

Ingredients

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- 2 sticks (½ lb.) unsalted butter, softened + extra for greasing baking sheets
- 1 cup dark brown sugar, tightly packed
- ½ cup granulated sugar
- 1½ teaspoons kosher salt
- 2 large eggs
- 2 teaspoons vanilla
- 2 cups (12 oz.) semi-sweet chocolate chips

CHOCOLATE CHIP COOKIES



Directions

1. Preheat the oven to 375°F.
2. **Make the batter:** In a medium bowl, combine the flour and baking soda. Set aside. In the bowl of a mixer fitted with the paddle, "cream" the butter with the dark brown sugar, granulated sugar and salt at medium speed until fluffy, 6-8 minutes. Add the eggs, one by one, and vanilla and beat until blended. Remove the bowl from the machine and stir in the flour mixture and chips.
3. **Form the cookies:** Shape the dough into generous 3-oz. balls and arrange in a single layer on a tray, cover with plastic and refrigerate at least 2 hours and up to 24 hours.
4. **Bake the cookies:** Arrange the cookies on a

heavily greased nonstick baking sheet, leaving at least 1½ inches of space between each one. For "more "gooey" cookies, press each dough ball into the 2-inch circle. It should look almost like a mini chocolate chip cookie burger! For more "crunchy", press and spread each into a flatter 3½- inch circle. Place the tray in the oven, bake at 375°F for 5 minutes then rotate the baking sheet halfway for more evenly browned cookies. Bake an additional 5-8 minutes until light brown. Remove the cookies to cool, 10-15 minutes, before serving.

TIP: This recipe has a slightly richer (but not heavier) flavor because the Molasses notes in the dark brown sugar are really tasty with the vanilla and salt in this classic American cookie. Make sure your dough is very cold and your oven hot when you bake the cookies!

PERFECT COOKIE MATS • MAKES 3 DOZEN COOKIES • WEIGHT OF DOUGH 3¼ LBS.

Ingredients

- 3 cups all-purpose flour
- ¼ cup Dutch process cocoa powder
- 2½ teaspoons baking powder
- 1 stick (¼ lb.) unsalted butter + extra for greasing baking sheets
- 1 cup granulated sugar
- 1 teaspoon kosher salt
- 3 large eggs + 1 egg white
- 1½ tablespoons light corn syrup
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 2 cups whole, blanched almonds, toasted, coarsely chopped
- 2 cups (12 oz.) semi-sweet chocolate chips

CHOCOLATE ALMOND BIS-COOKIE



Directions

- 1. Make the batter:** In a large bowl, sift together the flour, cocoa powder and baking powder. Set aside. In the bowl of an electric mixer fitted with the paddle, “cream” the butter, sugar and salt at medium speed until fluffy, 4-6 minutes. With the mixer running on medium low speed, add the eggs to the butter one by one.
- 2. Finish the batter:** Remove the bowl from the machine and use a sturdy spatula to stir in the corn syrup, vanilla, almond extract, almonds and chips. Do not over mix.
- 3. Form the batter:** Turn the batter out onto a floured flat surface, divide in half and form it into two loaf-like logs about 2 inches wide and 12 inches long. Wrap each log tightly in plastic the way a wrapper fits around a piece of candy. Twist the ends on the plastic wrap on each side to tighten the plastic. Refrigerate for at least 4 hours.
- 4. Bake:** Arrange two racks in the center area of the oven and preheat the oven to 350°F. Using a serrated knife, slice, 1 inch “rounds” of the dough. Remove and discard the plastic from each and arrange on 2 lightly greased baking sheets with at least 1 inch of space between each cookie. Place the trays in the oven and bake until the cookies are lightly browned on top, 12-15 minutes. Remove and cool for at least 15 minutes.
- 5. Fun variations:** Add 1 cup chopped raisins or cranberries to this dough for a fruity note. For more classic biscotti: Bake the logs whole on a greased baking sheet at 350°F, for 30 minutes. Cool for at least 1 hour. Using a serrated knife and a “sawing” motion, slice the baked logs on a flat surface into ½-inch cookies (biscotti); arrange them in a single layer on the same baking sheet and “toast” in a 325°F oven for 10-12 minutes.

TIP: This is like a cross between a cookie and biscotti, but it depends on how you bake it! I like to slice and bake these on the thicker side and dunk them in hot coffee. The word “Biscotti” means “twice cooked,” so you can also bake two “logs,” then cool, slice and bake this again like a classic Biscotti cookie. Form the dough into a log and freeze or refrigerate for up to 2 days.

PERFECT COOKIE MATS • MAKES 3-3½ DOZEN COOKIES • WEIGHT OF DOUGH 3 LBS 11 OZ

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 2 sticks (½ lb.) unsalted butter + extra for greasing baking sheets
- 1½ cups granulated sugar
- 1 teaspoon salt
- 2 large eggs
- 3 tablespoons granulated sugar
- 1 tablespoon ground cinnamon
- ¼ teaspoon dry ginger

