

A Baker's Cookie Guide

Tips and Techniques for Better Cookies



Volume III

More Favorite Cookie Recipes

The Prepared Pantry

A Baker's Cookie Guide

Volume II

Favorite Cookie Recipes—Macaroons to Refrigerator Cookies

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Light and Airy Macaroons

How to Bake Macaroons

Macaroons have been with us for centuries. Traditionally, they were made with almonds pounded to a paste and flavored with rose water or spices. Today, most people think of macaroons as coconut laced chewy cookies.

Meringues are a close cousin to macaroons. They are made similarly. Meringues tend to be crisper; macaroons tend to be chewier. If a meringue is under baked, it tends to be chewy. If a macaroon is over baked, it tends to be dry.



Most macaroons are made with egg whites whipped to a foam and with no flour—though there are some recipes that call for flour. Many recipes include almond paste. The almond paste creates body to the cookie as well as flavor. Macaroons made without paste tend to be light and airy with the egg white foam forming a delicate crust with occasional cracks and voids. French macaroons made with almond paste are sturdier, piped for a uniform round shape, and often sandwiched together with a frosting filling. The macaroons that we are presenting here are of the light, delicate variety with a chewy interior. Once you are comfortable making these cookies, we suggest trying those with almond paste.

There are two keys to making these cookies. The first is making a light egg foam with plenty of volume. We'll explain how to do that in the directions and in the baker's notes. The second key is to have the right consistency of batter—one that does not run and spread too much. A spoonful of batter should stand up on the pan without too much spread. If it doesn't, simply add more nuts or coconut.

One of the challenges of macaroons is getting them to release from the pan. Most recipes call for baking on parchment or foil with the cookies peeled from the foil or parchment. We found that we could remove these from a well-greased baking sheet with a thin metal spatula as long as we removed them immediately upon taking the cookies from the oven. You might try parchment or foil and see what works best for you. If the cookies are not sufficiently cooked, the centers will be soft and be difficult to peel from the paper.

Here are the recipes that worked well for us—a coconut macaroon recipe, a coconut and walnut recipe, and a chocolate nut recipe. You'll quickly see the similarity of the recipes, exchanging nuts for coconut and adding chocolate for variations on the same formula. (Since the coconut is sweetened, you may wish to reduce the amount of sugar when

making coconut macaroons.) For more variations, try adding other flavors and fruits such as almond extract with chopped maraschino cherries. You can also tint the recipes with pink or green food coloring.

If you follow the basic principles in the recipe, you will find these cookies nearly foolproof.

Easy Coconut Macaroons Recipe

Ingredients

3 large egg whites
1/2 teaspoon vanilla or almond extract (optional)
1 1/2 cup powdered sugar
1 1/2 cups sweetened flaked coconut (or more as needed)

Directions

Let the eggs sit on the counter for about an hour before separating. Prepare a baking sheet by greasing it very well. Preheat the oven to 350 degrees.

1. Place the egg whites in a medium bowl and starting at low speed, beat the egg whites until they begin to foam. As the foam continues to build, you can turn the speed to medium and then high. Beat until the foam forms stiff, glossy peaks. Add the extract as desired.
2. With a spatula, fold in the powdered sugar and coconut until just combined. Fold both in together to minimize the handling of the batter.
3. Spoon the batter onto the pan in rounded mounds. The batter should be of a consistency that a spoonful will stand as a mound 3/4-inch high on the pan. If the batter is too thin and tries to run, add more coconut. If the last few cookies are too thin, add more coconut again.
4. Bake for 15 minutes for small- to medium-sized cookies, 18 minutes for larger cookies, or until the cookies are a light brown color.
5. Immediately remove the cookies with a thin metal spatula by slipping the edge of the spatula under the edge of the cookie and sawing back and forth. Cool on wire racks.

Easy Coconut and Walnut Macaroons Recipe

Ingredients

3 large egg whites
1/2 teaspoon vanilla or almond extract (optional)
1 1/2 cup powdered sugar
3/4 cups chopped walnuts
3/4 cups sweetened flaked coconut (or more as needed)

Directions

Let the eggs sit on the counter for about an hour before separating. Prepare a baking sheet by greasing it very well. Preheat the oven to 350 degrees.

1. Place the eggs whites in a medium bowl and starting at low speed, beat the egg whites until they begin to foam. As the foam continues to build, you can turn the speed to medium and then high. Beat until the foam forms stiff, glossy peaks. Add the extract as desired.
2. With a spatula, fold in the powdered sugar, nuts, and coconut, until just combined. Fold both in together to minimize the handling of the batter.
3. Spoon the batter onto the pan in rounded mounds. The batter should be of a consistency that a spoonful will stand as a mound 3/4-inch high on the pan. If the batter is too thin and tries to run, add more coconut. If the last few cookies are too thin, add more coconut again.
4. Bake for 15 minutes for small to medium-sized cookies, 18 minutes for larger cookies, or until the cookies are a light brown color.
5. Immediately remove the cookies with a thin metal spatula by slipping the edge of the spatula under the edge of the cookie and sawing back and forth
6. Cool on wire racks.

Easy Chocolate Macaroons Recipe

Ingredients

- 3 large egg whites
- 1/2 teaspoon vanilla or almond extract (optional)
- 1 1/2 cup powdered sugar
- 1/3 cup cocoa
- 3/4 cups chopped walnuts
- 3/4 cups sweetened flaked coconut (or more as needed)

Directions

Let the eggs sit on the counter for about an hour before separating. Prepare a baking sheet greasing it very well. Preheat the oven to 350 degrees.

1. Place the eggs whites in a medium bowl and starting at low speed, beat the egg whites until they begin to foam. As the foam continues to build, you can turn the speed to medium and then high. Beat until the foam forms stiff, glossy peaks. Add the extract as desired.
2. With a spatula, fold in the powdered sugar, cocoa, nuts, and coconut until just combined. Fold both in together to minimize the handling of the batter.
3. Spoon the batter onto the pan in rounded mounds. The batter should be of a consistency that a spoonful will stand as a mound 3/4-inch high on the pan. If the batter is too thin and tries to run, add more coconut. If the last few cookies are too thin, add more coconut again.
4. Bake for 15 minutes for small to medium-sized cookies, 18 minutes for larger cookies, or until the cookies are a light brown color.
5. Immediately remove the cookies with a thin metal spatula by slipping the edge of the spatula under the edge of the cookie and sawing back and forth . Cool on wire racks.

