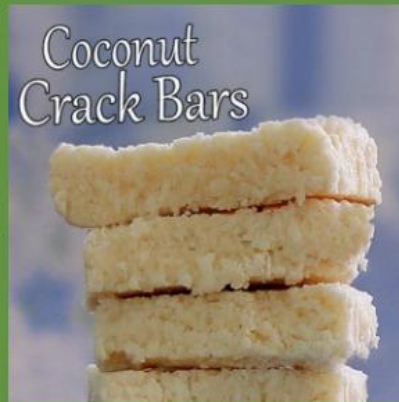
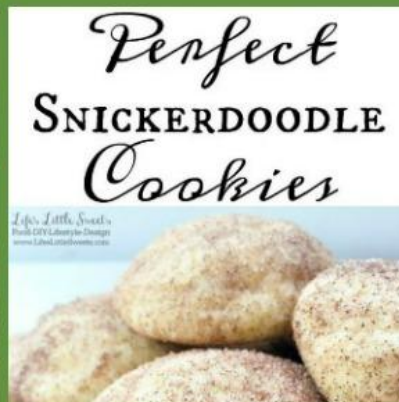


The HomeScholar Cookie Recipe Collection

Choose the cookies you love, then
ready, set, BAKE!



**CHOOSE
YOUR
FAVORITE
COOKIE!**



Perfect SNICKERDOODLE Cookies



[Perfect Snickerdoodle Cookies](#)

1/2 cup coconut oil, melted and cool (can substitute the same amount of unsalted butter, melted and cooled for a traditional option)

1 cup granulated white sugar

1/4 teaspoon baking soda

1/4 teaspoon cream of tartar

1 egg

1/2 teaspoon vanilla extract

1-1/2 cups all-purpose flour

3 tablespoons granulated sugar

1-1/2 teaspoon ground cinnamon

Instructions

In a large mixing bowl, beat coconut oil, 1 cup sugar, baking soda and cream of tartar, scraping down the sides of the bowl, as needed. Add egg and vanilla extract and beat until combined. Add flour in gradually, scraping down the sides as needed. The dough will be sticky and you might need to stir in the remaining flour. Cover the dough and refrigerate for 1 hour or less, until it's easier to handle. While the dough is chilling, combine the 2 tablespoons of sugar and cinnamon in a small bowl. Preheat oven to 375 degrees F. Take out the dough and allow to get to room temperature. You can use a fork to break up dough, if it's too hard. Form 1 inch balls, roll in cinnamon-sugar mixture to coat evenly. Space about 2 inches apart on an un-greased or parchment-lined baking sheet. Bake 10-11 minutes or until the edges are golden. Allow to cool on a wire rack. Makes 36 cookies.

[Soft Batch, Salted Caramel Chocolate Fudge Cookies](#)

12 salted caramels

2 cups semi-sweet chocolate chips

4 tablespoons unsalted butter

2 and 1/2 cups all-purpose flour

6 tablespoons unsweetened cocoa powder

Coupons

2 teaspoon baking powder

1 teaspoon salt

1 cup granulated sugar

3/4 cup light brown sugar, packed

4 large eggs, at room temperature

4 tablespoons whole milk

2 teaspoons vanilla extract

2 cups milk chocolate chips

2 teaspoons flaky sea salt



Instructions

Unwrap the caramels, roll each one into a ball, and place them on a freezer-safe plate. Place the plate in the freezer for 10 minutes. In the meantime, prep your cookie dough. Preheat oven to 325 degrees (F). Line two large baking sheets with parchment paper, lightly spray them with non-stick spray, and set aside. Place the semi-sweet chocolate chips and butter in a small, microwave safe bowl. Heat them in the microwave for 15 second increments of time, mixing in between each, until butter and chocolate are completely melted and can easily be whisked smooth. Set aside. *You may also do this process on the stove top if you don't own a microwave. In a medium-sized bowl whisk together the flour, cocoa powder, baking powder, and salt. Set aside. In a separate medium-sized bowl whisk together the sugars, eggs, milk, and vanilla. Add the dry ingredients into the wet ingredients, and stir to combine - be sure not to over mix here! Fold in the chocolate/ butter mixture and the milk chocolate chips into the batter, stirring until everything is just combined. Scoop 2 tablespoon-sized portions of batter onto the prepared baking sheets, leaving an inch in-between each cookie for inevitable spreading. Press a caramel in the center of each cookie, then top with an additional tablespoon of dough. Lightly press the edges together using your fingers. Place pans in the oven - one at a time - reduce heat to 300 degrees, and bake for 18-20 minutes. Sprinkle the top of each cookie with a pinch of flaky sea salt. Allow cookies to completely cool on the baking sheet before serving.



Old Fashioned Iced Oatmeal Cookies

FOR THE COOKIES:

- 2 cups old-fashioned rolled oats *
- 2 cups unbleached all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- ½ teaspoon ground nutmeg
- 1 cup unsalted butter, room temperature (2 sticks)
- 1 cup light brown sugar, packed
- ½ cup granulated sugar
- 2 large eggs, room temperature
- 1 teaspoon pure vanilla extract

FOR THE ICING:

- 3 tablespoons heavy cream
- 2 tablespoons warm water
- 2 cups confectioners' sugar

(you may substitute milk for the cream - start with 3 tablespoons then add more milk if needed)

