

cookies 'n creme cookies

from the blog [See Jane Cook](#)

- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 cup butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1 (4.2 ounce) package Cookies 'n Creme pudding mix
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups white chocolate chips
- 15 Oreo cookies, very coarsely chopped

Preheat oven to 350 degrees. Cream butter and sugars, add pudding mix until blended. Stir in the eggs and vanilla.

In a separate bowl, combine the flour and baking soda with a whisk then add it to the butter mixture. Stir in the chocolate chips and Oreo cookies.

Drop cookies by rounded spoonfuls onto greased cookie sheet. Bake for 10 minutes in preheated oven until cookies tops barely have a touch of brown.

Makes 3 dozen cookies.

cherry is a nut cookie

Ok they are actually just called "Cherry Nut Cookie" but when I make 'em I give them that nickname. ☺

- 1 cup shortening
- 3 oz cream cheese
- 1 cup sugar
- 1 egg
- 1 teaspoon almond extract
- 1 ½ cup sifted flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ½ cup finely chopped walnuts
- Maraschino cherry halves (my tip: make sure they are rinsed otherwise the red bleeds all over the cookie)

Cream shortening and cream cheese together thoroughly. Add sugar slowly and beat well, Add egg and almond extract and beat well.

Shift dry ingredients together and add slowly to shortening mixture.

Chill dough 2 hours.

Preheat oven 350 degrees. Make dough into balls, roll in chopped walnuts, make an indentation with a thimble (I used my thumb) and add the ½ M. cherry in the indentation.

Bake for 10 – 15 minutes. Don't brown!

chocolate candy cane cookies

from Julie Hasson at www.bonappetit.com

Cookies

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder (preferably Dutch-process)
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature
- $\frac{1}{4}$ teaspoon salt
- 1 cup sugar
- 1 large egg

Filling

- 1 cup plus 2 tablespoons powdered sugar
- $\frac{3}{4}$ teaspoon peppermint extract
- $\frac{3}{4}$ cups (1 $\frac{1}{2}$ sticks) unsalted butter, room temperature
- 2 drops (or more) red food coloring
- $\frac{1}{2}$ cup crushed candy canes or hard peppermint candies (about 4 ounces)

For Cookies:

Whisk flour, cocoa, and salt in medium bowl to blend. Using electric mixer, beat sugar and butter in large bowl until well blended. Beat in egg. Add dry ingredients; beat until blended. Refrigerate dough 1 hour.

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Scoop out dough by level tablespoonfuls, then roll into smooth balls. Place balls on prepared baking sheets, spacing about 2 inches apart. Using bottom of glass or hands, flatten each ball to 2-inch round (edges will crack). Bake until cookies no longer look wet and small indentation appears when tops of cookies are lightly touched with fingers, about 11 minutes (do not overbake or cookies will become too crisp). Cool on sheet 5 minutes. Transfer chocolate cookies to racks and cool completely.

For Filling:

Using electric mixer, beat powdered sugar and butter in medium bowl until well blended. Add peppermint extract and 2 drops of food coloring. Beat until light pink and well blended, adding more food coloring by dropfuls if darker pink color is desired. Spread 2 generous teaspoons filling evenly over flat side of 1 cookie to edges; top with another cookie, flat side down, pressing more gently to adhere. Repeat with remaining cookies and peppermint filling.

Place crushed candy canes on plate. Roll edges of cookie sandwiches in crushed candies (candies will adhere to filling).

DO AHEAD: Cookie sandwiches can be made ahead. Store in single layer in airtight container at room temperature up to 3 days or freeze up to 2 weeks.

almond chocolate cracker candy

from the blog [Savory Sweet Life](#)

- 1 sleeve Saltine crackers
- 1 cup butter
- 1 cup packed brown sugar
- 2 cups chocolate chips
- 1 cup chopped almonds, toasted

Preheat oven to 350°F.

Spray a jelly roll pan with non-stick cooking spray and line the crackers close together.

Melt the butter and brown sugar in a medium pan over medium-high heat, stirring often. Heat the mixture for about three to five minutes, until it turns a nice caramel-looking color.

Pour over the crackers evenly and bake for 15 minutes. (NOTE from MK: I took mine out at 5min b/c another similar recipe online said 5-8min)

Remove from oven and **immediately** sprinkle the chocolate chips over the crackers. The chocolate should start to melt. Spread evenly over the crackers and then sprinkle with toasted almonds.

