

The Bit-wise Cookbook

Presented by Group 18

Grandmother's Secret Pantry Cookies



Using pecans from the backyard tree and trusty shortening, grandma's secret ingredient kept the cookies mysteriously soft for days, making them the first to disappear from the cookie jar.

Ingredients

- Add-ins: 1/4 cups of nuts
- Eggs: 2 eggs
- Fat: 1 cup of shortening
- Flavoring: 0,81 teaspoons of vanilla
- Flour: 2,21 cups of all-purpose flour
- Leavening: 1 teaspoon of baking soda
- Other: 1/3 ounce of pudding mix
- Sugar: 1 cup of brown sugar

Directions

1. Heat the oven to 375°F (190°C) and line baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, pudding mix, and salt.
3. In a separate bowl, cream the shortening with the brown sugar until light and fluffy, about 4 minutes.
4. Beat in the eggs one at a time, then add the vanilla and mix until incorporated.
5. Gradually fold the dry ingredients into the wet mixture until just combined, then stir in the toasted pecans.
6. Drop rounded tablespoons of dough about 2 inches apart on the prepared baking sheets.
7. Bake for 10–12 minutes, until the edges are golden but the centers are still soft.
8. Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

Butterwell Thumbprint Treasures



From Pennsylvania Dutch country kitchens, these cookies emerged when farmhouse bakers discovered that adding well water to butter cookie dough created an unexpectedly tender crumb.

Ingredients

- Add-ins: 1/4 cups of nuts
- Eggs: 2 large eggs
- Fat: 1 cup of softened butter
- Flavoring: 0,81 teaspoons of vanilla
- Liquid: 1/4 cup of water
- Flour: 2,25 cups of all-purpose flour
- Leavening: 1 teaspoon of baking powder
- Sugar: 1 cup of brown sugar
- Salt: 1 teaspoon of salt
- Spice: 1/4 teaspoon of ground cardamom

Directions

1. Heat oven to 325°F (165°C); line baking sheets with parchment.
2. Whisk flour, baking powder, salt, and cardamom together.
3. Cream butter with brown sugar until pale and fluffy (4 minutes).
4. Beat in eggs one at a time, then vanilla and water (mixture may separate slightly).
5. Fold in flour mixture until just combined; chill 20 minutes.
6. Shape into walnut-sized balls; place 2 inches apart on sheets.
7. Press thumb deeply into each center, creating 0.5-inch wells.
8. Bake 15–16 minutes until edges are golden, centers just set.
9. While warm, re-press centers gently if needed; cool on sheet 3 minutes

Brown Butter Pecan Praline Cookies



Born from a happy accident in a Southern bakery where butter was left browning too long, these cookies marry the nutty complexity of browned butter with toasted pecans and dark brown sugar.

Ingredients

- Add-ins: 1/2 cup of chopped pecans
- Eggs: 2 eggs
- Fat: 1 cup of butter for browning
- Flavoring: 0.69 teaspoons of vanilla
- Flour: 2.02 cups of all-purpose flour
- Leavening: 1 teaspoon of baking soda
- Salt: 0.71 teaspoon of salt
- Spice: pinch of cinnamon
- Sugar: 1 cup of dark brown sugar
- Topping: 30 pecan halves for topping

Directions

1. Brown butter in light-colored pan over medium heat until amber and nutty (5–7 minutes), then cool for 30 minutes.
2. Heat oven to 375°F (190°C) and line baking sheets with parchment paper.
3. Toast all pecans at 350°F for 8 minutes; chop half and reserve half as halves.
4. In a medium bowl, whisk together the flour, baking soda, salt, and a pinch of cinnamon.
5. Beat the cooled brown butter with dark brown sugar until fluffy, about 4 minutes.
6. Beat in the eggs one at a time, then add the vanilla and mix until incorporated.
7. Gradually fold the flour mixture into the wet ingredients until just combined, then stir in the chopped pecans.
8. Roll dough into balls and press 2–3 pecan halves on top of each.
9. Bake for 10–12 minutes until edges are golden and centers are barely set.
10. Brush warm cookies with brown sugar syrup (made from 2 tbsp brown sugar + 1 tbsp water, heated).