

Evolutionary Algorithm Cookie Cookbook



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Low Spread

Crunchy

Chocolate dry-roasted Peanut chopped Candy bar Chip Chopped Cookies

Ingredients

- 1 cup all-purpose flour
- 0.2 teaspoons gluten-free baking powder
- 1.1 beaten eggs
- 1 square unsweetened baking chocolate
- 1 cups dry-roasted peanut
- 0.2 cups vanilla wafer cookie
- 0.4 cups butterscotch schnapp
- 0.9 cups chopped candy bar
- 0.5 teaspoons miniature chocolate chip
- 1 teaspoon raw sugar
- 0.4 cups liquid artificial sweetener
- 2 tablespoons natural peanut butter

Steps

1. Add raw sugar, liquid artificial sweetener, natural peanut butter and butterscotch schnapp.
2. Then add all-purpose flour, gluten-free baking powder and reduced-sugar maple syrup.
3. Finally, join the following flavour textures: squares unsweetened baking chocolate, dry-roasted peanut, applesauce, chopped candy bar and miniature chocolate chip.
4. Put the dough in the oven from 10 to 15 minutes. Take it from the oven and let it cool down.



High Spread

Chewy

Ripe banana extract Cookies

Ingredients

- 1 cup all-purpose flour
- 0.4 cups hartshorn
- 0.7 cups sour cream
- 0.4 jumbo egg
- 0.7 cups shredded carrot
- 0.2 teaspoons ground nutmeg
- 1 small ripe banana
- 0.7 cups confectioners' sugar
- 0.2 cups green sugar crystal
- 0.2 cups butter

Steps

1. Add confectioners' sugar, green sugar crystal and butter.
2. Then add all-purpose flour, hartshorn, sour cream and jumbo egg.
3. Finally, join the following flavour textures: shredded carrot, ground nutmeg and ripe banana.
4. Put the dough in the oven from 20 to 30 minutes. Take it from the oven and let it cool down.



High Spread

Crunchy

Chocolate crisp rice Cereal finely crumbled Vanilla Wafer chip semisweet Cookies

Ingredients

- 1 cup sweet rice flour
- 0.5 teaspoons baking powder
- 1 teaspoon corn syrup
- 0.7 packages cold milk
- 2.5 cups strawberry puree
- 0.4 cups butter-flavored spread
- 0.4 cups butter flavored shortening
- 0.5 cup semisweet chocolate chip
- 0.4 teaspoons vanilla protein powder
- 1.4 cups finely crumbled vanilla wafer
- 2.0 cups crisp rice cereal
- 1 cup white sugar

Steps

1. Add white sugar, butter-flavored spread and butter flavored shortening.
2. Then add sweet rice flour, baking powder, corn syrup and egg.
3. Finally, join the following flavour textures: strawberry puree, semisweet chocolate chip, vanilla, finely crumbled vanilla wafer and crisp rice cereal.
4. Put the dough in the oven from 7 to 12 minutes. Take it from the oven and let it cool down.