# 🍪 Global Cookie Collection

> Ingredient Color Key
> 🟠 **Fats & Dairy** | 🟠 **Sugars & Sweeteners** | 🟣 **Flours & Leaveners** | 🟢 **Eggs & Liquids** | 🔵 **Flavorings & Mix-ins**

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## Chocolate Chip Cookies

- **Origin:** United States 🇺🇸 | **Yield:** 12 cookies
- **Prep / Chill / Bake:** N/A mins | 24 hours | ~20 mins (300°F / 150°C)
- **Source:** https://www.youtube.com/watch?v=e1xCU9ydG-A



Chocolate Chip Cookies

> 48 hour chocolate chip cookies that contain both chopped chocolate and toffee.

## Ingredients

### Toffee

- **1 stick unsalted butter**
- **1 cup light brown sugar**
- **1 tsp kosher salt**

### Brown Butter

- **2 sticks unsalted butter**
- **2 ice cubes**

### Dough

- **1/2 cup sugar** & **1 1/2 cups dark brown sugar**
- **2 eggs**
- **2 1/2 cups all-purpose flour** & **1/2 tsp baking soda**
- **2 tsp espresso powder** & **2 tsp good vanilla extract**
- **2 tsp kosher salt** & **Maldon sea salt**
- **6 oz chocolate (70% cacao minimum)**

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# Peanut Butter Cookies 🥜

- **Origin:** United States 🇺🇸 | **Yield:** 18 cookies

- **Prep / Chill / Bake:** 1 min | N/A mins | ~10 mins (350°F / 175°C)
- **Source:** https://preppykitchen.com/peanut-butter-cookies-recipe/



Peanut Butter Cookies

> Classic, soft, melt-in-your-mouth peanut butter cookies with a criss-cross fork pattern and a rich balance of salty and sweet.

### Ingredients

- **1/2 cup unsalted butter**
- **1 cup peanut butter**
- **1/2 cup brown sugar** & **1/2 cup sugar**
- **1 large egg**
- **1 1/2 cups all-purpose flour** & **3/4 tsp baking powder**
- **1 tsp vanilla extract**

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## Eggnog Snickerdoodles

- **Origin:** United States 🇺🇸 | **Yield:** ~24 cookies
- **Prep / Chill / Bake:** ~15 mins | 10 mins (dough rest) | 10–13 mins (350°F / 175°C)
- **Source:** https://www.youtube.com/watch?v=LQDNDcpgPe4



Eggnog Snickerdoodles

> Soft, pillowy, custardy holiday snickerdoodles infused with rum extract and rolled in a crunchy nutmeg-sugar coating.

### Ingredients

- **1 cup (225g) unsalted butter**
- **1 3/4 cups (350g) granulated sugar** & **1/4 cup (50g) sugar (for rolling)**
- **1 large egg** & **2 egg yolks**
- **3 1/2 cups (445g) all-purpose flour**
- **1 1/2 tsp cream of tartar** & **1 tsp baking soda**
- **1 Tbsp rum extract** & **2 tsp freshly grated nutmeg**
- **1 tsp kosher salt**

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## Mexican Cinnamon Cookies (Galletas de Canela)

- **Origin:** Mexico 🇲🇽 | **Yield:** 36 cookies (3 dozen)
- **Prep / Chill / Bake:** ~15 mins | 2 hours | 12–15 mins (350°F / 175°C)
- **Source:** https://www.youtube.com/watch?v=9Oim-d91KJ4



Mexican Cinnamon Cookies

> Classic, crisp-yet-tender Mexican cinnamon sugar cookies coated front and back in a warm cinnamon-sugar blend right after baking.

### Ingredients

#### Dough

- **1 1/2 cups lard or vegetable shortening**
- **1 1/2 cups sugar**
- **4 eggs**
- **4 cups flour** & **1 tsp baking powder**
- **1/4 tsp salt**

#### Coating

- **1 cup sugar**
- **1 Tbsp cinnamon**

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## Miso Butter Cookies (味噌バタークッキー)

- **Origin:** Japan 🇯🇵 | **Yield:** 32 cookies
- **Prep / Chill / Bake:** 20 mins | 30 mins | 20–22 mins (350°F / 180°C)
- **Source:** https://www.justonecookbook.com/miso-butter-cookies/#recipe



Miso Butter Cookies

> Crisp, buttery, slice-and-bake cookies featuring a nutty sesame crust and savory-sweet miso umami depth.

