## A Baker's Cookie Guide

Tips and Techniques for Better Cookies


The Prepared Pantry

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## Volume II Favorite Cookie Recipes—Drop Cookies to Bar Cookies

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## How to Troubleshoot Cookies

If you're like the rest of us, once in a while your cookies don't turn out quite right. As professional bakers, we put together this guide to troubleshooting cookies. Just read down this list of problems and solutions until you find how to make your cookies perfect.

If your cookies are too tough ...
You may have used too much flour or a flour with too high of a protein content. Unless you want a chewy cookie, do not
 use bread flour. Check your measurements--the cookies may not have enough fat or the amount of sugar may be wrong.

## If your cookies are too crumbly ...

They may have too much sugar, shortening, or leavening or may not be thoroughly mixed. Try adding more eggs.

If your cookies are too hard ...
They may have been baked too long or at a temperature that was too low. Too much flour or not enough shortening or liquid will make them hard also.

If your cookies are too dry...
The same elements that make cookies too hard, may make them too dry. Try baking them at a higher temperature for a shorter period. Substitute brown sugar (with its higher moisture content) for part of the granulated sugar.

If your cookies are too brown...
The cookies were most likely baked too long or at too high of a temperature. Too much sugar may make a cookie brown too readily.

If your cookies are not browned enough ...
The baking temperature was too low, they were not baked long enough, or there was too little sugar.

If your cookies spread too much . . .
The baking temperature may be too low. Too much sugar, shortening, or leavening will cause spread. If pans are greased with too much shortening, spread may occur. Add a little more flour or chill your dough before forming the cookies.

If your cookies don't spread enough ...
The opposite conditions that create too much spread may cause your cookies not to spread enough. There may not be enough sugar, shortening, or leavening, or the
temperature is too high. Try adding more oil to the pan and baking at a lower temperature.

## If the edges or crust turns out sugary . . .

The cookies probably have too much sugar. The dough may have been inadequately mixed.

If your cookies have a poor flavor . . .
Make sure all the flavoring ingredients were added. Dated or low quality ingredients may not impart strong enough flavors. Improperly washed baking pans will sometimes cause a cookie to taste bad.

If your cookies stick to the pans . . .
The pans probably weren't greased adequately. Too much sugar will make cookies stick. Cookies are usually easier to remove from their pans immediately after coming from the oven.

## Time-Saving with No-Bake Cookies

Whether you don't want to heat up the kitchen or the demands of getting the kids out the door are upon you, it's nice to have a few no-bake cookie recipes on hand. We thought we would share some of our favorites with you.

## Cranberry Coconut Bars

This first recipe, Cranberry Coconut Bars, is more of a big kid cookie-it has too much fruit and too many nuts in it to suit most youngsters. But it so scrumptious and easy, we had to include it. If you are making a lunch for a spouse or a teenager, we think this will be a hit. Of course, it doesn't have to go in a lunch pail.

This is a microwave cookie that can be mixed right in the baking pan. How's that for convenience?

If you are not fond of dried cranberries,
 consider substituting dates, raisins, or chopped apricot pieces in this recipe.

1/2 cup butter
1/2 cup brown sugar
$11 / 2$ cup quick rolled oats
1/4 cup light corn syrup
1/2 cup dried cranberries
1/2 cup sweetened flaked coconut
$1 / 2$ cup walnut pieces
Directions

1. Place butter in an 8 -inch square, microwave-safe baking dish. Microwave until the butter is melted.
2. Stir in the brown sugar until dissolved. Stir in the rest of the ingredients. Press the mixture firmly into the dish.
3. Microwave for three to five minutes or until lightly browned. If your microwave does not have a rotating carousel, rotate the dish twice during cooking.
4. Let the cookies cool and then cut them into bars with a sharp knife. Wrap them individually to pack in a lunch.

This recipe will make sixteen $2 \times 2$-inch squares.

## Chocolate Peanut Butter Drops

This recipe makes a great kid cookie. It's almost confection-like but is so packed with energy and hearty oats that you won't mind giving your youngster a few. This cookie is best with a tall glass of milk.

This is a range-top cookie. Because it is a no-baker and so full of energy, it makes a great camping cookie.

Ingredients


2 cups sugar
1/2 cup milk
1/4 cup butter
1/3 cocoa
2 1/2 cup quick oats
1/2 cup peanut butter
1/2 tablespoon vanilla extract
Directions

1. Combine sugar, milk, butter, and cocoa in a medium saucepan. Cook over medium heat, stirring occasionally, until the mixture comes to a boil. Cook for two more minutes stirring constantly and then remove the pan from the heat.
2. Stir in the peanut butter and vanilla, then the oats.
3. Let cool for several minutes and then drop spoonfuls onto waxed paper. Let the cookies cool completely before removing them from the waxed paper.

## More No-Bakers

When thinking of no-bake cookies, don't forget the perennial favorites, Rice Krispie Treats and Frosted Graham Crackers. We're assuming everyone has the recipe for Rice Krispie Treats. Consider adding chocolate chips, dried fruit pieces, or cinnamon candies for a little pizzazz.

To make Chocolate Rice Krispie Treats, melt $2 / 3$ cup chocolate chips (for a recipe calling for six cups of cereal) with the marshmallows and butter. This is a real favorite-our kids like these more than
 regular Rice Krispie Treats and they are no more difficult to make.

