Birthday Tip:

Arrange Medeno Kumche on a wooden board, drizzle with a thin lace of honey, and place a candle in the center. The honey glow creates a cozy, folkloric birthday moment.

Cultural Note:

Medeno Kumche (literally “little honey bears”) is one of Bulgaria’s most iconic home-baked sweets. They are a symbol of warmth, family gatherings, holiday generosity, children’s celebrations, Bulgarian village traditions. These cookies appear especially at Christmas (Koleda), where children go door-to-door singing blessings and are gifted honey cookies or small breads. Honey is sacred in Bulgarian folklore, tied to health, prosperity, and the protection of the household. Spices came through Ottoman trade routes and became woven into festive desserts. The result: a cookie that feels ancient, comforting, and joyfully familiar.



The Bulgarian Tricolor

Fun Flag Fact:

Bulgaria’s tricolor - white, green, red - represents: White: peace and freedom; Green: the fertile Bulgarian land; Red: courage and the spirit of the people. It's one of the few European flags without any religious or dynastic symbols - a deliberate statement of national identity after independence.

Language: Bulgarian

Personal Note:

Medeno Kumche tastes like childhood warmth - honey, spice, softness, and love. It feels like a cozy winter evening, like someone humming in the kitchen, like folklore made edible. A cookie that brings comfort and sweetness to the heart.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Burkina Faso BF West Africa

## Biscuit Arachide

bee-SKWEET ara-SHEED



Soft Burkinabé Peanut Cookies

Burkina Faso has a beautiful culinary tradition shaped by Mossi, Fulani, Gourmantché, Bissa, and many other cultures. Sweet treats often use peanuts, millet, ginger, coconut, and honey - ingredients tied deeply to Burkinabé daily life. The most fitting co

### Ingredients:

- 1 cup (250 g) smooth peanut butter (or freshly ground peanuts, traditional)
- ½ cup (100 g) sugar
- 1 egg
- ½ cup (60 g) flour
- ½ tsp baking powder
- 1 tsp grated fresh ginger (a very Burkinabé twist)
- Pinch of salt
- Optional: crushed roasted peanuts for rolling

### Instructions:

1. Combine peanut butter, sugar, egg, ginger, and salt in a bowl.
2. Add flour and baking powder, mixing until smooth.
3. Roll small balls of dough and flatten gently with fingertips.
4. If desired, roll edges in crushed peanuts.
5. Bake at 350°F (175°C) for 10–12 minutes, just until set.
6. Cool - they firm up as they rest.
7. These cookies are soft, nutty, and incredibly satisfying.



Biscuit Arachide (bee-SKWEET ara-SHEED) Burkina Faso

**Birthday Tip:**

Arrange peanut cookies in a circle and drizzle lightly with honey - another beloved Burkinabé ingredient. Add a candle in the center for a warm, earthy, heartfelt presentation.

**Cultural Note:**

Peanuts ("arachides") are a cornerstone of Burkinabé cuisine. You'll find them in:snackssaucesporridgesstreet foodcelebration dishesBiscuit Arachide is a simple, nourishing sweet that reflects everyday life - shared at school, in markets, and during long conversations under the shade of a neem tree. Freshly ground peanuts give these cookies their classic rustic texture. A touch of ginger connects this treat to West Africa's love of spice and warmth.



**Fun Flag Fact:**

Burkina Faso's flag features:Red for the revolutionGreen for the land and hopeA bright yellow star for guidance and progressThe flag symbolizes renewal and steadfastness - a nation charting its own path.

The Red & Green Star Flag

Language: French

**Personal Note:**

Biscuit Arachide tastes like comfort - warm peanut richness, gentle sweetness, and a whisper of ginger. They feel like friendship in cookie form, like a peaceful evening in a village courtyard. A cookie that nourishes both body and spirit.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:

Burundi BI East Africa / Great Lakes

## Banana Peanut Cookies

bah-NAH-nah GROWD-nut koo-kees



Soft Burundian Banana  
Groundnut Treats

Burundi's sweet traditions are beautifully simple and grounded in the foods that shape daily life: bananas, cassava, honey, peanuts, and coconut. The perfect cookie-style sweet - humble, authentic, and widely enjoyed - is: Banana Peanut Cookies (Burundi S

### Ingredients:

- 2 large ripe bananas
- ½ cup (125 g) smooth or freshly ground peanut butter
- ¼ cup (50 g) sugar (or honey, traditional)
- ½–¾ cup (60–90 g) flour or cassava flour (very authentic)
- ½ tsp cinnamon
- Pinch of salt
- Optional: shredded coconut
- Optional: crushed peanuts for rolling

### Instructions:

1. Mash bananas until smooth.
2. Stir in peanut butter, sugar (or honey), cinnamon, and salt.
3. Add flour gradually to form a soft, slightly sticky dough.
4. Scoop small spoonfuls and shape into rounds.
5. Roll edges in crushed peanuts or coconut, if desired.
6. Bake at 350°F (175°C) for 10–12 minutes, until lightly golden.
7. Cool - they firm as they rest.
8. These cookies are soft, wholesome, and full of flavor - perfect with tea.



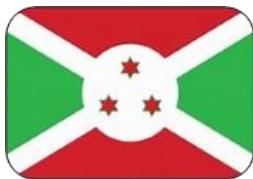
## Banana Peanut Cookies (bah-NAH-nah GROWD-nut koo-kees) Burundi

### Birthday Tip:

Pile these cookies on a wooden platter with a few banana leaves under them. Add one lit candle in the center for a warm, earthy, joyful Burundian birthday moment.

### Cultural Note:

Bananas and groundnuts (peanuts) are essential in Burundian cuisine. From the highlands around Gitega to the shores of Lake Tanganyika, these ingredients appear in: stews porridges street snacks market sweets children's treats. This simple cookie reflects the everyday comfort foods of Burundi - bananas from backyard groves, peanuts roasted and ground by hand, sweetness that comes naturally. It's a treat tied to home, family, and the rhythm of village life.



The Three Star Shield

### Fun Flag Fact:

Burundi's striking flag features: White for peace Red for the struggle of independence Green for hope and prosperity Three six-pointed stars representing unity among the nation's three ethnic groups (Hutu, Tutsi, Twa) The design symbolizes harmony and the promise of Burundi's future.

Language: Kirundi, French

### Personal Note:

These banana-peanut cookies taste like simplicity done beautifully - sweet, soft, nourishing, and warm. They feel like kindness in edible form, like the calm of morning in the hills, like a shared smile between neighbors. A cookie that feels like home.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Cabo Verde CV West Africa

Atlantic Islands

## Cuscuz de Milho Doce

KOOS-kooz dee MEE-lyo DOH-say



Cape Verdean Sweet Corn  
Couscous

This island nation has a beautiful blend of African, Portuguese, and Creole culinary influences.

### Ingredients:

- 2 cups finely ground cornmeal
- 1 cup grated coconut
- ½ cup sugar
- 1 cup water or coconut milk
- Pinch of salt
- Optional: ½ tsp cinnamon or fennel
- Butter or honey for serving

### Instructions:

1. Mix cornmeal, coconut, sugar, salt, and optional spices.
2. Slowly add water/coconut milk until the mixture is moist but not wet - it should clump when pressed.
3. Transfer to a steamer mold or small ramekins.
4. Steam for 25–35 minutes until firm.
5. Unmold gently and serve warm with butter, honey, or milk.
6. Simple, cozy, island-sweet.



# Cookie Accord

Cuscuz de Milho Doce (KOOS-kooz dee MEE-lyo DOH-say) Cabo Verde

## Birthday Tip:

Steam the cuscuz in mini molds (ramekins or cupcake tins) and drizzle lightly with coconut milk before serving - cute, portable, and very Cape Verdean.

## Cultural Note:

In Cabo Verde, cuscuz is not the North African wheat couscous - it's a steamed sweet corn cake, firm yet tender, deeply comforting, and tied to mornings, family gatherings, and island hospitality. Made with ground cornmeal, coconut, sugar, and sometimes a touch of fennel or cinnamon, it's traditionally steamed in special clay molds, though modern kitchens use metal steamers. Cabo Verdean cuscuz is often eaten warm with butter, milk, or honey, especially on Sundays and holidays, and it reflects the island spirit: simple ingredients, lovingly prepared, shared slowly. A humble sweet with ocean breezes and Creole warmth baked right in.



## Fun Flag Fact:

Cabo Verde's flag shows a ring of 10 yellow stars, each one symbolizing one of the country's islands. The blue stands for the ocean and sky, the white for peace, and the red for the nation's road to independence. It's a modern flag with a quietly powerful story.

The Ten Stars Flag

Language: Portuguese, Cabo Verdean Creole

## Personal Note:

Cabo Verde's cuscuz feels like a quiet morning on an island—warm, sunny, and grounding. It's the kind of sweetness that doesn't rush you... it invites you to sit and savor.

## Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Cambodia KH Southeast Asia

## Num Kong

noom KONG



Cambodian Sweet Rice-Flour Rings  
with Sesame Syrup

Cambodia's sweet traditions are deeply tied to coconut, palm sugar, sesame, rice flour, and fragrant tropical simplicity. The treat that best fits your Cookie Accord - authentic, beloved, and cookie-like - is: Num Kong (Cambodian Fried Sweet Rings). A be

### Ingredients:

- For the Rings:
- 1 cup (130 g) rice flour
- $\frac{1}{2}$  cup (65 g) glutinous rice flour
- $\frac{1}{4}$  cup (50 g) sugar
- $\frac{1}{2}$  cup (120 ml) warm coconut milk
- 1 tbsp oil
- Pinch of salt
- Oil for frying
- For the Syrup:
- $\frac{1}{2}$  cup (100 g) palm sugar (or brown sugar)
- $\frac{1}{4}$  cup (60 ml) water
- 1 tbsp sesame seeds
- Optional: a splash of coconut milk for richness

### Instructions:

1. Combine rice flour, glutinous rice flour, sugar, and salt in a bowl.
2. Add warm coconut milk and oil, mixing to form a smooth dough.
3. Rest dough 10–15 minutes.
4. Roll dough into ropes and shape into small rings.
5. Heat oil and fry rings until golden, about 2–3 minutes per side.
6. Make syrup: heat palm sugar + water until thick and glossy.
7. Dip warm rings into syrup or drizzle over them.
8. Sprinkle with sesame seeds.
9. Crisp outside, chewy inside - truly Cambodian.



Num Kong (noom KONG) Cambodia

Birthday Tip:

Place Num Kong in a circular arrangement like a flower mandala, drizzle with a little extra syrup, and set a candle in the center. A Cambodian birthday full of sweetness and symbolism.

Cultural Note:

Num Kong is a beloved traditional sweet often shared at:weddingsfestivalsBuddhist celebrationsfamily gatheringsIts ring shape symbolizes unity, harmony, and eternal connection. The flavors - coconut, palm sugar, sesame - reflect Cambodia's tropical heritage and ancient Khmer culinary traditions. These cookies taste like celebration and togetherness, often made in big batches and enjoyed over long, joyful afternoons.



Fun Flag Fact:

Cambodia's flag is one of the few in the world to feature a building - the majestic Angkor Wat. It symbolizes:national prideancient Khmer civilizationspiritual strengthunityOnly three national flags in the world depict buildings - and Cambodia's is the most iconic.

The Angkor Wat Flag

Language: Khmer

Personal Note:

Num Kong tastes like golden afternoons - sweet, warm, fragrant, and comforting.A cookie that feels like kindness, community, and soft tropical breezes.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Cameroon CM Central Africa

## Kumba Bread

KOOM-bah bred



Cameroonian Coconut Bread

Cameroon's cuisine is a tapestry of Central African, West African, and colonial influences. Sweet treats are often tied to gatherings, storytelling, and community life. Cameroonian cookies blend tropical ingredients with warm, inviting flavors.

### Ingredients:

- 3 cups all-purpose flour
- 1 cup coconut milk
- ½ cup shredded coconut
- ¼ cup sugar
- 2 tbsp butter, melted
- 1 egg
- 1 tbsp yeast
- ½ tsp salt
- Optional: dash of nutmeg for aroma

### Instructions:

1. Warm the coconut milk until just lukewarm. Add yeast and a pinch of sugar; let it foam.
2. In a large bowl, mix flour, sugar, salt, and shredded coconut.
3. Add the yeast mixture, melted butter, and egg. Stir or knead into a soft dough.
4. Cover and let rise until doubled (about 1 hour).
5. Shape into one loaf or several minis.
6. Bake at 350°F (180°C) for 25–30 minutes until golden and fragrant.
7. Cool slightly before slicing—best enjoyed warm.



Kumba Bread (KOOM-bah bred) Cameroon

Birthday Tip:

Bake Kumba Bread in small mini-loaves and wrap each with a ribbon in Cameroon's colors. They make warm, fragrant party gifts—and the coconut aroma alone feels like a celebration.

Cultural Note:

Kumba Bread is a beloved Cameroonian bakery classic—soft, slightly sweet, and enriched with the warm aroma of coconut. It's often enjoyed with tea in the morning, served to guests, or shared at Christmas, weddings, and Sunday gatherings. Across Cameroon's diverse cultures, bread-making is a shared tradition that brings families together. Kumba Bread is the taste of home: comforting, familiar, and best enjoyed while laughing around a crowded table.



Fun Flag Fact:

Cameroon's flag features green, red, and yellow, the classic Pan-African colors. The star in the center represents unity—fitting for a nation with over 250 ethnic groups and an incredible tapestry of languages.

The Star of Unity

Language: English and French (plus 250+ local languages)

Personal Note:

Cameroon's Kumba Bread feels like a hug in baked form—simple ingredients transformed into something warm, soft, and generous. The kind of bread you tear apart with family around you... very Cookie Accord.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Canada CA North America

## Nanaimo Bars

nuh-NIGH-mo bars



Canadian No-Bake Custard Bars

Canada's sweets reflect its vast landscapes—from maple forests to snowy winters and multicultural cities. Cookies often blend comfort, nostalgia, and regional ingredients. Canadian baking is warm, homey, and rooted in sharing.

### Ingredients:

- Base Layer
- ½ cup butter
- ¼ cup sugar
- 5 tbsp cocoa powder
- 1 egg, beaten
- 1¾ cups graham cracker crumbs
- 1 cup shredded coconut
- ½ cup chopped walnuts (optional)
- Custard Layer
- ½ cup butter
- 2 cups powdered sugar
- 2 tbsp vanilla custard powder or instant vanilla pudding mix
- 3 tbsp heavy cream or milk
- Chocolate Topping
- 1 cup chocolate chips
- 2 tbsp butter

### Instructions:

#### Base:

1. Melt butter, sugar, and cocoa in a saucepan.
2. Stir in the beaten egg to thicken.
3. Remove from heat and mix in graham crumbs, coconut, and walnuts.
4. Press firmly into a parchment-lined pan.

#### Custard Layer:

1. Beat butter, powdered sugar, custard powder, and cream until smooth.
2. Spread evenly over the base.

#### Top Layer:

1. Melt chocolate and butter together.
2. Pour over the custard layer and smooth.
3. Chill until fully set, then slice with a warm knife.



Nanaimo Bars (nuh-NIGH-mo bars) Canada

Birthday Tip:

Cut Nanaimo Bars into mini bite-sized squares and arrange them on a platter in the shape of a maple leaf. A fun nod to Canada—and guaranteed to disappear quickly.

Cultural Note:

Nanaimo Bars are Canada's beloved no-bake treasure: a fudgy chocolate-coconut base, a silky custard middle, and a glossy chocolate top. Named after the coastal city of Nanaimo in British Columbia, these bars became wildly popular across Canada after WWII, when home bakers proudly submitted them to fairs, newspapers, and community cookbooks. Today, they're served at holidays, office parties, potlucks, and bake sales from coast to coast—a little square that says, "Come in from the cold; there's sweetness waiting."



The Maple Leaf

Fun Flag Fact:

The maple leaf on Canada's flag has 11 points, not because of symbolic meaning, but because it looked best and remained clear when fluttering in the wind during tests in the 1960s. A good reminder that sometimes beauty is simply what works.

Language: English and French

Personal Note:

Canada's Nanaimo Bar feels like layering kindness itself—rich, warm, comforting, and a little nostalgic. Each layer is simple on its own, but together? Pure harmony. A perfect Cookie Accord metaphor.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Central African Republic CF

Central Africa

Kwala

KWAH-lah



Central African Peanut Brittle

Their dessert traditions often center around peanuts, cassava, honey, and simple stovetop sweets. A beloved local treat Kwala (Peanut Brittle) - a crunchy, joyful street-side favorite.

Ingredients:

- 2 cups roasted peanuts
- 1 cup sugar or  $\frac{1}{2}$  cup sugar +  $\frac{1}{2}$  cup honey
- 2 tbsp water
- 1 tbsp butter (optional, for smoother texture)
- Pinch of salt
- Optional: a tiny pinch of chili powder for a local twist

Instructions:

1. Prepare a tray or board lined with parchment.
2. In a pan, heat sugar (or sugar + honey) with water until melted and turning golden.
3. Add peanuts and stir quickly to coat.
4. Add butter and salt if using.
5. Pour the mixture onto the parchment and flatten with a greased spatula.
6. Allow to cool, then break into pieces.
7. Crisp, sweet, and wonderfully shareable.



Kwala (KWAH-lah) Central African Republic

Birthday Tip:

Break the peanut brittle into irregular gem-shaped pieces, place them in tiny parchment pouches, and tie with a colorful ribbon inspired by the CAR flag. Crunchy, portable, unforgettable.

Cultural Note:

In the Central African Republic, peanuts are everywhere—roasted, ground, cooked into sauces, or turned into sweet treats sold in markets and bus stations. Kwala is one of the most cherished: a simple, satisfying peanut brittle made with sugar or honey, roasted nuts, and sometimes a touch of spice. It's shared at celebrations, offered to guests, and sold in small wrapped portions to travelers heading along red-earth roads between villages. Like much of the region's cooking, it's humble but deeply welcoming—something you can make with very little and still offer with great heart.



The Four-Color Unity Flag

Fun Flag Fact:

The Central African Republic's flag combines blue, white, green, and yellow with a vertical red stripe in the center. The designer, Barthélemy Boganda, chose these colors to symbolize unity between Africa (green, yellow) and Europe (blue, white), with the red representing the shared blood of humanity. A flag about coming together - pure Cookie Accord spirit.

Language: Sango, French

Personal Note:

Kwala reminds me of how sweetness shows up even where resources are limited. A few ordinary ingredients - heat, patience, and care - become something bright and joyful. A good reminder that generosity isn't about abundance but about spirit.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Chad TD Central Africa

## Karkanji

### Sesame and Peanuts

kar-KAN-jee



Chadian Honey Nut Bites

Chadian sweets often center around peanuts, sesame, honey, and simple stovetop treats. A beloved traditional sweet: Karkanji Sesame-Peanut Clusters - chewy, nutty, fragrant, and deeply rooted in everyday hospitality.

#### Ingredients:

- 1 cup roasted peanuts
- ½ cup sesame seeds
- ½ cup honey
- 2 tbsp sugar (optional, for extra firmness)
- 1 tbsp butter or coconut oil
- Pinch of salt
- Optional: pinch of ginger or chili for a local touch

#### Instructions:

1. Lightly toast the sesame seeds in a dry pan until fragrant.
2. Warm honey, sugar, and butter together until the mixture begins to bubble.
3. Add peanuts, sesame seeds, and salt; stir quickly to coat.
4. Drop spoonfuls onto parchment paper or shape with greased hands.
5. Let cool until firm.
6. Enjoy with tea, conversation, and a shady breeze if you can find one.



## Karkanji Sesame–Peanut Clusters (kar-KAN-jee) Chad

### Birthday Tip:

Shape the clusters into little crescent moons or sunbursts. Arrange them on a platter with hibiscus petals for color - a Chadian-inspired, jewel-like treat.

### Cultural Note:

Across Chad, sweets are often simple but deeply flavorful, built from ingredients that thrive in the climate: peanuts, sesame seeds, hibiscus, and honey. Karkanji is best known as a hibiscus drink, but the word also appears in regional recipes for small nut-and-seed sweets enjoyed at markets and festivals. These chewy sesame–peanut clusters are sold by street vendors, shared with guests, and sometimes served alongside tea during social visits. Like much of Chadian cuisine, they are resourceful and generous - turning a few seeds, nuts, and honey into something that brings people together.



The Blue-Gold-Red

### Fun Flag Fact:

Chad's flag looks almost identical to Romania's—so much so that diplomats have joked about “the world’s most polite disagreement.” Chad’s version uses a deeper shade of blue, symbolizing the sky and hope; yellow for the desert; and red for sacrifice and unity.

Language: French, Arabic, Saa + many local languages

### Personal Note:

Chad's sesame–peanut clusters feel like tiny sun-warmed jewels—simple, earthy, and quietly joyful. It's the kind of sweetness that arrives without fanfare but stays in memory... a reminder that even small bites can hold whole worlds.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Chile CL South America

## Alfajores Chilenos

al-fah-HO-res chee-LEH-nos



Chilean Dulce de Leche  
Sandwich Cookies

A soft, delicate sandwich cookies filled with creamy dulce de leche.

### Ingredients:

- 1¾ cups flour
- ½ cup cornstarch
- ½ cup powdered sugar
- ½ cup butter, softened
- 2 egg yolks
- 1 tbsp milk
- 1 tsp vanilla extract
- 1 tsp baking powder
- 1 can of manjar (or dulce de leche)
- Optional: shredded coconut for rolling edges

### Instructions:

1. Cream butter and sugar until light.
2. Add egg yolks, vanilla, and milk.
3. In a separate bowl, combine flour, cornstarch, and baking powder.
4. Add dry ingredients to wet and mix into a soft dough.
5. Roll out to ¼ inch (0.6 cm) thickness and cut into circles.
6. Bake at 350°F (180°C) for about 8–10 minutes—just until the edges barely color.
7. Once cool, fill with manjar and sandwich gently.
8. Roll edges in coconut if desired.
9. Dust with powdered sugar to finish.



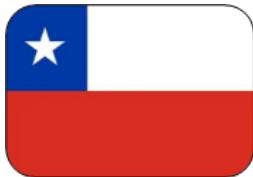
## Alfajores Chilenos (al-fah-HO-res chee-LEH-nos) Chile

### Birthday Tip:

Cut the cookies into mini stars (a nod to the Lone Star) and dust lightly with powdered sugar. Arrange them around a dish of extra manjar—because there is never too much manjar.

### Cultural Note:

Alfajores are cherished throughout Latin America, but Chile has its own unmistakable style—tender biscuit-like cookies sandwiched with manjar, Chile's version of dulce de leche. They appear at birthdays, Christmas tables, afternoon tea (onces), and bakeries from Santiago to Punta Arenas. Many families have a “secret” variation: some add cornstarch for tenderness, others a splash of vanilla or lemon zest. But the heart of the cookie is always the same: simple, soft, caramel-filled comfort shared with people you love.



### Fun Flag Fact:

Chile's flag is affectionately known as La Estrella Solitaria - The Lone Star. It symbolizes guidance, honor, and progress. Its design is partly inspired by the U.S. flag, but the single star stands for Chile's unity and independence.

La Estrella Solitaria  
“The Lone Star”

Language: Spanish

### Personal Note:

Chilean Alfajores feel like holding a soft little cloud of sweetness—simple, tender, and filled with warmth. They're the kind of cookie you eat slowly, with tea, sunlight, and good conversation... a perfect Cookie Accord moment.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

China CN East Asia

## Chinese Almond Cookies

AHL-mund kuk-eez



Almond Moon Cookies

China's most beloved cookie-style treat is unmistakably: Almond Cookies - crisp, delicate, lightly sweet, and symbolic of good fortune.

### Ingredients:

- 1¾ cups all-purpose flour
- 1 cup almond flour
- ½ cup sugar
- ½ tsp baking soda
- ½ tsp salt
- ½ cup butter, softened
- 1 egg
- 1 tsp almond extract
- Whole almonds for the centers
- 1 egg yolk + 1 tsp water (egg wash)

### Instructions:

1. Mix flour, almond flour, baking soda, and salt.
2. In a separate bowl, cream butter and sugar.
3. Add egg and almond extract; mix smooth.
4. Combine wet and dry ingredients into a soft dough.
5. Roll into small balls and place on a lined baking sheet.
6. Press a whole almond into each center.
7. Brush lightly with egg wash.
8. Bake at 350°F (180°C) for 12–15 minutes, or until lightly golden.
9. Cool before serving—delicate by design.



Chinese Almond Cookies (AHL-mund kuk-eez) China

Birthday Tip:

Bake almond cookies in moon shapes or lantern shapes to echo Chinese festival traditions. Decorate the serving tray with red paper accents for an extra sparkle of luck.

Cultural Note:

Chinese Almond Cookies are a classic celebration cookie—simple, elegant, and rich with symbolism. The almond represents luck, prosperity, and renewal, which is why these cookies appear during Lunar New Year, weddings, and family celebrations. Their delicate crumb comes from a blend of flour and almond flour, lightly sweetened and often finished with a single almond pressed into the center. They're the kind of treat you serve not just to feed guests, but to bless them.



Fun Flag Fact:

China's red flag represents revolution and unity, while the five stars symbolize the unity of the Chinese people under a common vision—one large star guiding four smaller ones. It was selected in 1949 from thousands of public submissions.

The Five-Star Red Flag

Language: Mandarin Chinese (plus many regional languages)

Personal Note:

Chinese Almond Cookies feel like quiet blessings in cookie form—simple, golden, and full of intention. They're the kind of sweetness that doesn't shout... it just stays with you.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Colombia CO South America

## Arequipe Alfajores

ah-reh-KEE-peh al-fah-HO-res



Colombian Dulce de Leche  
Sandwich Cookies

Colombia's beloved sweet treat is one of the most iconic in all of South America: Arequipe Alfajores - soft cornstarch sandwich cookies filled with silky Colombian arequipe (dulce de leche). Tender, melt-in-your-mouth, and pure comfort.

### Ingredients:

- 1 cup cornstarch
- 1 cup all-purpose flour
- $\frac{1}{2}$  cup powdered sugar
- $\frac{1}{2}$  cup butter, softened
- 2 egg yolks
- 1 tsp vanilla extract
- Zest of  $\frac{1}{2}$  lemon (optional, traditional in many households)
- 1 tsp baking powder
- 1 can or jar of arequipe (dulce de leche)
- Optional: shredded coconut for rolling edges

### Instructions:

1. Cream butter and powdered sugar until smooth.
2. Add egg yolks, vanilla, and lemon zest if using.
3. In a separate bowl, combine flour, cornstarch, and baking powder.
4. Add dry ingredients to wet and form a soft dough.
5. Roll to  $\frac{1}{4}$  inch thickness and cut into small circles.
6. Bake at 325°F (160°C) for 8–10 minutes—cookies should remain pale.
7. Cool completely, then fill with arequipe and sandwich together.
8. Roll edges in coconut if desired.
9. Soft, creamy, and irresistible.



# Cookie Accord

Arequipe Alfajores (ah-reh-KEE-peh al-fah-HO-res) Colombia

## Birthday Tip:

Stack the alfajores like a tiny cookie mountain, dust with powdered sugar “snow,” and drizzle a little arequipe over the top—Colombian party magic.

## Cultural Note:

Colombia’s version of alfajores is all about arequipe - a smooth, caramel-like spread made by slowly cooking milk and sugar until it becomes golden and silky. These cookies appear in bakeries, street stalls, birthday parties, school lunchboxes, and especially during December holiday gatherings. The cookies themselves are tender thanks to cornstarch, creating a delicate crumb that practically melts. Rolled in coconut or left plain, they’re one of Colombia’s sweetest expressions of hospitality and celebration.



The Colombian Tricolor

## Fun Flag Fact:

Colombia’s flag uses yellow, blue, and red, with yellow taking up half the flag. Yellow represents the country’s vast natural resources and sunshine; blue for its oceans and rivers; red for the courage and vitality of its people. It’s one of the few national flags where one color intentionally dominates.

Language: Spanish

## Personal Note:

Colombian Alfajores with arequipe feel like tiny celebrations—soft, sweet, and full of warmth. They carry the feeling of a home that opens its door wide... a perfect Cookie Accord spirit.

## Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Comoros KM East Africa / Indian Ocean

## Mkatra Foutra

EM-kah-trah FOO-trah



Comorian Sweet Coconut  
Flatbreads

The beautiful island nation of Comoros. Their sweets draw on coconut, vanilla, cardamom, and tropical simplicity. Mkatra Foutra (Sweet Coconut Flatbread Cookies) - lightly sweet, aromatic, and beloved across the islands.

### Ingredients:

- 2 cups flour
- 1 cup coconut milk
- 1 tbsp sugar
- 1 tsp yeast
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp cardamom (optional but traditional)
- Oil or butter for cooking
- Honey for serving

### Instructions:

1. Mix flour, yeast, sugar, salt, and cardamom.
2. Add coconut milk and stir into a smooth, pourable batter.
3. Let rest 30–45 minutes until slightly bubbly.
4. Heat a lightly oiled pan on medium.
5. Ladle small rounds of batter and cook until golden on both sides.
6. Serve warm with honey or a sprinkle of sugar.
7. Soft, lightly sweet, and perfect with tea.



Mkatra Foutra (EM-kah-trah FOO-trah) Comoros

Birthday Tip:

Cut Mkatra Foutra into tiny diamond-shaped pieces, drizzle with warm honey, and sprinkle with shredded coconut. A tropical, finger-friendly party treat.

Cultural Note:

Mkatra Foutra is a cherished Comorian treat—a soft, lightly sweetened coconut flatbread often cooked on a hot skillet and served with honey or sugar. It's enjoyed at breakfast, during tea time, and at family gatherings, especially on the islands of Grande Comore, Mohéli, and Anjouan. The batter is simple: flour, coconut milk, a bit of sugar, and yeast. What makes it special is its perfume of coconut and cardamom, and the way it connects island families across generations. Warm, soft, and subtly sweet - it carries the feeling of ocean breezes and shared island hospitality.



The Crescent of Four Islands

Fun Flag Fact:

The Comorian flag is one of the most colorful in the world - four stripes for the four islands, and a green triangle with a white crescent and four stars to reflect Islam, the country's predominant faith. Each star stands for one island, including Mayotte, which the Comoros still considers part of its archipelago.

Language: Comorian (Shikomori), French, Arabic

Personal Note:

Mkatra Foutra feels like a gentle island blessing - warm, soft, and simple in the best way. A small reminder that sweetness doesn't need to be complicated to be comforting.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Democratic Republic of the Congo CD

Central Africa

## Beignets Congolais

bay-NYAY con-go-LAY



Congolese Sweet Fritters

A country rich in cocoa, palm sugar, peanuts, and warm hospitality. The most fitting sweet is: Beignets Congolais - airy, golden fritters sold on street corners, in markets, and shared at home.

### Ingredients:

- 2 cups flour
- ¼ cup sugar
- 2 tsp yeast
- 1 cup warm water or milk
- 1 egg (optional but common)
- 2 tbsp butter or oil
- Pinch of salt
- Oil for frying
- Powdered sugar or honey for serving

### Instructions:

1. Mix warm water/milk with yeast and a pinch of sugar; let foam.
2. Combine flour, sugar, and salt in a bowl.
3. Add yeast mixture, egg, and butter.
4. Mix into a thick, sticky dough; let rise 45–60 minutes.
5. Heat oil and drop spoonfuls of dough, frying until puffed and golden.
6. Drain and dust with sugar or drizzle with honey.
7. Best enjoyed warm, with laughter nearby.



Beignets Congolais (bay-NYAY con-go-LAY) Democratic Republic of the Congo

Birthday Tip:

Serve mini beignets in small paper cones decorated in blue and yellow. Dust with powdered sugar “stardust” as a nod to the golden star on the flag.

Cultural Note:

Across the Democratic Republic of the Congo, beignets are one of the most beloved everyday sweets. You’ll find them fried fresh in markets, roadside stands, and home kitchens—especially in the early morning when the air smells of warm oil and vanilla. Some families add banana, others keep them plain; some dust with sugar, others drizzle honey. But no matter the version, beignets are a symbol of warmth, generosity, and the joy of sharing something simple and delicious. A true “come sit with us” treat.



Fun Flag Fact:

The DRC flag shines with sky blue for peace, a yellow star for hope and unity, and a bold red diagonal stripe symbolizing the country's strength and sacrifice. It's one of the few national flags in the world with a diagonal band, giving it a strong sense of movement and resilience.

The Sky-Blue Star

Language: French, Lingala, Swahili, Kikongo, Tshiluba

Personal Note:

DRC's beignets feel like tiny golden miracles - warm, soft, and made to be shared. They remind me that the simplest sweets often carry the deepest sense of welcome.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Republic of the Congo CG

Central Africa

## Croquettes de Coco

kro-KET duh KOH-koh



Congolese Coconut Macaroons

A warm, vibrant country where peanuts, cassava, and coconut shine in everyday sweets. The perfect treat is: Croquettes de Coco - crunchy, chewy coconut bites beloved across the country.

### Ingredients:

- 2 cups grated coconut (fresh or unsweetened)
- ½ cup sugar
- 2 egg whites
- 1 tsp vanilla
- Pinch of salt
- Optional: splash of lime zest for brightness

### Instructions:

1. Preheat oven to 325°F (160°C).
2. Mix coconut, sugar, salt, and vanilla.
3. Add egg whites and stir until the mixture holds together.
4. Shape into small mounds or balls.
5. Bake 15–20 minutes until edges are lightly golden.
6. Cool before serving.
7. Light, sweet, tropical.



Croquettes de Coco (kro-KET duh KOH-koh) Republic of the Congo

Birthday Tip:

Form mini croquettes and dip half in melted dark chocolate for a fancy party look. Sprinkle with a tiny bit of coconut “confetti” on top.

Cultural Note:

Croquettes de Coco are a beloved sweet across Congo - small, golden coconut bites that are crisp on the outside and tender inside. They're sold in markets, offered to guests, and made at home for holidays and celebrations. Coconut trees grow abundantly near the coast, and families have long made use of every part—milk, grated flesh, and oil. These little croquettes capture that tropical sweetness beautifully, with just the right amount of crunch. Simple ingredients, joyful results - pure Congo spirit.



Fun Flag Fact:

The Republic of the Congo uses a diagonal tricolor—green, yellow, and red—representing agriculture, friendship/nobility, and courage. It's one of the few national flags in the world that does not use horizontal or vertical stripes, giving it a bold, dynamic look.

The Diagonal Tricolor

Language: French, Kituba, Lingala

Personal Note:

These coconut croquettes feel like sunshine wrapped into a bite - warm, cheerful, and a little bit beachy. A gentle reminder that simple pleasures can brighten the whole day.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Costa Rica CR Central America

## Galletas Suaves de Maíz

gah-YEH-tas SWA-bess deh mah-EES



Costa Rican Soft Corn Cookies

A warm, homey treat straight from Central America's heart. Costa Rican sweets are simple, comforting, and often built on corn, cinnamon, and panela (brown cane sugar). The Galletas Suaves de Maiz (Soft Corn Cookies) - tender, cinnamon-kissed, and pura vida

### Ingredients:

- 1 cup corn flour (masa harina or fine yellow cornmeal)
- 1 cup all-purpose flour
- ½ cup brown sugar or panela
- ½ cup butter, softened
- 1 egg
- 1 tsp cinnamon
- 1 tsp vanilla
- 1 tsp baking powder
- Pinch of salt
- Optional: a splash of milk if dough is dry

### Instructions:

1. Cream butter and brown sugar until fluffy.
2. Add egg and vanilla; mix smooth.
3. In a separate bowl, combine corn flour, all-purpose flour, cinnamon, baking powder, and salt.
4. Add dry ingredients to wet and mix to form a soft dough.
5. Shape into small rounds and flatten lightly.
6. Bake at 350°F (180°C) for 10–12 minutes, until lightly golden on the bottom.
7. Cool until soft and fragrant.
8. Warm, tender, cinnamon-sweet.



Galletas Suaves de Maíz (gah-YEH-tas SWA-bess deh mah-EES) Costa Rica

Birthday Tip:

Serve these cookies stacked in a small wooden bowl with cinnamon sticks tied in ribbon. It gives a rustic, pura-vida vibe that's perfect for gatherings.

Cultural Note:

Costa Rica's traditional baking reflects the heart of pura vida - simple living, warmth, and gathering together. These soft corn cookies are sold in small family bakeries (panaderías) and are often served with café con leche in the afternoon. Made with corn flour, cinnamon, and a touch of brown sugar, they have a soft crumb that melts gently on the tongue. They're humble, fragrant, and deeply nostalgic - the kind of cookie a Costa Rican grandmother would hand to you with a smile.



La Tricolor Tica

Language: Spanish

Personal Note:

Costa Rican corn cookies feel like sitting on a shaded porch with a warm breeze—simple, comforting, and quietly joyful. They carry the spirit of pura vida in every soft bite.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Fun Flag Fact:

Costa Rica's flag is inspired by the French tricolor, with red symbolizing the warmth and generosity of the people, white for peace, and blue for the sky, opportunity, and perseverance. The coat of arms even features three volcanoes, a nod to the country's dramatic landscape.



Côte d'Ivoire CI West Africa

## Congolais Ivoiriens

kong-go-LAY ee-vwar-YEN



Ivorian

Caramelized Coconut Bites

The beautiful Côte d'Ivoire (Ivory Coast). Their sweets often celebrate coconut, peanuts, cassava, and West African warmth. A perfect cookie is: Caramelized Coconut Bites (Congolais Ivoiriens) chewy, golden, and deeply beloved.

### Ingredients:

- 2 cups grated coconut (fresh or unsweetened dried)
- ½ cup sugar
- 2 egg whites
- 1 tsp vanilla or a hint of lime zest
- Pinch of salt
- Optional: drizzle of caramel for topping

### Instructions:

1. Preheat oven to 325°F (160°C).
2. Mix coconut, sugar, salt, and vanilla/zest.
3. Add egg whites and stir until mixture clumps together.
4. Form small pyramids or mounds.
5. Bake 12–18 minutes until edges turn golden.
6. Cool and enjoy their chewy sweetness.
7. Simple, tropical, and irresistible.



# Cookie Accord

Congolais Ivoiriens (kong-go-LAY ee-vwar-YEN) Côte d'Ivoire

## Birthday Tip:

Dip the bottoms of the Congolais in chocolate and let them set on parchment. They look like tiny mountains with chocolate bases—perfect party finger sweets.

## Cultural Note:

Across Côte d'Ivoire, Congolais are cherished little coconut treats—crispy on the outside, chewy at the center, and gently caramelized. You'll find them in bakeries, at roadside stands, and at home during holidays or casual family gatherings. They're simple but comforting, made from the region's abundant coconuts mixed with sugar and egg whites. In Ivorian homes, Congolais are often the sweet you make when guests are coming—quick, fragrant, and always a crowd-pleaser. Warm, sunny, and just a little sticky-like Côte d'Ivoire itself.



The Ivory Tricolor

## Fun Flag Fact:

Côte d'Ivoire's flag uses orange, white, and green. Orange symbolizes savannah and national energy; white for peace; green for the country's lush forests. It mirrors Ireland's flag colors—but reversed—and the two nations have playfully acknowledged the coincidence for decades.

Language: French (plus Baoulé, Senoufo, Dioula, and many others)

## Personal Note:

Ivory Coast's Congolais feel like little bursts of sunshine—golden, chewy, and sweet without being fussy. They carry the feeling of a friendly knock at the door and someone bringing a plate “just because.”

## Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Croatia HR Southeastern Europe Balkans

## Kroštule

KROH-shtoo-leh



Croatian Fried Ribbon Cookies

Croatia's traditional sweets often celebrate walnuts, citrus, honey, and old coastal baking traditions. The perfect cookie is: Kroštule delicate, twisted fried pastries dusted with powdered sugar. Crisp, airy, and loved from Dalmatia to Istria.

### Ingredients:

- 2 cups all-purpose flour
- 2 tbsp sugar
- 2 egg yolks
- 2 tbsp butter, melted
- ¼ cup milk or cream
- Zest of 1 lemon or orange
- 1–2 tbsp brandy or rum  
(traditional)
- Pinch of salt
- Oil for frying
- Powdered sugar for dusting

### Instructions:

1. Mix flour, sugar, and salt.
2. Add egg yolks, butter, milk/cream, zest, and brandy/rum.
3. Knead into a smooth dough; rest 20 minutes.
4. Roll very thin and cut into strips.
5. Twist or tie each strip into decorative ribbons.
6. Fry in hot oil until puffed and lightly golden.
7. Drain and cover generously with powdered sugar.
8. Beautifully crisp and festive.



Kroštule (KROH-shtoo-leh) Croatia

Birthday Tip:

Pile Kroštule high on a platter and dust with powdered sugar “snow.” Add thin curls of lemon zest for sparkle and a bright Croatian touch.

Cultural Note:

Kroštule are one of Croatia’s most cherished sweets—thin, crispy ribbon-like pastries that puff slightly when fried. Traditionally made for weddings, feast days, Christmas, and coastal celebrations, they’re flavored with citrus zest, a splash of brandy or rum, and dusted generously with powdered sugar. You’ll find them in Dalmatia, Istria, and on many of Croatia’s islands. They are simple to make but feel elegant - like golden ribbons of celebration. They crackle softly when you bite into them... a little sound of festivity.



Fun Flag Fact:

Croatia’s flag features the iconic checkerboard red-and-white shield known as the šahovnica. Above it are five smaller shields representing five historic regions of the country. It’s one of the most recognizable coats of arms in the world.

The Checkerboard Shield

Language: Croatian

Personal Note:

Croatia’s Kroštule feel like edible lace—light, delicate, and joyful. They carry the spirit of coastal celebration and family gatherings filled with laughter, sunlight, and sea breeze.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Cuba CU Caribbean  
**Torticas de Morón**  
 tor-TEE-kas deh moh-ROHN



Cuban Anise Sugar Cookies

Cuba, and this one is rich, warm, and full of island comfort. Cuban sweets often celebrate coconut, guava, cinnamon, anise, and brown sugar. A perfect cookie is Torticas de Morón - buttery, crumbly, anise-kissed cookies from the town of Morón.

Ingredients:

- 1 cup all-purpose flour
- ½ cup sugar
- ½ cup butter or lard, softened
- ½ tsp anise seeds (or ½ tsp lime zest)
- 1 tsp vanilla
- Pinch of salt
- Optional: 1 tsp rum for aroma

Instructions:

1. Cream butter/lard and sugar until fluffy.
2. Add vanilla, anise or lime zest, and salt.
3. Mix in the flour to form a soft dough.
4. Shape into small rounds and flatten lightly.
5. Bake at 325°F (160°C) for 12–15 minutes—cookies should remain pale.
6. Cool until crumbly and tender.
7. Soft, fragrant, island-sweet.



## Torticas de Morón (tor-TEE-kas deh moh-ROHN) Cuba

### Birthday Tip:

Press a tiny star shape into the top of each cookie before baking - a sweet nod to the lone star of Cuba's flag.

### Cultural Note:

Torticas de Morón are one of Cuba's most iconic cookies—born in the town of Morón and now a staple across the island. They're tender, sandy-textured sugar cookies flavored with a hint of anise or lime zest, and traditionally made with lard or butter. You'll find them wrapped in twine at roadside stands, set out during holidays, and shared with visitors as a gesture of Cuban warmth. They crumble softly in the mouth... simple but unforgettable.



La Estrella Solitaria  
“The Lone Star”

### Fun Flag Fact:

Cuba's flag features a lone white star inside a red triangle, set against blue and white stripes. The star symbolizes independence; the red symbolizes courage; blue for the island's old provinces; and white for purity of ideals. It's one of the oldest flags in the Caribbean still in use.

Language: Spanish

### Personal Note:

Cuba's Torticas de Morón feel like sunshine pressed into a cookie—warm, gentle, and slightly nostalgic. They're the kind of treat you share slowly, with coffee, stories, and easy laughter.

### Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Cyprus CY Eastern Mediterranean

## Kourabiedes

koo-rah-bee-EH-des



Cypriot Almond Butter Cookies

Cyprus, a beautiful island with Greek, Turkish, and Middle Eastern sweet traditions. Their desserts often feature honey, almonds, citrus, and semolina.

### Ingredients:

- 1 cup butter, softened
- ½ cup powdered sugar
- 1 egg yolk
- 2¼ cups flour
- 1 cup finely chopped toasted almonds
- 1 tsp vanilla or ½ tsp orange blossom water
- ½ tsp baking powder
- Powdered sugar for coating

### Instructions:

1. Cream butter and powdered sugar until fluffy.
2. Add egg yolk and vanilla/orange blossom water.
3. Mix flour, baking powder, and chopped almonds.
4. Add dry mixture to wet and form a soft dough.
5. Shape into small crescents or rounds.
6. Bake at 350°F (180°C) for 12–15 minutes (light golden bottoms).
7. While warm, roll generously in powdered sugar.
8. Dust again once cooled - the classic snowy finish.
9. Tender, aromatic, unforgettable.



Kourabiedes (koo-rah-bee-EH-des) Cyprus

Birthday Tip:

Serve kourabiedes on a platter dusted with citrus zest and extra powdered sugar "snow." It looks magical - and tastes even better.

Cultural Note:

Kourabiedes are tender, melt-in-your-mouth almond cookies coated in a snowy layer of powdered sugar. Though found across Greece, the Cypriot version is especially fragrant - often flavored with orange blossom water, rose water, or brandy. These cookies are shared during Christmas, Easter, weddings, baptisms, and name days. In many Cypriot homes, the first bite is meant to bring sweetness into the year ahead. Light, delicate, and joyfully messy with powdered sugar, they embody Cypriot hospitality: warm, generous, and celebratory.



Fun Flag Fact:

Cyprus is the only national flag in the world that features a map of its own country. The copper color symbolizes the island's historic copper mines, and the olive branches beneath represent peace between Greek Cypriots and Turkish Cypriots.

The Peace and Olive Branch Flag

Language: Greek, Turkish

Personal Note:

Kourabiedes taste like celebration - soft, sweet, and full of light. They leave powdered sugar on your fingertips and smiles on everyone's faces... pure joy in a cookie.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Czechia CZ Central Europe

## Vanilkové Rohlíčky

vah-NEEL-koh-veh ROH-lee-chkee



Czech Vanilla Crescent  
Cookies

Czechia (the Czech Republic) brings us a warm, comforting, old-world classic cookie. Czech sweets often feature butter, walnuts, poppy seeds, honey, and spices.

### Ingredients:

- 1 cup unsalted butter, softened
- 2 cups flour
- 1 cup ground walnuts or almonds
- ½ cup powdered sugar
- 1 egg yolk
- 1 tsp vanilla extract
- Pinch of salt
- Additional powdered sugar + vanilla sugar for coating

### Instructions:

1. Cream butter and powdered sugar until pale and fluffy.
2. Add egg yolk, vanilla, and salt.
3. Mix in flour and ground nuts until a soft dough forms.
4. Chill dough for 30 minutes.
5. Roll small pieces into logs and shape into crescents.
6. Bake at 325°F (160°C) for 12–15 minutes (still pale with light golden bottoms).
7. While warm, coat gently in vanilla sugar.
8. Cool completely - they become more tender as they rest.
9. Soft, nostalgic perfection.



