

RECIPE

Chocolate Chip Cookies



Original Recipe

<https://sugarspunrun.com/worst-chocolate-chip-cookies/>

Makes **35-40 Cookies**

~167 calories per cookie

Ingredients

- 1 cup unsalted butter melted and cooled to room temp
- 288g (1 ½ cup) brown sugar
- 105g (½ cup) granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- ¼ cup (4 tbsp or 2 fl oz) maple syrup (grade A, dark color, robust taste is what I use.)
- 438.8g (3 ¼ cup) all purpose flour
- 2 tsp cornstarch
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 340g (2 cups) semisweet chocolate chips

Preparation

1. Whisk together melted butter (1 cup) and sugars (1 ½ cup brown, ½ cup granulated). Whisk in eggs one at a time (2 eggs) then whisk in vanilla extract (1 tsp) and maple syrup (¼ cup) together.
2. In a separate bowl whisk together dry ingredients (3 ¼ cup flour, 2 tsp cornstarch, 1 tsp baking powder, 1 tsp baking soda, 1 tsp salt)
3. In three batches add the dry ingredients to the wet and mix until combined. Stir in the chocolate chips (2 cups), cover with plastic wrap, and let chill 30 minutes to overnight in the fridge.
4. Preheat oven to 350F. Roll the dough and place on parchment lined baking sheets. Bake cookies about 12-13 minutes until edges start to turn golden brown.
5. Allow cookies to cool 5 minutes before transferring to wire rack to finish cooling.

RECIPE

Brown Butter Caramel Snickerdoodles



Original Recipe

<https://www.twopeasandtheirpod.com/brown-butter-salted-caramel-snickerdoodles>

Makes **25-30 Cookies**

~179 calories per cookie

Ingredients

- 337.5g (2 ½ cups) all-purpose flour
- 1 tsp baking soda
- 2 tsp cream of tartar
- ½ tsp ground cinnamon
- ½ tsp salt
- 1 cup unsalted butter, sliced into ¼ thick pieces
- 240g (1 ¼ cup) dark brown sugar
- 105g (½ cup) granulated sugar
- 1 egg and 1 egg yolk
- 1 tbsp vanilla extract
- 1 tbsp plain greek yogurt
- (optional) ~8 soft/chewy caramel squares (need ¼ piece per cookie)
- Additional 52g (¼) cup granulated sugar
- 2 tsp ground cinnamon
- Sea salt, for sprinkling on top of cookies

Preparation

1. Brown the butter (1 cup) in a thick-bottomed skillet on medium heat. Whisking frequently, cook the butter until melted, brown specks have begun to form on the bottom of the pan, the butter has started to foam, and the butter has a nutty aroma. Remove from heat and let cool to room temp.
2. Whisk together the flour (2 ½ cups), baking soda (1 tsp), cream of tartar (2 tsp), cinnamon (½ tsp), and salt (½ tsp) and set aside.
3. Whisk together the brown butter and sugars (1 ¼ cup dark brown, ½ cup granulated). Add the egg, egg yolk, and vanilla extract (1 tbsp) + greek yogurt (1 tbsp) one at a time whisking to combine after each.
4. In three batches add the dry ingredients to the wet and stir until combined. Form the dough into a ball, cover, and chill in the fridge for 30 minutes to overnight.
5. Preheat the oven to 350F, whisk to combine the extra granulated sugar (¼ cup) and cinnamon (2 tsp) in a bowl, and cut the caramel squares into 4ths (~8 squares).
6. Take about 1-2 tbsp of dough and form into a disc, place one piece of caramel in the center and then form the dough around the caramel to form a ball.
7. Roll the dough in the cinnamon sugar mixture before placing on a parchment lined baking sheet. Top each cookie with a sprinkling of sea salt.
8. Bake cookies 8-19 (12) minutes or until the edges start to turn golden brown. They will look undercooked. Let cookies sit for 5 minutes before transferring to a wire rack to finish cooling.