For Frosted Graham Crackers, simply pick your favorite frosting and sandwich that between two graham cracker squares. Pick a frosting with a powdered-sugar base that will set up firm and won't be messy.

## Old-Fashioned Drop Cookies

Grandma's cookie jar always seemed to contain scrumptious drop cookies. Fro most of us, when we started to bake our own cookies, we started with drop cookies. These recipes will bring back the memories of those favorite drop cookies.

## Chocolate Chip Pumpkin Cookies

115 ounce can prepared pumpkin 2 large eggs
$3 / 4$ cup vegetable oil
2 cups granulated sugar
2 teaspoons cinnamon
$1 / 2$ teaspoon ground cloves
$1 / 2$ teaspoon ginger
4 cups all-purpose flour
$1 / 2$ teaspoon salt
1 tablespoon baking powder
2 teaspoons baking soda
112 ounce package semi-sweet chocolate chips
1 cup chopped walnuts


Preheat the oven to 375 degrees.

1. Mix the pumpkin, eggs, oil, sugar and spices together until well blended.
2. In another bowl, mix the flour and leavenings together. Add the dry ingredients to the wet ingredients and mix.
3. Fold in the chocolate pieces and nuts.
4. Drop spoonfuls on well-greased baking sheets. Bake for eleven minutes our until the edges just begin to brown. Remove the cookies immediately and cool on wire racks.

Adapted from a recipe found at Nancy's Kitchen.

## Three-in-One Chocolate Chip Cookies

This recipe makes a dense blondie bar cookie or a chewy chocolate chip cookie. The difference is how you bake it. The recipe makes blondies that are chewy and moist or quality chocolate chip cookies in either a drop cookie or refrigerator cookie. The refrigerator cookie has a little different appearance and texture than does the drop cookie. It is thinner, more wafer-like, crisper, and more formal looking. Because the refrigerator cookie is sliced with many of the chips and nuts cut into smaller pieces, these cookies have a more
 formal, flecked appearance.

Which do we prefer? We love rich, moist bar cookies and these blondies are very good. But then, that's just our preference. To see another rich, moist bar cookie, check out Hermits in a Bar.

If you like, you can divide this recipe. Place about half of the dough in an $8 \times 8$-inch baking pan to make bar cookies and use the rest of the dough for drop or refrigerator cookies. This is an ideal solution for a smaller family: bake a half-batch of bar cookies now and refrigerator cookies several days later.

## Blondie Chocolate Chip Cookies

Ingredients
1/2 cup butter
3/4 cup granulated sugar
1/4 teaspoon salt
2 large eggs
1/2 cup butter
$3 / 4$ cup brown sugar
1/2 tablespoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup walnuts
1 cup milk chocolate or semi-sweet chocolate chips

## Directions

Preheat the oven to 350 degrees

1. Cream $1 / 2$ cup of the butter, sugar, and salt together. Add the eggs one at a time, beating after each. Beat until light and fluffy.
2. In a medium microwave-safe bowl, melt the second $1 / 2$ cup of butter in the microwave until it is mostly melted, about 45 seconds at high power. Stir in the brown sugar to make a thick syrup. Stir in the vanilla extract.
3. Measure the flour by spooning it into the measuring cups. (If you scoop the flour from the bag, it will be packed and you will have too much flour.) Mix in the baking soda so that it is dispersed.
4. Beat the brown sugar mixture into the creamed sugar mixture. Add the flour mixture in two or three additions mixing only until combined. Add the chocolate chips and nuts. 5. Line an $81 / 2 \times 13$-inch baking pan with parchment paper or aluminum foil. If you use aluminum foil, press the foil into the pan with it extending from both ends of the pan. Grease the foil. Spread the batter in the pan. The dough is heavy and thick. Use a spatula to pat the dough down and distribute it evenly in the pan.
5. Bake for 24 to 28 minutes or until the top is golden brown. Remove the pan to cool on a wire rack. After the cookies have cooled for 45 minutes or so, remove the cookies from the pan by grasping the ends of the foil or parchment paper and lift from the pan. Remove the cookies to a cutting board and cut them into the desired sizes and shapes using a ruler to measure the cuts uniformly and a sharp, serrated knife to cut through the nuts cleanly.

## Chocolate Chip Drop Cookies

Use the same recipe to make chocolate chip drop cookies. Instead of baking in a pan, drop rounded spoonfuls of dough on a greased baking sheet. Bake for nine to eleven minutes at 350 degrees. Remove the cookies to a wire rack to cool.

## Chocolate Chip Refrigerator Cookies

Use the same recipe to make chocolate chip refrigerator cookies. Roll the dough into two logs in wax paper with the logs being about $13 / 4$ inches in diameter. Refrigerate the logs for a couple hours. Slice the logs into $3 / 8$-inch thick slices with a sharp, serrated knife. Place the slices on a greased baking sheet. Bake for ten to twelve minutes at 350 degrees. Remove the cookies to a wire rack to cool.

## Chocolate Malted Chippers

Looking for a chocolate chip cookie recipe that's a little different? This one is made with malted milk powder to create a rich, chewy cookie. We like the flavor of malted milk powder and used milk chocolate chips and not too many of them so they would not overwhelm the more delicate flavor of the malted milk powder.

