

**Ingredients:**

Lemon Butter Cookies

- ½ cup unsalted butter, room temperature
- 1 (8-ounce) package of cream cheese, room temperature
- 1 teaspoon fresh lemon zest
- 1 tablespoon fresh lemon juice
- 1 ½ cups granulated sugar
- 2 eggs, room temperature
- 1 teaspoon lemon extract
- 1 teaspoon vanilla extract
- 2 ½ cups all-purpose flour
- 1 cup powdered sugar, divided
- 3 teaspoons baking powder
- ½ teaspoon salt

**Directions:**

In a large bowl, cream together the butter, cream cheese, lemon zest, and lemon juice. Add the sugar and mix until creamy. Add the eggs, lemon extract, and vanilla extract, and mix until light and fluffy.

In a separate bowl, combine the flour, ½ cup of powdered sugar, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients and mix until just combined.



# Better Batter Baking Contest - 2024 Guidelines

Cover the bowl with plastic wrap and refrigerate for 30 minutes. Once the dough is chilled, preheat the oven to 350 F. Line a baking sheet with parchment paper.

Scoop 2 tablespoons of cookie dough at a time, forming a ball. Drop each ball into the remaining 1/2 cup of powdered sugar. Roll the dough ball around in the powdered sugar until it is well coated.

Place the cookie balls on the baking sheet with room to spread, and bake for ~~11~~ 13 minutes. Allow the cookies to cool on a wire rack before serving.

- \* 3 bowls
- \* extra flour for fingers
- \* apron - hair tie
- \* saucer, mug, beverage
- \* Step Stool

Arrival: 7:45 am

Bake: 8-9

Present: 9-9:15

## Interview:

Introduce yourself - Eye Contact - Thank judges



# Dark Chocolate Crinkle Cookies

Author: [Nora from Savory Nothings](#)

## Ingredients

- 1 cup unsweetened cocoa powder (I recommend sifting it if it is very lumpy)
- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- ⅓ cup butter softened
- 1 ½ cups white sugar
- 2 teaspoons vanilla
- 4 large eggs
- ½ cup powdered sugar

## Instructions

1. **Preheat oven to 350**
2. **Combine dry ingredients:** Combine cocoa powder, flour, baking powder and salt in a medium bowl. Set aside.
3. **Cream wet ingredients:** Place butter, sugar and vanilla in a large mixing bowl and beat with an electric mixer until combined. Add the eggs, one at a time, and mix on medium-low speed just until combined - about 10 seconds each.
4. **Make cookie dough:** Add the dry ingredients to the egg mixture and mix on low speed until incorporated.
5. **Chill cookie dough:** Cover the bowl and chill the dough for at least ½ an hour or up to overnight.
6. **Roll cookies:** When ready to bake, place the powdered sugar in a medium bowl. Roll the dough into tablespoon-sized balls and cover them well with the sugar.
7. **Bake cookies:** Place on a lined baking sheet with enough space between them (bake in batches) and bake for 10-15 minutes, or until spread and crackled. Cookies will still be soft, so let them cool on the baking sheet for 5 minutes before removing them to a cooling rack to cool completely.

### Meringue Surprise Cookies

1/8 tsp salt  
2 egg whites  
1/8 tsp cream of tartar  
1/2 C sugar  
1 C chocolate chips  
1/4 tsp peppermint or vanilla extract

Beat egg whites until foamy  
Add salt & cream of tartar  
Continue beating until peaks form  
Add sugar a little at a time, beating well after each addition  
Fold in chocolate chips & flavoring

Drop from teaspoon onto parchment on cookie sheet  
Bake @ 300 for 20-25 min.      Calories: 21 per serving



## Potato Chip Cookies

-Family Recipe-

### Ingredients:

- 1 cup butter, softened
- 1 cup sugar
- 1 tsp vanilla
- 1 egg
- 2 ½ cups flour
- ¾ tsp baking soda
- ½ cup nuts (pecans)
- 1 cup potato chips, crushed

### Directions:

1. Preheat the oven to 350°.
2. Prepare an ungreased cookie sheet.
3. In a medium bowl, whisk together the flour and baking soda. Set aside.
4. In a bowl/stand mixer, cream together the butter and sugar until light in color.
5. Add in vanilla and egg, mix to fully combine.
6. Mix in dry ingredients to the wet mixture, in increments.
7. Chop ½ cup of nuts. Add to dough. → save a couple pecans
8. Crush 1 cup of potato chips. Add to dough → save some chips
9. Form small balls of dough in hands and place on baking sheet.
10. Flatten each ball with a glass, dipped in sugar.
11. Bake for 20 minutes, or until lightly browned.