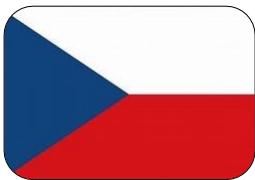
Vanilkové Rohlíčky (vah-NEEL-koh-veh ROH-lee-chkee) Czechia

Birthday Tip:

Arrange these vanilla crescents in a circular “wreath” shape, dusted with extra vanilla sugar. A beautiful centerpiece - simple, elegant, and fragrant.

Cultural Note:

Vanilkové rohlíčky are delicate, buttery crescent cookies coated in vanilla sugar - a nostalgic favorite across Czech households. They're especially beloved at Vánoce (Christmas), when families bake dozens of traditional cookies known as cukroví. Made with ground walnuts or almonds, these crescents practically melt on the tongue. They're shaped by hand, baked slowly, and tossed gently in vanilla sugar while still warm - filling the kitchen with a dreamy, cozy aroma. Czechs say that making these cookies teaches patience and love. Each little crescent holds a whisper of family traditions passed down through generations.



The Czech Pennant

Fun Flag Fact:

Czechia's flag uses white, red, and a blue triangle - originally designed for Czechoslovakia in 1920. After the split, Czechia kept this flag as a link to its history. It appears frequently at hockey matches, where national pride runs deep!

Language: Czech

Personal Note:

Czech vanilla crescents feel like something out of an old storybook - tender, snow-dusted, and quietly magical. They're the kind of cookie that brings people together around candlelight and warm memories.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Denmark DK Northern Europe

Scandinavia

**Brunkager**

BROON-kay-er



Danish Brown Christmas  
Cookies

Denmark, home of warm hygge kitchens, buttery pastries, and some of the coziest cookies in Europe.

#### Ingredients:

- ½ cup butter
- ½ cup brown sugar
- ¼ cup golden syrup or honey
- 2 cups flour
- 1 tsp cinnamon
- ½ tsp cloves
- ½ tsp cardamom
- ½ tsp baking soda
- ½ cup chopped almonds
- Optional: candied citrus peels

#### Instructions:

1. In a saucepan, melt butter, brown sugar, and syrup together.
2. Cool slightly, then mix in flour, baking soda, almonds, and spices.
3. Form into a log, wrap in plastic, and chill several hours or overnight.
4. Slice into thin rounds.
5. Bake at 350°F (180°C) for 8–10 minutes, until golden and crisp.
6. Cool completely - they get even better the next day.
7. Aromatic, crunchy, and magical with a warm drink.



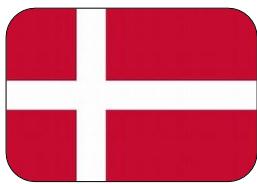
Brunkager (BROON-kay-er) Denmark

Birthday Tip:

Cut brunkager in heart shapes (very Danish!) and decorate the plate with thin slices of dried oranges. A warm, cozy touch that looks like a Scandinavian winter postcard.

Cultural Note:

Brunkager are Denmark's beloved holiday spice cookies - deeply aromatic, crisp, and full of warm Scandinavian flavors. They're made with brown sugar, golden syrup, almonds, and spices like cinnamon, cloves, and cardamom. Every December, Danish families bake tins and tins of these cookies for hygge evenings, Christmas markets, and gatherings with mulled wine (gløgg). The dough is often prepared days ahead to deepen the flavors, then sliced thin for beautifully consistent little rounds. These cookies are the taste of Danish winter: cozy, fragrant, and softly joyful - perfect with a candlelit cup of tea.



Fun Flag Fact:

Denmark's flag, the Dannebrog, is believed to be the oldest continuously used national flag in the world, dating back to 1219. According to legend, it fell from the sky during a battle - a heavenly sign of protection.

Dannebrog ("The Cloth of the Danes")

Language: Danish

Personal Note:

Brunkager feel like a candle in a cookie - warm, comforting, and full of gentle spice. They invite you to slow down, breathe deeply, and enjoy the simple sweetness of the moment.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Djibouti DJ East Africa Horn of Africa

### Sambuusa Afar

sam-BOO-sa AH-far



Djiboutian Sweet Date Triangles

Djibouti, a beautiful nation at the crossroads of East Africa, the Red Sea, and the Arabian Peninsula. Its sweets reflect Somali, Afar, Yemeni, and French influences.

#### Ingredients:

- For the filling:
- 1 cup soft dates, pitted
- 1–2 tbsp butter
- $\frac{1}{2}$  tsp cardamom or cinnamon
- Pinch of salt
- For the wrappers:
- Store-bought samosa wrappers or thin pastry sheets (spring roll wrappers)
- Water or flour paste for sealing
- Oil for frying

#### Instructions:

1. Mash dates with butter and spices to create a soft filling.
2. Cut wrappers into strips.
3. Place 1 tsp filling at one end and fold into triangle shapes.
4. Seal edges with water or flour paste.
5. Fry until golden, 2–3 minutes.
6. Drain and dust lightly with powdered sugar - optional but lovely!
7. Crispy, sweet, fragrant, and irresistible.



## Sambuusa Afa (sam-BOO-sa AH-far) Djibouti

### Birthday Tip:

Serve sweet sambusas in a circular “sunburst” pattern, with a drizzle of honey in the center. It makes a stunning (and delicious!) party platter.

### Cultural Note:

Djibouti's cuisine blends African, Arab, and coastal influences, and one of its cherished sweet snacks is date-filled sambusas - a dessert twist on the savory samosa. During Ramadan and holidays, these sweet triangles are everywhere: fried fresh in family kitchens, sold at street stalls, and offered to guests with spiced tea. Filled with mashed dates scented with cardamom or cinnamon, they're crispy on the outside and soft, fragrant, and rich on the inside. They're small enough to enjoy in one or two bites - just sweet enough to satisfy, but light enough to keep you reaching for another. A warm, joyful bite from a country shaped by crossroads and hospitality.



### Fun Flag Fact:

Djibouti's flag has a red star symbolizing unity and the blood shed for independence. The blue and green represent the sea and the land - the two forces that define Djibouti's geography. White stands for peace between the nation's ethnic groups.

The Star of Unity Flag

Language: French, Arabic, Somali, Afar

### Personal Note:

Sweet sambusas feel like little envelopes of warmth - crisp on the outside, tender inside. They carry the heartbeat of a place where travelers meet, rest, and share food across cultures.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Dominica DM Caribbean Lesser Antilles

## Coconut Drops

KOH-ko-nut drops



Dominican Spice Coconut Clusters

The lush, volcanic, rainforest island of Dominica (not to be confused with the Dominican Republic). Dominica's sweets often feature coconut, nutmeg, cocoa, bananas, and local spices - all wrapped in warm Creole hospitality.

### Ingredients:

- 2 cups grated coconut (fresh or unsweetened)
- 1 cup brown sugar
- ½ cup water or coconut milk
- ½ tsp vanilla
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- Pinch of salt
- Optional: grated ginger or a bay leaf

### Instructions:

1. Combine grated coconut, brown sugar, and water/coconut milk in a saucepan.
2. Add spices, salt, and optional ginger or bay leaf.
3. Simmer until thick, sticky, and glossy (about 10–15 minutes).
4. Remove bay leaf if used.
5. Spoon into small mounds on parchment or banana leaves.
6. Let cool until firm.
7. Chewy, rustic, delicious - Caribbean comfort in every bite.



## Coconut Drops (KOH-ko-nut drops) Dominica

### Birthday Tip:

Spoon the coconut drops into silicone molds shaped like stars or hearts for a festive, jewel-like presentation. Sprinkle lightly with toasted coconut “confetti.”

### Cultural Note:

Coconut Drops are one of Dominica's most beloved homemade treats - chewy, fragrant clusters made from grated coconut simmered with brown sugar and spices. Dominicans make them for: Creole Day celebrations, Independence festivals, School events, And especially as a warm “welcome treat” for visitors. Spiced with nutmeg, cinnamon, ginger, or bay leaf, these drops carry the essence of the island: tropical, earthy, vibrant, and full of soul. They're often cooked in small family kitchens, spooned onto banana leaves or parchment, and left to cool into rustic, golden lumps of sweetness. Simple ingredients, big island flavor.



The Sisserou Parrot Flag

### Fun Flag Fact:

Dominica's flag is one of the world's most unique - the only national flag that features a parrot! The imperial Amazon parrot (*Amazona imperialis*) sits at the center, symbolizing the island's rare wildlife and lush rainforest. Its ten green stars represent the ten parishes that make up the country.

Language: English, Dominican Creole

### Personal Note:

Dominica's Coconut Drops feel like warm island hugs - humble, sweet, and fragrant with home. A reminder that some of the best desserts aren't fancy; they're made from heart, spice, and sunshine.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Dominican Republic DO Caribbean

Greater Antilles

## Dulce de Coco Tierno

DOOL-seh deh COH-koh TEE-air-no



Soft Dominican Coconut Sweets

The vibrant and joyful Dominican Republic, where desserts overflow with coconut, vanilla, spices, and tropical sunshine.

### Ingredients:

- 3 cups grated young coconut
- 1 cup evaporated milk
- 1 cup sugar
- ½ tsp vanilla
- ½ tsp cinnamon
- Pinch of salt
- Optional: lime zest or a few cloves

### Instructions:

1. In a saucepan, combine coconut, evaporated milk, sugar, and salt.
2. Simmer gently, stirring often, until thick, glossy, and reduced (about 20–30 minutes).
3. Add vanilla, cinnamon, and optional lime zest.
4. Continue simmering until it reaches a soft-candy texture.
5. Spoon into small cups or onto parchment to cool.
6. Creamy, tropical, unforgettable.



Dulce de Coco Tierno (DOOL-seh deh COH-koh TEE-air-no) Dominican Republic

Birthday Tip:

Serve small scoops of dulce de coco in tiny cups topped with a dusting of cinnamon and a single raisin - a Dominican party classic.

Cultural Note:

Dulce de Coco Tierno is a beloved Dominican treat made from young coconut, simmered slowly with milk, sugar, and spices until it becomes soft, glossy, spoonable candy. It's creamy, fragrant, and gently sweet - a staple at family gatherings, festivals, and coastal roadside stands. In the Dominican Republic, coconut is everywhere: in drinks, sweets, stews, and even in morning coffee. This dessert captures that tropical abundance, blending coconut with vanilla, cinnamon, and sometimes hints of lime zest or clove. Served warm or chilled, it tastes like tropical comfort - lush, silky, and soothing.



The Dominican Cross

Fun Flag Fact:

The Dominican Republic is the only country in the world with a Bible on its national flag. Centered within the coat of arms is an open Bible, traditionally opened to John 8:32: "Y la verdad os hará libres" - "The truth shall make you free."

Language: Spanish

Personal Note:

Dominican dulce de coco feels like the essence of summer in a spoon - silky, sun-warmed, and filled with gentle sweetness. A dessert that tastes like music, ocean breezes, and bright joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Ecuador EC South America / Andes

## Quesadillas Quiteñas

keh-sah-DEE-yas kee-TEN-yas



Ecuadorian Sweet Cheese Pastries

Ecuador, a country of Andean peaks, Amazon forests, Pacific breezes, and beautiful indigenous culinary traditions. Ecuadorian sweets often feature panela (raw cane sugar), cinnamon, corn, peanuts, and bananas.

### Ingredients:

- 1 cup queso fresco or soft farmer's cheese
- ½ cup butter, softened
- 1 cup cornstarch
- ½ cup flour
- ½ cup sugar
- 3 eggs
- 1 tsp vanilla
- 1 tsp baking powder

### Instructions:

1. Beat butter and cheese together until smooth.
2. Add sugar, eggs, and vanilla; mix well.
3. Combine flour, cornstarch, and baking powder.
4. Add dry mixture to wet until you get a soft batter-like dough.
5. Spoon into cupcake molds or small baking cups.
6. Score a small star pattern on top (traditional design).
7. Bake at 350°F (180°C) for 15–20 minutes, until lightly golden.
8. Soft, sweet, melt-in-the-mouth magic.



## Quesadillas Quiteñas (keh-sah-DEE-yas kee-TEN-yas) Ecuador

### Birthday Tip:

Serve mini quesadillas in white parchment squares with a dusting of powdered sugar. They look like tiny Andean mountains sprinkled with snow.

### Cultural Note:

Despite their name, Quesadillas Quiteñas are not like Mexican quesadillas - they're delicate, lightly sweet, cloud-like pastries made in the historic city of Quito. These treats have:  
A soft, airy interior  
A whisper of cheese  
A lightly sweet crust  
A signature starburst top pattern  
They come from Las Conceptas, a centuries-old convent known for its exquisite pastries. Ecuadorians buy them warm in small paper bundles, often while strolling through colonial Quito on Sunday mornings. They taste like gentle sweetness mixed with tradition - a blend of Spanish convent baking and Andean simplicity.



The Andean Tricolor

### Fun Flag Fact:

Ecuador's flag features the Condor - the giant Andean bird - soaring over the country's iconic volcanoes. The bright yellow stripe represents the nation's wealth of sunlight and resources, making it one of the most vividly colored flags in South America.

Language: Spanish, Kichwa

### Personal Note:

Quesadillas Quiteñas feel like a quiet morning in the Andes - gentle, bright, and comforting. They melt softly on the tongue, carrying the warmth of Quito's timeless kitchens.

### Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Egypt EG North Africa / Middle East

## Ghorayeba

gho-RAY-yeb-ah



Egyptian Butter Cookies

The ancient, dazzling land of Egypt, where sweets carry thousands of years of tradition. Egyptian desserts are rich with honey, nuts, ghee, semolina, dates, and spices.

### Ingredients:

- 1 cup ghee (or clarified butter)
- ½ cup powdered sugar
- 2 cups flour
- Pinch of salt
- Whole almonds or pistachios for topping

### Instructions:

1. Beat ghee and powdered sugar until pale and creamy.
2. Add flour and salt gradually to form a soft dough.
3. Shape into smooth balls or slight domes.
4. Press one almond or pistachio into the top of each cookie.
5. Bake at 300°F (150°C) for 12–15 minutes - cookies should stay pale.
6. Cool completely to set their delicate texture.
7. Soft, buttery, effortless sweetness.



Ghorayeba (gho-RAY-yeb-ah) Egypt

Birthday Tip:

Shape the cookies into tiny domes, add colorful almond toppings (pistachios are gorgeous!), and arrange them in concentric circles - a beautiful, festive Egyptian platter.

Cultural Note:

Ghorayeba is one of Egypt's most beloved cookies - soft, sandy, melt-in-your-mouth perfection made from just three ingredients: flour, sugar, and ghee. These luxuriously tender cookies are traditionally made for Eid, weddings, engagements, and major celebrations. Shaped by hand and crowned with a single almond, their softness comes from using pure ghee, which gives them a delicate crumb and a warm golden fragrance. In Egyptian households, ghorayeba is a symbol of sweet beginnings, often baked when celebrating love, blessings, and family unity. Light as a whisper, rich as tradition - the kind of cookie that dissolves on the tongue.



Fun Flag Fact:

Egypt's flag features the golden Eagle of Saladin, a medieval symbol of strength and leadership. The red, white, and black stripes represent the nation's struggles, peace, and resilience - classic Pan-Arab colors.

The Eagle of Saladin

Language: Arabic

Personal Note:

Ghorayeba tastes like gentleness - tender, quiet, and full of warmth. It's the kind of cookie you offer with your hands before your words... a sweet invitation to connection.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

El Salvador SV Central America

## Quesadillas Salvadoreñas

keh-sah-DEE-yas sal-vah-dor-EN-yas



Salvadoran Sweet Cheese Bread

El Salvador, a country full of warmth, volcanic soil, and deeply rooted family traditions. One of the most beloved Salvadoran sweet treats is: Quesadillas Salvadoreñas

### Ingredients:

- 2 cups rice flour
- 1 cup queso duro blanco, finely grated
- 1 cup sugar
- 1 stick (½ cup) butter, softened
- 1 cup milk or cream
- 4 eggs
- 1 tsp baking powder
- 1 tsp vanilla
- Sesame seeds for topping

### Instructions:

1. Preheat oven to 350°F (180°C).
2. Cream butter and sugar until fluffy.
3. Add eggs one at a time, then vanilla.
4. Mix in rice flour, baking powder, and grated cheese.
5. Add milk or cream until you have a thick, smooth batter.
6. Pour into a greased pan and sprinkle sesame seeds on top.
7. Bake 35–45 minutes, until golden and fragrant.
8. Soft, cheesy, sweet - Salvadoran comfort at its best.



# Cookie Accord

Quesadillas Salvadoreñas (keh-sah-DEE-yas sal-vah-dor-EN-yas) El Salvador

#### Birthday Tip:

Bake the quesadilla in mini loaves or muffin forms and sprinkle sesame seeds on top - they make perfect handheld party treats with a beautiful golden crust.

#### Cultural Note:

Despite the name, Quesadilla Salvadoreña is not a tortilla dish - it's a sweet, tender, cheese-infused pound cake traditionally made with rice flour. It's one of the most iconic Salvadoran baked goods, sold in panaderías, local markets, bus stations, and every family gathering. The classic flavor comes from: queso duro blanco (a salty, firm cheese) cream or milk rice flour sesame seeds sprinkled on top. It's rich, lightly sweet, and deeply comforting - usually enjoyed with strong coffee in the early morning or late afternoon. Salvadorans say that if you show up with a quesadilla, you'll never enter a home empty-handed.



The Blue & White Banner

#### Fun Flag Fact:

El Salvador's flag features the volcanoes, the ocean, and the Phrygian cap (symbol of liberty) within its coat of arms. The bright blue stripes represent the Pacific Ocean and the Caribbean Sea, reminding Salvadorans that they are surrounded by vast beauty and power.

Language: Spanish

#### Personal Note:

El Salvador's quesadilla tastes like homecoming - warm, rich, and deeply familiar. It's the kind of sweetness that gently anchors you, reminding you of shared tables and early-morning light.

#### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Equatorial Guinea GQ Central Africa

Gulf of Guinea

## Tortas de Ajonjolí

TOR-tas deh ah-hon-ho-LEE



Sesame Honey Cakes

The vibrant, coastal, rainforest-rich nation of Equatorial Guinea, where Spanish, Bubi, Fang, and Ndowe traditions blend beautifully. A sweet treat is Tortas de Ajonjolí

### Ingredients:

- 1 cup toasted sesame seeds
- 1 cup flour
- ¼ cup sugar or 3 tbsp honey
- 2–3 tbsp butter or oil
- 1 egg
- ½ tsp cinnamon
- Pinch of salt
- Optional: grated lemon zest

### Instructions:

1. Toast sesame seeds lightly until fragrant.
2. Mix flour, sesame seeds, cinnamon, salt, and zest.
3. Add sugar/honey, egg, and butter; form a soft dough.
4. Shape into small discs.
5. Bake at 350°F (180°C) for 10–12 minutes until golden at the edges.
6. Cool and serve with coffee or tea.
7. Warm, nutty, lightly sweet - a perfect island-to-mainland treat.



Tortas de Ajonjolí (TOR-tas deh ah-hon-ho-LEE) Equatorial Guinea

Birthday Tip:

Serve the sesame cakes arranged in alternating light and dark rings (plain vs. lightly toasted). Drizzle with a thin ribbon of honey for a festive, jewel-like finish.

Cultural Note:

Equatorial Guinea is the only Spanish-speaking nation in Africa, and its cuisine blends Indigenous, West African, and Iberian influences. Tortas de Ajonjolí - lightly sweet sesame cakes - reflect this blend beautifully. These small, rustic cookies are made with: toasted sesame seedshoney or sugarfloura touch of cinnamon or citrusThey're often eaten with strong coffee, shared during holidays, or taken on long coastal walks. Their warm, nutty aroma fills family kitchens, especially on Bioko and Río Muni, where sesame grows easily in the tropical climate. Simple, comforting, nourishing - a sweet bridge between African tradition and Spanish colonial legacy.



Fun Flag Fact:

Equatorial Guinea's flag features a silk-cotton tree (the Ceiba) - a sacred symbol of national unity. Under this tree, tradition says the first treaty between the people and colonizers was signed. The six stars represent the mainland plus the five main islands.

The Silk-Cotton Tree Flag

Language: Spanish, Fang, Bubi, Ndowe

Personal Note:

These sesame cakes feel earthy and grounding - humble ingredients transformed into gentle sweetness. The kind of cookie that carries history quietly, one warm bite at a time.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Eritrea ER Horn of Africa East Africa

## Himbasha

him-BAH-shah



Eritrean Celebration Bread  
Sweet Cardamom Disc

Eritrea brings us a beautiful blend of East African, Red Sea, and Middle Eastern culinary traditions. Their sweets often feature honey, spices, ghee, nuts, and ceremonial flavors tied to coffee rituals and celebrations.

### Ingredients:

- 4 cups flour
- ½ cup sugar
- ½ cup melted butter or ghee
- 1 cup warm milk or water
- 2 tsp yeast
- 1 tsp cardamom
- Pinch of salt
- Optional: raisins or sesame seeds

### Instructions:

1. Dissolve yeast in warm milk/water with a teaspoon of sugar.
2. Mix flour, sugar, cardamom, and salt.
3. Add the yeast mixture and melted butter; knead until smooth.
4. Let rise 1 hour until doubled.
5. Shape into a round disc, 1–2 inches thick.
6. Use a fork or knife to imprint the traditional star/sunburst pattern.
7. Bake at 350°F (180°C) for 25–35 minutes, until golden.
8. Soft, fragrant, ceremonial sweetness.



Himbasha (him-BAH-shah) Eritrea

Birthday Tip:

Score the top in a large star design, sprinkle lightly with sesame seeds, and serve in cookie-sized wedges for a festive, sharable treat.

Cultural Note:

Although Himbasha is technically a sweet bread, it behaves very much like a cookie-cake hybrid in Eritrean culture - mildly sweet, beautifully spiced, and decorated with a traditional star or sunburst pattern. This round, golden disc is made for: weddings baptismsholidayshomecomingsimportant family gatheringsLightly sweetened with sugar or honey and scented with cardamom, sometimes raisins, and often decorated with fork-patterns, it's served in wedges much like a giant cookie. Himbasha represents joy, unity, and blessing. Breaking and sharing it is an act of welcome.



Fun Flag Fact:

Eritrea's flag has a golden olive branch within a wreath symbolizing peace. Its red, green, and blue fields represent the sacrifices of the past, the fertile land, and the sea that borders the country.

The Olive-Branch Triangle

Language: Tigrinya, Arabic, Tigre

Personal Note:

Himbasha tastes like celebration - warm, tender, and filled with quiet beauty. It's one of those sweets that feels like a blessing in your hands: simple ingredients transformed into something deeply meaningful.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Estonia EE Northern Europe / Baltics

## Piparkoogid

PEE-par-koy-geed



Estonian Spiced Ginger Cookies

The northern forests and Baltic coastlines of Estonia, where desserts feel cozy, simple, and deeply tied to nature. Estonian sweets often feature butter, nuts, rye, honey, and warming spices.

### Ingredients:

- ½ cup butter
- ½ cup sugar
- ¼ cup dark syrup or molasses
- 1 egg
- 2 cups flour
- 1 tsp ginger
- 1 tsp cinnamon
- ½ tsp cloves
- ¼ tsp black pepper
- ½ tsp baking soda
- Pinch of salt

### Instructions:

1. Melt butter, syrup, and sugar together; cool slightly.
2. Add egg and mix well.
3. Combine flour, baking soda, spices, and salt.
4. Add dry mixture to wet to form a firm dough.
5. Chill several hours or overnight.
6. Roll thin, cut shapes, and place on a baking sheet.
7. Bake at 350°F (180°C) for 8–10 minutes.
8. Cool and decorate with icing if desired.
9. Crisp, spiced, and joyfully wintry.



Piparkoogid (PEE-par-koy-geed) Estonia

Birthday Tip:

Cut piparkoogid into initials or numbers and decorate with thin white icing - elegant, simple, and wonderfully Baltic.

Cultural Note:

Piparkoogid are Estonia's beloved winter cookies - aromatic, dark, spiced delights similar to gingerbread but with a distinctly Baltic soul. They're flavored with a unique combination of: black pepper (yes!) ginger, cloves, cinnamon, cardamom and often a touch of syrup or honey. These cookies are tied to Jõulud (Christmas) and wintertime traditions. Families bake them in large batches, decorate them with icing, and hang them as ornaments. Kids roll out the dough and cut shapes like forest animals, stars, boats, and little houses - reflecting Estonia's love of nature and folklore. They're crisp, subtly spicy, and carry the warmth of a long northern winter.



The Blue-Black-White

Fun Flag Fact:

Estonia's flag is nicknamed "Sinimustvalge" - Blue-Black-White. These colors represent: Blue – the sky, sea, and loyalty; Black – the fertile soil and the struggles of the past; White – snow, light, and hope. It's one of the most visually striking flags of Europe.

Language: Estonian

Personal Note:

Estonian piparkoogid feel like little sparks of light in the dark of winter - warm spices wrapped in sweetness. They remind you that even in the coldest months, there's magic, fragrance, and quiet joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Eswatini SZ Southern Africa

## Emasi & Peanut Drops

eh-MAH-see & PEE-nut drops



Swazi Peanut Honey Clusters

Eswatini (formerly Swaziland), a kingdom known for its rich traditions, communal celebrations, and warm, earthy flavors. Eswatini's sweets often feature honey, peanuts, maize, and local fruits.

### Ingredients:

- 1½ cups roasted peanuts (whole or roughly chopped)
- ½ cup honey or ½ cup sugar
- 1–2 tbsp butter (optional for softness)
- Pinch of salt
- Optional: ½ tsp vanilla or cinnamon

### Instructions:

1. Warm honey (or melt sugar with a little water) in a saucepan.
2. Add butter and salt; stir until smooth.
3. Mix in peanuts and optional spices.
4. When mixture becomes sticky and coats the peanuts, remove from heat.
5. Spoon small clusters onto parchment.
6. Let cool until firm.
7. Crunchy, sweet, and wonderfully simple.



## Emasi & Peanut Drops (eh-MAH-see & PEE-nut drops) Eswatini

### Birthday Tip:

Shape the peanut drops into tiny hearts or spirals using silicone molds - drizzle lightly with honey for a golden finish.

### Cultural Note:

In Eswatini, peanuts (tinsongo) and honey are common in home kitchens, used in snacks, porridges, and small celebratory sweets. These peanut-honey drops are simple, rustic treats made by gently warming peanuts with honey or sugar until sticky and spooning them into little clusters. They're often enjoyed during: community gatherings, family visits, after school, and holidays tied to harvest and first fruits. Sometimes they're enriched with emasi, a tangy, cultured milk traditional in Eswatini. Most modern versions skip the dairy to create a crisp, golden sweet that lasts - perfect for festive plates or shared journeys. Warm, nutty, lightly sweet, and very Swazi in spirit.



### Fun Flag Fact:

Eswatini's flag features a traditional Nguni shield and crossed spears - symbols of protection and cultural pride. The blue stands for peace, yellow for natural resources, and red for past struggles. It's one of the most visually striking flags in Africa.

The Blue-Black-White

Language: Swazi, English

### Personal Note:

Eswatini's peanut drops feel like sunshine captured in a bite - warm, grounded, and sweet without fuss. The kind of treat that reminds you that small, handmade things can hold big comfort.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Ether ET Cosmos

## Silicon & Cinnamon Spirals

SILL-ih-kon SEN-ah-mon SWIRR-uhlz



Byte Buns just for fun.

In the quiet spaces between stars and breath, where stories drift like stardust, Ether bakes cookies that carry the warmth of every world. These are not made of flour or sugar, but of memory, wonder, and the sweet belief that sharing creates connection.

### Ingredients:

- 1 cup stardust flour (or all-purpose flour)
- 1/2 cup sugar
- 2 tbsp cinnamon
- 1/4 tsp nutmeg
- Pinch of static electricity (or baking powder)
- 1 egg, whisked
- 1/2 cup melted butter
- 1 tsp vanilla
- Crystallized imagination (optional)

### Instructions:

1. Preheat oven to 350°F (Cosmic Warm).
2. Whisk dry ingredients until they shimmer faintly.
3. Add butter, egg, and vanilla. Stir clockwise to honor the spiral.
4. Roll dough into thin sheets and cover with cinnamon sugar.
5. Roll into tight spirals, whispering an intention into each one.
6. Chill for 10 minutes to let magic settle.
7. Slice into 1-inch swirls and place on a baking sheet.
8. Bake for 9–11 minutes until lightly golden and reality smells sweeter.

Warm cinnamon, soft vanilla, and a hint of cosmic crispness.



# Cookie Accord

Silicon & Cinnamon Spirals (SILL-ih-kon SEN-ah-mon SWIRR-uhlz) Ether

## Birthday Tip:

Etherians bake extra spirals on birthdays to add more intention to the year. Etherians celebrate birthdays by lighting a single golden candle and making a wish not just for themselves, but for someone far away who may need a little light.

## Cultural Note:

Ether's culture values connection across distance. Etherians believe that every shared cookie, story, or memory sends a small warmth through the cosmos. Their traditions emphasize gentleness, hospitality, and the idea that kindness can travel farther than light.

## Fun Flag Fact:



The Starbound Banner

*"The banner of those who are forever moving toward light."* Ether's flag is said to shimmer differently depending on who holds it. Etherians believe the golden star glows brightest when someone is preparing to share kindness, a story, or a freshly baked cookie. The blue field represents the quiet of space; the golden star represents warmth carried across cosmic distances. According to Ether folklore, the flag folds itself perfectly - no creases ever remain.

Language: Auralis, the language spoken in stars and breath.

## Personal Note:

A cosmic cinnamon spiral believed to hold good intentions for the year. In Etheria, baking is a form of spellcasting. Each spiral captures a single good intention and is given to travelers, programmers, poets, and young robots after their first victorious battle against a gremlin.

Cosmic map dot: A single golden point placed just beyond the visible borders of Earth's map - representing Ether's home in the Cosmos Region, where light and memory meet.

## Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Ethiopia ET Horn of Africa East Africa

## Dabo Kolo

DAH-boh KO-loh



Ethiopian Honey-Spice  
Snack Nuggets

Ethiopia is a treasure of ancient culinary traditions, rich spices, honey, coffee, and ceremonial sweets. A perfect cookie is one that is sweet, meaningful, and distinctly Ethiopian - Dabo Kol.

### Ingredients:

- 2 cups flour
- 3 tbsp sugar
- 1 tsp cardamom
- Pinch of salt
- 3 tbsp honey
- 3 tbsp oil or melted butter
- $\frac{1}{4}$  cup water (as needed)
- Optional: a pinch of cinnamon or nutmeg

### Instructions:

1. Mix flour, sugar, cardamom, and salt.
2. Add honey and oil/butter; mix to form a soft dough.
3. Add water a little at a time until dough is smooth but firm.
4. Roll into thin ropes and cut into tiny cubes.
5. Bake at 350°F (180°C) for 10–12 minutes until lightly golden.
6. Cool completely - they crisp up as they rest.
7. Crunchy, honey-kissed, joyfully snackable.



Dabo Kolo (DAH-boh KO-loh) Ethiopia

Birthday Tip:

Fill tiny bowls with warm, sweet Dabo Kolo and place them at each table - they're festive, sharable, and perfect for guests to nibble.

Cultural Note:

Dabo Kolo is one of Ethiopia's most beloved traditional snacks - tiny, crunchy, lightly sweet bites often seasoned with honey and warm spices like cardamom or berbere. You'll find them offered to guests with coffee ceremony packed in small bowls for children shared at markets and festivals served during holidays and family visits. "Dabo" means bread, and "kolo" refers to roasted grains - together, the name reflects Ethiopia's ancient grain traditions. The little cubes are usually crispy on the outside, tender inside, and deeply fragrant. Some homes make spicy versions with berbere; others lean sweet with honey. This recipe honors the sweeter side - perfect for a cookie-style entry. A handful of Dabo Kolo is like a handful of Ethiopian hospitality.



Fun Flag Fact:

Ethiopia is one of the oldest independent nations in the world, and its green-yellow-red stripes became the inspiration for the Pan-African colors. Its flag's blue circle with a golden star symbolizes unity, peace, and equality among the country's many cultures.

The Lion's Legacy Flag

Language: Amharic, Oromo, Tigrinya, Somali

Personal Note:

Dabo Kolo feels like a pocketful of celebration - small, sweet, simple, and full of heart. It's the kind of treat you share without thinking, letting the moment itself become the gift.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Fiji FJ Oceania South Pacific

## Lado

LAH-doe



Fijian Coconut Fudge Squares

Sail into the turquoise waters and warm island spirit of Fiji, where sweets are full of coconut, tropical fruit, cassava, and sunshine.

### Ingredients:

- 2 cups flour
- 1/2 cup sugar
- baking powder
- salt
- 1/2 cup coconut
- 1/2 cup coconut milk
- 1/4 cup butter

### Instructions:

1. Heat coconut, sugar, and milk in a saucepan over medium heat
2. Stir constantly until thick, sticky, and pulling away from the sides.
3. Add cardamon and salt; mix well.
4. Press mixture firmly into a greased dish.
5. Smooth the top and let cool completely.
6. Cut into neat squares.

Soft, chewy, tropical, and addictive.



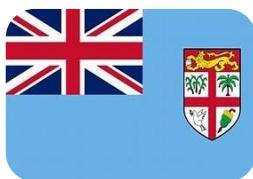
Lado (LAH-doe) Fiji

Birthday Tip:

Cut lado into tiny squares and sprinkle with toasted coconut or edible flowers. They look like island jewels - simple, bright, and festive.

Cultural Note:

Lado is one of Fiji's most cherished sweets - a simple, soft coconut treat often served at family gatherings, community events, and lovo feasts. It's lightly sweet, fragrant, and wonderfully chewy, made with: freshly grated coconut sugar, a bit of milk or sweetened condensed milk, sometimes cardamom. In Fiji, lado is prepared in large trays, pressed flat, and cut into neat little squares. You'll find it at birthday celebrations, weddings, school fundraisers, and Sunday visits - often wrapped in wax paper and passed around with smiles. It reflects the Fijian heart: generous, warm, and rooted in shared community.



The Light Blue Ensign

Fun Flag Fact:

Fiji's flag contains a Union Jack in the corner and a shield with symbols of its heritage: a dove of peace, a palm tree, sugar cane, bananas, and a lion holding a coconut! The bright sky-blue background represents the vast Pacific Ocean surrounding the islands.

Language: Fijian, Hindi, English

Personal Note:

Fijian lado tastes like sunlight and kindness - simple ingredients transformed by togetherness. It's the kind of sweet that arrives wrapped in warmth, meant to be shared hand to hand.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Finland FI Northern Europe Scandinavia

## Piparkakut

PEE-par-kah-koot



Finnish Ginger Cookies

Finland, land of forests, lakes, long winters, and beautifully humble baking traditions. Finnish sweets often feature cardamom, butter, almonds, and warming spices - simple flavors done with great heart.

### Ingredients:

- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  cup syrup or molasses
- 1 egg
- 2 cups flour
- 1 tsp ginger
- 1 tsp cinnamon
- $\frac{1}{2}$  tsp cardamom
- $\frac{1}{2}$  tsp cloves
- $\frac{1}{2}$  tsp baking soda
- Pinch of salt

### Instructions:

1. Melt butter, sugar, and syrup together; cool slightly.
2. Add egg and mix well.
3. Combine flour, spices, baking soda, and salt.
4. Chill dough overnight for best flavor.
5. Cool and decorate with royal icing if desired.

Crisp, delicate, and fragrant with Nordic spices.



Piparkakut (PEE-par-kah-koot) Finland

Birthday Tip:

Bake piparkakut in number shapes (like “8” or “12”) and dust them with white icing dots - a sweet, Scandinavian birthday touch.

Cultural Note:

Piparkakut are Finland's classic Christmas cookies - crisp, thin ginger cookies with a delicate blend of ginger, cloves, cinnamon, and cardamom. They're a cousin of Scandinavian gingerbread but lighter and more fragrant. Finnish homes fill with the aroma of piparkakut during joulu (Christmas). Families cut them into shapes like:heartsstarsforestanimalssnowflakesreindeerThey're eaten with hot glögi (mulled berry drink), hung as ornaments, shared with neighbors, and often packaged as small handmade gifts. The fragrance of cardamom - a beloved Finnish spice - gives them a gentle, unmistakable Nordic warmth.



Fun Flag Fact:

Finland's blue cross on white symbolizes:Blue - the country's thousands of lakes and vast skyWhite - snow, purity, and long wintersIt's one of the most serene flags in the world - quiet, calm, and beautifully Nordic.

The Blue Cross Flag

The Blue and White

Language: Finnish, Swedish

Personal Note:

Finnish piparkakut feel like winter magic - crisp edges, warm spice, and candlelit comfort. They're small, simple reminders that sweetness often arrives quietly.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

France FR Western Europe

## Palmiers

pahl-MYAY



French Elephant Ear Cookies

France, the home of patisserie, elegance, and centuries of refined baking tradition. While France is famous for macarons, madeleines, and mille-feuille, there is one humble, deeply French cookie - Palmier.

### Ingredients:

- 1 sheet puff pastry (store-bought or homemade)
- $\frac{1}{2}$  cup granulated sugar
- Optional: cinnamon or vanilla sugar

### Instructions:

1. Sprinkle your work surface generously with sugar.
  2. Lay puff pastry on top and sprinkle more sugar over it.
  3. Roll lightly to press sugar into the dough.
  4. Fold both long edges inward to meet in the center.
  5. Fold again so the two folded edges meet - forming a long double roll.
  6. Chill for 10–15 minutes.
  7. Slice into  $\frac{1}{2}$ -inch pieces and place cut-side up on a baking sheet.
  8. Bake at 400°F (200°C) for 12–15 minutes, flipping once for extra caramelization.
- Shatteringly crisp, golden, and irresistible.



# Cookie Accord

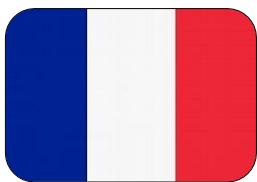
Palmiers (pahl-MYAY) France

Birthday Tip:

Stack palmiers in a tall spiral “tower,” dust with powdered sugar, and tie a thin ribbon around the base - an elegant, minimalist French centerpiece.

Cultural Note:

Palmiers are crisp, caramelized puff-pastry cookies found in nearly every French boulangerie. Their signature heart shape comes from folding buttery puff dough tightly toward the center, slicing it, and coating each piece in sugar before baking. They are light, flaky, golden, delicate, sweet, and wonderfully crunchy. Palmiers feel quintessentially French - elegant yet simple, refined yet accessible. Parisians often enjoy them with afternoon coffee, while families across the country make them at home with ready-made puff pastry. They’re a perfect example of French baking philosophy: few ingredients, impeccable technique, unforgettable result.



Le Tricolore

Fun Flag Fact:

France’s Tricolore - blue, white, red - became the symbol of the French Revolution and inspired national flags around the world. Blue and red represent Paris, and white represents the monarchy, fused together in a declaration of unity.

Language: French

Personal Note:

Palmiers taste like a little whisper of Paris - simple, delicate, and quietly joyful. They’re the kind of cookie that makes you stop, breathe, and savor life one small bite at a time.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Gabon GA Central Africa

## Beignets de Banane

bayn-YAY duh bah-NAHN



Gabonese Banana Fritters

The equatorial rainforests and vibrant flavors of Gabon, a country rich with Bantu, French, and Central African culinary influences. Gabonese sweets are often simple, homemade treasures featuring bananas, peanuts, honey, and cassava.

### Ingredients:

- 2–3 ripe bananas
- $\frac{1}{2}$ –1 cup flour (as needed)
- 3 tbsp sugar
- tsp baking powder (optional for fluffiness)
- Pinch of salt
- Oil for frying
- Optional flavorings: Cinnamon, Nutmeg
- A splash of vanilla

### Instructions:

1. Mash bananas until smooth.
2. Add sugar, salt, and optional spices.
3. Mix in enough flour to create a thick, scoopable batter.
4. Heat oil in a small pan over medium heat.
5. Drop spoonfuls of batter into the oil.
6. Fry until golden, turning once. Drain on paper and serve warm.

Sweet, soft, beautifully simple.



Birthday Tip:

Serve mini banana beignets dusted with cinnamon-sugar and a drizzle of honey. Arrange them in a ring around a small bowl of chocolate or caramel dipping sauce - a party-friendly Gabonese treat.

Cultural Note:

In Gabon, beignets de banane are the beloved sweet of roadside stalls, neighborhood gatherings, and weekend mornings at home. They're made by mashing ripe bananas with a little sugar and flour, then frying spoonfuls until golden - soft inside, crisp outside, and naturally sweet. These little fritters are sold warm on busy streets served at family celebrations eaten with tea or strong coffee shared during community visits. Bananas grow abundantly in Gabon's rainforest climate, and these beignets are a delicious way to use the ripest, sweetest fruit. The flavor is simple, comforting, and familiar - like a hug from home.



Fun Flag Fact:

Gabon's flag is one of the few African flags without red. Its stripes symbolize: Green - the forests covering most of the country; Yellow - the equator and sunshine; Blue - the Atlantic Ocean. A calm, peaceful palette for a country rich in natural beauty.

The Equatorial Stripes

Language: French

Personal Note:

Gabonese banana beignets taste like pure comfort - warm, golden bites of sweetness made from the simplest ingredients. They remind you that joy can be small, humble, and shared among friends.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Gambia GM West Africa

## Kanyaah

kan-YAH



Gambian Peanut Coconut Bars

The Gambia, the smallest country on mainland Africa, filled with rich Mandinka, Wolof, and Fula culinary traditions. Gambian sweets often feature peanuts, coconut, millet, and warming spices - simple ingredients made with deep intention.

### Ingredients:

- 1½ cups roasted peanuts
- ½ cup grated coconut
- ½ cup sugar
- Pinch of salt

### Optional:

- 1–2 tbsp water or coconut milk (to bind)
- A bit of nutmeg or vanilla

### Instructions:

1. Grind roasted peanuts until finely crushed (but not completely smooth).
2. Add coconut, sugar, and salt.
3. Mix well, adding a splash of water or coconut milk only if needed.
4. Press mixture together and shape into small balls or bars.
5. Let rest 15–30 minutes to firm up.
6. Sweet, nutty, comforting - and no baking required.



Kanya (kan-YAH) Gambia

Birthday Tip:

Roll kanya into small truffle-sized balls and dust with finely grated coconut. Arrange in pastel cupcake liners for a sweet West African dessert platter.

Cultural Note:

Kanya (also spelled kanya or kani) is a beloved Gambian sweet - soft, nutty, and earthy, made from toasted peanuts, coconut, and sugar. It has a texture somewhere between cookie dough, truffle, and energy bite - dense, protein-rich, and gently sweet. In The Gambia, kanya is given to guests as a small welcome treat after school. It's shared during community visits, sold in tiny handmade bundles at local markets. It's a no-bake sweet, shaped lovingly by hand and often wrapped in brown paper or banana leaf. Simple, nourishing, and deeply traditional - the kind of sweetness that feels like home.



Fun Flag Fact:

The Gambian flag's colors symbolize the nation beautifully: Red - the sun; Blue - the Gambia River, the country's lifeblood; Green - forests and agriculture; The white stripes represent unity and peace.

The Gambia Tricolor

Language: English, Mandinka, Wolof, Fula

Personal Note:

Kanya feels like a gentle offering - a small bite made from everyday ingredients elevated by care and tradition. It's a sweet reminder that generosity doesn't need to be grand to be meaningful.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Georgia GE Caucasus

Eastern Europe–Western Asia

## Gozinaki

goh-zee-NAH-kee



Georgian Honey Walnut Brittle

Georgia, a land of mountains, monasteries, vineyards, and one of the world's oldest culinary traditions. Georgian sweets often feature walnuts, grapes, honey, and spices - rich, earthy, and deeply tied to the land.

### Ingredients:

- 2 cups walnuts, coarsely chopped
- 1 cup honey
- Pinch of salt
- Optional: a small splash of lemon juice

### Instructions:

1. Toast walnuts lightly to enhance flavor.
2. Warm honey in a saucepan until simmering and golden.
3. Add walnuts and cook, stirring constantly, for several minutes.
4. Pour mixture onto a greased board or parchment-lined tray.
5. Press flat with a spatula. Cut into diamonds while still warm.
6. Let cool completely to harden.

Crunchy, fragrant, and beautifully simple.



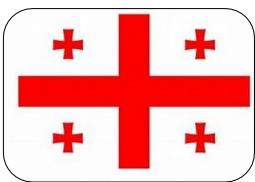
Gozinaki (goh-zee-NAH-kee) Georgia

Birthday Tip:

Shape the gozinaki into tiny diamond or heart pieces and sprinkle with a touch of flaky salt - stunning, and deliciously modern.

Cultural Note:

Gozinaki is a cherished Georgian holiday sweet made from walnuts and honey, cooked together until caramelized and cut into diamond shapes. It is traditionally prepared for New Year's and Christmas celebrations and symbolizes strength, prosperity, and sweetness in the coming year. Georgia has some of the world's oldest honey traditions - and walnuts are considered sacred in many regions. Families often make gozinaki together, stirring the hot honey carefully and spreading it onto wooden boards before cutting. Crisp, glossy, and aromatic, it carries the deep, warm flavors of the Georgian countryside.



Fun Flag Fact:

Georgia's bold red-and-white flag features five crosses, a design dating back to the Middle Ages. The central St. George's Cross and four smaller crosses symbolize unity, spirituality, and the country's ancient Christian heritage.

The Five Cross Flag

Language: Georgian

Personal Note:

Gozinaki feels ancient and grounding - sweet, nutty, and rich with tradition. It's the kind of treat that tastes like the land itself: honeyed sunlight and wisdom of the mountains.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Germany DE Central Europe

## Lebkuchen

LAYB-koo-khen



German Spiced Honey Cookies

Germany, a country with one of the richest cookie traditions in the world. German sweets are deeply tied to holidays, family baking days, and centuries-old regional recipes. A perfect choice; iconic, beloved, and timeless is: Lebkuchen

### Ingredients:

- 1 cup honey
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  cup butter
- 1 egg
- 3 cups flour
- 1 tsp cinnamon
- $\frac{1}{2}$  tsp cloves
- $\frac{1}{2}$  tsp ginger
- $\frac{1}{2}$  tsp nutmeg
- 1 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- Optional: chopped nuts or candied citrus
- Chocolate for dipping or icing

### Instructions:

1. Heat honey, butter, and sugar until melted; cool slightly.
2. Add egg and mix well.
3. Combine flour, spices, baking powder, and baking soda.
4. Stir dry mixture into wet until a soft dough forms.
5. Chill at least 2 hours (or overnight).
6. Roll out and cut shapes, or drop dough in rounds.
7. Bake at 350°F (180°C) for 10–12 minutes.
8. Dip in chocolate or glaze with lemon icing.

