
The Wilton Method®: Slice and Bake Cookies with Wilton Instructors

Chapter 1 - Introduction

Overview

(upbeat music) - Hi, I'm Emily from Wilton, and today I'm here to show you how to make slice and bake cookies. For those of you who don't know what slice and bake cookies are, let me briefly explain. So, it's pretty much just a sugar cookie that's very adaptable, and you can change the flavors and coloring for any type of event that you have. I'm gonna be showing you how to make a Neapolitan slice and bake cookie. And what makes this cookie so special is it actually looks and tastes like Neapolitan ice cream. I'm gonna show you how to make this dough from scratch, and then we're gonna divide it into thirds, and color and flavor each section of dough. I'm gonna show you how to stack the dough, and you can cut it and leave it as is, or I can show you how to make a pinwheel which is the same exact flavor, just a completely different look. I love this cookie, it's perfect, and once you get the technique down, it's easy to alter this dough and change it for any type of event.

Chapter 2 - Materials

Materials

- To make our Neapolitan cookies, we need some ingredients and some equipment. As I go through the class, I'll tell you which equipment you should invest in right away and which maybe you could hold off on or something you might already have in your cabinet. A large mixing bowl to mix my dry ingredients and a silicone spatula. I'll need some flour, granulated sugar, baking powder, a room temperature egg, three ounces or one quarter cup of semi-sweet chocolate, salt, and then I'm also gonna need some extracts. I'm gonna be using almond extract, vanilla extract, and strawberry extract. This recipe is very, very similar to a traditional sugar cookie recipe, so I just adapted it to make it the flavors of a Neapolitan ice cream. But just know that you can change the extracts or you can take the chocolate out and you can make it any type of cookie you'd like. Two sticks of butter. I have a little no-taste red icing color, which will help me with the color of my Neapolitan cookie. Toothpicks, a knife. I have some dry measuring cups, some dry measuring spoons, plastic wrap, some parchment paper, a rolling pin, a cookie pan, a cooling grid, a cookie spatula, and my stand mixer. You can also use a hand mixer, if that's what you have, both will work perfectly fine.

Chapter 3 - Classic Pinwheel and Stacked Cookies

Make dough

- I love this Neapolitan recipe because it's just like a traditional sugar cookie recipe. I just adapted it to give it the flavoring of Neapolitan ice cream. So as I'm adding my chocolate and my flavorings, just remember that you can change these and make it just a basic sugar cookie. You always wanna have your recipe on hand, read through it completely to make sure you have all of your ingredients. And refer to it often. You can find yours in your PDF attached to this class. So I'm gonna start with my dry ingredients, which for this class are all-purpose flour, baking powder and salt. I'm gonna need three cups of all-purpose flour and flour is measured a very specific way. You want to take a spoon and actually spoon the flour into your dry measuring cup. And you do this because you want the natural aeration of the flour. If you were just to scoop the flour into the measuring cup, you would get more than what you actually need. I'm gonna take some kind of straight-edge, so

