

Chocolate Chip Meringue Cookies



Ingredients: (yields 12-18 meringues)

- 4 egg whites
- 1/4 teaspoon salt
- 1/4 teaspoon cream of tartar
- 1 tablespoon vanilla extract
- 1 1/4 cups granulated sugar
- 1 cup mini semi-sweet chocolate chips

Instructions:

1. Preheat oven to 300 degrees. Line baking sheets with parchment paper.
2. Beat egg whites, salt, cream of tartar and vanilla on medium until soft peaks form.
3. Gently fold in chocolate chips.
4. Use 1/4 batter for each cookie. Drop onto cookie sheet.
5. Bake at 300 degrees for 30 minutes or until cookies are fully cooked and start to turn light brown.
6. Turn oven off and let cookies sit for another 30 minutes.
7. Serve immediately or store in an airtight container.



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Judy's Black Bottom Cupcakes



Ingredients: (yields 18 cupcakes)

- 1 8-ounce package of cream cheese
- 1 egg
- 1/3 cup granulated sugar
- 1/8 teaspoon salt
- 1 cup miniature chocolate chips
- 1 1/2 cups of flour
- 1 cup granulated sugar
- 1/4 cup unsweetened cocoa powder (for baking)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup water
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 tablespoon cider vinegar

Instructions:

1. Preheat oven to 350 degrees.
2. Line muffin tins (either mini tins or regular) with paper cups.
3. In bowl, gently beat (until fluffy): cream cheese, egg, 1/3 cup sugar and salt. Add chocolate chips.
4. In large bowl, sift together flour, 1 cup sugar, cocoa, baking soda and salt.
5. Make a hole in the center of the dry mixture and pour in: water, oil, vanilla and vinegar. Blend together.
6. Fill muffin tins only 1/3 full with batter and top with a nice heaping dollop of cream cheese mixture. Make certain you don't use too much batter or the cupcakes will bake over the cream cheese.
7. Bake in oven for approximately 30 minutes.
8. Cool on wire rack.



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Banana Chocolate Chip Loaf



Ingredients: (yields 1-2 loaves)

- 1/2 c unsalted butter (room temperature)
- 1 2/3 c sugar
- 2 eggs slightly beaten
- 1/4 tsp salt
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 pint sour cream (low fat or we like regular)
- 3 mashed bananas
- 2 c flour
- 1/4 tsp salt
- 1 tsp vanilla
- 1-2 c mini chocolate chips or 1 1/2 cups regular

Instructions:

1. Preheat oven to 350 degrees F.
2. Cream butter & sugar in electric mixer
3. Slowly add eggs & salt & mix well
4. Dissolve baking powder & baking soda in sour cream (sour cream will begin to foam, then add to above mixture)
5. Slowly add banana pulp
6. Slowly add flour
7. Add vanilla
8. Add mini chocolate chips to mixture - if using regular sized chips, make sure they are coated in flour to prevent them from sinking to the bottom of loaf
9. Grease 2 loaf pans with butter & pour batter into both pans 3/4 of the way
10. Bake @ 350 for 90 minutes*
11. Let cool on wire rack, release from pan once cooled - sprinkle confectioner's sugar on top prior to serving
12. This bread freezes well & tastes just as good, if not better, when it's still cold in the center!

* Number of loaves baked will vary on size of pan. Recipe calls for large loaf pan size 10x5 and small loaf pan 8x4. Baking times will vary. Be sure to check your loaves after an hour by placing a toothpick or skewer in the center. If it comes out clean, your loaf is ready.

** Smaller loaf pans will bake faster.



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Pumpkin Chip Brownies



Ingredients:

- 1 1/2 cups of sugar
- 2 eggs
- 1 15.5 ounce can of pumpkin puree
- 1/4 teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon baking soda
- 2 cups flour
- 1/2 cup canola oil
- 1/2 cup water
- 1 teaspoon cinnamon
- 12 ounces chocolate chips

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9×13 inch pan.
2. In a medium bowl, beat sugar and oil.
3. Gradually add in eggs, water and pumpkin.
4. Add in the remainder of ingredients until thoroughly blended. Then mix in chips.
5. Bake at 350 degrees for 35 minutes or until toothpick (through center of brownie) comes out clean.



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Lemon Squares



Ingredients:

- 2 1/4 cups sifted flour
- 1/2 cup powdered sugar
- 1 cup butter
- 4 eggs
- 2 cups sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 6 tablespoons lemon juice

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9×13 inch pan.
2. In a medium bowl, stir together 2 cups flour and confectioners' sugar. Blend in the melted butter. Press into the bottom of the prepared pan.
3. Bake in oven 20-25 minutes or until light brown.
4. In a large bowl, beat eggs. Combine the sugar, salt, baking powder and 1/4 cup of flour so there will be no flour lumps.
5. Stir the sugar mixture into the eggs. Then, stir in the lemon juice. Pour over the prepared crust and return to the oven.
6. Bake for an additional 35 minutes or until bars are set.
7. Allow to cool completely before sprinkling with confectioner's sugar and cutting into bars.



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Molasses Sugar Cookies



Ingredients: (yields approx. 3-4 dozen)

3/4 cup vegetable oil
1 cup sugar
1/4 cup molasses
1 egg
2 teaspoons baking soda
2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon salt
3/4 teaspoon of ground cloves
1/2 teaspoon ground ginger
Additional sugar

Instructions:

1. Preheat oven to 375 degrees.
2. In a large bowl, combine the oil, sugar and molasses. Add egg; mix well. Combine the flour, baking soda, cinnamon, salt, cloves and ginger; add to sugar mixture and mix well. Cover and refrigerate for a few hours or until easy to handle (approx. 3-4 hours depending upon your patience).
3. Shape dough into 1-in. balls; roll in additional sugar. Place 3 in. apart on well-greased baking sheets.
4. Bake for 7-9 minutes or until tops are cracked and edges are set. Baking time will depend on oven so check on cookies towards the end of baking
5. Cool for 2-3 minutes before removing from pans to wire racks.