## Chocolate Malted Chippers

Ingredients
1/2 cup butter


1/4 cup granulated sugar
$1 / 2$ cup brown sugar
1/4 teaspoon salt
1 large egg
$11 / 2$ cups all-purpose flour
$1 / 2$ cup malted milk powder (this recipe was tested with Carnation brand)
1/4 teaspoon baking soda
$1 / 2$ cup quick rolled oats
1/2 cup milk chocolate chips
Directions
Preheat the oven to 375 degrees

1. Cream the butter, sugars, and salt together. Beat until light. Add the egg and beat until light and fluffy.
2. Measure the flour by spooning it into the measuring cup. (If you scoop the flour from the bag, it will be packed and you will have too much flour.) Add the malted milk powder and baking soda and stir to evenly distribute.
3. Add the flour and rolled oats to the creamed mixture, beating until combined. Add the chocolate chips.
4. Drop rounded spoonfuls on a lightly greased baking sheet. Bake for eight to ten minutes or until the edges just start to brown. Do not over bake. Remove the cookies to cool on a wire rack. Let the baking sheet cool completely between batches.

Baker's note: These cookies tend to be thin, almost wafer-like. To keep them from overspreading, very lightly grease the pan.

## Cranberry Chocolate Chip Cookies

A while back, we had dried cranberries (or craisins) dipped in rich chocolate. They were scrumptious. We set about to create the same flavors in a chocolate chip cookie. We added some nuts to the recipe just for good measure and ended up with a real treat that wasn't quite so decadent. This recipe belongs in your kitchen. These cookies are very good.

## Cranberry Chocolate Chip Cookie Recipe

Ingredients


2 1/2 cups all-purpose flour
1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup granulated sugar
$1 / 2$ cup brown sugar
1 cup (2 sticks) butter
2 large eggs
1/2 teaspoon almond extract
1 cup dried cranberries
$11 / 2$ cups semisweet chocolate chips
1 cup chopped nuts
Note: We prefer our super cranberries, cold-processed with more juice and less sweeteners but you may use any that you have available.

Directions
Preheat to 375 degrees

1. In a medium bowl, mix together the flour, baking powder, baking soda, and salt until well dispersed.
2. Cream the sugars and butter together. Add the eggs, one at a time, beating after each addition. Beat the mixture until light and creamy. Add the extract.
3. Add the dry ingredients to the creamed ingredients, mixing until combined. Add the cranberries, chips, and nuts.
4. Drop heaping teaspoons two inches apart on an ungreased sheet. Bake for 9 to 10 minutes. Cool on a wire rack.

## Peanut Butter Chocolate Chip Cookie Recipe

We can't make up our minds: Are these chocolate chip cookies with peanut butter or peanut butter cookies with chocolate chips. Either way, these are great. Since these are loaded with peanuts, they are even better. Add this to your favorite recipe file. (Important: see the baker's note below.)

Ingredients
1 cup butter


1/3 cup granulated sugar
$3 / 4$ cup brown sugar
1/4 teaspoon salt
1 cup peanut butter
2 tablespoons honey
1 large egg
1 teaspoon vanilla extract
$13 / 4$ cup all-purpose flour
1/2 teaspoon baking soda
$11 / 2$ cups semisweet chocolate chips
$11 / 4$ cups salted snack-type peanuts
Bake at 375 for nine minutes.

## Directions

Preheat the oven to 375 degrees

1. Cream the butter and sugars together with the paddle attachment of your mixer. Add the salt, peanut butter, honey, egg, and vanilla and beat until smooth.
2. Add the flour and baking soda and beat until combined.
3. Mix in the chocolate chips and peanuts.
4. Drop tablespoons of dough on an ungreased baking sheet leaving room for the cookies to spread. Pat the dough down with the back of a spoon until $1 / 2$ inch thick. 5. Bake for nine minutes or until the edges begin to brown. Remove the cookies from the oven, let them sit for about one minute, and then remove them to a wire rack to cool.

## Variations:

For a less chocolatey cookie, use milk chocolate chips.

Baker's Note: There is quite a difference in the consistency of peanut butters. This recipe was developed using Adams 100\% Natural Peanut Butter. Other brands with hydrogenated oil may make for a stiffer dough. If your dough is stiff enough to do so, make the dough into balls and flatten them to a thickness of $1 / 2$ inch.

## Make these Old-Time Apple Jumbles

Jumbles have been around for a long time, maybe since the Romans. They were popular in their many aberrations in medieval Europe. Jumbles were most often baked as small cake-like confections though some were baked as knot shapes. The Germans are credited with adding fruits and nuts to these cookies.

Today's jumbles are still soft, cake-like cookies with bits of nuts and fruit. In these we added apples and cinnamon. We think this jumble recipe makes a very fine cookie and is in the tradition with the jumbles of history. You'll like these not-too-sweet-cookies.

These heritage cookies are drop cookies and so they are easy to make. And they taste like something that your grandmother or great-grandmother would bake up.

