

WHITE HOUSE COOKIES

The White House is known for its beautiful and tasty desserts. These treats are served at special events, state dinners, and holiday parties. Get your own taste of a White House desserts by making former Executive Pastry Chef Ronald Mesnier's cookie recipe below!

Peanut Butter Cookies Filled with Concord Grape Jelly

Recipe makes about 40 cookies (3-4 dozen)

“A very dependable cookie when serving large numbers of guests. It reminds me of the cookie you got at home after school. The only thing missing is a glass of milk.”

– from Chef Mesnier's book *White House Cookies*

Ingredients

- 8 ounces of butter (about 1 cup or 2 sticks), soft
- 8 ounces of granulated sugar (about 1 heaping cup)
- 8 ounces of brown sugar (about 1 heaping cup)
- 1 pound creamy peanut butter (about 1 jar)
- 2 large eggs
- 1 teaspoon vanilla
- 12 ounces all-purpose flour (about 2 ³/₄ cup)
- 1 teaspoon salt
- Concord grape jelly (about 8 oz jelly, 3/4 cup)



Check out Chef Roland Mesnier's current books for sale:

Creating the Sweet World of White House Desserts
The Gingerbread White House: A Pop-Up Book
The White House in Gingerbread: Memories & Recipes

Procedure

1. Cream together the butter, peanut butter, and sugars.
2. Slowly stir in the eggs and vanilla until fully combined.
3. Sift together the dry ingredients.
4. Fold the dry ingredients into the butter mixture.
5. Chill the batter in the refrigerator for one hour.
6. Preheat oven to 375 degrees.
7. Roll dough into 1-inch balls and place on parchment paper on sheet pans
8. With a wet fork, make crisscross patterns on each dough ball.
9. With your thumb, make an indentation on top of each dough ball.
10. Fill each cavity with grape jelly.
11. Bake for 10-12 minutes. Be careful not to overbake.