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Compost Cookies



Ingredients: (yields approx. 36 cookies)

Cookie base:

- 16 tablespoons butter (2 sticks)
- 1 cup granulated sugar
- 2/3 cup tightly packed brown sugar
- 1 tablespoon agave nectar or clover honey
- 1 egg
- 1/2 teaspoon vanilla extract
- 1 1/3 cups flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon kosher salt

Compost (feel free to add whatever you want):

- 3/4 cup dried cranberries
- 1/2 cup white chocolate chips
- 3/4 cup marshmallows
- 2 cups potato chips
- 1 cup pretzels

Instructions:

1. Combine butter, sugars, and agave (or honey) in a mixer bowl and cream together on medium-high for 2 - minutes. Scrape down the sides of the bowl, add the egg and vanilla, and beat for 7-8 minutes.
2. Reduce speed to low and add in the flour, baking powder, baking soda, and salt. Mix just until dough comes together- not longer than 1 minute. Do not over mix.
3. Add dried cranberries, white chocolate chips and marshmallows and mix until just incorporated- about 30 seconds. Add the potato chips and pretzels on low speed, until just incorporated. Be careful not to over mix or break too many of the pretzels and potato chips.
4. Using an ice cream scoop (or 1/3 cup measure), portion out the dough onto a parchment-lined sheet pan. Pat the tops of the cookie dough domes flat. Wrap the sheet pan tightly in plastic wrap and refrigerate for at least 1 hour or up to 1 week. Do not bake your cookies from room temperature - they will not bake properly.
5. Heat oven to 375 degrees.
6. Arrange the chilled dough a minimum of 4 inches apart on parchment-lined sheet pan. Bake for 18 minutes. The cookies should puff, crackle and spread. After 18 minutes, they should be faintly browned on the edges yet still bright yellow in the center. Give them an extra minute or so if that's not the case.
7. Cool the cookies completely on the sheet pans before transferring to a plate or an airtight container for storage. Cookies will keep fresh for 5 days or in freezer for 1 month.



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Pumpkin Oatmeal Chip Cookies



Ingredients: (yields approx. 36 cookies)

- 2 cups of flour
- 1 cup of old fashioned oats (not instant)
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 cup butter
- 1 cup of light brown sugar
- 1 cup of white granulated sugar
- 1 egg (room temperature)
- 1 teaspoon vanilla
- 1 15-ounce can of pumpkin puree
- 1 cup of semi-sweet mini chocolate chips

Instructions:

1. Preheat oven to 350 degrees F.
2. In medium-sized bowl, whisk flour, oats, baking soda, cinnamon and salt to aerate and break up lumps; set aside.
3. In stand mixer with paddle attachment, beat together softened butter, brown sugar, white sugar, egg and vanilla. Gradually add in dry ingredient mixture until completely blended.
4. Fold in can of pumpkin and chocolate chips in batter.
5. Drop spoon-sized balls of batter onto greased baking sheet.
6. Bake in oven for approximately 10-12 minutes. Then rotate sheets from top to bottom front to back and bake approximately 10-12 more minutes until cookies are lightly browned on bottoms and edges.
7. Let cool for 5 minutes and then move to wire rack for more cooling.



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Pumpkin Chip Muffins



Ingredients: (yields 2 doz. muffins)

- 2 cups flour
- 1 cup sugar
- 3 tsp. baking powder
- 1/2 tsp. salt
- 1 cup milk
- 2 eggs
- 1/2 cup vegetable oil
- 1-2 cups mini chocolate chips
- 1 cup canned pumpkin
- 2-3 tbsp. sour cream
- 2 tsp. cinnamon

Instructions:

1. Preheat oven to 350 degrees.
2. Line muffin tins with cupcake liners.
3. Mix together dry ingredients in medium-sized bowl.
4. Add in wet ingredients to bowl and stir until combined.
(You may use electric mixer but, do not over mix as batter should still have lumps.)
5. Slowly add in the chocolate chips.
6. Fill muffin liners 2/3 full with batter.
7. Bake for 25 minutes or until muffins spring back when touched.
8. Cool on wire rack. Enjoy!



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Judy's Earthquake Cookies



Ingredients: (yields 24 cookies)

- 8 tablespoons unsalted butter
- 4 1-ounce unsweetened baking chocolate squares
- 4 eggs, beaten
- 2 cups sugar
- 2 teaspoons vanilla
- 2 teaspoons baking powder
- 2 cups flour, sifted
- 1/2 teaspoon salt
- confectioner's sugar

Instructions:

1. Preheat oven to 350 degrees.
2. Melt butter and chocolate in a saucepan over medium heat, stirring often.
3. In a medium-sized bowl, beat eggs. Add in sugar, vanilla, and melted chocolate/butter mixture.
4. Add in baking powder, flour and salt and beat until very smooth.
5. Place bowl in fridge and chill as long as 24 hours but at least 2 hours.
6. Prep two cookie sheets with either butter or tin foil.
7. Place confectioner's sugar in bowl large enough to roll out the fudge balls.
8. Take a teaspoon of the cookie dough and roll into balls.
9. Coat the cookie balls with confectioner's sugar by rolling it around in the sugar many times.
10. Place the balls on the baking sheet with enough room for each to "explode" open.
11. Bake for approximately 10-12 minutes depending on oven.
12. Remove cookies and let cool on a wire rack. Make sure to place tin foil under wire rack as powder sugar is very messy.



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