



# 15

FAVORITE  
COOKIE  
RECIPES

BY CHRISTI JOHNSTONE | LOVE FROM THE OVEN

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# Soft Sugar Cookies

**YIELD:** 24 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** about 2 hours

*Soft sugar cookies topped with a delicious frosting. This easy soft sugar cookie recipe is like grocery store's Lofthouse cookie recipe, but better!*



## INGREDIENTS

### For the cookies:

1 cup granulated sugar  
12 tbsp butter softened  
2 eggs  
1/2 cup full fat sour cream  
1 tsp vanilla extract  
3 1/4 cups all-purpose flour  
1 1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt

### For the frosting:

12 tbsp butter softened  
2 1/2 cups powdered sugar  
1 tsp vanilla extract  
1-2 tbsp milk or cream  
Food coloring  
Sprinkles for garnish

## DIRECTIONS

1. For the cookies: Cream the sugar and butter together with an electric mixer until light and fluffy, about 2-3 minutes.
2. Add the eggs, sour cream and vanilla to butter and mix well to combine.
3. In a separate bowl, mix flour, baking powder, baking soda and salt. Add the dry ingredients to the wet ingredients and mix well.
4. Transfer dough to an airtight container and place in refrigerator for at least 1 hour. Note that this dough will be soft and sticky.
5. When ready to bake, preheat the oven to 350°F. Line two baking sheets with parchment paper or silicone baking mats.

# Soft Sugar Cookies

**YIELD:** 24 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** about 2 hours

*Soft sugar cookies topped with a delicious frosting. This easy soft sugar cookie recipe is like grocery store's Lofthouse cookie recipe, but better!*



## DIRECTIONS *cont.*

6. Remove cookie dough from refrigerator and use a cookie scoop to scoop a ball of dough that is about the size of a golf ball into your hands and shape into a smooth ball. If dough is still sticky, dust your hands with flour. Once shaped, place the balls of dough onto cookies sheets at least 2" apart. Gently press down and slightly flatten each ball of dough with your hands.

7. Bake the cookies for 10-12 minutes, until they puff up and are starting to just slightly brown around edges. Remove from place baking sheet on a wire cooling rack. Allow cookies to cool on baking sheet for at least ten minutes.

8. For the frosting: Cream the butter and powdered sugar with an electric mixer until light and fluffy, about 2-3 minutes. Add in vanilla and mix well. If the frosting is stiff, beat in the milk or cream by 1 tablespoon at a time until desired consistency is reached. Add food coloring and mix well until desired color is obtained.

9. Frosting can either be piped onto cookies with a piping bag or an offset spatula can be used to frost cookies. Garnish with sprinkles after frosting.

## RECIPE NOTES

- This frosting does not truly firm up, so it's best not to stack cookies on top of each other.



# Chewy Ginger Cookies

**YIELD:** 24 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 35 minutes

*Everyone raves about these soft gingerbread cookies! Even people who don't love molasses cookies or gingersnaps ask for this easy gingerbread cookie recipe!*



## INGREDIENTS

- ¾ cup unsalted butter softened
- 1 cup granulated sugar
- 1 large egg
- ¼ cup molasses
- 2 ½ cups all-purpose flour
- 2 tsp baking soda
- ½ tsp salt
- ½ tsp cinnamon
- ½ tsp ginger

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. First, mix together butter and sugar until light and fluffy, approximately 2-3 minutes with an electric mixer.
3. Next, add egg and molasses and mix well.
4. In a separate bowl combine flour, baking soda, salt, cinnamon and ginger, stirring to combine.
5. Add dry ingredients to wet ingredients and mix until well combined.
6. Form or scoop balls of dough that are slightly smaller than a golf ball. Place them on a baking sheet approximately 2" to 3" apart to allow room for cookies to spread.
7. Finally, bake for 10-12 minutes, remove from oven and allow cookies to cool on baking for approximately ten minutes, then transfer to a wire rack to finish cooling.