Baker's Notes:

1. Egg white foams have more volume if whipped at room temperature.
2. Use a metal, glass, or ceramic bowl to beat egg whites in. Sometimes minuscule fat particles caught in the softer plastic bowls can cause the foam to fail.
3. Make sure that there is no yolk in the egg whites. Even a little fat from the yolk will cause the foam to fail.
4. Once the foam has been whipped to a maximum volume, fold in the sugar and nuts with a spatula turning the mixture as little as possible.
5. For more uniform cookies, the meringue can be piped with a pastry bag.
6. Granulated sugar can be used in the meringue. Since there is no cornstarch in the granulated sugar as there is in the powdered sugar, you may need to use more coconut to absorb the moisture. Granulated sugar makes for a shinier finish on the cookies. A stiffer, drier foam will also lend to a shinier finish.

Heavenly Macaroons Recipe

We really like macaroons. These egg white-based cookies come in such interesting varieties—vanilla, chocolate, and cherry for starters. Most of us think of coconut when we think of macaroons but we've seen macaroons with no nuts at all and some with almonds, pecans, and even pine nuts. And they come with textures from crisp to chewy.



Explore the wonderful world of macaroons and find those that fit your fancy

Here is a recipe for a very light and airy macaroon, almost like a confection.

This is a very quick and easy recipe. The recipe requires only a few ingredients, a few steps, and you don't even have to prepare a pan.

Heavenly Macaroons

4 egg whites (you should have a half cup)
1/8 teaspoon salt
1 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
2 cups sweetened and flaked coconut (five ounces if you are using a scale)

Directions

1. Preheat the oven to 325 degrees. Line a baking sheet with parchment paper. If you do not have parchment paper, use aluminum foil.
2. With an electric mixer, beat the egg whites until they turn white and begin to form soft peaks.
3. Add the sugar and extracts. Beat until the mixture turns glossy and the egg whites are very stiff as you would for meringue. Mix in the coconut.
4. Place teaspoon sized scoops on the pan. Do not make the cookies too large. Allow room for some expansion.
5. Bake for fifteen minutes or until the cookies turn blond-brown. Slide the parchment sheets off the pan onto a wire rack for cooling. After several minutes, gently pull the cookies from the paper. (If the cookies are under baked, they will tend to stick to the paper. If they are over baked, they will be dry.)

Formed Cookies and More

Grandma's Gingersnaps

If you like gingersnaps, you'll love these cookies. These are traditional gingersnaps at their very best. They're crisp and crackly and a very nice, attractive cookie. When we passed these around, it was all thumbs up.

These cookies are rich in molasses and flavor. If you would like a milder, gingersnap-like cookie, try our [Vanilla Gingersnaps](#).



Grandma's Gingersnaps

1 1/2 cup brown sugar
3/4 cup shortening
1 large egg
3/4 cup molasses
1/2 teaspoon lemon extract
3 cups flour
1 teaspoon cinnamon
1/4 teaspoon cloves
1/2 tablespoon ginger
1/4 teaspoons salt
2 teaspoons baking soda
sugar for decoration

Directions

1. Cream the sugar and shortening together. Add the egg and beat until light and fluffy.
2. Add the molasses and extract and mix well.
3. Combine the remaining dry ingredients except for the decorating sugar. Add the dry ingredients to the creamed mixture and mix until combined. If the dough is too soft to handle, chill it in the refrigerator.
4. Preheat the oven to 350 degrees. Form round balls the size of a golf ball or slightly larger. Dip the tops of the balls in the decorative sugar. (Large sugar crystals work well. You may also use turbinado sugar or even granulated sugar.) Place the balls on a greased baking sheet sugar-side-up.
5. Bake for 13-14 minutes or until done. The cookies will still be soft but will firm up as they cool. If you are using chilled dough, it may require an extra minute of baking time. Remove to wire racks to cool.

ANZAC Biscuit Recipe

The Original Road Warriors

During World War II, the citizenry of Australia came up with a cookie—biscuits they called them—to supply the troops, something that would travel well, keep well, and provide lots of energy. Folks packaged them in tins by the thousands and sent them to the troops. They became a national institution for Australia and New Zealand—called ANZAC Biscuits. (ANZAC is an acronym for Australia and New Zealand Army Corp.)



Every road warrior should have a supply of ANZAC Biscuits. They are really quite good and the little critters are almost indestructible. If you are going on a camping trip or packing a boy scout off to camp, you had better make some ANZAC Biscuits.

Ingredients

1 cup all-purpose flour
1 cup old-fashioned rolled oats
3/4 cup sweetened coconut, pressed in the measuring cup
1/2 cup butter
1 cup granulated sugar
2 tablespoons honey
1/2 tablespoon baking soda
2 tablespoons water

Directions

Preheat the oven to 325 degrees.

1. Mix the flour, rolled oats, and coconut together in a large bowl.
2. In a saucepan at medium heat, melt the butter. Add the sugar and honey and continue cooking until the mixture has simmered for two minutes.
3. In a cup, mix the baking soda and water together. Remove the sugar mixture from the heat and stir the soda mixture into the sugar. When the soda hits the more acidic sugar and honey mixture it will bubble. Continue stirring until the bubbles subside.
4. Pour the sugar mixture into the dry ingredients and stir with a spatula until combined.
5. Line baking sheets with aluminum foil or parchment paper. If you are using aluminum foil, grease the foil.
6. Form one to 1 1/4-inch balls of the dough and place them on the baking sheets leaving room for expansion. Bake for twelve minutes or until the cookies have spread and turned a golden color. Remove the sheets from the oven and slide the foil or paper from the sheets to wire racks. Let the cookies cool and then peel them from the foil or paper.