### Ingredients

- **1/2 cup unsalted butter**
- **1/2 cup granulated sugar**
- **2 Tbsp white miso**
- **1 large egg**
- **1 2/3 cups all-purpose flour** & **1 tsp baking powder**
- **3 Tbsp toasted white sesame seeds** & **3 Tbsp toasted black sesame seeds**

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## Matcha Cookies (抹茶クッキー)

- **Origin:** Japan 🇯🇵 | **Yield:** 24 cookies
- **Prep / Chill / Bake:** 20 mins | 2 hours | ~15 mins (350°F / 175°C)
- **Source:** https://www.justonecookbook.com/green-tea-white-chocolate-cookies/




Matcha Cookies

> Crisp, buttery, shortbread-style matcha cookies studded with sweet white chocolate chips to balance the earthy green tea flavor.

### Ingredients

- **3/4 cup unsalted butter**
- **1 cup + 2 tsp (130g) confectioners' sugar**
- **2 large egg yolks**
- **2 cups all-purpose flour**
- **2 1/2 Tbsp matcha powder** & **1 pinch kosher salt**
- **1/4 cup white chocolate baking chips**

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## Gochujang Caramel Cookies

- **Origin:** South Korea 🇰🇷 | **Yield:** ~8 large cookies
- **Prep / Chill / Bake:** ~15 mins | 15–20 mins | 11–13 mins (350°F / 175°C)
- **Source:** https://www.youtube.com/watch?v=4B43W_wXJuY



Gochujang Caramel Cookies

> Chewy, bakery-style cinnamon sugar cookies swirled with a rich, clay-red gochujang and brown sugar caramel that balances sweet, spicy, and savory flavors.

### Ingredients

- **1/2 cup (115g) unsalted butter**
- **1 cup (200g) granulated sugar** & **2 packed Tbsp dark brown sugar**
- **1 large egg**
- **1 1/2 cups (185g) all-purpose flour** & **1/2 tsp baking soda**
- **1 heaping Tbsp gochujang**
- **1 tsp vanilla extract** & **1/4 tsp ground cinnamon**
- **1/2 tsp coarse kosher salt**

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## Chinese Crumbly Cookies (Taosu, 桃酥)

- **Origin:** China 🇨🇳 | **Yield:** 16 cookies
- **Prep / Chill / Bake:** ~10 mins | N/A mins | 20 mins at 340°F (170°C) + 10 mins at 375°F (190°C)
- **Source:** https://www.youtube.com/shorts/vAVChonfrr8



Chinese Crumbly Cookies

> Traditional crisp, golden, melt-in-your-mouth Chinese shortbread cookies topped with a thumbprint and toasted black sesame seeds.

### Ingredients

- **105–110ml melted unsalted butter**
- **75g sugar**
- **1 egg**
- **250g cake flour** & **5g baking powder** & **2g baking soda**
- **1 tsp black sesame seeds**

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## Swedish Chocolate Balls (Chokladbollar)

- **Origin:** Sweden 🇸🇪 | **Yield:** 16 cookies
- **Prep / Chill / Bake:** 15 mins (incl. oat toasting) | 15–20 mins | No-bake
- **Source:** https://www.youtube.com/watch?v=4LRb7sQ1uwE | https://www.allrecipes.com/recipe/277027/swedish-chocolate-balls-chokladbollar/



Swedish Chocolate Balls

> Classic Swedish no-bake chocolate-oatmeal balls enriched with lightly toasted oats, brewed coffee, cocoa, and a subtle pinch of cayenne, rolled in grated coconut.

### Ingredients

- **1/4 cup unsalted butter** & **1/4 cup coconut oil**
- **1/2 cup white sugar**
- **2 Tbsp strong brewed coffee**
- **1 1/2 cups quick-cooking rolled oats**
- **3 1/2 Tbsp cocoa powder** & **1 tsp vanilla extract**
- **1 pinch kosher salt** & **1 pinch cayenne pepper**
- **1/2 cup unsweetened grated coconut (for rolling)**

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## Lebkuchen 🥜

- **Origin:** Germany 🇩🇪 | **Yield:** 6 large cookies (~10cm)
- **Prep / Chill / Bake:** ~15 mins | N/A mins | 20–25 mins (360°F / 180°C)
- **Source:** https://www.youtube.com/watch?v=-fcaJj6DXdU



Lebkuchen

> Soft, cake-like traditional German spiced gingerbread Christmas cookies sweetened with honey and almond flour, optionally dipped in melted chocolate and freeze-dried strawberries.