# Macaroons

**YIELD:** 24 cookies   **PREP TIME:** 10 minutes   **TOTAL TIME:** 35 minutes

*These easy and delicious coconut macaroons are a huge hit with my family.  
Delicious flavor - my family could not get enough!*



## INGREDIENTS

- 1 14 oz bag sweetened, flaked coconut
- 1 14oz can sweetened condensed milk
- 1 tsp vanilla extract
- 2 egg whites
- 1/2 tsp salt

## DIRECTIONS

1. Preheat oven to 325 degrees F.
2. Prepare a baking sheet with silicone baking mats or parchment paper sprayed with non-stick cooking spray.
3. Combine \*almost\* the entire can of sweetened condensed milk (leave about 2 tablespoons in the can) with coconut. Stir to combine. Add in vanilla and stir to combine. Set aside.
4. In a separate bowl combine egg whites and salt and beat until soft peaks form.
5. Gently fold egg whites into coconut mixture.
6. Scoop or spoon mixture, about two tablespoons, onto baking sheets that are covered with parchment paper or silicone baking mats.
7. Bake for approximately 25 minutes or until starting to turn golden brown. Remove from oven and immediately remove from baking sheet and transfer to a wire rack that has been sprayed lightly with non-stick cooking spray.

## RECIPE NOTES

- You do not need to specifically measure the sweetened condensed milk, just pour most of it into your bowl, leaving approximately 2 TBSP in the can.
- Make sure to use a silicone baking mat or parchment paper that has been sprayed with non-stick cooking spray - the sweetened condensed milk makes these quite sticky, and this will prevent them from sticking to your baking sheet.
- Store covered, best eaten within 3-4 days.



# Best Peanut Butter Cookies

**YIELD:** 36 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 45 minutes

*It's not often I use the word best with a recipe, but this might just be the best peanut butter cookie recipe I've ever made!*



## INGREDIENTS

- 1 1/2 cups creamy peanut butter
- 1 cup butter, softened
- 1 cup brown sugar, packed
- 1 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 1/2 tsp baking soda
- 1/2 tsp salt (I recommend Maldon sea salt flakes)
- 1-2 cups Reese's Pieces
- 1/2-1 cup chocolate chips, if desired
- 1/2-1 cup peanut butter chips, if desired
- 1/2 cup peanuts, if desired

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. With a mixer, beat together peanut butter, softened butter and sugars until creamy and well combined. Add in eggs and vanilla and beat until creamy.
3. Add flour, baking soda and salt to mixture and mix until just combined. Fold in Reese's Pieces and any other mix ins.
4. Scoop cookies onto a cookie sheet that has been lined with a silicone mat. Each scoop should hold approximately 2 tablespoons of dough.
5. Bake for approximately 12 to 14 minutes. Remove from oven and allow cookies to cool on a wire cooling rack, but remain on baking sheet, for at least five minutes. Remove from baking sheet, serve and enjoy!

# Hot Chocolate Cookies

**YIELD:** 36 cookies   **PREP TIME:** 10 minutes   **TOTAL TIME:** 30 minutes

*These easy Hot Chocolate Cookies are always a hit! Made with real hot cocoa, this is always a popular winter or Christmas cookie and is perfect for cookie exchanges.*



## INGREDIENTS

- 1 cup butter, softened
- 1 cup sugar
- 2/3 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 1/4 cups flour
- 4 packages or 3/4 cups hot cocoa mix (not sugar-free versions)
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup Mallow Bits

## DIRECTIONS

1. Beat butter and sugars in large bowl with standing mixer until light and fluffy. Add eggs and vanilla; mix well.
2. In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended. Stir in chocolate chips and Mallow Bits\*. Cover and chill for 30 minutes.
3. When ready to bake, preheat oven to 350 degrees. Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper. Bake 9 to 11 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes; remove to wire racks and cool.

## RECIPE NOTES

- A simple hot cocoa mix works best with these. Flavored hot cocoa's can have other ingredients that impact the recipe. I typically make this recipe with either Swiss Miss or Trader Joe's Hot Chocolate. The Dark Chocolate Swiss Miss also works well. I have not tested it with other flavors or brands.
- I've found that when chilling the dough for 30 minutes, sometimes it can cause the Mallow Bits to melt when baking. It's not consistent, and I think it's dependent on how fresh/dry the Mallow Bits are (it happens to me more when I've purchased from Amazon). One way to completely avoid this problem is to mix the Mallow Bits in AFTER you chill the dough.



