

Everything You Need to Know about Chocolate Chip Cookies



The Definitive Guide to
Baking Chocolate Chip Cookies

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A Father and Son's Secrets to Great Chocolate Chip Cookies

My father lives high on a ridge overlooking the Tanana Valley and the town of Fairbanks, Alaska. On a clear day, he can see across the mountain ranges to the massive mountain, Denali. He takes care of my sweet mother who is confined to a wheelchair.



And he bakes. Fluffy white snow piles up under the eaves beginning in late September and lasting until late April. The thermometer can drop to forty below though usually, with temperature inversions, it's much colder in the valley than on the ridge. The deeper the snow, the colder the temperatures, the more inviting baking is. He bakes bread and he bakes cookies—cookies for friends, for family that stops in regularly, and for the grandkids.

He makes great cookies. He uses worn-out recipes that my mother perfected from decades ago, like a boiled raisin and applesauce cookie. He makes oatmeal drop cookies and lots of chocolate chippers. His cookies are softer and better than most. If you ask him what his secret is, he'll tell you: "Always under bake them." He gets his cookies out of the oven just a bit before they look done. They continue to cook on the hot sheet before he can remove them to a wire rack. And after they have cooled, they always seem to be just right. If you bake them until they look done you're likely to have dry, crusty cookies.

I've been making cookies since my mother gave me a cookbook for my eighth birthday, but still, there's not much that I can add to my Dad's expertise. But I've discovered great chocolate. The best chippers can only be made with the best chocolate. Buy the best chocolate you can find and afford. There is an amazing difference in chocolates, not just the major brands but the expensive brands as well. Do your own taste tests to find the best. If your chocolate doesn't taste very good or if it is bitter, if it's waxy or grainy, if it doesn't have the right "mouth-feel" so that it melts in your mouth, if it's not intense, then it's not right for cookies. The cookie should showcase the chocolate, not mask mediocre chocolate.

Start with a good recipe. Use only the best chocolate. Don't over bake your cookies. Chances are, you'll have great chocolate chip cookies.

Tips about Baking Times for Cookies

- Every recipe, every oven, and every kitchen bakes a little differently. For drop cookies at 350 degrees Fahrenheit, we usually start out at about eight to nine minutes for most cookies. We add no more than sixty seconds to the timer until we have perfect cookies. (Some recipes may call for 12 to 14 minutes baking time. For your first batch with these, you may want to start checking your cookies at 11 or 12 minutes.)
- Even half a minute makes a difference. Calibrate the time to your recipe carefully.
- Once you have the right time for your oven and a particular recipe, note it in your cookbook. It'll save experimenting and testing next time.
- Cool your baking sheet completely between batches. A warm sheet will reduce baking time.
- Bake the same number of cookies on the sheet each time. More cookies take longer to bake. If you have just a few cookies on the sheet, they make bake in as much as two minutes less time.

The best chocolate chip cookies are fresh chocolate chip cookies. You can refresh your cookies by warming them in an oven preheated to 325 degrees. Leave them in the oven only until they start to soften, three or four minutes. Serve them while they are still fresh.

From Crisp and Thin to Thick and Chewy to Soft and Cake-Like

Why are some cookies thin and crisp and others, thick and cake-like? It's a structural question and cookie structure is primarily determined by:

- The sugar
- The flour
- The eggs

There are other contributing factors, of course. The amount and type of fat will affect structure. (A cookie made with shortening instead of butter will tend to be crisper.) A non-stick, well-greased sheet will cause more spread. But if you understand the function of sugar, flour, and eggs, you'll largely understand what is going on in your oven.

The Sugar

Sugar melts. Sugar in your recipe acts like a liquid in the oven. The more sugar, the more spread if all else is equal. Adding more flour to your cookie will absorb some of that melting sugar and reduce spread.

Sugar also caramelizes in the oven. As it caramelizes, it gives an attractive brown tone to the cookies. (Extra baking soda will also contribute to browning.)

The Flour

Flour affects structure in three ways. When the starches bake, they set up and create structure. Flour absorbs moisture and reduces spread. Gluten strands in the flour create a chewy texture. Generally, more flour—especially in conjunction with eggs—makes for a more cake-like cookie.

Does it matter what kind of flour you use? Yes. Most cookies do just fine with all-purpose flour and we develop most of our cookie recipes with all-purpose flour. Pastry flour is low in the proteins that form gluten and without the gluten, cookies are very tender and crumbly. If this is the type of cookies that you would like, consider using pastry flour.

On the opposite of the scale is bread flour. With a higher protein content and hence more gluten strands, cookies made with bread flour are much chewier. When we want a chewy cookie, we often use bread flour. (The addition of oats makes for a chewier cookie also. We often add a few quick oats to the flour for a chewier cookie with more structure.)

The Eggs

Eggs add water, fat, and proteins to your cookie dough. About 3/4's of the egg by weight is water so adding eggs creates a softer dough. The fat creates more of a pleasing "mouth feel."

But the protein creates structure. A typical cookie recipe calls for the creaming together of the sugars and fat—butter or shortening. The sugar crystals cut through the fat creating tiny air pockets. The eggs are added and the mixture beat until light and fluffy creating even more air pockets. The flour is mixed in until just combined, not collapsing all the air pockets. When baked, these air pockets expand creating lightness in the cookie. If there is not too much moisture or sugar, the proteins in the eggs coagulate and starches in the flour become firm. If there is enough flour and eggs, the cookies are light and cake-like. If the ratio of sugar to flour and eggs is high, the cookie collapses or partially collapses creating a denser, chewier cookie. If the ratio is even higher, the resulting cookies are thin and crisp-like. In our experience, nothing changes the structure of cookies as much as the addition or deletion of eggs.