Poppy Seed Jam Thumbprints

If you are in the mood for a rich, buttery cookie, you'll like these thumbprints. These rich little cookies are easy to make. Mix up the dough and add a dab of your favorite jam half way through baking. We love the crunch of the poppy seeds but if you prefer, you can omit them.



Catch our selection of [gourmet jams](#).

Ingredients

3 cups all-purpose flour
1/4 teaspoon salt
1 teaspoons baking powder
1/2 cup poppy seeds
1 1/2 cups butter (3 sticks)
1 cup granulated sugar
1 large egg plus one large yolk
1 teaspoon vanilla extract
jams of your choice

Directions

Preheat the oven to 350 degrees.

1. Mix the flour, salt, baking powder, and poppy seeds together in a medium bowl.
2. Cream the butter and the sugar together. Add the eggs and vanilla. Beat until light and fluffy.
3. Add the dry ingredients and mix until combined. Do not over mix so as to develop the gluten in the flour.
4. Form round balls slightly smaller than golf balls. Place them on an ungreased baking sheet two inches apart. Use a 1/2-inch dowel or utensil handle to press a depression in the cookie tops. Bake for ten minutes.
5. Remove the cookies from the oven. Again use the dowel to press the hole down. Fill the whole with a bit of jam or jelly by pushing the jam off a teaspoon with your finger. Return the cookies to the oven and bake for another four minutes. Remove the cookies from the oven, let cool for a minute or so on the sheet, and then remove the cookies to a wire rack to cool completely.

Snow Topped Mountains

“Those must be baked cookies.”
Actually, they are baked in the microwave but you cream the sugar and butter together just as if you were going to bake them in the oven.



Snow Topped Mountains Cookie Recipe

1 3/4 cups all-purpose flour
1/2 cup cocoa
dash of salt
3/4 cup butter
3/4 cup brown sugar
1/2 teaspoon vanilla
1 cup walnuts
2-3 tablespoons water
powdered sugar for dusting

Directions

1. Mix the flour, cocoa, and salt together in a medium bowl/
2. Cream the butter and brown sugar together. Add the vanilla. Add the dry ingredients about one-third at a time. Add the nuts.
3. Unless the butter has become too soft, the mixture will still be dry and granular. Add cold water one tablespoon at a time beating after each addition, until the mixture begins to clump together. Do not add more water than needed. Form walnut-sized balls. As you form the balls, the dough should come together in a soft, clay-like consistency.
4. Place the eight or ten balls on waxed paper placed on top of the carousel in the microwave. Bake at high heat for about three or four minutes or until firm. Remove the waxed paper from the microwave to a wire rack. Let the cookies cool for four or five minutes and then remove them from the waxed paper. Dust the tops with powdered sugar.

Baker's note: Since microwave ovens vary significantly, you may need to experiment with cooking times. In our test microwave, 3 1/2 minutes was just right. At three minutes the starch was not quite cooked enough and at four minutes, they were just a little hard.

Tip

Use a fine-mesh sieve to get a light, even dusting of powdered sugar on the cookies. Hold the sieve over the cookies and drop a spoonful of powdered sugar in the sieve. Shake or tap the sieve to create a fine flow of sugar.

Grandma's Cookie Pizza

Here's the kid's favorite pizza made with a chocolate chip cookie dough crust and a chocolate and peanut butter filling. No wonder kids like it.

Actually, it's quite good and a lot of fun to make. We'll give you a list of possible toppings—let the kids get creative. Consider this for an after school project or maybe that upcoming birthday party.

Grandma's Cookie Pizza Recipe

Press a very good cookie dough into a pan, add a three-ingredient filling, and top it as you like. Presto—you have a pizza the kids will love.



For the crust:

1 1/4 cups all-purpose flour
1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup granulated sugar
1/4 cup brown sugar
1/2 cup (1 stick) butter
1 large egg
1/4 teaspoon almond extract
2/3 cup semisweet chocolate chips

Directions:

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 egg and beat until light and creamy. Add the extract.
3. Add the dry ingredients to the creamed ingredients, mixing until combined. Add the chips.
4. Press the cookie dough into an ungreased 10-inch springform pan.
5. Bake the crust for 12 to 15 minutes or until it just starts to brown. Remove the pan from the oven and set it on a wire rack.

For the filling:

1 4-ounce individual serving chocolate pudding
1/3 cup peanut butter
1/3 cup vanilla yogurt
toppings as desired

Directions:

Preheat the oven to 350 degrees

1. In a medium bowl, mix the pudding, peanut butter, and vanilla yogurt together. Spread the filling on the cooled crust.
2. Spread whatever toppings that you desire on the filling. The dessert in the picture was topped with M & M candies, a sliced banana, chopped peanuts, and then drizzled with chocolate ice cream syrup. See the list below for other ideas.
3. Cut into wedges and serve.

Topping ideas:

- Whipped cream
- Chocolate whipped cream
- 1/2 cup chocolate chips
- 1/2 cup peanut butter chips
- 1/2 cup toffee chips
- M & M candies
- Maraschino cherries
- Gummy Bears
- Gumdrops
- Cake decorations
- Miniature marshmallows
- Chopped peanuts
- Chocolate syrup

Bakers Note: *If you are really into a party, doubling the recipe will make enough crust for a 14-inch pie. If you are making a 15-inch pie, consider tripling the recipe and making a couple cookies with the leftover dough.*

Honey Graham Crackers

You'll feel good about serving these graham crackers. Not only is there no hydrogenated oil, but they have a high fiber content from the coarse-ground graham flour. These are not as sweet as cookies and much of the sweetness comes from honey. Because crackers are drier than cookies, milk is the perfect complement.



If you would like to serve something sweeter, sandwich two of these crackers with frosting.