## Double Chocolate Chip Cookies



5 from 1 vote

There's a double dose of chocolate baked into every Double Chocolate Chip Cookie!

Prep Time	Cook Time	Total Time
15 mins	12 mins	27 mins

Course: Dessert Cuisine: American Servings: 28 cookies Calories: 153kcal

Author: [Jennifer Fishkind](#)

### Ingredients

- 1¼ cups flour
- ⅓ cup unsweetened cocoa powder
- ½ teaspoon salt
- ½ teaspoon baking soda
- 12 tablespoons unsalted butter softened
- ½ cup light brown sugar packed
- ½ cup granulated sugar
- 1 large egg room temperature
- 1 teaspoon vanilla extract
- 1½ cups semi-sweet chocolate chips plus extra for the tops

### Instructions

1. Preheat the oven to 350°, and line three baking sheets with parchment paper.
2. Combine the flour, cocoa powder, salt, and baking soda in a small bowl and use a whisk to mix everything. Set aside.
3. In a separate large mixing bowl, cream together the butter, brown sugar, and sugar with an electric mixer until fluffy. Add the egg and vanilla and mix until smooth.
4. Add the dry ingredients and continue mixing until the cookie dough is thick and slightly sticky.
5. Fold in the chocolate chips, then use a 1 1/2 tablespoon cookie scoop to scoop out balls of dough, roll them in your hands until smooth, and place them about 2 inches apart on the parchment-lined baking sheets. (I was able to fit 12 cookies on each sheet.) Press 3 or 4 more chocolate chips on top of each dough ball.
6. Bake the cookies, one cookie sheet at a time, for 12-15 minutes, then let them cool for about 10 minutes. Serve warm or continue cooling them to room temperature.

### Notes

**Storage:**



- To Store: Store the cookies in an airtight container on the counter for up to 4 days or in the fridge for up to 7 days. Warm up or bring to room temperature before serving.
- To Freeze: Store the cookies in an airtight container in the freezer for up to 3 months. Thaw overnight in the fridge or on the counter.

**Tips:**

- I do not recommend using dark brown sugar for this recipe. It has more molasses and may spread the cookies out too much when they are baking.
- You can use salted butter instead of unsalted butter, but you should omit half of the added salt.
- Using a cookie scoop of a different size may result in a different number of cookies. I used a 1 1/2 tablespoon cookie scoop and yielded 28 cookies.
- These cookies are delicious when served warm or at room temperature.

**Nutrition**

Calories: 153kcal | Carbohydrates: 17g | Protein: 2g | Fat: 9g | Saturated Fat: 5g | Polyunsaturated Fat: 0.4g | Monounsaturated Fat: 2g | Trans Fat: 0.2g | Cholesterol: 19mg | Sodium: 66mg | Potassium: 85mg | Fiber: 1g | Sugar: 11g | Vitamin A: 163IU | Calcium: 14mg | Iron: 1mg

Made with love by Princess Pinky Girl



## Winter Cowboy Cookies

Makes 4 dozen cookies (48)

### Ingredients

3/4 cup canola oil  
1 cup sugar  
1 cup brown sugar, packed  
2 eggs  
2 cups all purpose flour  
1 tsp baking soda  
1/2 tsp baking powder  
1/2 tsp salt  
2 cups uncooked Old Fashioned oatmeal  
3/4 cup chocolate chips  
3/4 cup peanut butter chips  
24 large marshmallows cut in half