Double Chocolate Cookies: Adding Chocolate to Your Chippers

For the chocolate lovers in your family, nothing beats a double chocolate cookie—chocolate chips in a chocolate cookie. If you have a favorite chocolate chip cookie recipe, try altering the dough with the addition of cocoa or melted baking chocolate to create a double chocolate cookie. Here's how:

Cocoa can be added to your cookie dough. Because cocoa contains starch, it absorbs moisture and consequently, you should reduce the flour. Tastes and recipes vary but 1/2 cup to 2/3 cup cocoa is probably about right. For 1/2 cup cocoa, reduce the flour by 1/4 to 1/3 cup. For 2/3 cup cocoa, reduce the flour by 1/3 to 1/2 cup.

If you add melted baking chocolate to a recipe, you will not need to make adjustments in the amount of flour. We recommend adding unsweetened chocolate since the adjustments are easier. Four to six ounces, depending on the size of the recipe and your tastes, will probably be enough. Since you are introducing fat to the recipe, cocoa butter, reduce the amount of butter by 1/4 cup.

Baking Sheets and Their Preparation

You may be able to bake a cookie on a rock but it is certainly easier and more pleasant with the right baking sheets. We love the new hard, anodized non-stick surfaces. Frankly, once we discovered our professional baking sheets, those we sell on our site, we put all our other pans aside.

We never use aluminum or silver-colored pans. They reflect heat instead of absorb heat. Most cookies need to cook from the bottom as well as the top. With a reflective pan, the tops bake and the bottoms don't and cookies end up getting over baked. We have never found a good use for insulated baking pans in cookie baking.

Many cookies required a pan that has been lightly greased. Especially with the new non-stick surfaces, it doesn't take much. A mister (like the Mr. Mister that we sell on our site) is just right. Most of the time, you will not need to grease the pan between batches. If there is a high fat content to your cookies, your sheets may not need greasing at all.

Never use a metal spatula on your non-stick baking sheet. The new nylon bladed cookie spatulas are high heat resistant and flexible enough to slip easily under crowded cookies. We sell several thin bladed spatulas that work well for cookies.

The pan and its preparation will affect cookie spread. A heavily greased, non-stick pan will create more spread and a thinner, crisper cookie. They will bake quicker.

Consider parchment paper. It eliminates pan preparation, your cookies are always baking on a uniform surface, and it's quick and easy to get the cookies off the hot baking sheet. Spread will be different on parchment paper than on a greased baking sheet.

Understanding Chocolate

Chocolate chip cookies are an excuse to indulge in chocolate. What kind of chocolate you showcase in your cookies is largely a matter of taste. Here we'll give you a quick tour of the types of chocolate, including cocoa, and the chips made from chocolate.

Cocoa comes in two types. Natural cocoa is somewhat acidic. Because it is acidic, it can be used with baking soda, an alkaline, to create a chemical reaction and carbon dioxide bubbles for leavening. Dutch cocoa or Dutch processed cocoa is processed with alkali so that it is no longer acidic but is slightly alkaline and will not react with baking soda. It is darker and because it tends to have less cocoa butter than natural cocoa, dissolves more easily and is smoother in flavor.

You can purchase either type in grocery stores. If the recipe does not specify a type of cocoa, you will need to determine which is best. If the recipe is relying on baking soda for leavening, you will need natural cocoa unless there is another acid—like sour cream or buttermilk—in the recipe.

Natural cocoa is reddish in color and your cake or cookies may turn out brown or reddish brown instead of the desired dark chocolate color. You can make the product darker by adding baking soda to neutralize the acid—one-half teaspoon to one teaspoon in most recipes.

Bitter (unsweetened) chocolate is made from pure chocolate liquor. By specification, it must contain 50 to 58 percent cocoa butter though with inferior products, vegetable oil may be added. Depending on the producer, milk solids, vanilla, or salt may be added. I have a package in front of me that contains only chocolate and milk solids.

Unsweetened chocolate has a bitter taste and relies on sweeteners in the recipe to make it palatable.

Sweet chocolate—bittersweet, semisweet chocolate—has sugar added. These products must contain 35 to 50% cocoa butter but may have as little as 15% chocolate liquor. Because unsweetened chocolate has twice the chocolate liquor, we prefer to use unsweetened chocolate in most of our baking.

Bittersweet and semisweet chocolate can be used interchangeably in recipes though there is a difference in flavor. Often, bittersweet is a more expensive chocolate and to many, a better, richer-flavored chocolate.

Milk chocolate is made with ten percent chocolate liquor. It contains a minimum of twelve percent milk solids. Because it has such a low percentage of chocolate liquor, rarely is it melted and added to batter or dough.

White chocolate contains no chocolate liquor but is made with cocoa butter. Historically, the FDA has not regulated the manufacture of white chocolate so you need to read labels carefully. If the product was made with vegetable oil instead of cocoa butter, it will not perform the same as a product with cocoa butter.

Chocolate chips are made with chocolate liquor with only minimal amounts of cocoa butter. Instead, they are made with vegetable oil and stabilizers to help them hold their shape. Without the cocoa butter, chocolate chips have a different taste and mouth feel. Chocolate chips will have a firmer set in puddings, pie fillings, and sauces than baking chocolate.

How to Store Chocolate and the Question of Bloom

Because chocolate contains cocoa butter, it will eventually become rancid as other fats do. In ideal conditions, chocolate with low milk solids content will last for two years while those with milk solids tend to go rancid more quickly.

The ideal storage temperature for chocolate is 65 degrees. Exposure to light accelerates deterioration.

Fluctuating temperatures cause a condition called “bloom” (either fat bloom or sugar bloom) to occur which appears as filmy white streaks on the surface of the chocolate. It does not affect the chocolate for baking purposes though it may for candy making purposes.

Chocolate will readily absorb kitchen odors. Keep chocolate in sealed containers or wrapped tightly and away from odorous foods.