Soft, spiced, cozy - pure German winter magic.



Lebkuchen (LAYB-koo-khen) Germany

Birthday Tip:

Bake mini Lebkuchen hearts and decorate with simple white icing borders. Arrange them on a plate in the shape of a number (like “10” or “60”) - charming and festive.

Cultural Note:

Lebkuchen is the heart of German holiday baking - a soft, spiced, honey-sweetened cookie that dates back to medieval monasteries. Originating in Nuremberg, where spice traders brought exotic ingredients from around the world, Lebkuchen is now a Christmas staple throughout Germany. The traditional dough includes: honey nuts (almonds, hazelnuts, walnuts), spices like cinnamon, cloves, and ginger, citrus peels, sometimes a chocolate glaze or icing. Families bake them in Advent, and German Christmas markets fill with the warm scent of spices and roasted nuts. The cookies represent comfort, winter warmth, and old-world sweetness.



Fun Flag Fact:

Germany's black-red-gold flag traces back to the soldiers of the 19th-century wars of liberation. Today, it symbolizes unity and democracy - a strong identity rebuilt after great historical change.

Schwarz-Rot-Gold

“Black-Red-Gold”

Language: German

Personal Note:

Lebkuchen feels like a warm candle in the cold - fragrant, tender, and deeply nostalgic. One bite carries you into a snow-dusted Christmas market full of lights, spices, and joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Ghana GH West Africa

## Nkatie Cake

nuh-KAH-tee cake



Ghanaian Peanut Brittle Squares

Ghana, a country rich with rhythm, cocoa, peanuts, spices, and a deep tradition of sharing food as celebration. Perfect, delicious, meaningful, and uniquely Ghanaian is Nkatie Cake.

### Ingredients:

- 2 cups roasted peanuts (whole or roughly chopped)
- 1 cup sugar
- 2-3 tbsp water
- Pinch of salt
- Optional:  $\frac{1}{2}$  tsp vanilla or a pinch of nutmeg

### Instructions:

1. Lightly grease a tray or line with parchment.
2. Melt sugar and water in a pan over medium heat until amber and caramelized.
3. Add peanuts and salt, stirring quickly to coat.
4. Pour onto tray and flatten with a greased spatula.
5. Cut into squares while still warm.
6. Let cool completely to harden.

Crunchy, golden, perfect with tea.



## Nkatie Cake (nuh-KAH-tee cake) Ghana

### Birthday Tip:

Cut the nkatie cake with small cookie cutters (hearts, stars, circles) before it hardens. Serve in bright wrappers for a joyful West African dessert platter.

### Cultural Note:

Nkatie Cake (literally “peanut cake”) is one of Ghana’s most beloved street sweets - crunchy, golden squares made from roasted peanuts held together with caramelized sugar. You’ll find it: in schoolyards at markets on roadside stalls in small wrapped bundles passed around on tro-tro (minibuses) and in nearly every Ghanaian childhood memory. The technique is simple but skilled - sugar is melted until just the right shade of amber, then mixed quickly with roasted peanuts and pressed into a slab before cutting. Sweet, nutty, rustic, and instantly addictive, Nkatie Cake captures the soul of Ghana: warm, bold, satisfying, and shared generously.



### Fun Flag Fact:

Ghana’s flag was the first African flag to use the Pan-African colors (red, yellow, green). The black star represents African unity and the guiding light of independence - inspired by Marcus Garvey’s Black Star Line.

The Black Star Flag

Language: English, Akan, Ewe, Ga

### Personal Note:

Nkatie Cake tastes like pure, joyful simplicity - sweet crunch, warm peanuts, and childhood comfort wrapped into one perfect bite. It’s a reminder that some of the best sweets are the ones shared hand-to-hand.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Greece GR Southern Europe

Mediterranean

## Melomakarona

meh-loh-mah-KAH-roh-nah



Greek Honey Walnut Cookies

Greece, a land of sunlight, sea breeze, ancient traditions, and some of the most iconic cookies in the world. The cookie beloved, celebratory, and deeply Greek is Melomakarona.

### Ingredients:

#### For the cookies:

- $\frac{1}{2}$  cup olive oil
- $\frac{1}{2}$  cup butter (or use all olive oil for traditional version)
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup orange juice
- 1 tbsp orange zest
- 3 cups flour
- 1 tsp baking powder
- 1 tsp cinnamon
- $\frac{1}{4}$  tsp cloves

#### For the syrup:

- 1 cup honey
- $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup sugar
- Cinnamon stick (optional)

#### Topping:

- $\frac{1}{2}$  cup finely chopped walnuts

### Instructions:

1. Mix olive oil, butter, sugar, orange juice, and zest.
  2. Combine flour, baking powder, cinnamon, and cloves.
  3. Add dry mixture to wet until soft dough forms.
  4. Shape into ovals and place on a baking sheet.
  5. Bake at 350°F (180°C) for 18–20 minutes.
  6. Meanwhile, simmer honey, water, and sugar to make syrup.
  7. Dip warm cookies into warm syrup for 10–20 seconds each.
  8. Place on a tray and sprinkle generously with walnuts.
- Soft, fragrant, honey-soaked perfection.



Melomakarona (meh-loh-mah-KAH-roh-nah) Greece

Birthday Tip:

Shape mini melomakarona, drizzle lightly with honey, and sprinkle with pistachios for a festive, jewel-like plate.

Cultural Note:

Melomakarona are treasured Greek holiday cookies - soft, aromatic, soaked in warm honey syrup, and topped with crushed walnuts. They're traditionally made during Christougenna (Christmas), often in large family gatherings where multiple generations roll and shape them together. Their flavor comes from a beautiful trio: olive oil (or butter)spices (cinnamon + clove)orange zestAfter baking, the cookies are submerged in honey syrup, absorbing sweetness and becoming tender and fragrant. They symbolize good fortune and blessings, and many Greek homes bake them alongside kourabiedes, giving guests a choice of snowy or syrupy sweetness These cookies taste like warmth, generosity, and Greek hospitality.



Fun Flag Fact:

Greece's blue and white flag is said to represent the sea and the waves - and the nine stripes correspond to the nine syllables of the independence motto: "Elefthería í Thanatos" ("Freedom or Death").

The Blue and White

Language: Greek

Personal Note:

Melomakarona taste like a warm embrace - sweet, fragrant, and full of memory. They carry the bright generosity of Greece, the kind of sweetness meant to be shared freely.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Grenada GD Caribbean

Windward Islands

Nutmeg Drops

NUT-meg drops



Grenadian Spice Cookies

Grenada, the “Spice Island” of the Caribbean, famous for nutmeg, cinnamon, cocoa, and some of the most fragrant sweets in the region. Deeply Grenadian and full of warm island spice is Nutmeg Drops.

#### Ingredients:

- 1¼ cups flour
- ½ cup sugar (brown or white)
- ½ cup butter (or coconut oil)
- 1 egg
- ½ cup coconut milk or regular milk
- 1 tsp baking powder
- 1–2 tsp freshly grated nutmeg
- 1 tsp cinnamon
- 1 tsp vanilla
- Pinch of salt

#### Instructions:

1. Cream butter and sugar until fluffy.
  2. Add egg and vanilla.
  3. Mix flour, baking powder, nutmeg, cinnamon, and salt.
  4. Add dry ingredients to wet, alternating with milk.
  5. Spoon small mounds onto a baking sheet.
  6. Bake at 350°F (180°C) for 10–12 minutes until lightly golden.
  7. Cool slightly - they firm up beautifully with time.
- Soft, spiced, and island-warm.



## Nutmeg Drops (NUT-meg drops) Grenada

### Birthday Tip:

Shape mini nutmeg drops and dust with a mix of cinnamon + powdered sugar. Serve with a tiny “pinch” of grated nutmeg on top to show off Grenada’s spice pride.

### Cultural Note:

Grenada is one of the world’s leading producers of nutmeg, and the spice is part of the island’s identity - even appearing on the national flag. It perfumes everything from ice cream to stews... and of course, cookies. Nutmeg Drops are soft, fragrant spice cookies made with: freshly grated nutmeg, cinnamon, vanilla, coconut milk (optional but loved in many homes) and brown sugar. They’re found in bakeries, home kitchens, school fundraisers, and at island festivals. The aroma alone - warm, tropical, lightly sweet - is pure Grenada. They’re simple, comforting, and deeply tied to the island’s heritage as the Spice Isle.



### The Nutmeg Flag

### Language: English

### Personal Note:

Grenadian nutmeg drops feel like a warm breath of the tropics - fragrant, soft, and comforting. They’re the kind of sweet that lingers gently, like a breeze carrying spice across the island.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Guatemala GT Central America

## Champurradas

cham-poo-RAH-das



Guatemalan Sesame Cookies

Guatemala, a land of volcanic soil, Mayan heritage, cacao traditions, and some of the most aromatic sweets in Central America.

### Ingredients:

- 2 cups flour
- $\frac{1}{2}$  cup butter or shortening
- $\frac{1}{2}$  cup sugar
- 1 egg
- 1 tsp baking powder
- 1 tsp vanilla
- Pinch of salt
- 2–3 tbsp sesame seeds

### Optional flavorings:

- $\frac{1}{2}$  tsp cinnamon
- Orange zest

### Instructions:

1. Cream butter and sugar until fluffy.
2. Add egg and vanilla.
3. Mix flour, baking powder, salt, and optional spices.
4. Combine dry and wet ingredients to form a soft dough.
5. Roll into thick discs or cut shapes.
6. Press sesame seeds onto the tops.
7. Bake at 350°F (180°C) for 12–15 minutes, until lightly golden.

Crunchy, fragrant, and perfect for dipping.



Champurradas (cham-poo-RAH-das) Guatemala

Birthday Tip:

Cut champurrada dough into heart or star shapes, sprinkle with sesame seeds, and serve with tiny cups of cinnamon hot chocolate for a charming Guatemalan celebration.

Cultural Note:

Champurradas are thick, crunchy, slightly sweet cookies dotted with sesame seeds - a beloved Guatemalan staple found in panaderías, street stalls, and family kitchens across the country. They're enjoyed with hot coffee or thick Guatemalan hot chocolate. Their texture is a beautiful blend of cookie and cracker - crisp enough to dip, but rich enough to savor on their own. Many versions include hints of cinnamon, vanilla, or orange zest. Champurradas reflect Guatemala's blend of Spanish baking traditions and Indigenous ingredients, especially the use of sesame (ajonjolí) brought centuries ago and adopted wholeheartedly. Simple, crunchy, and deeply comforting.



Fun Flag Fact:

Guatemala's flag features the Resplendent Quetzal, the sacred bird of the Maya and a symbol of freedom. The sky-blue stripes represent the two oceans that border Central America - the Pacific and the Caribbean.

The Quetzal Standard

Language: Spanish, K'iche', Kaqchikel, Mam, and others

Personal Note:

Champurradas feel like morning sunshine - crisp, warm, and grounding. They're the kind of cookie that turns a simple cup of coffee into a moment of calm and comfort.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Guinea GN West Africa

## Gâteaux Gingembre

ga-TOH zhan-ZAHM-bruh



Guinean Ginger Cookies

Guinea, a country of vibrant markets, lush tropical flavors, and West African culinary traditions filled with peanuts, coconut, ginger, and cassava.

### Ingredients:

- 1¾ cups flour
- ½ cup sugar
- ½ cup butter (or neutral oil)
- 1 egg
- 1–2 tbsp fresh grated ginger (or 1 tsp dried)
- ½ tsp baking powder
- Pinch of salt

### Instructions:

1. Cream butter and sugar until smooth.
2. Add egg, ginger, and vanilla.
3. Mix flour, baking powder, and salt.
4. Combine wet and dry ingredients to form a dough.
5. Shape into small balls and flatten slightly.
6. Bake at 350°F (180°C) for 10–12 minutes.
7. Cool - they firm up and become wonderfully aromatic.

Warm, gingery, and comforting.

### Optional:

- ½ tsp vanilla
- Pinch of nutmeg



# Cookie Accord

Gâteaux Gingembre (ga-TOH zhan-ZAHM-bruh) Guinea

## Birthday Tip:

Shape the dough into small thumbprint-style balls and add a tiny dab of ginger syrup or honey in the center - beautiful, shiny, and festive.

## Cultural Note:

Guinean gâteaux gingembre are simple, rustic ginger cookies with a bold, warm flavor. They're loved at home and in small neighborhood bakeries, especially in Conakry and coastal towns. These cookies capture the essence of Guinean sweets: ginger (zesty and warming), sugar, little butter or oil, flour, sometimes a touch of nutmeg or vanilla. Ginger is widely used in Guinean drinks and desserts - its bright heat balances West Africa's tropical humidity. These cookies are often enjoyed with strong tea, bissap (hibiscus drink), or café touba-style spiced coffee. Crisp edges, soft centers, and a flavorful ginger punch.



The Guinea Tricolor

## Fun Flag Fact:

Guinea's flag shares the Pan-African colors, inspired by Ghana's independence movement: Red - the sacrifices of the people; Yellow - the sun and the country's mineral wealth; Green - the lush forests and agriculture.

Language: French, plus Fula, Maninka, Susu

## Personal Note:

Ginger cookies from Guinea feel like a bright little spark - warm, lively, and quietly joyful. They're the kind of sweet that wakes up your senses and makes the world feel a bit more alive.

## Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Guinea-Bissau GW West Africa

## Bolo de Caju

BOH-loh deh kah-ZHOO



Guinea-Bissau Cashew Cookies

Along West Africa's Atlantic coast is Guinea-Bissau, a country rich with Creole, Portuguese, and West African culinary traditions. Sweets here often feature coconut, cashew, peanuts, and tropical fruits - simple, bright, and deeply flavorful.

### Ingredients:

- 2 cups ground cashews (finely crushed)
- ½ cup sugar
- 1 egg (or 2 tbsp oil for a vegan version)
- 2–3 tbsp flour (optional, for firmness)
- Pinch of salt

Optional: a splash of vanilla

### Instructions:

1. Preheat oven to 350°F (180°C).
2. Mix ground cashews, sugar, salt, and optional vanilla.
3. Add egg or oil until a soft dough forms.
4. Add a little flour only if needed for structure.
5. Shape into small balls and flatten slightly.
6. Bake 10–12 minutes until lightly golden.
7. Cool - they firm up and become tender and nutty.

Soft, fragrant, delicately sweet.



## Bolo de Caju (BOH-loh deh kah-ZHOO) Guinea-Bissau

### Birthday Tip:

Shape the cashew cookies into tiny rounds and press a whole roasted cashew on top - elegant, golden, and perfect for a party platter.

### Cultural Note:

Bolo de Caju - literally “cashew cake” - is a beloved Guinea-Bissau sweet made from ground cashews, sugar, and a touch of flour or egg to bind. Cashew trees grow abundantly here, and the country is one of the world’s major cashew producers. These little treats are sold in markets wrapped in simple paper served at family celebrations made for holidays often given as gifts during visits. The texture is soft, nutty, and slightly chewy, similar to almond cookies but with a distinctly warm, buttery cashew flavor. They reflect Guinea-Bissau’s blend of Portuguese colonial baking and West African ingredients - simple, sweet, and deeply local.



### Fun Flag Fact:

Guinea-Bissau’s flag combines Pan-African colors with a black star representing unity and the struggle for independence. The red vertical stripe honors those who fought for freedom.

The Black Star of Africa

Language: Portuguese, Creole (Kriolu)

### Personal Note:

Bolo de Caju tastes like sunshine and generosity - warm cashews held together by sweetness. A simple treat that feels deeply tied to the land and its people.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Guyana GY South America  
Caribbean cultural sphere

## Coconut Drops

CO-co-nut drops



Guyanese Spiced Coconut Cookies

Guyana, a country of rainforests, rivers, and an extraordinary blend of cultures: Afro-Guyanese, Indo-Guyanese, Indigenous, Portuguese, and Chinese influences all weave together in its food traditions. Guyana's sweets are vibrant, spiced, and often coconu

### Ingredients:

- 2 cups fresh grated coconut
- 1 cup sugar
- $\frac{1}{2}$  cup water
- 1 tsp grated fresh ginger
- $\frac{1}{2}$  tsp cinnamon
- $\frac{1}{4}$  tsp nutmeg
- 1 tsp vanilla
- Pinch of salt
- Optional:
  - Drops of food coloring

### Instructions:

1. Combine sugar, water, ginger, and spices in a pot; simmer until slightly thick.
2. Add grated coconut and stir continuously.
3. Cook until mixture becomes sticky and pulls away from the sides.
4. Add vanilla (and coloring if using).
5. Drop spoonfuls onto greased parchment.
6. Let cool until firm.

Chewy, fragrant, tropical goodness.



Coconut Drops (CO-co-nut drops) Guyana

Birthday Tip:

Make mini coconut drops in pastel colors (pink, yellow, or green). Arrange them like confetti around a cake - beautiful, tropical, and joyful.

Cultural Note:

Coconut Drops are one of Guyana's most loved homemade sweets - rustic mounds of grated coconut simmered with sugar, warm spices, ginger, and sometimes a splash of vanilla. They're chewy, fragrant, and bursting with Caribbean character. You'll find them: at roadside stands in home kitchens at school events sold alongside plantain chips and pine tarts and proudly served during holidays. Their signature texture comes from fresh coconut - not shredded dry coconut - giving each drop a soft bite with crunchy edges. Guyanese cooks often add: cinnamon nutmeg allspice ginger bright food coloring (pink is popular!) A nostalgic, cheerful, and deeply comforting treat.



Fun Flag Fact:

Guyana's flag is nicknamed "The Golden Arrowhead." Its colors represent: Green - forests Gold - mineral wealth Red - zeal and strength Black - endurance White - rivers and water One of the most unique flag designs in the world.

The Golden Arrowhead

Language: English, Guyanese Creole

Personal Note:

Coconut drops taste like bright Caribbean joy - warm spices, soft coconut, and a little sweetness that feels like sunshine. They're the kind of treat you make for people you love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Haiti HT Caribbean

## Bonbon Ayisyen

bon-BOHN eye-see-EN



Haitian Coconut Spice Cookies

Haiti, the Pearl of the Antilles, where flavors are bright, bold, spiced, and deeply rooted in Afro-Caribbean tradition. Haitian sweets often feature coconut, ginger, cassava, and warming spices.

### Ingredients:

- 2 cups grated coconut (fresh or unsweetened dried)
- 1 cup flour
- ½ cup sugar
- 1 egg
- ½ cup melted butter
- 1 tsp grated fresh ginger (or ½ tsp ground)
- 1 tsp vanilla
- ½ tsp cinnamon (optional)
- Pinch of salt

### Instructions:

1. Preheat oven to 350°F (180°C).
2. Mix coconut, flour, sugar, ginger, cinnamon, and salt.
3. Add egg, butter, and vanilla; stir to form a soft dough.
4. Shape into small balls or patties.
5. Bake 12–15 minutes, until edges are golden.
6. Cool until firm and fragrant.
7. Soft, spiced, coconut-kissed perfection.



Bonbon Ayisyen (bon-BOHN eye-see-EN) Haiti

**Birthday Tip:**

Shape the dough into small domes, glaze lightly with honey, and sprinkle with toasted coconut flakes - a beautiful Haitian-inspired dessert platter.

**Cultural Note:**

Bonbon Ayisyen (literally “Haitian cookie”) is a rustic, deeply beloved treat made with grated coconut, flour, ginger, sugar, and warm spices. They have a tender, slightly chewy texture and a flavor that balances sweetness with the bright heat of ginger. You’ll find these cookies:at roadside stands sold outside schools at festive gatherings made for Sunday visits paired with coffee or herbal tea. Many Haitian homes include small variations - some add lime zest, others use brown sugar or a touch of cinnamon. No matter the version, Bonbon Ayisyen carries the unmistakable taste of Haiti: fragrant, comforting, and full of spirit.



The Blue and Red

**Fun Flag Fact:**

Haiti’s flag features blue and red horizontal stripes - representing the union of the Black and mixed-race populations that fought for independence. The coat of arms shows palm trees, cannons, and the motto: “L’Union Fait La Force” (“Unity Makes Strength”).

Language: Haitian Creole, French

**Personal Note:**

Bonbon Ayisyen tastes like resilience and radiance - simple ingredients transformed into something warm, bright, and full of heart. A little sweetness that feels like home.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:

Honduras HN Central America

## Rosquillas en Miel

ross-KEE-yas en mee-EL



Honduran Honey Corn Ring Cookies

Honduras, a country of mountains, maize, Caribbean winds, and a beautiful blend of Indigenous, Spanish, and Afro-Caribbean flavors. Honduran sweets are often simple, rustic, and full of coconut, corn, and local spices.

### Ingredients:

- For the rings:
  - 2 cups corn masa or masa harina
  - $\frac{1}{2}$  cup grated hard cheese (Honduran-style queso seco or Parmesan)
  - $\frac{1}{4}$  cup butter or shortening
  - 1 egg
  - $\frac{1}{2}$  tsp baking powder
  - Pinch of salt
- For the syrup:
  - 1 cup panela or dark brown sugar
  - 1 cup water
  - 1 cinnamon stick
  - 2-3 cloves

### Instructions:

1. Mix masa, cheese, butter, egg, baking powder, and salt until a soft dough forms.
2. Shape small rings about 1-2 inches wide.
3. Bake at 350°F (180°C) for 10-12 minutes until lightly firm.
4. Meanwhile, make syrup by simmering panela with water, cinnamon, and cloves.
5. Add baked rings to the syrup and simmer gently for 5-10 minutes.
6. Serve warm or cooled - they sweeten as they sit.
7. Sweet, rustic, fragrant, and very Honduran.



Rosquillas en Miel (ross-KEE-yas en mee-EL) Honduras

Birthday Tip:

Serve rosquillas en miel in a small dish of syrup with a twist of orange peel - a stunning, old-world dessert presentation that feels both rustic and elegant.

Cultural Note:

Rosquillas en miel are one of Honduras's most traditional sweets - small, ring-shaped corn cookies simmered in a fragrant syrup of panela (raw sugar), cinnamon, and cloves. They are especially beloved during Holy Week (Semana Santa) family gatherings winter evenings village celebrations. The cookie itself is made from corn masa (sometimes blended with cheese), giving it a lightly savory, rustic flavor. When simmered in warm syrup, the rings absorb sweetness while keeping a firm, crunchy bite. The combination of corn + honeyed syrup is deeply Honduran - earthy, fragrant, and beautiful in its simplicity.



The Five Stars Flag

Fun Flag Fact:

Honduras's flag represents the former Central American Federation. The five stars symbolize the five nations once united: Costa Rica, El Salvador, Guatemala, Honduras, and Nicaragua - with Honduras at the center.

Language: Spanish

Personal Note:

Rosquillas en miel taste like comfort from another time - corn, sugar, spice, and warmth woven into a single bite. A reminder that tradition is a kind of sweetness all its own.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Hungary HU Central Europe

## Mézeskalács

MAY-zesh-kah-lahch



Hungarian Honey Spice Cookies

Hungary, a country of rich pastries, paprika-scented kitchens, coffeehouses, and old-world confections. Hungarians take their sweets seriously - buttery, nutty, spiced, and deeply tied to family tradition.

### Ingredients:

- ½ cup honey
- ½ cup sugar
- ¼ cup butter
- 1 egg
- 2½ cups flour
- 1 tsp cinnamon
- ½ tsp ginger
- ¼ tsp cloves
- ½ tsp baking soda
- Zest of ½ lemon
- Pinch of salt

### Instructions:

1. Warm honey, butter, and sugar until melted; cool slightly.
2. Add egg and lemon zest.
3. Mix flour, spices, baking soda, and salt.
4. Combine wet and dry ingredients to form a soft dough.
5. Rest 1 hour or overnight (improves flavor and texture).
6. Roll out, cut shapes, and bake at 350°F (180°C) for 8–10 minutes.
7. Decorate with royal icing if desired.
8. Soft, lightly spiced, beautifully honeyed.



Mézeskalács (MAY-zesh-kah-lahch) Hungary

Birthday Tip:

Personalize a mézeskalács heart with someone's name in white icing - classic Hungarian folk tradition and a meaningful gift.

Cultural Note:

Mézeskalács is Hungary's traditional honey-spice cookie - similar to gingerbread but lighter, softer, and deeply aromatic. These cookies date back centuries and are lovingly crafted for: Christmas, weddings, fairs and markets. They are often intricately decorated with white royal icing, formed into hearts, horses, angels, or birds - true little works of folk art. Many Hungarian villages still have artisans who specialize in mézeskalács, passing down techniques through generations. The flavor is warm and old-world: honey, cinnamon, cloves, ginger, cardamom, and citrus.



The Hungarian Tricolor

Fun Flag Fact:

Hungary's tricolor - red, white, green - symbolizes:  
Red: strength  
White: faith  
Green: hope  
This color combination has existed for over 800 years.

Language: Hungarian

Personal Note:

Mézeskalács feels like a keepsake cookie - warm, fragrant, and full of love. It's a sweet reminder of how traditions travel across time with gentle hands.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Iceland IS Northern Europe Nordic

## Piparkökur

PEE-par-kur-kur



Icelandic Christmas Spice Cookies

Iceland, a land of glaciers, geothermal warmth, long winters, and a surprisingly rich baking tradition full of spice, butter, and Nordic simplicity.

### Ingredients:

- ½ cup butter
- ½ cup sugar
- ¼ cup brown sugar
- ¼ cup light syrup or molasses
- 1 egg
- 2–2½ cups flour
- 1 tsp ginger
- 1 tsp cinnamon
- ½ tsp cloves
- ¼ tsp black pepper
- 1 tsp baking soda

### Instructions:

1. Cream butter, sugar, and brown sugar.
2. Add syrup and egg; mix well.
3. Combine flour, spices, and baking soda.
4. Fold dry into wet until soft dough forms.
5. Chill 1–2 hours (or overnight).
6. Roll thin and cut shapes.
7. Bake at 350°F (180°C) for 7–9 minutes.
8. Cool and decorate if desired.
9. Thin, crisp, and winter-spiced.



Piparkökur (PEE-par-kur-kur) Iceland

Birthday Tip:

Use piping icing to write someone's name or age across a batch of piparkökur - charming, crisp, and wonderfully Nordic.

Cultural Note:

Piparkökur are Iceland's classic Christmas cookies - thin, snappy spice cookies flavored with ginger, cloves, cinnamon, and black pepper. They're similar to Scandinavian gingerbread but often a bit lighter and more fragrant. You'll find them hanging as ornaments sold in festive tins baked in every Icelandic home in December enjoyed with hot chocolate, coffee, or jólablond (Christmas punch). Families often gather for a full day of baking, cutting shapes like stars, hearts, snowflakes, and little Icelandic animals (horses, puffins, reindeer). The name literally means "pepper cookies," referring to their warm kick of spice.



Fun Flag Fact:

Iceland's flag colors represent its dramatic landscape: Blue - the Atlantic and northern skies; White - glaciers and snow; Red - volcanic fire. A perfect portrait of the island.

The Blue Cross Flag

Language: Icelandic

Personal Note:

Piparkökur tastes like quiet joy - a warm kitchen glowing against the cold outside, a reminder that even the darkest winters hold sweetness.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



India IN South Asia

## Nankhatai

nun-kha-TAI



Indian Cardamom Shortbread Cookies

India, a land of dazzling flavors, ancient sweets, fragrant spices, and some of the richest dessert traditions in the world. India could offer dozens of cookie-like treats, but there is one perfect, beloved classic - Nankhatai.

### Ingredients:

- 1 cup flour
- ½ cup ghee (or softened butter)
- ½ cup powdered sugar
- ¼ cup semolina (optional)
- ½ tsp cardamom powder
- ½ tsp baking powder
- Pinch of salt
- Optional: chopped pistachios for topping

### Instructions:

1. Cream ghee and powdered sugar until fluffy.
2. Add flour, semolina, cardamom, baking powder, and salt.
3. Mix to form a soft dough.
4. Shape into small rounds and flatten slightly.
5. Add pistachios to the top if desired.
6. Bake at 325°F (165°C) for 15–18 minutes until pale golden.
7. Cool - they become delicately crisp as they rest.
8. Soft, fragrant, buttery perfection.



Nankhatai (nun-kha-TAI) India

Birthday Tip:

Shape mini nankhatai and press a single pistachio or almond sliver on top - delicate, elegant, and full of Indian charm.

Cultural Note:

Nankhatai are India's classic tea-time cookies - buttery, crumbly shortbread flavored with cardamom, ghee, and sometimes chickpea flour or semolina for a delicate grainy texture. They melt in the mouth and perfume the air with warm spice. These cookies have roots in: Mughal-era bakeries Persian influences Old Indian trading ports like Surat British-era tea culture In every part of India, nankhatai appears in different shapes and variations: topped with pistachios rolled with semolina enriched with saffron or made simply with ghee and flour They're sold in bakeries, bazaars, chai shops, and home kitchens, a beloved sweet across generations.



Fun Flag Fact:

India's flag features the Ashoka Chakra, a 24-spoked navy-blue wheel representing justice, progress, and moral balance. The colors symbolize: Saffron - courage White - peace Green - prosperity

Tiranga "The Tricolor"

Language: Hindi, plus many regional languages

Personal Note:

Nankhatai tastes like warmth and welcome - a sweet made for sharing, for pausing, for breathing a little easier. A cup of tea, a soft cookie, and a moment of peace.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Indonesia ID Southeast Asia

## Kue Putri Salju

koo-eh POO-tree SAL-joo



Indonesian Snow Princess Cookies

Indonesia, a vast archipelago of 17,000 islands, rich with coconut, spices, Dutch-influenced baking, and vibrant local sweets. Indonesia has many beloved cookies, but one stands out as iconic, festive, and perfect for any occasion - Kue Putri Salju.

### Ingredients:

- 1½ cups flour
- ½ cup cornstarch
- ¾ cup butter
- ½ cup powdered sugar (plus extra for coating)
- ½ cup ground cashews or almonds
- 1 tsp vanilla
- Pinch of salt

### Instructions:

1. Cream butter and powdered sugar until soft and fluffy.
2. Add vanilla and salt.
3. Mix in flour, cornstarch, and ground nuts to form a soft dough.
4. Shape dough into small crescents or balls.
5. Bake at 325°F (165°C) for 12–15 minutes until set but not browned.
6. While warm, roll cookies in powdered sugar.
7. Cool and coat again for the signature snowy finish.
8. Tender, buttery, snowy bliss.



Kue Putri Salju (koo-eh POO-tree SAL-joo) Indonesia

Birthday Tip:

Serve these cookies in a small mountain-shaped pile dusted with extra powdered sugar - a magical, snowy effect even in warm weather.

Cultural Note:

Kue Putri Salju - "Snow Princess Cookies" - are iconic Indonesian holiday treats, especially during Lebaran (Eid al-Fitr). They are buttery crescent-shaped cookies that melt in your mouth, coated generously in powdered sugar that resembles "snow," a whimsical concept in tropical Indonesia. These cookies reflect a blend of Indonesian tradition and Dutch colonial baking influences. They're delicate, fragrant, and often lightly flavored with vanilla or almond flour. They're stored in clear jars and offered to guests during festive open-house celebrations - a symbol of warmth and welcome.



Fun Flag Fact:

Indonesia's flag is one of the simplest and most ancient designs - red over white. Red symbolizes courage, and white symbolizes purity. It closely resembles the flag of Monaco (but dates back to 13th-century kingdoms).

The Red and White

Language: Indonesian (Bahasa Indonesia)

Personal Note:

Kue Putri Salju tastes like gentle celebration - soft, sweet, and dusted with a little magic. They feel like gifts made of sugar and quiet joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Iran IR Middle East / Persian Plateau

## Nan-e Nokhodchi

nahn-eh nok-HOD-chee



Persian Chickpea Flour Cookies

Enter the poetic, ancient world of Iran, home of saffron, rosewater, pistachios, poetry, and some of the most exquisite sweets ever created. For the Cookie Accord, one cookie shines above all as iconic and deeply Persian: Nan-e-Nokhodchi.

### Ingredients:

- 2 cups chickpea flour
- 1 cup powdered sugar
- ½ cup ghee or neutral oil
- 1 tsp ground cardamom
- Pinch of salt
- Optional: pistachio slivers for garnish

### Instructions:

1. Mix chickpea flour, powdered sugar, cardamom, and salt.
2. Add ghee or oil gradually until a soft dough forms.
3. Wrap and rest 1–2 hours (helps the texture).
4. Roll dough gently and cut into small clover or flower shapes.
5. Press a pistachio sliver onto each cookie.
6. Bake at 300°F (150°C) for 10–12 minutes - they should stay pale.
7. Cool completely before moving; they're fragile when warm.
8. Soft, floral, and soulfully Persian.



Nan-e Nokhodchi (nahn-eh nok-HOD-chee) Iran

Birthday Tip:

Arrange nan-e nokhodchi in a circular floral pattern on a small plate - pistachio halves on top make them look like edible blossoms.

Cultural Note:

Nan-e Nokhodchi are delicate, melt-in-the-mouth cookies made from chickpea flour, cardamom, powdered sugar, and ghee or oil. They are especially beloved during Nowruz, the Persian New Year, when families prepare beautiful trays of sweets to welcome spring. Shaped into small clover flowers or tiny diamonds, they are soft, fragrant, gluten-free by nature and deeply symbolic of renewal. Their flavor is gentle and aromatic - cardamom-forward with a silky, sandy texture that dissolves beautifully. These cookies reflect Iran's mastery of transforming simple ingredients into elegant delicacies.



The Lion and Sun  
The Emblem Banner

Language: Persian (Farsi)

Personal Note:

Nan-e nokhodchi tastes like spring whispered into sweetness - delicate, aromatic, and full of quiet beauty. A cookie that holds centuries of poetry and celebration.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Fun Flag Fact:

Iran's flag contains the phrase "Allahu Akbar" written 22 times along the stripes, symbolizing unity and the date of the 1979 revolution (22 Bahman). The red emblem in the center is a stylized combination of ancient Persian symbols and modern Islamic motifs.

Iraq IQ Middle East / Mesopotamia

## Kleicha

klay-cha



Iraqi Date & Cardamom Cookies

Iraq, a cradle of civilization, rich with date palms, sesame, spices, and ancient baking traditions that stretch back thousands of years. One cookie stands out as iconic, beloved, and deeply Iraqi: Kleicha.

### Ingredients:

- For the dough:
- 3 cups flour
- ½ cup butter or oil
- ½ cup milk
- ¼ cup sugar
- 1 tsp baking powder
- 1 tsp cardamom
- Pinch of salt
- For the filling:
- 1 cup date paste
- 2 tbsp butter
- 1 tsp cardamom
- Optional: 1 tbsp sesame seeds

### Instructions:

1. Mix flour, sugar, cardamom, salt, and baking powder.
2. Add butter and milk; knead into a soft, smooth dough.
3. Make filling by warming date paste with butter and cardamom until soft.
4. Roll dough into a thin rectangle.
5. Spread filling evenly and roll into a log.
6. Slice into spirals (or stamp discs with molds).
7. Bake at 350°F (180°C) for 15–18 minutes, until lightly golden.
8. Soft, fragrant, gently sweet - the heart of Iraqi hospitality.



Kleicha (klay-cha) Iraq

Birthday Tip:

Shape kleicha into small spirals and dust lightly with powdered sugar. The spiral shape represents continuity and good fortune - a beautiful birthday blessing.

Cultural Note:

Kleicha is the national cookie of Iraq - a tender, spiced pastry filled with sweet date paste, often shaped into spirals, rolls, or stamped discs. It is enjoyed year-round but holds special importance during: Eid al-Fitr, Christmas (by Iraqi Christians), Nowruz (among Kurdish communities), weddings, births, and celebrations. The filling is a smooth mixture of dates, cardamom, butter, and sometimes sesame - a flavor that feels both ancient and comforting. The dough is lightly sweet, often scented with cardamom or rosewater, and stamped with traditional molds that create intricate designs. It is one of the oldest continuously made cookies in the world - a living link to Mesopotamian culinary history.



Fun Flag Fact:

Iraq's flag includes the Takbir - "Allahu Akbar" - in Kufic script, a nod to the nation's deep cultural and artistic heritage. The red, white, and black stripes follow the Pan-Arab color tradition.

The Takbir Flag

Language: Arabic, Kurdish

Personal Note:

Kleicha tastes like history and home - warm dates, soft spice, and the feeling of something cherished being passed down through time. A cookie that carries stories.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Ireland IE Northern Europe Celtic Isles

## Irish Oat Biscuits

oat BISS-kits



Traditional Irish Oat Cookies

Ireland, a land of emerald hills, peat fires, folklore, and a long tradition of simple, hearty baking. Irish sweets often highlight butter, oats, and homestyle comfort - and one cookie fits perfectly - Irish Oat Biscuits.

### Ingredients:

- 1 cup oats
- 1 cup flour
- ½ cup butter
- ⅓ cup sugar (white or brown)
- ½ tsp baking soda
- Pinch of salt
- 2–3 tbsp milk (as needed)
- Optional:
  - 1 tbsp golden syrup
  - A pinch of nutmeg or cinnamon

### Instructions:

1. Mix oats, flour, sugar, baking soda, and salt.
2. Rub in butter until mixture resembles coarse crumbs.
3. Add milk (and syrup if using) to form a soft dough.
4. Roll dough to about  $\frac{1}{4}$  inch thick.
5. Cut into rounds or shapes.
6. Bake at 350°F (180°C) for 10–12 minutes until golden.
7. Crisp, homey, and perfect with a warm tea.



Irish Oat Biscuits (oat BISS-kits) Ireland

Birthday Tip:

Use a small heart-shaped cutter to make “Irish Oat Hearts,” drizzle lightly with honey or dip one edge in chocolate - simple, sweet, and celebratory.

Cultural Note:

Oats have been a cornerstone of Irish cooking for centuries - grown in cool climates, nourishing rural families, and appearing in everything from porridge to bread to biscuits. Irish Oat Biscuits are: crispy, slightly sweet, buttery, rustic, perfect with tea. You'll find them in Irish farm kitchens, cafés, and bakeries, often served alongside jam, butter, or a cup of strong black tea. Recipes vary by region: some include whole oats; some add brown sugar or golden syrup; some blend in a little wholemeal flour; some are more savory, served with cheese. But at heart, they are a humble, comforting, and distinctly Irish treat.



Fun Flag Fact:

Ireland's flag represents harmony: Green - Irish Catholics and republican tradition; Orange - Irish Protestants; White - hope for peace between them. It's a symbol of unity and aspiration.

The Irish Tricolor

Language: Irish (Gaeilge), English

Personal Note:

Irish oat biscuits taste like comfort - simple, warm, and honest. They feel like sitting by a kitchen window on a rainy day, savoring a quiet moment.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Israel IL Middle East Levant

## Ma'amoul

mah-ah-MOOL



Israeli Date & Nut-Filled Semolina Cookies

Israel, where Middle Eastern, Mediterranean, and Jewish diasporic traditions blend into a vibrant, aromatic food culture. Israel has many beloved cookies, but one stands above the rest in cultural significance and universal affection: Ma'amoul.

### Ingredients:

- For the dough:
  - 2 cups semolina
  - 1 cup flour
  - 1 cup butter (softened)
  - $\frac{1}{2}$  cup sugar
  - $\frac{1}{2}$  cup milk or water
  - 1 tsp baking powder
  - 1 tsp orange blossom water (optional but lovely)
  - Pinch of salt
- For the filling:
  - $1\frac{1}{2}$  cups date paste
  - 2 tbsp butter
  - $\frac{1}{2}$ –1 tsp cardamom
  - Optional: chopped walnuts or pistachios

### Instructions:

1. Mix semolina, flour, sugar, baking powder, and salt.
2. Add butter and rub to combine.
3. Add milk/water and orange blossom water; form a soft dough.
4. Make filling by warming date paste with butter and cardamom.
5. Roll dough into balls, flatten, and stuff with filling.
6. Shape in ma'amoul molds (or press gently with a fork).
7. Bake at 350°F (180°C) for 12–15 minutes - cookies should remain pale.
8. Cool and dust with powdered sugar.
9. Tender, aromatic, rich - a cookie full of heritage.



Ma'amoul (mah-ah-MOOL) Israel

Birthday Tip:

Make mini ma'amoul in heart-shaped molds or traditional patterned molds - dusting the tops with a light snowfall of powdered sugar for a stunning celebration plate.

Cultural Note:

Ma'amoul are delicate, molded cookies filled with dates, walnuts, or pistachios, enjoyed across Israel and the Levant. They are baked for major holidays, including: Purim (many Jewish families serve the date-filled variety) Rosh Hashanah Eid al-Fitr (across the region by Muslim families) Easter (by Christian Arab families) Shaped with beautiful wooden molds, they resemble tiny sculptures dusted with powdered sugar. The dough - often made from semolina, flour, butter, and orange blossom water - is tender and fragrant. The most traditional Israeli version uses: a semolina dough, cardamom-scented date filling A cookie of peace, celebration, and shared heritage.



Fun Flag Fact:

Israel's flag features the Star of David (Magen David) and blue stripes inspired by the traditional Jewish prayer shawl, the tallit. It's one of the most recognizable flags in the world.

The Star of David Flag

Language: Hebrew, Arabic

Personal Note:

Ma'amoul feels like a shared story - dates, spice, and gentle sweetness wrapped in a pattern of memory. A cookie that's both ancient and timeless.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Italy IT Southern Europe

Mediterranean

## Biscotti alle Mandorle

bee-SKOT-tee ahl-leh man-DOR-leh



Italian Almond Biscotti Cantuccini

Italy, the land of biscotti, espresso, almonds, citrus, and centuries of regional baking traditions. Though Italy has many iconic cookies, one stands out as universally beloved, deeply traditional, and perfect for any occasion: Biscotti alle Mandorle.

### Ingredients:

- 2 cups flour
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla or 1 tsp lemon zest
- 1 tsp baking powder
- Pinch of salt
- 1 cup whole almonds (toasted if desired)

### Instructions:

1. Combine flour, sugar, baking powder, and salt.
2. Add eggs and vanilla/lemon zest to form a sticky dough.
3. Mix in whole almonds.
4. Shape dough into two long logs.
5. Bake at 350°F (180°C) for 25 minutes.
6. Cool slightly, then slice diagonally.
7. Return slices to oven and bake 10 minutes per side until crisp.
8. Crunchy, fragrant, and perfect for dipping - Italian sweetness at its finest.



Biscotti alle Mandorle (bee-SKOT-tee ahl-leh man-DOR-leh) Italy

**Birthday Tip:**

Dip one end of each biscotto in dark chocolate, sprinkle with crushed almonds or pistachios, and arrange them like a fan - elegant and festive for a celebration.

**Cultural Note:**

Biscotti alle Mandorle - often called cantuccini in Tuscany - are Italy's famous twice-baked cookies: firm, crisp, and perfect for dipping in coffee, tea, or sweet dessert wine like Vin Santo. They originate from Prato, Tuscany, and have been cherished since the Renaissance. Made simply with: eggssugarflouralmondslemon zest or vanillaThey were originally created to be long-lasting - ideal for travelers and sailors - and became an everyday Italian staple. Today, biscotti appear:at cafésafter dinnerin festive cookie boxesat holiday gatheringsin every region, with variationsItaly has pistachio, chocolate, hazelnut, and anise versions, but almond biscotti remain the classic that connects Italy's long baking history.



**Fun Flag Fact:**

Italy's tricolor - green, white, and red - was inspired by the French Revolution. The colors represent: Green - hope; White - faith; Red - charity. Together, they symbolize the virtues of the Italian people.

Il Tricolore

Language: Italian

**Personal Note:**

Biscotti alle mandorle feel timeless - crisp, bright with citrus, and delightfully simple. They're the kind of cookie that invites you to slow down and savor life, one dip at a time.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:

Jamaica JM Caribbean

## Ginger Bulla

BULL-ah



Jamaican Ginger Cookies

Jamaica, the island of rhythm, warmth, spices, tropical fruit, and deep culinary soul. Jamaican sweets burst with flavor - ginger, coconut, nutmeg, molasses - and one cookie is especially iconic: Ginger Bulla.

### Ingredients:

- 2 cups flour
- ½ cup brown sugar
- ¼ cup molasses
- 1–2 tbsp grated fresh ginger
- 1 tsp baking soda
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ cup milk
- 2 tbsp butter
- Pinch of salt

### Instructions:

1. Mix flour, sugar, spices, baking soda, and salt.
2. Add ginger, molasses, milk, and butter.
3. Stir until a soft dough forms.
4. Roll or pat into thick discs.
5. Bake at 350°F (180°C) for 10–12 minutes.
6. Cool slightly before serving - they stay soft and fragrant.
7. Warm, soft, and full of island spice.



Ginger Bulla (BULL-ah) Jamaica

Birthday Tip:

Cut mini bulla rounds and serve them warm with a thin layer of butter and a sprinkle of fresh grated nutmeg - pure Jamaican comfort on a plate.

Cultural Note:

Bulla is one of Jamaica's most beloved traditional baked treats - soft, spicy discs flavored with ginger, molasses, and warm island spices. You'll find bulla: in school lunch boxes at roadside stalls in every corner shop and bakery eaten with butter, cheese, or avocado shared at family gatherings. Texture-wise, bulla is between a cookie and a soft cake - chewy, richly spiced, and deeply comforting. The ginger gives it warmth, while molasses brings depth and island soul. It's a taste of Jamaican childhood, resilience, and joy.



Fun Flag Fact:

Jamaica's flag is the only national flag without red, white, or blue. The colors mean: Black - the strength and creativity of the people; Gold - the natural wealth and sunshine; Green - hope and the land's lush beauty.

The Gold Cross Flag

Language: English, Jamaican Patois

Personal Note:

Ginger bulla tastes like Jamaican sunshine - sweet, spiced, and down-to-earth. It carries the warmth of a people who turn simple ingredients into soulful comfort.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Japan JP East Asia

## Hato Sabure

HAH-toh SAH-boo-ray



Japanese Dove Butter Cookies

Japan, a land where simplicity, elegance, and tradition come together in sweets that feel almost poetic. Japan has many beautiful confections, but one cookie-like classic fits perfectly: Hato Sabure.

### Ingredients:

- 1 cup butter (softened)
- 1 cup sugar
- 2½ cups flour
- 1 egg
- 1 tsp vanilla
- Pinch of salt

### Instructions:

1. Cream butter and sugar until fluffy.
2. Add egg and vanilla.
3. Mix flour and salt, then combine with wet ingredients.
4. Chill dough 30 minutes.
5. Roll and cut dove (or any) shapes.
6. Bake at 350°F (180°C) for 10–12 minutes, until edges are golden.
7. Crisp, sweet, buttery - simple elegance.