# Brown Sugar Snickerdoodles

**YIELD:** 36 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 1 hour

*This recipe produces perfect snickerdoodles that nobody can get enough of. The best snickerdoodle recipe I've tried, it uses both granulated and brown sugar for extra flavor and softness.*



## INGREDIENTS

### For the cookies:

4 cups flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 teaspoon cream of tartar  
1 teaspoon cinnamon spice  
1 cup butter  
3/4 cups granulated sugar  
1 cup firmly packed light brown sugar  
2 eggs  
1/4 cup milk  
1 teaspoon vanilla

### For the topping:

6 tablespoons sugar  
1 teaspoons cinnamon

## DIRECTIONS

1. In a bowl, sift together the flour, baking soda, baking powder, 1 teaspoon cinnamon and cream of tartar. Set aside.
2. In a separate bowl, cream the butter and sugars until fluffy. Add the eggs, milk and vanilla. Mix well.
3. Stir in the dry ingredients. Stir until just combined.
4. Cover bowl (or remove dough from bowl and wrap in plastic wrap) and chill for at least two but not more than 24 hours.
5. When ready to bake, Preheat the oven to 350 degrees.
6. Form the dough into 1 inch balls. Mix cinnamon and sugar in a small bowl and roll each ball of dough through the cinnamon and sugar mixture to coat well.
7. Place on a greased baking sheet or a cookie sheet covered with wax paper or silicone baking mat.
8. Bake 8-9 minutes. Do not overbake. Allow to cool on baking sheet for at least ten minutes before transferring to a wire cooling rack.

# Chocolate Chip Cookies

**YIELD:** 14 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 30 minutes

*If you love chewy chocolate chip cookies packed full of chocolate, then you are going to love this Chewy Chocolate Chip Cookie Recipe!*



## INGREDIENTS

3/4 cup softened butter  
1/2 cup granulated sugar  
1 cup brown sugar, packed  
1 tbsp vanilla extract  
1 egg  
1 egg yolk  
1/2 tsp instant espresso powder  
2 tsp cornstarch  
1 tsp baking soda  
1 1/2 tsp salt (sea salt or salt flakes work great)  
2 cups all-purpose flour  
1/2 cup mini chocolate chips  
3/4 cup semi-sweet chocolate chip morsels  
1 cup Brach's Milk Chocolate Stars (optional, can replace with more chocolate chips)  
Additional chocolate chips and stars if desired, to press into cookies

## DIRECTIONS

1. In a large bowl, beat butter and sugars until light and fluffy, approximately 1-2 minutes
2. Add in vanilla extract, egg and egg yolk and mix until well combined.
3. Combine dry ingredients in a separate bowl, then add to wet ingredients and stir until combined. Do not over mix.
4. Scoop cookie dough with ice cream scoop onto baking sheets that have been lined with wax paper or a silicone baking mat. Cookie dough balls should be slightly larger than a golf ball, approximately 1/4 cup. Make sure to leave ample room on cookie sheet, as cookies will spread as they bake.
5. Cover cookie sheets and place into refrigerator for at least 30 minutes. 1-2 hours is ideal, and you can leave them in up to 48 hours.
6. When ready to bake, remove cookie sheets from refrigerator and let sit out while preheating oven to 350 degrees F.
7. Bake cookies for approximately 10-13 minutes or until starting to brown around edges. Centers may look slightly undercooked. Remove baking sheet from oven and allow cookies to cool on baking sheet for 15-20 minutes. Remove, serve and enjoy!



