

Cookie #1

# Chocolate Chip Peanut Butter Cookies

BY KEVIN & NANCY MILLS | OCTOBER 2000 | *CHOCOLATE ON THE BRAIN*

**Yield:** Makes 40-50 cookies

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## Ingredients

- 1/2 cup (1 stick) unsalted butter, softened to room temperature, plus more for greasing
- 3/4 cup creamy peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups (12-ounce package) semisweet chocolate chips
- 1/2 cup peanut butter chips

## Preparation

Place an oven rack in the middle position and preheat the oven to 350°F. Lightly rub two cookies sheets with butter, or use nonstick baking sheets. Set aside.

Put the butter, peanut butter and the sugars in a large bowl. Beat with an electric mixer or a wooden spoon until smooth and creamy. Add the eggs and vanilla and beat again. Add the flour, baking powder, baking soda and salt, and beat on low speed until well blended. Add the chocolate chips (see Mom Tip), peanut butter chips and peanuts and mix thoroughly.

Using a teaspoon as a guide, scoop a portion of the dough and, with your hands, roll each portion into a ball. Place the balls on each cookie sheet, 3 cookies per row in 5 rows. Flatten the balls with the heel of your hand or the tines of a fork so that they spread to about 1 1/2 inches in diameter. Bake each batch, one cookie sheet at a time, for about 10 minutes. The cookies will be firm to the touch and just beginning to brown.

Remove from the oven and cool on the sheet for about 3 minutes. Then transfer them with a spatula to a cooling rack. Let the cookie sheet cool for 1 or 2 minutes more before reusing so the dough doesn't melt. Store in an airtight container.

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### Nutritional Information

Calories per serving:	138
Fat per serving:	8g
Saturated fat per serving:	1g
Monounsaturated fat per serving:	4g
Polyunsaturated fat per serving:	2g
Protein per serving:	2g
Carbohydrate per serving:	16g
Fiber per serving:	1g
Cholesterol per serving:	0.0mg
Iron per serving:	1mg
Sodium per serving:	114mg
Calcium per serving:	16mg

## Banana-Oatmeal-Chocolate Chip Cookies

Prep: 10 minutes; Cook: 25 minutes.

**Yield: Makes 16 cookies**

### Ingredients

1 cup oat flour  
 3/4 cup old-fashioned rolled oats  
 1/2 teaspoon baking powder  
 1/3 teaspoon baking soda  
 1/2 teaspoon salt  
 1/2 cup raw sugar  
 1/3 cup canola oil  
 1/3 cup plain soy milk  
 1/2 teaspoon vanilla extract  
 1/2 ripe banana, cut into small pieces  
 1/4 cup chopped walnuts or other favorite nut  
 1/3 cup semisweet vegan chocolate chips (such as Tropical Source)

### Preparation

1. Preheat oven to 350°. Combine first 6 ingredients (through sugar) in a bowl. Whisk together oil, soy milk, and vanilla in a separate bowl. Add wet mixture to dry ingredients; stir to combine. Fold in banana, walnuts, and chocolate chips.
2. Line a baking sheet with parchment paper. Scoop dough onto pan with a small ice-cream scoop. Bake 25 minutes or until golden brown, turning baking sheet halfway through. Let cool on a wire rack.

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# Flourless Oatmeal Chocolate-Chunk Cookies

**PHOEBE LAPINE SELF MAY 2014**

**Yield:** Makes 24 cookies

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## Ingredients

- 2 1/4 cups old-fashioned oats, divided
- 1 tablespoon cornstarch
- 1/2 teaspoon baking powder
- 1/2 cup unsalted butter, softened
- 1/3 cup granulated sugar
- 1/3 cup packed light-brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 cup coarsely chopped bittersweet chocolate (at least 65 percent cacao)
- Parchment paper
- 1/2 tsp kosher or sea salt

## Preparation

Heat oven to 375° and set racks in upper and lower thirds of oven. In a food processor or blender, pulse 1 1/4 cups oats until very finely ground. Add cornstarch and baking powder; pulse briefly. In a large bowl, use an electric mixer to cream butter and sugars until light and fluffy. Add egg and vanilla and beat until smooth. Add flour mixture and stir until just combined. Fold in chocolate and remaining oats. Drop dough by tablespoons, 2 inches apart, onto 2 parchment-lined baking sheets. Sprinkle with salt. Bake until edges are golden brown, about 15 minutes. Cool on sheets 5 minutes; transfer to a wire rack to cool completely.