### Instructions

- 1. Set oven to 335'**
- Mix oil and sugars together in a large bowl of electric mixer.
- Add eggs and mix well.
- Stir flour with soda, baking powder and salt.
- Slowly add flour to the egg mixture. Mix well.
- Add oatmeal and mix well.
- Add chips and mix well. Some chips will be left on the bottom of the bowl. You can mix them in by hand as you make the cookies.
- Roll into 1 1/2" to 2" balls and place on the cookie sheet about 2" apart.
- Slightly flatten the cookie ball. Cut marshmallows in half, place 1/2 marshmallow piece on top of each flattened cookie. Sticky side down helps keep marshmallow in place.
- 10. BAKE 11 minutes.**
- When out of the oven, place a chocolate chip and a peanut butter chip on top of the marshmallow.
- Remove from pan and let cool.
- ENJOY these delicious cookies. Wrap several together to take in your saddlebags.

### Nutrition Facts

Serving size: 1 cookie

Servings: 48

Amount per serving

**Calories** 86

% Daily Value\*

**Total Fat** 3.4g 4%

Saturated Fat 1.1g 5%

**Cholesterol** 16mg 5%

**Sodium** 46mg 2%

**Total Carbohydrate** 12.3g 4%

Dietary Fiber 0.7g 3%

Total Sugars 6.4g

**Protein** 2.1g

Vitamin D 1mcg 7%

Calcium 9mg 1%

Iron 6mg 35%

Potassium 34mg 1%

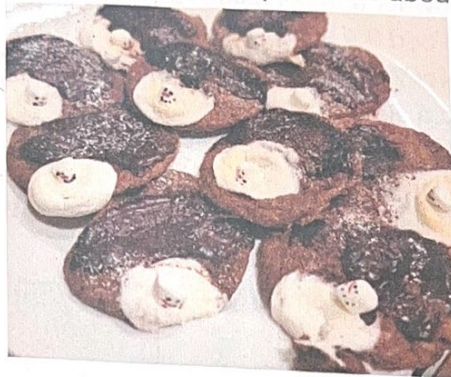
\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

Recipe analyzed by **verywell**



# Hannah's Hot Chocolate Cookies

A delicious chocolate cookie that is topped with chocolate ganache and a melting marshmallow snowman. This recipe makes about 18 cookies.



Course: Dessert Cuisine: American Servings: 18 cookies Calories: 210 kcal

## INGREDIENTS for the cookie:

- ½ cup Softened Butter
- 1 cup Sugar
- 1 teaspoon Vanilla Extract
- ¼ cup Cocoa Powder
- 3 Eggs room temperature
- 1 cup Dark Chocolate Melting Chips
- 1 ½ cups Flour
- ½ teaspoon Salt
- 1 teaspoon Baking Powder
- 10 Marshmallows cut in half
- 18 Mini marshmallows
- Edible marker (black and red)

## INGREDIENTS for the ganache:

- ½ cup Dark Chocolate Melting Chips
- 2 tablespoons Heavy Cream

### INSTRUCTIONS:

1. Pre-heat oven to 350F
2. Melt your dark chocolate melting chips in a bowl in the microwave for 30 seconds then stir. Repeat until melted and smooth.
3. Sift in your cocoa powder and set aside to cool.
4. In a big mixing bowl add the butter, vanilla extract, and sugar. Mix it with an electric hand mixer for 2 minutes or until it's creamy and light in color.
5. Crack your eggs into a separate bowl then add them to your butter mixture and mix until combined. Make sure you DO NOT over mix!
6. Add in cooled chocolate mixture and mix well.
7. Add in flour, salt, and baking powder, and mix in. Scrape the sides with a spatula and stir.
8. Cover the bowl with plastic wrap and let the dough rest in the fridge for as long as possible. (1 hr is ideal)
9. Make your snowmen head faces with the mini marshmallows using your edible marker by adding two black dots for eyes, dots for a smile, and a red/orange line for a nose. Set aside.
10. Make your ganache by melting the dark chocolate melting chips and heavy cream in a bowl in the microwave for about 30 seconds. Let the chocolate and the cream sit for 10 minutes for the chocolate to melt, then whisk until the chocolate ganache is smooth and silky.
11. Use a spoon to scoop out the cookies and place evenly spaced three inches apart onto a parchment paper lined cookie sheet.
12. Bake in a 350 F preheated oven for 8 minutes, then top each cookie with ½ marshmallow slightly to one side and bake for another 2-3 minutes or until marshmallows are melted.
13. As soon as you take them out of the oven, place one snow marshmallow on each cookie.
14. Let the cookies cool for a few minutes, then spoon about 1 teaspoon of ganache on each cookie, being sure to cover your melting snowman.
15. Once cookies are completely cool, dust with sifted powdered sugar.
16. Plate your cookies and serve. They are best warm with a cold glass of milk.