1 1/2 cups all-purpose flour
1 1/4 cups graham flour
1/2 teaspoons salt
1/2 teaspoons baking soda
1/2 teaspoons cinnamon

3/4 cups butter
1/3 cups granulated sugar
1/4 cups brown sugar
1/4 cups honey
1 teaspoon vanilla extract
1 large egg

Sugar and butter for optional topping

Directions

1. Mix the dry ingredients together in a medium bowl.
2. With the paddle attachment of your electric mixer, beat the cold butter until it is soft. Add the sugars and continue beating. Then add the honey, extract and egg and beat until combined.
3. Add the dry ingredients to the mixer bowl and beat until a fairly firm dough is made. Wrap the dough in plastic and place it in the refrigerator to chill.
4. When the dough is firm enough to roll, lightly dust a countertop and a rolling pin and roll the dough to a scant 1/4-inch thick. Preheat the oven to 350 degrees.
5. Use a ruler to mark 3-inch squares. Cut into squares with a sharp knife using the ruler as a straightedge. Use a thin metal spatula to scrape the crackers from the counter. Place them on a well-greased baking sheet with a margin of space to allow for spreading. Use a fork to pierce the crackers as shown.
6. Bake the crackers for ten minutes or until the edges just start to brown. Remove them to a wire rack to cool.

These crackers are only lightly sweet. For a sweeter version, just before baking the crackers, brush the tops with melted butter. Sprinkle granulated sugar over the buttered tops.

Baker's note: Graham flour is a whole wheat flour with lots of fiber from the wheat hull left in. You can substitute your favorite whole wheat flour if you prefer. Different wheat flours will lend a little different texture to the crackers.

Cinnamon Graham Crackers

You'll feel good about serving these graham crackers. Not only is there no hydrogenated oil, but they have a high fiber content from the coarse-ground graham flour. These are not as sweet as cookies and much of the sweetness comes from honey. Because crackers are drier than cookies, milk is the perfect complement.

If you would like to serve something sweeter, sandwich two of these crackers with frosting.

1 1/2 cups all purpose flour
1 1/4 cups graham flour
1/2 teaspoons salt
1/2 teaspoons baking soda
1 teaspoons cinnamon

3/4 cups butter
1/3 cups granulated sugar
1/4 cups brown sugar
1/4 cups honey
1 teaspoon vanilla extract
1 large egg

For the sugar and cinnamon topping:

2 tablespoons butter, melted
3 tablespoons granulated sugar
2 teaspoons cinnamon

Directions

1. Mix the dry ingredients together in a medium bowl.
2. With the paddle attachment of your electric mixer, beat the cold butter until it is soft. Add the sugars and continue beating. Then add the honey, extract and egg and beat until combined.
3. Add the dry ingredients to the mixer bowl and beat until a fairly firm dough is made. Wrap the dough in plastic and place it in the refrigerator to chill.
4. When the dough is firm enough to roll, lightly dust a countertop and a rolling pin and roll the dough to a scant 1/4-inch thick. Preheat the oven to 350 degrees.
5. Use a ruler to mark 3-inch squares. Cut into squares with a sharp knife using the ruler

as a straightedge. Use a thin metal spatula to scrape the crackers from the counter. Place them on a well-greased baking sheet with a margin of space to allow for spreading. Use a fork to pierce the crackers as shown.

6. For the topping, mix the cinnamon and sugar together in a bowl. Brush the tops of the crackers with melted butter. Sprinkle the cinnamon-sugar mixture over the buttered tops.

7. Bake the crackers for ten minutes or until the edges just start to brown. Remove them to a wire rack to cool.

Baker's note: Graham flour is a whole wheat flour with lots of fiber from the wheat hull left in. You can substitute your favorite whole wheat flour if you prefer. Different wheat flours will lend a little different texture to the crackers.

Chocolate Graham Crackers

You'll feel good about serving these graham crackers. Not only is there no hydrogenated oil, but they have a high fiber content from the coarse-ground graham flour. These are not as sweet as cookies and much of the sweetness comes from honey. Because crackers are drier than cookies, milk is the perfect complement.

If you would like to serve something sweeter, sandwich two of these crackers with frosting.

1 1/2 cups all purpose flour
1 cups graham flour
1/2 teaspoons salt
1/2 teaspoons baking soda
1/4 cups cocoa

3/4 cups butter
1/3 cups granulated sugar
1/3 cups brown sugar
3 tablespoons honey
1 teaspoon vanilla extract
1 large egg

For the sugar topping:

2 tablespoons butter, melted
1/4 cup granulated sugar

Directions

1. Mix the dry ingredients together in a medium bowl.
2. With the paddle attachment of your electric mixer, beat the cold butter until it is soft. Add the sugars and continue beating. Then add the honey, extract and egg and beat until combined.
3. Add the dry ingredients to the mixer bowl and beat until a fairly firm dough is made. Wrap the dough in plastic and place it in the refrigerator to chill.

4. When the dough is firm enough to roll, lightly dust a countertop and a rolling pin and roll the dough to a scant 1/4-inch thick. Preheat the oven to 350 degrees.
5. Use a ruler to mark 3-inch squares. Cut into squares with a sharp knife using the ruler as a straightedge. Use a thin metal spatula to scrape the crackers from the counter. Place them on a well-greased baking sheet with a margin of space to allow for spreading. Use a fork to pierce the crackers as shown.
6. For the topping, brush the tops of the crackers with melted butter. Sprinkle the sugar over the buttered tops.
7. Bake the crackers for ten minutes or until the edges just start to brown. Remove them to a wire rack to cool.

Baker's note: *Graham flour is a whole wheat flour with lots of fiber from the wheat hull left in. You can substitute your favorite whole wheat flour if you prefer. Different wheat flours will lend a little different texture to the crackers.*

Peanut Butter and Honey Cookies

Salted peanuts are so good, those roasted peanuts that we all love to snack on. Some time ago, we discovered that we could add them to peanut butter cookies for a much better cookie. Now we've added honey and some crunchy sugar.

Can peanut butter cookies get any better?