# Chocolate Peanut Butter Cookies

**YIELD:** 24 large cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 45 minutes

*If you love chocolate and peanut butter, this recipe is about as good as it gets. I've been making this recipe since I was in college, it's my husband's favorite cookie recipe of all time!*



## INGREDIENTS

1 cup butter, softened  
3/4 cup white sugar  
3/4 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
3/4 cup smooth peanut butter  
1/3 cup cocoa powder  
1 teaspoon baking soda  
2 1/3 cups all-purpose flour  
1 cup semisweet chocolate chips  
1 cup peanut butter chips  
10 regular-sized peanut butter cups, or about 20-25 small cups, cut in pieces  
1 cup mini peanut butter cups

## DIRECTIONS

1. Preheat oven to 350°F (175°C).
2. In medium bowl combine flour, cocoa and baking soda; set aside.
3. In a large bowl, cream butter and sugars together with an electric mixer until fluffy. Add vanilla, peanut butter(s) and eggs; mixing well.
4. Stir in flour mixture until just mixed. Batter will be thick, and a mixer can be used if needed. Fold in chips and peanut butter cups.

Using an ice cream scoop, scoop onto baking sheets lined with parchment or a silicone baking mat.

5. Bake for 11-13 minutes. Let cool for at least 10 minutes on baking sheet before transferring to wire rack to cool completely.

## RECIPE NOTES

- A hint for your peanut butter cups: I like to freeze mine for at least an hour prior to making these cookies (and as long as weeks ahead). It helps to retain the shape and structure of the peanut butter cups.

# Chewy Oatmeal Cookies

**YIELD:** 36 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 1 hour

*An easy recipe for perfect, chewy oatmeal cookies. You can use this recipe to make oatmeal raisin cookies or oatmeal chocolate chip cookies.*



## INGREDIENTS

2 cups all-purpose flour  
3 cups oats  
1 tsp baking soda  
1 tsp baking powder  
1 tsp salt (sea salt preferred)  
1 cup unsalted butter, softened  
1 cup granulated sugar  
1 cup brown sugar, firmly packed  
2 large eggs  
2 tsp vanilla  
1 1/2 cup chocolate chips or raisins

## DIRECTIONS

1. In a large bowl combine flour, baking soda, baking powder and salt. Mix to combine and set aside.
2. In a mixing bowl or stand mixer, beat butter and sugars until light and creamy, approximately 2-3 minutes. Mix in eggs, one at a time, until well combined, but do not over mix. Mix in vanilla.
3. Pour flour mixture into butter and sugar mixture and stir to combine well. Add in oats and chocolate chips or raisins and stir until well combined, but do not over-mix.
4. Place cookie dough in refrigerator to chill for at least 30 minutes or up to 24 hours.
5. Once ready to bake, preheat oven to 350 degrees F.
6. Scoop cookie dough, approximately 2 tablespoons at a time, and place two inches apart on a cookie sheet that has been lined with a silicone baking mat or sprayed lightly with non-stick cooking spray.
7. Bake for approximately 11-13 minutes or until starting to turn golden brown.
8. Let cool on baking sheet for approximately ten minutes, then transfer to a wire rack for cooling. Repeat process with remaining cookie dough.
9. Store tightly covered and enjoy.

## RECIPE NOTES

- While chilling is not absolutely required for this recipe, it will yield the best result. If not chilling, increase flour by 1/3 cup to help prevent cookies from spreading too much.
- After chilling, the first sheet of cookies to bake may take longer than the following sheets. The temperature of the dough will affect baking time. The dough straight out of the fridge may take 2-3 minutes longer to bake than the dough that is room temperature.
- Feel free to try different mix-in items, such as chocolate chips, raisins, dried cranberries, white chocolate chips, nuts and more!



# Chocolate Chocolate Chip Cookies

**YIELD:** 24 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 45 minutes

*Chocolate lovers rejoice, this cookie recipe is just for you! These delicious cookies will take care of any chocolate craving!*



## INGREDIENTS

1 cup butter  
1 cup sugar  
3/4 cup brown sugar, tightly packed  
2 eggs  
2 tsp vanilla  
1 cups and 3/4 all-purpose flour  
1 cups and 1/4 cocoa powder (I prefer to do a mix of regular and dark cocoa powder)  
2 tsp baking soda  
1 tsp salt  
2 cups and 1/2 assorted chocolate chips (such as milk chocolate, dark chocolate and semi-sweet)