Allow to cool completely (on the counter or in the freezer or refrigerator if you want to speed things up) before breaking into pieces.

glazed lemon cookies

from [Real Simple Magazine](#)

- ¾ cup unsalted butter, at room temperature
- ¾ cup granulated sugar
- 2 large egg yolks
- ½ teaspoon pure vanilla extract
- ¼ teaspoon kosher salt
- 2 cups all-purpose flour
- 1 cup confectioners' sugar
- 2 tablespoons fresh lemon juice, plus more if necessary
- 1 teaspoon grated lemon zest
- sprig of rosemary for garnish (optional)

With an electric mixer, beat the butter and granulated sugar until fluffy. Add the egg yolks, vanilla, and salt and beat to combine. Gradually add the flour, mixing until just incorporated.

Divide the dough in half and shape into 1 ¼-inch diameter logs. Wrap in wax paper and refrigerate until firm, about 30 minutes.

Heat oven to 350° F. Slice the logs into ¾-inch-thick pieces and space them 1 ½ inches apart on parchment-lined baking sheets. Bake until lightly golden, 16 to 20 minutes. Let cool on the baking sheets for 5 minutes, then transfer to cooling racks to cool completely.

In a small bowl, whisk together the confectioners' sugar, lemon juice, and zest until it forms a thick but pourable glaze (add more lemon juice if necessary). Dip the top of each cookie into the glaze and let set, about 15 minutes.

hands-on time: 20 minutes | total time: 1 hour, 45 minutes (includes chilling) | makes 48 cookies

knock you naked brownies

from the blog [The Pioneer Woman](#)

- 1 box (18.5 Ounce) German Chocolate Cake Mix
- 1 cup Finely Chopped Pecans
- 1/3 cup Evaporated Milk
- 1/2 cup Evaporated Milk (additional)
- 1/2 cup Butter, Melted
- 60 whole Caramels, Unwrapped (14 oz package)
- 1/3 cup Semi-Sweet Chocolate Chips (**I didn't use these)
- 1/4 cup Powdered Sugar

Preheat oven to 350 degrees.

In a large bowl, mix together cake mix, chopped pecans, 1/3 cup evaporated milk, and melted butter. Stir together until totally combined. Mixture will be very thick.

Press half the mixture into a well-greased 9 x 9 inch square baking pan. Bake for 8 to 10 minutes. Remove pan from oven and set aside.

In a double boiler (or a heatproof bowl set over a saucepan of boiling water) melt caramels with additional 1/2 cup evaporated milk. When melted and combined, pour over brownie base. Sprinkle chocolate chips as evenly as you can over the caramel.

Turn out remaining brownie dough on work surface. Use your hands to press it into a large square a little smaller than the pan. Use a spatula to remove it from the surface, then set it on top of the caramel and chocolate chips.

Bake for 20 to 25 minutes. Remove from pan and allow to cool to room temperature, then cover and refrigerate for several hours. When ready to serve, generously sift powdered sugar over the surface of the brownies.

*Adapted from the standard/classic "Knock You Naked Brownies" recipe. These brownies don't really knock you naked...but almost.

easy peanut butter surprises

- 1/2 cup butter
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1 egg
- 1 1/4 teaspoon Vanilla
- 1 1/4 cup flour
- 3/4 teaspoon baking soda
- pinch of salt
- 1 pkg. miniature Reese's Peanut Butter Cups

Cream butter, peanut butter, sugar, & brown sugar.

Beat in egg & vanilla then mix well.

Mix remaining dry ingredients together & add slowly to creamed mixture until fully mixed.

Shape into 1-inch balls and place into an UNGREASED (best part if you ask me) mini muffin pan (no need to press or form).

Bake for 7-9 minutes at 375°.

While cooking unwrap 24 Reese's Peanut Butter Cups.

Remove from oven and immediately push one Reese's into the middle of each cookie.

Let cool for about 5 minutes then twist & remove. Enjoy!

peppermint bark

- 1 Pound plus 72% dark chocolate bar
- 1 Pound plus milk chocolate bar
- 2 bags white chocolate chips
- 2-4 boxes of candy canes
- Peppermint oil

Line 2 large cookie sheets with wax paper or foil.

Melt Dark Chocolate in double broiler and add 1-4 drops of peppermint oil depending on the strength and how much mint you like. When melted spread the dark chocolate thinly over both cookie sheets. Put in fridge and melt milk chocolate and repeat by spreading on top of dark chocolate. Follow all steps again and spread with white chocolate.

While chocolate is melting open 1-2 boxes of candy canes and put in a large Ziploc baggy inside another Ziploc baggy. Take out all your anger and whack until broken up. Some people like it in powder some people like chunks. I say whack until you feel better.