Ingredients

1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

1/4 cup butter
1/4 cup shortening
1 cup peanut butter
1/2 cup honey
1 large egg
1 teaspoon vanilla extract
1/2 cup granulated sugar
1/2 cup coarsely chopped roasted snack peanuts

3/4 cup turbinado or size AA sugar crystals

Directions

Preheat the oven to 350 degrees.

1. In a medium bowl, mix the flour, baking powder, baking soda, and salt together.
2. Mix the butter, shortening, peanut butter, and honey together with the paddle attachment and your stand-type mixer. Add the egg and beat until fluffy, six to eight minutes. Beat in the vanilla, granulated sugar, and peanuts. Refrigerate the dough for about an hour.
3. Form golf-ball sized balls of dough. Roll each in the sugar crystals until they are generously coated. Place them on ungreased baking sheets. Press each down with the tines of fork, leaving a crosshatch pattern and cookies that are at least 3/8 inch thick.
4. Bake for ten to eleven minutes or until the cookies just start to brown. Cool on wire racks.

Lemony Gingersnaps

We love gingersnaps. We sell a light version of gingersnaps made with vanilla, a “vanilla gingersnap”. (It’s listed in the store as Old-Fashioned Spice Cookies.) Now you can make a lemony gingersnap. It has a touch of both lemon and ginger.



Lemony Gingersnaps Recipe

This is a fun little cookie. The lemon is a refreshing addition to a traditional, light gingersnap. Like most gingersnaps, these are crunchy on the outside and chewy on the inside. We rolled them in turbinado sugar for a little extra crunch.

Ingredients

1/2 cup shortening
1 cup brown sugar
zest from one large lemon
1 large egg
1/4 teaspoon lemon extract

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon cream of tartar
1/4 teaspoon ground ginger

turbinado sugar

Directions

1. Cream the shortening and brown sugar together. Add the zest. Add the egg and beat until very light and fluffy, six or eight minutes.
2. In another bowl, mix the flour, salt, cream of tartar, and ginger together. Add the dry ingredients to the creamed ingredients and mix until the dough comes together. Refrigerate the dough for a couple hours.
3. Preheat the oven to 350 degrees.
4. Form the dough into walnut-sized balls. Roll the balls in turbinado sugar. Place the cookies on an ungreased cookie sheet. Bake for eleven or twelve minutes or until done. Immediately remove the cookies to a wire rack to cool.

Crackle-Top Lemon Cookies

These are fun little cookies. And if you like lemon, these are great cookies. They are crackly on the outside—from the sugar crystals—and chewy on the inside. They are pretty enough to give as gifts and easy to make.

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt

3/4 cup butter
1 cup sugar
1/4 cup lemon juice
1 teaspoon lemon zest
a few drops of lemon extract
1/2 cup walnuts, finely chopped
yellow decorating sugar



Directions

Preheat the oven to 350 degrees

1. Mix the flour, baking powder, and salt together. Set aside.
2. Cream the butter and sugar together. Add half the lemon juice, the zest, and the extract. Beat until nearly combined. Add half the flour mixture and the nuts and beat again. Add the rest of the lemon juice and the rest of the flour mixture and beat until combined. You may need to knead these together to form a consistent dough. Do not over mix.
3. Place the decorating sugar in a shallow bowl. If you do not have yellow sugar, use white or add a drop of yellow food coloring to your white sugar. You may also use turbinado sugar. Form balls the size of walnuts and roll them in the sugar. Place the balls on an ungreased but nonstick pan or on parchment paper. Bake for 15 or 16 minutes or until they are nearly firm. Remove them from the oven and let them cool for two minutes on the pan and then on a rack until completely cool.

Baker's note: You can purchase size [AA sugar crystals](#) on our site.

Christmas Cookie Wreaths

We've invited a guest baker this week--our friend, Nancy Rogers, the proprietor of [Nancy's Kitchen](#) and [Abby's Recipes](#). We asked her what her favorite holiday cookie recipes are. This is one of two that she recommended.

Christmas Cookie Wreaths

3/4 c. butter
1 (16 oz.) bag marshmallows
7 c. corn flakes
Green food coloring
Blue food coloring
Red hots

Melt butter in pan. Add marshmallows and stir until melted. Add food coloring until mixture is a nice "holly" green. Remove from heat and pour over corn flakes in a large bowl. Mix thoroughly. On wax paper, form wreath-shaped cookies and decorate with red hots to look like berries

This recipe is used by permission of [Nancy's Kitchen](#) and [Abby's Recipes](#).

Chocolate Pintos Cookies Recipe

This is a wonderful, hand-formed cookie that is loved by both adults and children. It's attractive and easy. The powdered sugar on these fudgy cookies seems to make them melt in your mouth. Add this recipe to your collection.



Ingredients

2 cups all purpose flour
2 teaspoons baking powder
1/4 teaspoon salt

1/2 cup shortening
4 ounces unsweetened baking chocolate

2 cups sugar
4 large eggs
1/2 tablespoon vanilla

powdered sugar

Directions

1. Mix flour, baking powder, and salt together in a small bowl.
2. Place the chocolate in a microwave-proof bowl. Add the shortening and microwave until the chocolate melts, stirring once or twice.
3. Add the sugar to the chocolate mixture and stir until smooth or mix in a stand-type mixer with a paddlewheel attachment.
4. Add the eggs one at a time, beating between each egg until combined. Add the vanilla. Chill the dough for several hours.
5. Preheat the oven to 375 degrees. Form round balls about one inch in diameter from spoonfuls of the chilled dough. Roll the balls in powdered sugar. Place them on a lightly greased baking sheet with room to expand.
6. Bake for ten or eleven minutes. The cookies will still be soft. (Do not over bake.) Remove them to a wire rack to cool.

Makes four to five dozen cookies.

Cut-Out Cookies

Marionberry Cream Cheese Tarts

These are delectable little cookies. They are sugar cookies built on a cream cheese base recipe. The almond and powdered sugar will remind you of wedding cookies or almond crescents. Though this is a fancy cookie recipe, the dough goes together simply and quickly.

This recipe calls for [marionberry jam](#) and the combination of marionberry jam, cream cheese, and almond is delightful but any smooth, spreadable jam or jelly will do.