whether it be a butter knife or a spatula. I have my silicone spatula on hand, I'm just gonna level off my measuring cup, and I need three cups of flour. I'm now gonna measure out 1/2 a teaspoon of baking powder, using my 1/2 teaspoon measuring spoon. I'm gonna use this lip like I did my spatula and scrape the powder so it's nice and even, I have a nice, even measurement that'll go right in my bowl. And then I have a teaspoon of salt. Go right in my bowl. And either using a silicone spatula or a spoon, just make sure to mix up your dry ingredients, just so you don't have a pocket of salt or baking powder in your dry ingredients. A lotta people wonder what makes an ingredient a wet ingredient or a dry ingredient. The rule of thumb is if the ingredient can melt when exposed to heat, it's a wet ingredient. So sugar when exposed to heat will melt, butter when exposed to heat will melt, so that is a wet ingredient. In my mixing bowl I am going to add one cup or two sticks of butter, going right into my mixing bowl. And 1 1/2 cups of granulated sugar. I am going to beat the sugar and the butter together on medium speed for about one to two minutes or until they're nice and combined and fluffy. (mixer whirs) I'm gonna take a second and scrape down the sides of my bowl. I just wanna note that I am using my paddle attachment with my mixer. If you're using a hand mixer, make sure to use your beaters, not your whisks. Just get all the sugar and butter from the bottom of the bowl. Putting my mixer down and going on low speed I'm going to add my egg. (mixer whirs) And I'm just gonna mix this until the egg is combined. So now I'm gonna start incorporating my dry ingredients. This is where it's a little different than traditional sugar cookie dough. Regularly, you would add your vanilla and your almond in right now before your dry. But instead, I'm gonna add my dry ingredients and then divide my dough in thirds and color and flavor each section of dough. So I'm gonna start by doing about a cup of my dry ingredients at a time with my mixer on low speed. And you want to add the next incorporation of flour once everything gets mixed in. So now I'm gonna take my dough and put it on a floured countertop. I'm gonna divide it into thirds and show you how to flavor and color each portion of dough to make my Neapolitan. I'm actually gonna start with my vanilla or the lightest shade of my cookie, and then I'm gonna go to the chocolate. That way I don't have to re-clean my bowl after every mixing. 1/2 a teaspoon of vanilla extract and then 1/4 teaspoon of almond extract. And I just wanna mix this on low speed until everything is nice and combined. I am going to wrap this portion in plastic wrap and then move on to my strawberry portion of cookie dough. I'm gonna add 1/4 teaspoon of strawberry extract and a little bit of no-taste red to make it a beautiful pink. Grab a clean toothpick and just add a little bit of icing color, a little bit goes a long way. And you always wanna use a new toothpick if you have to incorporate more color. So I'm just kind of mixing it in the dough. And using my paddle attachment again, I am going to mix this on low speed until the color is nice and combined. My strawberry is done, just like my vanilla, I'm gonna wrap it in plastic wrap and then move on to the chocolate. The last bit of dough goes in. I'm gonna add my three ounces of melted chocolate, semi-sweet chocolate to my dough. And just as before, mix it on low speed until the chocolate is all incorporated in the dough. My chocolate is ready to go. I'm gonna clean up my work area and then start stacking.

Stacked and Pinwheel Neapolitan cookies

- I'm gonna start with my stacked cookie. I've already divided my dough in half so half will go for the pinwheel half will go for the stack and I'm just gonna roll each dough on parchment and then stack (clapping) them together. (tapping) Sprinkle your dough with a little bit of flour, that way it doesn't stick to your rolling pin and I want to make this into a rectangle shape or as best as possible. I like to roll this on parchment paper because I can rotate the dough and it makes it easier to stack. Okay,

you don't want your layers too thin and I can just use my hands and reshape this dough into a rectangle. Alright, so this cookie is going to be layered chocolate then strawberry then vanilla. I think to fold back my parchment and then flip the layer on top of the chocolate. (paper ruffling) I'm kind of getting my hand underneath the cookie dough. I'm just kind of popping it on. Folding back my parchment. (paper ruffling) Just adding the layer. Little bit of flour on top and I'm rerolling this dough just to seal all the layers together but I don't actually want to make this any thinner than it is. Using a knife, I'm going to trim the edges and just make it a nice rectangular shape. That way my cookies in the end are nice and straight. This dough has to chill at least two hours before you can cut it so wrap it up in your parchment and stick in the fridge. To make the pinwheel cookie, I'm gonna stack my dough the same exact way that did with the layered cookie and then I'll bring you back and show you how to roll it. To roll my cookie dough, I actually want the chocolate on the inside so just take another piece of parchment and flip your dough over. (paper ruffling) Very carefully, it is soft. I like to take my finger and press the edge. That makes a nice a seal and it gives you a nice crisp kind of point on the inside of the cookie. I did flip my parchment. I like to work horizontally. That way you have a longer roll rather than a short one and this is just like rolling sushi if you've ever rolled sushi before. You're just gonna roll the cookie dough on itself. Alright and using the parchment, I'm just gonna continue rolling. Perfect, I always wanna make sure that I have the seam side down. Chill this dough for at least two hours like you did the stacked cookie. I made some yesterday that I'm gonna show you how to cut and bake. I have both the stacked and the pinwheel ready to go. I'll start with the pinwheel. This is nice and firm. Using a serrated knife, I'm going to cut this into about half an inch slices. You can see our pinwheel. It's gonna continue slicing and just place these cookies on an ungreased cookie pan. Place these cookies aside and we'll cut the stacked cookies. Cut this dough in half and then cut again in half inch slices. Place your cookies on an ungreased cookie sheet and make sure to leave some space in-between your cookies so they have room to expand while they bake. Both of these pans are going into a 350 degree oven preheated oven. They can both go in at the same time and it'll take anywhere from 13 to 15 minutes. Just keep an eye on them. Any left over dough that you have, you can wrap up, put back in the fridge for about a week but, if you wanted to save it even longer, wrap it really well in plastic wrap and you can freeze it. You saw just how it easy it was to make the Neapolitan cookie but I wanna reiterate how easy it would be to take this cookie and just adapt it to a straight sugar cookie or any other flavor for any other holiday or event. Here I have some teal and orange pinwheel cookies and the only difference is I didn't add all the flavorings. I divided the dough in two and only colored half the dough. The pinwheel technique is exactly the same and what's so great about these cookies is there's no decorating. All you have to do is slice, bake and all the beautiful designs are already in the cookie.

