

Chocolate Chip Cookies

COOK TIME: 15-18 MINUTES

ABOUT 24 COOKIES



Ingredients

1 1/2 cup flour
1/2 tsp salt
1/2 tsp baking soda
1/4 tsp baking powder
6 tbs butter, soft
1/2 cup brown sugar
1/4 cup granulated sugar
1 tsp vanilla
1 egg
chopped chocolate bars, ~4oz

For evenly sized cookies, use an ice cream scoop.

Chopped chocolate bars can be swapped for regular chocolate chips - measure with the heart!

Instructions

Preheat oven to 350°F. Prepare two cookie sheets with parchment paper.

In a medium bowl, cream together butter and sugars. Add in egg and vanilla and beat until combined. Mixture should be ribbon consistency.

Separately, whisk together flour, salt, baking powder, and baking soda. Add to wet ingredients and fold gently, stopping before fully mixed together.

Coarsely chop the chocolate bars until most pieces are roughly pea sized. Reserve a handful of larger pieces, and scrape the remaining chocolate into the bowl. Continue folding the dough until just fully mixed and chocolate is distributed.

Using an ice cream scoop, scoop cookie dough onto prepared cookie sheets, spaced about 2 inches apart. Place a few of the reserved chocolate chunks on top of the scoops. Bake for 15-18 mins, until golden brown and slightly soft to the touch. Let cool on the baking sheet for 5-10 mins, then transfer to a cooling rack.

Banana Bread Muffins

COOK TIME: 30-40 MINUTES

12 MUFFINS



Ingredients

1 cup unsalted butter, melted 1 cup sugar
2 eggs
1 tsp vanilla
2 cups all purpose flour
1 tsp baking soda
4 ripe bananas
Cinnamon Swirl
3 tbs melted butter
3 tbs sugar
3 tbs brown sugar
2 tbs cinnamon
Streusel Topping
1/2 cup flour
1/2 cup sugar (50/50 white and brown)
4-6 tbs soft butter
1-2 tsb cinnamon, optional

For extra crunch, sprinkle coarse sugar on top of the streusel topping.

Optional add-ins include chocolate chips or nuts.

Instructions

Preheat oven to 350°F. Prepare muffin tin with liners.

In a medium bowl, whisk sugar in butter. Add eggs and vanilla.

Separately, whisk together flour, baking soda and add to wet ingredients. Mash bananas until smooth, and then add to batter. Mix thoroughly until fully incorporated. Batter will be lumpy from bananas.

Combine ingredients for cinnamon swirl until texture of wet sand.

Combine ingredients for streusel topping until pea-sized lumps. Be careful not to over work, as butter will melt.

Spoon batter into muffin liners, about 1/2 full. Sprinkle and swirl cinnamon swirl mixture into batter. Top with another tablespoon of batter. Sprinkle streusel topping over batter. Bake for 35 mins or until toothpick comes out clean.

Store in container at room temperature for 3 days.

Apple Cinnamon Scones with Maple Glaze

COOK TIME: 25-50 MINUTES

ABOUT 8 SCONES



Ingredients

2 cups flour
1/3 cup sugar
1/2 tsp salt
1/2 tsp baking soda
3 tsp baking powder
2 tsp cinnamon
1/2 cup cold butter
1/4 cup apple sauce
6 tbs heavy cream
2 tsp vanilla
1 medium apple, cubed

Glaze

1 cup powdered sugar
2 tbs maple syrup

Applesauce can be swapped for 1 egg if you have none on hand.

Chilling in the freezer is crucial to getting a light and flaky texture!

Instructions

Preheat oven to 400°F. Prepare one cookie sheet with parchment paper.

Whisk together flour, sugar, baking powder, baking soda, cinnamon, and salt. Cut cold butter into dry ingredients with a pastry cutter, forks, or fingers. Mixture should be like coarse sand. Place bowl in freezer.

Cut apple into small cubes, roughly pea-sized. Measure out apple sauce, heavy cream, and vanilla into a small bowl and stir.

Add wet ingredients to dry ingredients with a fork gently - dough will be shaggy. Stir in apple cubes. If dough is too dry, add another tablespoon of heavy cream. Do not over mix!

Turn the dough onto the parchment paper. Knead a couple turns with floured hands to bring together. Cut disc into 8 slices. Place in freezer for 20-30 mins.

Bake for 25-30 minutes, until a toothpick comes out clean.

Store at room temperature in a container for 3-5 days.

Chocolate Chip Oreo Cookies

COOK TIME: 15-18 MINUTES

ABOUT 24 COOKIES



Ingredients

1 1/2 cup flour
1/2 tsp salt
1/2 tsp baking soda
1/4 tsp baking powder
6 tbs butter, soft
1/2 cup brown sugar
1/4 cup granulated sugar
1 tsp vanilla
1 egg
chopped chocolate bars, ~4oz
crushed Oreos

Reserve some crushed Oreos for placing on top before baking.

Instructions

Preheat oven to 350°F. Prepare two cookie sheets with parchment paper.