## DIRECTIONS

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or a silicone baking mat.
2. In the bowl of an electric mixer, beat butter until light and creamy. Add in sugar and brown sugar and beat until well combined. Add in eggs, one at a time, mixing until each is fully incorporated into batter. Add in vanilla and mix.
3. In a separate bowl, combine flours, cocoa powder, baking soda and salt. Slowly add dry mixture to wet mixture, mixing until just combined. Stir in chocolate chips.
4. Using a large cookie scoop, scoop cookie dough onto baking sheet. A large cookie scoop holds about 3 tablespoons of cookie dough. Space dough at least 2" apart.
5. Bake for approximately 10-12 minutes. Cookies should be starting to firm up but still soft in the middle. Remove from oven and allow to cool on pan on a wire rack for at least five minutes. Repeat with remaining dough. Allow to cool completely prior to storing. Store in an airtight container.

## RECIPE NOTES

- While these cookies can be baked immediately after preparing the dough, you can also place the dough in the refrigerator for up to 24 hours prior to baking, which will give you an even richer flavor. If you decide to chill your dough, make sure to cover it tightly with plastic wrap, and take it out of the refrigerator about an hour prior to baking to make it easier to scoop.

# Oatmeal Scotchies

**YIELD:** 36 cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 25 minutes

*Delicious butterscotch cookies, these oatmeal scotchies cookies are always a hit!*



## INGREDIENTS

1 cup butter softened  
1 cup packed brown sugar dark or light, though this is a great one for dark  
1/2 cup white sugar  
2 eggs  
2 tsp vanilla extract  
1 3/4 cup all purpose flour  
1/2 tsp cinnamon if you like a lot of cinnamon, you can go to 1 tsp  
1 tsp baking soda  
1/2 tsp salt  
3 cups quick cook oats  
1 and 1/2 cup butterscotch chips

## DIRECTIONS

1. Preheat oven to 325 degrees F.
2. In a large bowl, cream together butter and sugars until light and fluffy, at least 2-3 minutes, using a stand mixer or electric mixer.
3. Beat in eggs and vanilla. Mix until well combined.
4. In a separate bowl, combine flour, baking soda, salt, cinnamon and oats. Stir until well mixed.
5. Combine the dry mixture, with the wet mixture, and stir until just combined. Fold in butterscotch

chips.

6. Line baking sheets with parchment paper or a silicone baking mat. Using a large cookie scoop, drop scoopfuls of dough onto baking sheet, at least 2" apart.

7. Bake for approximately 10 minutes, remove from oven and allow cookies to cool on sheets for at least five minutes or longer. Transfer to a wire rack to allow to cool completely. Store in an airtight container. Enjoy!

## RECIPE NOTES

- If you have time to chill your dough after making, prior to baking, for at least an hour, that's great. If not your cookies will still be great, but chilling the dough up to 24 hours before baking is always a great option, just store tightly covered in the fridge after it's all mixed, up!



# Cut Out Cookies with Frosting

**YIELD:** 24 3" cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 45 mins, plus frosting + decorating time

*These sugar cookies are easy to make, taste amazing, and are easy to decorate!  
Don't over bake and you'll have a perfectly soft cookie to sink your teeth into!*



## INGREDIENTS

### For the cookies:

1 cup butter, softened  
1 cup granulated white sugar  
2 teaspoons vanilla extract  
1 large egg  
2 teaspoons baking powder  
1/2 teaspoon salt  
3 cups all-purpose flour

### For the frosting:

1 Cup Crisco\* or other shortening  
2 tsp vanilla extract  
Approximately 8 cups powdered sugar  
1/2 tsp salt  
1/2 cup milk  
Food coloring, if desired

## DIRECTIONS

1. For the cookies: preheat oven to 350° F.
2. In the bowl of a stand mixer cream butter and sugar until light and creamy, approximately 3-4 minutes.
3. Add egg and vanilla and mix well to combine.
4. Add one cup of flour, baking powder and salt to the mixture, and stir well to combine. Add additional cup of flour and mix well to combine. Add third and final cup of flour and mix to combine. This is a very thick dough that can be hard to mix, but this helps prevent cookies from spreading.
5. Divide dough in half and roll half out at a time onto a floured surface. Dough should be approximately 1/4" thick. Once rolled out, cut with cookie cutters of your choice.
6. Place on a baking sheet leaving approximately 1" space between cookies. While they spread very little, it's best not to overcrowd them on your baking sheet.
7. Bake in 350 degree oven for 8-10 minutes, until edges are just starting to turn lightly golden brown. Cookies may seem slightly underbaked, but this results in a perfectly soft sugar cookie. Let cool on the cookie sheet until firm enough to transfer to a cooling rack. Repeat with remaining ingredients.

