



COOKING CLASSES
AT SUR LA TABLE

BAKING WITH DORIE
SWEET, SALTY & SIMPLE

WITH DORIE GREENSPAN

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- About 2 cups (255 grams) cranberries, fresh or frozen (no need to thaw)
- About 20 raspberries (optional)

Dairy/Refrigerated

- 1 stick (8 tablespoons; 4 ounces; 113 grams) cool unsalted butter, plus additional to butter cake pan
- 1 large egg, at room temperature

Pantry Items

- 1¾ cups (6¼ ounces; 175 grams) almond flour, or an equal weight of almonds, finely ground in a food processor
- 1⅓ cups (181 grams) all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1¼ teaspoons ground cinnamon
- ¾ teaspoons ground ginger
- ½ teaspoon fine sea salt
- ⅔ cup (132 grams) sugar
- ½ teaspoon pure vanilla extract
- 2 ounces (57 grams) semisweet or bittersweet chocolate, finely chopped
- 3 tablespoons sugar
- ½ to 1 teaspoon pink peppercorns, finely chopped (optional)
- Sanding or granulated sugar for sprinkling

Dry/Canned Goods

- ½ cup (120 ml) raspberry jam (with or without seeds)

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cups
- Digital scale, optional
- Mixing bowls, various sizes
- Bench scraper
- Ruler, optional
- Silicone spatula

Cookware

- Medium saucepan

Appliances

- Food processor

Bakeware

- Rimmed baking sheet
- 9-inch cake pan
- Wire cooling rack

Tabletop

- Serving plate

Other

- Parchment paper

Cookbook Club Pre-Class Mise en Place and Notes

There are two delicious ways to enjoy the Sur La Table Cookbook Club!

1. **Listen & Learn:** Review the recipes before class, then in class, watch the author, take notes, and ask questions in real-time so you can effortlessly recreate the meal later.

2. **Prep & Cook Along:** Before class, review the recipes and complete ALL prep stated below, then cook along with the author and ask questions in real-time. Note: you may need to complete some recipes after class.

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Pre-measuring ingredients is recommended
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

We are offering two ways to participate in the baking process with Dorie, please choose one option below if you have chosen to bake along. Both options will have the tart coming out of the oven after the class. Dorie will show you how to remove the cooled tart from the pan and how to serve.

- **Learn to make the crust and filling with Dorie and bake later.**
 1. Have ingredients for crust measured out.
 2. Have ingredients for filling measured, prepare with Dorie. Have a large bowl full of ice to help cool filling quickly.
 3. Crust and filling will be prepared with Dorie, then cooled and held for later.
 4. Watch and take notes while Dorie assembles the tart, bakes, then shows how to remove tart from pan and serve.
- **Prep the crust ahead of time, assemble and bake with Dorie.**
 1. Make crust through step 4 of recipe.
 2. Have ingredients for filling measured, prepare with Dorie. Have a large bowl full of ice to help cool filling quickly.
 3. Assemble and bake with Dorie.
 4. Watch and take notes while Dorie removes tart from pan and serve.



BAKING WITH DORIE:

Sweet, Salty & Simple

Written by Dorie Greenspan

COCOA-CRANBERRY LINZER TART

Yield: 8 servings

I've been a fan of Linzer tarts since childhood. I love the crumbly nut dough with its hint of spice, and the jam filling, traditionally raspberry. There was a bakery near our house that made Linzer cookies and tarts, but not all the time, so that when my mom did bring them home, they were always a surprise and a treat. In my Linzer, the nuts in the crust are almonds; the spices include cinnamon, which is usual, and ginger, which is not; and I add both cocoa and chopped chocolate. Although the filling has raspberry jam, along with a few fresh raspberries, if you want them, the primary flavor comes from sharp cranberries—perfect with the chocolate and spice. Instead of making a lattice tart, I sandwich the cranberry jam between two rounds of the cookie-like crust

For the Crust:

1¾ cups (6¼ ounces; 175 grams) almond flour, or an equal weight of almonds, finely ground in a food processor

1½ cups (181 grams) all-purpose flour

2 tablespoons unsweetened cocoa powder

1¼ teaspoons ground cinnamon

¾ teaspoons ground ginger

½ teaspoon fine sea salt

1 stick (8 tablespoons; 4 ounces; 113 grams) cool unsalted butter, cut into chunks

⅔ cup (132 grams) sugar

1 large egg, at room temperature

½ teaspoon pure vanilla extract

2 ounces (57 grams) semisweet or bittersweet chocolate, finely chopped FOR

The Filling:

About 2 cups (255 grams) cranberries, fresh or frozen (no need to thaw)

½ cup (120 ml) raspberry jam (with or without seeds)

¼ cup (60 ml) water

3 tablespoons sugar

½ to 1 teaspoon pink peppercorns, finely chopped (optional)

About 20 raspberries (optional)
Sanding or granulated sugar for sprinkling

1. **To make the crust:** Whir both flours, the cocoa, cinnamon, ginger and salt together in a food processor just to blend. Turn the ingredients out onto a large piece of parchment (you'll use the paper again to roll out the dough).
2. Put the butter and sugar in the processor and process until smooth, scraping the bowl as needed. Add the egg and vanilla and process to incorporate. Use the parchment to funnel the dry ingredients into the processor and pulse until you have a bowl of moist curds (set the parchment aside). Scatter over the chocolate and pulse just to combine.
3. Turn the dough out and knead it gently into a ball, then cut it in half and flatten each piece into a disk.
4. Working with one half at a time, roll each piece of dough between sheets of parchment until you've got a circle that's just large enough to allow you to cut a 9-inch round from it (you'll do this later). Keeping them between the parchment, stack the rounds on a baking sheet and refrigerate or freeze until you need them. (Once they are firm, you can wrap the rounds airtight and freeze for up to 2 months.)
5. **To make the filling:** Place all the ingredients except the fresh raspberries in a medium saucepan and bring to a boil over medium heat, stirring frequently. Lower the temperature to a simmer and cook, stirring, until the cranberries start to pop, then continue to cook on low, stirring, for 3 minutes more. Scrape the jam into a bowl, cover and cool to room temperature. (You can pack the jam into a tightly covered jar and refrigerate it for up to 1 week.)
6. **To assemble and bake the tart:** Center a rack in the oven and preheat it to 375°F. Butter a 9-inch cake pan, preferably one that's 2 inches high, and have a baking sheet lined with parchment paper or a baking mat at hand.
7. Using the bottom of the cake pan as a guide, trim each round of dough to the size of the pan. Fit one piece into the pan and spread the cranberry jam evenly over it; dot with the fresh raspberries, if you're using them. Cut a small steam circle in the center of the second round of dough and set it over the filling, gently pressing the dough into place. (You aren't sealing the tart—the jam layer is meant to be exposed on the sides.) Put the pan on the lined baking sheet and sprinkle the top with sanding or granulated sugar.
8. Bake the tart for 45 to 50 minutes, or until the filling is bubbling; loosely tent the top with a piece of foil or parchment if you think it's getting too dark, too fast. Transfer the pan to a rack and let rest for 20 minutes, then run a table knife around the sides. Unmold the tart onto the rack and then turn it over onto another rack or a serving plate. (Once cooled, the tart can be frozen, well wrapped, for up to 2 months.)
9. Serve the tart warm or at room temperature.

Recipe notes:

Any leftover tart can be covered and kept in the refrigerator for up to 2 days. Enjoy it cold, or let it come to room temperature.

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