SNICKERDOODLES



Directions

1. Preheat oven to 350°F
2. **Make the batter:** In a medium bowl, sift together flour, cream of tartar and baking soda. Set aside. In the bowl of a mixer fitted with the whisk attachment, “cream” butter, sugar and salt on medium speed until light and fluffy, 6-8 minutes. Add the eggs, one by one, with the mixer on medium low speed. Remove the bowl from the mixer and use a sturdy spatula to gently stir in dry ingredients. Do not over mix.
3. **Make the cinnamon sugar:** In a small bowl, combine the sugar, cinnamon and ginger and mix to blend. Set aside.
4. **Form the cookies:** Divide and shape the dough into generous 3-oz. balls (each cookie about 1½ tablespoons of dough). Arrange in a single layer on a tray, cover with plastic and refrigerate for at least 2 hours and up to 24 hours.
5. **Bake:** Roll each cookie dough ball in the cinnamon sugar. Arrange the cookies on a heavily greased nonstick baking sheet, leaving at least 1½ inches of space between each one. For “more “gooey” cookies, press each dough ball into the 2-inch circle. It should look almost like a mini Snickerdoodle burger! For more “crunchy” cookies, press and spread each into a flatter 3½-inch circle. Place the tray in the oven and bake at 350°F for 5 minutes, then rotate the baking sheets halfway for more evenly browned cookies. Bake an additional 4-6 minutes until light brown on the tops and edges. Remove and allow the cookies to cool and firm up slightly, 10-15 minutes, before removing them from the tray and serving.

TIP: My mom, a New England gal herself, told me the funny name originates from a loose interpretation of “crinkly noodles” in German. They do have a slightly crinkly top and the cinnamon sugar in the dough takes me straight back to childhood. These are great solo or turned into ice cream or crème filled sandwiches.

PERFECT COOKIE MATS • MAKES 3½ DOZEN COOKIES • WEIGHT OF DOUGH 3 LBS. 2 OZ.

Ingredients

- 1 can (14 oz.) sweetened, condensed milk
- 2 large egg whites, lightly beaten
- 1 ½ teaspoons almond extract
- 1 teaspoon kosher salt
- 5 cups (about 22 oz.) shredded, sweetened coconut
- 3 cups Rice Krispies cereal
- ½ cup golden raisins or dried cranberries, coarsely chopped
- 2 tablespoons unsalted butter, softened, for greasing baking sheets

FLOURLESS COCONUT MACAROONS



Directions

- 1. Make the batter:** In a medium bowl, whisk together the condensed milk, egg whites, vanilla and salt until smooth. Stir in the coconut, Rice Krispies, and raisins.
- 2. Form the cookies:** Use a large spoon or small ice cream scoop to form 3-oz. "mounds" of dough. You should have 12 balls. Press each cookie firmly in your hands and squeeze so it holds its shape. Arrange in a single layer on a tray, cover with plastic and refrigerate for at least 2 hours and up to 24 hours.
- 3.** Preheat oven to 325°F.
- 4. Bake the cookies:** Arrange the cookies on a

heavily greased nonstick baking sheet, leaving at least 1½ inches of space between each one. For "more "goosey" cookies, press each dough ball into the 2-inch circle. It should look almost like a mini coconut burger! For more "crunchy" cookies press and spread each into a flatter 3½-inch circle. Place the tray in the oven and bake for 10 minutes then rotate the baking sheets halfway for more evenly browned cookies. Bake an additional 8-10 minutes until light brown on the tops and edges. Remove and allow the cookies to cool and firm up slightly, 10-15 minutes, before serving.

TIP: These flourless cookies are tasty. You can make the batter, freeze and bake as needed. I like to sip hot green tea or even an herbal tea with these. Having a gluten-free recipe on hand is so convenient for a cookie platter or entertaining my friends that don't eat gluten. I also love indulging and not worrying about flour!

PERFECT COOKIE MATS • MAKES 3½-4 DOZEN COOKIES • WEIGHT OF DOUGH 2½ LBS.

Ingredients

- 2 cups all-purpose flour
- ½ cup non-alkalized cocoa powder
- 1 teaspoon baking soda
- 2 sticks (½ pound) unsalted butter, softened+ extra for greasing baking sheets
- ¾ cup dark brown sugar, tightly packed
- ¾ cup granulated sugar
- 1½ teaspoons kosher salt
- 2 large eggs
- 2 teaspoons vanilla
- 2 cups (12 oz.) semi-sweet chocolate chips
- 1½ cups (about 9 oz.) walnuts, coarsely chopped

DARK CHOCOLATE WALNUT COOKIES



Directions

1. Preheat the oven to 375°F.
2. **Make the batter:** In a medium bowl, sift the flour, cocoa and baking soda. Set aside. In the bowl of a mixer fitted with the paddle, “cream” the butter with the dark brown sugar, granulated sugar and salt at medium speed until fluffy, 4-6 minutes. Add the eggs, one by one, and vanilla and beat until blended. Remove the bowl from the machine and stir in the flour mixture, chips and walnuts.
3. **Form the cookies:** Shape the dough into generous 3-oz. balls and arrange in a single layer on a tray, cover with plastic and refrigerate at least 2 hours and up to 24 hours.
4. **Bake the cookies:** Arrange the cookies on a heavily greased nonstick baking sheet, leaving at least 1½ inches of space between each one. For “more “gooey”, press each dough ball into the 2-inch circle. It should look almost like a mini dark chocolate walnut burger! For more “crunchy” cookies press and spread each into a flatter 3½-inch circle. Place the tray in the oven and bake for 5 minutes then rotate the baking sheets halfway for more evenly browned cookies. Bake an additional 5-8 minutes until light brown on the tops and edges. Remove and allow the cookies to cool and firm up slightly, 10-15 minutes, before serving.

TIP: This recipe is the closest a brownie comes to a cookie form. I love these “gooey” but also enjoy the thinner “crunchy” ones because they remind me of when I get the precious corner piece from a pan of brownies. They are super chocolatey either way. You can easily freeze this dough and bake as you need. Make sure your dough is very cold and your oven hot when you bake the cookies!

PERFECT COOKIE MATS • MAKES 16-17 COOKIES