### Ingredients

- **25g butter**
- **80g brown sugar** & **90g honey**
- **1 egg**
- **150g flour** & **75g almond flour**
- **1/4 tsp baking powder** & **1/8 tsp baking soda**
- **1 Tbsp cocoa powder** & **Vanilla extract**
- **1/2 tsp cinnamon** & **1/2 tsp ginger**
- **1/4 tsp allspice** & **1/4 tsp nutmeg** & **1/4 tsp clove**
- **Melted chocolate & 1.5g freeze-dried strawberries (optional topping)**

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## Nankhatai (नानखटाई) 🥜

- **Origin:** India 🇮🇳 | **Yield:** ~18–20 cookies
- **Prep / Chill / Bake:** ~15 mins | 20 mins | 15–17 mins (350°F / 180°C)
- **Source:** https://www.youtube.com/watch?v=gv-zqXZSl0w



Nankhatai

> Soft, crumbly, melt-in-your-mouth eggless Indian shortbread biscuits made with a blend of four flours, fragrant cardamom, ghee, and halved pistachios.

### Ingredients

- **200g (1 cup) ghee**
- **200g (1 cup) caster sugar**
- **60g (1/2 cup) maida (all-purpose flour)** & **60g (1/2 cup) whole wheat flour**
- **40g (1/4 cup) semolina** & **30g (1/4 cup) chickpea flour**
- **1/2 tsp baking powder** & **1/4 tsp baking soda**
- **1/4 tsp cardamom powder** & **1 pinch salt**
- **Pistachios (chopped into halves)**

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## Egyptian Kahk Cookies (كحك العيد) 🥜

- **Origin:** Egypt 🇪🇬 | **Yield:** ~16–20 cookies
- **Prep / Chill / Bake:** ~20 mins | 1 hour (dough rest) | 18–20 mins (375°F / 190°C)
- **Source:** https://www.youtube.com/watch?v=UNz-IZT_Jic



Egyptian Kahk Cookies

> Tender, aromatic Egyptian Eid shortbread cookies scented with cinnamon and toasted sesame, stuffed with a rich honey-pistachio filling and dusted with powdered sugar.

### Ingredients

#### Dough

- **1 cup ghee**
- **1 Tbsp sugar**
- **1/3 cup warm water**
- **3 cups flour** & **1 tsp instant yeast**
- **3 Tbsp toasted sesame seeds** & **1/2 tsp cinnamon**
- **Salt (to taste)** & **Powdered sugar (for dusting)**

#### Filling

- **1 Tbsp ghee**
- **1/4 cup honey**
- **1 Tbsp flour**
- **1/2 cup pistachios** & **1 tsp sesame seeds**

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## Nigerian Chin Chin

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- **Origin:** Nigeria 🇳🇬 | **Yield:** ~1 large batch

- **Prep / Chill / Fry:** ~15 mins | ~30 mins (dough rest) | 5–6 mins (deep-fried at 300–320°F / 150–160°C)
- **Source:** https://www.youtube.com/watch?v=qVK-uM9Tn4c



Nigerian Chin Chin

> Crunchy, bite-sized, deep-fried Nigerian cookie snacks lightly spiced with cinnamon and enriched with butter and evaporated milk.

### Ingredients

- **80g (4 Tbsp) butter**
- **200g (1 cup) sugar**
- **2 eggs** & **300ml whole or diluted evaporated milk**
- **840g (7 cups) plain flour** & **1/2 tsp baking powder**
- **2 tsp cinnamon powder** & **1/2 tsp salt**
- **Vegetable oil (for deep frying)**

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## Mbatata Cookies (Sweet Potato Cookies)

- **Origin:** Malawi 🇲🇼 | **Yield:** ~12–16 cookies
- **Prep / Chill / Bake:** ~20 mins | N/A mins | 18 mins (375°F / 190°C)
- **Source:** https://www.youtube.com/watch?v=XVtbIQg5mzY



Mbatata Cookies

> Soft, cake-like Malawian sweet potato cookies studded with sweet raisins and warm cinnamon spice.

## Ingredients

- **4 Tbsp melted butter**
- **1/2 cup packed brown sugar**
- **1 egg**
- **1 1/4 cups all-purpose flour** & **2 tsp baking powder**
- **2 sweet potatoes (1 cup cooked & mashed)**
- **1/2 cup raisins** & **2 tsp cinnamon**
- **1/2 tsp salt**

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