RECIPE

Maple, Pecan, Chocolate Chip



Original Recipe

<https://www.halfbakedharvest.com/chewy-brown-sugar-maple-cookies/>

Makes ~29 Cookies

Ingredients

- ¾ cup (1.5 sticks) browned butter
- ¼ cup (½ stick) unsalted butter, softened
- 192g (1 cup) packed dark brown sugar
- 4 tbsp (59 ml) maple syrup (grade A dark color, robust taste)
- 64 g (4 tbsp) apple butter
- 1 egg
- 2 tsp vanilla extract
- 315 g (2 ⅓ cup) all-purpose flour
- 1 tsp baking soda
- ½ tsp cinnamon
- ¼ tsp salt
- 186 g semi-sweet chocolate chips
- ½ cup finely chopped pecans

For the Glaze

- 4 tbsp butter
- ⅓ cup (79 ml) maple syrup (grade A dark color, robust taste)
- 90 g (¾ cup) powdered sugar
- pinch of sea salt

Preparation

1. Brown butter (¾ cup) and set aside. Chop pecans (½ cup) using a food processor or by hand and set aside.
2. Preheat the oven to 350 degrees. Combine flour (2 ⅓ cup), baking soda (1 tsp), cinnamon (½ tps), and salt (¼ tsp) in a bowl and set aside.
3. With a stand or hand mixer, beat softened butter (¼ cup) on medium/medium high until light. Add browned butter and mix on low/medium low until combined. Add sugar (1 cup dark brown) and continue mixing until fully combined. Add syrup (4 tbsp) and apple butter (4 tbsp) and mix until combined. Add egg (1) and vanilla extract (2 tsp) mixing to combine after each.
4. Remove the bowl from the mixer, add the dry ingredients to the wet in 3 batches, mixing by hand to combine. Add the chopped pecans and chocolate chips (186 g) and fold in by hand.
5. Using a cookie scoop (#40/medium/1.5 tbsp) scoop out the dough and place on a parchment lined baking sheet. Bake for 9-10 min until edges have set.
6. Allow cookies to cool for 5 minutes before transferring to a wire rack to finish cooling.
7. For the glaze: Using a small pot, melt together the butter (4 tbsp) and syrup (⅓ cup) on the stove, stirring often. Add the melted mixture to powder sugar (¾ cup) and add a pinch of sea salt before whisking to combine.
8. Once cookies have fully cooled, use a spoon to add the glaze to the cookies.

RECIPE

Crinkle



Original Recipe **“The Perfect Cookie”** by
America’s Test Kitchen

Makes **25-30 Cookies**

~112 calories per cookie

Ingredients

- 135g (1 cup) flour
- 40g (½ cup) cocoa powder
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp salt
- 288g (1.5 cup) packed light brown sugar
- 3 eggs
- 1 tsp vanilla extract
- 4 oz unsweetened chocolate chopped
- 4 tbsp (½ stick) butter
- 105g (½ cup) granulated sugar
- 60g (½ cup) confectioners’ sugar

Preparation

1. Whisk together flour (1 cup), cocoa powder (½ cup), baking powder (1 tsp), baking soda (¼ tsp), and salt (½ tsp) and set aside.
2. Whisk together brown sugar (1.5 cup), eggs (3), and vanilla (1 tsp).
3. Microwave chocolate (4 oz) and butter (4 tbsp) together on 50% power stirring occasionally until melted 2-3 min.
4. Whisk chocolate mixture into egg mixture until combined. Stir in dry ingredients until fully combined. Preheat oven to 325 degrees while letting the dough sit at room temp for 10 minutes.
5. Place sugar (½ cup) in a shallow bowl and confectioners’ sugar (½ cup) in a second bowl.
6. Use a spoon to scoop out dough and drop into granulated sugar. Once in the sugar coat and form into a ball. Place the coated dough ball into confectioners’ sugar and roll to coat. Place dough ball onto parchment lined baking sheet.
7. Bake for 12 minutes or until edges have set. Let cool for 5 minutes on cookie sheet before transferring to a wire rack to finish cooling.