Marionberry Cream Cheese Tarts Recipe

Ingredients

3/4 cup (1-1/2 sticks) butter
1 eight-ounce package of cream cheese
1 cup granulated sugar
1 teaspoon almond extract
2 1/4 cups all purpose flour
1/2 teaspoon baking soda
powdered sugar for dusting
a smooth marionberry jam or jelly for filling, about 4 ounces

Directions

1. Cream together the butter, cream cheese, and sugar until light and fluffy. Add the extract.
2. In another bowl, mix the flour and baking soda together. In two or three additions, mix the flour mixture into the creamed mixture. Refrigerate the dough for an hour or more.
3. Preheat the oven to 350 degrees. On a floured counter, roll the dough to about 3/16-inch thick. Cut with three inch cookie cutters into the shapes of your choice. In half of the cookies, cut one holes in the center. Bake for nine to ten minutes on greased sheets. The edges should no more than just barely start to turn brown. Cool on wire racks.
4. After the cookies have cooled, dust the cookies with the holes in the centers with powdered sugar. Use a fine mesh sieve to get an even, attractive dusting.
5. Match up cookies, ones without holes for the bottom halves and ones with holes for the top halves. Invert the cookies and place a half teaspoon of jam or jelly in the center of the bottom cookies so that when pressed together, the cookies are back to back.

Smear the jam around the center of the cookie and press the two halves together. It will not take much jam to finish the cookies and too much jam will squish out the sides.

Wonderful Refrigerator Cookies

The Joys of Refrigerator Cookies

Baking cookies seem to fill the house with a sense of well being and peace. Perhaps it is the smell of butter, vanilla, and spices emanating from the hot oven. Maybe it is the love and caring attention that is evident in cookies. Home, love, and cookies seem to go together.

Consider refrigerator, or icebox, cookies for the holidays. They can be made up ahead of time-even months ahead-and stored until ready to bake. Baking up those stored refrigerator cookies is mess free, takes little time, and you only need to bake what you need for the moment. Drop cookies are quick cookies; refrigerator cookies are convenient cookies.

Refrigerator cookies are also attractive cookies. Nothing beats the uniform slices and consistent shape of refrigerator cookies. To keep that uniform shape, slice while the dough is still cold and firm and turn the log after every few cookies to keep the log round. If the cookies have a flat edge, mold them back to shape with the curl of your finger before baking.

Roll the refrigerator cookies into logs (or blocks) as directed in the instructions then wrap them in waxed paper and aluminum foil. The logs can be refrigerated for a week or frozen for months. When you are ready to bake, remove the logs from the refrigerator to unthaw. It's easier to slice a log that is not completely thawed and the cookies bake fine-though you may need to add another minute or so.

Raspberry-Nut Pinwheels

A favorite tried and true recipe from the kitchen of Linda Kilbride, Maricopa, Arizona.

2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup softened butter
1 cup granulated sugar
1 egg
1 teaspoon vanilla extract
1/4 cup seedless raspberry jam
1 cup finely chopped walnuts



Sift together flour and baking powder onto wax paper.

Beat together butter, sugar and egg until fluffy. Stir in vanilla extract. Gradually add flour mixture, stirring until well combined. Roll out dough between two pieces of wax paper to 12 x 10-inch rectangle. Remove top piece of wax paper. Spread jam evenly over entire surface of dough. Sprinkle evenly with nuts. Firmly roll up dough from a long side, jellyroll style, removing wax paper as you roll. Wrap roll in wax paper and refrigerate several hours or overnight.

Heat oven to 375 degrees F.

Cut roll into generous 1/4-inch slices with thin sharp knife. Transfer slices to ungreased cookie sheet, spacing 2 inches apart. Bake 9 minutes. Cool on rack.

Makes 3 dozen.

Hints for Success:

1. It's easy to have too much flour in this recipe. Spoon sifted flour into your measuring cup. If you scoop compacted flour out of the bag with a measuring cup, you will have a dry, hard-to-handle dough.
2. So that you don't squish raspberry jam out of the cookie roll, be sparse with the jam on the last inch of the dough.
3. Turn the dough log 1/4 turn after every few cuts to help keep the cookies round. If out of round, gently press the edges of the sliced dough to bring the cookie into shape.
4. Be sure to remove the cookies from the sheet while they are still warm. If the jam cools on the sheet, they will be difficult to remove.

This recipe is published with the permission of [The Recipe Goldmine](#).

Almond Nut Wafers

While the Frosted Chocolate Malt Cookie was thoroughly kid tested, this is more of an adult cookie. These are unusual little cookies--buttery, yet crisp and studded with almond bits. We thought they were great.

These are great cookies to make for company—elegant and unusual. But they really won't take much time out of your busy day. These are refrigerator cookies that mix up quickly. Let the dough chill for a couple hours and stick slices in the oven.



Ingredients

- 2 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/4 teaspoon salt
- 1 cup cold butter

- 1 cup slivered almonds

- 1/2 cup whipping cream
- 3/4 teaspoon almond extract

Directions

1. In the large bowl of your stand-type mixer, stir together the flour, sugar, and salt.
2. Use a pastry knife to cut the butter into the dry ingredients and continue cutting until the mixture is coarse and uniform. Add the almonds, then the cream and extract.
3. With the mixer's paddle attachment, stir the ingredients until they come together into a single dough mass.
4. Roll the dough into two logs, 1 3/4 to 2 inches in diameter. Wrap the logs in waxed paper and refrigerate them for a couple hours or for as long as one week.
5. Preheat the oven to 350 degrees. With a serrated knife, slice the logs into 1/4 to 3/8-inch round slices. By gently pressing the sides of the slices, you can form evenly round slices. Place them on an ungreased baking sheet leaving about 1/2 inch for the cookies to expand.
6. Bake for 12 to 14 minutes or until the edges of the cookies just barely start to brown. Immediately remove the cookies to a wire rack to cool.