## Apple Jumbles Cookie Recipe

Ingredients
$21 / 2$ cups all purpose flour
1 teaspoon baking powder
$1 / 2$ teaspoon salt
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1/2 cup (1 stick) butter
3/4 cup granulated sugar
1/2 cup brown sugar
1 teaspoon vanilla extract
1 large egg


1 cup buttermilk
1 cup diced dried apples
$3 / 4$ cup walnut pieces

## Directions

Preheat oven to 350 degrees

1. In a medium bowl, mix the flour, baking powder, salt, nutmeg, and cinnamon together.
2. Cream together the butter and sugars. Add the extract and egg. Beat until light and fluffy.
3. Add the dry ingredients and the buttermilk, one third at a time, alternating and starting with the dry ingredients. Add the apples and nuts.
4. Drop the batter by spoonfuls on a greased baking sheet. Bake for 15 minutes or until done. Cool on a wire rack.

Bakers note: These are light-colored cookies. Do not over bake them.

## Peanutty Peanut Butter Cookies

These peanut butter cookies have two characteristics that make them outstanding. They have enough butter to be smooth without the "sandy" texture of many peanut butter cookies and they are loaded with snack-type peanuts. We designed these as kids' cookies but they may be even better as adult cookies.

## Peanutty Peanut Butter Cookie Recipe

Ingredients
2 1/2 cups all-purpose flour


1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter
1/3 cup granulated sugar
1 cup brown sugar
3/4 cup peanut butter
1 tablespoon honey
1 teaspoon vanilla extract
2 large eggs
1 1/2 cups salted snack-type peanuts

## Directions

Preheat the oven to 375 degrees

1. Mix the flour, baking powder, baking soda, and salt in a small bowl.
2. Cream the butter and sugars together. Add the peanut butter, honey, eggs and vanilla and beat until light and fluffy. Add the dry ingredients and beat in. Add the peanuts.
3. Spoon the batter onto greased cookie sheets about two inches apart. With the back of the spoon, flatten the dough to $1 / 2$ inch to $3 / 4$ inch in thickness. Bake them for nine to ten minutes or until done. (Do not over bake.) Let them sit on the baking sheet for one minute and then move them to wire racks to cool.

Baker's Notes: This is a very good cookie. The honey was added as a hygroscopic agent to help keep the cookies moist.

We used Adams® brand 100\% peanut butter with chunks in our testing. This made a very good cookie. Other peanut butters should work.

# New England Hermits Recipe 

These are moist, spicy drop cookies that we find very good-but then, we like spicy cookies. If you like oatmeal raisin cookies, chances are you'll like these.
They are chock full of nuts and raisins. If you want to tone down the spices just a bit, omit the ground cloves.

These heritage cookies from New
England are quick, easy cookies to make.

## Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
$1 / 4$ teaspoon nutmeg
$1 / 8$ teaspoon ground cloves (optional)
1 cup shortening
2 cups brown sugar
2 large eggs
1/2 cup buttermilk
2 cups chopped walnuts
1 1/2 cups raisins

## Directions

Preheat the oven to 375 degrees

1. Measure the flour, baking soda, salt, and spices into a medium bowl.
2. Using the paddle wheel attachment on your stand type mixer or an electric handheld mixer, beat the shortening and brown sugar together until light and fluffy. The mixture should be a light brown in color. Add the eggs, one at a time, beating after each addition. The mixture should be light and fluffy.
3. Add the flour mixture and the buttermilk in three separate additions starting with the flour mixture, beating only until combined after each addition. Add the nuts and raisins.
4. Make golf-ball sized mounds on a greased cookie sheet. Bake for eight to ten minutes at 375 degrees or until the edges of the cookies just begin to brown. Do not over bake. Remove to a wire rack to cool.

## Cherry Pineapple Cookies

Cherries and pineapple just seem to go together. And these soft, cake-like drop cookies are quick and easy to fix for the holidays.

## Cherry Pineapple Cookies

1/2 cup brown sugar
1/2 cup sugar
1/2 cup shortening
1 large egg
1/2 cup drained, crushed pineapple
$1 / 2$ cup chopped walnuts
1 teaspoon vanilla extract


2 cups flour
1/4 teaspoons salt
1/4 teaspoons baking soda
1 teaspoon baking powder
1 jar maraschino cherries for topping

## Directions

Preheat the oven to 375 degrees.

1. Cream the sugars and shortening together. Add the egg and beat until light and fluffy.
2. Add the pineapple, nuts, and extract and mix well.
3. Combine the remaining dry ingredients. Add the dry ingredients to the creamed mixture.
4. Place the dough a tablespoon at a time on a greased baking sheet. Press either a half cherry or a whole cherry onto the cookie dough for each cookie-depending on taste.
5. Bake for 10 minutes or until done. Cool on wire racks.

## Cherry Chocolate Cookies

The wind had switched directions out of the north and the snow was starting to drift. The weather forecast was for thirty below. Why were we doing a Boy Scout campout in a Minnesota winter?

The kids didn't mind the weather; they were busy playing "King of the Mountain". They were going to go through lots of calories . . . but we had lots of cookies. By far, their favorite was a chocolate oat cookie with a cherry pressed into the top.

We've made these cookies for a lot of
 years now. They are a scrumptious chocolate cookie but the oatmeal makes them substantial. We've never met a cookie lover that didn't love these cookies. And they make great holiday cookies.