Instructions

Preheat oven to 350 degrees. Prepare 2 baking sheets lined with parchment paper. Add the rolled oats to a food processor and pulse 10 times. Don't over process because you want a variety of textures not just a ground oat flour. In a large mixing bowl combine the oats, flour, baking powder, soda, salt, cinnamon and nutmeg. Whisk or stir to combine. Set aside. In the bowl of a stand mixer beat the butter on medium-high about 30 seconds. Add the brown and granulated sugars and mix on medium-high until the batter lightens and becomes fluffy. Add the eggs, one at a time, beating just until the yolk disappears into the batter. Lightly beat in the vanilla. Add about 1/3 of the oat and flour mixture to the butter and egg mixture, mixing on a low speed just until blended. Continue adding the flour mixture until it is fully incorporated. Using a 2 tablespoon size ice cream or cookie scoop (not heaping - leveled straight across the top of the scoop), roll the dough into balls and place on the prepared baking sheet at least 2 inches apart. I was able to fit 6 cookies at a time on each pan. Bake for 10-12 minutes or until the bottoms just being to brown. Do not over bake. Remove the pan from the oven and let the cookies rest for 5 minutes before removing to a rack to cool completely. To prepare the icing combine the confectioners' sugar with the milk or cream and water. Whisk until the sugar is dissolved and the icing is somewhat thick. Place the icing in a shallow dish or container, about 4x4 inches. Quickly dip the tops of the cooled cookies into the icing and let the excess drip off. Set the dipped cookie on the rack until the icing has set. Store the cookies in an airtight container or refrigerator. I stored mine in the fridge and they were perfect!



[Gluten Free, Dairy Free Peanut Butter Cookies](#)

1 cup creamy peanut butter (Skippy is the best!)
1/2 cup granulated white sugar
1/2 cup brown sugar
1 teaspoon baking soda
1 teaspoon vanilla
1 egg

Instructions

Preheat oven to 350 degrees with the oven racks in the upper and lower third. Line 2 cookie sheets with parchment paper. Combine all ingredients in a medium size mixing bowl. Stir to combine. Use a medium size cookie scoop to scoop out the dough (1.5 tablespoon size balls). Put 9 cookies per sheet. Use a fork to make cross hatches on top of the dough. Bake for 8-10 minutes, until the edges are set and the centers are slightly puffed up. Rotate the cookie sheets half way thru baking. Cool on the cookie sheet for 5 minutes before eating. Leftovers will keep in an airtight container for 1 week.

[Kid Approved Gluten Free Gingersnap Cookies](#)

¾ cup butter, softened (but not melted)
1 cup organic cane sugar, divided
½ cup organic brown sugar
⅓ cup molasses
2 pastured eggs
2 teaspoons ground ginger
2 teaspoons ground cinnamon
¼ teaspoon ground cloves
½ teaspoon sea salt
1½ teaspoons baking soda
2¼ cups Bob's Red Mill Gluten Free Flour

Instructions

Preheat your oven to 350 degrees F. In a large mixing bowl using a hand mixer, cream the butter, ½ cup of the cane sugar and the brown sugar. Add the molasses and eggs and continue mixing until it's well combined. Add the ginger, cinnamon, cloves, sea salt and baking soda and mix well. Last, add the Bob's Red Mill gluten free flour and mix until well combined. The mixture will be slightly wet. Roll the gingersnap cookie dough into 1 inch balls, then roll each ball in the remaining ½ cup of cane sugar. Lay the ball on a parchment paper lined baking sheet. Repeat until you've used all the dough. Bake for 15 minutes or until the cookies are crackled and set. Allow the cookies to cool on the baking sheet, then transfer to a wire rack to cool completely. Store in an airtight container.



[Coconut Crack Bars](#)

1 cup shredded unsweetened coconut
¼ cup agave or honey
2 tbsp virgin coconut oil
½ tsp vanilla
1/8 tsp salt

Instructions

Combine everything in a food processor. Add candy decorations, candies, or chocolate chips if desired. Press into small container, about 1/4-1/2 inch thick. Refrigerate at least 1 hour. Cut into small squares. Warning: make multiple recipes if you plan to share, this is a small batch.

Double-Chocolate Mocha Meringue Kisses

3 egg whites
¼ tsp cream of tartar
¼ tsp salt
1 cup sugar
3 Tbsp unsweetened cocoa
1 Tbsp instant coffee or espresso powder
3 Tbsp semi-sweet chocolate mini-chips

Instructions

Beat egg whites, cream of tartar, and salt until soft peaks form. Add sugar, a little at a time, and beat until soft peaks form. Sift in cocoa and espresso powder, and fold together. Fold in the mini-chips. Drop batter by tablespoons onto baking pan lined with parchment paper. Bake 300 degrees for 40 minutes or until crisp.



Slow Cooker Cinnamon Almonds

Ingredients

3 cups almonds
1 large egg white
1 Tbsp water
1 cup brown sugar
1 cup sugar
2 tsp vanilla
3 tbsp cinnamon
1/8 tsp salt

Instructions

Mix together in a large bowl sugars, cinnamon, and salt. In another bowl with a whisk, mix together the egg white and vanilla until it is frothy. Add the almonds and coat thoroughly. Prepare your slow cooker by spraying it with cooking spray. Add the cinnamon almond mixture to the almonds and turn it to low. Stir until the cinnamon sugar mixture is coated well on the almonds. Cook for about 3-4 hours, stirring every 20 minutes. In the very last hour, add ½ cup water and stir well. This will ensure a crunchy coating and help the mixture to harden. Line a baking sheet with parchment paper and spread the almonds onto the sheet to cool. The almonds should be pretty sticky so be sure to separate them the best that you can and let them cool!

Enjoy your cookie baking! Lee Binz, The HomeScholar
www.HomeHighSchoolHelp.com