# Cut Out Cookies with Frosting

**YIELD:** 24 3" cookies   **PREP TIME:** 15 minutes   **TOTAL TIME:** 45 mins, plus frosting + decorating time

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Don't over bake and you'll have a perfectly soft cookie to sink your teeth into!*



## DIRECTIONS *cont.*

8. For the frosting: with an electric mixer, beat shortening until light and fluffy, approximately 1-2 minutes.
9. Add two cups of powdered sugar to the shortening and mix until well combined. Add vanilla and salt and mix until combined.
10. Add additional powdered sugar, one cup at a time, mixing until well combined. When mixture starts to get too thick, start adding milk, a little at a time.
11. Continue to add powdered sugar and milk until completely combined. If you would like your frosting to be thicker, add additional powdered sugar, ¼ cup at a time. If you would like your frosting to be thinner, add additional milk, 1 tbsp at a time, until the desired consistency is reached.
12. If desired, add food coloring.
13. Pipe or spread onto cookies.

## RECIPE NOTES

- Shortening is used because it helps create a frosting that will firm up, allowing cookies to be stacked and transported. Butter can be used in its place, the frosting will however remain soft and slightly tacky when using butter.



# Snowball Cookies

**YIELD:** 24 cookies   **PREP TIME:** 10 minutes   **TOTAL TIME:** 40 minutes

*These quick and easy Snowball Cookies are my daughter's all time favorite cookie, and they are a holiday tradition. While the recipe calls for white chocolate chips, they are delicious with semi-sweet chips as well! The sprinkles are optional, but give a fun splash of color.*



## INGREDIENTS

- 1 1/2 cups softened butter (3 sticks)
- 3/4 cup powdered sugar
- 1 tablespoon vanilla extract
- 1/2 tsp salt
- 3 cups all purpose flour
- 1 cup white chocolate chips
- 1/2-1 cup sprinkles in colors of your choice

## DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Beat butter and sugar with mixer until smooth and fluffy. Add in vanilla, mix well. Add in salt and flour, a little at a time, mixing until well combined. Dough will be thick.
3. Fold in the chocolate chips and sprinkles.
4. Using a small cookie scoop, drop cookie dough onto cookie sheets, leaving about 2" between each cookie.
5. Bake for approximately 10-12 minutes or until just starting to lightly brown.
6. Remove from oven and allow to cool on baking sheets for at least 10 minutes.

# Monster Cookies

**YIELD:** 36 cookies   **PREP TIME:** 15 minutes   **CHILL TIME:** 30+ min   **TOTAL TIME:** 1 hr 15 minutes

*These cookies are loaded with all the good stuff! Such a classic and delicious recipe and trust me, the chill time is TOTALLY worth it.*



## INGREDIENTS

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 large eggs
- 2 tsp vanilla
- 2 cups all-purpose flour
- 3 cups old-fashioned or quick cook oats (not instant oats)
- 1 tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- ½ cup chocolate chips
- ½ cup peanut butter or butterscotch chips
- 1 cup M&M candies

## DIRECTIONS

1. In a mixing bowl or stand mixer, beat butter and sugars together until light and creamy, approximately 2-3 minutes.
2. Mix in eggs, one at a time, until well combined, but do not over mix. Mix in vanilla.
3. In a large bowl combine flour, baking soda, baking powder and salt.
4. Pour flour mixture into butter and sugar mixture and stir to combine well.
5. Add in oats, chocolate chips, peanut butter chips and M&M candies. Stir until well combined, but do not over-mix.
6. Place cookie dough in a sealed container and put refrigerator to chill for at least 30 minutes but no more than 24 hours.
7. Once ready to bake, preheat oven to 350 degrees F.
8. Scoop cookie dough, approximately 2 tablespoons at a time, and place two inches apart on a cookie sheet that has been lined with a silicone baking mat or sprayed lightly with non-stick cooking spray.