Beyond Chocolate Chips: The Other Chips

Think beyond your traditional chocolate chips. Look to other baking chips like cinnamon chips and mint chocolate chips. Coarsely chop a fine chocolate bar. Even chocolate wafers can be broken and added to your cookie dough. Mix and match. Chocolate chips and peanut butter or butterscotch chips make great combinations.

Here are some of the baking chips that we recommend. (If your grocery store doesn't have them, they can be purchased at The Prepared Pantry.)

- **White Chocolate Chips:** Quality vanilla-flavored chips with a high cocoa butter content.
- **Rainbow Chips:** Quality vanilla chips in a rainbow of flavors. Consider them for cookies or cupcakes for the kids.
- **Peanut Butter Chips:** Premium imported chips with a smooth peanut taste.
- **Butterscotch Chips:** Try these scrumptious chips, the best we've ever had.
- **Cinnamon Burst Chips:** Quality chips loaded with fine cinnamon for very special breads, cookies, and muffins.
- **Mint Chocolate Chips:** Imported dark chocolate chips loaded with mint flavor.
- **Dark Cookie Chunks:** Pure dark chocolate chopped into just the right sized chunks for cookies.

Chocolate chips commonly come in two sizes, 1000 count and 2000 count—meaning 1000 chips per pound and 2000 chips per pound. What are commonly marketed as mini-chips are 2000 count, half the size of regular chips.

Some Final Tips for Perfect Chocolate Chip Cookies

- Measure flour carefully. Scooping packed flour from a bag may increase the amount of flour in your recipe by 20% with a dramatic affect on your cookies. In all of our recipes, we fluff the flour in the bag, spoon it into the measure carefully, and level the top off. We never scoop flour.
- You can use brown and granulated sugars interchangeably in most recipes. Since brown sugar contains molasses, it is moister. Cookies made with brown sugar tend to be softer and chewier; cookies made with granulated sugar tend to be crisper.
- If your brown sugar has become hard, don't use it. To soften and add moisture to hardened brown sugar, slip a slice of bread in with the sugar. The brown sugar will draw moisture from the bread and become soft and moist again. After a couple days, discard the bread.
- Because butter is 15% water and margarine may be more, cookies made with butter or margarine will tend to spread more than the same cookie made with shortening.
- Butter adds a special flavor to cookies. Consider substituting butter for shortening in some of your favorite cookie recipes. Add several tablespoons of flour to absorb the extra moisture in the butter.
- For thicker cookies, mound the dough with your fingers or use an ice cream scoop.

Selected Brownie and Chocolate Chip Cookie Recipes

Serious Chocolate Chunk Cookies

When I was in Alaska, my friend Mike Larson made a wickedly good chocolate chip cookie in his chain of stores. It was his secret recipe. This is very close to Mike's cookie.

These are serious chocolate chunk cookies, one of the best recipes that we have found. These are rich and chocolaty. With so much chocolate in these cookies, be sure and use good quality chunks.



Ingredients

- 1 cup butter
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt

- 1 cup chopped walnuts
- 2 cups pure dark chocolate chunks

Directions

Preheat the oven to 375 degrees.

1. Cream the butter and sugar together. Add the eggs one at time, beating after each. Add the vanilla. Beat until light and fluffy.
2. In another bowl, stir the flour, baking soda, and salt together. Add the flour mixture to the creamed mixture and beat until well-combined.
3. Add the walnuts and chocolate chunks. Spoon the dough into walnut-sized mounds onto ungreased cookie sheets.
4. Bake for 9 to 10 minutes or until the cookies are light brown. Remove them to a wire rack to cool.

Yield: four to five dozen cookies.

Mayan Chocolate Chip Brownies

These are serious brownies. They are absolutely scrumptious, decadent brownies inspired by Haagan-Dazs's® Mayan Chocolate ice cream—dense, moist, and laced with cinnamon.

Good, quality chocolate always makes a difference in a brownie. Because there is so much cinnamon in this recipe, make sure that you use a top-notch cinnamon.



Ingredients

3 ounces unsweetened chocolate
1/2 cup butter
1 cup brown sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
2 large eggs
2/3 cup all-purpose or bread flour
1/2 tablespoon ground cinnamon
1 cup semi-sweet chocolate chips

Directions

Preheat the oven to 350 degrees. Lightly grease an 8 x 8-inch baking pan.

1. Cut the chocolate into pieces. Melt the butter in the microwave or a double boiler. Add the chocolate. Let it sit for a minute and then stir. If the chocolate is not completely melted and mixture smooth, return it to the microwave or double boiler and heat until melted and smooth. Stir in the sugar and salt.
2. In a cup or small bowl, whisk the eggs together. Add the eggs and vanilla to the chocolate mixture. Stir until combined.
3. Add the flour and cinnamon. Stir until combined again. Fold in the chocolate chips.
4. Scrape the batter into the prepared pan. Bake for 20 to 25 minutes or until the brownies test done by sticking a toothpick or knife into the center of the pan. The brownies will be done when moist crumbs cling to the toothpick or knife. Let cool completely before cutting.

Baker's note: *If you are in a hurry to get to your brownies—and who isn't—stick the pan of brownies in the refrigerator to cool.*

Variations

Chocolate Chip Brownies. You can always leave the cinnamon out. They are still good brownies but the cinnamon does give them some zip.

Walnut Brownies. These brownies are designed for chocolate lovers. If you want to tone down the chocolate, replace the chocolate chips with walnuts.

Crispy Milk Chocolate Cookies

This is an unusual chocolate chip cookie recipe. You can find chewy chocolate chip cookies and cake-like chocolate chip cookies but rarely do you find a crispy chocolate chip cookie. This slightly crisp cookie is thin and almost toffee-flavored, a very nice change of pace.



Ingredients

2/3 cup butter
2 cups brown sugar
2 large eggs
2 tablespoons cold water
1 teaspoon vanilla extract

1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt

2 cups pure milk chocolate chips

Directions

Preheat the oven to 350 degrees.

