

Baking

Cookies for Sharing

Twelve small bakes with different shapes, textures and rhythms



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

Make this kitchen yours 3

Food safety and ingredient labels 4

Lemon Sugar Cookies 5

Chocolate Espresso Crinkles 7

Edition, use and support 9

Typeface license 10

Make this kitchen yours

Sharing cookies is easier when the batch has a clear shape and a sensible cooling plan. This development edition includes chewy rounds, crisp fingers, airy kisses and sturdy biscotti, each with its own method rather than one dough dressed in different flavors. Read the entire recipe before starting, especially when chilling or a second bake is involved. Use cool baking sheets for each batch so dough does not spread before it reaches the oven. Measure flour with a light spoon-and-level method, and allow cookies to cool fully before packing them. The recipes are original development drafts, so note your oven's timing and the size of your portions. Label gifts with their ingredients and allergens, and keep fragile cookies in a separate container from heavy ones.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Lemon Sugar Cookies - AI-generated realistic food artwork, not a photograph or tested result.

Lemon Sugar Cookies

20 cookies | Prep: 20 minutes | Cook: 12 minutes

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon fine salt
- 1/2 cup softened unsalted butter
- 3/4 cup granulated sugar
- 1 large egg
- 1 tablespoon lemon zest
- 1/2 teaspoon vanilla extract

Method

1. Heat the oven to 350°F and line two baking sheets. Whisk flour, baking powder and salt together. Beat butter and sugar until lighter in color, about 2 minutes.
2. Beat in egg, lemon zest and vanilla. Add the flour mixture and stir until a soft dough forms with no visible dry streaks.

3. Scoop level tablespoons onto the sheets, leaving 2 inches between portions. Flatten gently to 1/2 inch thick. Bake 10–13 minutes, until edges are pale gold and centers are set. Cool 5 minutes on the sheets, then transfer to a rack.

Cook's tip

Rub the lemon zest into the sugar before mixing for a more even citrus aroma.

Substitution

Replace lemon zest with an equal amount of orange zest without adding extra juice.

Storage

Store fully cooled bakes airtight for 2 days at room temperature, or freeze for 1 month.

Ingredient allergen notes

Wheat, Milk, Egg

Chocolate Espresso Crinkles

24 cookies | Prep: 90 minutes | Cook: 12 minutes

Ingredients

- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/4 teaspoon fine salt
- 3/4 cup granulated sugar
- 1/4 cup vegetable oil
- 2 large eggs
- 1 teaspoon instant espresso powder
- 1 teaspoon vanilla extract
- 1/3 cup powdered sugar

Method

1. Whisk flour, cocoa, baking powder and salt. In another bowl, whisk granulated sugar, oil, eggs, espresso powder and vanilla; fold in dry ingredients. Cover and chill for 1 hour.
2. Heat the oven to 350°F and line two sheets. Scoop chilled dough into tablespoon-sized balls and roll generously in powdered sugar. Set 2 inches apart.
3. Bake 10–13 minutes, until the tops crack and the centers look set rather than shiny. Rest on the sheets for 5 minutes, then move carefully to a rack to finish cooling.

Cook's tip

A thick powdered-sugar coating makes the cracks visible; handle chilled dough quickly to limit stickiness.

Substitution

Omit espresso powder and add 1/2 teaspoon cinnamon for a different aromatic note.

Storage

Store fully cooled bakes airtight for 2 days at room temperature, or freeze for 1 month.

Ingredient allergen notes

Wheat, Egg

Edition, use and support

One household recipient may keep, download and print this edition for personal household use. You may cook and adapt the recipes. Do not resell, redistribute, upload the book publicly or sublicense its text, layouts or files. Copyright and other rights are not transferred. Online access follows the published refund and dispute policy.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Typeset in DejaVu Serif and DejaVu Sans. Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain. The embedded font software is supplied under the Bitstream Vera font license; see FONT-LICENSE.txt in the download.

Gretna Junction - CrownThrive, LLC - Go Flipbooks publishing lane. Support and corrections: contact@crownthrive.com. <https://gretnajunction.com/support>

<https://gretnajunction.com/support>

Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

Typeface license

DejaVu font software

Copyright: Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain.

Bitstream Vera font license Permission is hereby granted, free of charge, to any person obtaining a copy of the fonts accompanying this license ("Fonts") and associated documentation files (the "Font Software"), to reproduce and distribute the Font Software, including without limitation the rights to use, copy, merge, publish, distribute, and/or sell copies of the Font Software, and to permit persons to whom the Font Software is furnished to do so, subject to the following conditions:

The above copyright and trademark notices and this permission notice shall be included in all copies of one or more of the Font Software typefaces.

The Font Software may be modified, altered, or added to, and in particular the designs of glyphs or characters in the Fonts may be modified and additional glyphs or characters may be added to the Fonts, only if the fonts are renamed to names not containing either the words "Bitstream" or the word "Vera".

This License becomes null and void to the extent applicable to Fonts or Font Software that has been modified and is distributed under the "Bitstream Vera" names.

The Font Software may be sold as part of a larger software package but no copy of one or more of the Font Software typefaces may be sold by itself.

THE FONT SOFTWARE IS PROVIDED "AS IS", WITHOUT WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND NONINFRINGEMENT OF COPYRIGHT, PATENT, TRADEMARK, OR OTHER RIGHT. IN NO EVENT SHALL BITSTREAM OR THE GNOME FOUNDATION BE LIABLE FOR ANY CLAIM, DAMAGES OR OTHER LIABILITY, INCLUDING ANY GENERAL, SPECIAL, INDIRECT, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, WHETHER IN AN ACTION OF CONTRACT, TORT OR OTHERWISE, ARISING FROM, OUT OF THE USE OR INABILITY TO USE THE FONT SOFTWARE OR FROM OTHER DEALINGS IN THE FONT SOFTWARE.

Except as contained in this notice, the names of Gnome, the Gnome Foundation, and Bitstream Inc., shall not be used in advertising or otherwise to promote the sale, use or other dealings in this Font Software without prior written authorization from the Gnome Foundation or Bitstream Inc., respectively. For further information, contact: fonts at gnome dot org.

Share a tin of different cookie textures

Choose a cookie by the moment: a pale-gold lemon round, a coconut mound, a jam-filled thumbprint, or a twice-baked biscotti for a slower break. Cookies for Sharing collects twelve small bakes made through drop, rolled, sliced, piped, and twice-baked methods. Portioning guidance helps the pieces bake at a similar pace, while edge and center cues explain what to look for before the tray leaves the oven. Cooling and packing advice makes the final step part of the recipe. This Junction Table by CrownThrive, LLC collection invites you to build a varied cookie plate by changing the method as well as the flavor.

- Cream butter and sugar, then portion and flatten lemon cookie dough.
- Shape coconut macaroons from foamy egg whites without whipping stiff meringue.
- Form shallow cookie hollows and fill them with thick raspberry jam.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Jam Thumbprints

AI-generated realistic food artwork