After the white chocolate has been spread out and still warm pour the broken candy canes over the top as thin or thick as you want it. Lightly push down after spreading to insure it sticking to the chocolate. A new fun variation that I tried this week (thanks to Pinterest) is, after spreading the dark chocolate out, take 2 whole candy canes and place them on the chocolate facing each other so that they form a heart. Push them down into the chocolate. Cool and then fill with the other types of chocolate and top with crushed candy canes at the end. After totally cooled use a sharp knife and cut the candy cane hearts out of the chocolate. They turned out really cute.

nikki's healthy cookie recipe

from the blog [101 Cookbooks](#)

You can use unsweetened carob, or grain sweetened chocolate chips, or do what I did and chop up 2/3 of a bar of Scharffen berger 70%. I sort-of shaved half the bar with a knife and then cut the rest into bigger chip-sized chunks. You can make your own almond meal by pulsing almonds in a food processor until it is the texture of sand - don't go too far or you'll end up with almond butter. And lastly, the coconut oil works beautifully here, just be sure to warm it a bit - enough that it is no longer solid, which makes it easier to incorporate into the bananas. If you have gluten allergies, seek out GF oats.

- 3 large, ripe bananas, well mashed (about 1 1/2 cups)
- 1 teaspoon vanilla extract
- 1/4 cup coconut oil, barely warm - so it isn't solid (or alternately, olive oil)
- 2 cups rolled oats
- 2/3 cup almond meal
- 1/3 cup coconut, finely shredded & unsweetened
- 1/2 teaspoon cinnamon
- 1/2 teaspoon fine grain sea salt
- 1 teaspoon baking powder
- 6 - 7 ounces chocolate chips or dark chocolate bar chopped

Preheat oven to 350 degrees, racks in the top third.

In a large bowl combine the bananas, vanilla extract, and coconut oil. Set aside.

In another bowl whisk together the oats, almond meal, shredded coconut, cinnamon, salt, and baking powder.

Add the dry ingredients to the wet ingredients and stir until combined. Fold in the chocolate chunks/chips. (The dough is a bit looser than a standard cookie dough, don't worry about it.)

Drop dollops of the dough, each about 2 teaspoons in size, an inch apart, onto a parchment (or Silpat) lined baking sheet. Bake for 12 - 14 minutes. I baked these as long as possible without burning the bottoms and they were perfect - just shy of 15 minutes seems to be about right in my oven.

Makes about 3 dozen bite-sized cookies.

Cook's notes: A few variations that I have tried... Mix in cocoa powder and a little agave to have a chocolate base. I usually add the Green Dark Chocolate bars from Trader Joe's and chop them up. They are vegan and gluten free so they are my favorite. When you pull them out of the oven you can add some chocolate to the top to add another layer of chocolate. These freeze well so you can make a big batch and have them on hand when needed. Nuts work well in the recipe. Walnuts, Almonds, Macadamia, Pecans. Go Nuts.

mint chocolate chocolate chip cookies

- 1 cup butter, softened
- 1 ½ cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2/3 cup cocoa powder
- ¾ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup regular M&Ms
- 1 cup mint M&Ms
- ½ cup chopped walnuts (optional)

Preheat oven to 350° degrees F (175 degrees C).

In large bowl, beat butter, sugar, eggs, and vanilla until light and fluffy. Combine the flour, cocoa, baking soda, and salt; stir into the butter mixture until well blended. Mix in the chocolate chips and walnuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, or just until set. Cool slightly on the cookie sheets before transferring to wire racks to cool completely.

Original recipe yield: 4 dozen

coconut macaroons

from [Eagle Brand](#)

- 1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk
- 1 large egg white
- 1 (14 oz.) package (5 1/3 cups) flaked coconut
- 2 teaspoons vanilla extract
- ½ teaspoon almond extract

Heat oven to 325°F. Line baking sheets with foil. Spray foil with flour no-stick cooking spray.

Combine sweetened condensed milk, egg white, coconut and vanilla and almond extracts in large bowl; mix well. Drop by rounded teaspoonfuls onto prepared baking sheets.

Bake 15 to 17 minutes or until lightly browned around edges. Immediately remove from baking sheets to wire rack. Macaroons will stick if allowed to cool on baking sheet.

Variation: Macaroon Kisses-- Prepare and bake as above. Press solid milk chocolate candy piece into center of each macaroon immediately after baking.

chewy chocolate-gingerbread cookies

from [Martha Stewart](#)

A combination of fresh and ground ginger, molasses, and chunks of semisweet chocolate makes the cookies sophisticated enough for adults but chocolaty enough for children.

