



COOKIE TIPS & TRICKS

All the Things Grandma Forgot to Mention

presented by **Spencer Lawson from Orson Gygi**



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AKA JIMMIES OR SPRINKLES

INGREDIENTS: Sugar, cornstarch, and powdered sugar. Usually coated in a little wax.

BEST USES: When thinking of "sprinkles", we usually think of these tiny rods. They are iconic on ice cream or cakes as they keep their shape really well when added to moise ingredients or baked in the oven. In certain European countries and Australia, people add them to their toast in the morning. That's a happy way to wake up!

DID YOU KNOW: These sprinkles were traditionally made of chocolate, but that has changed over the years to a product with a lighter flavor. Many companies have recently started to create decorettes with real chocolate again, so keep your eyes

DECORETTES



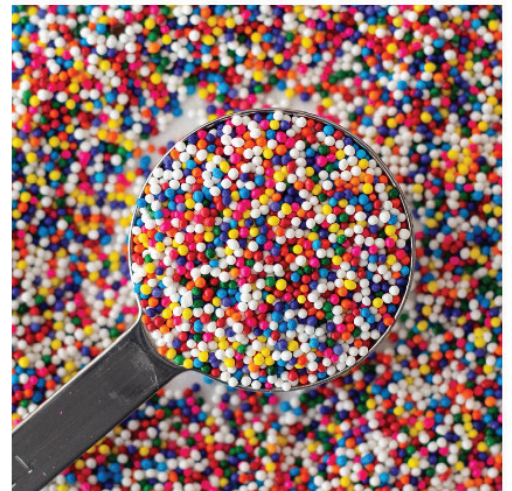
AKA HUNDREDS & THOUSANDS

INGREDIENTS: Sugar and cornstarch (many types of sprinkles are made with the same ingredients).

BEST USES: If crunch and texture is what you are after, these are so satisfying! Adding a sprinkle of these to the top of a cupcake or to coat the sides of a macaron immediately ups the texture game. This sprinkle style tends to bleed the most, so keep that in mind in moist applications.

DID YOU KNOW: Non-pareils have origins in France but they were popularized in a very unique way. Victorian pharmacists would soak liquid medicine in these non-pareils, thus creating the first pill! Kids might take their medicine more willingly if

NON-PAREILS



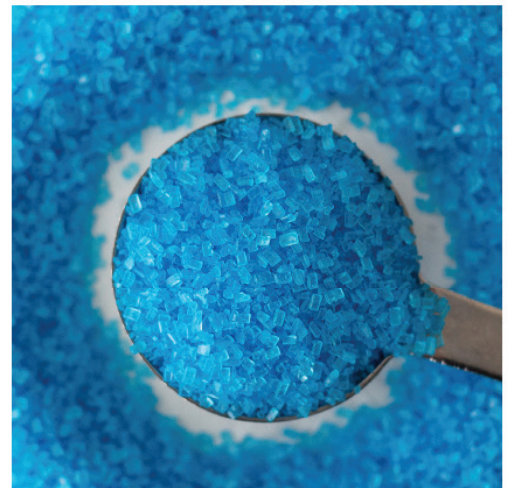
AKA SANDING SUGAR, COARSE SUGAR, SUGAR CRYSTALS

INGREDIENTS: Sugar and food coloring.

BEST USES: Both sanding sugar and coarse sugar sprinkles are larger than refined white sugar. The clear-crystals will make your baked goods sparkle! Because the granules are larger, this sugar will not melt in the oven. It also comes in oh-so-many colors. It's a win-win-win for decorating, especially on frosted cookies.

DID YOU KNOW: Sugar sprinkles are made by drying out sugar syrup, then screening and coloring the granules that are left behind. You can also make your own sanding sugar using a coarse ground sugar like turbinado and adding any gel food coloring

SUGAR



QUINS



AKA SEQUINS, SUGAR SHAPES

INGREDIENTS: Sugar, cornstarch, and rice flour.

BEST USES: Quins add a touch of adorable to everything! While they are cute, they are a tricky choice when it comes to baking applications. The high heat of the oven can melt these (like the famous Funfetti cake mix) and create a tie dye effect in recipes that are particularly moist. These are perfect to sprinkle on top or cover a cake.

DID YOU KNOW: These were originally produced only as round shapes, but many companies are creating their own styles specific to holidays and cake

NATURAL



AKA NATURAL JIMMIES OR SPRINKLES

INGREDIENTS: Natural ingredients usually are targeted in the area of color, using natural dyes from vegetables to achieve a colored sprinkle.

