



Irma Rombauer's Refrigerator Lace Cookies

Featured on December 1, 2018 for "Smithsonian Holiday Festival" demo with Anne Bryn

"Irma Rombauer's rules for making icebox cookies were simple. Combine the ingredients as directed. Shape the dough into long rolls about 2" in diameter. If the dough is too soft to roll, chill it until you can handle it and roll it into a log, instead of adding more flour. That's because extra flour makes the cookies dry. Her cookies are a true overnight icebox cookie, which not only makes for easy slicing but gives the dough time to rest, which improves its texture. And Rombauer baked in a hot oven- 400°F- so keep an eye on them!"—Anne Bryn

Refrigerator Lace Cookies

Recipe adapted from *American Cookie* by Anne Bryn

Ingredients

½ cup granulated sugar
 ½ cup light brown sugar, lightly packed
 ½ cup (1 stick) unsalted butter, at room temperature
 1 large egg
 1 tablespoon whole milk
 ½ teaspoon vanilla extract
 1 ½ teaspoons lemon zest (from 1 medium lemon)
 1 ½ cups old-fashioned oats
 1 cup all-purpose flour, sifted
 ½ teaspoon salt
 ½ teaspoon baking soda

Directions

Place the sugars and the soft butter in a large bowl and beat with an electric mixer on medium speed until the mixture is well blended, 1 minute. Beat in the egg, milk, vanilla, and lemon zest until combined, 30 to 45 seconds. Scrape down the sides of the bowl with a rubber spatula. Beat in the oats on low speed, just until combined.

With a fork, stir together the flour, salt, and baking soda in a medium-size bowl. Add to the oats mixture in 2 batches, beating on low speed just until the flour is blended, 30 seconds. Scrape down the sides of the bowl.

Place a 16" to 17" piece of waxed paper on the countertop. Drop spoonfuls of dough lengthwise on the paper, making a line about 12" long. Fold the paper lengthwise over the dough and make a log, rolling to a 1 ¾" to 2" in diameter and 13" to 14" long. Place the log in the fridge for 12 to 24 hours.

When ready to bake, place the rack in the center of the oven, and preheat the oven to 400°F.

Remove the dough from the fridge, and place on a cutting surface. Remove the waxed paper. Cut the dough into $\frac{1}{4}$ " slices and place on an ungreased baking sheet $2\frac{1}{2}$ " apart. Place the pan in the oven.

Bake the cookies until the edges are golden brown, 8 to 10 minutes. Remove from the oven and allow to cool on the pan no longer than 1 minute. Transfer the cookies to a wire rack with a metal spatula and cool completely. Repeat with the remaining dough. Store the cookies in a tightly covered container for up to 1 week.



For more recipes from **Cooking Up History**, visit: www.s.si.edu/CookHistory.