## Cherry Chocolate Cookies

These make great holiday cookies but don't relegate them to December only. We've made these many times and they are always a hit. But then, cherries and chocolate are always a favorite.

## Ingredients

$11 / 3$ cups butter
$3 / 4$ cup brown sugar
2 large eggs
1 cup semi-sweet chocolate chips, melted
1 teaspoon vanilla
2 cups quick or old-fashioned rolled oats
$11 / 2$ cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
About one jar of maraschino cherries, drained
$3 / 4$ cup semi-sweet chocolate chips, melted

## Directions

Preheat the oven to 350 degrees.

1. Cream the butter and sugar together. Add the eggs and beat until light and fluffy, scraping the sides once (about five minutes). Add the melted chocolate and vanilla.
2. Add the rolled oats. Add the flour, salt, and baking powder and mix until combined.
3. Drop spoonfuls of dough on an ungreased baking sheet. Press a cherry deep into the dough for each. Bake for 11 or 12 minutes. Remove immediately to a wire rack to cool. Once cool, drizzle the cookie with melted chocolate.

Baker's notes: Chocolate can be melted easily in the microwave. Place the chocolate in a small bowl and microwave in thirty second intervals, stirring after each until smooth.

For drizzling the chocolate, place the chocolate chips in a heavy duty, zipper-type plastic bag. Once melted, snip a tiny corner from the bag and squeeze the chocolate through the snipped corner to drizzle on the cookies.

## Quick and Easy Bar Cookies

## Three-in-One Chocolate Chip Cookies

This recipe makes a dense blondie bar cookie or a chewy chocolate chip cookie. The difference is how you bake it. The recipe makes blondies that are chewy and moist or quality chocolate chip cookies in either a drop cookie or refrigerator cookie. The refrigerator cookie has a little different appearance and texture than does the drop cookie. It is thinner, more wafer-like, crisper, and more formal looking. Because the refrigerator cookie is sliced with many of the chips and nuts cut into smaller pieces, these cookies have a more
 formal, flecked appearance.

Which do we prefer? We love rich, moist bar cookies and these blondies are very good. But then, that's just our preference. To see another rich, moist bar cookie, check out Hermits in a Bar.

If you like, you can divide this recipe. Place about half of the dough in an $8 \times 8$-inch baking pan to make bar cookies and use the rest of the dough for drop or refrigerator cookies. This is an ideal solution for a smaller family: bake a half-batch of bar cookies now and refrigerator cookies several days later.

## Blondie Chocolate Chip Cookies

Ingredients
1/2 cup butter
3/4 cup granulated sugar
1/4 teaspoon salt
2 large eggs
1/2 cup butter
3/4 cup brown sugar
1/2 tablespoon vanilla extract
$21 / 2$ cups all-purpose flour
1/2 teaspoon baking soda
1 cup walnuts
1 cup milk chocolate or semi-sweet chocolate chips

Preheat the oven to 350 degrees

1. Cream $1 / 2$ cup of the butter, sugar, and salt together. Add the eggs one at a time, beating after each. Beat until light and fluffy.
2. In a medium microwave-safe bowl, melt the second $1 / 2$ cup of butter in the microwave until it is mostly melted, about 45 seconds at high power. Stir in the brown sugar to make a thick syrup. Stir in the vanilla extract.
3. Measure the flour by spooning it into the measuring cups. (If you scoop the flour from the bag, it will be packed and you will have too much flour.) Mix in the baking soda so that it is dispersed.
4. Beat the brown sugar mixture into the creamed sugar mixture. Add the flour mixture in two or three additions mixing only until combined. Add the chocolate chips and nuts. 5. Line an $81 / 2 \times 13$-inch baking pan with parchment paper or aluminum foil. If you use aluminum foil, press the foil into the pan with it extending from both ends of the pan. Grease the foil. Spread the batter in the pan. The dough is heavy and thick. Use a spatula to pat the dough down and distribute it evenly in the pan.
5. Bake for 24 to 28 minutes or until the top is golden brown. Remove the pan to cool on a wire rack. After the cookies have cooled for 45 minutes or so, remove the cookies from the pan by grasping the ends of the foil or parchment paper and lift from the pan. Remove the cookies to a cutting board and cut them into the desired sizes and shapes using a ruler to measure the cuts uniformly and a sharp, serrated knife to cut through the nuts cleanly.

## Chocolate Chip Drop Cookies

Use the same recipe to make chocolate chip drop cookies. Instead of baking in a pan, drop rounded spoonfuls of dough on a greased baking sheet. Bake for nine to eleven minutes at 350 degrees. Remove the cookies to a wire rack to cool.

## Chocolate Chip Refrigerator Cookies

Use the same recipe to make chocolate chip refrigerator cookies. Roll the dough into two logs in wax paper with the logs being about $13 / 4$ inches in diameter. Refrigerate the logs for a couple hours. Slice the logs into $3 / 8$-inch thick slices with a sharp, serrated knife. Place the slices on a greased baking sheet. Bake for ten to twelve minutes at 350 degrees. Remove the cookies to a wire rack to cool.

## Banana Split Brownies

This is a great treat to make with the kids. It's quick and easy and kids love to see the quick results. It's simple and kids love building things. With this recipe, you stack the ingredients together like building blocks. Your kids will be delighted to build these treats and will love to eat the results.