Chapter 4 - Holiday Variations

Watermelon cookies

- Slice and bake cookies are great for the summer because you can make your log ahead of time, keep it in the freezer, and then as you need it, just slice up a few cookies and bake it for your event. I love, love, love these cookies. They're so cute, they're little watermelons, and I'm gonna show you how to roll them up. It's very similar to the pinwheel, with just a tiny tweak. So, I've got my two doughs already rolled out. I have a little bit of regular sugar cookie dough, that I tinted green. Some that I left as is. And, then some that I tinted kinda this pinky red to be the inside of my watermelon. (rustling paper) Folding your parchment over, just like we did before, I'm gonna put the regular

dough on top of the green dough. (rustling paper) This dough is a little long, or a little wide, so I'm gonna trim it to a rectangular shape, just using the backside of a knife. And, then taking my pink dough, just rolling it on my countertop, like a log. My dough isn't sticking at all to my countertop, but if yours does, just add a little bit of flour to your countertop, so it doesn't stick. I want to roll this log as long as my cookie dough. So, I'm just about there. I'm gonna place it on, and see if it's right. Looks like it's just about the right length. Just be careful, this dough is soft. So taking one side, I'm gonna fold it over the pink. (rustling paper) I'm just kinda giving it a press, so everything sticks together. (rustling paper) I'm gonna take the other side... (rustling paper) And again, even taking the parchment paper and kinda rolling it all together, making sure it's nice. (rustling paper) Make sure it's together. You wanna make sure that your two halves meet. They don't overlap like the pinwheel. The cookie dough is going to go in the frig for at least two hours, but I have some that I made yesterday that I'm gonna show you how to cut. (rustling paper) So, using a serrated knife, just like I did with the pinwheel, I'm going to start at the end. Cutting straight down, you want to cut about half inch slices. To make this into a watermelon shape, I'm gonna cut the round in half and actually put this on an ungreased cookie sheet. I don't want to and my sprinkles yet. I'm gonna add them right when they come outta the oven. Bake your cookies in a 350 degree oven, for about 13 to 15 minutes. Just keep an eye on them. I have another batch of cookies, fresh out of the oven that I'm gonna add black pearls to, to make all the little watermelon seeds. You have to do this step when the cookies are fresh out of the oven because if do them while they're in, or before you bake them, the color might bleed. So, just to be sure, I like to do them at the end. I'm gonna let them cool completely before enjoying them. These cookies are great to adapt to maybe even like a rainbow, or anything else that you want this layered effect. You can do them for any type of event throughout the summer.

Fourth of July cookies

- Fourth of July is perfect for slice and bake cookies. I love to make pinwheels on the fourth of July, 'cause I think they look super cute, and they fit with my party decor. I just made a regular batch of sugar cookies. I colored half of the dough red and kept the other half white. And then, with this one, I just colored half of it blue and kept the other half white. The only different from the other pinwheels is I'm gonna roll these in jimmies, and then stick them in the refrigerator. So, just carefully press the jimmies into the dough. And I like to use sprinkles or jimmies on the outside of my cookies, 'cause I really like the crunch and the extra visual interest it gives the outside of the cookies. But you can use jimmies, you can also use colored sugars. It's really whatever you have on hand. So, that looks great. Let me do it with the red pinwheel. Again, just pressing the jimmies into the dough like so. There you go. Both of these cookies are going to go in the refrigerator for at least two hours like our other pinwheel, then I'm gonna slice them into about half an inch thick little disks, and they will go in a 350 degree oven for about 13 to 15 minutes. Just like I said with all the other ones, just keep your eye out just so they don't burn and they look beautiful. I love making red, white, and blue pinwheels for the fourth of July. I think they're super festive. They look like fireworks in my mind. I just think they work wonderful, and they really pop on a fourth of July barbecue table.