**NUTRITION:** Calories: 210cal Carbohydrates: 29g Protein: 3g Fat: 10g Saturated Fat: 6g Polyunsaturated Fat: 0.5g Monounsaturated Fat: 3g Trans Fat: 0.2g Cholesterol: 41mg Sodium: 147mg Potassium: 101mg Fiber: 2g Sugar: 17g Vitamin A: 203IU Calcium: 28mg Iron: 2mg



# Coconut Chocolate Chip Cookies

## Ingredients

- 1.5 cups of all purpose flour
- 1 tsp baking soda
- ½ tsp salt
- ½ cup unsalted butter
- ½ cup firmly packed brown sugar
- 6 tbsp granulated sugar
- 1 large egg
- 1 tsp vanilla
- 1 cup chocolate chips
- 1 cup coconut flakes

## Instructions

1. Preheat oven to 350 f
2. In a medium bowl whisk flour baking soda and salt
3. In another large bowl mix together the butter and sugars until smooth
4. Add the egg and vanilla
5. Gradually add the flour mix at medium speed do not over mix
6. Fold the chocolate chips and coconut flakes with a spoon
7. Bake for 8 minutes
8. Allow to cool for 5 minutes and then transfer to a cooling rack

## Nutritional Value

Calories: 256kcal Carbohydrates: 30g Protein: 3g Fat: 14g Saturated Fat: 8g  
Polyunsaturated Fat: 1g Monounsaturated Fat: 4g Trans Fat : 0.2g Cholesterol: 24mg  
Sodium: 134mg Potassium: 152mg Fiber: 2g Sugar : 18g Vitamin A: 182iu  
Calcium: 24mg Iron: 2mg

# Coconut Chocolate Chip

By Madisr

Age

From

## Selection of Recipe:

I chose this recipe because my Grandpa loves to bake for me and he always makes the yummiest cookies. I made this recipe different by adding coconut flakes. Chocolate chip cookies are my favorite when I add coconut flakes. It makes me feel like I'm on the beach.

## Preparation Process:

I began with setting out my butter for a few hours so it gets softened. Then, I get out all my tools and ingredients. After my cookies bake, I like to let them sit for five minutes before moving them to a cooling rack. This makes sure the cookies are not too hot and squishy and that they don't fall apart when I move them.

## Overall Learning:

This baking contest has given me a lot more confidence in the kitchen. I am more comfortable using the oven and not as scared as I used to be. I learned to use tools that are needed for baking such as a mixer and measuring cups. I also learned about time management and presentation.



## CLASSIC SNICKERDOODLES – Each cookies is ~150 calories

### COOKIE

- 3 Cups Flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cream of tartar
- ½ teaspoon nutmeg
- 2 sticks of butter (1 Cup)
- 1 1/3 cups sugar
- 1 ½ teaspoons vanilla
- 2 eggs

### TOPPING

- ¼ sugar
- ¾ teaspoon ground cinnamon

1. Preheat oven to 375°F and spray pan with non-stick spray
2. Sift flour, baking soda, salt, cream of tartar, and nutmeg together into a small bowl and set aside.
3. Cut butter into small pieces and add sugar and vanilla in a large bowl. Mix with hand mixer until fluffy and everything is combined. Scrap the bowl with the rubber scraper to make sure all is mixed together.
4. Add one egg and mix, then add the other egg and mix again. Scrape the bowl again.
5. Add flour mixture on low speed and mix until blended. Scrape the bowl from the bottom up.
6. Scoop TWO scoops of dough and roll tightly in a ball. Then roll in topping mixture.
7. Bake for 13 minutes until the cookies are a little firm and slightly browning around the bottom. Remove from oven and let them sit on the pan for a couple minutes. (this is a good time to clean up a little) Then move the cookies to the wire rack for a couple minutes. (clean up a little more if there's time)
8. Serve cookies to the judges on a plate with a napkin! Yay you did it!