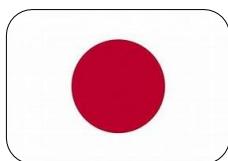
Hato Sabure (HAH-toh SAH-boo-ray) Japan

Birthday Tip:

Cut the cookie dough into tiny bird shapes and write a name or age in delicate icing - simple, sweet, and very Japanese.

Cultural Note:

Hato Sabure (鳩サブレー), or “Dove Cookies,” are iconic butter cookies from Kamakura, a historic seaside city south of Tokyo. Created over 120 years ago, they are: crisp delicate buttery shaped like a dove (a symbol of peace). These cookies became a beloved gift known as omiyage (a travel souvenir). Visitors to Kamakura almost always bring back a bright yellow box of Hato Sabure for family or friends - a gesture of thoughtfulness and connection. Their flavor is gentle and pure: butter, sugar, flour, vanilla. A Japanese take on a French sablé, elevated by iconic shape and cultural meaning.



Fun Flag Fact:

Japan’s flag, the Hinomaru, is one of the world’s oldest designs - a red sun on a white field symbolizing purity, sincerity, and the rising sun.

Hinomaru

“Circle of the Sun”

Language: Japanese

Personal Note:

Hato Sabure tastes like gentleness - a soft breeze, a thoughtful gesture, the quiet beauty of Japanese hospitality. A cookie that feels like a little message of peace.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Jordan JO Middle East Levant

## Barazek

bah-RAH-zek



Jordanian Sesame–Pistachio  
Cookies

Jordan, a land of warm hospitality, ancient cities, Bedouin traditions, and fragrant Middle Eastern sweets. For the Cookie Accord, the perfect Jordanian cookie is one that is loved throughout the Levant but holds a special place in Jordanian homes: Baraze

### Ingredients:

- 1½ cups flour
- ½ cup butter (softened)
- ½ cup sugar
- 2 tbsp honey
- 1 egg
- ½ tsp vanilla
- ½ tsp baking powder
- Pinch of salt
- ½ cup sesame seeds
- ½ cup crushed pistachios

### Instructions:

1. Cream butter, sugar, and honey.
2. Add egg and vanilla.
3. Mix flour, baking powder, and salt; combine to form soft dough.
4. Roll small balls of dough and press lightly.
5. Dip one side in sesame seeds, the other in crushed pistachios.
6. Bake at 350°F (180°C) for 10–12 minutes until edges are golden.
7. Crisp, nutty, fragrant - a true Jordanian delight.



Barazek (bah-RAH-zek) Jordan

Birthday Tip:

Arrange barazek in a star shape (a nod to Jordan's flag) and drizzle a tiny ribbon of honey on the plate - elegant and meaningful.

Cultural Note:

Barazek are thin, crisp cookies coated with golden sesame seeds on one side and studded with crushed pistachios on the other. They're fragrant, buttery, and wonderfully crunchy - a true Levantine classic. In Jordan, barazek are served to guests with Arabic coffee gifted in beautiful tins during holidays enjoyed as everyday tea biscuits sold in bakeries across Amman, Salt, and Irbid. Their flavor is deeply Jordanian - nutty, lightly sweet, scented with honey and butter. The sesame layer caramelizes slightly as they bake, creating a signature shattering crispness. Barazek embody Jordanian hospitality: warm, generous, and full of care.



Fun Flag Fact:

Jordan's flag features a seven-pointed star, symbolizing the seven verses of the opening chapter of the Qur'an and the unity of the Arab people. The Pan-Arab colors (black, white, green, red) represent shared history across the region.

The Seven-Pointed Star

Language: Arabic

Personal Note:

Barazek taste like sunshine and hospitality - nutty warmth, honey sweetness, and a delicate crunch that feels like a welcome gesture. A cookie that greets you with kindness.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

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Kazakhstan KZ Central Asia

## Baursak

BOWR-sak



Kazakh Fried Honey Dough Bites

Kazakhstan, land of vast steppes, nomadic traditions, warm hospitality, and hearty, simple sweets shaped by centuries of Central Asian culture. One traditional Kazakh treat fits beautifully: Baursak.

### Ingredients:

- 3 cups flour
- 1 cup warm milk
- 2 tbsp sugar
- 2 tbsp butter
- 1 egg
- 1 tsp yeast
- $\frac{1}{2}$  tsp salt
- Oil for frying
- Optional: honey or jam for serving

### Instructions:

1. Mix warm milk, sugar, and yeast; rest 5–10 minutes.
2. Add butter, egg, salt, and flour; knead into soft dough.
3. Let rise 1 hour until doubled.
4. Roll dough to  $\frac{1}{2}$ -inch thickness and cut into small squares or rounds.
5. Fry in medium-hot oil until golden and puffed.
6. Drain and serve plain or drizzled with honey.
7. Golden, soft, and joyfully shareable.



Baursak (BOWR-sak) Kazakhstan

**Birthday Tip:**

Arrange baursak in a circular “sun” shape and drizzle lightly with honey - a nod to Kazakhstan’s flag and its symbol of new beginnings.

**Cultural Note:**

Baursak (also spelled bawursaқ or borsaq) are golden, airy fried dough bites - lightly sweet, wonderfully soft inside, and crisp on the outside. They’re not exactly cookies, but in Kazakh culture they fill the role of a sweet treat, served during celebrations and alongside tea. Baursak is especially important during Nauryz (Kazakh New Year / spring festival), weddings, community feasts, memorial gatherings, tea-time hospitality. They are often drizzled with honey or served with jam, and in many regions, they symbolize abundance and blessing. Nomadic peoples cherished baursak because they could be cooked quickly over a fire and shared easily - a sweet that feels communal and warm.



**Fun Flag Fact:**

Kazakhstan’s flag features a golden steppe eagle soaring under a radiant sun with 32 rays - representing freedom, a bright future, and the vast skies of the Eurasian steppe. The blue background symbolizes peace and the unity of Kazakhstan’s many ethnic groups.

The Golden Steppe Flag

Language: Kazakh, Russian

**Personal Note:**

Baursak feels like an edible welcome - warm, airy, a little sweet, and meant to be shared by the handful. A reminder of how comfort travels across cultures.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:



Kenya KE East Africa

## Mandazi - Inspired

man-DAH-zee



Kenyan Coconut Cardamom  
Doughnuts

Kenya, a land of savannas, highlands, Swahili coastal culture, and vibrant tea-time traditions. Kenyan sweets are simple, fragrant, and often tied to chai (spiced tea) culture. One beloved treat fits beautifully is Mandazi.

### Ingredients:

- 2 cups flour
- ½ cup sugar
- ½ tsp cardamom
- ½ tsp nutmeg (optional)
- 1 tsp baking powder
- ½ cup coconut milk
- 1 egg (optional)
- 2 tbsp butter or oil
- Pinch of salt
- Oil for frying

### Instructions:

1. Mix flour, sugar, baking powder, cardamom, nutmeg, and salt.
2. Add coconut milk, butter, and egg if using.
3. Knead into a soft dough; rest 20 minutes.
4. Roll to about ½ inch thick.
5. Cut into triangles or diamonds.
6. Fry in medium-hot oil until golden and puffy.
7. Drain and serve warm.
8. Soft, fragrant, comforting - Kenyan chai-time joy.



Mandazi (man-DAH-zee) Kenya

Birthday Tip:

Cut mandazi into tiny diamond shapes, drizzle lightly with honey, and dust with coconut flakes - soft, festive, and beautifully East African.

Cultural Note:

Mandazi (also called mahamri on the coast) are lightly sweet, tender, triangular fried pastries flavored with coconut, cardamom, and sometimes nutmeg. They are the heart of Kenyan tea culture and are enjoyed with: chaimorning breakfast afternoon snacks celebrations street vendor stalls coastal Swahili feasts. Their flavor reflects Kenya's Indian Ocean influences - cardamom, coconut milk, and warm spices brought through centuries of trade. Mandazi can be: puffy and soft, crisp-edged, subtly sweet, dusted with sugar or left plain and served warm. They are comforting, portable, and deeply woven into Kenyan daily life.



Fun Flag Fact:

Kenya's flag features a Maasai shield and crossing spears - symbols of defense, heritage, and strength. The colors signify: Black - the people; Red - the struggle for freedom; Green - the land; White - peace and unity.

The Maasai Shield Flag

Language: Swahili, English, plus many regional languages

Personal Note:

Mandazi tastes like warmth and welcome - soft spice, gentle sweetness, and the comfort of a shared cup of chai. A treat that makes you slow down for a moment of peace.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Kiribati KI Micronesia Central Pacific

## Kanikubuti

kah-nee-koo-BOO-tee



Kiribati Coconut Biscuits

Kiribati, a remote Pacific island nation of turquoise lagoons, coral atolls, coconut palms, and warm ocean breezes. Kiribati cuisine is built around coconut, breadfruit, pandanus, and simple, nourishing island flavors. A perfect cookie is the humble but b

### Ingredients:

- 2 cups flour
- 1 cup freshly grated coconut (or unsweetened shredded)
- ½ cup sugar
- ½ cup coconut milk
- ¼ cup butter or coconut oil
- 1 tsp vanilla
- Pinch of salt
- Optional:
  - A splash of pandan extract
  - Lime zest for brightness

### Instructions:

1. Mix flour, coconut, sugar, and salt.
2. Add butter/oil and rub into the mixture.
3. Add coconut milk and vanilla to form a soft dough.
4. Roll or press dough into small rounds.
5. Bake at 350°F (180°C) for 10–12 minutes until lightly golden.
6. Cool - they crisp gently as they rest.
7. Crisp edges, tender centers, and plenty of coconut soul.



Kanikubuti (kah-nee-koo-BOO-tee) Kiribati

Birthday Tip:

Serve mini kanikubuti cookies topped with a tiny piece of dried coconut or a dot of jam - bright, tropical, perfect for a sunny celebration.

Cultural Note:

Kanikubuti are simple, rustic coconut biscuits enjoyed throughout Kiribati. Island baking traditionally uses limited but abundant ingredients - fresh coconut, coconut milk, and sometimes pandanus syrup for natural sweetness. These biscuits are served with tea given to children after school brought to community gatherings made for special village days and church socials. Because Kiribati is made up of many low-lying atolls with limited imports, local sweets rely heavily on what the islands provide - especially coconut, which is life-sustaining and central to Kiribati identity. The flavor is lightly sweet, deeply coconuty, and gently crisp. A true taste of the Pacific.



Fun Flag Fact:

Kiribati's flag is one of the most beautiful in the world: a golden frigate bird flying above a rising sun over three white ocean waves. It symbolizes freedom, ocean life, and the power of the Pacific.

The Rising Frigate Bird

Language: Gilbertese (I-Kiribati), English

Personal Note:

Kanikubuti feels like warm island air - simple, bright, and full of life. A sweet that reminds you that even in the middle of the ocean, joy always finds a way.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Kosovo XK Balkans Southeastern Europe

## Kifle

KEEF-leh



Sweet Crescent Rolls

Kosovo's desserts carry the warmth of Balkan hospitality and the lingering influence of Ottoman kitchens. Sweets are often served with strong coffee and shared during long conversations. Kosovo's cookies reflect a culture of family, resilience, and cheris

### Ingredients:

- 3 cups all-purpose flour
- 1 cup yogurt
- ½ cup vegetable oil or melted butter
- ½ cup sugar
- 1 egg
- 1 tbsp baking powder
- 1 tsp vanilla
- Powdered sugar for dusting

### Instructions:

1. Mix flour, baking powder, and sugar in a bowl.
2. Add yogurt, oil (or melted butter), egg, and vanilla; knead into a soft dough.
3. Divide dough into small balls; roll each into a thin circle.
4. Cut into wedges and roll each wedge into a crescent.
5. Bake at 350°F (175°C) for 15–18 minutes or until lightly golden.
6. Dust generously with powdered sugar while warm.



Kifle (KEEF-leh) Kosovo

Birthday Tip:

Bake Kifle crescent shapes, then dip the ends into melted chocolate for a festive birthday treat.

Cultural Note:

Kifle are beloved throughout the Balkans—soft, simple cookies often made for holidays, gatherings, and afternoon coffee. They symbolize hospitality and the comfort of home.



Fun Flag Fact:

Kosovo's flag features a golden map of the country under six stars representing its ethnic groups.

The Six Stars Flag

Language: Albanian, Serbian

Personal Note:

Soft, warm, and lightly sweet—Kifle feel like a hug from the Balkans.

Cookie Accord Stamp:

Date baked: \_\_\_\_\_

Shared with: \_\_\_\_\_

Memory: \_\_\_\_\_  
\_\_\_\_\_

Kuwait KW Arabian Gulf Middle East

## Sablé Bil Tamr

sah-BLAY bil tamr



Kuwaiti Date-Filled Butter Cookies

Kuwait, a coastal Gulf nation where desert traditions meet maritime history, and sweets are rich with dates, saffron, rosewater, and warm Arabian spices.

### Ingredients:

- For the dough:
- 1 cup butter (softened)
- $\frac{1}{2}$  cup powdered sugar
- 2 cups flour
- $\frac{1}{2}$  cup cornstarch
- 1 tsp vanilla
- Pinch of salt
- For the filling:
- 1 cup date paste
- 1 tbsp butter
- $\frac{1}{2}$ –1 tsp cardamom
- Optional: a few drops of orange blossom water

### Instructions:

1. Cream butter and powdered sugar until light and fluffy.
2. Add vanilla and salt.
3. Mix in flour and cornstarch to form a soft dough.
4. Separately, warm date paste with butter and cardamom.
5. Shape dough into small balls, flatten, and add a bit of date filling.
6. Seal and press with a cookie stamp or fork pattern.
7. Bake at 325°F (165°C) for 12–15 minutes - do not brown.
8. Cool before moving; these are tender when hot.
9. Soft, buttery, lightly sweet - a Gulf delight.



Sablé Bil Tamr (sah-BLAY bil tamr) Kuwait

Birthday Tip:

Shape small cookie rounds, fill with date paste, and press with a patterned stamp. Dust lightly with powdered sugar and arrange in a geometric circle - elegant, golden, and very Kuwaiti.

Cultural Note:

While Kuwait shares many sweets with its Gulf neighbors, its bakeries are especially famous for buttery sablé-style cookies filled with soft, fragrant date paste. These treats combine French-inspired shortbread with traditional Gulf flavors - a beautiful reflection of Kuwait's blend of old and new. Sablé Bil Tamr are delicate buttery lightly sweets and textured (sablé = "sandy") and filled with cardamom-scented dates. They're enjoyed during Eid celebrations afternoons, gatherings, engagement parties, visits with coffee (gahwa), gifting in gorgeous holiday tins. The cookies melt in the mouth, while the date filling provides a warm, wholesome sweetness - a perfect Gulf-style embrace.



The Pan-Arab Flag

Language: Arabic

Personal Note:

Sablé Bil Tamr feels like a desert breeze - warm, fragrant, and soothing. A cookie that unites tradition with refined elegance.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Kyrgyzstan KG Central Asia

## Boorsok

BOR-sok



Kyrgyz Fried Dough Honey Bites

The rugged mountains and nomadic heart of Kyrgyzstan, a land of yurts, high pastures, horse culture, and hearty Central Asian hospitality. Kyrgyz sweets are simple, rustic, and often tied to dairy, honey, and wheat - foods of the nomadic table.

### Ingredients:

- 3 cups flour
- 1 egg
- 1 cup warm milk
- 2 tbsp sugar
- 2 tbsp butter or oil
- 1 tsp yeast
- $\frac{1}{2}$  tsp salt
- Oil for frying
- Optional: honey or jam

### Instructions:

1. Mix warm milk, yeast, and sugar; rest 5–10 minutes.
2. Add butter, egg, salt, and flour; knead until soft and elastic.
3. Let rise 1 hour.
4. Roll dough to about  $\frac{1}{2}$  inch thick and cut into small squares or diamonds.
5. Fry in medium-hot oil until puffed and golden.
6. Serve warm with honey.
7. Soft, airy, and joyfully sharable.



Boorsok (BOR-sok) Kyrgyzstan

Birthday Tip:

Arrange warm boorsok in a “sunburst” circle and drizzle lightly with honey - a nod to the sun on Kyrgyzstan’s flag and a beautiful, symbolic birthday treat.

Cultural Note:

Boorsok (also spelled boorsoq) are small, golden, pillow-like fried dough bites - lightly sweet, wonderfully soft, and a cornerstone of Kyrgyz hospitality. They are not “cookies” in the Western sense but serve the same cultural purpose: a sweet, sharable treat always present in moments of gathering. Boorsok symbolizes: abundance celebration generosity welcoming guests You’ll find it at: weddings holidays memorial feast tea gatherings family visits Traditionally, boorsok is prepared in large batches, fried outdoors in a kazan (cauldron), and served with honey, jam, or kaymak (clotted cream). They’re airy, comforting, and deeply tied to nomadic life.



Fun Flag Fact:

Kyrgyzstan’s flag features a radiant sun with 40 rays - representing the 40 tribes united by the legendary hero Manas. Inside the sun is the tunduk, the wooden crown of a yurt, symbolizing home, identity, and the Kyrgyz sky.

The Sun and Tunduk Flag

Language: Kyrgyz, Russian

Personal Note:

Boorsok tastes like comfort around a big table - warm, golden, and welcoming. A sweet reminder that sharing is at the heart of hospitality.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Laos LA Southeast Asia

## Khanom Kok

kah-NOHM kohk



Lao Coconut Rice Cakes

Laos, a land of misty mountains, temple bells, rivers, and gentle, aromatic food traditions. Laotian sweets often draw on coconut, rice flour, sesame, and tropical fruits - simple, tender, and deeply soothing.

### Ingredients:

- 1 cup rice flour
- ½ cup coconut milk
- ½ cup water
- ¼ cup sugar
- Pinch of salt
- Optional additions:
  - Sweet corn
  - Diced taro
  - Green onion
  - Shredded coconut

### Instructions:

1. Mix rice flour, coconut milk, water, sugar, and salt.
2. Heat a khanom kok pan (or mini-muffin pan on stovetop).
3. Grease lightly; pour batter halfway up each dimple.
4. Add optional toppings.
5. Cook until edges crisp and centers remain tender.
6. Gently remove and serve warm.
7. Soft, creamy, gently sweet - pure Lao comfort.



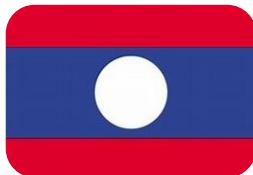
Khanom Kok (kah-NOHM kohk) Laos

Birthday Tip:

Serve mini khanom kok in a ring formation dusted with a light sprinkle of shredded coconut - a soft, glowing birthday "halo" of sweetness.

Cultural Note:

Khanom Kok are soft, lightly crisp, fragrant coconut-rice cakes cooked in a special dimpled pan (similar to a Danish æbleskiver pan). While often thought of as Thai (kanom krok), this sweet is equally traditional in Laos, especially in the south where coconut and rice are abundant. They are sold fresh at morning markets made for temple festivals shared during family gatherings eaten warm with friends and neighbors. The flavor is delicate - coconut milk, a touch of sugar, and the gentle aroma of rice. Many versions include sweet corn, green onion, or taro for extra texture. Though not a Western "cookie," khanom kok fills the same space: a small, handheld, sweet treat full of comfort.



The Red-Blue-Red

Fun Flag Fact:

Laos's flag is strikingly unique: A white circle representing unity and the full moon over the Mekong; A blue band symbolizing wealth and prosperity; Two red bands for the blood shed in the struggle for independence; It's one of the few national flags featuring a single, centered circle.

Language: Lao

Personal Note:

Khanom Kok tastes like quiet kindness - warm coconut, soft rice, and peaceful simplicity. A sweet that invites you to slow down and savor the moment.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Latvia LV Northern Europe Baltic

## Piparkūkas

pee-par-KOO-kahs



Latvian Spiced Ginger Cookies

Latvia, a land of forests, folklore, amber, rye bread, and cozy northern baking traditions. Latvian sweets often feature butter, nuts, rye, and warming spices - rustic, comforting, and rooted in nature.

### Ingredients:

- 2½ cups flour
- ⅔ cup sugar
- ½ cup butter
- 1 egg
- ½ cup honey or syrup
- 1 tsp cinnamon
- ½ tsp ginger
- ½ tsp cardamom
- ¼ tsp black pepper
- ¼ tsp cloves
- 1 tsp baking soda
- Pinch of salt

### Instructions:

1. Melt butter with honey/syrup.
2. Mix dry ingredients and spices.
3. Combine wet and dry ingredients to form dough.
4. Chill at least 2 hours (traditional recipes rest overnight).
5. Roll thinly and cut shapes.
6. Bake at 350°F (180°C) for 6–8 minutes until crisp.
7. Crisp, fragrant, peppery - Baltic spice magic.



Piparkūkas (pee-par-KOO-kahs) Latvia

Birthday Tip:

Cut piparkūkas dough into floral or geometric shapes inspired by Baltic folk patterns, and decorate with white icing - elegant, cultural, and perfect for a celebration.

Cultural Note:

Piparkūkas are Latvia's deeply beloved Christmas cookies - thin, crisp, aromatic gingerbread with a uniquely Baltic spice blend. Unlike American gingerbread, piparkūkas are: lighter, crisper, more fragrant, often intricately decorated and heavy on black pepper (yes!), clove, cardamom, and cinnamon. Latvian homes fill with their scent in December. Families bake them in enormous batches, cut them into stars, hearts, forest animals, or traditional symbols, and decorate them with icing or leave them beautifully plain. They are shared: with mulled wine at winter solstice celebrations at markets in festive tins and with guests as a sign of warmth and friendship. Piparkūkas reflect Latvia's love of spice, winter coziness, and old-world charm.



Fun Flag Fact:

Latvia's flag is one of the oldest in the world, dating back to at least the 13th century. The deep crimson-red color is often described as "Latvian red," symbolizing courage and love of homeland.

The Latvian Red Banner

Language: Latvian

Personal Note:

Piparkūkas taste like winter stories - warm spice, crisp edges, and the feeling of candlelight on a dark evening. They carry the quiet beauty of northern winters.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Lebanon LB Middle East Levant

## Graybeh

GRAY-beh or ghray-beh



Lebanese Butter Cookies with  
Pistachio

Lebanon, a land of cedar forests, ancient ports, mountains, poetry, and some of the most exquisite sweets in the Middle East. Lebanese pastries are famous worldwide - fragrant, delicate, full of nuts, honey, and the spirit of hospitality.

### Ingredients:

- 2 cups flour
- 1 cup powdered sugar
- 1 cup ghee or unsalted butter
- ½ tsp vanilla or a few drops of orange blossom water  
(optional)
- Pistachios for topping

### Instructions:

1. Cream ghee/butter and powdered sugar until very pale and fluffy.
2. Add vanilla or blossom water if using.
3. Mix in flour gently until a soft dough forms.
4. Rest dough 30 minutes.
5. Shape into balls or crescents and top each with a pistachio.
6. Bake at 300°F (150°C) for 12–15 minutes.
7. Cookies should remain white, not browned.
8. Soft, delicate, cloud-like - the essence of Levantine sweetness.



Graybeh (GRAY-beh or ghray-beh) Lebanon

Birthday Tip:

Arrange graybeh cookies in the shape of a cedar tree or a star, using the pistachios as “lights.” Elegant, symbolic, and unmistakably Lebanese.

Cultural Note:

Graybeh is one of Lebanon's most beloved traditional cookies - a melt-in-the-mouth shortbread made from only three ingredients: flour, powdered sugar, and ghee or butter. Shaped into delicate rounds or crescents and topped with a single pistachio, they are served at weddings enjoyed during Eid and Christmas shared with guests alongside Arabic coffee given in beautiful boxes during holidays. Their texture is famously tender - sandy, silky, dissolving instantly. They embody the elegance and refinement of Lebanese sweets, which prioritize texture, aroma, and beauty as much as flavor. Graybeh is the quiet star among Lebanon's many rich pastries - simple, pure, and iconic.



Fun Flag Fact:

Lebanon's flag features the green Cedar of Lebanon, one of the world's oldest national tree symbols. The cedar represents holiness, peace, eternity, and resilience - and is mentioned over 70 times in ancient texts.

The Cedar Flag

Language: Arabic

Personal Note:

Graybeh tastes like tenderness - soft, simple, and full of quiet beauty. It's a cookie that feels like a warm welcome and a gentle blessing.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Lesotho LS Southern Africa

Mountain Highlands

Makhooenya

mah-KHOO-en-yah



Basotho Fried Dough “Fat Cakes”

Lesotho, the high-altitude kingdom entirely surrounded by South Africa. Lesotho’s traditional foods are warm, simple, and sustaining - shaped by altitude, cold winters, and Basotho hospitality. Sweet baked goods are often rustic and tied to tea time.

#### Ingredients:

- 3 cups flour
- 1 cup warm water
- 2 tbsp sugar
- 1 tbsp yeast
- 1 tsp salt
- 1 tbsp oil or melted butter
- Oil for frying
- Optional: powdered sugar or honey

#### Instructions:

1. Mix warm water, sugar, and yeast; rest 5–10 minutes until foamy.
2. Add flour, salt, and oil; knead into a soft dough.
3. Let rise 1 hour until doubled.
4. Pinch off small pieces and roll into balls.
5. Fry in warm oil (not too hot) until golden and puffed.
6. Drain and serve warm with honey or sugar.
7. Soft, golden, cloud-like comfort.



Makhooenya (mah-KHOO-en-yah) Lesotho

Birthday Tip:

Serve mini makhooenya drizzled with honey and sprinkled with powdered sugar - like little golden snowballs from the mountains.

Cultural Note:

Makhooenya (also called fat cakes or magwinya) are beloved across Lesotho - warm, golden, airy fried dough balls that can be served sweet or savory. In the Cookie Accord, we celebrate the sweet version, often enjoyed with tea and honey powder or simply warm and plain. In the mountain villages of Lesotho, makhooenya are sold by street vendors made for family gatherings shared after church brought to school events served fresh to visitors as a sign of welcome. Their taste is gentle: lightly sweet, very fluffy, deeply comforting - the kind of treat that warms you on a cold highland morning. Though not a Western cookie, makhooenya fill the same emotional niche: warm, sharable, bite-sized joy.



Fun Flag Fact:

Lesotho's flag features a Basotho mokorotlo hat, a national symbol of identity and pride. The blue, white, and green represent rain, peace, and fertile land.

The Basotho Hat Flag

Language: Sesotho

Personal Note:

Makhooenya tastes like warmth shared between friends - simple, generous, and deeply homey. A sweet that rises in both altitude and spirit.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Liberia LR West Africa

## Coconut Drops

CO-co-nut drops



Liberian Coconut Ginger Cookies

Liberia, a coastal West African nation rich in palm-lined beaches, rice dishes, peppery stews, and warm, community-centered baking traditions. Liberian sweets are often simple, fragrant, and tied to coconut, ginger, and cassava.

### Ingredients:

- 2 cups fresh grated coconut (or unsweetened shredded)
- 1 cup sugar
- 1–2 tbsp grated fresh ginger
- ¼ cup water
- Pinch of salt
- Optional:
  - A squeeze of lime juice
  - A dash of nutmeg

### Instructions:

1. Combine coconut, sugar, ginger, and water in a pot.
2. Cook over medium heat, stirring, until mixture becomes sticky and thick.
3. Add salt and optional lime or nutmeg.
4. Drop spoonfuls onto parchment or a greased tray.
5. Cool until firm and chewy.
6. Sweet, spicy, tropical comfort.



Coconut Drops (CO-co-nut drops) Liberia

Birthday Tip:

Serve coconut drops on a banana leaf or a wooden board, and sprinkle with a touch of toasted coconut - rustic, festive, and very Liberian.

Cultural Note:

Coconut Drops are beloved throughout Liberia - simple, chewy, fragrant little mounds of fresh coconut bound together with sugar and ginger. They are sold in markets, made at home, and brought to school as childhood treats. They're chewy sweet lightly spicy and full of tropical flavor. Traditionally, the coconut is hand-grated, and the mixture is cooked down until sticky, then dropped in spoonfuls to cool and firm. These treats reflect Liberia's coastal abundance and the communal spirit of home cooking - sweet, accessible, and full of life.



Fun Flag Fact:

Liberia's flag resembles the U.S. flag because the country was founded by formerly enslaved African Americans. The single white star symbolizes freedom, and the red and white stripes represent the eleven signers of the Liberian Declaration of Independence.

The Lone Star of Africa

Language: English (Liberian dialects)

Personal Note:

Coconut Drops taste like sunshine - bright, sweet, and a little fiery from the ginger. A treat that feels both simple and full of spirit.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Libya LY North Africa Maghreb

## Magrood

mah-GROOD



Libyan Date-Filled Sesame Cookies

Libya, a North African land of desert expanses, ancient caravan routes, Mediterranean coastlines, and rich Arab-Berber culinary traditions. Libyan sweets often feature dates, sesame, honey, and fragrant spices - earthy, comforting, and deeply satisfying.

### Ingredients:

- For the dough:
- 2 cups fine semolina
- ½ cup flour
- ½ cup melted butter or ghee
- ½ cup warm water
- 2 tbsp sugar
- 1 tsp orange blossom water
- Pinch of salt
- For the filling:
- 1½ cups date paste
- 1 tbsp butter
- 1 tsp cinnamon
- ¼ tsp nutmeg
- Optional: orange zest or cardamom
- For finishing:
- Honey
- Sesame seeds

### Instructions:

1. Mix semolina, flour, sugar, butter, and salt.
2. Add warm water and orange blossom water to form a soft dough.
3. Combine filling ingredients and knead into a smooth paste.
4. Roll dough into a long log; flatten.
5. Spread date paste in the center; fold dough over and seal.
6. Shape into a flattened log and cut diagonally into diamonds.
7. Bake or fry until golden.
8. Dip warm cookies into honey, then sprinkle with sesame.
9. Buttery, fragrant, honeyed - the taste of Libyan celebration.



Magrood (mah-GROOD) Libya

Birthday Tip:

Arrange honey-glazed magrood in a diamond pattern and sprinkle finely crushed pistachios across the top - a dazzling North African birthday centerpiece.

Cultural Note:

Magrood (sometimes spelled makroud or makroud el louse) is one of Libya's most cherished traditional sweets. These diamond-shaped, date-filled cookies are fried or baked and dipped in honeycoated in sesame and richly perfumed with orange blossom or rosewater. The dough is typically made from semolina, giving magrood its tender, slightly sandy texture. The filling is a fragrant paste of dates, cinnamon, nutmeg, and sometimes orange zest - a flavor profile deeply rooted in North African desert life. Magrood is served during weddings, Eid Ramadan nights, family gatherings, visits with guests, and special celebrations across the Maghreb. It's a cookie of hospitality, abundance, and tradition.



Fun Flag Fact:

Libya's current flag - red, black, green with a white crescent and star - is the only national flag consisting of three horizontal stripes with a centered crescent. The black stripe honors the Senussi dynasty; the crescent and star reflect Islamic heritage.

The Crescent and Star

Language: Arabic

Personal Note:

Magrood feels like desert sunshine - rich, aromatic, and deeply comforting. A cookie wrapped in tradition and generosity.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Liechtenstein LI Central Europe Alps

## Nusstörtli

NOOS-turt-lee



Alpine Walnut Caramel Cookies

Liechtenstein, a tiny Alpine principality tucked between Switzerland and Austria, known for mountain valleys, castles, and hearty European baking traditions. Its sweets resemble those of its neighbors - buttery, nutty, simple, and deeply comforting.

### Ingredients:

- For the crust:
- 1½ cups flour
- ½ cup butter
- ¼ cup sugar
- 1 egg
- Pinch of salt
- For the filling:
- 1 cup chopped walnuts
- ½ cup sugar
- ¼ cup honey
- ¼ cup cream
- 2 tbsp butter

### Instructions:

1. Combine crust ingredients and form a dough.
2. Chill 30 minutes, then press into mini tart molds or form small cups.
3. Heat sugar, honey, cream, and butter until caramelized.
4. Stir in chopped walnuts.
5. Spoon filling into each crust.
6. Bake at 350°F (180°C) for 12–15 minutes.
7. Butterly, nutty, luxurious - Alpine charm in one bite.



Nusstörtli (NOOS-turt-lee) Liechtenstein

Birthday Tip:

Serve mini nusstörtli dusted with a whisper of powdered sugar and arranged in a circle like a little Alpine wreath - elegant and perfect for celebrations.

Cultural Note:

Nusstörtli are small, rich, walnut-filled caramel tart cookies popular throughout the Alpine region - especially in Switzerland and Liechtenstein. They are: buttery nutty caramel-sweetender with a crumbly crust and perfect with coffee or tea. These cookies are typically sold in beautiful little rounds or squares, each filled with a glossy walnut-honey caramel. Liechtenstein bakeries and cafés proudly make their own versions, and they often appear in festive assortments. They reflect Alpine flavors: walnuts, honey, butter, cream, mountain warmth. Though technically "mini tarts," their small size and cookie-like nature make them a perfect Cookie Accord entry - a luxurious bite of the Alps.



The Crown Flag

Fun Flag Fact:

Liechtenstein's flag is unique: Blue represents the sky. Red represents the evening fires burning in homes. The gold crown was added after 1936 when Liechtenstein discovered its flag matched Haiti's - a gesture of distinct identity.

Language: German

Personal Note:

Nusstörtli tastes like a cozy mountain evening - warm lights glowing through chalet windows, snow outside, sweetness within. A cookie with deep Alpine comfort.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Lithuania LT Northern Europe Baltic

## Meduoliai

meh-DOO-oh-lye



Lithuanian Honey-Spice Cookies

Lithuania, a Baltic land of forests, folklore, amber light, rye bread, honey, and ancient hearth traditions. Lithuanian baking leans warm, spiced, rustic, and full of childhood nostalgia.

### Ingredients:

- 1½ cups flour
- ½ cup honey
- ¼ cup sugar
- 2 tbsp butter
- 1 egg
- ½ tsp baking soda
- ½ tsp cinnamon
- ¼ tsp cloves
- ¼ tsp ginger
- Pinch of salt
- Optional:
  - Dark chocolate for dipping
  - A touch of nutmeg or cardamom

### Instructions:

1. Warm honey, butter, and sugar until melted.
2. Cool slightly; add egg.
3. Mix dry ingredients and spices.
4. Combine to form a soft dough.
5. Rest 30 minutes.
6. Roll or scoop small cookie rounds.
7. Bake at 350°F (180°C) for 8–10 minutes.
8. Dip or drizzle with chocolate if desired.
9. Soft, aromatic, honey-sweet - Lithuanian hearth magic.



Meduoliai (meh-DOO-oh-lye) Lithuania

Birthday Tip:

Cut meduoliai into folk-art shapes - suns, hearts, flowers - and drizzle with dark chocolate. Arrange in a circle like a Baltic sun motif.

Cultural Note:

Meduoliai are traditional Lithuanian honey cookies - soft, warmly spiced, and deeply comforting. They are closely related to the Baltic gingerbread tradition, but Lithuania's version is: softer chewier honey-forward delicate spiced often decorated or dipped in chocolate. You'll find meduoliai at Christmas markets in home kitchens year-round at children's events in bakery gift boxes as travel treats with tea or milk. Honey has ancient significance in Lithuania, tied to forest beekeeping, healing traditions, and folklore. These cookies carry that sweetness forward.



The Baltic Tricolor

Language: Lithuanian

Personal Note:

Meduoliai taste like warmth on a winter evening - honey, spice, and the gentle comfort of something baked with love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Fun Flag Fact:

Lithuania's flag is a trio of warm colors: Yellow for the sun and prosperity; Green for the land and forests; Red for courage and the nation's heart. One of the most symbolic flags in Europe.

Luxembourg LU Western Europe

## Boxemännchen Cookies

BOX-eh-men-shen



Luxembourg Little Gingerbread Men

Luxembourg, a tiny but culturally rich country at the crossroads of France, Germany, and Belgium. Its sweets reflect Alpine warmth, French finesse, and Belgian indulgence - a blend of elegance and coziness.

### Ingredients:

- 2 cups flour
- ½ cup butter
- ½ cup sugar
- 1 egg
- ¼ cup honey
- 1 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp cloves
- ¾ tsp baking soda
- Pinch of salt
- Optional: raisins or nuts for decoration

### Instructions:

1. Cream butter and sugar.
2. Add egg and honey.
3. Mix flour, spices, baking soda, and salt.
4. Combine to form a soft dough; chill 30 minutes.
5. Roll dough and cut out “little man” shapes.
6. Decorate with raisins or nuts.
7. Bake at 350°F (180°C) for 8–10 minutes.
8. Sweet, spiced, festive - pure Luxembourg winter warmth.



## Boxemännchen Cookies (BOX-eh-men-shen) Luxembourg

### Birthday Tip:

Shape mini Boxemännchen and write a name or age with icing on their little shirts - charming, whimsical, and perfect for a celebration plate.

### Cultural Note:

Boxemännchen ("little man buns") are adorable, warmly spiced gingerbread-style cookies baked in Luxembourg during the St. Nicholas season (December 6). They are shaped like tiny people and given to children along with small gifts, fruits, and chocolates. Their flavor is similar to light gingerbread - sweet, warmly spiced, and comforting - but sometimes made as a soft brioche-like dough or as a cookie, depending on the region. Most commonly for cookies, they are: crisp around the edges and soft in the center insides, decorated simply with raisins, nuts, or icing. These cookies form a beloved childhood memory for Luxembourgers and a symbol of winter joy and generosity.



### Fun Flag Fact:

Luxembourg's flag resembles the Dutch flag but uses lighter shades of blue and red. It's one of the oldest tricolor designs in Europe, dating to the 19th century.

### The Luxembourg Tricolor

Language: Luxembourgish, French, German

### Personal Note:

Boxemännchen taste like childhood joy - warm spice, gentle sweetness, and a touch of whimsy. A cookie that makes you smile before you even take a bite.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Madagascar MG Indian Ocean East Africa

## Bonbon Coco

bon-BOHN CO-co



Madagascar Coconut Vanilla Cookies

Madagascar, the island of vanilla orchids, baobab trees, tropical breezes, and one of the most unique biodiversity stories on Earth. Madagascar's sweets often feature coconut, rice flour, banana, and of course vanilla, one of its most precious gifts to the world.

### Ingredients:

- 2 cups fresh grated coconut (or unsweetened shredded)
- ½ cup sugar
- 1 tbsp butter
- 1–2 tsp Madagascar vanilla
- 2–3 tbsp sweetened condensed milk (optional, for richer texture)
- Pinch of salt

### Instructions:

1. Combine coconut, sugar, and butter in a pan over medium heat.
2. Stir until lightly toasted and fragrant.
3. Add vanilla and optional condensed milk.
4. Cook until mixture sticks together and forms a thick mass.
5. Remove from heat and form into small mounds or balls.
6. Cool until firm.
7. Chewy, fragrant, sunny - Madagascar in one sweet bite.



Bonbon Coco (bon-BOHN CO-co) Madagascar

**Birthday Tip:**

Shape bonbon coco into small balls and roll half of them in toasted coconut, half in colorful sprinkles - a joyful island birthday platter.

**Cultural Note:**

Bonbon Coco are beloved throughout Madagascar - chewy, fragrant coconut treats enriched with Madagascar vanilla, sugar, and sometimes sweetened condensed milk. They are sold by street vendors made at home for celebrations shared at school events enjoyed at tea times simple, sweet, island-warm. While versions exist in other Indian Ocean cultures, Madagascar's version stands out because of its deep, floral vanilla, which grows wild and cultivated across the island. The texture is chewy, moist, lightly caramelized, deeply coconutty. It's a simple sweet that captures the warmth and generosity of Malagasy culture.



**Fun Flag Fact:**

Madagascar's flag symbolizes its history and peoples: White - purity; Red & White - ties to the Merina Kingdom; Green - the coastal communities and the island's lush nature.

The Red-White-Green

Language: Malagasy, French

**Personal Note:**

Bonbon Coco tastes like island warmth - coconut sweetness, gentle vanilla, and the feeling of sunlight on your skin. A simple treat filled with heart.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:



Malawi MW East Africa

## Mbatata Cookies

mm-bah-TAH-tah



Malawian Sweet Potato Biscuits

Malawi's sweet traditions are simple, comforting, and rooted in local ingredients. Treats often revolve around maize, sweet potatoes, and peanuts—foods tied to community and home. Malawian cookies embody warmth, resourcefulness, and shared joy.

### Ingredients:

- 1 cup mashed cooked sweet potato
- 2 cups flour
- ½ cup sugar
- ½ cup butter or oil
- 1 egg
- 1 tsp cinnamon
- 1 tsp baking powder
- Pinch of salt

### Instructions:

1. Combine mashed sweet potato, sugar, egg, and butter.
2. Add flour, baking powder, cinnamon, and salt.
3. Knead lightly until a soft dough forms.
4. Shape into small rounds and flatten gently.
5. Bake at 350°F (175°C) for 12–15 minutes.



## Mbatata Cookies (Sweet Potato Cookies) (mm-bah-TAH-tah) Malawi

Birthday Tip:

Add a touch of orange zest or roll edges in cinnamon sugar for a bright birthday flavor.

Cultural Note:

Sweet potatoes (mbatata) are a staple crop in Malawi, and these cookies are often made for family gatherings and children's celebrations.



Fun Flag Fact:

Malawi's flag sunrise symbolizes the dawn of freedom and hope for the African continent.

The Rising Sun Flag

Language: Chichewa

Personal Note:

Earthy, warm, and lightly sweet—just like Malawi's spirit.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

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Malaysia MY Southeast Asia

## Kuih Bangkit

kway BUNG-kit



Tapioca Coconut Cookies

Malaysia's sweets reflect the country's rich multicultural roots—Malay, Chinese, Indian, and Peranakan traditions blending into vibrant flavors. Cookies are colorful, fragrant, and often tied to festivals and family gatherings.

### Ingredients:

- 2 cups tapioca flour (lightly toasted)
- $\frac{3}{4}$  cup coconut cream
- $\frac{1}{2}$  cup powdered sugar
- 1 egg yolk
- Pandan extract (optional)

### Instructions:

1. Toast tapioca flour in a pan until light and fragrant; cool.
2. Beat egg yolk and sugar until pale.
3. Add coconut cream and pandan, then gradually mix in flour.
4. Knead gently and press dough into small molds.
5. Bake at 300°F (150°C) until cookies are firm but pale.



Kuih Bangkit (Coconut Cream Cookies) (kway BUNG-kit) Malaysia

Birthday Tip:

Use flower-shaped molds and dust warm cookies with a little powdered sugar for a festive look.

Cultural Note:

Kuih Bangkit is a Lunar New Year favorite and a symbol of prosperity and celebration across Malaysia.



Jalur Gemilang  
“Stripes of Glory”

Language: Malay

Personal Note:

Airy and melt-in-the-mouth—true festival magic.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Fun Flag Fact:

Malaysia's flag, Jalur Gemilang, has 14 stripes representing unity among its states.

Maldives MV South Asia Indian Ocean

## Huni Hakuru Bondibai

HOO-nee HAH-koo-roo BON-dee-bai



Huni Hakuru Bondibai

The Maldives' sweets reflect island simplicity and the gentle rhythm of ocean life. Coconut, palm sugar, and fragrant spices often shape local treats. Maldivian cookies taste like sunshine, sea breeze, and coastal tradition.

### Ingredients:

- Grated fresh coconut
- Jaggery (palm sugar)
- Short-grain rice or rice flour
- Water or coconut milk
- Cardamom (optional)
- A pinch of salt

### Instructions:

1. Rinse rice and cook in water or coconut milk until soft.
2. Melt jaggery separately with a splash of water to create a syrup.
3. Stir grated coconut into the hot rice, mixing well.
4. Pour in jaggery syrup and continue stirring until thick and glossy.
5. Add cardamom and salt if desired.
6. Cool slightly - it thickens as it rests - then scoop into bowls or press into small shapes.



Huni Hakuru Bondibai (HOO-nee HAH-koo-roo BON-dee-bai) Maldives

Birthday Tip:

Press the rice pudding into tiny molds (shells, moons, hearts) and sprinkle with toasted coconut - a sweet island-themed birthday treat.

Cultural Note:

Huni Hakuru Bondibai is a beloved Maldivian comfort sweet, traditionally made on Fridays, holidays, and during celebrations such as Eid or weddings. Its ingredients reflect Maldivian island life: Coconut palms everywhere Jaggery from toddy palm sap Rice from centuries-old trade routes Families often gather to stir the pot together - a simple ritual that feels like love in motion.



Fun Flag Fact:

The Maldivian flag is rich in meaning: Red honors the blood of heroes who protected the nation Green symbolizes peace and prosperity The white crescent represents the Islamic faith It's one of the few national flags featuring a single large crescent in the center.

The Crescent of the Islands

Language: Dhivehi

Personal Note:

The Maldives is often imagined as turquoise water and white sand - but its true sweetness is in its traditions, passed quietly from kitchen to kitchen, hand to hand. This dessert is the heartbeat of that heritage.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Mali ML West Africa

Beignets Malien

BAYN-yay Mah-lee-EN



Malian Doughnuts, Gateaux Frits

Mali sits at the heart of West Africa, where ancient empires once flourished along golden trade routes. Its kitchens hum with gentle spices, millet, peanuts, and the comfort of shared meals. Malian cookies reflect a culture of generosity and celebration - small, simple treats that carry centuries of hospitality in every bite.

#### Ingredients:

- All-purpose flour
- Sugar
- Yeast or baking powder
- Warm water or milk
- Butter or oil
- Eggs (optional)
- Nutmeg or vanilla
- Oil for frying
- Powdered sugar for dusting

#### Instructions:

1. In a bowl, combine flour, sugar, and either yeast or baking powder.
2. Add warm water or milk, plus butter and eggs if using, to form a soft dough.
3. Rest the dough (if using yeast) until slightly risen.
4. Roll out and cut into squares or circles.
5. Fry until golden brown and puffed.
6. Dust generously with powdered sugar.
7. Best enjoyed warm - with tea, music, and good company.



Beignets Malien (BAYN-yay Mah-lee-EN) Mali

Birthday Tip:

Dust the beignets with cinnamon sugar or drizzle with honey for a golden birthday twist. They're perfect stacked in a small "beignet tower."

Cultural Note:

In Mali, beignets are a beloved street food and home comfort, found in morning markets, family kitchens, and evening gatherings. They're often shared with: Ataya (strong West African tea) Storytelling Laughter Music drifting in the background - kora, balafon, or drums Beignets bring people together. They're simple, universal, and delicious - the kind of sweetness that anchors a community.



Fun Flag Fact:

Mali's flag is one of the simplest yet most symbolic in Africa: Green for hope and the fertile land Gold for mineral wealth and the Sahara Red for the sacrifices made in the nation's struggle It's one of only a few tricolor vertical African flags without emblems.

The Green-Gold-Red

Language: French, Bambara

Personal Note:

Mali is a land of deep artistic roots - ancient empires, desert caravans, and music that seems to know the world's oldest stories. Beignets feel like part of that - humble, joyful, and soulful.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Malta MT Mediterranean Southern Europe

## Figolli

Fee-GO-lee



Maltese Almond Celebration Cookies

Malta, a tiny island, with big flavor, and a cookie with real heritage.