Bakers note: You can make these cookies without a stand-type mixer. After adding the cream and extract, stir the dough with a fork until it starts to lump together. Remove the dough to the counter and knead it until you have a single mass. Continue as instructed.

Neapolitan Cookies and More

You can tell that we had fun with these cookies. We made Neapolitan Cookies—but with one part chocolate, one part almond, and one part cherry—but think of it as a method, not a recipe. By changing flavors and colors, you can make any combination you desire. Use your imagination. Make circles, stripes, swirls, or squares.



These make great kids cookies, great holiday cookies, and great party cookies.

How to Make Neapolitan Cookies

You can make a variety of shapes, colors, and flavors with this basic recipe--from shamrocks to Christmas cookies. In the accompanying pictures, we made tri-colored cookies with chocolate, almond, and cherry doughs.

Ingredients

3 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
1 1/3 cups sugar
2 large eggs

2 ounces unsweetened chocolate (optional)
flavors and extracts (your choice)
food colors (your choice)

Directions

1. In a medium bowl, whisk the flour, baking powder, and salt together.
2. Cream the butter and sugar together. Add the eggs, one at a time, beating until smooth. Continue beating until the mixture is light and fluffy. Add the dry ingredients in two parts, mixing after each. Mix just until combined.
3. Divide the dough into two, three, or four parts depending on how many different doughs you choose to make.

For the chocolate dough:

For one half of the dough, melt two ounces of chocolate. For one fourth of the dough, melt one ounce of chocolate. While still warm, work the chocolate into the dough until uniform.

For flavored and colored doughs:

Add four or five drops of food coloring in each one fourth or one third part. Add 1 teaspoon vanilla, 1 teaspoon almond, 1/4 teaspoon peppermint, 1 teaspoon cherry, 1 teaspoon strawberry, or other extracts to the dough and mix in.

4. Form the dough into cylinders, squares, or layers—a separate color or flavor for each. Refrigerate until firm.

5. Cut the dough into 1/4-inch thick slices. To form the cloverleaf shape shown, cut each colored cylinder separately but gently press the different colored discs together on the cookie sheet. Bake on ungreased cookies sheets at 350 degrees for ten to twelve minutes or until the cookies are nearly firmed and very lightly browned. Do not over bake. Cool on wire racks.

Baker's note: Nuts or fruit can be added to these cookies. Maraschino cherry pieces could be added to the pink dough and almond bits to the almond dough.

Baker's note: It's easy to shape refrigerator cookies with waxed paper. To make true checkerboard cookies, you need four layers—not three. Make a rectangle with four layers. Then cut the rectangle longitudinally into four new layers. Layer them back together so that the colors alternate and cut slices across the rectangle. (It's easier to do than to describe.)

Vanilla and Chocolate Almond Cookies

This refrigerator or icebox cookie recipe makes very good but unusual almond cookies--you can make light and dark cookies from the same batch—vanilla almond and chocolate almond.

These scrumptious little cookies are unusually light and crisp. If you are looking for a refrigerator recipe that makes crisp almond cookies, try this one.



Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

1 cup butter
2 1/2 cups brown sugar
1 teaspoon almond extract
2 large eggs
1 cup slivered almonds

2 ounces unsweetened chocolate, melted but still warm
2 tablespoons granulated sugar

Directions

1. Mix the flour, baking powder, and salt together. Set aside.
2. Cream the butter and brown sugar together. Add the almond extract and an egg and beat until combined. Add the second egg and beat until the mixture is light and fluffy.
3. Add the flour mixture and the nuts and beat until combined. Do not over mix.
4. Divide the dough in half. Place half of the dough back in the mixing bowl. Add the warm melted chocolate and granulated sugar to that half of the dough and beat until the chocolate is mixed throughout. Place the chocolate dough in the refrigerator while you work with the light-colored dough.
5. Divide the light-colored dough in half and form logs of each half first by squeezing the dough into the approximate shape and then by rolling the dough on the counter while wrapped in waxed paper or parchment paper until the logs are smooth. The logs should be about an inch and one-half in diameter. Refrigerate the logs wrapped in the waxed paper.
6. Remove the chocolate dough from the refrigerator and make two logs of that dough. If the chocolate dough is still too soft from the warm chocolate, refrigerate a few minutes longer. Refrigerate the logs for at least an hour or until very firm.
7. When ready to bake, preheat the oven to 350 degrees. Use ungreased baking sheets with a nonstick surface or parchment paper.
8. Slice the logs with a sharp, serrated knife into 3/8-inch slices and place the slices on

the cookie sheets. These cookies will spread so allow room on the sheets. Bake the cookies for ten or eleven minutes or until done. Immediately remove them to a wire rack to cool. The cookies will become crisp as they cool.

Baker's notes:

- Keep the slices of uniform thickness so that they are uniformly baked.
- Be sure to use a serrated knife to cut cleanly through the slivered almonds.
- For uniformly round cookies, make sure that the log is chilled and firm and rotate the log on the cutting board between each slice. Any cookies that are out-of-round can be shaped by placing the cookie between the thumb and forefinger and pressing the edges to make the cookie round.
- It's easier to judge whether the light-colored cookies are done than the dark. Place some of the light-colored cookies on each sheet to easily gauge when they are baked.

Festive Fruit and Oat Refrigerator Cookies

We wanted a cookie that wouldn't spread too much so that we could decorate the edges of the cookies. We used oatmeal and confectioners' sugar for that. (We love oats in cookies anyway and the cornstarch in the confectioners' sugar reduces spread.) The granulated sugar allows for aeration of the butter. And the fruit coupled with oats is perfect. Choose whatever fruit you like, from cranberries to dates. This cookie is a winner.