1. Cream the butter and brown sugar together. Add the eggs one at time, beating after each. Add the water and vanilla. Beat until light and fluffy.
2. In another bowl, stir the flour, baking soda, baking powder, and salt together. Add the flour mixture to the creamed mixture and beat until well-combined.
3. Add the chocolate chips. Spoon the dough into walnut-sized mounds onto ungreased cookie sheets.
4. Bake for 9 minutes or until the cookies are light brown. Let them sit for a minute or two on the pan and then remove them to a wire rack to cool.

Yield: four to five dozen cookies.

Chocolate Mint Chip Brownies

Brownies can be cake-like or they can be chewy, gooey, and fudgy. These chocolate mint chip brownies are the chewy, gooey kind. They are very good brownies with a nice mint flavor and nuts. It's an easy-to-make recipe made in one bowl.



Ingredients

2/3 cup (10 2/3 tablespoons) butter
1 ounce unsweetened chocolate, cut into pieces
3/4 cup mint chocolate chips
1 teaspoon vanilla
1 1/2 cups granulated sugar
3 large eggs

1 1/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt

1 cup walnut pieces
3/4 cup mint chocolate chips

Directions

Preheat the oven to 350 degrees. Grease 13 x 9-inch baking pan or line it with parchment paper.

1. Melt the butter, chocolate, and chocolate chips in the microwave.
2. Stir in the sugar and vanilla. Add the eggs, flour, baking powder, and salt. Beat with a spatula until smooth. Add the nuts and remaining 3/4 cup chips.
3. Scrape the batter into the prepared pan. Bake for 30 to 35 minutes or until center is set. Cool the brownies in the pan on a wire rack. Cut into bars.

Yield: About three dozen brownies.

Baker's Note: [Read this for suggestions for cutting brownies and other bar cookies into neat slices.](#)

Rainbow Bars

These dense, rich, blondie-type bars are made with rainbow chips—pretty enough to delight the kids, good enough that the adults will like them. Again, this is a quick and easy recipe.



Ingredients

1 cup butter
1 cup brown sugar
1/2 cup granulated sugar
1 teaspoon vanilla
2 large eggs

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

3/4 cup walnut pieces
1 1/2 cups rainbow baking chips

Directions

Preheat the oven to 350 degrees. Grease 13 x 9-inch baking pan or line it with parchment paper.

1. Cream the butter and sugars together. Add the vanilla and eggs. Beat until light and fluffy.
2. In a medium bowl, mix the flour, baking soda, and salt. Combine with the creamed ingredients. Add the nuts and rainbow baking chips.
3. Scrape the dough into the prepared pan. Bake for 35 to 40 minutes or until center is set. Cool the cookies in pan on a wire rack. Cut into bars.

Yield: About three dozen cookies.

Baker's Notes: This is a stiff cookie dough. Place a sheet of waxed paper over the dough and press the dough into place in the pan with the palm of your hand.

[Read this for suggestions for cutting brownies and other bar cookies into neat slices.](#)

PJ's Peanut Butter Chip Brownies

Brownies can be cake-like or they can be chewy, gooey, and fudgy. These peanut butter chip brownies are of the chewy, gooey kind. They are very good peanut butter brownies and an easy-to-make recipe made in one bowl.



Ingredients

2/3 cup (10 2/3 tablespoons) butter
2 ounces unsweetened chocolate, cut into pieces
3/4 cup peanut butter chips
1 teaspoon vanilla
1 1/2 cups granulated sugar
3 large eggs

1 cup all-purpose flour
1/4 cup cocoa
1/2 teaspoon baking powder
1/2 teaspoon salt

1 cup walnut pieces
3/4 cup peanut butter chips

Directions

Preheat the oven to 350 degrees. Grease 13 x 9-inch baking pan or line it with parchment paper.

1. Melt the butter, chocolate, and peanut butter chips in the microwave.
2. Stir in the sugar and vanilla. Add the eggs, flour, baking powder, and salt. Beat with a spatula until smooth. Add the nuts and remaining 3/4 cup peanut butter chips.
3. Scrape the batter into the prepared pan. Bake for 30 to 35 minutes or until center is set. Cool the brownies in pan on a wire rack. Cut into bars.

Yield: About three dozen brownies.

Baker's Note: [Read this for suggestions for cutting brownies and other bar cookies into neat slices.](#)

Butterscotch Chip Oat Cookies

These are thin, slightly crisp cookies that showcase the butterscotch chips well. The oats give them a wholesome substance and make them a little chewy.

Ingredients

1/2 cup butter
1/2 cup brown sugar
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 tablespoon cold water

1 cup all-purpose flour
1 cup quick oats
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt

1 cup butterscotch chips

Directions

Preheat the oven to 350 degrees.

1. Cream the butter and sugars together. Add the egg and beat until light and fluffy. Add the vanilla and water.
2. In another bowl, stir the flour, oats, baking soda, baking powder, and salt together. Add the flour mixture to the creamed mixture and beat until well combined.
3. Add the butterscotch chips. Spoon the dough in walnut-sized mounds onto ungreased cookie sheets.
4. Bake for 9 minutes or until the cookies are light brown. Let them sit for a minute or two on the pan and then remove them to a wire rack to cool.

Yield: four to five dozen cookies.



Macadamia and Raspberry Chocolate Chip Cookies

These are scrumptious, crunchy little cookies. Any cookie with macadamia nuts is a good cookie but adding rich chocolate and raspberry jam makes a wonderful trio.

Use only the best ingredients: macadamia nuts, raspberry jam, and chocolate. We prefer seedless raspberry jam but seeded will do.



Ingredients

- 1/3 cup butter
- 1/3 cup brown sugar
- 1/3 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2/3 cup raspberry jam

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt

- 1 cup chopped macadamia nuts
- 1 1/2 cups pure dark chocolate (semisweet) chips

Directions

Preheat the oven to 350 degrees.