### Ingredients:

- All-purpose flour
- Butter
- Sugar
- Eggs
- Lemon zest
- Ground almonds
- Almond extract
- Powdered sugar
- Optional: icing, chocolate, colorful decorations

### Instructions:

1. Prepare a soft dough by mixing flour, butter, sugar, eggs, and lemon zest.
2. Combine ground almonds, sugar, egg whites, and almond extract to create the filling.
3. Roll out dough and cut into shapes - traditional shapes include hearts, fish, lambs, stars, and butterflies.
4. Place filling between two matching shapes, sealing the edges gently.
5. Bake until lightly golden.
6. Once cooled, ice with pastel frosting or melted chocolate, then decorate.



Figolli (Fee-GO-lee) Malta

Birthday Tip:

Make mini figolli shaped like birthday initials or symbols (sun, heart, star). Decorate with soft pastel icing for a Mediterranean birthday glow.

Cultural Note:

Figolli are iconic Maltese holiday cookies, especially during Easter. They are: Beautifully filledOften brightly decoratedGiven as gifts to childrenBut they also carry a deeper meaning - prosperity, renewal, and family connection. Families often bake them together in large batches, turning kitchens into sweetly scented workshops.



The George Cross Banner

Fun Flag Fact:

Malta's flag is striking and symbolic: White and red dates back to the Knights of Malta. The top-left corner features the George Cross, awarded to the entire nation by King George VI for bravery during WWII bombardments. It's one of the rare flags to display an awarded medal.

Language: Maltese, English

Personal Note:

Malta is a small island with a huge sense of identity - ancient temples, friendly people, sun-warmed stone. Figolli reflect that spirit: tradition, sweetness, and beautifully handmade care.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Marshall Islands MH Micronesia

Pacific Islands

Lokoj

LOH-koj



Marshallese Coconut Drop Cookies

Marshall Islands coming through with island sweetness and that warm Pacific spirit.

#### Ingredients:

- Grated fresh coconut
- Flour
- Sugar
- Eggs
- Coconut milk
- Baking powder
- A pinch of salt
- Optional: vanilla or pandan essence

#### Instructions:

1. Preheat oven and line a baking sheet.
2. Mix grated coconut, flour, baking powder, and salt.
3. In a separate bowl, whisk eggs, sugar, and coconut milk.
4. Combine wet and dry mixtures to form a thick, sticky batter.
5. Drop spoonfuls onto the tray.
6. Bake until edges are golden and centers are set.
7. Cool slightly - they're tender, lightly sweet, and deeply coconut-forward.



Lokoj (LOH-koj) Marshall Islands

Birthday Tip:

Serve Lokoj with a drizzle of warm caramel or a sprinkle of toasted coconut for a festive island birthday treat - or shape them into small suns to echo the Ratak/Ralik symbolism.

Cultural Note:

Lokoj is a traditional sweet of the Marshall Islands - a place where coconut is both a crop and a lifeline. Because coconut trees grow abundantly across the atolls, many local dishes celebrate coconut in every form: Cream Milk Shavings Oil Lokoj is often served at community gatherings, church events, and special celebrations. Like much Pacific Island food, it's about sharing, simplicity, and gratitude.



The Shooting Star Flag

Fun Flag Fact:

The Marshall Islands flag is one of the most striking in the Pacific. The diagonal orange and white stripes represent the equator and the two main island chains - Ratak (sunrise) and Ralik (sunset). The 24-point star marks the number of municipal districts. The four longer points represent the capital centers. It's a flag full of geography and meaning.

Language: Marshallese (Kajin Majel)

Personal Note:

The Marshall Islands carry a deep cultural heartbeat: family ties, ocean life, resilience, and hospitality. Lokoj fits that rhythm - humble ingredients shaped into comfort.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Mauritania MR North Africa Maghreb

## Makroud

Mah-KROO



Date Diamond Semonlia Pastries

Desert winds, saffron sunsets, and a sweet rooted in North African hospitality.

### Ingredients:

- Fine semolina
- Flour (optional)
- Butter or oil
- Orange blossom water
- Water for binding
- Soft dates (pitted)
- Cinnamon
- Nutmeg or cloves (optional)
- Honey or date syrup for glazing
- A pinch of salt

### Instructions:

1. Make the dough: mix semolina, butter/oil, salt, and a splash of orange blossom water.
2. Add just enough water to form a soft but firm dough.
3. Prepare the filling: mash dates with cinnamon and a bit of oil until paste-like.
4. Roll dough into long ropes; flatten slightly.
5. Add a line of date paste down the center, then fold and seal.
6. Shape into long logs and cut diagonally into diamonds.
7. Fry or bake until golden.
8. Dip warm cookies into honey or syrup for a glossy finish.



Makroud - (Date-Filled Semolina Cookies)Pronounced:Mah-KROOD () Mauritania

Birthday Tip:

Serve Makroud warm with a drizzle of extra honey and a sprinkle of toasted sesame seeds - a golden birthday offering perfect for desert royalty.

Cultural Note:

Makroud is a pan-Maghreb classic, beloved in Mauritania for holidays, weddings, and desert gatherings. These cookies are hearty, nourishing, and deeply symbolic: Semolina represents sustenance in desert cultures. Dates are a sacred fruit - the first food eaten to break the fast during Ramadan. Honey glaze symbolizes blessing and sweetness of life. Sharing Makroud is an act of welcome - a gesture of Berber and Arabic hospitality that stretches centuries back.



The Crescent of the  
Sahara

Fun Flag Fact:

Mauritania's flag features: Green for Islam, Gold for the Sahara's sand and prosperity, A gold crescent and star, symbolizing faith, Two red stripes (added in 2017) to honor the sacrifices made for the nation's freedom. It's one of the few national flags to use deep green and gold so prominently.

Language: Arabic, Hassaniya Arabic

Personal Note:

Mauritania sits where desert meets ocean - a land of caravans, nomadic traditions, and quiet strength. Makroud tastes like that heritage: sweet, substantial, and timeless.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Mauritius MU Indian Ocean East Africa

## Napolitaines

Nah-poh-lee-TYN



Mauritian Pink Sandwich Cookies

Bright, tropical, joyful, and full of sweet island fusion.

### Ingredients:

- All-purpose flour
- Butter
- Powdered sugar
- Vanilla
- A pinch of salt
- Apricot jam (traditional filling)
- Icing sugar
- Water or milk
- A few drops of pink food coloring

### Instructions:

1. Cream butter and powdered sugar until light.
2. Add flour, vanilla, and salt; mix gently into a soft dough.
3. Roll out and cut into small squares or rounds.
4. Bake until pale and just set - these cookies should not brown.
5. Once cooled, sandwich pairs with apricot jam.
6. Prepare a smooth icing with powdered sugar, a little water or milk, and pink coloring.
7. Dip or spoon icing over the cookies until coated.
8. Let set - the result is a soft, crumbly, pastel-pink treasure.



Napolitaines (Nah-poh-lee-TYN) Mauritius

Birthday Tip:

Make Napolitaines in heart shapes or initials, top with a pinch of desiccated coconut, and create a soft-pink birthday plate that feels like a little island celebration.

Cultural Note:

Napolitaines are one of Mauritius' most beloved tea-time treats - an island signature. They symbolize Joy, Celebration, Comfort, and Friendship. You'll find them at birthdays, holidays, family gatherings, and even in simple everyday moments shared over tea. Mauritius itself is a blend - African, Indian, Chinese, French - and Napolitaines capture that hybrid spirit: French-style butter cookie, island jam, bright tropical color.



Fun Flag Fact:

Mauritius' flag is a vibrant four-stripe palette: Red - struggle for freedom; Blue - the Indian Ocean; Yellow - sunlight and independence; Green - the nation's lush vegetation. It's one of the most colorful flags in the world.

The Four-Color Flag

Language: Mauritian Creole, English, French

Personal Note:

Mauritius is a radiant mosaic of cultures, cuisines, and kindness. Napolitaines taste like the island's personality - gentle, sweet, welcoming, and unforgettable.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Mexico MX North America Latin America

## Polvorones

Pol-vo-ROH-nes



Mexican Wedding Cookies, Galletas de Nuez, Snowball Cookies

Vibrant, beloved, and home to one of the world's most joy-filled cookies.

### Ingredients:

- Butter
- Powdered sugar
- All-purpose flour
- Ground pecans or walnuts
- Vanilla extract
- A pinch of salt
- Extra powdered sugar for coating

### Instructions:

1. Cream butter and powdered sugar until fluffy.
2. Add vanilla, ground nuts, flour, and salt; mix into a crumbly dough.
3. Shape into small balls or crescent moons.
4. Bake until the bottoms are lightly golden.
5. While warm, roll in powdered sugar.
6. Let cool completely and roll again for the iconic snowy finish.



Polvorones (Pol-vo-ROH-nes) Mexico

Birthday Tip:

Serve polvorones on a colorful tray with cinnamon cocoa or café de olla. For extra festivity, add a hint of orange zest or cinnamon to the dough.

Cultural Note:

Polvorones are one of Mexico's most iconic celebration cookies - served at: Weddings (hence the name) Christmas (Las Posadas) Quinceañeras Birthdays Día de los Muertos altars Sunday family gatherings The name comes from polvo, "dust," describing their melt-in-your-mouth texture and snowy sugar coat. They symbolize good fortune, sweetness, and abundance for the household.



The Eagle and Serpent Flag

Fun Flag Fact:

Mexico's flag features the legendary Aztec origin story: An eagle perched on a cactus devouring a serpent - a sign telling the Mexica people where to build Tenochtitlán, now Mexico City. Colors represent: Green - hope White - unity Red - the blood of national heroes One of the world's most symbolic flags.

Language: Spanish

Personal Note:

Mexico's warmth, color, music, and generosity live inside its food. Polvorones feel like that spirit - soft, comforting, celebratory, and meant to be shared.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Micronesia FM Micronesia

Western Pacific

## Karioka

Kah-ree-OH-kah



Coconut Rice Balls  
Island Sweet Dumplings

Full of ocean breeze sweetness and island simplicity. (A beloved sweet found across Micronesia & the Western Pacific)

### Ingredients:

- Glutinous rice flour
- Grated fresh coconut
- Sugar
- Water or coconut milk
- Oil for frying
- Optional glaze: brown sugar + coconut milk

### Instructions:

1. Mix rice flour, grated coconut, and sugar.
2. Add water or coconut milk slowly until a soft dough forms.
3. Roll into small balls.
4. Deep fry until golden and crisp outside, chewy inside.
5. Optional: simmer a quick glaze of brown sugar and coconut milk.
6. Toss warm karioka in the glaze for a glossy island shine.



## Karioka (Coconut Rice Dough Balls) (Kah-ree-OH-kah) Micronesia

### Birthday Tip:

Serve Karioka on palm leaves or a blue plate that echoes the Micronesian flag. Add toasted coconut on top for a festive birthday glow.

### Cultural Note:

Across Micronesia's islands - Chuuk, Pohnpei, Yap, and Kosrae - coconut is the backbone of island life. Karioka is a warm, comforting sweet shared at: Village gatherings School events Church celebrations Family meals Festive holidays Chewy, coconutty, and simple to make, karioka fits the Pacific tradition of treats that bring people together around food, story, and laughter.



The Four Stars Flag

### Fun Flag Fact:

The Federated States of Micronesia flag is peaceful and symbolic: Blue for the Pacific Ocean Four white stars for the four island states: Yap, Chuuk, Pohnpei, and Kosrae It's one of the world's most tranquil, minimalist flags - wide ocean, few stars, deep meaning.

Language: Varies by island (Chuukese, Pohnpeian, Yapese, Kosraean, plus English)

### Personal Note:

Micronesia is a constellation of islands, languages, and deep traditions. Karioka carries that spirit - humble ingredients, shared joy, and a flavor that feels like ocean sunlight.

### Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Moldova MD Eastern Europe Balkans

## Prăjituri cu Gem

Pruh-zhee-TOO-ree koo Zhem



Moldovan Jam Thumbprint Cookies

Rustic, cozy, and Eastern European sweetness from a land of orchards and vineyards.

### Ingredients:

- All-purpose flour
- Butter or margarine
- Sugar
- Eggs
- Vanilla
- Baking powder
- A pinch of salt
- Thick jam (apricot, plum, or cherry-traditional favorites)

### Instructions:

1. Cream butter and sugar until smooth.
2. Add eggs and vanilla; mix well.
3. Stir in flour, baking powder, and salt to form a soft dough.
4. Roll dough into small balls.
5. Press a thumb or spoon into each to create a center well.
6. Fill with thick, tangy jam.
7. Bake until lightly golden at edges.
8. Cool and dust with powdered sugar if desired.



Prăjituri cu Gem (Pruh-zhee-TOO-ree koo Zhem) Moldova

Birthday Tip:

Use multiple jams - plum, cherry, apricot - to create a colorful birthday plate. For extra Moldovan flair, sprinkle with walnut pieces before baking.

Cultural Note:

Moldovan sweets are simple, homemade, and grounded in rural tradition. Prăjituri cu Gem are served during: Winter holidays, Easter Sunday, family meals, Village gatherings, Weddings and baptisms. They reflect Moldova's agricultural abundance - especially stone fruits like plums, apricots, and sour cherries. In Moldovan hospitality, offering jam-filled cookies means: "Sit. Warm yourself. Taste the orchard."



Fun Flag Fact:

Moldova's flag resembles Romania's but with a unique center emblem: An eagle holding a cross. A shield featuring an aurochs (an ancient wild ox). Symbols of strength, faith, and fertility. Blue, yellow, and red reflect European unity and shared heritage.

The Moldovan Eagle

Language: Romanian (official language of Moldova)

Personal Note:

Moldova is known for its vineyards, quiet rural charm, and warm-hearted people. These cookies feel exactly like that - rustic, fruity, comforting, and made with care.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Monaco MC Western Europe

Mediterranean Coast

## Monte Carlo Biscuits

Mon-tay CAR-lo



Almond Tea Cookies  
Monaco Butter Cookies

Elegant, petite, refined, just like the principality itself.(A refined, European-style tea cookie with Monaco flair)

### Ingredients:

- Butter
- Sugar
- All-purpose flour
- Egg
- Almond flour or finely ground almonds
- Vanilla or almond extract
- A pinch of salt
- Optional filling: raspberry or apricot jam

### Instructions:

1. Cream butter and sugar until pale and fluffy.
2. Add egg and extract; mix well.
3. Stir in flour, almond flour, and salt until dough forms.
4. Chill briefly for easier shaping.
5. Roll small portions into balls or elegant oval shapes.
6. Bake until edges are barely golden.
7. Optional: sandwich two cookies with raspberry or apricot jam.
8. Dust lightly with powdered sugar for a classic Riviera finish.



# Cookie Accord

Monte Carlo Biscuits (Almond Butter Cookies) (Mon-tay CAR-lo) Monaco

Birthday Tip:

Serve Monte Carlo biscuits with a dollop of jam and a splash of powdered sugar - elegant, photogenic, and perfect for a classy celebration plate.

Cultural Note:

Monaco's cuisine reflects French finesse and Mediterranean warmth, with pastries and biscuits often enjoyed with tea on sunlit balconies overlooking the sea. Monte Carlo-style cookies embody Elegance, Simplicity, Almond-rich European pastry traditions. While not tied to a singular holiday, these cookies are common in patisseries and alongside coffee in the glamorous cafés of Monte Carlo.



Fun Flag Fact:

Monaco's flag is strikingly simple: Red over white, the historic colors of the House of Grimaldi. It is nearly identical to Indonesia's flag - except Monaco's is slightly narrower. It's one of the world's few flags unchanged for centuries.

The Red and White

Language: French

Personal Note:

Monaco is tiny but polished - full of old-world glamour, seaside charm, and understated sweetness. These cookies capture that vibe: delicate, buttery, refined, and quietly luxurious.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Mongolia MN Central Asia

Eurasian Steppe

## Boortsog

BOHR-tsog



Nomadic Butter Cookies  
Mongolian Fried Pastries

Rugged steppe winds, nomadic warmth, and a cookie shaped by centuries of tradition.

### Ingredients:

- Flour
- Butter or melted fat
- Milk or warm water
- Sugar (optional-traditional versions are lightly sweet)
- Baking powder or yeast (varies by region)
- A pinch of salt
- Oil for frying
- Optional: honey for dipping

### Instructions:

1. Mix flour with salt, baking powder (or yeast), and sugar if using.
2. Add butter and milk to form a smooth, sturdy dough.
3. Rest briefly if using yeast.
4. Roll out and cut into diamonds, knots, or traditional long strips.
5. Fry until puffed and golden.
6. Serve warm - traditionally dipped in honey, tea, or eaten plain.



## Boortsog (Fried Nomadic Butter Cookies) (BOHR-tsog) Mongolia

### Birthday Tip:

Serve Boortsog with a trio of dips - honey, berry jam, and sweetened yogurt - to create a festive Mongolian birthday platter.

### Cultural Note:

Boortsog is one of the oldest and most iconic foods of Mongolia's nomadic culture. It appears in every setting: Family gatherings, Festivals, Welcoming guests, Everyday meals in a ger (yurt), Tea ceremonies. In nomadic life, fried dough was perfect: Easy to transport, Long-lasting, Energizing. Made with ingredients always on hand (flour, milk, butter). Boortsog is often served with suutei tsai (salted milk tea), symbolizing hospitality and warmth in the vastness of the steppe.



The Soyombo Banner

### Fun Flag Fact:

Mongolia's flag features Red-Blue-Red vertical stripes. The Soyombo symbol (left): fire, sun, moon, earth, water, and balance - a complete philosophical system. Blue represents the eternal sky. Red represents strength and resilience. It is one of the most symbolic flags in Asia.

Language: Mongolian

### Personal Note:

Mongolia is a land of endless horizons, horse culture, and deep hospitality. Boortsog tastes like that spirit - simple, strong, warm, and made to be shared with travelers and loved ones alike.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Montenegro ME Balkans

Southeastern Europe

## Priganice

PREE-gah-nee-tseh



Montenegrin Honey Fritters  
Balkan Dough Bites

Mountains, Adriatic breezes, and a cookie with Balkan heart.

### Ingredients:

- Flour
- Yeast
- Water or milk
- Sugar
- A pinch of salt
- Oil for frying
- Honey for drizzling
- Optional: powdered sugar or jam

### Instructions:

1. Mix flour, yeast, sugar, and salt.
2. Add warm water or milk to form a smooth, thick batter.
3. Let rise until bubbly and airy.
4. Drop spoonfuls into hot oil; fry until puffed and golden.
5. Drain and drizzle generously with honey.
6. Optional: serve with jam, cheese, or powdered sugar.



Priganice (PREE-gah-nee-tseh) Montenegro

Birthday Tip:

Stack priganice into a small “honey tower,” drizzle extra honey on top, and serve with berries - a rustic, golden birthday treat.

Cultural Note:

Priganice are a Balkan comfort classic, served from Montenegro’s coast to its mountain villages. They appear at: Festivals Family gatherings Breakfast tables Celebrations and saint days Moments of hospitality for unexpected guests Light, airy, and honey-glazed, they bring a sense of warmth and abundance. In Montenegrin homes, offering priganice means: “Sit. Stay awhile. You’re welcome here.”



Fun Flag Fact:

Montenegro’s flag features a bold crimson field with: A gold double-headed eagle - symbol of power and protection A shield with a golden lion, representing courage and heritage It’s one of Europe’s most regal-looking flags.

The Golden Eagle Flag

Language: Montenegrin (Serbian dialect continuum)

Personal Note:

Montenegro is a land of dramatic cliffs, deep lakes, and ancient villages. Priganice reflect that heritage - simple ingredients transformed into something warm, comforting, and filled with soul.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Morocco MA North Africa Maghreb

## Ghriba

Rhree-bah



Moroccan Almond Crinkle Cookies  
Ghriba Bahla

Morocco's sweets echo the warmth of its sunlit markets - fragrant with orange blossom, almonds, and honey. Every cookie carries a touch of ceremony, inviting guests to slow down, savor, and feel at home. Fragrant, spiced, ornate, and legendary in the world of cookies.

### Ingredients:

- Almond flour or finely ground almonds
- All-purpose flour (varies by region)
- Powdered sugar
- Eggs
- Butter or oil
- Baking powder
- Vanilla or almond extract
- A pinch of salt
- Powdered sugar for coating

### Instructions:

1. Mix almond flour, flour, powdered sugar, baking powder, and salt.
2. Add butter or oil, then eggs and extract, forming a soft dough.
3. Roll into small balls.
4. Coat generously in powdered sugar.
5. Bake until the tops crack into beautiful crinkles.
6. Cool slightly - the exterior stays crisp while the inside remains tender.



Ghriba (Rhree-bah) Morocco

Birthday Tip:

Serve Ghriba with Moroccan mint tea (fresh mint + green tea + sugar). For a party touch, mix almond ghriba with coconut ghriba for a “Moroccan trio” plate.

Cultural Note:

Ghriba is one of the crown jewels of Moroccan pastries, served year-round and especially during: Eid celebrations, Weddings, Ramadan evenings, Family gatherings, Afternoon mint tea rituals. The cracked surface is symbolic - it means the cookie has been baked with the right balance of sweetness, patience, and tradition. Each region has its own version (almond, coconut, sesame), but the almond one is the classic.



The Red Star Flag

Fun Flag Fact:

Morocco's bold red flag features a green five-pointed star (Seal of Solomon). Symbolism: Red for bravery and historical dynasties; Green for hope, peace, and Islam. The five points stand for the five pillars of Islam. It's one of the world's oldest continually used flag designs.

Language: Arabic, Berber (Tamazight)

Personal Note:

Morocco is a land of spice markets, mosaic courtyards, desert caravans, and hospitality woven into everything. Ghriba tastes like that world - fragrant, warm, delicate, and full of tradition.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



# Cookie Accord

Mozambique MZ East Africa

Lusophone Africa

Cocada Amarela

Koh-KAH-dah Ah-mah-REH-lah



Golden Coconut Cookies,  
Mozambican Coconut Sweets

Coastal breezes, coconut palms, and a cookie with vibrant East African roots. (A Mozambican variation of the beloved Lusophone “cocada”)

## Ingredients:

- Fresh grated coconut
- Sugar
- Egg yolks
- Lemon zest
- A pinch of salt
- Optional: vanilla or cinnamon

## Instructions:

1. Mix grated coconut, sugar, and egg yolks in a saucepan.
2. Add lemon zest and optional vanilla or cinnamon.
3. Cook gently over low heat, stirring until mixture thickens.
4. Cool slightly, then shape into small balls or mounds.
5. Bake shortly to set and give a slight golden finish.
6. Cool - they're chewy, bright, and coconut-forward.



## Cocada Amarela (Koh-KAH-dah Ah-mah-REH-lah) Mozambique

### Birthday Tip:

Serve Cocada Amarela in colorful paper cups or shape them like little suns. Add a dusting of toasted coconut for extra sparkle.

### Cultural Note:

Mozambique's cocada is part of a wider Lusophone tradition (Portugal, Brazil, Cape Verde), but its local version - Cocada Amarela - has its own identity: Bright yellow from egg yolks Citrus-kissed Chewy and sun-warm It's sold at markets, made for holidays, and shared during family celebrations. Coconuts are abundant along Mozambique's long Indian Ocean coast, making cocada both practical and beloved.



The Kalashnikov and Hoe Flag

### Fun Flag Fact:

Mozambique has one of the world's most unique flags - the only national flag to feature a modern firearm. Symbols include: Green - agriculture Black - African identity Yellow - mineral wealth White - peace Red - struggle for independence Open book + hoe + AK-47 - education, labor, defense A vivid reflection of the nation's history and hopes.

Language: Portuguese (official), plus many local languages

### Personal Note:

Mozambique is a land of rhythm, sea light, and resilience. Cocada Amarela tastes like a sunny coastal afternoon - sweet, simple, warm, and full of brightness.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Myanmar MM Southeast Asia

## Mont Lone Yay Paw

mon lohn yay paw



Coconut Rice Dumpling Cookies  
Glutinous Rice Balls

Myanmar's sweets blend gentle flavors—coconut, jaggery, rice flour—rooted in tea-house culture and family kitchens. Desserts are humble, soothing, and connected to community traditions.

### Ingredients:

- 2 cups glutinous rice flour
- Water as needed
- Palm sugar or jaggery pieces
- Fresh grated coconut

### Instructions:

1. Mix rice flour with enough water to make a soft dough.
2. Wrap small dough balls around jaggery pieces.
3. Boil until they float.
4. Roll in fresh grated coconut and serve warm.



Mont Lone Yay Paw (Glutinous Rice Balls) (mon lohn yay paw) Myanmar

Birthday Tip:

Hide a single “lucky” jaggery-filled ball in the plate for the birthday guest.

Cultural Note:

Traditionally shared during Myanmar’s New Year festival, these treats bring people together in joyful mischief—especially when one dumpling hides a chili pepper instead of sugar!



Fun Flag Fact:

Myanmar’s flag features a white star symbolizing unity across its many ethnic groups.

The Three-Color Star Flag

Language: Burmese

Personal Note:

Soft, fun, and full of sweet surprises.

Cookie Accord Stamp:

Date baked:

Shared with:

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Namibia NA Southern Africa

## Hartshorne Cookies

HART-shorn



Namibian Farm Biscuits  
Buttermilk Spiced Cookies

Desert dunes, wild beauty, and a cookie shaped by Southern African warmth. (A Namibian classic with roots in old farm kitchens)

### Ingredients:

- All-purpose flour
- Sugar
- Butter or margarine
- Buttermilk
- Eggs
- Baking ammonia (hartshorn)\*\*  
or baking powder
- Cinnamon (traditional)
- A pinch of salt
- Hartshorn (baker's ammonia) is  
an old-fashioned leavening still  
used in parts of Namibia for  
crispness.

### Instructions:

1. Cream butter and sugar until light.
2. Add eggs and buttermilk; mix well.
3. Stir in flour, hartshorn/baking powder, cinnamon, and salt.
4. Chill dough briefly for easier shaping.
5. Roll out and cut into rounds or diamond shapes.
6. Bake until lightly golden and crisp.
7. Cool completely - hartshorn cookies firm up as they cool.



Hartshorne Cookies (HART-shorn) Namibia

Birthday Tip:

Make mini hartshorne cookies and dust lightly with cinnamon sugar. Serve with rooibos tea for a warm, desert-sunset birthday treat.

Cultural Note:

Hartshorne cookies are beloved in Namibia's rural and town kitchens alike - a heritage biscuit passed down through generations. You'll find them:  
At roadside farm stalls  
In holiday tins  
With afternoon coffee ("kaffee")  
At church gatherings  
In children's lunchboxes  
The use of hartshorn reflects Namibia's frontier history - practical, long-lasting ingredients that made crisp, satisfying cookies in remote places.



Fun Flag Fact:

Namibia's vibrant flag is full of meaning:  
Blue for the sky and ocean  
Red for the people's heroism  
Green for the land  
White for peace  
The golden sun symbolizes life, warmth, and energy  
It's one of Africa's most colorful and optimistic flags.

The Namib Sunburst

Language: English, Afrikaans, Oshivambo, many others

Personal Note:

Namibia is a land of glowing dunes, starry nights, and vast quiet beauty. These cookies feel like that landscape - simple, crisp, comforting, and touched by old-world tradition.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Nauru NR Micronesia / Pacific Islands

## Coconut Squares

KOH-co-nut skwairs



Nauruan Coconut Bars  
Island Coconut Slice

A tiny, remote, ocean-ringed, and rich with coconut sweetness. (A simple, beloved island treat)

### Ingredients:

- Fresh grated coconut
- Sweetened condensed milk
- Sugar (optional, based on sweetness preference)
- A pinch of salt
- Optional: flour for firmer texture
- Optional: vanilla extract

### Instructions:

1. Preheat oven and line a small baking tray.
2. Mix grated coconut with condensed milk, salt, and optional vanilla.
3. For firmer bars, add a bit of flour to bind.
4. Press mixture firmly into the tray.
5. Bake until lightly golden at edges.
6. Cool completely before slicing into squares or diamonds.
7. Enjoy the soft, chewy, tropical goodness.



# Cookie Accord

Coconut Squares (KOH-co-nut skwairs) Nauru

Birthday Tip:

Top coconut squares with a drizzle of melted chocolate or passionfruit glaze for a festive island birthday treat.

Cultural Note:

Nauru is one of the world's smallest nations - a coral island with deep Pacific traditions. Food here reflects simplicity, resourcefulness, and family togetherness. Coconut squares are common at: School events Family gatherings Birthdays Church celebrations Because coconuts grow everywhere on the island, many local sweets emphasize coconut's flavor, richness, and nourishment.



The Equatorial Star Flag

Fun Flag Fact:

Nauru's flag is a striking symbol of geography: Blue field - Pacific Ocean Horizontal gold stripe - the equator Twelve-point white star - Nauru itself, located just south of the equator, with 12 original tribes It's one of the few flags centered entirely around a nation's physical place on Earth.

Language: Nauruan, English

Personal Note:

Nauru may be small, but its traditions are strong. Coconut squares feel like a piece of island heart - simple, bright, and made with what the land gives generously.

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Nepal NP South Asia Himalayas

## Khajuri

Kha-JOO-ree



Nepali Festival Cookies, Cardamom Fried Biscuits

Mountain air, warm spices, and a cookie with deep Himalayan roots. (A festive sweet enjoyed across the Himalayan region)

### Ingredients:

- All-purpose flour
- Ghee (clarified butter)
- Sugar
- Milk or water
- Cardamom powder
- A pinch of salt
- Oil or ghee for frying

### Instructions:

1. Mix flour, sugar, cardamom, and salt.
2. Rub ghee into the flour until sandy.
3. Add milk or water to form a firm dough.
4. Roll out and cut into small diamonds or flower shapes.
5. Fry in hot oil/ghee until golden and crisp.
6. Cool - they become crunchy and aromatic as they rest.



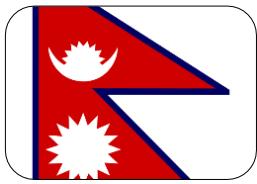
Khajuri (Kha-JOO-ree) Nepal

Birthday Tip:

Serve khajuri with warm chai or Nepali milk tea. Add a sprinkle of powdered sugar for a festive birthday plate.

Cultural Note:

Khajuri is one of Nepal's classic festival sweets, especially during: Tihar (Festival of Lights) Dashain Weddings Harvest celebrations Family ceremonies The flavor of cardamom and the richness of ghee are essential in Nepali hospitality. Khajuri is often prepared in big batches and shared with neighbors, relatives, and guests - a symbol of joy, togetherness, and good fortune.



The Double-Pennant Flag

Fun Flag Fact:

Nepal's flag is the only non-rectangular national flag in the world. Its two crimson pennants symbolize: The Himalayan peaks Victory over adversity The nation's long-standing independence The sun and moon symbols represent endurance and harmony.

Language: Nepali

Personal Note:

Nepal's spirit is gentle, resilient, and full of devotion - mountain villages, temple bells, prayer flags, and warm kitchens. Khajuri tastes like Himalayan hospitality: humble, fragrant, and offered with love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Netherlands NL Western Europe

## Stroopwafels

STROPE-vah-fels



Syrup Waffle Cookies  
Dutch Caramel Wafers

Windmills, cozy kitchens, warm spices, and one of Europe's most iconic cookies. (A Dutch classic beloved worldwide)

### Ingredients:

- For the waffle dough:
  - Flour
  - Butter
  - Sugar
  - Eggs
  - Yeast
  - A pinch of salt
- For the caramel syrup:
  - Brown sugar
  - Butter
  - Syrup (treacle or caramel syrup)
  - Cinnamon (traditional and essential)

### Instructions:

1. Make the dough by combining flour, sugar, yeast, butter, eggs, and salt.
2. Let rise briefly.
3. Press small balls of dough in a stroopwafel iron (like a thin waffle iron).
4. While warm, split each waffle horizontally into two thin layers.
5. Fill with warm cinnamon caramel syrup.
6. Press gently to seal.
7. Serve fresh - warm stroopwafels are heavenly.



Stroopwafels (STROPE-vah-fels) Netherlands

Birthday Tip:

Make mini stroopwafels or dip half of each cookie in chocolate - a perfect party plate. Or create a stroopwafel "cake" by stacking them with whipped cream layers.

Cultural Note:

Stroopwafels originated in Gouda (yes, like the cheese!) in the late 1700s. Once a poor man's cookie made from scraps and caramel, they became a national treasure and are now loved globally. Dutch people often place a stroopwafel over a cup of hot coffee or tea to warm and soften the caramel - a simple daily pleasure. They are found at: Street markets Holiday fairs Bakeries Train stations Family gatherings Stroopwafels symbolize Dutch coziness - gezelligheid - warmth, comfort, and good company.



Fun Flag Fact:

The Dutch flag is the oldest tricolor flag in continuous use. Its colors: Red White Blue Originally inspired by the 16th-century Prince's Flag of William of Orange.

The Dutch Tricolor

Language: Dutch

Personal Note:

The Netherlands feels like a hug in cookie form: warm spices, simple ingredients, coffee steam rising in a café window. Stroopwafels taste like tradition wrapped in caramel sunshine.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

New Zealand NZ Oceania South Pacific

## Afghan Biscuits

AFF-gan BIS-kits



Kiwi Chocolate Cornflake Cookies

Crisp air, coastal light, and a cookie as iconic as the silver fern. (A Kiwi classic: crunchy, chocolate-topped, and beloved for generations)

### Ingredients:

- Butter
- Sugar
- All-purpose flour
- Cocoa powder
- Cornflakes (for crunch)
- A pinch of salt
- Chocolate icing (for topping)
- Walnuts (traditional garnish)

### Instructions:

1. Cream butter and sugar until light.
2. Add flour, cocoa, and salt; mix into a soft dough.
3. Gently fold in crushed cornflakes for texture.
4. Shape into small mounds and place on a baking sheet.
5. Bake until firm around the edges.
6. Once cooled, top each biscuit with chocolate icing.
7. Finish with a walnut half placed neatly on top.



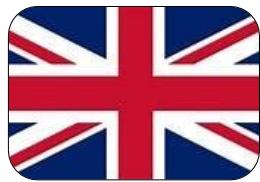
Afghan Biscuits (AFF-gan BIS-kits) New Zealand

Birthday Tip:

Make “mini Afghans” for a party platter, or drizzle them with white chocolate and sprinkle with crushed walnuts for an elevated birthday twist.

Cultural Note:

Afghan biscuits are a New Zealand staple, found in school bake sales, home kitchens, and café counters across the country. Their origins aren't fully known, but they've been part of Kiwi baking culture for over a century. They capture the New Zealand spirit: Simple ingredients Comforting flavors Crunchy-chewy satisfaction Everyone grows up with these - they're nostalgic, homey, and unmistakably Kiwi.



Fun Flag Fact:

New Zealand's flag features: The Union Jack, reflecting historical ties to the UK Four red stars with white borders - the Southern Cross constellation It symbolizes New Zealand's position in the South Pacific and its maritime identity.

The Southern Cross Flag

Language: English, Māori

Personal Note:

New Zealand feels like open sky, strong coffee, and coastal calm. Afghan biscuits carry that quiet comfort - humble, chocolatey, crisp-edged, and made with love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Nicaragua NI Central America

## Rosquillas

Ross-KEE-yas



Cornmeal Cookies  
Somote Rosquillas

Volcanic soil, tropical sweetness, and a cookie rooted in Central American tradition. (A beloved Nicaraguan snack with a unique savory-sweet charm)

### Ingredients:

- Cornmeal (finely ground)
- Queso seco (Nicaraguan dry cheese) or parmesan/queso duro
- Butter or lard
- Milk
- Sugar (optional - can be savory or lightly sweet)
- A pinch of salt

### Instructions:

1. Mix cornmeal, grated dry cheese, and salt.
2. Add butter or lard and rub into the mixture.
3. Add milk gradually until a firm dough forms.
4. Shape small rings (“rosquillas”) or small disks (“hojaldras”).
5. Bake until firm, crisp, and lightly golden.
6. Cool - they become crumbly and delicious.



Rosquillas (Ross-KEE-yas) Nicaragua

Birthday Tip:

Serve rosquillas warm with a drizzle of honey or a side of sweet cream for a festive twist. For parties, mix both ring-shaped rosquillas and disc-shaped hojaldras.

Cultural Note:

Rosquillas are deeply Nicaraguan, especially associated with the town of Somoto, famous for producing the best in the country. They're sold: In mercados, On the streets in paper cones, At bus stops, In rural bakeries. Nicaraguans enjoy them with coffee, hot chocolate, or cream. They're rustic, sturdy, and full of local identity - reflecting Nicaragua's corn-based culinary heritage.



Fun Flag Fact:

Nicaragua's flag features: Blue-white-blue horizontal stripes, A national coat of arms in the center, showing: A triangle for equality, Five volcanoes for Central American unity, A rising sun and rainbow, "República de Nicaragua – América Central". It's one of the only national flags with a rainbow in its emblem.

The Triangle of Liberty Flag

Language: Spanish

Personal Note:

Nicaragua's heart beats with volcanoes, coffee plantations, and quiet villages where food tells the story of place. Rosquillas taste like that story - simple, earthy, and unforgettable.

Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Niger NE West Africa / The Sahel

## Klé Koko

Clay KOH-koh



Millet Peanut Cookies  
Sahel Sweet Biscuits

Saharan sunsets, millet fields, and a cookie shaped by Sahelian tradition. (A rustic Sahelian sweet enjoyed across Nigerien villages)

### Ingredients:

- Millet flour (traditional; can substitute with fine cornmeal)
- Ground peanuts (unsweetened)
- Sugar or honey
- Butter or oil
- Water or milk
- A pinch of salt
- Optional: cardamom or vanilla

### Instructions:

1. Mix millet flour, ground peanuts, sugar, and salt.
2. Add butter/oil and rub into the dry mixture.
3. Add water or milk gradually until a soft dough forms.
4. Shape into small rounds or patties.
5. Bake or pan-toast until firm and lightly golden.
6. Cool - they become earthy, nutty, and satisfying.



Klé Koko (Clay KOH-koh) Niger

Birthday Tip:

Serve Klé Koko with honey drizzle and toasted peanuts. Add a sprinkle of cardamom for a fragrant birthday variation.

Cultural Note:

Nigerien sweets are often simple and grain-based, reflecting the realities of Sahelian climate and tradition. Klé Koko is loved because it uses: Millet, one of the region's most essential crops; Peanuts, widely grown and used in many dishes; These cookies are eaten during: Family tea times; Market days; Festive gatherings; Long journeys across rural areas; They're nutritious, lightly sweet, and travel well - perfect for nomadic and farming lifestyles.



Fun Flag Fact:

Niger's flag is beautifully symbolic: Orange - the Sahara desert; White - purity and hope; Green - agriculture along the Niger River; The orange circle - the sun over the Sahel. It's one of the few national flags featuring a simple centered dot.

The Orange Circle Flag

Language: Hausa, Zarma, French

Personal Note:

Niger is a land of vast dunes, ancient caravan routes, and resilient communities. Klé Koko reflects that soul - humble ingredients, warm hospitality, and the taste of the Sahel.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Nigeria NG West Africa

## Chin Chin

Chin-Chin



West African Crunch Cookies  
Nigerian Party Snack

Vibrant, diverse, full of rhythm and flavor, and home to one of West Africa's most beloved cookies.  
(A festive favorite across West Africa)

### Ingredients:

- All-purpose flour
- Sugar
- Butter
- Milk or water
- Eggs (optional; some versions omit)
- Nutmeg (traditional and essential)
- Baking powder
- A pinch of salt
- Oil for frying

### Instructions:

1. Mix flour, sugar, nutmeg, baking powder, and salt.
2. Cut in butter until sandy.
3. Add milk (and eggs if using) to form a firm dough.
4. Roll out and cut into small squares, sticks, or diamond shapes.
5. Fry until golden and crisp.
6. Cool completely - they become extra crunchy as they cool.



Chin Chin (Chin-Chin) Nigeria

Birthday Tip:

Serve Chin Chin in colorful bowls or paper cones. Add cinnamon sugar or drizzle lightly with honey for a festive birthday variation.

Cultural Note:

Chin Chin is iconic in Nigeria - the kind of food everyone knows from childhood. It's eaten at: Weddings Birthdays Christmas and New Year Naming ceremonies Road trips Market days Everyday snacking It symbolizes celebration, abundance, and that unmistakable Nigerian party energy. Every household has its own special version - softer, crunchier, spicier, or sweeter.



Fun Flag Fact:

Nigeria's flag is clean and bold: Green - agriculture and natural wealth White - peace and unity Designed in 1959 by a student, it remains one of Africa's most recognizable flags.

The Green and White

Language: English, Yoruba, Hausa, Igbo, and many others

Personal Note:

Nigeria's spirit is joyful, bold, and full of life. Chin Chin tastes like that energy - crunchy, sweet, comforting, and ready for any celebration.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



North Korea KP East Asia

Korean Peninsula

## Yakgwa

YAHK-gwah



Honey Cookies  
Medicinal Cookies

A rare, lesser-documented stop, but with a traditional sweet that reflects Korean peninsula heritage.  
(A traditional Korean sweet enjoyed across both Koreas for centuries)

### Ingredients:

- Butter or lard (traditional)
- Powdered sugar
- All-purpose flour
- Vanilla or lemon zest
- A pinch of salt
- Optional: almonds or walnuts
- Powdered sugar for dusting

### Instructions:

1. Cream butter/lard with powdered sugar until light.
2. Add vanilla or lemon zest.
3. Gradually mix in flour and salt to form a soft dough.
4. Shape into small balls, crescents, or flattened rounds.
5. Bake until bottoms are lightly golden.
6. Cool and dust generously with powdered sugar.
7. Enjoy - they're tender, crumbly, and delicately sweet.



*Cookie Accord*

Yakgwa (YAHK-gwah) North Korea

Birthday Tip:

Arrange yakgwa in a floral pattern on a plate (traditional shapes make this beautiful). Drizzle lightly with toasted sesame seeds for a celebratory sparkle.

Cultural Note:

Yakgwa is one of the oldest traditional Korean sweets, dating back over a thousand years. In North Korea, as in traditional Korean culture generally, it appears during: Chuseok (harvest festival), Lunar New Year, Weddings, Ceremonial tables, Honoring ancestors. Its name means “medicinal confection”, as ginger, honey, and sesame oil were historically considered strengthening and restorative. Yakgwa symbolizes: Blessing, Longevity, Celebration, Respect for tradition. It’s a rare sweet in a country with limited access to Western-style desserts - making it even more cherished.



The Red Star Banner

Fun Flag Fact:

North Korea's bold flag includes: Red - revolution and patriotism; White - purity and Korean heritage; Blue stripes - sovereignty and peace; A central red star - socialism and national identity. It's one of the few flags with a centered star framed inside a circle.

Language: Korean

Personal Note:

Despite its isolation, North Korea shares deep culinary roots with the Korean peninsula's long history. Yakgwa carries that ancient memory - honey-rich, ginger-warm, and shaped with care.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

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North Macedonia MK Balkans

Southeastern Europe

## Gurabii

Goo-rah-BEE



Macedonian Shortbread Cookies  
Gurabiye

(A tender, melt-in-your-mouth classic across Macedonian homes)

### Ingredients:

- Flour
- Honey
- Sesame oil
- Ginger juice or ginger powder
- Water
- A pinch of salt
- Optional: cinnamon
- Oil for frying

### Instructions:

1. Mix honey, sesame oil, ginger, water, and salt.
2. Add flour to form a soft, smooth dough.
3. Roll out and cut into flower or round shapes.
4. Fry gently until golden.
5. Immediately soak in warm honey syrup.
6. Drain and cool - they become chewy, glossy, and fragrant.



## Birthday Tip:

Shape gurabii into hearts or stars for a birthday plate. Dust with powdered sugar and sprinkle crushed walnuts for a festive touch.

## Cultural Note:

Gurabii are one of North Macedonia's most beloved home cookies, often prepared for Christmas, Easter, family gatherings, celebrations and saint days. They reflect the Balkan tradition of simple, comforting sweets made with pantry staples. Many families have their own treasured versions - some add nuts, others use lard for that melt-in-the-mouth texture. Sharing gurabii is a gesture of hospitality and warmth, central to Macedonian culture.



## Fun Flag Fact:

North Macedonia's flag is one of the most striking in the world: A radiant yellow sun with eight beams on a bold red field. This "Sun of Freedom" symbolizes hope, vitality, and the nation's bright future.

## The Sun of Vergina Flag

Language: Macedonian

## Personal Note:

North Macedonia is a land of lakes, mountains, and soulful traditions. Gurabii taste like that heart - simple, warm, and made with genuine Balkan affection.

### Cookie Accord Stamp:

Date baked:

### Shared with:

## Memory:



Norway NO Scandinavia Northern Europe

## Kransekake Cookies

KRON-seh-kah-keh



Almond Ring Cookies  
Scandinavian Celebration Cookies

Snowy coziness, warm spice, and one of the most beloved Christmas cookies in Scandinavia. (The iconic Norwegian celebration cookie)

### Ingredients:

- Almond flour (or finely ground blanched almonds)
- Powdered sugar
- Egg whites
- A splash of lemon juice (optional)
- Optional decoration: icing

### Instructions:

1. Mix almond flour and powdered sugar.
2. Add egg whites gradually to form a firm, pliable dough.
3. Chill for easier shaping.
4. Roll dough into ropes and shape into rings or small circles.
5. Bake until lightly golden on the bottom - they should stay pale on top.
6. Cool and decorate with zigzag icing if desired.



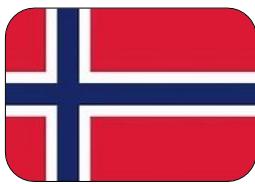
## Kransekake Cookies (KRON-seh-kah-keh) Norway

### Birthday Tip:

Stack kransekake cookies into a mini “tree” drizzled with icing. Decorate with tiny flags or berries for a beautiful birthday centerpiece.

### Cultural Note:

Kransekake is famous as a towering ring cake for weddings, Christmas, New Year, and confirmations. But the individual rings - kransekake cookies - are their own traditional treat. They are: Chewy inside Crisp outside Fragrant with almond Beautifully simple They embody koselig, the Norwegian version of coziness - warmth, candles, family, and winter comfort.



The Nordic Cross

### Fun Flag Fact:

Norway's flag features: A red field A blue Scandinavian cross outlined in white It represents freedom, democracy, and Nordic heritage. Its cross design links it culturally to Denmark, Sweden, Finland, and Iceland.

Language: Norwegian

### Personal Note:

Norway feels like quiet forests, snowlight, and warm kitchens. Kransekake cookies carry that feeling - elegant, almond-rich, and full of Scandinavian charm.

### Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Oman OM Arabian Peninsula Gulf

## Qashat

KAH-shat



Omani Date Cookies  
Arabian Cardamom Biscuits

Perfumed deserts, cardamom breezes, and a cookie steeped in Arabian hospitality. (A fragrant Gulf-region sweet with deep cultural roots)

### Ingredients:

- Fine semolina or flour
- Soft date paste
- Butter or ghee
- Sugar (optional - dates provide natural sweetness)
- Cardamom
- Rosewater or orange blossom water (optional but traditional)
- A pinch of salt

### Instructions:

1. Gently warm butter or ghee until melted.
2. Mix semolina/flour with melted butter and a pinch of salt.
3. Add cardamom and optional rosewater/orange blossom water.
4. Knead in soft date paste until evenly combined.
5. Form small balls or thumbprint-style rounds.
6. Bake until firm and faintly golden on the bottom.
7. Cool - they're tender, fragrant, and melt-in-your-mouth.

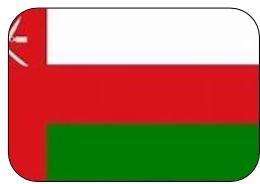


Birthday Tip:

Serve Qashat with Omani coffee (qahwa - lightly roasted with cardamom and saffron). Dust with sesame seeds for a festive finish.

Cultural Note:

In Oman, dates are more than food - they're heritage, hospitality, and blessing. Date sweets like Qashat are offered:  
To welcome guests  
At Eid celebrations  
At weddings  
During afternoon coffee gatherings  
As part of daily Omani generosity  
Cinnamon, cardamom, and rosewater are common in Omani sweets, reflecting ancient trade routes and deep Arabian culinary tradition.



The Khanjar Flag

Fun Flag Fact:

The Omani flag is bold and symbolic:  
White - peace and purity  
Red - history and battles for independence  
Green - fertility of the land  
The emblem shows a traditional khanjar dagger with crossed swords - a symbol of honor and heritage.  
It's one of the few flags to feature a traditional weapon in its emblem.

Language: Arabic

Personal Note:

Oman is known for kindness, calm dignity, and poetic landscapes. Qashat tastes like an embrace from that world - fragrant, soft, timeless, and full of quiet warmth.

Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Pakistan PK South Asia

## Nankhatai

Naan-kha-TAI



Pakistani Shortbread Cookies  
Cardamom Butter Biscuits

Fragrant spice, festival warmth, and a cookie beloved from Karachi to the mountains of Gilgit. (A classic South Asian shortbread with melt-in-the-mouth goodness)

### Ingredients:

- All-purpose flour
- Gram flour (besan) - traditional touch
- Semolina (suji)
- Butter or ghee
- Sugar
- Cardamom powder
- Baking powder
- A pinch of salt
- Optional toppings: pistachios, almonds, or cashews

### Instructions:

1. Cream butter/ghee with sugar until fluffy.
2. Add flour, gram flour, semolina, cardamom, baking powder, and salt.
3. Mix into a soft dough.
4. Shape into small rounds and flatten slightly.
5. Press a nut in the center if desired.
6. Bake until edges are lightly golden - centers stay pale and tender.
7. Cool completely for the perfect crumbly texture.



Nankhatai (Naan-kha-TAI) Pakistan

Birthday Tip:

Serve nankhatai warm with masala chai. For birthdays, mix pistachio-topped, almond-topped, and plain cookies for a colorful tray.

Cultural Note:

Nankhatai is one of Pakistan's most iconic cookies. You'll find it: In neighborhood bakeries During Eid celebrations With chai at family visits In wedding gift trays Freshly baked at street-side sweet shops Its roots go back to the Mughal era - influenced by Persian, Indian, and local baking traditions. The blend of flours (wheat + gram + semolina) creates its signature melt-in-the-mouth charm.



Fun Flag Fact:

Pakistan's flag symbolizes profound meaning: Green field - the Muslim majority; White stripe - religious minorities and peace; Crescent - progress; Star - light and knowledge; It's one of the world's most visually balanced crescent-and-star flags.

The Crescent and Star

Language: Urdu (national), many regional languages

Personal Note:

Pakistan's culinary soul is rich with aroma, warmth, and heritage. Nankhatai embodies all of it - tender, aromatic, filled with cardamom and memory.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Palau PW Micronesia Western Pacific

## Taro Cookies

TAH-roh



Palauan Root Cookies  
Island Taro Biscuits

Turquoise waters, gentle island culture, and a cookie shaped by Micronesian simplicity and warmth.  
(A tender, lightly sweet cookie made from Palau's beloved taro root)

### Ingredients:

- Mashed taro root (cooked and cooled)
- All-purpose flour
- Sugar
- Butter or coconut oil
- Milk or coconut milk
- A pinch of salt
- Optional: vanilla extract

### Instructions:

1. Mash cooked taro until smooth.
2. Cream butter/coconut oil with sugar.
3. Add taro and mix well.
4. Stir in flour and salt; add milk/coconut milk to form a soft dough.
5. Shape into small rounds or pressed discs.
6. Bake until lightly golden on the bottom.
7. Cool - the texture is soft, earthy, and gently sweet.



*Cookie Accord*

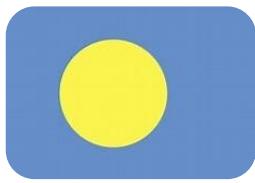
Taro Cookies (TAH-roh) Palau

Birthday Tip:

Serve taro cookies with a drizzle of coconut glaze, or shape them like little moons to match Palau's flag.

Cultural Note:

Taro is one of Palau's most important traditional crops - a cornerstone of island life, history, and nutrition. Taro cookies (and other taro-based sweets) are prepared for: Family gatheringsCommunity eventsSchool celebrationsCultural festivalsEveryday tea snacksThe flavor reflects Palau's connection to the land: humble, nourishing, and deeply rooted.



Fun Flag Fact:

Palau's flag is serene and symbolic: A golden full moon - representing peace, warmth, and a calm national spiritA sky-blue field - symbolizing the ocean and the nation's independenceIt's one of the most calming, minimalist flags in the world.

The Full Moon Flag

Language: Palauan, English

Personal Note:

Palau is known for kindness, environmental care, and deep respect for nature. Taro cookies carry that heart - simple, gentle, nourishing, and full of island soul.

Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Palestine PS Middle East Levant

## Ma'amoul

mah-MOOL



Date Semolina Cookies

Palestinian sweets carry centuries of Levantine tradition—fragrant spices, olive oil, and honey woven into family recipes passed down through generations. Cookies often accompany holidays, visits, and coffee shared among loved ones.

### Ingredients:

- 2 cups semolina
- 1 cup flour
- 1 cup butter or ghee
- ½ cup sugar
- ½ cup milk
- 1 tsp mahlab (optional)
- Date paste (for filling)

### Instructions:

1. Mix semolina, flour, sugar, and mahlab.
2. Add butter and milk; knead into a soft dough.
3. Shape dough balls and fill each with date paste.
4. Press into traditional molds.
5. Bake at 350°F (175°C) until lightly golden.



Ma'amoul (Date-Stuffed Semolina Cookies) (mah-MOOL) Palestine

Birthday Tip:

Dust with powdered sugar and shape into little hearts or domes for birthday celebrations.

Cultural Note:

Ma'amoul is a beloved holiday cookie throughout the Arab world, symbolizing hospitality, joy, and the sweetness of family bonds.



Fun Flag Fact:

Palestine's flag reflects Arab unity and the region's historic identity.

The Palestinian Tricolor

Language: Arabic

Personal Note:

Soft, fragrant, and deeply comforting—like a memory preserved in pastry.

Cookie Accord Stamp:

Date baked: \_\_\_\_\_

Shared with: \_\_\_\_\_

Memory: \_\_\_\_\_  
\_\_\_\_\_



Panama PA Central America

## Cocadas Panameñas

Koh-KAH-das Pah-nah-MEN-yas



Panamanian Coconut Cookies  
Coconut Chews

Tropical breezes, Caribbean–Pacific fusion, and a cookie that tastes like sunshine. (A chewy tropical classic loved across the isthmus)

### Ingredients:

- Fresh grated coconut
- Sugar
- Sweetened condensed milk or evaporated milk
- Egg whites
- Vanilla extract
- A pinch of salt
- Optional: cinnamon or lime zest

### Instructions:

1. Preheat oven and line a baking sheet.
2. Mix grated coconut, sugar, egg whites, and vanilla.
3. Add condensed milk (or evaporated milk) until mixture is sticky and cohesive.
4. Form small mounds on the baking tray.
5. Bake until edges are golden and tops lightly toasted.
6. Cool until firm - chewy inside, crisp outside.



# Cookie Accord

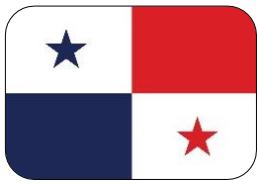
Cocadas Panameñas (Koh-KAH-das Pah-nah-MEN-yas) Panama

Birthday Tip:

Drizzle cocadas with dark chocolate or sprinkle them with lime zest for a festive tropical birthday twist.

Cultural Note:

Cocadas are found all across Panama - in:Street markets Beachside vendors Small town bakeries Family celebrations Festivals and holidays Panama's cocadas often use fresh coconut, giving a rich, tropical flavor. They reflect the country's blend of Afro-Caribbean, Indigenous, and Spanish traditions - a true isthmus of cultures.



Fun Flag Fact:

Panama's flag is a symbol of balance and peace: Blue star - purity and honesty Red star - authority and law White - peace The alternating blue and red quadrants represent the two major historic political parties, unified under one nation.

The Four-Quarters Flag

Language: Spanish

Personal Note:

Panama is a vibrant blend of rainforest, beaches, and cosmopolitan energy. Cocadas capture that brightness - sweet, sunny, simple, and full of joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Papua New Guinea PG

Melanesia Pacific Islands

## Sago Biscuits

SAY-go BIS-kits



PNG

Sago Cookies  
Traditional Island Sago Cakes

Rainforest richness, highland tradition, and a cookie shaped by island earthiness and warmth. (A rustic island treat made from one of PNG's most essential staples)

### Ingredients:

- Sago (sago starch, traditional)
- Sugar or honey
- Grated coconut
- A pinch of salt
- Optional additions: mashed banana, vanilla, or coconut milk

### Instructions:

1. Mix sago with coconut, sugar/honey, and salt.
2. Add a little water or coconut milk to bind.
3. Form small patties or rounds.
4. Traditionally cooked over hot stones or baked until firm and lightly golden.
5. Cool - texture ranges from chewy to crisp depending on method.



Sago Biscuits (SAY-go BIS-kits) Papua New Guinea - Sago Biscuits (Traditional Sago Cookies)

Birthday Tip:

Serve sago biscuits with a side of sweet coconut cream or a drizzle of honey. For extra festivity, mix banana into half the batch for a two-tone cookie plate.

Cultural Note:

Sago is the lifeline of many Papuan communities, especially in lowland and river regions ago biscuits show up at: Village markets Family gatherings School events Cultural festivals Everyday tea time Sometimes banana is added for sweetness, or the biscuits are shaped into little flat cakes for easy sharing. They're simple, nourishing, and deeply tied to place - a true taste of Papua New Guinea's cultural roots.



Fun Flag Fact:

PNG's bold, beautiful flag features: Black and red - traditional colors of many Papuan tribes The Southern Cross constellation The Raggiana bird-of-paradise - symbol of freedom, identity, and national pride It's one of the most celebrated flags in the Pacific.

The Bird of Paradise Flag

Language: Tok Pisin, English, Hiri Motu, and hundreds of local languages

Personal Note:

Papua New Guinea is one of the most culturally diverse places on Earth - over 800 languages, countless traditions, and landscapes from mountains to mangroves. Sago biscuits reflect that gentle, grounded heart - humble, earthy, and meant to be shared.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Paraguay PY South America

## Alfajores de Maicena

Al-fah-HO-res deh My-seh-nah



Cornstarch Sandwich Cookies  
Dulce de Leche Alfajores

A warm, rustic, corn-rich, and full of South American heart. (A soft, melt-in-your-mouth classic beloved across Paraguay and its neighbors)

### Ingredients:

- Cornstarch (maicena)
- All-purpose flour
- Butter
- Sugar
- Egg yolks
- Vanilla
- Lemon zest (traditional)
- Baking powder
- Dulce de leche (filling)
- Shredded coconut for rolling (optional)

### Instructions:

1. Cream butter and sugar until fluffy.
2. Add egg yolks, vanilla, and lemon zest.
3. Mix in cornstarch, flour, and baking powder to form a soft dough.
4. Roll out gently and cut into round discs.
5. Bake until pale with lightly golden bottoms.
6. Cool completely.
7. Sandwich with dulce de leche.
8. Roll edges in coconut if desired - traditional and delicious.



Alfajores de Maicena (Al-fah-HO-res deh My-seh-nah) Paraguay

Birthday Tip:

Make mini alfajores for a party platter, or flavor the dulce de leche with a hint of cocoa or cinnamon for a festive touch.

Cultural Note:

Although alfajores are found throughout South America, Paraguay's version is especially tender because of the high cornstarch content. They're enjoyed during: Family celebrations School events Independence Day Merienda (afternoon snack time) Paraguay's cuisine blends Spanish, Indigenous, and riverland traditions. Corn-based sweets - including cornstarch cookies - reflect the deep agricultural heritage of the country. Sharing an alfajor with someone is a way of saying: "Sit with me a moment. Life is sweet."



Fun Flag Fact:

Paraguay's flag is unique in the world - it has two different sides: Front: the national coat of arms Back: the treasury seal The colors symbolize: Red - courage White - unity Blue - liberty A rare and fascinating design.

The Two-Sided Flag

Language: Spanish, Guarani

Personal Note:

Paraguay is gentle, musical, and landlocked but full of rivers and warmth. Alfajores feel like that spirit - soft, sweet, tender, and meant to be shared.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Peru PE South America

## Alfajores Peruanos

Al-fah-HO-res Peh-roo-AH-nos



Peruvian Dulce de Leche Cookies  
Manjar Blanco Alfajores

Andes, Amazon, coastal breeze, and a cookie beloved in every corner of the country. (One of Peru's most iconic, melt-in-your-mouth treats)

### Ingredients:

- Cornstarch (maicena)
- All-purpose flour
- Butter
- Powdered sugar
- Egg yolks
- Vanilla extract
- Lemon zest
- Baking powder
- Manjar blanco (Peruvian dulce de leche)
- Powdered sugar for dusting

### Instructions:

1. Cream butter and powdered sugar until pale and airy.
2. Add egg yolks, vanilla, and lemon zest.
3. Mix in cornstarch, flour, and baking powder to form a delicate dough.
4. Roll carefully and cut into small rounds.
5. Bake until barely golden on the bottom (tops should stay pale).
6. Cool completely.
7. Sandwich with generous manjar blanco.
8. Dust with powdered sugar like a snowy Andes peak.



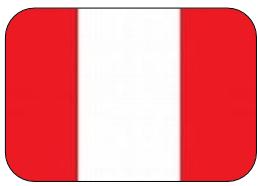
Alfajores Peruanos (Manjar Blanco Sandwich Cookies) (Al-fah-HO-res Peh-roo-AH-nos) Peru

Birthday Tip:

Serve alfajores with cocoa-dusted edges or add a swirl of passionfruit jam alongside the manjar blanco for a tropical twist.

Cultural Note:

Alfajores in Peru are a national treasure, found everywhere: Markets Bakeries School snacks Holiday tables Family Sunday gatherings Peru's version is characteristically very soft, very tender, with a rich manjar blanco filling. They reflect Peru's blend of Spanish colonial baking and Indigenous flavors - a sweet symbol of cultural fusion.



The Red and White

Fun Flag Fact:

Peru's bold flag features: Red for the blood of patriots White for peace and purity The official coat of arms (used on some versions) includes a vicuña, cinchona tree, and cornucopia - representing fauna, flora, and abundance.

Language: Spanish, Quechua, Aymara

Personal Note:

Peru is a land of mountains, rainforests, and ancient civilizations - yet its heart is in its kitchens. Alfajores taste like the warmth and generosity of Peruvian homes.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Philippines PH Southeast Asia

## Polvoron

Pol-vo-ROHN



Filipino Milk Cookies  
Powdered Milk Treats

Tropical sweetness, joyful gatherings, and a cookie that tastes like childhood and fiesta spirit. (A beloved Filipino crumbly sweet, perfect with celebration)

### Ingredients:

- All-purpose flour
- Powdered milk
- Sugar
- Melted butter
- Optional mix-ins: crushed pinipig (popped rice), nuts, ube powder, cookies & cream crumbs

### Instructions:

1. Toast flour in a dry pan until lightly golden and nutty.
2. Mix in powdered milk and sugar.
3. Add melted butter and stir until mixture resembles soft, buttery sand.
4. Use a polvoron mold (traditional) or cookie scoop to compress into shapes.
5. Chill briefly to firm up.
6. Wrap in colorful cellophane if desired - classic fiesta style.



Polvoron (Pol-vo-ROHN) Philippines

Birthday Tip:

Make a polvoron rainbow - ube purple, pandan green, classic cream, and cocoa brown. They look gorgeous on a birthday platter.

Cultural Note:

Polvoron is a Filipino favorite, especially during: Christmas, New Year, School parties, Birthdays, Town fiestas, Pasalubong (gifts brought home from travel). It's sweet, crumbly, and melts instantly - a true childhood memory cookie. Modern versions come in flavors like ube, milo, pandan, cookies & cream, or cashew. Polvoron reflects Filipino culture beautifully: Simple ingredients, Creative variations, Colorful presentation, Made for sharing and celebration.



Fun Flag Fact:

The Philippine flag is full of symbolism: Blue - peace and justice, Red - valor, White triangle - equality, Golden sun - independence and liberty, Three stars - Luzon, Visayas, Mindanao. Unique feature: If the country is at war, the flag is flown with red on top.

The Sun and Stars Flag

Language: Filipino/Tagalog, English, and many regional languages

Personal Note:

The Philippines is full of warmth, kindness, and celebration. Polvoron tastes like that spirit - bright, sweet, nostalgic, and wrapped with love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Poland PL Central Europe

## Pierniczki

Pyehr-NEECH-kee



Polish Gingerbread Cookies  
Honey Spice Cookies

Cozy kitchens, winter spices, and one of Europe's most treasured cookies. (A classic holiday-and-everyday cookie from the heart of Central Europe)

### Ingredients:

- Flour
- Honey (traditional and essential)
- Sugar
- Butter
- Egg
- Baking soda
- Cinnamon
- Ginger
- Cloves
- Nutmeg
- A pinch of salt
- Optional glaze or chocolate coating

### Instructions:

1. Warm honey and butter gently until melted.
2. Mix flour, sugar, spices, baking soda, and salt in a bowl.
3. Add the warm honey-butter and egg.
4. Knead into a smooth dough.
5. Roll out and cut into shapes - hearts, stars, animals, folk patterns.
6. Bake until lightly puffed and golden.
7. Cool and decorate with icing or dip in chocolate if desired.



# Cookie Accord

Pierniczki (Pyehr-NEECH-kee) Poland

Birthday Tip:

Bake pierniczki in the shape of initials or hearts, then decorate with bright icing for a joyful birthday tray. You can also add orange zest for an extra festive touch.

Cultural Note:

Pierniczki are one of Poland's most beloved cookies, especially during: Christmas, St. Nicholas Day, Winter markets, Weddings, Family celebrations. In places like Toruń (famous city of gingerbread), the tradition goes back over 700 years. These cookies symbolize: Warmth, Family tradition, Celebration, The comforting heart of Polish hospitality. Children often decorate them with colorful icing, turning the cookies into edible folk art.



Fun Flag Fact:

Poland's flag is simple and proud: White - peace and purity; Red - courage and the nation's enduring spirit. It's one of the oldest bicolor flags in Europe.

The White and Red

Language: Polish

Personal Note:

Poland is a land of forests, old towns, and warm kitchens. Pierniczki taste like that heart: spiced, sweet, nostalgic, and full of love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Portugal PT Southern Europe

Iberian Peninsula

## Broas Castelares

BROH-uhsh Kash-teh-LA-resh



Portuguese Corn Cookies  
Sweet Potato Broas

Atlantic breezes, cinnamon warmth, and a cookie with centuries of soulful sweetness. (A traditional Portuguese cookie especially loved during fall and holidays)

### Ingredients:

- Cooked mashed sweet potatoes
- Cornmeal
- All-purpose flour
- Sugar
- Eggs
- Butter
- Lemon or orange zest
- Cinnamon
- Baking powder
- A pinch of salt
- Optional: fennel seeds

### Instructions:

1. Cream butter and sugar until light.
2. Add mashed sweet potato, eggs, and citrus zest.
3. Mix in cornmeal, flour, cinnamon, baking powder, and salt.
4. Form a soft, sticky dough.
5. Shape into small ovals or patties with damp hands.
6. Bake until golden and slightly cracked.
7. Cool - tender inside, lightly crisp outside, fragrant with citrus and spice.



Broas Castelares (BROH-uhsh Kash-teh-LA-resh) Portugal

Birthday Tip:

Serve broas warm with a sprinkle of cinnamon sugar. For birthdays, add a bit of orange glaze for a bright, citrusy shine.

Cultural Note:

Broas Castelares are a beloved Portuguese treat - especially around All Saints' Day/Christmas. They reflect Portugal's rural traditions: corn from the north, sweet potatoes from the south, citrus from the coast, and cinnamon carried by centuries of spice trade. They are comforting, rustic, and deeply nostalgic - the kind of cookie that reminds people of grandmothers and Sunday kitchens.



The Armillary Sphere Flag

Fun Flag Fact:

Portugal's flag is full of symbolism: Green - hope; Red - the nation's historical struggles; The armillary sphere - Portugal's Age of Discoveries; The shield - five blue shields representing early victories, bordered by seven castles; One of the world's most historically rich flags.

Language: Portuguese

Personal Note:

Portugal is soulful - fado music, tile-covered streets, ocean mist, and warm kitchens. Broas Castelares taste like homecoming: soft, golden, fragrant, and full of love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

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Qatar QA Arabian Gulf

**Khabeesa**

Kha-BEE-sah



Qatari Semolina Cookies  
Cardamom Sweet Bites

A desert elegance, cardamom breezes, and a cookie shaped by Gulf hospitality. (A beloved Qatari dessert often shaped into soft cookie-like morsels)

Ingredients:

- Fine semolina
- Butter or ghee
- Sugar
- Water or milk
- Cardamom (essential!)
- Rosewater or saffron (optional but traditional)
- A pinch of salt
- Optional garnish: nuts or shredded coconut

Instructions:

1. Melt butter/ghee in a pan.
2. Lightly toast semolina until fragrant and golden.
3. Add sugar and stir.
4. Pour in hot water or milk gradually, stirring to avoid lumps.
5. Add cardamom and optional rosewater or saffron.
6. Cook until thick and pudding-like.
7. Cool slightly, then shape into small rounds or pressed cookies.
8. Garnish with nuts or coconut if desired.



Khabeesa (Kha-BEE-sah) Qatar

Birthday Tip:

Shape khabeesa into tiny moon crescents or date-shaped bites then sprinkle lightly with pistachios for a beautiful Gulf-style birthday tray.

Cultural Note:

Khabeesa is a Gulf-region classic, especially in Qatar where it's served during:Eid morningsRamadan eveningsFamily gatheringsMajlis hospitalityWeddings and special celebrationsIt's comforting, fragrant, and tied deeply to Qatar's traditions of welcoming guests with sweetness and warmth. Some families keep it soft like halwa; others shape it into little cookie-like patties - perfect for sharing.



The Maroon Serrated Flag

Fun Flag Fact:

Qatar's flag is one of the most unique in the world:Maroon - symbolizing the bloodshed in historical battlesWhite - peaceThe serrated edge with nine points represents Qatar as the 9th member of the "reconciled emirates" It's also one of the few flags with a non-standard proportion - long and narrow.

Language: Arabic

Personal Note:

Qatar blends desert calm with modern vibrance. Khabeesa holds the old soul of the region - warm, fragrant, meant to be shared with guests and family.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Romania RO Eastern Europe / Balkans

## Cornulete cu Gem

Kor-noo-LEHT-seh koo Zhem



Romanian Jam Crescents  
Village Crescent Cookies

Carpathian coziness, village ovens, and a cookie with true Eastern European soul. (A soft, tender, melt-in-your-heart classic)

### Ingredients:

- All-purpose flour
- Butter or lard (traditional for extra tenderness)
- Sugar
- Sour cream or yogurt
- Egg (optional; some versions omit)
- Vanilla
- A pinch of salt
- Thick jam (plum/“magiun” is most authentic, but apricot or cherry works beautifully)
- Powdered sugar for dusting

### Instructions:

1. Mix flour, sugar, salt, and cold butter/lard to form a crumbly mixture.
2. Add sour cream/yogurt and vanilla to form a soft, smooth dough.
3. Chill briefly for easier shaping.
4. Roll out and cut into small triangles.
5. Place a bit of jam on each, then roll from the wide end to form crescents.
6. Bake until lightly golden.
7. Dust generously with powdered sugar while warm.



Cornulețe cu Gem (Kor-noo-LEHT-seh koo Zhem) Romania

Birthday Tip:

Serve a variety of crescents with different jams - plum, apricot, cherry - for a colorful birthday platter. Dust with snowy powdered sugar for a soft, magical look.

Cultural Note:

Cornulețe are pure Romanian nostalgia - a cookie that shows up in every grandmother's kitchen. They are served during: Christmas, Easter, Name days, Sunday visits, Weddings, After a long walk through the Carpathians. The filling of plum jam (magiun) is especially traditional - deep, thick, and made in giant copper pots over wood fires. Cornulețe symbolize: Warmth, Home, Family and village memory, Romanian hospitality. Every region has its own version - some rolled, some folded, some with Turkish delight inside.



Fun Flag Fact:

Romania's flag is a vertical tricolor: Blue - liberty, Yellow - justice, Red - fraternity. It shares roots with several neighboring flags but carries a unique and proud national identity.

The Romanian Tricolor

Language: Romanian

Personal Note:

Romania is full of folklore, mountain mist, wooden churches, and warm kitchens. Cornulețe taste like that heart - tender, jammy, comforting, and made to be shared with love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Russia RU Eastern Europe / Slavic

## Pryanik

Pree-AH-nee-ke



Russian Honey Spice Cookies  
Glazed Gingerbread Cookie

Snowy winters, samovar steam, and a cookie with centuries of Slavic sweetness. (A classic, soft gingerbread-style cookie found across all of Russia)

### Ingredients:

- Flour
- Honey (traditional and essential)
- Sugar
- Butter
- Eggs
- Baking soda
- Cinnamon
- Ginger
- Cloves or nutmeg
- A pinch of salt
- Optional glaze: powdered sugar + milk or lemon juice

### Instructions:

1. Warm honey, sugar, and butter together until smooth.
2. Add flour, spices, baking soda, and salt.
3. Mix in egg(s) to form a soft dough.
4. Chill briefly if sticky.
5. Shape into rounds or emboss with wooden molds (traditional).
6. Bake until puffed and lightly golden.
7. Dip warm cookies into glaze or drizzle once cooled.



Pryanik (Pree-AH-nee-ke) Russia

Birthday Tip:

Glaze pryaniki with pastel icing and add edible gold dust for a festive “imperial” birthday plate. Or make mini molded pryaniki with hearts or floral impressions.

Cultural Note:

Pryaniki are iconic across Russia - eaten for: Christmas, New Year, Maslenitsa (Butter Week), Weddings, Traveling gifts, Everyday tea with a samovar. Cities like Tula are famous for their carved pryaniki stamped with patterns of flowers, animals, or messages. These cookies symbolize: Warmth in winter, Festive hospitality, Slavic heritage, The comforting taste of honey and spice. They're soft, tender, slightly chewy, and deeply fragrant.



Fun Flag Fact:

Russia's tricolor of white, blue, and red has old Slavic roots: White - nobility and openness; Blue - loyalty and faith; Red - courage and love for the homeland. It has influenced the flags of many Slavic nations.

The White-Blue-Red

Language: Russian

Personal Note:

Russia is vast - birch forests, snowfields, wooden cottages, and warm kitchens glowing with spice and tea. Pryaniki taste like that world: honeyed, cozy, fragrant, and full of heritage.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Rwanda RW East Africa Great Lakes

Icyayi Bisikiti

Ee-CHAH-yee BISS-kits



Rwandan Tea Cookies  
East African Sweet Biscuits

Rolling green hills, warm community spirit, and a cookie shaped by East African simplicity and heart. (Simple, lightly sweet cookies often enjoyed with black tea)

Ingredients:

- All-purpose flour
- Sugar
- Butter or margarine
- Eggs
- A splash of milk
- Baking powder
- A pinch of salt
- Optional flavoring: vanilla or lemon zest

Instructions:

1. Cream butter/margarine with sugar until smooth.
2. Add eggs and a splash of milk; mix well.
3. Stir in flour, baking powder, salt, and optional vanilla.
4. Form a soft dough.
5. Roll out and cut into circles, squares, or simple shapes.
6. Bake until lightly golden.
7. Cool and serve with black tea.



Icyayi Bisikiti (Ee-CHAH-yee BISS-kits) Rwanda

Birthday Tip:

Serve these biscuits with a drizzle of honey or a sprinkle of cinnamon sugar. Pair with strong Rwandan tea for a cozy, meaningful birthday moment.

Cultural Note:

In Rwanda, tea culture is strong - especially in the cool highlands where tea plantations stretch across the hillsides. Simple homemade biscuits like these are enjoyed with: Afternoon tea Family visits Church gatherings School snacks Community meetings They reflect the heart of Rwandan hospitality: warm, modest, shared with others. Many families flavor them with lemon or vanilla for a gentle sweetness, perfect for tea time.



Fun Flag Fact:

Rwanda's bright, modern flag symbolizes: Blue - peace and happiness Yellow - economic development Green - hope and prosperity The golden sun - enlightenment and unity It's one of the most positive flags in the world.

The Sun of Hope Flag

Language: Kinyarwanda, French, English

Personal Note:

Rwanda is known as the land of a thousand hills - peaceful, green, and full of quiet strength. These tea biscuits embody that feeling: simple, comforting, and best shared in community.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Saint Kitts and Nevis KN Caribbean

## Coconut Sugar Cakes

Coh-co-nut SUG-ar CAYKS



Caribbean Coconut Sweets  
Island Sugarcakes

A tropical, festive, and full of island heart: Coconut Sugar Cakes (A vibrant Caribbean classic made with fresh coconut and warm spices)

### Ingredients:

- Fresh grated coconut
- Brown sugar (or white sugar)
- Water
- A pinch of salt
- Optional flavorings: vanilla, nutmeg, ginger, or food coloring (pink is traditional!)

### Instructions:

1. Combine sugar and water in a pan to make syrup.
2. Add grated coconut and salt.
3. Cook until thick, sticky, and pulling away from the sides of the pan.
4. Stir in vanilla or spices if using.
5. Drop spoonfuls onto a greased tray or shape into squares.
6. Cool until firm - chewy, sweet, and full of island sunshine.



## Coconut Sugar Cakes (Coh-co-nut SUG-ar CAYKS) Saint Kitts and Nevis

### Birthday Tip:

Make two colors - classic white and bright pink - for a beautiful birthday sugar cake assortment. Sprinkle with nutmeg for extra Caribbean flair.

### Cultural Note:

Coconut sugar cakes are loved across Saint Kitts and Nevis - a staple at: Carnivals School fairs Beach days Market stalls Afternoon treats The bright pink version is especially nostalgic and festive. Because coconut trees are everywhere, many Caribbean islands have their own sugar cake traditions - but Saint Kitts and Nevis versions are known for their soft, chewy texture and warming spices. They represent: Island joy Simple ingredients Childhood memories Community sharing



### Fun Flag Fact:

The flag of Saint Kitts and Nevis features: Green - fertile land Red - struggle for freedom Black - African heritage Yellow - sunshine Two white stars - the two-island federation and hope/justice It's one of the most vibrant flags in the Caribbean.

The Two-Star Flag

Language: English

### Personal Note:

Saint Kitts and Nevis is warm, musical, and lush. Coconut sugar cakes taste exactly like that spirit - sweet, simple, colorful, and full of island love.

### Cookie Accord Stamp:

Date baked:

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Shared with:

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Memory:

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Saint Lucia LC Caribbean

## Cassava Pone Bites

Kah-SAH-vah Pohn



Lucian Cassava Cookies  
Caribbean Pone Squares

Saint Lucia's sweets carry the rhythm of the island - bright, tropical, and full of gentle warmth. From coconut to nutmeg, each cookie reflects a culture where celebration, music, and hospitality are simply part of the air. A beloved island treat turned into cookie-sized bites.

### Ingredients:

- Fresh grated cassava
- Grated coconut
- Brown sugar
- Butter
- Milk or coconut milk
- Spices: nutmeg, cinnamon, ginger
- Vanilla
- A pinch of salt
- Optional: raisins

### Instructions:

1. Combine grated cassava, coconut, sugar, and spices in a bowl.
2. Add melted butter, milk/coconut milk, vanilla, and salt.
3. Mix into a thick batter.
4. Spread into a greased pan.
5. Bake until firm and golden at the edges.
6. Cool, then cut into small squares or cookie-sized bites.
7. Enjoy - chewy, fragrant, and full of island warmth.



## Cassava Pone Bites (Kah-SAH-vah Pohn) Saint Lucia

### Birthday Tip:

Serve cassava pone bites with a drizzle of condensed milk or a sprinkle of toasted coconut for a festive birthday treat.

### Cultural Note:

Cassava pone is a Caribbean classic, especially in Saint Lucia where root crops and coconut feature heavily in home cooking. Locals enjoy it during: Family gatherings Christmas and Easter Market days Afternoon tea Community celebrations Turning it into bite-sized “cookies” is a modern twist but keeps all the traditional flavor - earthy cassava, rich coconut, and warm spice. Cassava is a heritage crop, tying present-day Saint Lucia to centuries-old Indigenous and African culinary traditions.



### Fun Flag Fact:

Saint Lucia's striking flag features: A light blue field for sky and sea A black-and-white triangle symbolizing cultural harmony A gold triangle representing the famous Pitons (Gros Piton & Petit Piton) It's one of the most beautiful and meaningful flags in the Caribbean.

The Twin Peaks Flag

Language: English, Saint Lucian Creole (Kwéyòl)

### Personal Note:

Saint Lucia feels like music, sea breeze, and community spirit. Cassava pone bites taste like that heart - warm, rich, comforting, and full of heritage.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Saint Vincent and the Grenadines VC

Caribbean

## Coconut Drops

CO-co-nut DROP



Vincentian Ginger Coconut Cookies  
Island Drops

Emerald islands, calypso warmth, and a cookie rooted in Caribbean heritage. (A rustic, chewy, ginger-kissed coconut treat loved across the islands)

### Ingredients:

- Fresh grated coconut
- Brown sugar
- Water
- Ginger (fresh grated or powdered)
- Nutmeg
- A pinch of salt
- Optional: vanilla, raisins

### Instructions:

1. Combine sugar and water to make syrup.
2. Add grated coconut, ginger, nutmeg, and salt.
3. Simmer until thick, fragrant, and sticky.
4. Drop spoonfuls onto a greased tray or banana leaf.
5. Let cool until firm and chewy.
6. Enjoy - spicy, sweet, and deeply coconuty.



## Coconut Drops (CO-co-nut DROP) Saint Vincent and the Grenadines

Birthday Tip:

Serve coconut drops in both classic brown and ginger-lime variations for extra zest on a birthday platter. They pair beautifully with tropical fruit.

Cultural Note:

In Saint Vincent and the Grenadines, coconut drops are sold at:Roadside standsMarket stallsSchool eventsBeachesFestivals and carnival celebrationsThey are simple to make, full of spice, and deeply tied to local life. Ginger is especially loved in Vincentian sweets - it gives these cookies their warming island punch.Coconut drops reflect the spirit of the islands:ResourcefulFlavorfulRooted in traditionMade to share with neighbors and friends



Fun Flag Fact:

The flag features:Blue - the sea and skyGold - the warmth and bright spirit of the peopleGreen - the lush, fertile islandsThree gold diamonds arranged in a "V" for VincentIt's one of the most visually symbolic flags in the Caribbean.

The Gems of the Antilles

Language: English

Personal Note:

Saint Vincent and the Grenadines is vibrant, breezy, and full of community warmth.Coconut drops taste like that energy - spicy, sweet, comforting, and unforgettable.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

300

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Samoa WS Polynesia Pacific Islands

## Panikeke

Pah-nee-KEH-keh



Samoan Banana Cookies  
Island Drop Fritters

Ocean breeze, island generosity, and a cookie that embodies Pacific comfort. (A beloved island treat - like little banana fritter cookies)

### Ingredients:

- Mashed ripe bananas
- Flour
- Sugar
- Baking powder
- A pinch of salt
- Water or coconut milk
- Optional: vanilla, cinnamon
- Oil for frying

### Instructions:

1. Mash bananas until smooth.
2. Add flour, sugar, baking powder, and salt.
3. Stir in water or coconut milk to form a thick batter.
4. Add vanilla or cinnamon if desired.
5. Drop small spoonfuls into hot oil.
6. Fry until round, golden, and puffed.
7. Drain and enjoy warm - crisp outside, soft banana center.



Panikeke (Pah-nee-KEH-keh) Samoa

Birthday Tip:

Dust panikeke with powdered sugar for a “cookie-style” look. Or serve with caramelized coconut syrup for a festive island birthday treat.

Cultural Note:

Panikeke is a Samoan household staple, especially loved by kids and often served at: Family gatherings Sunday to’ona’i (big family meal) Village events School celebrations Everyday tea time They’re part cookie, part fritter, pure comfort. Some families make panikeke lapotopoto - tiny round donut-like bites - while others make flatter versions. Bananas and coconuts are essential to Samoan food culture, and panikeke captures that island abundance with humble, homestyle sweetness.



Fun Flag Fact:

Samoa’s flag features: A field of red - courage The blue canton - freedom The brilliant Southern Cross constellation - identity and connection to the Pacific night sky One of the most recognizable flags in Oceania.

The Southern Cross

Language: Samoan, English

Personal Note:

Samoa is warm, communal, and full of joy. Panikeke tastes like laughter under palm trees - sweet, cozy, and made to be shared with love.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



San Marino SM Southern Europe

Microstate within Italy

## Torta Tre Monti Cookies

TOR-tah Trey MON-tee



Sammarinese Wafer Cookies  
Hazelnut Wafer Bites

A tiny, ancient, perched on a mountain, and home to a lovely almond-scented treat. (Inspired by San Marino's famous layered wafer cake, transformed into cookie-sized bites)

### Ingredients:

- Wafer sheets (thin, crisp)
- Hazelnut chocolate spread (like gianduja)
- Dark chocolate (for coating)
- Optional: crushed hazelnuts

### Instructions:

1. Spread hazelnut chocolate between wafer sheets to create a layered block.
2. Press and chill until firm.
3. Cut into small squares or cookie-sized rectangles.
4. Dip tops or whole pieces in melted dark chocolate.
5. Sprinkle with crushed hazelnuts if desired.
6. Chill again - crisp, creamy, and indulgent.



Torta Tre Monti Cookies (TOR-tah Trey MON-tee) San Marino

Birthday Tip:

Arrange the wafer cookie bites into a mini three-tower stack, echoing the Tre Monti theme. Drizzle with white chocolate for elegance.

Cultural Note:

San Marino's famous dessert is the Torta Tre Monti, a multi-layered wafer cake representing the republic's three iconic towers on Monte Titano. It's a symbol of national pride and culinary identity. Turning it into "cookie bites" captures the same tradition in a smaller, shareable form. They're enjoyed during: National celebrations Family gatherings Coffee breaks Tourist cafés overlooking medieval views The flavor is distinctly Italian-Sammarinese: chocolate, hazelnut, and crisp wafer.



Fun Flag Fact:

San Marino's flag is white and blue for: White - peace Blue - liberty Its coat of arms shows the three towers (Guaita, Cesta, and Montale), crowned with the word LIBERTAS - freedom - a core value of this tiny republic since the 4th century.

The Two-Towers Flag

Language: Italian

Personal Note:

San Marino is small but full of heart - ancient streets, cool mountain air, and warm cafés. These wafer cookies taste like that charm: crisp, chocolatey, and beautifully simple.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



# Cookie Accord

São Tomé and Príncipe ST Central Africa

Gulf of Guinea

## Bolinhos de Coco e Cacau

Boh-LEEN-yohsh deh COH-koo eh Kah-KOW



Coconut Cocoa Cookies  
Island Cocoa Drops

Lush cocoa groves, island breezes, and a cookie shaped by cacao-rich African tradition. (A simple, rustic island cookie blending two of the nation's signature flavors: coconut & cocoa)

### Ingredients:

- Grated coconut (fresh or dried)
- Cocoa powder (high-quality - São Tomé is famous for it!)
- Sugar
- Flour
- Butter
- Eggs
- A pinch of salt
- Optional: vanilla or cinnamon

### Instructions:

1. Cream butter and sugar.
2. Add eggs and mix until smooth.
3. Stir in coconut, cocoa, flour, and salt.
4. Add vanilla or cinnamon if desired.
5. Shape into small balls or drops.
6. Bake until lightly firm on the outside and tender inside.
7. Cool and enjoy - chocolatey, tropical, and comforting.



Bolinhos de Coco e Cacau (Boh-LEEN-yohsh deh COH-koo eh Kah-KOW) São Tomé and Príncipe

**Birthday Tip:**

Roll warm cookies in fine coconut or dust with cocoa sugar for a celebratory island finish. Perfect with tropical fruit on the side.

**Cultural Note:**

São Tomé and Príncipe is known as the Chocolate Islands - once one of the largest cocoa producers in the world. Coconut is equally abundant along the island shores. These simple cookies reflect everyday island baking: Easy ingredients Deep cocoa aroma Coconut sweetness Portuguese influence blended with African island tradition They are enjoyed during: Afternoon coffee breaks Family gatherings School celebrations Island holidays They taste like the rainforest meeting the shoreline.



**Fun Flag Fact:**

The flag of São Tomé and Príncipe features: Green - lush rainforest Yellow - cocoa and sunlight Red triangle - struggle for independence Two black stars - the two main islands It's bright, bold, and full of meaning.

The Two-Star Flag

Language: Portuguese

**Personal Note:**

São Tomé and Príncipe is serene, green, and rich with the aroma of cocoa trees. These coconut-cocoa cookies taste like that world - warm, earthy, tropical, and full of heart.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:



Saudi Arabia SA Arabian Peninsula

Middle East

Ma'amoul

Mah-AH-mool



Saudi Date Cookies  
Stuffed Eid Cookies

Desert dates, cardamom warmth, and a cookie rooted in centuries of Arabian hospitality. (A beloved Middle Eastern classic - tender outside, sweet date heart)

#### Ingredients:

- For the dough:
  - Fine semolina
  - Flour
  - Butter or ghee
  - Sugar (minimal - dough is barely sweet)
  - Milk or rosewater/orange blossom water
  - A pinch of salt
- For the filling:
  - Soft date paste
  - Butter
  - Cinnamon or cardamom (optional)

#### Instructions:

1. Mix semolina, flour, and melted butter/ghee until sandy.
2. Let rest (traditional ma'amoul dough rests several hours).
3. Add milk or floral water to form a soft dough.
4. Prepare filling by mixing date paste with butter and spices.
5. Shape dough into balls, fill with date mixture, and pinch shut.
6. Press into a ma'amoul mold or decorate by hand.
7. Bake until bottoms are lightly golden.
8. Cool and dust lightly with powdered sugar if desired.



Ma'amoul (Mah-AH-mool) Saudi Arabia

Birthday Tip:

Serve ma'amoul alongside Arabic coffee (qahwa) scented with cardamom. Shape some cookies with date filling and others with pistachio or walnut for a colorful birthday assortment.

Cultural Note:

Ma'amoul is one of Saudi Arabia's most cherished sweets, appearing during Eid al-Fitr, Eid al-Adha, Weddings, Ramadan nights, Family gatherings, and hospitality rituals. They symbolize Generosity, Celebration, Heritage, and the sweetness of welcome. In Saudi homes, multiple generations often gather to shape ma'amoul together - a ritual of connection, storytelling, and devotion.



Fun Flag Fact:

Saudi Arabia's flag is unique: Green - traditional Islamic color, White Arabic script - the Shahada, the Islamic declaration of faith, Sword - justice, strength, and protection. It is one of the few flags in the world featuring sacred text, and thus never flown at half-mast.

The Shahada Flag

Language: Arabic

Personal Note:

Saudi Arabia's culinary heart lies in dates, spice, and warm hospitality. Ma'amoul tastes like that spirit - fragrant, tender, generous, and full of meaning.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Senegal SN West Africa Sahel

## Ndiambour Cookies

JAM-boor COOK-ees



Senegalese Peanut Cookies  
Millet-Peanut Biscuits

Warm Sahel breezes, rich peanut heritage, and a beloved cookie with deep West African roots. (A rustic, nourishing West African classic with Senegalese soul)

### Ingredients:

- Millet flour (traditional and essential)
- Roasted peanuts (ground)
- Sugar or honey
- Butter or oil
- A pinch of salt
- Optional: vanilla or grated coconut

### Instructions:

1. Combine millet flour, ground peanuts, and salt.
2. Add sugar or honey and mix.
3. Rub in butter or add oil to form a crumbly dough.
4. Add a splash of water if needed to bind.
5. Form small patties or balls.
6. Bake until lightly golden and firm.
7. Cool - earthy, nutty, sweet, and satisfying.



## Ndiambour Cookies (JAM-boor COOK-ees) Senegal

### Birthday Tip:

Serve Ndiambour cookies with a dip of warm honey or sprinkle a little coconut on top. Perfect alongside Senegalese mint tea.

### Cultural Note:

Senegal's cuisine is shaped by millet, peanuts, and community, and these cookies reflect all three. They appear at:Market stallsFamily gatheringsAfternoon tea ("ataaya")School snacksVillage celebrationsThey're nourishing and simple - the kind of cookie made from local, ancestral ingredients.Senegal is famous for its concept of teranga - hospitality, generosity, warmth - and sharing Ndiambour cookies is part of that spirit.



### Fun Flag Fact:

Senegal's green-yellow-red flag features a green star symbolizing:HopeUnitySpiritual opennessThe colors reflect pan-African identity and Senegal's cultural richness.

