

#### Payard Cookies

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Third-generation pastry chef François Payard shares his favorite cookie recipes—the bestsellers at his popular New York City patisseries and cafés, the recipes he learned from his father, and the ones he makes at home. They range from the simplest sablés (butter cookies)

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These decadent cookies cover all your must-have flavors like chocolate chip, red velvet, sugar cookie, oatmeal, cinnamon roll and so much more. And if you're feeling extra adventurous, there's...

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On a lightly floured work surface, roll out half the dough to a thickness of ¼ inch. Using a 2-inch round cookie cutter, cut out cookies and place them 1 inch apart on the prepared baking sheet. Reroll the scraps and cut out more cookies. Bake the cookies for 12 to 15 minutes, or until golden brown.

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Preheat the oven to 375°F (190°C) and line two baking sheets with parchment paper. Take out half of the dough from the refrigerator. On a lightly floured surface, roll out the dough until it is ¼ inch thick. With a 2-inch tapered oval cookie cutter, cut out the dough and place the ovals on a baking sheet.

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*Payard Cookies by François Payard, Anne E. McBride | NOOK ...*
Chef Francois Payard has compiled some of the tastiest cookie recipes known to man in his new book, Payard Cookies. From hearty granola cookies to delicate coconut financiers, there is something for everyone. Upon walking into Payard’s shop it was easy to be taken in by the cozy atmosphere.

*Payard Cookies' Launch Party - The Daily Meal*
100 favorite cookie recipes from legendary pastry chef François Payard's beloved patisseries and cafés
Third-generation pastry chef François Payard shares his favorite cookie recipes—the bestsellers at his popular New York City patisseries and cafés, the recipes he learned from his father, and the ones he makes at home.

*Payard Cookies | Eat Your Books*
This "sophisticated collection of 100 cookie recipes" from the legendary pastry chef will take you "well beyond the basic chocolate chip cookie" (Publishers Weekly).For three generations, François Payard's family has been pleasing palates with mouth-watering pastries and confectionaries.

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François Payard. This article includes a list of general references, but it remains largely unverified because it lacks sufficient corresponding inline citations. Please help to improve this article by introducing more precise citations.

*François Payard - Wikipedia*
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In a large bowl, whisk the confectioners' sugar with the cocoa powder and salt. Whisk in the chopped walnuts. Add the egg whites and vanilla extract and beat just until the batter is moistened (be...