

THE WAY THE COOKIE CRUMBLES



Walnut Cinnamon Slices (slightly adapted from *Tartine*)

Makes about 3 dozen cookies

Dough:

9 ounces (1¾ cups) all-purpose flour
¾ cup (3 ounces) walnuts, coarsely chopped
½ teaspoon ground cinnamon
¼ teaspoon baking soda
11 tablespoons butter, at room temperature
⅔ cup (4.65 ounces) sugar
1 large egg
½ teaspoon salt

Sugar coating:

1 egg yolk
1 tablespoon heavy cream
1 cup (7 ounces) sugar

1. In a medium bowl, mix the flour, walnuts, cinnamon, and baking soda; set aside.
2. In a stand mixer fitted with the paddle attachment, beat together the butter and sugar until it is blended and creamy but not too aerated. In a small measuring cup, whisk together the egg and salt. Slowly pour the egg mixture into the butter mixture, still beating on medium speed. Reduce the speed to low and add the flour mixture, beating until just combined.
3. Working on a large sheet of parchment paper, shape the dough into a rectangular log about 18 inches long with one side 2 inches wide and the other 1 inch wide. Wrap tightly in parchment paper or plastic wrap and refrigerate until firm, about 4 hours.
4. Preheat the oven to 325 degrees. Line a baking sheet with parchment paper or a silicone mat.
5. To make the sugar coating, whisk the egg yolks and cream together in a small bowl. Spread the sugar on a rimmed baking sheet. Unwrap the dough and brush the log well but sparingly with the egg wash. One at a time, dredge the log in the sugar, coating evenly on all sides. Cut crosswise into ¼ to ⅓-inch slices. Arrange the rectangles on the prepared baking sheet.
6. Bake until the edges are golden but the centers remain pale, 7-10 minutes. Transfer the cookies to a wire rack and let cool.