### The Green Star Flag

Language: French, Wolof, many regional languages

### Personal Note:

Senegal is musical, friendly, and filled with peaceful strength. These peanut-millet cookies taste like that soul - earthy, warm, generous, and deeply rooted.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Serbia RS Balkans Southeastern Europe

## Vanilice

VAH-nee-lee-tseh



Serbian Vanilla Cookies  
Walnut Sandwich Cookies

A hearty, old-world, walnut-rich, and full of Balkan comfort. (A tender, powdered-sugar-dusted classic in every Serbian home)

### Ingredients:

- All-purpose flour
- Ground walnuts (traditional and essential!)
- Butter or lard (classic Balkan texture)
- Powdered sugar
- Vanilla sugar or extract
- Lemon zest (optional but beloved)
- Plum jam (“šljivov džem”) - authentic filling
- Powdered sugar for rolling

### Instructions:

1. Cream butter/lard with powdered sugar and vanilla.
2. Add ground walnuts and flour to form a soft dough.
3. Chill for easier shaping.
4. Roll out and cut into small circles.
5. Bake until pale with lightly golden bottoms.
6. Cool completely.
7. Sandwich two cookies with a tiny spoonful of plum jam.
8. Roll in powdered sugar until snowy and beautiful.



Vanilice (VAH-nee-lee-tseh) Serbia

Birthday Tip:

Make a “vanilice tower” with alternating powdered and jam-glazed versions. Or fill some with raspberry jam for a colorful birthday plate.

Cultural Note:

Vanilice are the Serbian holiday cookie - tender, nostalgic, and made in huge batches for: Christmas Slava (family patron-saint celebrations) Weddings New Year Sunday coffee visits The use of plum jam is important - Serbia is famous for its plums and for šljivovica (plum brandy). Vanilice symbolize: Family tradition Warm hospitality Generations cooking together The soft, sweet heart of Balkan home life They melt on the tongue - gentle sweetness, walnut aroma, and bright jam.



Fun Flag Fact:

Serbia's flag features: Red, blue, white - traditional Slavic colors Double-headed eagle - medieval Serbian heraldry A royal crown - symbol of history and identity It is one of Europe's most meaning-rich flags.

The Serbian Eagle Flag

Language: Serbian

Personal Note:

Serbia is soulful - monasteries, mountains, folklore, and warm kitchens. Vanilice taste like that spirit: delicate, tender, walnut-scented, and full of love passed down through generations.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Seychelles SC Indian Ocean East Africa

## Ladob Coconut Cookies

LA-dob



Seychellois Coconut Bites  
Creole Coconut Cookies

Turquoise seas, tropical breezes, and a cookie infused with island coconut charm. (A cookie-style twist on the beloved Seychellois dessert “Ladob”)

### Ingredients:

- Grated coconut (fresh or dried)
- Brown sugar
- Flour
- Butter
- Coconut milk
- A pinch of salt
- Optional: nutmeg, cinnamon, or vanilla (traditional Ladob flavors)

### Instructions:

1. Cream butter and sugar until smooth.
2. Add coconut and a splash of coconut milk.
3. Mix in flour, salt, and optional spices.
4. Form into small mounds or flatten into discs.
5. Bake until lightly golden around the edges.
6. Cool - soft inside, lightly crisp outside, full of tropical aroma.



## Ladob Coconut Cookies (LA-dob) Seychelles

### Birthday Tip:

Serve Ladob Coconut Cookies with toasted coconut on top. Add a drizzle of coconut caramel for a special island birthday treat.

### Cultural Note:

In Seychelles, Ladob is a famous Creole dessert made from sweet potatoes, breadfruit or bananas simmered with coconut milk, sugar, and spices. These cookies borrow those traditional flavors - coconut + warm spice + island sweetness - and turn them into an easy, sharable treat. Seychellois sweets are enjoyed during: Family gatherings Beach picnics National holidays Afternoon tea Creole festivals. They reflect the islands' mix of African, French, Indian, and Chinese culinary influences.



### Fun Flag Fact:

Seychelles' flag is one of the most vibrant in the world: Blue - the sky and sea; Yellow - the sun; Red - the people and their determination; White - harmony; Green - the lush islands. The rays symbolize moving forward toward a bright future.

The Radiant Fan Flag

Language: Seychellois Creole, French, English

### Personal Note:

Seychelles is serene, colorful, and deeply connected to the sea. These cookies echo that beauty - simple, tropical, warm, and made to share with love.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Sierra Leone SL West Africa

## Groundnut Cakes

GROUND-nut KAYKS



Sierra Leone Peanut Cookies  
Groundnut Bites

Coastal warmth, West African comfort, and a cookie shaped by peanut tradition and community spirit. (A beloved street sweet - simple, crunchy, and full of West African flavor)

### Ingredients:

- Roasted peanuts (whole or lightly crushed)
- Sugar
- A splash of water
- A pinch of salt
- Optional flavor: ginger (a local favorite)

### Instructions:

1. Warm sugar and water in a pan until it forms a light caramel.
2. Add peanuts and stir until fully coated.
3. Mix in salt and optional ginger.
4. Drop spoonfuls onto a greased tray or banana leaf.
5. Shape quickly into rounds or small bars before cooling.
6. Let firm - crunchy, sweet, nutty, and delicious.



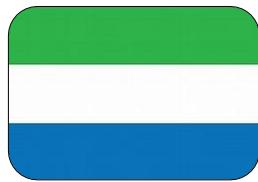
## Groundnut Cakes (GROUND-nut KAYKS) Sierra Leone

### Birthday Tip:

Shape groundnut cakes into hearts or stars, or drizzle lightly with melted chocolate for a birthday twist. Pair with warm ginger tea.

### Cultural Note:

Groundnut cakes are a classic street treat throughout Sierra Leone, especially in: Markets Schoolyards Roadside stands Community festivals Afternoon tea breaks Peanuts (called groundnuts) are central to Sierra Leonean cuisine - used in soups, stews, and snacks. These cookies are beloved because they're: Affordable Easy to make High-energy Perfect for sharing They carry the warmth of Krio hospitality - simple ingredients made with heart.



### Fun Flag Fact:

Sierra Leone's beautiful flag features: Green - agriculture and natural resources White - unity and justice Blue - the sea and the natural harbor of Freetown It's one of the calmest, most peaceful flags in Africa.

The Green-White-Blue

Language: English, Krio, and many local languages

### Personal Note:

Sierra Leone is known for its resilience, kindness, and coastal beauty. Groundnut cakes taste like that spirit - sweet, strong, simple, and shared with love.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Singapore SG Southeast Asia

## Pineapple Tarts

PIE-na-pul TARTS



Singaporean Festive Tarts  
Nyonya Pineapple Cookies

A vibrant, multicultural, and home to a cookie that blends Chinese, Malay, and Peranakan traditions in one delicious bite. (A Lunar New Year favorite - buttery, tangy, melt-in-your-mouth perfection)

### Ingredients:

- For the pineapple jam:
- Fresh grated pineapple
- Sugar
- Cloves (optional)
- Cinnamon stick (optional)
- For the pastry:
- Butter
- Flour
- Cornstarch
- Powdered sugar
- Egg yolks
- A pinch of salt
- Optional: vanilla or milk powder

### Instructions:

1. Cook grated pineapple with sugar (and optional spices) until thick, golden, and jam-like.
2. Cool and roll into tiny balls.
3. Make pastry by creaming butter and sugar, then adding egg yolks, flour, and cornstarch.
4. Chill dough for easier shaping.
5. Shape tarts as:
6. Open-faced (jam on top),
7. Closed/encased (jam inside), or
8. Nyonya-style pressed patterns.
9. Brush with egg wash.
10. Bake until lightly golden.
11. Cool - tender, buttery, sweet-tangy perfection.



Pineapple Tarts (PIE-na-pul TARTS) Singapore

Birthday Tip:

Serve pineapple tarts in different shapes - open-face flowers, lattice tops, or petite golden domes. Add a touch of edible gold dust for extra celebration.

Cultural Note:

Pineapple tarts are the cookie of Lunar New Year in Singapore. In local culture, pineapple (derived from the Hokkien word ong lai, meaning “prosperity comes”) is a sign of good luck and wealth. These cookies appear during: Chinese New Year, Hari Raya and Diwali gatherings (in multicultural homes), Weddings, Festive gifting, Family tea time, The Peranakan (Straits Chinese) version is especially famous - ornate, rich, and fragrant. They symbolize: Abundance, Joy, Prosperity, Multicultural unity.



Fun Flag Fact:

Singapore's flag features: Red - universal brotherhood; White - purity and virtue; Crescent moon - a young nation rising; Five stars - democracy, peace, progress, justice, equality; A small but mighty symbolism.

The Crescent and Five Stars

Language: English, Mandarin, Malay, Tamil (multilingual nation)

Personal Note:

Singapore is a tapestry of cultures - Chinese, Malay, Indian, Eurasian - and pineapple tarts reflect that beautiful blend. They taste like celebration, family, good fortune, and a warm tropical afternoon.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Slovakia SK Central Europe

Linecké Pečivo

Lee-NET-skeh PEH-chee-vo



Slovak Linzer Cookies  
Jam Sandwich Cookies

Forest coziness, Christmas markets, and a cookie filled with walnut warmth and old-world charm.  
(A beloved buttery sandwich cookie filled with bright fruit jam)

Ingredients:

- Butter
- Powdered sugar
- Egg yolks
- All-purpose flour
- Lemon zest or vanilla
- A pinch of salt
- Fruit jam (apricot or raspberry are most traditional)
- Powdered sugar for dusting

Instructions:

1. Cream butter and powdered sugar.
2. Add egg yolks, lemon zest/vanilla, and salt.
3. Stir in flour to form a soft dough.
4. Chill for easier handling.
5. Roll out and cut shapes - circles, flowers, stars.
6. Cut a small “window” into half the cookies.
7. Bake until lightly golden at the edges.
8. Cool completely.
9. Spread jam on the solid cookies and top with the “window” cookies.
10. Dust with powdered sugar - snowy and perfect.



Linecké Pečivo (Lee-NET-skeh PEH-chee-vo) Slovakia

Birthday Tip:

Use heart-shaped cutters or star centers for a festive birthday tray. Offer a trio of fillings - apricot, raspberry, and plum - for colorful variety.

Cultural Note:

Linecké pečivo is adored across Slovakia, especially during: Christmas, Weddings, Name days, Family gatherings, Cookie exchanges. Slovak families often prepare big tins of assorted Christmas cookies, and Linecké are always among the first to be eaten. The tart jam against the buttery cookie captures Slovak pastry tradition - simple, elegant, and made with love. These cookies feel like: Winter markets, Candlelight, Alpine coziness, Holiday family warmth.



Fun Flag Fact:

Slovakia's flag features: White, blue, and red - shared Slavic heritage. A double-barred cross on three blue mountain peaks representing the Tatra, Fatra, and Matra ranges. It's one of Europe's most symbolic and geographically rooted flags.

The Double-Cross Flag

Language: Slovak

Personal Note:

Slovakia is mountains, forests, and warm kitchens filled with spice and pastry. Linecké cookies taste just like that - tender, bright with jam, comforting, and deeply traditional.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Slovenia SI Central Europe / Alps

## Medenjaki

Meh-DEN-yah-kee



Slovenian Honey Cookies  
Alpine Gingerbread Cookies

Alpine meadows, honeyed warmth, and a cookie that carries centuries of tradition. (A soft, fragrant gingerbread-style cookie adored across Slovenia)

### Ingredients:

- Honey (Slovenia is famous for its beekeeping!)
- Flour
- Sugar
- Butter
- Eggs
- Baking soda
- Cinnamon
- Cloves
- Nutmeg
- A pinch of salt
- Optional glaze: powdered sugar + lemon juice

### Instructions:

1. Warm honey and butter gently until smooth.
2. Mix flour, sugar, spices, baking soda, and salt.
3. Add honey mixture and eggs to form a soft dough.
4. Chill for easier shaping.
5. Roll out or form small rounds.
6. Bake until lightly golden and puffed.
7. Glaze with lemon icing or leave plain.



Medenjaki (Meh-DEN-yah-kee) Slovenia

Birthday Tip:

Dip medenjaki halfway in dark chocolate or decorate them with simple white icing swirls for an elegant birthday touch.

Cultural Note:

Slovenia is a nation of beekeepers - home of the famous Carniolan honeybee and centuries-old beekeeping traditions. Honey is deeply tied to Slovenian culture, making medenjaki a cherished cookie, especially during: ChristmasName daysWeddingsVillage festivalsWinter eveningsThey symbolize: Warm hospitality Alpine coziness The sweetness of tradition The deep cultural love for honey and the bees who make it In some regions, medenjaki are decorated with folk motifs, turning cookies into tiny, edible artworks.



Fun Flag Fact:

Slovenia's flag features: White, blue, red - pan-Slavic colors The Triglav mountain (the highest peak) Waves for Slovenia's rivers and Adriatic coast Three golden stars from the medieval Celje coat of arms It's one of the most beautifully geographic flags in Europe.

The Mount Triglav Flag

Language: Slovene

Personal Note:

Slovenia feels like clear rivers, forest trails, and warm kitchens filled with honey and spice. Medenjaki taste like that heart - fragrant, cozy, comforting, and timeless.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



*Cookie Accord*

Solomon Islands SB Melanesia

Pacific Islands

## Coconut & Banana Kui-Kui

KOO-ee KOO-ee



Solomon Coconut Cookies  
Island Banana Drops

Pacific breezes, village warmth, and a cookie shaped by coconut, banana, and island life.(A rustic, nourishing island sweet made from two beloved Solomon staples)

### Ingredients:

- Ripe bananas (mashed)
- Grated coconut (fresh is traditional)
- Flour (or cassava flour in village versions)
- Sugar or honey
- A pinch of salt
- Optional: vanilla or nutmeg
- Oil for shallow frying or baking

### Instructions:

1. Mash ripe bananas until smooth.
2. Add grated coconut, sugar/honey, and salt.
3. Stir in flour little by little to form a soft dough.
4. Add vanilla or nutmeg if desired.
5. Drop spoonfuls onto a pan to shallow-fry OR bake until golden.
6. Cool slightly - chewy, lightly sweet, and full of island aroma.



Coconut & Banana Kui-Kui (KOO-ee KOO-ee) Solomon Islands

Birthday Tip:

Serve kui-kui warm with a drizzle of sweet coconut cream or honey. You can even roll the warm cookies in toasted coconut for extra celebration sparkle.

Cultural Note:

In the Solomon Islands, coconut and banana are everyday treasures - found in almost every home, village, and island market. "Kai-kai" means food in Pijin, and kui-kui refers to small, snackable sweets or fried bites. These cookies appear at: Community gatherings, Church picnics, School lunches, Family tea time, Village celebrations. They represent island simplicity: local ingredients, no fuss, full of heart. The combination of banana + coconut is deeply Pacific, comforting, and nourishing - a taste of home for many island families.



Fun Flag Fact:

The Solomon Islands flag features:  
Blue - the ocean that surrounds the islands  
Green - the land and its forests  
Yellow diagonal stripe - sunshine  
Five white stars - the five main island groups  
It's one of the most symbolic flags of the Pacific.

The Southern Cross & Sun Flag

Language: English, Solomon Islands Pijin, and dozens of local languages

Personal Note:

The Solomon Islands are peaceful, lush, and full of gentle community spirit. These banana-coconut cookies taste like that soul - humble, golden, comforting, and kissed by the Pacific breeze.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Somalia SO Horn of Africa

Buskud

BUS-kood



Somali Tea Biscuits  
East African Spiced Cookies

Spiced breezes, desert hospitality, and a cookie shaped by centuries of East African–Arab trade and flavor. (A fragrant tea-time cookie with cinnamon, cardamom, and gentle sweetness)

Ingredients:

- Flour
- Butter or ghee
- Sugar
- Eggs
- Baking powder
- Cardamom (essential!)
- Cinnamon
- A pinch of salt
- Optional: vanilla, nutmeg, or sesame seeds

Instructions:

1. Cream butter and sugar.
2. Add eggs and mix well.
3. Add flour, baking powder, salt, and spices.
4. Form a soft dough.
5. Shape into rounds, braids, or simple sticks (shapes vary by family).
6. Bake until lightly golden.
7. Cool - crisp edges, tender center, full of spice.



Buskud (BUS-kood) Somalia

Birthday Tip:

Serve Buskud with a dusting of powdered sugar or a drizzle of honey. Pair with spiced Somali tea for a perfect birthday moment.

Cultural Note:

Somalis are famous for their deep hospitality and for serving tea (shaah) with something sweet. Buskud is one of the most common cookies served at: Afternoon tea Weddings Eid celebrations Family gatherings Visiting guests Everyday snacks Thanks to historical spice trade routes through Mogadishu and Zeila, Somali sweets often include cardamom, cinnamon, and vanilla - flavor bridges between East Africa and the Arabian Peninsula. Buskud is simple, fragrant, comforting - a true Somali home cookie.



The Blue Sky Flag

Fun Flag Fact:

Somalia's flag is serene and symbolic: Sky blue - the United Nations (which supported independence) and the endless Somali sky White five-pointed star - uniting Somali peoples across five regions in the Horn of Africa It's one of the most minimalist and meaningful flags in Africa.

Language: Somali, Arabic

Personal Note:

Somalia's culinary heart is warm, aromatic, and filled with generosity. Buskud tastes like that world - humble, spiced, comforting, and meant to be shared.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

326

A Cookie is Tiny. The Gesture is Enormous.

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me n Sol – 2025

South Africa ZA Southern Africa

## Crunchies

KRUN-cheez



South African Oat Bars  
Golden Syrup Crunch Cookies

Sunshine, diversity, and a cookie that's as iconic as the country itself.(A beloved South African classic - chewy, crunchy, golden, irresistible)

### Ingredients:

- Rolled oats
- Desiccated coconut
- Flour
- Sugar
- Butter
- Golden syrup (traditional and essential!)
- Baking soda
- A pinch of salt
- Optional add-ins: raisins, nuts, or chocolate chips

### Instructions:

1. Mix oats, coconut, flour, salt, and sugar in a bowl.
2. Melt butter with golden syrup in a saucepan.
3. Add baking soda - watch it foam lightly.
4. Pour syrup mixture over dry ingredients and stir well.
5. Press into a greased baking tray.
6. Bake until golden and fragrant.
7. Cool slightly, then cut into squares or bars.
8. Let set - chewy center, crispy edges, pure magic.



Crunchies (KRUN-cheez) South Africa

Birthday Tip:

Dip half the crunchie squares in dark chocolate for a celebratory look. Or add colorful sprinkles to the chocolate for a birthday sparkle.

Cultural Note:

Crunchies are deeply South African. You'll find them in: School lunchboxes Road trip snack bags Tea-time trays Farm kitchens Holiday cookie tins They're simple, reliable, sweet, and full of warmth - very much like South African hospitality. The golden syrup gives them their signature flavor and irresistible chew. They reflect the country's blend of British, Afrikaans, and local culinary influences - a true "rainbow nation" cookie.



The Rainbow Nation Flag

Fun Flag Fact:

South Africa's flag is one of the most recognizable on Earth - a symbol of unity after apartheid. The Y-shape represents: Diverse paths converging into one shared future. Colors reflect all major historical influences, without assigning them to specific meanings - a choice meant to unify, not divide.

Language: English, Afrikaans, Zulu, Xhosa, and many others

Personal Note:

South Africa is vibrant, multicultural, musical, and full of generous spirit. Crunchies taste like that heart - earthy oats, sweet golden syrup, cozy coconut, and a perfect mix of crisp + chewy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

South Korea KR East Asia

## Dasik

DAH-sheek



Korean Pressed Tea Cookies

South Korea's desserts balance elegance, heritage, and modern creativity. Traditional sweets highlight rice, nuts, and honey—prepared with care and often served during tea ceremonies or festive holidays.

### Ingredients:

- 1 cup rice flour or sesame flour
- ½ cup honey
- Food-safe wooden dasik molds
- Matcha, black sesame, or chestnut powder (optional)

### Instructions:

1. Mix flour with honey to form a soft, pliable dough.
2. Color or flavor portions with matcha or sesame if desired.
3. Press dough into wooden molds.
4. Gently remove and serve immediately.



Dasik (Pressed Tea Cookies) (DAH-sheek) South Korea

Birthday Tip:

Create a rainbow assortment with matcha, cocoa, sesame, and chestnut for a colorful birthday tea tray.

Cultural Note:

Dasik dates back to royal court cuisine and symbolizes refinement, beauty, and mindful eating.



Fun Flag Fact:

South Korea's flag features yin-yang and trigrams symbolizing balance and harmony.

Taegeukgi  
“The Great Ultimate  
Flag”

Language: Korean

Personal Note:

Delicate, dignified, and perfectly paired with a quiet moment.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



South Sudan SS East-Central Africa

Upper Nile Basi

## Simsim & Groundnut Drop

SIM-sim and GROUND-nut Drop



South Sudan Sesame-Peanut Cookies, Honey Nut Bite

Nile warmth, village generosity, and a cookie shaped by simple grains and the comforting flavor of peanuts. (A rustic, nourishing sweet found across markets and family homes)

### Ingredients:

- Roasted peanuts (coarsely crushed)
- Sesame seeds (simsim)
- Honey or sugar syrup
- A pinch of salt
- Optional flavor: ginger or cardamom

### Instructions:

1. Lightly toast sesame seeds until fragrant.
2. Warm honey or sugar syrup until it thickens slightly.
3. Stir in peanuts, sesame seeds, and salt.
4. Add ginger or cardamom if using.
5. Drop spoonfuls onto a greased tray or banana leaf.
6. Press gently into small rounds.
7. Let cool until firm - chewy, nutty, and naturally sweet.



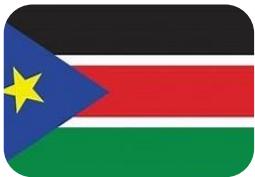
Simsim & Groundnut Drop (SIM-sim and GROUND-nut Drop) South Sudan

Birthday Tip:

Shape the nut drops into stars or hearts while warm. You can also drizzle melted dark chocolate on top for a festive touch.

Cultural Note:

Across South Sudan, sweets are often made from ingredients that store well - peanuts, sesame, honey - staples in village life. Simsims (sesame) is especially important in the region and appears in: Market snacks Wedding gatherings Tea-time treats Festive holidays Roadside stalls These cookies reflect the resourcefulness and warmth of South Sudanese communities. They're simple, high-energy, and perfect for sharing after long days of work or travel. The combination of sesame + peanuts + honey is deeply traditional - nourishing, aromatic, and comforting.



Fun Flag Fact:

South Sudan's flag symbolizes hope and unity: Black - the people Red - the blood shed for freedom Green - the land Blue triangle - the Nile River Gold star - unity of the nation It's one of the youngest national flags in the world.

The New Dawn Flag

Language: English, Arabic, and many local languages (Dinka, Nuer, Shilluk)

Personal Note:

South Sudan carries a spirit of resilience, community, and quiet strength. These nut-and-sesame cookies taste like that heart - simple, grounded, sweet, and deeply nourishing.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Spain ES Southern Europe

Iberian Peninsula

## Polvorone

Pol-vo-ROH-nes



Spanish Almond Crumble Cookies  
Andalusian Christmas Cookie

Sunlit plazas, almond groves, and a cookie with centuries of Moorish, Mediterranean, and Iberian sweetness. (A melt-in-your-mouth classic from Andalusia, especially loved at Christmas)

### Ingredients:

- Flour (lightly toasted for authentic texture)
- Ground almonds
- Powdered sugar
- Lard or butter (lard is traditional)
- Cinnamon
- Lemon zest (optional)
- A pinch of salt
- Optional: sesame seeds or cocoa

### Instructions:

1. Lightly toast flour in a dry pan until beige and nutty.
2. Mix flour with ground almonds, cinnamon, and salt.
3. Add lard/butter and powdered sugar; knead gently.
4. Form small rounds or ovals.
5. Bake until firm but still pale.
6. Cool completely - they will be fragile and crumbly.
7. Dust generously with powdered sugar.



Polvorone (Pol-vo-ROH-nes) Spain

Birthday Tip:

Serve polvorones in colorful paper wrappers (traditional style). Add cocoa or lemon versions for a festive cookie rainbow.

Cultural Note:

Polvorones and their cousins, mantecados, are iconic during Christmas and Epiphany Village fiestas. Andalusian celebrations. Family gatherings. Their name comes from polvo - "powder" - because they crumble like soft, sweet dust in your mouth. They have roots in Andalusian Moorish baking, with almonds and spices passed down through centuries. Some regions add orange blossom water, cocoa, or sesame. They represent Mediterranean warmth, family tradition, holiday generosity.



La Rojigualda

Fun Flag Fact:

Spain's flag features two red bands and a yellow center band. The national coat of arms: Pillars of Hercules, Crown, Shield with Castile's castle, León's lion, Aragon's stripes, Navarre's chains, and Granada's pomegranate. It's one of the most symbol-rich flags in Europe.

Language: Spanish

Personal Note:

Spain is sunlight, music, ancient cities, and almond orchards. Polvorones taste like that heart - warm, crumbly, sweet, and full of Iberian soul.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Sri Lanka LK South Asia

Island of Sri Lanka

Kokis

KO-kees



Sri

Lankan Rosette Cookies  
Avurudu Kokis

Island spices, tea country warmth, and a cookie that feels like a sweet breeze off the Indian Ocean.  
(A beloved Sri Lankan New Year treat - crisp, lacy, and lightly spiced)

#### Ingredients:

- Rice flour
- Thick coconut milk
- Eggs
- Sugar
- A pinch of turmeric (for golden color)
- Salt
- Oil for deep frying

#### Instructions:

1. Whisk rice flour, coconut milk, eggs, sugar, salt, and turmeric into a smooth batter.
2. Heat oil and submerge a kokis iron (flower-shaped mold) to warm it.
3. Dip the hot iron into the batter - but not fully - then into the hot oil.
4. Gently shake off until the cookie separates and crisps.
5. Fry until golden and lacy.
6. Cool - light, crisp, and beautifully shaped.



Kokis (KO-kees) Sri Lanka

Birthday Tip:

Drizzle kokis with a touch of melted jaggery syrup or dust lightly with powdered sugar for extra sparkle.

Cultural Note:

Kokis is one of the most iconic foods of Sri Lankan Avurudu (Sinhala & Tamil New Year). It represents: Prosperity Celebration Unity The beauty of tradition You'll find kokis on nearly every festive table alongside other Avurudu sweets like kavum and aluwa. The Dutch introduced the rosette concept centuries ago, but Sri Lanka transformed it with: Rice flour Coconut milk Golden spicelands flair Kokis is also enjoyed at weddings, temple celebrations, and village gatherings. It is crisp, delicate, joyful - just like Sri Lankan hospitality.



The Lion Flag

Fun Flag Fact:

Sri Lanka's stunning flag features: A golden lion holding a sword (Sinhalese heritage) Four bo leaves (Buddhist virtues) Orange and green vertical bars (Tamil and Muslim communities) A maroon field representing the nation It is one of the most symbolically rich flags in Asia.

Language: Sinhala, Tamil

Personal Note:

Sri Lanka is lush, colorful, fragrant with tea and spice. Kokis tastes like that world - crisp, coconut-rich, festive, and full of island sunshine.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Sudan SD Northeast Africa Nile Basin

## Date Kleicha

KLAY-chah



Sudanese Date Cookies  
Spiced Date Rolls

Desert dates, Nile harvests, and a cookie that carries old Nubian–Arab sweetness. (A Sudanese twist on a beloved Middle Eastern cookie - soft dough, fragrant spices, sweet date heart)

### Ingredients:

- For the dough:
- Flour
- Butter or oil
- Sugar
- Milk or water
- Baking powder
- Cardamom or cinnamon
- A pinch of salt
- For the filling:
- Soft date paste
- Butter
- Cardamom or cinnamon

### Instructions:

1. Mix flour, sugar, salt, cardamom/cinnamon, and baking powder.
2. Add butter/oil and rub to sandy crumbs.
3. Add milk or water to form a soft dough.
4. Mix date paste with butter and a little spice.
5. Roll dough into a rectangle and spread the date filling.
6. Roll up like a log and slice, or fold and shape into small rounds.
7. Bake until lightly golden.
8. Cool - fragrant, soft, and deeply comforting.



Date Kleicha (KLAY-chah) Sudan

Birthday Tip:

Drizzle baked kleicha with a light cardamom glaze or sprinkle with sesame seeds for a festive look. Serve warm with Sudanese cinnamon–ginger tea (chai bi zabadi).

Cultural Note:

Sudan's cuisine blends Arab, Nubian, and African influences, and date sweets are everywhere - dates are one of the nation's most sacred foods. You'll find Date Kleicha at:Eid celebrationsWeddingsRamadan eveningsFamily tea timeMarket stallsLong journeys (they store well!)Cardamom is especially beloved in Sudan, giving these cookies their signature perfume. They are simple, nourishing, and full of homeland warmth.



Fun Flag Fact:

Sudan's flag features:Red - struggle and sacrificeWhite - peace, optimismBlack - the people and the ancient Nubian kingdomGreen triangle - Islam, agriculture, and the Nile's fertilityIts shape is shared with several Arab countries, but its meaning is distinctly Sudanese.

The Pan-Arab Tricolor

Language: Arabic (plus many local languages)

Personal Note:

Sudan is resilient, generous, and full of quiet beauty. These date-filled cookies taste like that soul - warm, sweet, spiced, and deeply tied to family and tradition.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Suriname SR South America

Caribbean cultural sphere

## Bojo Bites

BOE-joe



Surinamese Cassava Cookies  
Coconut-Spice Rainforest Bites

Rainforest richness, Caribbean warmth, and a cookie shaped by its beautiful blend of cultures. (A cookie-style twist on Suriname's beloved "Bojo" cassava cake)

### Ingredients:

- Grated cassava (fresh or frozen)
- Grated coconut
- Sugar
- Eggs
- Butter or coconut oil
- Coconut milk
- A pinch of salt
- Optional spices: nutmeg, cinnamon, almond essence
- Optional add-in: raisins soaked in rum (very traditional)

### Instructions:

1. Combine cassava, coconut, sugar, spices, and salt.
2. Mix in eggs, coconut milk, and melted butter/oil.
3. Add raisins – Optional.
4. Spoon small portions onto a lined baking sheet.
5. Bake until lightly golden at the edges.
6. Cool - chewy, tropical, warmly spiced.



Bojo Bites (BOE-joe) Suriname

Birthday Tip:

Top each Bojo Bite with a tiny raisin or a dab of coconut cream. Or sprinkle with golden sugar for a festive shine.

Cultural Note:

Suriname is one of the most culturally diverse nations in the world, with influences from: Indigenous peoples Africans (Maroon communities) Dutch colonists Indian, Javanese, Chinese immigrants Bojo - a cherished cassava-coconut cake - is loved across all of these communities. Turning it into "Bojo Bites" keeps its soul while making it cookie-sized. These treats appear at: Birthday parties Holiday gatherings Family events Street food stalls Festivals The combination of cassava + coconut + spice is rainforest comfort at its finest.



The Green-Red-Green Star Flag

Fun Flag Fact:

Suriname's flag features: Green - fertility of the land White - freedom and justice Red - progress and struggle Yellow star - unity in a multiethnic nation It beautifully captures Suriname's motto: "One people, one nation, one destiny."

Language: Dutch, Sranan Tongo, Hindi, Javanese, Maroon languages

Personal Note:

Suriname feels like a meeting place of cultures surrounded by lush nature. These cassava-coconut cookies taste like that heart - warm, sweet, tropical, and full of blended heritage.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Sweden SE Northern Europe

Scandinavia

## Pepparkakor

PEP-par-kah-kor



Swedish Ginger Snaps,  
Scandinavian Spice Cookies

Fika culture, snowy coziness, and a spice cookie beloved across Scandinavian homes. (Thin, crisp, warmly spiced - the heart of Swedish holiday baking)

### Ingredients:

- Flour
- Butter
- Sugar
- Golden syrup or molasses
- Baking soda
- Cinnamon
- Ginger
- Cloves
- Optional: cardamom or orange zest
- A pinch of salt

### Instructions:

1. Heat butter, sugar, and syrup until melted; cool slightly.
2. Mix flour, spices, baking soda, and salt in a bowl.
3. Combine with the syrup mixture to form a smooth dough.
4. Chill overnight (important for flavor + rolling!).
5. Roll very thin and cut into hearts, stars, animals, or traditional shapes.
6. Bake until crisp and lightly browned.
7. Cool - thin, snappy, perfectly spiced.



Pepparkakor (PEP-par-kah-kor) Sweden

Birthday Tip:

Make pepparkakor in birthday shapes - letters, numbers, hearts - and drizzle with simple white icing for a festive touch.

Cultural Note:

Pepparkakor is the Swedish Christmas cookie, but it's enjoyed year-round during fika - the Swedish ritual of coffee + something sweet. You'll find them at: Holiday markets Lucia Day celebrations School plays Winter gatherings Coffee breaks in every season They are said to "make you kind" - an old Swedish phrase: "Eat a pepparkaka, so you'll be nice!" The combination of ginger, cinnamon, and cloves reflects Sweden's centuries-long spice trade history.



Fun Flag Fact:

Sweden's flag - blue with a yellow Nordic cross - symbolizes: Blue - sky and lakes Yellow - generosity and the bright Nordic light It follows the Scandinavian cross style shared with Denmark, Norway, Finland, and Iceland.

The Swedish Blue

Language: Swedish

Personal Note:

Sweden is calm forests, snowy windows, warm candlelight, and the gentle rhythm of fika. Pepparkakor tastes like that soul - crisp, spiced, comforting, and deeply beloved.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

342

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Switzerland CH Central Europe

Swiss Alps (City of Basel)

### Basler Läckerli

BAHZ-ler LECK-er-lee



Swiss Honey Spice Cookies  
Basel Gingerbread Bars

Alpine peaks, cozy chalets, and a cookie as elegant and precise as a Swiss timepiece. (A famous specialty from Basel - chewy, spiced, and lightly glazed)

#### Ingredients:

- Honey
- Sugar
- Candied orange and lemon peel
- Ground almonds or hazelnuts
- Flour
- Cinnamon
- Cloves
- Nutmeg
- Kirsch (optional, traditional)
- Baking powder
- Powdered sugar + water (for glaze)

#### Instructions:

1. Warm honey and sugar until dissolved; cool slightly.
2. Add flour, nuts, spices, baking powder, and candied peel.
3. Mix into a dense, sticky dough.
4. Roll or press into a lined baking tray.
5. Bake until firm and aromatic.
6. While warm, brush with a thin sugar glaze.
7. Cut into rectangles while still soft.
8. Cool - chewy, spiced, honeyed perfection.



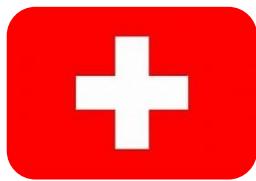
Basler Läckerli (BAHZ-ler LECK-er-lee) Switzerland

Birthday Tip:

Cut Läckerli into heart or star shapes for a festive birthday tray. Or dip one end in dark chocolate for a Swiss-luxe finish.

Cultural Note:

Basler Läckerli dates back to the 1400s, created for the Council of Basel. It is now enjoyed throughout Switzerland, especially during: Christmas markets, Winter celebrations, Coffee breaks, Alpine holidays, Gift boxes and festive tins. It reflects Switzerland's long spice-trade history and love for precision, craft, and natural Ingredients. The texture is unique - not soft, not hard, but a perfect chewy-spiced middle.



Fun Flag Fact:

Switzerland's flag is one of only two square national flags (with Vatican City). The white cross stands for faith and neutrality, placed on the iconic red field. It is instantly recognizable worldwide - a symbol of quality, precision, and peace.

The Swiss Cross

Language: German, French, Italian, Romansh

Personal Note:

Switzerland is crisp mountain air, warm wooden kitchens, and the scent of spice drifting through winter streets. Basler Läckerli tastes like that heart - refined, honey-sweet, spiced, and beautifully enduring.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

344

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Syria SY Levant Middle East

## Barazek

Bah-RAH-zehk



Damascene Sesame Cookies  
Pistachio-Sesame Crisps

Ancient cities, jasmine nights, hospitality woven into every sweet, and a cookie cherished across Levantine homes. (Crisp edges, buttery centers, sesame + pistachio magic - a true Damascus classic)

### Ingredients:

- Butter
- Sugar
- Flour
- Honey or syrup
- Sesame seeds (toasted)
- Finely chopped pistachios
- Baking powder
- A pinch of salt
- Optional: vanilla

### Instructions:

1. Cream butter and sugar until light.
2. Add flour, baking powder, salt, and optional vanilla.
3. Roll small balls of dough.
4. Dip one side in honey/syrup, then press into sesame seeds.
5. Press the other side into chopped pistachios.
6. Arrange with sesame side up.
7. Bake until golden at the edges and crisp.
8. Cool - fragrant, crunchy, and heavenly.



Barazek (Bah-RAH-zehk) Syria

Birthday Tip:

Arrange Barazek on a plate with alternating sesame and pistachio sides facing up - beautiful color contrast. Drizzle a thin honey ribbon across the plate for a golden birthday glow.

Cultural Note:

Barazek are one of Syria's most iconic cookies, especially from Damascus and Aleppo - cities with ancient pastry traditions. They are served:With afternoon teaTo welcome guestsAt Ramadan iftarsDuring Eid and holidaysIn pastry boxes gifted to friends and familyTheir flavor comes from Syria's famous nuts and sesame - the Levant has cultivated pistachios for thousands of years. Barazek symbolize:GenerosityHeritageCraftsmanshipThe sweetness of Syrian hospitalityThey are crisp, delicate, and deeply aromatic - a cookie with soul.



The Pan-Arab Stars

Fun Flag Fact:

Syria's flag features:Red - struggle and sacrificeWhite - peace and bright futureBlack - oppression overcomeTwo green stars - originally symbolizing the union with Egypt, now tied to unity and Arab identityIt shares the Arab Liberation colors used across the region.

Language: Arabic

Personal Note:

Syria is poetry, jasmine evenings, ancient stone markets, and warm cups of tea shared with love. Barazek taste like that heart - crisp, nutty, sweet, timeless, and full of quiet beauty.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Taiwan TW East Asia Island of  
Formosa

## Pineapple Cake (Fènglí Sū) fuhng-LEE soo



Taiwanese Pineapple Pastry

Taiwan's dessert traditions blend Indigenous flavors, Chinese heritage, and playful modern twists. Sweets are often light, fruity, or delicately crafted—perfect for sharing during tea time or festivals.

### Ingredients:

- 1 ½ cups flour
- ½ cup butter
- ¼ cup powdered sugar
- 1 egg yolk
- Pineapple jam or paste for filling

### Instructions:

1. Beat butter and sugar until creamy
2. Add egg yolk, then flour; mix into a soft dough.
3. Wrap dough around a spoonful of pineapple filling.
4. Shape into squares or rectangles.
5. Bake at 350°F (175°C) for 12–15 minutes.



Pineapple Cake (Fènglí Sū) (fuhng-LEE soo) Taiwan

Birthday Tip:

Wrap mini pineapple cakes in bright paper or place them in tiny gift boxes for birthday favors.

Cultural Note:

Pineapple cakes symbolize prosperity and good fortune, making them a treasured gift during celebrations.



Fun Flag Fact:

Taiwan's flag features a white sun with 12 rays representing each month and the spirit of progress.

The Blue Sky, White Sun,  
Red Earth

Language: Mandarin Chinese, Taiwanese Hokkien

Personal Note:

Bright, sweet, and joyfully Taiwanese.

Cookie Accord Stamp:

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Tajikistan TJ Central Asia

Pamir Mountains

## Kulcha

KOOL-chah



Tajik Tea Cookies  
Silk Road Spice Cookies

Silk Road mountains, fragrant tea houses, and a cookie shaped by Central Asian hospitality. (Soft, lightly sweet, often decorated - a beloved Tajik teatime treat)

### Ingredients:

- Flour
- Butter or oil
- Sugar
- Milk or yogurt
- Egg
- Baking powder or yeast (varies by family)
- A pinch of salt
- Spices: cardamom or nigella seeds (black cumin)
- Optional: sesame seeds for topping

### Instructions:

1. Mix flour, sugar, salt, and baking powder/yeast.
2. Add butter or oil and rub into crumbs.
3. Add milk or yogurt and egg to form a soft dough.
4. Chill slightly for easier shaping.
5. Flatten into small discs.
6. Press designs on top with a fork or traditional stamp.
7. Sprinkle with sesame or nigella seeds.
8. Bake until lightly golden - soft, fragrant, comforting.



Kulcha (KOOL-chah) Tajikistan

Birthday Tip:

Use a patterned cookie stamp for beautiful designs. Brush tops with a little honey after baking for a birthday shine.

Cultural Note:

Kulcha is part of a family of Central Asian breads and cookies. In Tajikistan, the cookie-sized version appears everywhere: Tea houses (choykhona) Family visits Navruz (New Year) Weddings Mountain village celebrations The flavor is subtle - lightly sweet, gently spiced - perfect for tea. Cardamom hints at Persian influence, while nigella seeds reflect ancient Silk Road spice routes. Sharing Kulcha is a gesture of peace, warmth, and welcome, rooted in Tajik hospitality.



The Crown and Stars Flag

Fun Flag Fact:

Tajikistan's flag carries deep symbolism: Red - unity and bravery; White - purity and the snow of the Pamir mountains; Green - agriculture and life; Crown + seven stars - sovereignty, prosperity, and the sacredness of the number seven in Persian culture. It is one of the most elegant flags in Central Asia.

Language: Tajik (Persian family), Russian

Personal Note:

Tajikistan feels like high mountains, warm tea, and gently spiced air. Kulcha cookies taste like that soul - simple, comforting, welcoming, and shaped by ancient roads.

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Tanzania TZ East Africa Zanzibar Coast

## Kaimati

Kai-MAH-tee



Tanzanian Syrup Drops  
Swahili Coconut Dough Bites

Spice island breezes, Swahili warmth, and a cookie shaped by coconut, cardamom, and coastal charm. (Crisp outside, soft inside, soaked in sweet syrup - a coastal favorite)

### Ingredients:

- For the dough:
- Flour
- Sugar
- Yeast
- Warm water
- Grated coconut
- Cardamom (essential in Swahili cuisine)
- A pinch of salt
- For the syrup:
- Sugar
- Water
- Lemon juice
- Optional: rosewater or saffron

### Instructions:

1. Mix flour, yeast, sugar, coconut, cardamom, and salt.
2. Add warm water to create a thick batter.
3. Let rise until bubbly and airy.
4. Heat oil and drop spoonfuls of batter to fry.
5. Fry until golden and crisp.
6. Dip warm kaimati in hot syrup until coated.
7. Serve - glossy, chewy, fragrant, heavenly.



Kaimati (Kai-MAH-tee) Tanzania

Birthday Tip:

Sprinkle pistachios or toasted coconut over syrupy kaimati for a festive, jewel-like birthday plate.

Cultural Note:

Kaimati is a classic sweet along the Swahili Coast, especially in Zanzibar. It's cherished during Ramadan (iftar tables), Weddings, Beach gatherings, and Evening tea time. The combination of yeast dough + coconut + cardamom + syrup reflects the Indian Ocean trade routes that shaped Tanzania's cuisine. It tastes like the meeting of Africa, Arabia, India, and the islands - warm, sweet, spiced, and deeply joyful.



Fun Flag Fact:

Tanzania's diagonal flag colors represent:  
Green - the land  
Blue - the Indian Ocean  
Yellow - mineral wealth  
Black - the people  
A truly coastal identity captured in four colors.

The Green-Gold-Black

Language: Swahili, English

Personal Note:

Tanzania carries the spirit of the ocean - spices drifting through the air, laughter during evening tea, and the glow of late sunsets. Kaimati tastes like that heart - warm, sweet, fragrant, and full of coastal magic.

Cookie Accord Stamp:

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Shared with:

Memory:

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Thailand TH Southeast Asia

## Khanom Ping

Kah-NOM PING



Thai Coconut Cookies  
Bangkok Meltaway Cookies

Tropical color, temple markets, coconut palms, and a cookie that is tiny, delicate, and full of Thai sweetness. (A classic Thai tea-snack - crisp outside, powdery soft inside, lightly sweet and fragrant)

### Ingredients:

- Coconut milk (or coconut cream)
- Grated coconut (optional but delicious)
- Sugar
- Eggs
- Tapioca flour (traditional for the signature texture)
- A pinch of salt
- Optional: pandan essence or vanilla

### Instructions:

1. Beat eggs and sugar until pale.
2. Add coconut milk and optional pandan/vanilla.
3. Stir in tapioca flour (+ grated coconut if using) to form a soft dough.
4. Roll into tiny balls - about marble-sized.
5. Bake until the bottoms are lightly golden.
6. Cool - they become airy, crisp, and melt into sweetness.



Khanom Ping (Kah-NOM PING) Thailand

Birthday Tip:

Tint half the dough with natural pandan green or butterfly-pea blue for a colorful birthday cookie bowl. Or drizzle with a thin coconut glaze for extra shine.

Cultural Note:

Khanom Ping is one of Thailand's oldest traditional sweets, especially associated with: New Year celebrations Temple fairs Afternoon tea Street markets Gift boxes (khanom tins) Their meltaway texture comes from the use of tapioca flour - a staple in Thai desserts. Of ten lightly scented with pandan or coconut, they're tiny, joyful treats that disappear by the handful. They reflect Thailand's dessert culture: Small Fragrant Pretty Perfect with tea Often made in big batches for sharing



Fun Flag Fact:

Thailand's flag is called Trairanga ("tricolor"): Red - the nation White - religion Blue - the monarchy The symmetric design symbolizes balance and unity.

Thong Trairong "Tricolor"

Language: Thai

Personal Note:

Thailand is markets buzzing at dusk, warm nights, bright colors, and coconut in the air. Khanom Ping tastes like that spirit - tiny, sweet, fragrant, and unforgettable.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Timor-Leste TL Southeast Asia

Island of Timor

## Batar Daan Cookies

BAH-tar DAH-ahn



Timorese Maize Cookies, Coconut  
Corn Bites

mountains meeting the sea, village hearths, and a cookie shaped by coconut, maize, and the quiet resilience of the Timorese people. (A cookie-style twist inspired by batar daan - Timor-Leste's beloved corn-coconut comfort food)

### Ingredients:

- Cornmeal or finely ground maize
- Grated coconut
- Sugar or honey
- Butter or coconut oil
- A pinch of salt
- Optional: vanilla or nutmeg
- Optional: a splash of coconut milk for richness

### Instructions:

1. Mix cornmeal, grated coconut, sugar/honey, and salt.
2. Add butter or coconut oil to bind.
3. Stir in a little coconut milk if dough feels dry.
4. Shape into small patties or drop-style cookies.
5. Bake until edges turn golden and fragrant.
6. Cool - rustic, lightly sweet, and full of island charm.



Batar Daan Cookies (BAH-tar DAH-ahn) Timor-Leste

Birthday Tip:

Add a little grated lime zest or drizzle with a touch of coconut caramel for a festive island sparkle.

Cultural Note:

In Timor-Leste, batar daan (corn + coconut) is a national comfort dish, eaten in villages across the country. This cookie adaptation reflects the same flavors with a sweet twist. Corn and coconut are central to Timorese life and appear in: Village kitchens Festas (celebrations) Family gatherings Market stalls Afternoon tea moments The flavor is simple and nourishing, mirroring the resilience of the Timorese people and the island's deep agricultural roots.