## blondies, infinitely adaptable

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### Blondies

Adapted from [How to Cook Everything](#)

8 tablespoons (1 stick, 4 ounces or 113 grams) butter, melted  
1 cup (218 grams or 7 3/4 ounces for light; 238 grams or 8 3/8 ounces for dark) brown sugar  
1 large egg  
1 teaspoon vanilla or 1/2 teaspoon almond extract  
Pinch salt  
1 cup (4 3/8 ounces or 125 grams) all-purpose flour

1. Butter an 8×8 pan
2. Mix melted butter with brown sugar – beat until smooth. Beat in egg and then vanilla.
3. Add salt, stir in flour. Mix in any additions (below).
4. Pour into prepared pan. Bake at 350°F 20-25 minutes, or until set in the middle. I always err on the side of caution with baking times — nobody ever complained about a gooey-middled cookie. Cool on rack before cutting them.

*Further additions, use one or a combination of:*

- 1/2 to 1 cup chopped nuts, toasting them first for even better flavor
- 1/2 to 1 cup chocolate chips
- 1/2 teaspoon mint extract in addition to or in place of the vanilla
- 1/2 cup mashed bananas
- 1/4 cup bourbon, scotch or other whiskey; increase the flour by one tablespoon
- 2 tablespoons of espresso powder with the vanilla
- Stir 1/2 cup dried fruit, especially dried cherries, into the prepared batter
- Top with a vanilla butter cream or chocolate peanut butter cream frosting

*New favorite combination of late (added 5/24/14):* We've gotten on a kick making these again, but I've really wanted to increase the toasty butterscotch flavor and have done so by: browning the butter, using dark brown sugar but only 3/4 cup (I prefer these less sweet these days), increasing the vanilla to 1 1/2 teaspoons and the salt to 1/4 teaspoon fleur de sel or flaky sea salt, plus a few flakes crumbled on top. I use 1 cup chopped bittersweet chocolate and 1/2 cup chopped walnuts or pecans as the mix-ins. Hope this provides some inspiration!

## SOFT & CHEWY GLUTEN FREE CHOCOLATE CHIP COOKIES

Prep time	Cook time	Total time
30 mins	10 mins	40 mins

7 ingredient gluten free chocolate chip cookies! Tender, chocolate-y and undetectably gluten free.

Author: Minimalist Baker

Recipe type: Dessert

Cuisine: Gluten Free

Serves: 24

### Ingredients

- 1/2 cup (1 stick or 112 g) vegan or dairy butter at room temperature
- 1/4 cup (50 g) granulated sugar
- 1/2 cup (110 g) packed light brown sugar
- 1 tsp vanilla extract
- 1 large egg
- 1 cup + 2 Tbsp (180 g) [gluten free baking mix](#)\*
- 1 cup (180 g) semisweet chocolate chips

### Instructions

1. Using a mixer, cream butter and sugars in a large mixing bowl.
2. Add egg and vanilla and beat again until well combined, scraping sides of bowl as needed.
3. Add gluten free baking mix in two batches and mix again. It won't be so thick that you can't continue mixing it, but it should appear "doughy."
4. Stir in chocolate chips, cover and refrigerate overnight or for at least 4-6 hours until thoroughly chilled. You should be able to roll the dough into balls before baking.
5. Preheat oven to 350 degrees F (176 C).
6. Once chilled, scoop out rounded Tablespoon amounts of dough, roll them into balls and place them 2 inches apart on a baking sheet.
7. Bake for 8-10 minutes or until the edges are just slightly golden brown. Remove from oven and let rest on the pan for 5 minutes, then transfer to a cooling rack. Store leftovers in an airtight container at room temperature for up to several days. Freezer for longer term storage. (They taste just as good the 2nd and 3rd day as they hold their texture/flavor well.)