In a medium bowl, cream together butter and sugars. Add in egg and vanilla and beat until combined. Mixture should be ribbon consistency.

Separately, whisk together flour, salt, baking powder, and baking soda. Add to wet ingredients and fold gently, stopping before fully mixed together.

Coarsely chop the chocolate bars until most pieces are roughly pea sized. Reserve a handful of larger pieces, and scrape the remaining chocolate into the bowl.

Crush or chop Oreos until most are dime sized and add to the bowl. Continue folding the dough until just fully mixed and chocolate and Oreos are distributed.

Using an ice cream scoop, scoop cookie dough onto prepared cookie sheets, spaced about 2 inches apart. Place a few of the reserved chocolate chunks and Oreos on top of the scoops. Bake for 15-18 mins, until golden brown and slightly soft to the touch. Let cool on the baking sheet for 5-10 mins, then transfer to a cooling rack.

Chocolate Chip Muffins

COOK TIME: 20-25 MINUTES

12 MUFFINS



Ingredients

1/2 cup butter, melted
1 cup sugar, plus 1 tbs for top
2 eggs, room temperature
1 1/2 tsp vanilla
6 tbs greek yogurt, plain
5 tbs milk
1 tbs lemon juice
1 tbs baking powder
1/2 tsp salt
2 cups flour
1 cup chocolate chips

Use oat milk and vegan butter as a dairy-free option.

For extra volume, alternate filled tins with empty tins when scooping the batter - but you will need an extra muffin tin!

Instructions

Preheat oven to 425°F. Prepare one muffin tin with muffin liners.

Combine milk and lemon juice in a bowl and set aside. In a medium bowl, cream together butter and sugar. Add eggs and vanilla and beat until just combined. Add yogurt and milk mixture.

Separately, whisk together flour, salt and baking powder. Add to wet ingredients and fold gently, stopping before fully mixed together.

Add the chocolate chips and fold gently until not streaks of flour. Be careful not to overtax, batter should be thick and some lumps are okay.

Using an ice cream scoop or two tablespoons, scoop batter into lined muffin tins. Sprinkle with extra chocolate chips and sugar, optional.

Bake for 5 mins, then reduce the oven temperature to 350 and bake for another 15-20 mins. Test with a toothpick in one of the center muffins. Let cool in the muffin tin for 10 minutes before removing.

Store in a closed container at room temperature for 3-5 days.

Chocolate Chip Scones

COOK TIME: 12-14 MINUTES

8 SCONES



Ingredients

1 1/4 cup flour
1/4 cup sugar
1/4 tsp salt
1/4 tsp baking soda
1 tsp baking powder
6 tbs butter, cold
1/3 cup + 2-3 tbs heavy cream, cold
1 egg yolk
1 tsp vanilla
Chocolate chips

Chilling the dough is a crucial step to keep the dough nice and flaky.

Mini chocolate chips are the best for these but regular work too - measure with the heart!

Instructions

Preheat oven to 400°F. Prepare one cookie sheet with parchment paper.

In a medium bowl, whisk together flour, sugar, salt, baking soda, and baking powder. Cut cold butter into the dry ingredients with a fork, pastry cutter, or your hands. Be careful not to overwork the butter and let it warm up too much. Work quickly until the butter is roughly pea-sized and fully coated.

Measure heavy cream into a separate bowl and whisk in egg yolk and vanilla. Make a well in the dry ingredients and pour in cream mixture. With a fork, gently fold together the dough until it starts to come together - dough should be shaggy. If too dry, add a little more heavy cream.

Pour dough out onto the cookie sheet and form into a disc - approximately 8 inches wide. Cut the disc into sixths or eighths and pull the slices out slightly from each other. Place in the freezer for 20-30 mins.

After chilling the scones, brush with a little bit of heavy cream. Bake for 12-14 minutes or until golden brown and a toothpick comes out clean.

Store in an airtight container at room temperature for 3-5 days.

The Best Chocolate Cake

COOK TIME: 22-25 MINUTES

THREE 8" TIERS

Oat milk is a good dairy free alternative for milk.

Olive oil can be used instead of vegetable or canola oil.

Recipe uses 8" cake pans - 9" pans work as well.

Ingredients

1 3/4 cup flour
2 cup sugar
3/4 cup cocoa
2 1/4 tsp baking soda
1/2 tsp baking powder
1 tsp salt
1 cup milk
1/2 cup oil
1 1/2 tsp vanilla
1 cup hot

Instructions

Preheat oven to 350°F.

Prepare three 8" cake pans (9" can also be used).

Whisk together all dry ingredients in a medium bowl. Set aside.

Combine milk, oil, vanilla, and eggs in a separate bowl.

Add wet ingredients to dry ingredients and mix well to combine.

Slowly add hot water and mix until one consistency. Batter will be thin.

Pour even amounts of batter into each prepared pans.

Bake for 22-25 minutes, until a toothpick comes out clean.

Cool for 5 minutes in the pan before removing to a cooling rack.

This recipe also works as cupcakes!