## Tom's Grandma's Chocolate Chip Cookies

1. Preheat the oven to 350 degrees.
2. Wash Hands with soap.
3. Put on apron.
4. Cream 1 stick of butter, 1 cup of Crisco, 1 cup of sugar, 1 ¼ cup brown sugar together in mixer.
5. Mix 3 Tbs. hot water with 1 ½ tsp. baking soda in separate bowl. Add to mixer bowl.
6. Add 3 eggs to mixer bowl.
7. Add 1 tsp Vanilla to mixer bowl.
8. In separate bowl, mix 4 cups flour, ½ tsp. salt and add to mixer bowl.
9. Add 1 ½ cups Chocolate chips and mix.
10. Place 12 cookie dough scoops on baking sheet.
11. Bake for 11 minutes.
12. Wash Hands with Soap and Water.
13. Cool on rack.
14. Place 12 cookies on Leaf Plate and serve to judges with Napkin and Glass of milk.

\*Rhett Jessop- 4-H year 2; First year in cooking project



Yield: about 8 cookie sandwiches

## 4H Pistachio Pudding Linzer Cookies

Pistachio Pudding Linzer Cookies couldn't be more adorable or perfect for St. Patrick's Day. Don't skimp on the sprinkles!

<b>Prep Time</b>	<b>Cook Time</b>	<b>Chill Time</b>
30 minutes	8 minutes	30 minutes

**Total Time**  
1 hour 8 minutes



### Ingredients

#### For the Cookies

- 1 3.4-ounce box pistachio pudding
- 1/2 cup (8 tablespoons) softened unsalted butter
- 3/4 cup granulated sugar
- 1 large egg
- 1 1/2 cups all-purpose flour
- 1/4 teaspoon salt

#### For the Frosting

- 1/2 cup (8 tablespoons) unsalted butter, softened
- 8 ounces powdered sugar
- 1/2 teaspoon vanilla paste (or regular vanilla extract)
- 1 tablespoon 2% milk

#### To Decorate

- Green sprinkles, optional

## Instructions

1. In the bowl of a stand mixer, cream together pudding, butter, and granulated sugar until fluffy.
2. Scrape down sides and beat in egg. Turn the speed down to low and slowly mix in flour and salt until well-combined.
3. Spread dough onto a sheet of parchment paper. Cover with another sheet of parchment, and roll dough to approximately 1/8-inch thick. Transfer dough (on the parchment) to a cookie sheet and freeze for 20 minutes.
4. Once dough has chilled, remove from the freezer and place parchment on counter. Remove the top parchment, flip it over, place it on the dough again, and flip the entire thing over. Remove the parchment that is now on top. (This step will help keep your cookies from sticking to the parchment after cutting.) Cut out rounds using a 3-inch round cutter. For half the cookies, cut out the center shape with a 1.5-inch clover cutter. Place cookies back on baking sheet and put in the freezer.
5. Preheat oven to 350°F. Once the oven has preheated, remove cookies from the freezer, transfer to a clean parchment-lined baking sheet, and bake cookies for 6-8 minutes.
6. Let cookies cool on baking sheet for 2 minutes before removing to a wire rack.
7. Once cookies are completely cooled, make the frosting. In the bowl of a stand mixer, beat together softened butter and powdered sugar. Add the vanilla paste and milk and beat until frosting is fluffy.
8. To fill the cookies, fit a pastry bag with an M2 tip and fill bag with frosting. Flip over full cookie round and pipe frosting onto bottom, starting from the outside and working your way in, in a circular motion. Top frosted cookie with clover-hole cookie.
9. To add sprinkles, fill clover hole completely with sprinkles. Gently press on sprinkles so they adhere evenly, then tip cookie onto a rimmed plate to remove excess sprinkles.

## Notes

- While the first tray of cookies are baking, you can gather together the dough scraps, re-roll, and chill again for a second tray.