- 7 ounces best-quality semisweet chocolate
- 1 ½ cups plus 1 tablespoon all-purpose flour
- 1 ¼ teaspoons ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1 tablespoon unsweetened Dutch-process cocoa powder
- 8 tablespoons (1 stick) unsalted butter
- 1 tablespoon freshly grated ginger
- ½ cup dark-brown sugar, packed
- ¼ cup unsulfured molasses
- 1 teaspoon baking soda
- ¼ cup granulated sugar

Line two baking sheets with parchment. Chop chocolate into 1/4-inch chunks; set aside. In a medium bowl, sift together flour, ground ginger, cinnamon, cloves, nutmeg, and cocoa.

In the bowl of an electric mixer, fitted with the paddle attachment, beat butter and grated ginger until whitened, about 4 minutes. Add brown sugar; beat until combined. Add molasses; beat until combined.

In a small bowl, dissolve baking soda in 1 1/2 teaspoons boiling water. Beat half of flour mixture into butter mixture. Beat in baking-soda mixture, then remaining half of flour mixture. Mix in chocolate; turn out onto a piece of plastic wrap. Pat dough out to about 1 inch thick; seal with wrap; refrigerate until firm, 2 hours or more.

Heat oven to 325 degrees. Roll dough into 1 1/2-inch balls; place 2 inches apart on baking sheets. Refrigerate 20 minutes. Roll in granulated sugar. Bake until the surfaces crack slightly, 10 to 12 minutes. Let cool 5 minutes; transfer to a wire rack to cool completely.

Variations: On "Martha Bakes," Martha used 1/2 cup unsulfured molasses, rather than 1/4 cup.

Yield: Makes 2 dozen

mint chocolate cookies

- $\frac{3}{4}$ cup butter
- 1 $\frac{1}{2}$ cup brown sugar
- 2 tablespoons water
- 1 – 12 oz. bag chocolate chips
- 2 eggs
- 2 $\frac{1}{2}$ cup flour
- 1 $\frac{1}{4}$ teaspoon baking soda
- 3 packages Andes Mints (crème de menthe)

Melt butter, add brown sugar and water, add chocolate chips – stir to partially melt.

Continue to stir – transfer to mixing bowl

Add eggs 1 at a time

Add dry ingredients

Bake on ungreased sheet at 350° for 8 minutes. Take out of oven and put 1 candy on top of each – put back in oven for 1 minute until candy melts. Swirl candy with fork.

candy cane bread recipe

- 2 cup sour cream
- 1/3 cup sugar
- 2 packages of yeast
- 2 teaspoon salt
- ½ cup warm water
- 2 eggs
- ¼ cup butter softened
- 2 cup flour (plus a lot)
- pie filling of your choice

Icing: 2 cups confectioner's sugar and 2 tablespoons of water

Heat sour cream over low heat until lukewarm. Dissolve yeast in warm water. Stir in sour cream, butter, sugar, salt, eggs, and 2 c flour. Beat until smooth. Mix in enough flour to make dough easy to handle (this will be a lot, perhaps another 2 cups or so). Turn dough onto a well-floured board, knead until smooth (approximately 10 minutes). Place in greased bowl, turn greased side up. Cover and let rise in a warm place until doubled (approximately an hour). Heat oven to 375 degrees. Punch down dough. Divide into 3 equal parts. Roll each part into a rectangle about 15 inches long and roughly 9 inches wide.

(The original instructions are as follows, but sometimes I don't put it on the cookie sheet until the pastry is already filled and put together, it's a personal preference, that's just what works best for me... either way it's a tricky process.)

Place on a greased baking sheet. Make 2 inch cuts at ½ inch intervals on the long sides of the rectangle. Spread filling down center of each rectangle. Crisscross strips over filling. Curve/stretch the dough into the shape of a candy cane. Bake 15-20 minutes or until golden brown. While warm brush with butter or drizzle with icing.

The icing is not that exciting to me, so I brushed it with butter and then made a chocolate drizzle thing that I put on later. I don't have exact instructions, but here's the gist: Put about a tablespoon of butter in a small saucepan. Then I put a bunch of chocolate chips (I used the ghiradelli bittersweet, but semisweet would probably work) and heat on low or medium low until melted. Then I poured a little milk in and mixed it up until I got it to a good consistency.

best ever chocolate chip cookie recipe

from [scoochmaroo](#) posted on the blog [Instructables](#) (full recipe, including all the tested steps and suggestions)

Step 1 Ingredients

If you have a scale, the whole recipe is made easier by measuring the weights of your ingredients. If you don't have a scale, you should get one! ☺

And here I present to you, David Lebovitz's recipe, the winningest cookie in the world (or at least my kitchen):

- 2 1/2 cups (350 g) all-purpose flour
- 3/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1 cup (8 ounces/225 g) unsalted butter, at room temperature
- 1 cup (215 g) packed light brown sugar
- 3/4 cup (150 g) granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs, at room temperature
- 2 cups (about 225 g) nuts, toasted and chopped
- 14 ounces (400 g) bittersweet chocolate, coarsely chopped
- Sea salt for sprinkling on top (what???)
- Shredded coconut if desire

Step 2 Secrets Revealed

The key secret in making amazing chocolate chip cookies seems to be in **how long you let the dough sit before baking**. Even Mrs. Wakefield employed this technique when she invented the original Nestle Toll House recipe - it just didn't make it onto the package!