This treat can be made in either a rectangular or round pan. If the recipe calls for an $81 / 2 \times 13$-inch pan, you may substitute a ten-inch springform pan. If the recipe calls for a $9 \times 9$-inch pan, you
 may use a nine-inch springform pan. Both round pans will make a little thicker brownie, which we prefer for this recipe.

## Directions

1. Bake the brownies as directed by the recipe or the package directions. If you are using a springform pan, because the cake is a little thicker, you may need to add three to five minutes to the baking time.
2. Cut the brownie cake into wedges or squares. Put sliced bananas on top, then whipped cream or commercial whipped topping. Add a cherry. Sprinkle with chopped nuts if desired. Serve immediately.

## Make Your Own Ice Cream Sandwiches

You can make delightful ice cream sandwiches for much less than storebought ones. Besides you get to be creative. While these are square chocolate cookies with vanilla ice cream, be creative. Make them round with cherry ice cream . . . or whatever you would like.

## Ice Cream Sandwiches Recipe

This is a chocolate shortbread recipe. You may use any tender cookie recipe. You merely need a cookie that crumbles
 when bit rather than squishing the ice cream out. Both sugar cookies and shortbread cookies make excellent ice cream sandwiches. The shortbread cookies from our Tally Nut Sandies work well as do the chocolate and vanilla sugar cookies from The American Classic Sugar Cookie Kit.

Ingredients
3 one-ounce squares of semi-sweet baking chocolate
1 tablespoon butter
1 cup butter
1 cup powdered sugar
1 dash salt
4 large egg yolks
1 teaspoon vanilla extract
3 cups all-purpose flour
Ice cream
Directions

1. Melt the chocolate and one tablespoon butter in the microwave. Set aside.
2. Cream the remaining butter and powdered sugar together. Add the salt.
3. Add the four egg yolks, beating after each. Add the vanilla.
4. Add the flour in three parts, beating after each addition.
5. Scrape the dough onto a large sheet of waxed paper. Pat the dough into a square or round log. Wrap it in waxed paper and smooth the edges into a uniform log. Refrigerate the log for at least an hour.
6. Preheat the oven to 350 degrees. Cut the dough into $3 / 16$-inch thick slices. Place them on an ungreased baking sheet. Bake for eight to ten minutes or just until set. Cool on a wire rack. Once cooled, place the cookies in the freezer to chill.
7. Once the cookies have chilled, fill them with slightly softened ice cream. The top sides of the cookies should be facing out. Place the sandwiches in the freezer until they are completely firm.

## Baker's Notes:

1. The dough can be stored in the refrigerator for up to two weeks or frozen for two months.
2. For a richer chocolate cookie, use four ounces unsweetened chocolate instead of the semisweet. Add two tablespoons powdered sugar.

## Why it Works:

This dough creates thin, dense, rich shortbread cookies that work well with ice cream. The cornstarch in the powdered sugar holds the cookie together to make it less crumbly. If granulated sugar was used, the grains would cut through the butter leaving tiny air pockets that would tend to leaven the cookie and make it less sturdy.

## Chocolate Toffee Bars

If you like the combination of chocolate, honey and oats, you'll like these hearty bar cookies. They are made without flour but plenty of oats. The recipe calls for milk chocolate chips but if you prefer a dark, richer chocolate, use semi-sweet chocolate chips. (Be sure and grease your pan well with shortening. If you don't the honey base will stick like glue.)

3/4 cup melted butter 4 cups quick rolled oats
1 cup brown sugar

$1 / 3$ cup honey
2 teaspoons vanilla
1/2 teaspoon salt
$11 / 4$ cups milk chips
$1 / 2$ cup chopped nuts
Directions:

Preheat the oven to 400 degrees.

1. Melt the butter in a large mixing bowl in the microwave. Add the rolled oats and stir. Add the brown sugar, honey, vanilla, and salt. Mix well.
2. Press the mixture firmly and evenly into the bottom of a very well greased $81 / 2 \times 13-$ inch baking pan.
3. Bake for about 14 minutes or until the mixture turns a golden brown and is bubbly. Remove from the oven and cool for five minutes.
4. Sprinkle the chocolate chips over the top of the hot cookies. Place the cookies back in the still-warm oven for a few minutes. When the chips start to melt and look "wet", spread the chips across the top as you would frosting. Immediately sprinkle with nuts. 5. Let cool at room temperature until the chocolate is firm. Cut into bars with a sharp knife.

## Easy Brownies

Everyone loves brownies. And every busy mom needs a brownie recipe that she can fix in hurry. This is it. Mix it in one bowl in about ten minutes. Best of all, this is a rich, moist brownie that everyone will like.

Easy Brownies
1 cup butter
4 ounces unsweetened chocolate
1 cup sugar
1 cup all-purpose flour
2 teaspoons baking powder
 4 large eggs
1 teaspoon vanilla
2/3 cup chopped walnuts
Directions
Preheat the oven to 350 degrees.