1. Cream the butter and sugars together. Add the egg and beat until light and fluffy. Add the vanilla and raspberry jam.
2. In another bowl, stir the flour, baking soda, and salt together. Add the flour mixture to the creamed mixture and beat until well combined.
3. Add the nuts and chocolate chips. Spoon the dough in walnut-sized mounds onto ungreased cookie sheets.
4. Bake for 9 minutes or until the cookies are light brown. Remove them to a wire rack to cool.

Yield: four to five dozen cookies.

Chocolate Chip Pumpkin Cookies

1 15 ounce can prepared pumpkin
2 large eggs
3/4 cup vegetable oil
2 cups granulated sugar
2 teaspoons cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ginger
4 cups all-purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
2 teaspoons baking soda
1 12 ounce package semi-sweet
chocolate chips
1 cup chopped walnuts



Preheat the oven to 375 degrees.

1. Mix the pumpkin, eggs, oil, sugar and spices together until well blended.
2. In another bowl, mix the flour and leavenings together. Add the dry ingredients to the wet ingredients and mix.
3. Fold in the chocolate pieces and nuts.
4. Drop spoonfuls on well-greased baking sheets. Bake for eleven minutes or until the edges just begin to brown. Remove the cookies immediately and cool on wire racks.

Adapted from a recipe found at Nancy's Kitchen.

Peanut Butter Chocolate Chip Cookie Recipe

We can't make up our minds: Are these chocolate chip cookies with peanut butter or peanut butter cookies with chocolate chips. Either way, these are great. Since these are loaded with peanuts, they are even better. Add this to your favorite recipe file. (Important: see the baker's note below.)



Ingredients

1 cup butter
1/3 cup granulated sugar
3/4 cup brown sugar
1/4 teaspoon salt
1 cup peanut butter
2 tablespoons honey
1 large egg
1 teaspoon vanilla extract

1 3/4 cup all-purpose flour
1/2 teaspoon baking soda

1 1/2 cups semisweet chocolate chips
1 1/4 cups salted snack-type peanuts

Bake at 375 for nine minutes.

Directions

Preheat the oven to 375 degrees

1. Cream the butter and sugars together with the paddle attachment of your mixer. Add the salt, peanut butter, honey, egg, and vanilla and beat until smooth.
2. Add the flour and baking soda and beat until combined.
3. Mix in the chocolate chips and peanuts.
4. Drop tablespoons of dough on an ungreased baking sheet leaving room for the cookies to spread. Pat the dough down with the back of a spoon until 1/2 inch thick.
5. Bake for nine minutes or until the edges begin to brown. Remove the cookies from the oven, let them sit for about one minute, and then remove them to a wire rack to cool.

Variations:

For a less chocolaty cookie, use milk chocolate chips.

Baker's Note: *There is quite a difference in the consistency of peanut butters. This recipe was developed using Adams 100% Natural Peanut Butter. Other brands with hydrogenated oil may make for a stiffer dough. If your dough is stiff enough to do so, make the dough into balls and flatten them to a thickness of 1/2 inch.*

Three-in-One Chocolate Chip Cookies

This recipe makes a dense blondie bar cookie or a chewy chocolate chip cookie. The difference is how you bake it. The recipe makes blondies that are chewy and moist or quality chocolate chip cookies in either a drop cookie or refrigerator cookie. The refrigerator cookie has a little different appearance and texture than does the drop cookie. It is thinner, more wafer-like, crisper, and more formal looking. Because the refrigerator cookie is sliced with many of the chips and nuts cut into smaller pieces, these cookies have a more formal, flecked appearance.



Which do we prefer? We love rich, moist bar cookies and these blondies are very good. But then, that's just our preference. To see another rich, moist bar cookie, check out Hermits in a Bar.

If you like, you can divide this recipe. Place about half of the dough in an 8 x 8-inch baking pan to make bar cookies and use the rest of the dough for drop or refrigerator cookies. This is an ideal solution for a smaller family: bake a half-batch of bar cookies now and refrigerator cookies several days later.

Blondie Chocolate Chip Cookies

Ingredients

1/2 cup butter
3/4 cup granulated sugar
1/4 teaspoon salt
2 large eggs

1/2 cup butter
3/4 cup brown sugar
1/2 tablespoon vanilla extract

2 1/2 cups all-purpose flour
1/2 teaspoon baking soda

1 cup walnuts
1 cup milk chocolate or semi-sweet chocolate chips

Directions

Preheat the oven to 350 degrees

1. Cream 1/2 cup of the butter, sugar, and salt together. Add the eggs one at a time, beating after each. Beat until light and fluffy.
2. In a medium microwave-safe bowl, melt the second 1/2 cup of butter in the microwave until it is mostly melted, about 45 seconds at high power. Stir in the brown sugar to make a thick syrup. Stir in the vanilla extract.
3. Measure the flour by spooning it into the measuring cups. (If you scoop the flour from the bag, it will be packed and you will have too much flour.) Mix in the baking soda so that it is dispersed.
4. Beat the brown sugar mixture into the creamed sugar mixture. Add the flour mixture in two or three additions mixing only until combined. Add the chocolate chips and nuts.
5. Line an 8 1/2 x 13-inch baking pan with parchment paper or aluminum foil. If you use aluminum foil, press the foil into the pan with it extending from both ends of the pan. Grease the foil. Spread the batter in the pan. The dough is heavy and thick. Use a spatula to pat the dough down and distribute it evenly in the pan.
6. Bake for 24 to 28 minutes or until the top is golden brown. Remove the pan to cool on a wire rack. After the cookies have cooled for 45 minutes or so, remove the cookies from the pan by grasping the ends of the foil or parchment paper and lift from the pan. Remove the cookies to a cutting board and cut them into the desired sizes and shapes using a ruler to measure the cuts uniformly and a sharp, serrated knife to cut through the nuts cleanly.