## OATMEAL SCOTCHIES

- 1 ¼ cups flour
- 1 teaspoon baking soda
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 1 cup butter, softened
- ¾ cups sugar
- ¾ cups brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 3 cups oats
- 1 2/3 cup butterscotch chips

Preheat oven to 375 degrees.

Combine the flour, baking soda, cinnamon, and salt in a medium bowl. Set aside. Beat the butter, sugar, brown sugar, eggs, and vanilla until mixed well and creamy. Gradually add in the flour mixture. Add oats until mixed well. Add butterscotch chips until just combined. Bake 7-8 minutes.

Makes 25 cookies.

### Nutritional Facts per serving

Serving Size.....	1 cookie
Calories.....	236
Total Fat.....	11.8 grams
Saturated.....	7.6 grams
Trans.....	0 grams
Polyunsaturated.....	0.7 grams
Monounsaturated.....	2.7 grams
Cholesterol.....	34.4 mg
Sodium.....	91.1 mg
Total Carbohydrates.....	30.8 grams
Dietary Fiber.....	1.2 grams
Sugar.....	13.7 grams
Protein.....	2.8 grams
Vitamin D.....	0.8%
Calcium.....	1.5%
Iron.....	4.4%
Potassium.....	57.2mg
Vitamin A.....	15.1%
Vitamin C.....	0%

## CHOCOLATE CHIP COOKIES

- ¾ cup butter, softened
- ¼ cup shortening
- 1 cup brown sugar, packed
- ½ cup sugar
- ½ teaspoon salt
- ¾ teaspoon baking soda
- 2 eggs
- 1 teaspoon vanilla
- 2 ½ cups flour
- 1 12 oz bag of chocolate chips

Preheat oven to 375 degrees.

Beat butter and shortening together. Add brown sugar, sugar, salt, and baking soda. Beat in eggs and vanilla. Add flour a little at a time and mix well. Add chocolate chips until just mixed.


Bake 8-9 minutes.

Makes 25 cookies.

### Nutritional Facts per serving

Serving size.....	1 cookie
Calories.....	230
Total Fat.....	11.6 grams
Saturated.....	6.8 grams
Trans.....	0 grams
Polyunsaturate.....	1.3 grams
Monounsaturated.....	2 grams
Cholesterol.....	34 mg
Sodium.....	122.1 mg
Total Carbohydrates.....	31.3 grams
Dietary Fiber.....	0.3 grams
Sugar.....	20.7 grams
Protein.....	2.8 grams
Vitamin D.....	0.8%
Calcium.....	3.1%
Iron.....	4%
Potassium.....	32.3mg
Vitamin A.....	0%
Vitamin C.....	0%






## White Chocolate Macadamia Nut Cookies with Dried Cranberries

### Ingredients

1 cup butter, softened  
 $\frac{3}{4}$  cup packed light brown sugar  
 $\frac{1}{2}$  cup white sugar  
2 large eggs  
 $\frac{1}{2}$  teaspoon vanilla extract  
 $\frac{1}{2}$  teaspoon almond extract  
2  $\frac{1}{2}$  cups all-purpose flour  
1 teaspoon baking soda  
 $\frac{1}{2}$  teaspoon salt  
1 cup coarsely chopped macadamia nuts  
1 cup coarsely chopped white chocolate  
 $\frac{3}{4}$  cup dried cranberries

### Directions

- Preheat the oven to 350 degrees F (175 degrees C).
  - Beat butter, brown sugar, and white sugar together in a large bowl with an electric mixer until light and fluffy.
  - Beat in eggs one at a time, then stir in vanilla and almond extracts.
  - Combine flour, baking soda, and salt in another bowl. Gradually stir flour mixture into butter mixture; fold in macadamia nuts and white chocolate.
  - Drop spoonfuls of dough 2 inches apart onto ungreased cookie sheets.
  - Bake in the preheated oven until golden brown, about 10 min.
- 



# Cinnamon Swirl Cookies

## Ingredients

- 1 cup (226 g) unsalted butter softened
- 1 cup (200 g) granulated sugar
- 1 large egg + 1 large egg yolk room temperature preferred
- ¼ teaspoon vanilla extract
- 3 cups (375 g) all-purpose flour
- 2 ¼ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon table salt