BEST USES: These sprinkles can be used like traditional counterparts. Some brands don't use wax to coat their product, so make sure to test them out before you bake them in case they happen to bleed or melt.

DID YOU KNOW: This category started off as a niche product making them tough to find. However, many well-known companies are now releasing their own version of

DRAGEES



AKA SILVER BB'S, SPRINKLE BALLS, SUGAR PEARLS

INGREDIENTS: Hardened sugar covered in a confectionary coating.

BEST USES: We like to think of dragees as a final topper to your baked goods. Many times these little sugar pearls have a very hard texture (be careful on your teeth!), adding just a few in a thoughtful way can add a nice look to your finished product. If these are mixed with other styles, we recommend sifting out the dragees and placing them by hand.

DID YOU KNOW: Back in 1906, the FDA outlawed all metallic food ingredients, including dragees with a shiny finish. But even today, the scientific research regarding their safety is still a bit blurry. While there's no evidence proving these sprinkles are poisonous or harmful when eaten in reasonable amounts, silver can be dangerous

baking with sprinkles: a Gygi test

Testing out our products is a favorite pastime of ours. So naturally we wanted to see how different types of sprinkles would perform when baked into a cookie dough. We threw all six types of sprinkles into these Party Cookies from Small Kitchen Sweets (recipe on page 24) and put them to the test. We are HAPPY to report that they are very cute all rolled up in dough.

Typically sprinkles are used in a cake batter, which is very moist and causes all but the classic decorette to bleed. Knowing this, we wanted to test how each type would react in a semi-moist dough. We knew that non-pareils tend to be the most likely to bleed, and we secretly hoped they'd create a cool tie dye effect. Much to our surprise in these cookies all the sprinkles remained colorfast.

As for texture, we still prefer the classic Jimmie sprinkle. The non-pareils were quite crunchy, which was fun. The dragees didn't soften at all, so we can't say eating those cookies was the best experience. Quins are adorable, but the more intricate shapes get lost in this application, so stick with a simple shape like circles or hearts for this recipe.

With that in mind, we don't think there's a wrong way to get more sprinkles in our diet.



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THE PARTY COOKIE

Have you baked with sprinkles before? This cookie, fondly named The Party Cookie, comes from the man behind many Gygi recipes, Spencer at smallkitchensweets.com. This cookie was created a couple of years ago after lots of recipe experimentation and development.

It all began as Spencer's grandma's chocolate chip cookie recipe, but the family recipe wasn't quite as simple as he remembered. While paying homage and respect to the amazing original, Spencer threw in some white chocolate chips, a ton of sprinkles and a bit of happy flair to make it his own.

This is a crowd-pleasing cookie. A party in a cookie, really. And you can use up the rest of your sprinkle stash. Perfect excuse to go stock up on some more!



THE PARTY COOKIE

200 g / 1 cup vegetable shortening
200 g / 1 cup brown sugar
200 g / 1 cup white sugar
2 Tbsp hot water
1 tsp almond extract
2 tsp vanilla extract
3 eggs

2 tsp baking soda
1 tsp baking powder
1 tsp salt
600 g / 4 ¼ cups flour
100 g / about 1 cup white chocolate chips
100 g / about ½ cup rainbow jimmie
sprinkles

1. Preheat oven to 350°F.

2. Using a stand mixer fitted with a paddle attachment or a hand mixer, cream shortening and sugars together on medium-high speed for 5-7 minutes. The mixture will be light and fluffy and the sugar should be mostly dissolved. Add hot water and extracts. Mix thoroughly.

3. Add eggs one at a time. Once mixed, add baking soda, baking powder, and salt. Mix thoroughly.

4. With the mixer off, add all of the flour. Pulse the mixer to incorporate. Then let the mixer run on medium-high speed for about 60-90 seconds to ensure the dough has fully come together. Turn mixer off.

5. Add white chocolate chips and sprinkles. Pulse mixer gently and then mix on high speed for 30 seconds, scraping the sides if needed.

6. Portion out large scoops of dough (I use a 3 oz portion scoop). Place the balls of dough on a sheet tray and let them chill in the freezer for at least 20 minutes. You will bake them right out of the freezer which helps them stay fluffy and not spread out too much!

7. Bake for 12-14 minutes. (I usually rotate the pan halfway through baking.) The cookies will look slightly doughy, but don't worry – they will continue to bake on the hot tray.

8. Cool for 10 minutes or until firm, then remove cookies to a cooling rack.

*For extra flair, use a round cookie cutter to scoot each Funfetti cookie into a perfect circle IMMEDIATELY after taking them out of the oven.