Chocolate Chip Drop Cookies

Use the same recipe to make chocolate chip drop cookies. Instead of baking in a pan, drop rounded spoonfuls of dough on a greased baking sheet. Bake for nine to eleven minutes at 350 degrees. Remove the cookies to a wire rack to cool.

Chocolate Chip Refrigerator Cookies

Use the same recipe to make chocolate chip refrigerator cookies. Roll the dough into two logs in wax paper with the logs being about 1 3/4 inches in diameter. Refrigerate the logs for a couple hours. Slice the logs into 3/8-inch thick slices with a sharp, serrated knife. Place the slices on a greased baking sheet. Bake for ten to twelve minutes at 350 degrees. Remove the cookies to a wire rack to cool.

Chocolate Malted Chippers

Looking for a chocolate chip cookie recipe that's a little different? This one is made with malted milk powder to create a rich, chewy cookie. We like the flavor of malted milk powder and used milk chocolate chips and not too many of them so they would not overwhelm the more delicate flavor of the malted milk powder.



Ingredients

1/2 cup butter

1/4 cup granulated sugar

1/2 cup brown sugar

1/4 teaspoon salt

1 large egg

1 1/2 cups all-purpose flour

1/2 cup malted milk powder (this recipe was tested with Carnation brand)

1/4 teaspoon baking soda

1/2 cup quick rolled oats

1/2 cup milk chocolate chips

Directions

Preheat the oven to 375 degrees

1. Cream the butter, sugars, and salt together. Beat until light. Add the egg and beat until light and fluffy.
2. Measure the flour by spooning it into the measuring cup. (If you scoop the flour from the bag, it will be packed and you will have too much flour.) Add the malted milk powder and baking soda and stir to evenly distribute.
3. Add the flour and rolled oats to the creamed mixture, beating until combined. Add the chocolate chips.
4. Drop rounded spoonfuls on a lightly greased baking sheet. Bake for eight to ten minutes or until the edges just start to brown. Do not over bake. Remove the cookies to cool on a wire rack. Let the baking sheet cool completely between batches.

Baker's note: These cookies tend to be thin, almost wafer-like. To keep them from over-spreading, very lightly grease the pan.

Cranberry Chocolate Chip Cookies

A while back, we had dried cranberries (or raisins) dipped in rich chocolate. They were scrumptious. We set about to create the same flavors in a chocolate chip cookie. We added some nuts to the recipe just for good measure and ended up with a real treat that wasn't quite so decadent. This recipe belongs in your kitchen. These cookies are very good.



Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup granulated sugar
1/2 cup brown sugar
1 cup (2 sticks) butter
2 large eggs
1/2 teaspoon almond extract
1 cup dried cranberries
1 1/2 cups semisweet chocolate chips
1 cup chopped nuts

Note: We prefer our super cranberries, cold-processed with more juice and less sweeteners but you may use any that you have available.

Directions

Preheat to 375 degrees

1. In a medium bowl, mix together the flour, baking powder, baking soda, and salt until well dispersed.
2. Cream the sugars and butter together. Add the eggs, one at a time, beating after each addition. Beat the mixture until light and creamy. Add the extract.
3. Add the dry ingredients to the creamed ingredients, mixing until combined. Add the cranberries, chips, and nuts.
4. Drop heaping teaspoons two inches apart on an ungreased sheet. Bake for 9 to 10 minutes. Cool on a wire rack.

Mrs. Wilson's Chocolate Chip Refrigerator Cookies

Everyone needs a good chocolate chip cookie in a refrigerator recipe. This is it. It is a tender cookie with a texture just a bit like sandies—not chewy or gooey like some chocolate chips. It's more of an elegant cookie but the kids sure like it.

Again, this is an extra-large recipe so that you can freeze or refrigerate what you don't make immediately.

Use good quality chocolate chips in this recipe. The chips make a real difference.



Ingredients

- 3 3/4 cups all purpose flour
- 1/2 teaspoon baking soda
- 1 1/2 cups butter
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 1/2 teaspoon almond extract
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 3/4 cups good quality chocolate chips, either dark chocolate or milk chocolate

Directions

1. Measure the flour by scooping some into a bowl and then spooning the flour into the measuring cup. (If you measure packed flour, you will have too much.) Add the baking powder and baking soda and stir to combine.
2. Cream the butter, sugar, and salt together. Add the extracts. Beat in the eggs until the mixture is light and fluffy.
3. Add the flour mixture and mix in. Add the chocolate chips. With the mixer or your hands, mix the dough into a single mass.
4. Divide the dough into three parts. Place each on sheets of waxed paper and roll the dough in the waxed paper into 1 3/4-inch diameter logs. Refrigerate the logs for at least two hours or until firm.
5. Preheat the oven to 350 degrees. Remove one log from the refrigerator and cut it into slices a bit thicker than 1/4 inch. Use a sharp, serrated knife to cut through the chips. Put the slices on an ungreased baking sheet with room for expansion. Bake for 9 to 11 minutes or until the edges of the cookies just begin to turn brown. Repeat with the rest of the dough.

Vanilla and Chocolate Almond Cookies

This refrigerator or icebox cookie recipe makes very good but unusual almond cookies--you can make light and dark cookies from the same batch—vanilla almond and chocolate almond.

These scrumptious little cookies are unusually light and crisp. If you are looking for a refrigerator recipe that makes crisp almond cookies, try this one.



Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

1 cup butter
2 1/2 cups brown sugar
1 teaspoon almond extract
2 large eggs
1 cup slivered almonds

2 ounces unsweetened chocolate, melted but still warm
2 tablespoons granulated sugar

Directions

1. Mix the flour, baking powder, and salt together. Set aside.
2. Cream the butter and brown sugar together. Add the almond extract and an egg and beat until combined. Add the second egg and beat until the mixture is light and fluffy.
3. Add the flour mixture and the nuts and beat until combined. Do not over mix.
4. Divide the dough in half. Place half of the dough back in the mixing bowl. Add the warm melted chocolate and granulated sugar to that half of the dough and beat until the chocolate is mixed throughout. Place the chocolate dough in the refrigerator while you work with the light-colored dough.
5. Divide the light-colored dough in half and form logs of each half first by squeezing the dough into the approximate shape and then by rolling the dough on the counter while wrapped in waxed paper or parchment paper until the logs are smooth. The logs should be about an inch and one-half in diameter. Refrigerate the logs wrapped in the waxed paper.
6. Remove the chocolate dough from the refrigerator and make two logs of that dough. If the chocolate dough is still too soft from the warm chocolate, refrigerate a few minutes longer. Refrigerate the logs for at least an hour or until very firm.
7. When ready to bake, preheat the oven to 350 degrees. Use ungreased baking sheets with a nonstick surface or parchment paper.
8. Slice the logs with a sharp, serrated knife into 3/8-inch slices and place the slices on the cookie sheets. These cookies will spread so allow room on the sheets. Bake the

cookies for ten or eleven minutes or until done. Immediately remove them to a wire rack to cool. The cookies will become crisp as they cool.

Baker's notes:

- Keep the slices of uniform thickness so that they are uniformly baked.
- Be sure to use a serrated knife to cut cleanly through the slivered almonds.
- For uniformly round cookies, make sure that the log is chilled and firm and rotate the log on the cutting board between each slice. Any cookies that are out-of-round can be shaped by placing the cookie between the thumb and forefinger and pressing the edges to make the cookie round.
- It's easier to judge whether the light-colored cookies are done than the dark. Place some of the light-colored cookies on each sheet to easily gauge when they are baked.

Rocky Road Bars

“Dad, anything with marshmallows and chocolate has to be good.” Katie was right; they are good. These interesting cookies are almost like candy bars—a chewy confection with nuts and chocolate.

These are very quick cookies. With all the ingredients on the counter, it took us eight minutes to pop these cookies in the microwave. We made several batches, tinkering with them to get them just right. Everyone declared them “very good”.



Ingredients

- 1/2 cup butter
- 1/2 cup brown sugar
- 1 1/2 cup quick rolled oats
- 1/4 cup light corn syrup
- 1/2 cup dried semi-sweet chocolate chips
- 2/3 cup miniature marshmallows
- 1/2 cup walnut pieces

Directions

1. Place butter in an 8-inch square, microwave-safe baking dish. Microwave until the butter is melted.
2. Stir in the brown sugar until dissolved. Stir in the rest of the ingredients. Press the mixture firmly into the dish.
3. Microwave for three to five minutes or until lightly browned. If your microwave does not have a rotating carousel, rotate the dish twice during cooking.
4. Let the cookies cool and then cut them into bars with a sturdy knife. Wrap them individually to pack in a lunch.

This recipe will make sixteen 2 x 2-inch squares.

Baker's note: *Since microwave ovens vary significantly, you may need to experiment with cooking times. In our test microwave, four minutes was just right. Three minutes left them a little on the sticky side—but still good—and five minutes made them too chewy.*

Chewy Chocolate Almond Brownies

Let's start with dessert first. We debated on whether to call this a brownie—but it's a dense, moist, chocolaty bar cookie so it must be a brownie. It has lots of nuts. If you like nutty brownies, this is for you. And it's quick and easy to put together.



Ingredients

3 tablespoons butter
2 ounces unsweetened baking chocolate
3 large eggs
2 tablespoons milk
1 teaspoon almond extract
1 1/2 cups brown sugar
1/4 teaspoon salt
1 1/2 cups slivered almonds

2/3 cup all-purpose flour
3/4 teaspoon baking soda

Directions

Preheat the oven to 350 degrees.

1. Prepare a 9 x 13-inch baking pan by spreading shortening inside the pan and then pressing parchment paper or foil into the pan. The shortening will hold the paper in place. If you are using foil, grease the foil.
2. Melt the butter and chocolate together. Set aside.
3. In a large bowl, mix the eggs, milk, extract, brown sugar, and salt together. Chop the nuts finely, no bigger than 1/4 inch. Add the nuts. Add the butter and chocolate and mix until smooth. Set aside.
4. Mix the flour and baking soda together in a small bowl. Fold the flour mixture into the egg and nut mixture with a spatula. Scrape the batter into the pan.
5. Bake for 33 to 35 minutes or until firm. Holding the edges of the paper or foil, lift the cake of cookies from the pan to a wire rack. Let cool completely and then cut into bars.

Baker's Note: *These cookies are so sticky and gooey that they don't turn out really neat and pretty (some might argue that's what makes them so good). You can bake them in a pan without the foil or parchment paper but they are little hard to get out without breaking.*

Fudgy Walnut Brownies

Brownies can be cake-like or dense and fudgy. Most of the time, we prefer moist, dense brownies. This is one of the better recipes that we know of. Enjoy!



Ingredients

5 ounces unsweetened chocolate
1 1/4 cup butter
1 1/4 cups brown sugar
1/2 teaspoon salt
3 large eggs
1/2 tablespoon vanilla extract
3/4 cup plus 2 tablespoons all-purpose
or bread flour
1 cup chopped walnuts

Directions

Preheat the oven to 325 degrees. Lightly grease a 9 x 13-inch baking pan. Dust with flour or line with parchment paper.

1. Cut the chocolate into pieces. Melt the butter in the microwave or a double boiler. Add the chocolate. Let it sit for a minute and then stir. If the chocolate is not completely melted and mixture smooth, return it to the microwave or double boiler and heat until melted and smooth. Stir in the sugar and salt.
2. In a bowl, whisk the eggs together. Add the eggs and vanilla to the chocolate mixture. Stir until combined.
3. Add the flour. Stir until combined again. Fold in the optional nuts.
4. Scrape the batter into the prepared pan. Bake for 45 to 50 minutes or until the brownies test done by sticking a toothpick or knife into the center of the pan. The brownies will be done when moist crumbs cling to the toothpick or knife. Let the brownies cool completely before removing them from the pan.