## Ripple

- ½ cup (100 g) light brown sugar firmly packed
- 1 Tablespoon ground cinnamon
- ⅛ teaspoon table salt
- 1 ½ apples, diced
- ¼ cup (57 g) unsalted butter very soft/barely melted

## Instructions

1. Preheat oven to 350F (175C) and line baking sheets with parchment paper. Set aside.
2. In a large mixing bowl, use an electric mixer to cream butter and sugar until well combined.
3. Add egg, egg yolk, and vanilla and mix until well combined.
4. In a separate, medium-sized bowl whisk together flour, baking powder, baking soda, and salt.
5. Gradually add dry ingredients to wet, stirring until completely combined. Prepare the cinnamon ripple.

## Ripple

1. Dice apples into ¼in pieces and set aside.
2. In a separate, medium-sized bowl, prepare your ripple by whisking together brown sugar, cinnamon, diced apples, and salt until well combined. Add butter and toss together until mixture resembles a paste.
3. Gently fold the paste/ripple into cookie dough using a spatula, careful not to mix too much so you still have a distinct ripple (I dollop several spoonfuls of the paste over the cookie dough and then fold briefly and gently with my spatula).
4. Scoop dough by level 1 ½ Tablespoon-sized scoop and (optional) roll gently between your palms to create a smooth ball.
5. Place cookie balls on prepared cookie sheet, spacing at least 2" apart and transfer to center rack of preheated 350F (175C) oven to bake for 12-17 minutes.
6. Allow cookies to cool completely on baking sheet before enjoying.



## Nutrition

Serving: 1 cookie | Calories: 138kcal | Carbohydrates: 18g | Protein: 1g | Fat: 7g | Saturated Fat: 4g | Polyunsaturated Fat: 0.3g | Monounsaturated Fat: 2g | Trans Fat: 0.3g | Cholesterol: 24mg | Sodium: 77mg | Potassium: 42mg | Fiber: 0.4g | Sugar: 9g | Vitamin A: 217IU | Vitamin C: 0.01mg | Calcium: 9mg | Iron: 1mg



## Smores Stuffed Chocolate Chip Cookies

Author: Shelly Prep Time: 20 minutes Cook Time: 9 minutes

Total Time: 29 minutes Yield: 24 large cookies  1x Category: Cookies

Method: Oven Cuisine: Dessert

### Description

**S'mores Stuffed Chocolate Chip Cookies** are deliciously soft, thick cookies with graham crackers, milk chocolate, and a gooey marshmallow baked right inside! Two of my favorite desserts in one easy cookie recipe!

### Ingredients

- 12 marshmallows
- 2 Hershey's Milk Chocolate Bars
- 6 full graham crackers, broken (or cut) into 48 square pieces
- 1 cup butter, room temperature
- 1 cup light brown sugar
- 1/4 cup granulated sugar
- 1 egg, plus 1 egg yolk
- 2 teaspoons vanilla
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 1/2 cups all purpose flour
- 2 cups semi-sweet chocolate chips

### Instructions

- 1 Preheat the oven to 375°F. Line a baking sheet with parchment paper and set aside.
- 2 To make smores, cut each marshmallow in half. Break each chocolate bar into 12 pieces (24 pieces total). Break or cut your graham cracker in half, then break them in half again using the perforated lines. Now break each rectangle in half carefully. If they are not exact, this is fine, as they are going inside the cookie! Now form your smores ingredients into 24 miniature smores. Set aside.
- 3 To make the cookie dough, mix the butter, brown sugar, and granulated sugar in the bowl of your stand mixer fitted with the paddle attachment on medium speed for 2 minutes. Add in the egg, the egg yolk, vanilla, baking soda, and salt, mixing for 1 minute until combined, scraping the sides of the bowl as necessary.
- 4 Turn the mixer to low and add in the flour, mixing until just combined. Stir in the chocolate chips until evenly incorporated.
- 5 Using a medium (2- tablespoon) cookie scoop, portion out the dough. Divide the dough scoop into 2 halves. Flatten each into a flat circle. Place a prepared smore on top of one of the circles. Place the other circle on top of the smore and gently wrap the dough around the smore, making sure to seal it inside.
- 6 Place the cookie dough balls onto the baking sheet 2- inches apart and bake for 9 minutes, or until the edges are golden brown and the tops are just set.