# Monster Cookies

**YIELD:** 36 cookies   **PREP TIME:** 15 minutes   **CHILL TIME:** 30+ min   **TOTAL TIME:** 1 hr 15 minutes

*These cookies are loaded with all the good stuff! Such a classic and delicious recipe and trust me, the chill time is TOTALLY worth it.*



## DIRECTIONS

9. Bake for approximately 11-13 minutes or until starting to turn golden brown.
10. Let cool on baking sheet for approximately ten minutes, then transfer to a wire rack for cooling. Repeat process with remaining cookie dough.

## RECIPE NOTES

- Chilling the dough helps to create a nice, thick, chewy cookie. This step can be skipped, but cookies will spread a bit more than if the dough was chilled.
- Get creative with your mix-ins - chocolate chips, peanut butter chips, white chocolate chips, raisins, nuts, any of these items can be used in these cookies.

# Cookie Cake

**YIELD:** 8 servings   **PREP TIME:** 10 minutes   **TOTAL TIME:** 35 minutes, *plus time to decorate if desired*

*2 desserts in 1! This Cookie Cake is always a hit, and is a perfect dessert for any special occasion. The best part? It's so fun to decorate!*



## INGREDIENTS

For the cookie cake:

10 tbsp butter, softened  
2/3 cup light brown sugar  
1/3 cup granulated sugar  
1 whole egg plus 1 egg yolk  
1 tsp vanilla extract  
1 2/3 cups all-purpose flour  
3/4 tsp baking soda  
3/4 tsp salt  
1 cup chocolate chips

For the frosting:

4 tbsp butter, softened  
2 tbsp cocoa powder  
1 1/4 cups powdered sugar  
1/4 tsp salt  
1/2 tsp vanilla extract  
1 to 2 tbsp milk  
Food coloring  
Sprinkles for garnish

## DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Cut a circle of parchment paper into a circle to cover the bottom of an 9" or 10" cake pan. Place in pan and spray paper and sides with non-stick cooking spray.
3. Cream together butter and sugar with an electric mixer until light and fluffy, about 2 minutes.
4. Add egg, egg yolk and vanilla to mixture and mix well to combine.
5. Add flour, baking soda and salt to mixture and mix until just combined.
6. Fold in chocolate chips.
7. Spoon cookie dough into prepared pan and smooth with the back of a spoon to create a uniform layer.
8. Bake for approximately 21-23 minutes.



# Cookie Cake

**YIELD:** 8 servings   **PREP TIME:** 10 minutes   **TOTAL TIME:** 35 minutes, *plus time to decorate if desired*

*2 desserts in 1! This Cookie Cake is always a hit, and is a perfect dessert for any special occasion. The best part? It's so fun to decorate!*



## DIRECTIONS

9. Remove from oven and allow to cool completely.
10. Once cool, carefully run a knife around the edges of the cookie in the pan to help loosen it from the sides. Carefully invert to remove from pan and place on a plate. Make sure to check if parchment paper is stuck on the bottom of the cookie cake, and if so peel to remove.
11. To make frosting combine butter, cocoa, powdered sugar and salt in a mixing bowl and beat with an electric mixer until smooth. Add in vanilla and stir to combine.
12. Add one tablespoon of milk and beat with mixer to combine well. If a thinner texture is desired, add an additional tablespoon of milk. More milk can be added, one teaspoon at a time, to thin out consistency further if desired.
13. Transfer frosting to a piping bag fitted with a large open star tip and pipe frosting around edges of cookie cake. Garnish with sprinkles.

## RECIPE NOTES

- A 9" or 10" springform pan is an ideal pan to use for this recipe. A non-springform pan will work as well, just make sure to place a parchment paper circle in the bottom of the pan and spray generously with non-stick cooking spray.