Baker's note: *If you are in a hurry to get to your brownies—and who isn't—stick the pan of brownies in the refrigerator to cool.*

Cream Cheese Swirl Brownies

We took our Fudgy Walnut Brownies, omitted the nuts, and swirled cream cheese through the batter. The result is another fudgy brownie made even more decadent with cream cheese.

If you are looking for a dark, rich, fudgy brownie that is different, this is it. If you like more cream cheese, try the variation.

This fancy-looking brownie is easy to make. It is a simple two-step recipe. Mix the batter for the brownies in one bowl and the cream cheese mixture in another. Pour the brownie batter and the cream cheese mixture into the pan in stages then swirl it with a spatula.

Ingredients

For the brownies:

5 ounces unsweetened chocolate
1 1/4 cup butter
1 1/4 cups brown sugar
1/2 teaspoon salt
3 large eggs
1/2 tablespoon vanilla extract
3/4 cup plus 2 tablespoons all-purpose or bread flour

For the cream cheese filling:

1 8-ounce package of cream cheese
1/4 cup granulated sugar
1/2 teaspoon vanilla extract
2 large egg yolks

Directions

Preheat the oven to 325 degrees. Lightly grease a 9 x 13-inch baking pan. Dust with flour or line with parchment paper.

1. Cut the chocolate into pieces. Melt the butter in the microwave or a double boiler. Add the chocolate. Let it sit for a minute and then stir. If the chocolate is not completely melted and mixture smooth, return it to the microwave or double boiler and heat until melted and smooth. Stir in the sugar and salt.
2. In a bowl, whisk the eggs together. Add the eggs and vanilla to the chocolate mixture. Stir until combined.
3. Add the flour. Stir until combined again. Set aside.



4. For the cream cheese filling, beat the cream cheese until fluffy. Add the sugar and vanilla and beat in. Add the egg yolks and beat until smooth. Set aside.
5. Pour half of the chocolate batter into the prepared pan. Spoon half of the cream cheese filling onto the batter in pools. Pour the rest of the chocolate batter over the cream cheese pools. Spread smooth. Spoon the remaining cream cheese filling in pools over the top of the brownie batter.
6. Hold a table knife or spatula vertically and cut through the batters just until the two batters are swirled together. Do not over mix.
7. Bake for 45 to 50 minutes or until the brownies test done by sticking a toothpick or knife into the center of the pan. The brownies will be done when moist crumbs cling to the toothpick or knife. Let the brownies cool completely before removing them from the pan.

Baker's note: *If you are in a hurry to get to your brownies—and who isn't—stick the pan of brownies in the refrigerator to cool.*

Variation

Cream Cheese Brownies. Make twice as much cream cheese filling by doubling that portion of the recipe. Instead of swirling the cream cheese through the brownie batter, spoon all of the cream cheese filling on top. The result will be a double-decker brownie: chocolate on the bottom and cream cheese on top.

Peanut Butter Swirl Brownies

In our last issue, we had a recipe for cream cheese swirled through a brownie batter. This is different—chocolate syrup swirled through a peanut butter brownie. We think that you will like it.

This recipe calls for chocolate syrup. It really doesn't matter what kind. Commercial syrup works fine but so does homemade. If you need one, [get a recipe for homemade chocolate syrup here](#).



Ingredients

1/2 cup butter
2/3 cup peanut butter
1 1/2 cups brown sugar
1/4 teaspoon salt
1/2 tablespoon vanilla extract
3 large eggs
2 tablespoons milk
1/2 tablespoon baking powder
1 1/4 cup all-purpose or bread flour

1/2 cup chocolate syrup

Directions

Preheat the oven to 325 degrees. Lightly grease a 9 x 13-inch baking pan. Dust with flour or line with parchment paper.

1. With your stand-type mixer, beat the butter and peanut butter together until soft and combined. Add the brown sugar and salt. Add the extract.
2. Beat in the eggs one at a time until the mixture is light and fluffy. Add the milk. Add the baking powder and flour and beat until well combined.
3. Scrape the peanut butter batter into the prepared pan. Spread smooth. Pour the chocolate syrup onto the batter in pools.
4. Hold a table knife or spatula vertically and cut through the batters just until the two batters are swirled together. Do not over mix.
5. Bake for 40 to 45 minutes or until the brownies test done by sticking a toothpick or knife into the center of the pan. The brownies will be done when moist crumbs cling to the toothpick or knife. Let the brownies cool completely before removing them from the pan.

Brown Sugar Brownies

We think of brownies as chocolate bar cookies, usually dense but sometimes cake-like. They don't have to be. Blondies are light colored, usually with chocolate chips. These brownies are dense like most brownies but made with butter and brown sugar.

These are serious brownies without the chocolate—and absolutely scrumptious. They are dense and chewy like a brownie but caramel-flavored. You'll use this recipe over and over. Think of it as a blondie recipe without the chocolate chips.



This recipe can be doubled.

Ingredients

2/3 cup (10 2/3 tablespoons) butter
1 1/3 cup brown sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
3 large eggs
1 2/3 cup all-purpose or bread flour
1 teaspoon baking powder

Directions

Preheat the oven to 350 degrees. Lightly grease an 8 x 8-inch baking pan. Line it with parchment paper or dust it with flour.

1. Melt the butter in the microwave. Stir in the brown sugar and salt.
2. Add the vanilla and eggs to the brown sugar mixture. Stir until combined.
3. Add the flour and baking powder. Stir until combined again. Beat for two minutes.
4. Scrape the batter into the prepared pan. Bake for 40 minutes or until the brownies test done by sticking a toothpick or knife into the center of the pan. The brownies will be done when moist crumbs cling to the toothpick or knife. Let cool completely before cutting.