- Remove from the oven and allow the cookies to cool on the baking sheet for 2-3 minutes before transferring to a wire rack to cool completely.

## Notes

- Store airtight at room temperature for up to 3 days.

## Nutrition

**Serving Size:** 1 cookie **Calories:** 314 **Sugar:** 27.7 g **Sodium:** 217.7 mg **Fat:** 15.1 g  
**Carbohydrates:** 43.9 g **Protein:** 4.2 g **Cholesterol:** 28.9 mg

*Find it online: <https://cookiesandcups.com/smores-stuffed-chocolate-chip-cookies/>*

## Cookie Butter Chocolate Chip Vegan Cookies

By Arizona Resel

12 Servings

### Wet Ingredients

1 Cup Cookie Butter

5 TABLESPOONS Maple Syrup

1 teaspoon Vanilla

¼ Cup Apple Sauce

### Dry Ingredients

1 Cup All Purpose Flour

1 teaspoon Baking Soda

¼ Cup Chocolate Chips

### Topping

2 TABLESPOONS Sugar

1 teaspoon Cinnamon

Set Over to 350 Degrees

Mix together wet ingredients.

Mix together dry ingredients.

Combine all ingredients.

Roll balls of dough into cinnamon and sugar, push down with fork.

Bake on cookie sheet with parchment paper for 10 minutes.



Created by: Kristy Still

# Gluten-Free Monster Cookies

♡ **COURSE** DESSERT

✂️ **CUISINE** AMERICAN

📄 **SERVINGS** 36 COOKIES

Make these easy and tasty Gluten-Free Monster Cookies that have no flour!

🔖 **Save Recipe**



🕒 **Prep Time** 10 MINS

🕒 **Cook Time** 12 MINS

🕒 **Total Time** 22 MINS

## INGREDIENTS

- 3 Eggs
- 1 1/4 Cup Brown Sugar Packed
- 1 Cup Sugar
- 1/2 Tsp Salt
- 1/2 Tsp Vanilla Extract
- 1 1/2 Cups Creamy Peanut Butter
- 1/2 Cup Unsalted Butter (1 Stick) Softened
- 2 Tsp Baking Soda
- 4 1/2 Cups Gluten-Free Old Fashioned Oats
- 1 Cup Plain M&Ms
- 1 Cup Chocolate Chips
- 1/4 Cup Crushed Pretzels or Additional Add-Ins



## INSTRUCTIONS

- 1 Preheat oven to 350\*.
- 2 In a stand mixer combine the eggs, brown sugar, sugar, salt, and vanilla.
- 3 Continue to mix in the peanut butter, butter, and baking soda.
- 4 Fold in the oats, M&Ms, and chocolate chips plus any additional add-ins like pretzels. Mix these in well.
- 5 Line a baking sheet with parchment paper and place the cookies in tablespoon size on the cookie sheet, about 2 inches apart.
- 6 Flatten them down, they will not rise or expand much.
- 7 Bake for 10-12 minutes at 350°F until they are lightly browned.
- 8 Let them sit on the baking sheet to cool for 5 minutes, then carefully move them to a cooling rack to fully cool.
- 9 Serve.

## NOTES

These will be soft when they come out of the oven and harden up while cooling.

This makes about 3-4 dozen depending on the size.

## NUTRITION

Serving: 1 Cookie | Calories: 239kcal | Carbohydrates: 29g | Protein: 5g | Fat: 12g | Saturated Fat: 5g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 4g | Trans Fat: 0.1g | Cholesterol: 22mg | Sodium: 152mg | Potassium: 142mg | Fiber: 2g | Sugar: 20g | Vitamin A: 114IU | Vitamin C: 0.03mg | Calcium: 30mg | Iron: 1mg

## DID YOU MAKE THIS RECIPE?

Make sure to tag #mommyhatescooking on Instagram and follow for more @momhatescooking