Ingredients

1 3/4 cups all-purpose flour
1 cup quick oats
1 teaspoon baking powder
1/4 teaspoon salt

1 cup butter
1/2 cup granulated sugar
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1 large egg
1 cup 1/4-inch diced dried fruit

Optional sugars, decorations, or nuts for coating the edges

Directions

1. Mix the flour, oats, baking powder, and salt together. Set aside.
2. Cream the butter and granulated sugar together. Add the confectioners' sugar, the vanilla extract, and egg and beat until combined. Continue beating until the mixture is light and fluffy.
3. Add the flour mixture and the fruit and beat until combined. Do not over mix.
4. Divide the dough in half and form logs of each half first by squeezing the dough into the approximate shape and then by rolling the dough on the counter while wrapped in waxed paper until the logs are smooth. The logs should be about an inch and one-half in diameter. Refrigerate the logs wrapped in the waxed paper.
5. If you choose to decorate the edges, before baking roll the logs in the decorating sugar or nuts and use the waxed paper to press the decorations into the dough.
6. When ready to bake, preheat the oven to 350 degrees. Use ungreased baking sheets with a nonstick surface or parchment paper.
7. Slice the logs with a sharp, serrated knife into 3/8-inch slices and place the slices on

the cookie sheets. Bake the cookies for ten or eleven minutes or until done. Immediately remove them to a wire rack to cool.

Baker's notes:

- Keep the slices of uniform thickness so that they are uniformly baked.
- Be sure to use a serrated knife to cut cleanly through the slivered almonds.
- For uniformly round cookies, make sure that the log is chilled and firm and rotate the log on the cutting board between each slice. Any cookies that are out-of-round can be shaped by placing the cookie between the thumb and forefinger and pressing the edges to make the cookie round.

Coconut Cranberry Refrigerator Cookies

Where many refrigerator cookies are crisp, these are tender cookies. Two cups of flaked coconut and dried cranberries add chewiness. Because the coconut and fruit provide much of the sweetness in these cookies, they don't seem so rich.

The cranberries in the light dough make for very interesting, attractive cookies.



Ingredients

2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt

1 cup butter
3/4 cup sugar
1/2 teaspoon almond extract
2 large eggs
2 cups sweetened flaked coconut, firmly packed
1 1/4 cups dried cranberries

Optional colored sugar crystals, decorating candies, or nuts.

Directions

1. Mix the flour, baking powder, and salt together. Set aside.
2. Cream the butter and sugar together. Add the almond extract and an egg and beat until combined. Add the second egg and beat until the mixture is light and fluffy.
3. Add the flour mixture and the coconut and beat until combined. Add the cranberries.
4. Divide the dough in half and form logs of each half first by squeezing the dough into the approximate shape and then by rolling the dough on the counter while wrapped in waxed paper until the logs are smooth. The logs should be about an inch and one-half in diameter. Refrigerate the logs wrapped in the waxed paper.
5. If you choose to decorate the edges, before baking roll the logs in the decorating sugar or nuts and use the waxed paper to press the decorations into the dough.
6. When ready to bake, preheat the oven to 350 degrees. Use ungreased baking sheets with a nonstick surface or parchment paper.
7. Slice the logs with a sharp, serrated knife into 1/4-inch or a little thicker slices and place the slices on the cookie sheets. Bake the cookies for 10-11 minutes or until done. Immediately remove them to a wire rack to cool.

Baker's notes:

- Keep the slices of uniform thickness so that they are uniformly baked.
- Be sure to use a serrated knife to cut cleanly through the coconut and cranberries.
- For uniformly round cookies, make sure that the log is chilled and firm and rotate the log on the cutting board between each slice. Any cookies that are out-of-round can be shaped by placing the cookie between the thumb and forefinger and pressing the edges to make the cookie round.

Christmas Butter Cookies

This is another Christmas cookie that Nancy ROGERS OF Nancy's Kitchen recommends.

Christmas Butter Cookies

1 c. butter
1 1/2 c. sifted powdered sugar
1 egg
1 tsp. vanilla
2 1/2 c. sifted flour
1 tsp. cream of tartar
1 tsp. baking soda
1/4 tsp. salt

Directions:

1. Cream the butter, add the sugar gradually, and cream the mixture until fluffy.
2. Add the unbeaten egg and vanilla and beat well.
3. Sift together the dry ingredients and blend them into the creamed mixture.
4. Chill dough about an hour.
5. Preheat the oven to 325 degrees. Roll on the dough on a well-floured pastry board to 1/4 inch thickness. Cut into shapes with a floured cutter.
6. Bake on an unbuttered cookie sheet for 6 minutes.

Yield: 6 dozen cookies.

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Peanut Butter Sandwich Cookies with Ganache Filling

This is really a recipe for peanut butter yoyo cookies—thin peanut butter wafers sandwiched with a creamy chocolate filling. This recipe is bound to be a hit at your house. It's one of our favorite recipes.

For the very best cookies, use a quality chocolate though good quality chocolate chips will make a fine cookie.



Ingredients

1/2 cup butter
1/2 cup granulated sugar
1/2 cup brown sugar
1/4 teaspoon salt
1 large egg
1 teaspoon vanilla extract
3/4 cup peanut butter

1 1/4 cups all-purpose flour
1 teaspoon baking soda

Directions

1. Cream the butter and sugars together with the paddle attachment of your mixer. Add the salt, egg, and vanilla and beat until smooth. Add the peanut butter and mix.
2. Add the flour and baking soda and beat until combined.
3. Refrigerate the dough for 20 minutes to firm up slightly.
4. Divide the dough into two portions. Using wax paper, roll each portion into logs 1 1/2-inches in diameter. Refrigerate for two hours or until firm
5. Preheat the oven to 325 degrees. Cut cookies into slices just thicker than 1/4 inch. Place them on a greased baking sheet and bake 12 to 14 minutes or until the cookies just start to brown on the edges. Cool on a wire rack.

For the filling:

Mix 1/2 cup whipping cream, one tablespoons butter, and 2 tablespoons of light corn syrup in a heavy saucepan. Heat until it simmers. Remove the pan from the heat and immediately add six ounces of semisweet baking chocolate chopped into pieces. Stir until the chocolate is melted into a smooth sauce. The filling will thicken as it cools.

This can also be made with one cup of semisweet chocolate chips though the lack of cocoa butter in the chocolate chips will affect the flavor. If you use chocolate chips, increase the butter to two tablespoons.