## Blondies from Americas Test Kitchen

Prep time	Cook time	Total time
20 mins	25 mins	45 mins

Adding white chocolate chips plus semisweet chocolate chips gives ATK's blondies a rich, full flavor.

Author: Americas Test Kitchen

Recipe type: Dessert

Serves: 36 bars



### Ingredients

- 1½ cups (7½ ounces) all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1½ cups packed (10½ ounces) light brown sugar
- 12 tablespoons unsalted butter, melted and cooled
- 2 large eggs
- 1½ teaspoons vanilla extract
- 1 cup pecans, toasted and chopped coarse
- ½ cup (3 ounces) semisweet chocolate chips
- ½ cup (3 ounces) white chocolate chips

### Instructions

1. Adjust oven rack to middle position and heat oven to 350 degrees. Make foil sling for 13x9 inch baking pan (or simply use parchment paper). Spray with non-stick baking spray or grease with butter.
2. Whisk flour, baking powder and salt together in a bowl. In medium bowl, whisk sugar and melted butter together until combined. Whisk in eggs and vanilla. Using rubber spatula, fold in flour mixture until just combined. Fold in pecans and semisweet and white chocolate chips.
3. Scrape batter into prepared pan and smooth top. Bake until top is shiny and cracked and feels firm to touch, for 22 to 25 minutes, rotating the pan halfway through baking.
4. Let blondies cool completely, for about 2 hours. Using foil overhang or parchment overhang, lift blondies from pan. Cut into bars and serve.

Recipe by Hip Foodie Mom at <http://hipfoodiemom.com/2014/12/01/the-best-ever-blondies-from-americas-test-kitchen-a-giveaway/>



Cookie #7

# Granola and Dried Cranberry Chocolate Chip Cookies

**GOURMET SEPTEMBER 1994**

**Yield:** Makes about 36 cookies

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## Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 stick (1/2 cup) unsalted butter, softened
- 3/4 cup firmly packed light brown sugar
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1 1/2 cups granola
- 1/4 cup dried cranberries, chopped
- 1 cup (6 ounces) semisweet chocolate chips

## Preparation

Preheat oven to 350°F.

In a bowl whisk together flour, baking soda, baking powder, and salt. In another bowl with an electric mixer cream butter and sugar until light and fluffy. Beat in egg, beating until combined well, and beat in vanilla. Beat in flour mixture and stir in remaining ingredients.

Drop dough by rounded tablespoons 2 inches apart onto buttered baking sheets and bake in batches in middle of oven 12 to 15 inches, or until golden. Cool cookies on racks. Cookies keep in airtight containers 5 days.

# Chocolate Chip Coconut Bars

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**Servings:** bars  
**Serving Size:** 36  
**Nutrition:** See Below  
**Prep Time:** 10 Minutes  
**Cook Time:** 30 Minutes

## Ingredients

**Crisco® Original No-Stick Cooking Spray**

2 (7.4 oz.) packages **Martha White® Chocolate Chip Muffin Mix**

6 tablespoons butter, softened

1 1/2 cups sweetened, flaked coconut

1 cup salted peanuts Or 1 cup other nuts

1 (14 oz.) can **Eagle Brand® Sweetened Condensed Milk**

## Instructions

HEAT oven to 350° F. Coat 13x9-inch pan with no-stick cooking spray.

COMBINE muffin mix and butter in large bowl; stir until completely blended. Press into bottom of prepared pan. Sprinkle coconut and nuts over crust. Drizzle with sweetened condensed milk.

BAKE 25 to 30 minutes or until lightly browned. Cool; cut into bars.