

Teresa's Lacy Jumbles

Long Cove Club
Hilton Head Island, South Carolina

Teresa Brandow, Pastry Chef
Yield: 3 logs

Ingredients:

3.5 ounces pecan halves
11.5 ounces unblanched almonds
7.5 ounces whole wheat flour
1 1/3 tsp baking powder
Pinch salt
4.5 ounces granulated sugar
2.5 ounces light brown sugar
1/3 pound (1 1/4 stick)
butter, unsalted,
softened at room
temperature
2.5 ounces eggs
1/2 tsp. vanilla extract
4 ounces semi-sweet
chocolate chips
4 ounces white
chocolate chips
10 ounces raisins

Long Cove members love these cookies from pastry chef Teresa Brandow, according to executive chef Leonard Giarratano. They like her macarons even more ... but she wouldn't share that recipe!

To prepare:

Lightly toast the pecans and almonds.

Preheat oven to 375°.

In a small bowl sift together the flour, baking soda, and salt, whisking together for even distribution.

In a stand mixer, cream the sugars and the butter until light and fluffy. Beat in the egg and vanilla on low speed. Then beat in the flour mixture until well incorporated into a creamy batter.

In a large bowl, mix together the nuts, raisins and chocolate chips.

Empty the batter into the bowl and incorporate the nut mixture.

Using parchment paper, roll into a log about 3.5 inches thick. Chill for at least 2 hours.

When ready to bake, slice into 1/2" to 3/4" cookies and place on parchment lined sheet pan. Bake in a conventional oven at 350° for 11 minutes, then rotate once and bake an additional 5 minutes or so until done.

