



Love is a Lost Fish Biscuit Cookie!

How-to instructions for making your own fish biscuit cookies, by Kat M.
Drop me an email: noodles@kungfoodie.com

1. Make and chill cookie dough.
2. Print out and cut two cardstock cookie templates.
3. Use templates to cut out cookies once the dough has set.
4. Take silly pictures of yourself eating cookies and post them on the Interwebs.

Epicurious.com Citrus Sugar Cookie Recipe

from Bon Appétit, December 1995

2 cups unbleached all purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup (1 1/2 sticks) unsalted butter, room temperature
1 1/4 teaspoons grated lemon peel
1 1/4 grated tangerine peel or orange peel
1/2 cup sugar
1/4 cup powdered sugar
1 large egg

One batch will be enough for four to five large fish biscuit cookies.

Sift flour, baking powder and salt into medium bowl. Using electric mixer, beat butter, lemon peel and tangerine peel in large bowl until light. Add 1/2 cup sugar and 1/4 cup powdered sugar and beat until fluffy. Beat in egg. [*Now add your food coloring*]. Add dry ingredients. Using spoon, stir until mixture forms dough (dough will be soft).

Separate dough in half and flatten into two thick disks about the size of your hand. Wrap each disk in plastic and refrigerate until firm, about 4 hours. (Can be prepared 2 days ahead. Keep refrigerated. Let soften slightly, if necessary, before rolling out.)

Preheat oven. *The original recipe calls for baking 15 minutes in a 350 degree oven. Because of how thick these cookies are I found the best results by baking for 25 minutes in a 300 oven. You may need to adjust this based on your oven and location.*

Generously flour work surface and rolling pin. Place 1 disk on work surface (keep remaining dough refrigerated). *You will want to roll dough on a piece of aluminum foil or Silpat liner so you can easily move them after cutting [and cooking] without causing any distortion. Roll out dough to around one half inch thickness and, using the cardstock template placed on the dough, cut out each cookie with a sharp kitchen knife. Save dough scraps for additional cookies.*

I made two paper templates one of which I used to cut out the cookie shape, the other I folded in half and used as a guide for the lettering. While looking at the top half of the lettering template (which is laid on the raw cut cookie dough) I used a small rounded butter knife to gently press in the bottom half of each letter. Then removing the template I finished the top of each letter. Be patient, it's not perfect but it works!

Combine all reserved dough scraps and shape into another ball; flatten into disk. Wrap disk in plastic and freeze until firm enough to roll, about 30 minutes. Repeat rolling, cutting and baking as described above with a cool cookie sheet pan.

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*I did the best I could to get these 'life size' keeping in mind that the cookies will spread out a bit while baking.