1. Melt the butter and chocolate together in the microwave in a large bowl stirring once or twice.
2. Stir in the sugar then the flour and baking powder and then the eggs. Stir in the vanilla and walnuts.
3. Pour into a greased $81 / 2$ by 13 -inch pan. Bake for 22 to 25 minutes or until done. Do not over bake. Dust with powdered sugar if desired.
Serving suggestion: Serve warm with vanilla ice cream

## Pumpkin Pie Squares

This recipe is designed for a small, a medium or a large batch. Use an $8 \times 8$ inch baking pan for the small, an $81 / 2 x$ 13-inch pan for the medium, and a 10 x 15 -inch pan for the large.

For the ingredients, see the chart.
Preheat the oven to 375 degrees.

1. For the crust, cut the butter into the sugar, oats, and flour until crumbly. Press the ingredients into an ungreased baking pan, across the bottom and up the sides. Bake the crust for 15 minutes.
2. For the topping, cut the butter into the nuts, flour, and brown sugar. Set aside.
3. For the filling, combine all ingredients in and whisk until smooth and all ingredients are evenly distributed. Pour into the baked crust. Bake for twenty minutes and remove from the oven. Immediately, spoon the topping over the filling and bake for another 15 to 20 minutes or until a knife stuck in the center

| Crust |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Quick oats | 1/4 | 1/2 | $2 \beta$ | cups |
| Brown sugar | 1/4 | 1/2 | 2 B | cups |
| All-purpose flour | 1/2 | 1 | 1 1/4 | cups |
| Butter | 1/4 | 1/2 | 2 / | cups |
| Filling |  |  |  |  |
| Pumpkin | 1 | 2 | 2 2B | cups |
| Eggs | 1 | 2 | 3 | large |
| Evaporated milk | 3/4 | 1 1/4 | $13 / 4$ | cups |
| Sugar | $1 / 3$ | 3/4 | 1 | cups |
| All-purpose flour | 1 | 12 | 13 | Iteaspoons |
| Salt | 1/4 | 1/2 | 1/2 | teaspoons |
| Vanilla extract | 1/2 | 1 | $11 / 2$ | teaspoons |
| Cinnamon | 1/2 | $111 / 2$ | 2 | iteaspoons |
| Ginger | 1/4 | 1/2 | 3/4 | iteaspoons |
| Cloves | 1.8 | 1/4 | 1/4 | teaspoons |
| Topping |  |  |  |  |
| Chopped nuts | 1/4 | 1/2 | 23 | cups |
| All-purpose flour | 1 | 12 | 3 | iteaspoons |
| Brown Sugar | 1/4 | 1/2 | 2 / | cups |
| Butter | 2 | 3 | 4 | itablespoons | comes out almost clean. Cool on a wire rack. Garnish with whipped cream.

## Chocolate Shortbread Bars Recipe

If you like chocolate and you like shortbread, you'll love this tender, melt-in-your-mouth recipe. With only five ingredients, this is an easy, simple recipe. Be sure and let the cookies cool completely before cutting them and removing them from the pan.

## Chocolate Shortbread Bars

Ingredients


1 cup semi-sweet chocolate chips
$11 / 2$ cup (3 cubes) butter
$1 / 2$ cup granulated sugar
1/4 teaspoon salt
2 cups all-purpose flour
Directions
Preheat the oven to 325 degrees

1. Melt the chips in a bowl in the microwave, stirring twice as they melt. Set the melted chocolate aside to cool.
2. Cream the butter, sugar, and salt together. Beat until very light and fluffy. Add the melted chocolate and keep beating.
3. Measure the flour by spooning it into the measuring cup. (If you scoop the flour from the bag, it will be packed and you will have too much flour.) Add the flour to the creamed mixture, beating until combined.
4. Remove the dough from the bowl to an $81 / 2$ by 13 -inch baking pan that has been lightly greased with shortening or butter. With the palm of your hand, pat and press the dough to evenly distribute it. To get an even finish, pat the top with a spatula. With the tines of a fork, prick through the dough every $1 / 2$-inch or so.
5. Bake for 30 minutes or until the top starts to look dry and puffy. Remove the pan to cool on a wire rack. Let the cookies cool completely before cutting. Use a ruler to measure the cuts uniformly and a sharp, serrated knife to cut the cookies.

## Rocky Road Bars

"Dad, anything with marshmallows and chocolate has to be good." Katie was right; they are good. These interesting cookies are almost like candy bars-a chewy confection with nuts and chocolate.

These are very quick cookies. With all the ingredients on the counter, it took us eight minutes to pop these cookies in the microwave. We made several batches, tinkering with them to get them just right. Everyone declared them "very
 good".

## Rocky Road Bars Recipe

1/2 cup butter
1/2 cup brown sugar
$11 / 2$ cup quick rolled oats
1/4 cup light corn syrup
1/2 cup dried semi-sweet chocolate chips
2/3 cup miniature marshmallows
$1 / 2$ cup walnut pieces

## Directions

1. Place butter in an 8 -inch square, microwave-safe baking dish. Microwave until the butter is melted.
2. Stir in the brown sugar until dissolved. Stir in the rest of the ingredients. Press the mixture firmly into the dish.
3. Microwave for three to five minutes or until lightly browned. If your microwave does not have a rotating carousel, rotate the dish twice during cooking.
4. Let the cookies cool and then cut them into bars with a sturdy knife. Wrap them individually to pack in a lunch.
This recipe will make sixteen $2 \times 2$-inch squares.
Baker's note: Since microwave ovens vary significantly, you may need to experiment with cooking times. In our test microwave, four minutes was just right. Three minutes left them a little on the sticky side-but still good-and five minutes made them too chewy.