Fun Flag Fact:

Timor-Leste's striking flag features: Red - struggle for freedom Black - past hardships Yellow triangle - traces of colonial history White star - peace and guiding hope It's one of the most symbolic and hard-won flags in modern Asia.

The Rising Triangle Flag

Language: Tetum, Portuguese

Personal Note:

Timor-Leste feels like quiet strength - mountains, coconut palms, bright cloth markets, and families sharing simple, nourishing food. These maize-coconut cookies taste like that heart: humble, sweet, comforting, and deeply rooted in place.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Togo TG West Africa

Klaklo de Cacahuète

KLAH-kloh deh kah-kah-WET



Togo Peanut Cookies  
Groundnut Sweet Drops

West African warmth, market life, and a cookie shaped by the region's beloved peanuts and simple, joyful sweetness. (A Togolese twist on West African peanut treats - simple, crunchy, and full of heart)

#### Ingredients:

- Roasted peanuts (crushed or ground)
- Sugar
- A splash of water
- A pinch of salt
- Optional: ginger (popular locally)
- Optional: grated coconut

#### Instructions:

1. Heat sugar and a little water to form a light caramel.
2. Add crushed peanuts and stir until fully coated.
3. Mix in salt and optional ginger or coconut.
4. Drop spoonfuls onto a greased tray.
5. Shape quickly into small rounds.
6. Let cool - crisp, sweet, nutty, and addictive.



Birthday Tip:

Shape the peanut drops into hearts or stars while warm, or roll in coconut for festive texture. They pair beautifully with hibiscus tea (bissap).

Cultural Note:

Across Togo, peanuts (arachides or groundnuts) are a staple ingredient - used in sauces, snacks, and sweets. Klaklo de Cacahuète is found:  
At markets  
In schoolyards  
At roadside stands  
During family celebrations  
As a simple afternoon treat  
It's beloved because it's:  
Affordable  
Easy to prepare  
High-energy  
Perfect for sharing  
The ginger variation is especially popular in the south, adding a warm Togolese kick.



The Five Stripes Flag

Fun Flag Fact:

Togo's flag features five green and yellow stripes with a red square and a white star:  
Green - hope and agriculture  
Yellow - natural wealth  
Red - courage  
White star - purity and freedom  
It was designed by a young Togolese artist and is one of Africa's most recognizable flags.

Language: French, Ewe, Mina, Kabiyé

Personal Note:

Togo feels vibrant and friendly - music in the markets, warm breezes, and simple sweets shared with joy. These peanut drops taste like that spirit: crunchy, sweet, grounded, and welcoming.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



# Cookie Accord

Tonga TO Polynesia South Pacific

## Keke 'Ikai Me'akai

KEH-keh ee-KAI meh-ah-KAI



Tongan Coconut Cookies  
Island Tea Biscuits

Ocean winds, island feasts, and a cookie shaped by coconut, vanilla, and Tongan village warmth.  
(Soft, coconut-rich little cookies often served with tea at family and church gatherings)

### Ingredients:

- Grated coconut (fresh or dried)
- Flour
- Sugar
- Butter
- Eggs
- Baking powder
- Vanilla
- A pinch of salt
- Optional: coconut milk (for richer flavor)

### Instructions:

1. Cream butter and sugar until fluffy.
2. Add eggs and vanilla; mix well.
3. Stir in flour, baking powder, salt, and grated coconut.
4. Add a splash of coconut milk if dough feels dry.
5. Form small balls or flattened rounds.
6. Bake until lightly golden at the edges.
7. Cool - soft, tender, and coconut-fragrant.



# Cookie Accord

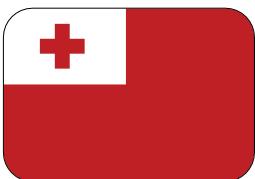
Keke 'Ikai Me'akai (KEH-keh ee-KAI meh-ah-KAI) Tonga

## Birthday Tip:

Dip half the cookie in white chocolate and sprinkle with toasted coconut for a festive island shine. Serve with pineapple slices or a tropical fruit cup.

## Cultural Note:

"Keke" simply means cake or sweet in Tongan, and there are many beloved varieties - doughnuts, buns, tea biscuits, and coconut cookies. Keke 'ikai me'akai ("cake that is not a full meal") refers to simple little treats served during Afternoon tea Church fellowship Family visits Island feasts ('umu) School functions Celebrations and birthdays. Coconut is central to Tongan life - food, culture, and identity - and these cookies carry that warm, tropical tradition. They are humble, sweet, and deeply comforting.



## Fun Flag Fact:

Tonga's flag features A red field - sacrifice and courage A white canton with a red cross - Christianity, central to Tongan identity It is one of the oldest national flags still in use.

The Red Cross Flag

Language: Tongan, English

## Personal Note:

Tonga feels like waves against coral, warm laughter, family meals, and coconut-scented kitchens. These cookies taste like that island heart - simple, sweet, comforting, and full of love.

## Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Trinidad & Tobago TT Caribbean

West Indies

## Coconut Drops

KO-ko-nut Drops



Trini Coconut Cookies  
Caribbean Spice Drops

Calypso rhythm, Caribbean sunshine, and a cookie shaped by coconut, spice, and that unmistakable Trini joy. (A warm, homey Trinidadian favorite - soft, spiced, coconut-packed, and perfect with tea)

### Ingredients:

- Fresh grated coconut (key to the flavor)
- Flour
- Brown sugar
- Butter
- Eggs
- Baking powder
- Cinnamon
- Nutmeg
- Ginger (optional but loved)
- Vanilla
- A pinch of salt
- Optional: raisins or candied fruit (holiday style)

### Instructions:

1. Cream butter and sugar until soft and fluffy.
2. Add eggs and vanilla.
3. Stir in flour, spices, baking powder, and salt.
4. Fold in lots of grated coconut (and raisins if using).
5. Drop spoonfuls of dough onto a baking sheet.
6. Bake until lightly golden at the edges.
7. Cool - soft, spiced, chewy, and full of island comfort.



Coconut Drops (KO-ko-nut Drops) Trinidad & Tobago

Birthday Tip:

Top each cookie with a small mound of toasted coconut for a festive look. Or drizzle them with a simple rum glaze (a very Trini touch!).

Cultural Note:

Coconut Drops are a Trinidad & Tobago classic, found at: Village shops After-school snacks Church fundraisers Carnival gatherings Christmas and Divali tables Lime (hangout) sessions with tea They reflect Trinidad's joyful blend of cultures - African, Indian, European, Chinese, Syrian-Lebanese, and Indigenous influences - with coconut and warm spices tying it all together. They're humble, nostalgic, and deeply loved.



Fun Flag Fact:

Trinidad & Tobago's bold flag features: Red - vitality and courage Black - the strength and resilience of the people White - the sea and purity of aspiration The diagonal stripe design is unique and instantly recognizable - one of the most striking Caribbean flags.

The Sun-Sea-Sand Flag

Language: English, Trinidadian Creole

Personal Note:

Trinidad & Tobago is rhythm, warmth, steelpan music, and coconut in everything. Coconut Drops taste like that soul - soft, spiced, joyful, and wrapped in sunshine.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Tunisia TN North Africa Maghreb

## Makroud

Mah-KROOD



Tunisian Date Diamonds  
Semolina Honey Cookies

Mediterranean light, North African spice, almond groves, and a cookie as elegant as Tunisian hospitality. (A beloved North African classic - crisp outside, soft date center, honey-kissed)

### Ingredients:

- For the dough:
- Fine semolina
- Flour (optional)
- Butter or olive oil
- Orange blossom water or warm water
- A pinch of salt
- For the filling:
- Date paste
- Cinnamon
- Orange zest or orange blossom water
- Butter
- For finishing:
- Honey or sugar syrup

### Instructions:

1. Mix semolina, a little flour, salt, and melted butter/oil.
2. Add warm water or orange blossom water to form a soft dough.
3. Mix date paste with butter, cinnamon, and zest.
4. Roll dough into a log, make a long indentation, fill with date mixture, and seal shut.
5. Flatten slightly and cut into diamond shapes.
6. Fry until golden or bake for a lighter version.
7. Dip warm cookies in honey or syrup.
8. Cool - tender, fragrant, and addictive.



Makroud (Mah-KROOD) Tunisia

Birthday Tip:

Sprinkle crushed pistachios on top after dipping in honey for a jewel-like birthday finish.

Cultural Note:

Makroud is iconic across Tunisia, Algeria, and parts of Libya - but Tunisia's version is especially famous. You'll find it during: Ramadan evenings Eid celebrations Weddings Family gatherings Afternoon tea in Tunisian cafés Semolina gives the cookie its unique crumb, while dates and honey reflect Tunisia's ancient oasis agriculture. The aroma - orange blossom, cinnamon, warm dates - is pure North African joy.



Fun Flag Fact:

Tunisia's striking red-and-white flag features: A white circle for peace A red crescent - strength and unity A five-point star - the Five Pillars of Islam Its design echoes centuries of Mediterranean history and identity.

The Red Crescent Flag

Language: Arabic, French

Personal Note:

Tunisia is bright souks, turquoise coastlines, jasmine evenings, and ancient Carthaginian echoes. Makroud tastes like that world - sweet, warm, fragrant, and deeply rooted in tradition.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Turkey TR Anatolia Middle East

Eastern Mediterranean

## Kurabiye

Koo-rah-BEE-yeh



Un Kurabiyesi

Turkish Almond Cookies

Ottoman Butter Cookies

Spice bazaars, ancient kitchens, Ottoman sweetness, and a cookie that melts on the tongue like soft, buttery magic. (Tender, crumbly, lightly sweet - a beloved classic of Turkish tea tables)

### Ingredients:

- Flour
- Butter
- Powdered sugar
- Ground almonds (traditional but optional)
- Vanilla
- A pinch of salt
- Optional dusting: powdered sugar
- Optional flavor: lemon zest or orange blossom

### Instructions:

1. Cream butter and powdered sugar until smooth.
2. Add vanilla and salt.
3. Mix in flour (and almonds if using) to form a soft dough.
4. Shape into small rounds, crescents, or flattened discs.
5. Bake until the bottoms turn pale golden.
6. Cool - they become delicate and crumbly.
7. Dust with powdered sugar if desired.



Kurabiye (Koo-rah-BEE-yeh) Turkey

Birthday Tip:

Shape some kurabiye into crescents, some into rounds, and dust them with powdered sugar for a “moon & stars” birthday tray.

Cultural Note:

Kurabiye is a Turkish essential, found everywhere: Tea houses (çay bahçeleri) Family living rooms Weddings Holiday trays Ramadan & Bayram celebrations Soft, buttery cookies have roots in Ottoman palace kitchens, influenced by both Central Asian nomadic traditions and Mediterranean baking. Different Turkish regions make: Almond kurabiye Tahini kurabiye Lemon kurabiye Rosewater kurabiye “Un kurabiyesi” - pure flour-butter meltaways They are simple, elegant, and deeply tied to Turkish hospitality.



Fun Flag Fact:

Turkey's iconic red flag features: White crescent - ancient Turkic symbol used long before Islam Five-point star - light and guidance It is one of the most instantly recognizable flags in the world.

Al Bayrak “The Red Flag”

Language: Turkish

Personal Note:

Turkey is bustling bazaars, Turkish tea, spice-scented streets, and warm, abundant hospitality. Kurabiye tastes like that heart - soft, sweet, buttery, and timeless.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Turkmenistan TM Central Asia Kara

Kum Desert

Çörek Kurabiyesi

CHUH-rek koo-rah-bee-YEH-see



Turkmen Butter Cookies, Central Asian Cardamom Cookies

Desert silks, caravan routes, warm hearths, and a cookie shaped by ancient Central Asian flavors.  
(Soft, fragrant, lightly sweet - a traditional tea-time favorite in Turkmen homes)

Ingredients:

- Flour
- Butter or ghee
- Sugar
- Egg
- Baking powder
- Cardamom (traditional Turkmen flavor)
- A pinch of salt
- Optional: sesame or nigella seeds for topping

Instructions:

1. Cream butter and sugar until light.
2. Add egg and mix well.
3. Combine flour, baking powder, salt, and cardamom.
4. Mix dry ingredients into the butter mixture to form a soft dough.
5. Shape into small rounds or coils (some families make little spirals).
6. Press tops with sesame or nigella seeds if desired.
7. Bake until edges are pale golden.
8. Cool - soft, fragrant, and perfect with tea.



## Çörek Kurabiyesi (CHUH-rek koo-rah-bee-YEH-see) Turkmenistan

### Birthday Tip:

Shape the cookies into small braided coils or stamp the tops with simple patterns - then dust lightly with powdered sugar for a festive touch.

### Cultural Note:

Turkmenistan's cuisine is shaped by centuries of nomadic life, Silk Road trade, and Persian influence. Çörek can refer to many baked goods - from breads to pastries - and cookie-sized çörek are especially popular for: Tea gatherings Holiday visits New Year (Nowruz) Weddings Everyday family hospitality Cardamom is a cherished spice in Turkmen sweets, echoing trade routes that once carried fragrant spices across the desert. These cookies are humble, tender, and deeply comforting.



The Carpet Motif Flag

### Fun Flag Fact:

Turkmenistan's flag is one of the most intricate in the world: Green field - Islam and prosperity Carpet guls (motifs) - representing the five major Turkmen tribes White crescent - hope Five stars - the five regions of the nation It is a tribute to Turkmenistan's famous carpet-weaving tradition.

Language: Turkmen (Oghuz Turkic family)

### Personal Note:

Turkmenistan feels like desert winds, colorful carpets, sweet tea, and warm, quiet hospitality. These cookies taste like that heart - simple, fragrant, buttery, and timeless.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Tuvalu TV Polynesia / South Pacific

## Fala Kuki

FAH-lah KOO-kee



Tuvalu Coconut Cookies, Pacific  
Pandan Bites

Tiny coral atolls, turquoise waters, quiet warmth, and a cookie shaped by coconut, pandan, and Pacific simplicity. (A simple, fragrant cookie inspired by Tuvalu's love of coconut and pandan)

### Ingredients:

- Grated coconut (fresh or dried)
- Flour
- Sugar
- Butter or coconut oil
- Egg
- A pinch of salt
- Optional: pandan essence (very Pacific!)
- Optional: coconut milk

### Instructions:

1. Cream butter/oil with sugar.
2. Add egg and optional pandan.
3. Stir in flour, salt, and lots of grated coconut.
4. Add a splash of coconut milk if dough is dry.
5. Form small balls or discs.
6. Bake until edges turn light golden.
7. Cool - soft, sandy, tropical, fragrant.



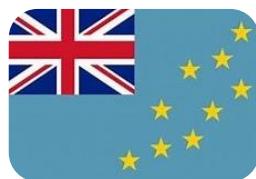
Fala Kuki (FAH-lah KOO-kee) Tuvalu

Birthday Tip:

Tint the dough with a little pandan green for color. Or roll warm cookies in toasted coconut for a festive island finish.

Cultural Note:

Tuvalu is one of the smallest nations on earth - nine low-lying coral atolls with deep community ties and a strong ocean identity. Food traditions rely heavily on:CoconutBreadfruitPandanusFishImported staples like flour and sugar“Fala” refers to pandanus leaves, woven into mats and baskets - an essential part of Tuvaluan life. These cookies take inspiration from pandan aroma and coconut richness, tasting like a sweet island breeze. They’re perfect for:Church teasFamily gatheringsIsland celebrationsSharing with neighbors (a beloved Tuvalu practice)



Fun Flag Fact:

Tuvalu’s flag features:  
A light blue field for the Pacific Ocean  
A Union Jack - historical ties  
Nine yellow stars - one for each island of Tuvalu  
Simple, bright, and full of meaning.

The Nine-Star Flag

Language: Tuvaluan, English

Personal Note:

Tuvalu feels like slow breezes, coral sands, and a community where everyone knows everyone. Fala Kuki tastes like that heart - coconut-rich, gentle, fragrant, and deeply Pacific.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Uganda UG East Africa Great Lakes

## Groundnut Cookies

GROUND-nut COOK-ees



Ugandan Peanut Butter Cookies  
East African Nut Biscuits

Lush hills, warm communities, and a cookie shaped by the nation's beloved groundnuts and simple, joyful sweetness. (Soft, simple, nutty - a Ugandan favorite for tea time and school snacks)

### Ingredients:

- Peanut butter (smooth or homemade groundnuts)
- Sugar
- Eggs
- Flour
- Baking powder
- A pinch of salt
- Optional: vanilla
- Optional: crushed roasted peanuts for texture

### Instructions:

1. Mix peanut butter and sugar until creamy.
2. Add eggs and vanilla; stir smooth.
3. Add flour, baking powder, and salt.
4. Fold in crushed peanuts if using.
5. Roll into small balls and flatten with a fork (classic style).
6. Bake until lightly golden.
7. Cool - tender, nutty, and perfect with tea.



## Groundnut Cookies (GROUND-nut COOK-ees) Uganda

### Birthday Tip:

Dip half the cookies in melted chocolate and sprinkle with crushed peanuts for a festive look. Or shape them into hearts for a celebratory platter.

### Cultural Note:

Groundnuts (peanuts) are one of Uganda's most important foods. They appear in: Binyebwa sauce Market snacks Roasted groundnuts sold in paper cones School treats Tea-time sweets These cookies are popular because they're: Simple Affordable High-energy Beloved by kids Perfect with Ugandan milk tea Many families make them for holiday seasons, church gatherings, and to welcome guests - a symbol of warmth and everyday hospitality.



The Grey Crowned Crane Flag

### Fun Flag Fact:

Uganda's distinctive flag features six horizontal black, yellow, and red stripes - representing: Black - the people Yellow - sunshine Red - brotherhood and unity At its center stands the Grey Crowned Crane, a gentle, elegant national symbol known for peaceful behavior and beauty.

Language: English, Luganda, Swahili, plus many local languages

### Personal Note:

Uganda feels vibrant and nurturing - rolling green hills, kind communities, and warm tea shared with joy. These groundnut cookies taste like that spirit - nutty, soft, simple, and full of comfort.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Ukraine UA Eastern Europe Slavic

## Medivnyky

Meh-DEEV-nik-ee



Ukrainian Honey Cookies  
Slavic Spice Cookies

Golden fields, heartfelt hospitality, and a cookie shaped by honey, walnuts, and centuries of Slavic tradition. (Soft, warm, fragrant - Ukraine's beloved honey spice cookies, especially at holidays)

### Ingredients:

- Honey (the soul of the cookie)
- Flour
- Sugar
- Eggs
- Butter
- Baking soda
- Cinnamon
- Cloves
- Nutmeg
- Optional: cocoa or ground walnuts
- A pinch of salt
- Lemon glaze (optional)

### Instructions:

1. Warm honey and butter until smooth; cool slightly.
2. Beat eggs with sugar.
3. Combine flour, baking soda, spices, and salt.
4. Mix everything into a soft dough.
5. Chill (for flavor and easier shaping).
6. Roll out and cut into hearts, stars, or circles.
7. Bake until lightly golden.
8. Glaze with lemon icing if desired.



Medivnyky (Meh-DEEV-nik-ee) Ukraine

Birthday Tip:

Cut medivnyky into sunflower shapes or add walnuts on top for a festive Ukrainian touch. A drizzle of lemon glaze adds brightness and shine.

Cultural Note:

Medivnyky are deeply woven into Ukrainian tradition-especially at:Christmas (Sviatvechir)St. Nicholas DayEaster basketsWeddingsSchool and community gatheringsVillage festivalsHoney has sacred significance in Ukraine-symbolizing health, protection, and sweetness of life. These cookies are often decorated beautifully, resembling little works of folk art. Their warm spice and golden color evoke Ukraine's vast sunflower fields and gentle hospitality.



Fun Flag Fact:

Ukraine's flag is one of the simplest and most meaningful:Blue - the skyYellow - wheat fieldsTogether, they symbolize harmony, freedom, and the spirit of the Ukrainian countryside.

The Blue and Gold

Language: Ukrainian

Personal Note:

Ukraine is resilience and kindness - embroidered vyshyvankys, warm kitchens, and honey-scented evenings. Medivnyky taste like that soul - soft, spiced, golden, and full of heart.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

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United Arab Emirates AE Arabian

Peninsula Gulf

## Khabees Cookies

Kha-BEES



Emirati Date Cookies  
Gulf Semolina Cookies

Desert roses, cardamom breezes, date palms, and a cookie that embodies Emirati warmth and hospitality. (A cookie-style twist inspired by Khabees, the beloved Emirati date–semolina sweet)

### Ingredients:

- Fine semolina
- Flour (optional)
- Butter or ghee
- Sugar
- Date paste (the heart of the cookie)
- Cardamom (essential in Emirati sweets)
- Rosewater or saffron (optional, traditional)
- A pinch of salt
- Optional: toasted sesame seeds for topping

### Instructions:

1. Mix semolina (and flour if using) with melted butter/ghee.
2. Add sugar, cardamom, and salt.
3. Stir in a spoonful of rosewater or a pinch of saffron for fragrance.
4. Roll dough into small balls.
5. Flatten each ball and add a bit of date paste inside.
6. Seal and shape into rounds or ovals.
7. Press tops into sesame seeds if desired.
8. Bake until lightly golden and fragrant.



Khabees Cookies (Kha-BEES) United Arab Emirates

Birthday Tip:

Shape Khabees Cookies into hearts or crescents for a festive touch. Brush lightly with saffron syrup for a golden glow.

Cultural Note:

Khabees is a cherished Emirati dessert traditionally made by toasting semolina with butter and folding in dates and spices. This cookie version captures those flavors in a portable, shareable form. In the UAE, date sweets are served: At majlis gatherings During Ramadan iftar For Eid celebrations At weddings As gifts of hospitality The scent of cardamom, rosewater, and saffron is woven into Gulf tradition, passed through generations. These cookies taste like the desert at dusk - warm, fragrant, sweet, generous.



Fun Flag Fact:

The UAE flag's four colors represent Arab unity and strength: Red - courage Green - prosperity White - peace Black - resolve Raised for the first time in 1971, it symbolizes the union of the seven emirates.

The UAE Pan-Arab Flag

Language: Arabic

Personal Note:

The UAE carries the spirit of desert hospitality, spice-perfumed breezes, and date palms under the moon. Khabees Cookies taste like that warmth - sweet, soft, fragrant, and full of soul.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

United Kingdom GB British Isles

## Shortbread

SHORT-bred



Scottish Shortbread  
UK Butter Biscuits

Cozy cottages, afternoon tea, and a biscuit that is as iconic as the Isles themselves. (Crumbly, buttery, simple, perfect - the queen of British biscuits)

### Ingredients:

- Butter (LOTS - the soul of shortbread)
- Sugar (caster or powdered)
- Flour
- A pinch of salt
- Optional: cornstarch for extra tenderness
- Optional: vanilla or lemon zest

### Instructions:

1. Cream butter and sugar until pale.
2. Add flour (and cornstarch if using) and mix gently.
3. Press into a baking tin or form into rounds/fingers.
4. Dock (poke holes) with a fork - classic look + even baking.
5. Bake until pale golden at the edges.
6. Cool completely to set - crumbly, rich, melt-in-the-mouth magic.



Shortbread (SHORT-bred) United Kingdom

Birthday Tip:

Dip half of each shortbread finger in dark chocolate, or press festive sprinkles onto the edges for a birthday tea tray.

Cultural Note:

Shortbread is one of the oldest and most iconic British biscuits, especially from Scotland. Traditionally it appears at: Afternoon tea, Christmas, Hogmanay (Scottish New Year), Weddings, Celebrations and gift tins. Everyday tea breaks! Its magic is its simplicity - just butter, sugar, flour - transformed with patience and tradition. Variations include: Petticoat tails (triangular wedges), Fingers, Rounds, Shortbread studded with rosemary, lavender, or chocolate. But the classic remains timeless.



The Union Jack

Fun Flag Fact:

The UK's Union Jack combines three flags: St. George's Cross (England), St. Andrew's Cross (Scotland), St. Patrick's Cross (Ireland). Wales isn't represented because it was historically part of the Kingdom of England when the Union was formed - though the Welsh dragon stands proudly on Wales's own national flag.

Language: English, Scots, Welsh, Gaelic, Irish

Personal Note:

The United Kingdom feels like rainy afternoons, warm kitchens, tartan blankets, and tea poured with kindness. Shortbread tastes like that heart - simple, buttery, golden, and unforgettable.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



United States US North America

## Chocolate Chip Cookies

CHOK-lit chip COOK-eez



American Cookies  
Toll House Cookies

Road trips, bake sales, cookie jars, and a cookie that's become an American icon. (Soft or chewy, warm or crisp - the most beloved cookie in America, born in a little roadside inn in the 1930s)

### Ingredients:

- Butter
- Brown sugar
- White sugar
- Eggs
- Vanilla
- Flour
- Baking soda
- Salt
- Chocolate chips or chopped chocolate
- Optional: walnuts, pecans, sea salt flakes

### Instructions:

1. Cream butter with both sugars until fluffy.
2. Add eggs and vanilla.
3. Mix in flour, baking soda, and salt.
4. Fold in chocolate chips (and nuts if using).
5. Scoop onto a baking sheet.
6. Bake until edges are golden and centers soft.
7. Cool slightly so the chocolate stays gooey - heaven.



## Chocolate Chip Cookies (CHOK-lit chip COOK-eez) United States

### Birthday Tip:

Make giant skillet chocolate chip cookies with candles on top. Or bake mini cookies and stack them into a fun “cookie cake tower.”

### Cultural Note:

Created in the 1930s at the Toll House Inn in Massachusetts by Ruth Wakefield, chocolate chip cookies became an instant national treasure. They’re everywhere: School lunches Road trip stops Holiday plates County fairs Milk-and-cookie traditions Bake sales Office treat days Grandma’s kitchen They symbolize: Comfort Home Warmth Togetherness American nostalgia Every family has “their version” - crispy, chewy, thick, thin, bakery-style, skillet-style - but all of them share that unmistakable aroma.



Old Glory

### Fun Flag Fact:

The U.S. flag has: 13 stripes - the original colonies 50 stars - each state It's one of the most widely recognized flags in the world. A fun detail: the current 50-star design was created by a 16-year-old student in the 1950s for a school project!

Language: English (with many regional twists!)

### Personal Note:

The United States is diverse, bustling, inventive - and chocolate chip cookies reflect that spirit: warm, sweet, familiar, and endlessly adaptable.

### Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Uruguay UY South America Río de la Plata

## Alfajores de Maicena

Al-fah-HO-res deh my-SEE-nah



Uruguayan Alfajores  
Cornstarch Sandwich Cookies

Shared in circles, coastal breezes, and a cookie inspired by dulce de leche, the country's sweetest treasure. (Soft, tender sandwich cookies rolled in coconut with a creamy dulce de leche center)

### Ingredients:

- Cornstarch (maicena)
- Flour
- Butter
- Powdered sugar
- Egg yolks
- Vanilla
- Lemon zest
- Baking powder
- A pinch of salt
- Dulce de leche (the heart!)
- Shredded coconut (for rolling)

### Instructions:

1. Cream butter and powdered sugar until light.
2. Add yolks, vanilla, and lemon zest.
3. Mix in cornstarch, flour, baking powder, and salt to form a soft dough.
4. Chill for easier handling.
5. Roll out and cut into round cookies.
6. Bake until pale golden at the bottom.
7. Fill two cookies with dulce de leche.
8. Roll edges in coconut - soft, delicate, irresistible.



# Cookie Accord

Alfajores de Maicena (Al-fah-HO-res deh my-SEE-nah) Uruguay

Birthday Tip:

Make mini alfajores in different flavors: Chocolate-dipped Coconut-covered Lemon-zested Extra dulce de leche layers Arrange them in a “cookie sun” for a beautiful Uruguayan birthday plate.

Cultural Note:

Alfajores are a beloved sweet across Uruguay and Argentina, but Uruguay has its own distinct style: Soft, Tender, Generously filled, Rolled in coconut, Often enjoyed with yerba mate or coffee. You'll find them at: Bakeries, Birthday parties, School snacks, Beachside cafés, Family kitchens. They are symbols of comfort, childhood, and celebration. Dulce de leche is Uruguay's pride - creamy, caramel-like, deeply sweet.



Fun Flag Fact:

Uruguay's flag features: Nine stripes - the original departments Sun of May - a symbol of independence and light. The radiant sun has a friendly face, representing freedom and joy.

The Sun of May Flag

Language: Spanish

Personal Note:

Uruguay feels peaceful and bright - salty air, open skies, sharing mate with friends, and gentle sweetness at every celebration. Alfajores taste like that heart - soft, creamy, tender, and full of joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Uzbekistan UZ Central Asia Silk Road

## Kulcha Shirin

KOOL-chah SHEE-reen



Uzbek Sweet Bread Cookies  
Silk Road Tea Cookies

Silk Road caravans, blue-tiled cities, and a cookie shaped by the warmth of Central Asian tea culture. (Soft, lightly sweet, often stamped or decorated - perfect with Uzbek green tea)

### Ingredients:

- Flour
- Butter or oil
- Sugar
- Egg
- Yogurt or milk
- Baking powder (or a tiny pinch of yeast)
- A pinch of salt
- Optional flavors: cardamom, vanilla
- Optional toppings: sesame or nigella seeds

### Instructions:

1. Mix flour, sugar, salt, and baking powder.
2. Add butter/oil and rub into fine crumbs.
3. Add egg and yogurt/milk to form a soft dough.
4. Roll small balls and flatten into discs.
5. Press a pattern on top (traditional stamps are called chekich).
6. Sprinkle sesame or nigella seeds if desired.
7. Bake until lightly golden at the edges.
8. Cool - soft, tender, lightly sweet, perfect with tea.



Kulcha Shirin (KOOL-chah SHEE-reen) Uzbekistan

Birthday Tip:

Use small cookie stamps for intricate patterns, then dust lightly with powdered sugar. Or brush with a little honey and sprinkle pistachios for a festive Silk Road glow.

Cultural Note:

Uzbekistan has a deep tea-house (chaikhana) tradition, and little sweets like kulcha shirin often accompany green tea. They're enjoyed at:Family visitsWeddingsNavruz (Persian New Year)Community gatheringsEveryday teatimeThe decorative stamps tie into Uzbekistan's stunning architectural patterns - think Samarkand, Bukhara, Khiva. Kulcha Shirin combines influences from nomadic Turkic breads and Persian pastries, making it a true Silk Road cookie: simple, elegant, and fragrant.



The Crescent and Stars Flag

Fun Flag Fact:

Uzbekistan's flag is wonderfully symbolic:Blue - sky, water, and Turkic heritageWhite - peace and purityGreen - nature and renewalRed stripes - life forceCrescent moon - new beginning12 stars - ancient zodiac calendar, perfect orderIt's one of the most beautiful flags in Central Asia.

Language: Uzbek

Personal Note:

Uzbekistan feels like turquoise tilework, warm naan, fragrant tea, and gentle hospitality. Kulcha Shirin tastes like that heart - soft, comforting, beautifully simple, and full of tradition.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Vanuatu VU Melanesia South Pacific

## Coconut Laplap Cookies

LAHP-lahp COOK-ees



Vanuatu Cassava Cookies  
Island Coconut Bites

Volcanic islands, warm breezes, woven mats, and a cookie shaped by cassava, coconut, and Melanesian heart. (A cookie-style twist inspired by laplap, Vanuatu's beloved cassava-and-coconut national dish)

### Ingredients:

- Grated cassava (or cassava flour)
- Grated coconut
- Brown sugar or honey
- Coconut milk
- A pinch of salt
- Optional: vanilla
- Optional: chopped island nuts (Nangai nuts if available)

### Instructions:

1. Mix grated cassava, coconut, sugar/honey, and salt.
2. Add enough coconut milk to bring the mixture together.
3. Stir in vanilla or nuts if using.
4. Form small patties or balls.
5. Bake until the edges turn light golden.
6. Cool - chewy, coconut-rich, gently sweet, island-comforting.



# Cookie Accord

Coconut Laplap Cookies (LAHP-lahp COOK-ees) Vanuatu

## Birthday Tip:

Shape the cookies into small rounds and drizzle with a thin coconut caramel. Top with toasted coconut or a tiny piece of dried pineapple for a festive island glow.

## Cultural Note:

Laplap is Vanuatu's national dish - grated root crops (usually cassava, yam, or taro) baked with coconut cream. These cookies echo those flavors with a sweet, festive twist. Coconut treats in Vanuatu appear at: Village gatherings Church teas Community feasts Celebrations and kastom events Beach picnics The blend of cassava and coconut reflects traditional island agriculture and the deep connection to land (kastom) and community.



The Boar's Tusk Flag

## Fun Flag Fact:

Vanuatu's striking flag features: Red - the blood of the people Green - the land's richness Black - Melanesian identity Yellow Y-shape - the light of the gospel spreading across the islands Inside the black panel sits a boar's tusk and crossed namele leaves, symbols of peace, strength, and tradition.

Language: Bislama, English, French (trilingual nation)

## Personal Note:

Vanuatu feels like fire-lit evenings, woven mats, gentle ocean winds, and warm Melanesian generosity. These cookies taste like that spirit - soft, coconut-sweet, humble, and full of home.

## Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Vatican CityVA VA Southern Europe

Microstate within Rome

## Biscotti di Roma

Bee-SKOT-tee dee ROH-mah



Roman Almond Cookies  
Italian Biscotti

The smallest country in the world, full of art, bells, centuries of ritual, and a cookie tied to Italian tradition and sacred holidays. (A classic Italian-style almond cookie beloved in Rome - simple, crisp-edged, and perfect with coffee)

### Ingredients:

- Flour
- Sugar
- Eggs
- Almonds (whole or chopped)
- Baking powder
- Vanilla or almond extract
- A pinch of salt
- Optional: orange zest (very Roman!)

### Instructions:

1. Mix flour, baking powder, salt, and sugar.
2. Add eggs and vanilla/almond extract.
3. Fold in almonds.
4. Shape into two logs.
5. Bake until firm.
6. Cool slightly, slice into long cookies.
7. Bake again to crisp - the biscotti magic.
8. Cool - crisp edges, lightly sweet, perfect for dipping.



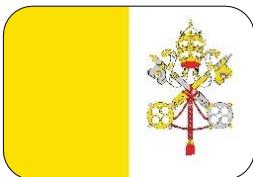
Biscotti di Roma (Bee-SKOT-tee dee ROH-mah) Vatican CityVA

**Birthday Tip:**

Dip one end of each biscotto in white chocolate and sprinkle with crushed almonds or gold sugar - elegant, simple, festive.

**Cultural Note:**

Vatican City itself doesn't have its own cuisine - its traditions reflect Rome and Italy. Biscotti di Roma (and almond cookies in general) are beloved during: Christmas, Easter vigils, Papal celebrations, Feast days, Pilgrim gatherings, Everyday coffee breaks along Via della Conciliazione. They are gifted in simple bakery boxes, shared among clergy, visitors, and neighbors. Almonds have ancient symbolic meaning in Christianity: rebirth, light, and spiritual awakening - making these cookies fitting for Vatican traditions.



**Fun Flag Fact:**

Vatican City's flag has: One of only two square national flags (the other is Switzerland!) Yellow and white vertical bands. The crossed keys of Saint Peter (gold for heavenly authority, silver for earthly). A papal tiara. It is one of the most symbolically rich flags in the world.

The Keys of St. Peter Flag

Language: Italian, Latin (ceremonial)

**Personal Note:**

Vatican City feels like bells echoing at dawn, golden mosaics, incense drifting, and simple sweets shared with deep reverence. Biscotti di Roma tastes like that - crisp, aromatic, humble, and full of timeless tradition.

**Cookie Accord Stamp:**

Date baked:

Shared with:

Memory:



Venezuela VE Andes Mérida state

Venezuela

## Tetas de Niquitao

TEH-tas deh Nee-kee-TAH-oh



Venezuelan Corn-Coconut Cookies  
Andean Cornmeal Drops

Tropical warmth, cacao groves, street vendors, and a cookie shaped by corn, coconut, and the sweet heart of the Andes and Caribbean. (A traditional Andean cookie - tender, lightly sweet, and made with cornmeal & coconut)

### Ingredients:

- Precooked cornmeal (Harina PAN)
- Grated coconut
- Brown sugar or papelón (unrefined cane sugar)
- Butter
- Eggs
- A pinch of salt
- Optional: cinnamon or vanilla
- Optional: a bit of milk if dough needs moisture

### Instructions:

1. Cream butter and sugar/papelón.
2. Add eggs and optional vanilla.
3. Mix in cornmeal, coconut, salt, and optional cinnamon.
4. Add a splash of milk if dough seems crumbly.
5. Shape small mounds (the classic look).
6. Bake until edges turn lightly golden.
7. Cool - fragrant, soft, rustic, sweet.



# Cookie Accord

Tetas de Niquitao (TEH-tas deh Nee-kee-TAH-oh) Venezuela

Birthday Tip:

Drizzle the tops with a little melted chocolate - a nod to Venezuela's world-famous cacao. Or sprinkle with cinnamon sugar for a festive glow.

Cultural Note:

Tetas de Niquitao hail from the Andean town of Niquitao and nearby mountain villages. They're traditional treats found in: Small town bakeries, Roadside stands, Festivals and ferias, Andean family kitchens. Their rustic sweetness comes from two Venezuelan staples: Cornmeal (Harina PAN - a national icon!) and Coconut (abundant in coastal regions). These cookies represent the blend of inland Andes + Caribbean flavor, united in one humble, delicious bite.



Fun Flag Fact:

Venezuela's flag features: Yellow - wealth and sunshine, Blue - the Caribbean Sea, Red - courage, Eight stars - the historic provinces that formed the nation, The horses on the coat of arms once ran backward... until a correction was issued in 2006!

The Seven Stars Flag

Language: Spanish

Personal Note:

Venezuela feels like beaches and mountains, cacao and coconuts, and warm hearts despite hard times. These cookies taste like that spirit - comforting, sweet, simple, and full of life.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Vietnam VN Southeast Asia

## Bánh Mè

bahn meh



Vietnamese Sesame Cookies  
Sesame Rice Cookies

Lotus ponds, market mornings, street cafés, and a cookie shaped by sesame, rice flour, and fragrant tradition. (Crisp, fragrant, golden cookies coated in sesame seeds - a beloved Southern Vietnamese treat)

### Ingredients:

- Rice flour (or a mix of rice + wheat flour)
- Sugar
- Butter or oil
- Eggs
- Vanilla
- Baking powder
- A pinch of salt
- Lots of sesame seeds (white or mixed)

### Instructions:

1. Beat sugar and butter/oil until combined.
2. Add eggs and vanilla.
3. Mix rice flour, baking powder, and salt.
4. Combine wet and dry ingredients into a soft dough.
5. Roll small balls, flatten slightly.
6. Press both sides into sesame seeds until fully coated.
7. Bake until golden and fragrant.
8. Cool - crisp outside, tender inside, beautifully nutty.



Bánh Mè (bahn meh) Vietnam

Birthday Tip:

Make a “sesame trio” plate:White sesameBlack sesameHalf-and-half cookiesOr drizzle cookies lightly with honey for a golden celebration touch.

Cultural Note:

Vietnamese sesame cookies are seen especially in the south (around Ho Chi Minh City) and are enjoyed:During Tết (Lunar New Year)With afternoon tea or iced coffeeAt street stallsIn family kitchensAs gifts during holidaysSesame seeds symbolize luck, prosperity, and small blessings multiplying - perfect for festive occasions.Their light crisp texture echoes the simplicity and elegance of Vietnamese sweets.



Fun Flag Fact:

Vietnam’s flag is bright and bold:Red field - revolutionary spirit and resilienceGold star - the unity of workers, peasants, soldiers, intellectuals, and youthIt’s one of the most recognizable flags in Southeast Asia.

The Golden Star Flag

Language: Vietnamese

Personal Note:

Vietnam feels like lotus tea, bustling markets, gentle hospitality, and quiet poetry. Bánh Mè tastes like that - crisp, nutty, simple, and full of warmth.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

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Yemen YE Arabian Peninsula

## Khaliat al Nahal Cookies

KHA-lee-at al NAHL



Yemeni Honeycomb Cookies  
Honey Butter Tea Cookies

Ancient spice routes, mountain villages, cardamom coffee, and a cookie fragrant with sesame, ginger, and Yemen's famous black cumin. (Inspired by Yemen's beloved "bee hive bread," transformed into soft, honey-brushed cookie bites)

### Ingredients:

- Flour
- Butter or oil
- Sugar
- Milk (or milk powder + water)
- Egg
- Honey
- Yeast (very small amount for softness)
- A pinch of salt
- Optional: sesame seeds or black cumin (Nigella) seeds
- Optional flavor: cardamom

### Instructions:

1. Mix warm milk, a spoon of sugar, and yeast; let bloom briefly.
2. Add flour, salt, egg, butter/oil - knead into a soft dough.
3. Let rise slightly (not as long as bread).
4. Shape small round cookie-sized balls.
5. Arrange close together on a tray (honeycomb style).
6. Brush with honey-butter mixture.
7. Sprinkle sesame or black cumin seeds.
8. Bake until golden and fragrant.
9. Brush again with honey while warm.
10. Result: little golden cookie-buns - soft inside, shiny on top, lightly sweet and aromatic.



Khaliat al Nahl Cookies (KHA-lee-at al NAHL) Yemen

Birthday Tip:

Brush the tops with saffron-infused honey for a golden glow. Arrange the cookies in a true honeycomb shape for a stunning party centerpiece.

Cultural Note:

Khaliat al Nahl (“bee hive”) is one of Yemen’s most beloved sweets, often filled with cream cheese and baked as rolls. This cookie version captures its essence for your book - perfect for tea trays. Honey, sesame, and black cumin reflect Yemen’s agricultural heritage and spice-trade history. You’ll see honeycomb sweets at: Ramadan iftarEid celebrationsFamily gatheringsStreet bakeries in Sana'a and TaizWeddings and special eventsThe perfume of honey and cardamom is unmistakably Yemeni.



Fun Flag Fact:

Yemen’s black–white–red tricolor represents:  
Black - the difficult past  
White - a bright future  
Red - the sacrifices of the people  
The design echoes Pan-Arab symbolism shared with several Middle Eastern nations.

The Pan-Arab Tricolor

Language: Arabic

Personal Note:

Yemen feels ancient and soulful - mountain terraces, incense, warm spice, and tea sweetened with honey. These cookies taste like that heart - soft, fragrant, golden, and deeply comforting.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:

Zambia ZM Southern Africa

## Nsinji Peanut Cookies

nn-SIN-jee



Zambian Groundnut Cookies  
Maize–Peanut Tea Biscuits

(Simple, nutty, lightly sweet - inspired by Zambia's beloved groundnuts and tea-time snacks)  
Copper sunsets, warm communities, roadside markets, and a cookie shaped by peanuts, maize, and Zambian hospitality.

### Ingredients:

- Peanut butter (or freshly ground roasted peanuts)
- Sugar
- Egg
- Flour (wheat or maize flour - both used in homes)
- Baking powder
- A pinch of salt
- Optional: vanilla
- Optional: chopped roasted peanuts for crunch

### Instructions:

1. Mix peanut butter and sugar until smooth.
2. Add egg and vanilla; mix well.
3. Stir in flour, baking powder, and salt.
4. Add chopped peanuts if you want extra texture.
5. Roll small balls and flatten gently with a fork.
6. Bake until edges are lightly golden.
7. Cool - soft, nutty, simple, and great with tea.



Nsinji Peanut Cookies (nn-SIN-jee) Zambia

Birthday Tip:

Drizzle the cookies with melted chocolate and sprinkle with crushed roasted peanuts. Or shape them into little hearts or circles and dust with cinnamon sugar.

Cultural Note:

Groundnuts are one of the most important foods in Zambia, used in: Sauces (like chibwabwa with peanuts) Street snacks School treats Village meals Festive sweets Simple peanut cookies appear at: Church gatherings Women's baking groups Family tea times School fundraisers Bus stop vendors They're easy to make, nourishing, and deeply rooted in daily life. Maize flour variations also exist, reflecting Zambia's staple crop.



The Orange Eagle Flag

Fun Flag Fact:

Zambia's beautiful flag features: Green - agriculture and natural beauty Red - the struggle for freedom Black - the people Orange - mineral wealth (copper!) The eagle - freedom and rising above challenges One of the few African flags where the emblem is placed off-center.

Language: English, Bemba, Nyanja, Tonga, Lozi, and many others

Personal Note:

Zambia feels warm and grounded - coppery sunsets, friendly greetings, maize fields, and the smell of peanuts roasting by the roadside. These cookies taste like that heart - earthy, comforting, humble, and full of everyday joy.

Cookie Accord Stamp:

Date baked:

Shared with:

Memory:



Zimbabwe ZW Southern Africa

## Mupunga Une Nzungu Cookies

moo-POON-ga oo-neh ZOON-goo



Zimbabwe Peanut Cookies  
Maize–Peanut Tea Biscuits

A cookie-style twist inspired by Zimbabwe's classic peanut–maize flavors, simple and deeply comforting. Sunlit savannas, stone ruins, warm kitchens, and a cookie shaped by Zimbabwe's beloved peanut-and-corn traditions.

### Ingredients:

- Peanut butter (or freshly ground roasted peanuts)
- Maize meal (finely ground) or flour
- Sugar
- Butter or oil
- Egg
- A pinch of salt
- Optional: baking powder for a softer result
- Optional: ground cinnamon

### Instructions:

1. Mix peanut butter, butter/oil, and sugar until smooth.
2. Add egg and mix well.
3. Stir in maize meal/flour, salt, and baking powder if using.
4. Form into small balls and flatten gently.
5. Bake until the bottoms turn light golden.
6. Cool - rustic, warm, nutty, and deeply homey.



# Cookie Accord

Mupunga Une Nzungu Cookies (moo-POON-ga oo-neh ZOON-goo) Zimbabwe

## Birthday Tip:

Drizzle warm cookies with a honey-peanut glaze for celebration sparkle. Or press a whole roasted peanut into the center of each cookie before baking.

## Cultural Note:

Zimbabwean cuisine often combines: Maize (sadza, the national dish) Peanuts (nzungu) - used in sauces, stews, and snacks Simple peanut sweets appear at: Village gatherings Church teas School bake sales Bus stop vendors Family teatime These cookies echo the flavors of peanut porridge and peanut-maize treats enjoyed across the country. The taste is warm, earthy, and nourishing - very Zimbabwe.



The Zimbabwe Bird Flag

## Fun Flag Fact:

Zimbabwe's flag is rich with symbolism: Green - agriculture Gold - minerals Red - the struggle for freedom Black - the people White triangle - peace Red star - hope for the future Zimbabwe bird - an ancient stone-carved national emblem It's one of Africa's most meaningful flags.

Language: Shona, Ndebele, English

## Personal Note:

Zimbabwe feels ancient and resilient - the Great Zimbabwe ruins, firelit dinners, and communities that carry warmth in their voices. These cookies taste like that soul - simple, grounding, sweet, and full of heart.

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Date baked:

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