Leaving the dough in the fridge for 24-36 hours allows the ingredients to fully soak up the liquid, and result in a firmer dough which bakes to a better consistency.

A long hydration time is important because eggs, unlike, say, water, are gelatinous and slow-moving. And since butter coats the flour, it makes it difficult for the liquids to get through to the dry ingredients.

Another hint is to **rotate the cookie sheet mid-way through baking**. This allows your cookies to bake evenly, regardless of where the hottest part of your oven is. This simple trick was a game-changer for me, and I'll never do otherwise again!

The NYTimes article suggests there's no substitute for a 6" cookie whose dough has been left in the fridge for at least 36 hours. But after this experiment, I care to differ.

Step 3 The Prep

First you want to toast you some nuts. This makes for the extra yum. If you're allergic, I guess you should skip this part.

(Best Ever Chocolate Chip Cookie Recipe, cont.)

In a pre-heated 350oF (180C) oven bake:

- 2 cups (about 225 g) nuts (I prefer pecans in this recipe)

for 10 minutes on an ungreased cookie sheet. Let cool. If you don't it will cause your chocolate pieces to get melty in the batter. Which is what happened to me. Which I rather liked and will probably be doing again. So choose your own adventure.

While those are baking, chop up:

- 14 ounces (400 g) bittersweet chocolate

Insider tip: for the ultimate cookie, use only chocolate with at least 60 percent cacao content and shoot for a ratio of chocolate to dough of no less than 40 to 60.

Step 4 The Procedure

The primary step in most cookie recipes is to sift together the dry ingredients. So do that. In a bowl, sift or whisk (easier!) together:

- 2 1/2 cups (350 g) all-purpose flour
- 3/4 teaspoon baking soda
- 1/8 teaspoon salt

In a separate bowl (preferably with an electric mixer) beat together:

- 1 cup (8 ounces/225 g) unsalted butter, at room temperature
- 1 cup (215 g) packed light brown sugar
- 3/4 cup (150 g) granulated sugar
- 1 teaspoon vanilla extract

One at a time, add:

- 2 eggs

Beating thoroughly after each addition until each is incorporated.

Slowly stir in flour mixture until fully incorporated.

Finally, stir in chocolate and nuts.

Step 5 The Hard Part

You know what I'm going to say. It's time to wait. It's time to take all this precious cookie dough you just made... and not eat it.

Divide the dough into quarters. Roll each dough into a log about 9in (23cm) long and wrap in plastic.

(Best Ever Chocolate Chip Cookie Recipe, cont.)

Stick 'em in the fridge for the next 24 hours, and try to forget you knew anything about them.

Step 6 Let's Be Serious

You are not going to wait the 24 hours. I know this, you know this, who are we kidding? Nonetheless, it's absolutely worth the wait, so here's my suggestion to get you through the next 24 hours.

Though this is not in the original recipe, I strongly recommend saving apart a small portion of dough - 1/2 of one of the logs maybe, and proceeding to the next step. Not only will this quell your desire to break into the fridge at midnight and eat one whole log straight from the wrapper, it will give you the opportunity to compare and contrast the benefits of allowing your dough to rest.

Step 7 The Baking

Preheat the oven to 350°F (175°C).

Line baking sheet with parchment paper or silicone baking mat.

Slice the logs into disks 3/4 inch (2 cm) thick and place the disks 3 inches (8 cm) apart on the prepared baking sheets. If the nuts or chips crumble out, push them back in.

Scoochmaroo Super Tip: Sprinkle the cookie slices with a small amount of sea salt. This will really make them sing!

Bake the cookies for 10 minutes, rotating the sheet midway through. If you prefer a chewier cookie, scale back the time a bit

(how did I not get a picture of the cookies being baked? I don't know!!)

Let cookies cool on the baking sheet until firm enough to transfer to a wire rack.

Baked cookies will store in an airtight container for 4 days. Unbaked dough can be refrigerated for up to a week or frozen for up to a month.