## Chocolate Raspberry Bars

This summer, with backyard parties and family get-togethers, you'll need some treats that you can whip up in a hurry and draw rave reviews. These chocolate raspberry bars will fill the ticket. They are easy. Because they are bar cookies, you won't invest a lot of time. They are attractive, elegant, and very good. You'll want to make these often

We used Pioneer Valley Gourmet Seedless Raspberry Jam for this recipe. (While this is an excellent choice, you may use another raspberry jam.)

Ingredients
$13 / 4$ cups all-purpose flour
1/4 cup cocoa
1 cup granulated sugar
1 cup (two sticks) cold butter
1 large egg
1 teaspoon vanilla
$1 / 2$ to $2 / 3$ cup quality raspberry jam
1 cup semi-sweet chocolate chips
1 cup chopped walnuts
1 cup powdered sugar
1/4 teaspoon almond extract
about one tablespoon milk

## Directions

Preheat the oven to 350 degrees

1. Mix the flour, cocoa, and sugar together in a medium bowl.
2. Cut in the cold butter with a pastry blender. Stir in the egg and vanilla. Set one cup of the mixture aside.
3. Press the remaining mixture into the bottom of a $9 \times 13$-inch baking pan. Use a softbladed spatula to spread the jam over the bottom mixture. Add the chips and walnuts to the last cup of the mixture and spread it over the jam.
4. Bake at 350 degrees for 40 minutes or until done. Cool on a wire rack.
5. For the frosting, mix the powdered sugar, the extract, and enough milk together to reach a drizzling consistency. Drizzle the frosting on the bars. Let the frosting set before cutting the bars.

## Pecan Squares

We started out to make Pumpkin Pie Squares into Pecan Pie Squares. We didn't end up there. These Pecan Squares are not pie-like at all. They are much more confection-like, almost like a candy bar. But they are very good and we won't change a thing. We'll save the pie squares for another day.
(But about those Pumpkin Pie Squares-when you have a crowd and making a bunch of pies is too much work you can turn to Pumpkin Pie Squares-they are pie-like without the work of pies. They
 save time and they're darn good.)

For the crust:

1/2 cup quick oats
1/2 cup brown sugar
1 cup all-purpose flour
1/2 cup butter
For the filling:
1/2 cup butter
1 cup brown sugar
$1 / 3$ cup light corn syrup
3 tablespoons whipping cream
2 cups pecans

## Directions

Preheat the oven to 350 degrees.

1. For the crust, cut the butter into the sugar, oats, and flour until crumbly. Press the ingredients into an ungreased $9 \times 13$-inch baking pan, across the bottom and up the sides about $1 / 2$ inch. Bake the crust for 15 minutes.
2. For the filling, melt the butter in a saucepan. Add the sugar, syrup, and cream and bring to a simmer, stirring as needed. Cook for one more minute. Remove from the heat and stir in the pecans.
3. Pour the filling over the crust and spread evenly. Bake for 15 minutes at 350 degrees or until bubbly. Cool on a wire rack. Cut into squares and store in an airtight container.

Baker's note: Do not overcook. Overcooking will create a harder than desired product. (The sugar cooks to hard-ball stage instead of soft-ball.) At the soft-ball stage, the topping will be caramel-like. These cookies keep and ship well.

## Chewy Chocolate Almond Brownies

Let's start with dessert first. We debated on whether to call this a brownie-but it's a dense, moist, chocolaty bar cookie so it must be a brownie. It has lots of nuts. If you like nutty brownies, this is for you. And it's quick and easy to put together.

## Chewy Chocolate Almond Brownie Recipe

## Ingredients



3 tablespoons butter
2 ounces unsweetened baking chocolate
3 large eggs
2 tablespoons milk
1 teaspoon almond extract
$11 / 2$ cups brown sugar
1/4 teaspoon salt
1 1/2 cups slivered almonds
2/3 cup all-purpose flour
3/4 teaspoon baking soda

## Directions

Preheat the oven to 350 degrees.

1. Prepare a $9 \times 13$-inch baking pan by spreading shortening inside the pan and then pressing parchment paper or foil into the pan. The shortening will hold the paper in place. If you are using foil, grease the foil.
2. Melt the butter and chocolate together. Set aside.
3. In a large bowl, mix the eggs, milk, extract, brown sugar, and salt together. Chop the nuts finely, no bigger than $1 / 4$ inch. Add the nuts. Add the butter and chocolate and mix until smooth. Set aside.
4. Mix the flour and baking soda together in a small bowl. Fold the flour mixture into the egg and nut mixture with a spatula. Scrape the batter into the pan.
5. Bake for 33 to 35 minutes or until firm. Holding the edges of the paper or foil, lift the cake of cookies from the pan to a wire rack. Let cool completely and then cut into bars.

Baker's Note: These cookies are so sticky and gooey that they don't turn out really neat and pretty (some might argue that's what makes them so good). You can bake them in a pan without the foil or parchment paper but they are.

