



My Recipe Book

Week 7 Cookies, Pastries, and Muffins



Fruity Pebble Marshmallow Cookies

Ingredients:

10 tablespoons unsalted butter room temperature
½ cup granulated sugar
2 cups Fruity PEBBLES™ Cereal or other fruit-flavored crispy cereal, divided
1 large egg room temperature
1 teaspoon vanilla extract
1¾ cups all-purpose flour weighed in grams or spooned and leveled
1 teaspoon baking soda
¼ teaspoon salt
8 large marshmallows

Instructions:

- 1. Cream room temperature butter, sugar, and ½ cup Fruity Pebbles until light and fluffy and the cereal is evenly incorporated. Mix in the egg and vanilla extract to combine.**
- 2. Stir all purpose flour, baking soda, and salt into the wet ingredients. Then fold in an additional 1 cup of Fruity Pebbles cereal into the sugar cookie dough.**
- 3. Scoop 3-4 tablespoon balls of cookie dough, flatten into a disc, and fold the dough over a large marshmallow, sealing the sides of the cookie dough together to enclose the marshmallow.**
- 4. Roll the cookie dough balls in the remaining cereal for extra color and crunch. Place cookie dough balls onto a baking sheet and bake at 350°F for 8-11 minutes until the edge of the cookies are set. Let sit for a few minutes, then transfer to a wire rack to cool.**

Tips:

- 1. Use a 3-4 tablespoon cookie scoop to portion out your cookie dough balls. It makes this step very easy and consistent.**
- 2. I recommend baking 4-6 cookies on one half sheet pan at a time. This will give them enough room so they don't spread into each other. Chill the extra cookie dough balls in the refrigerator while they wait for their turn to bake!**
- 3. The melty marshmallows may leak out the bottom and stick to your baking sheet. To avoid this, line your pan with parchment paper or a silicone mat.**
- 4. Even though it will be difficult, let your cookies cool before taking a bite. The molten marshmallow center straight out of the oven can burn!**

Blueberry Streusel Muffins

Ingredients:

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup unsalted butter, softened
1 cup sugar
2 large eggs
2 teaspoons vanilla extract
1/2 cup whole milk
2 cups blueberries, fresh or frozen

Streusel Topping:

1/4 cup sugar
2 tablespoons flour
2 tablespoons butter, softened
1/2 teaspoon cinnamon

Instructions:

- 1. Preheat oven to 350°. Line muffin pan with paper muffin liners.**
- 2. In a small bowl, whisk together flour, baking powder, and salt. Set aside.**
- 3. In a large bowl, beat butter and sugar until light and fluffy. Add eggs and beat in. Add the vanilla and milk and combine well. Add flour mixture and stir until just combined.**
- 4. Gently fold in blueberries. Divide batter evenly into 12 muffin cups.**
- 5. To prepare streusel topping mix with sugar, flour, butter, and cinnamon with a fork. Sometimes I use my hands to get it fully incorporated so that it has the texture of wet sand. Sprinkle muffins with streusel topping.**
- 6. Bake at 350° for 20 to 25 min, until a tester inserted into the center comes out clean. Makes 12 muffins.**

Strawberry Cheese Danish

Ingredients:

-Strawberries-

**4 cups sliced strawberries
1 tablespoon cornstarch
1 tablespoon sugar**

-Cream Cheese Filling-

**8 oz. (226 g) cream cheese, room temperature
½ cup (60 g) powdered sugar
1 teaspoon vanilla extract**

-Danish Pastry-

**2 puff pastry sheets, thawed
1 large egg lightly beaten with 1 teaspoon water
2 - 3 tablespoons sugar for topping, optional**

-Toppings-

**¼ cup strawberry jam, optional for topping
1 cup powdered sugar
½ teaspoon vanilla extract
2 - 3 tablespoons**

Instructions:

1. Make sure to pull the puff pastry to thaw at room temperature for about 30 - 45 minutes. Preheat the oven to 400 F(204 C). Line 2 large baking sheets with parchment paper.
2. Add the cleaned and sliced strawberries, sugar and cornstarch to a mixing bowl. Mix all the ingredients to ensure all the strawberries are well coated. Allow the berries to sit at room temperature for 15 minutes. **4 cups sliced strawberries, 1 tablespoon cornstarch, 1 tablespoon sugar**
3. In another mixing bowl, mix the room temperature cream cheese until smooth. Mix in the powdered sugar and vanilla extract until smooth and well combined. Taste and adjust the flavor as needed.
4. Unfold one sheet of puff pastry to form a square. Cut the puff pastry along the folded lines. Cut each of the long rectangles in half in the center to form two smaller rectangles of puff pastry. There should be six smaller rectangles total. With a small pairing knife, score or gently cut into the dough, but not all the way through a border about $\frac{1}{4}$ inch from the edges of the puff pastry rectangle.
5. Smooth 1 tablespoon of cream cheese filling into the center of the puff pastry. Stay inside the borders of the smaller rectangle. Decoratively layer the fresh strawberries on top of the cream cheese filling. Lightly brush the edges of the puff pastry with the lightly beaten egg. Sprinkle the entire danish with sugar if you like.
6. If the puff pastry has gotten a bit warm or sticky, transfer the baking sheet with the prepped strawberry danishes into the fridge to chill for 15 - 20 minutes. Chilling helps the puff pastry dough puff up really beautifully. Bake the strawberry cream cheese danish for 20 -25 minutes or until the pastries are a light golden brown color.
7. Cool the strawberry danish on the hot baking sheet for 5 minutes. Transfer to a cooling rack to cool to room temperature. Top each strawberry danish with warm strawberry jam, and with a dusting of powdered sugar. If you prefer a vanilla glaze, whisk 1 cup powdered sugar with 1 - 2 tablespoons milk and $\frac{1}{2}$ teaspoon vanilla extract until smooth and well combined. Drizzle on top of the cooled danishes and enjoy.

Snickerdoodle Muffins

Ingredients:

For the Muffins:

- 2 cups all-purpose flour**
- 1 1/2 teaspoons baking powder**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1 teaspoon ground cinnamon**
- 1/2 cup unsalted butter, melted and cooled**
- 3/4 cup granulated sugar**
- 2 large eggs**
- 1 teaspoon vanilla extract**
- 1 cup plain Greek yogurt or sour cream**

For the Cinnamon Sugar Topping:

- 1/4 cup granulated sugar**
- 1 teaspoon ground cinnamon**
- 2 tablespoons unsalted butter, melted**

Instructions:

- 1. Preheat the Oven:** Preheat your oven to 375°F (190°C). Line a muffin tin with muffin liners or lightly grease the cups with cooking spray. Set aside.
- 2. Prepare the Dry Ingredients:** In a mixing bowl, whisk together the flour, baking powder, baking soda, salt, and ground cinnamon until well combined. Set aside.
- 3. Mix the Wet Ingredients:** In a separate mixing bowl, beat together the melted butter and granulated sugar until smooth and creamy. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.
- 4. Combine Wet and Dry Ingredients:** Gradually add the dry ingredients to the wet ingredients, alternating with the Greek yogurt or sour cream, and mixing until just combined. Be careful not to overmix.
- 5. Fill the Muffin Cups:** Spoon the muffin batter into the prepared muffin cups, filling each cup about two-thirds full.

- 6. Prepare the Cinnamon Sugar Topping:** In a small bowl, combine the granulated sugar and ground cinnamon for the topping.
- 7. Top the Muffins:** Brush the tops of the muffins with melted butter, then sprinkle the cinnamon sugar mixture evenly over the tops.
- 8. Bake the Muffins:** Transfer the muffin tin to the preheated oven and bake for 18-20 minutes, or until the muffins are golden brown and a toothpick inserted into the center comes out clean.
- 9. Cool and Serve:** Remove the muffins from the oven and let them cool in the tin for a few minutes before transferring them to a wire rack to cool completely. Serve warm or at room temperature, and enjoy the delicious taste of these Snickerdoodle Muffins!

Unicorn Cookies

Ingredients:

1 1/4 cups unsalted butter softened
2/3 cup granulated sugar plus extra for rolling
1 teaspoon vanilla extract
2 cups all-purpose flour
1 pinch salt
assorted sprinkles
gel food coloring: pink, yellow, blue and purple

Instructions:

- 1. Preheat the oven to 325°**
- 2. In a stand mixer, beat butter and sugar together on medium-high speed until light and fluffy with the paddle attachment for about 2 minutes.**
- 3. Whisk together the flour and salt and set aside.**
- 4. Add the vanilla extract to the bowl, followed by about a third of the flour mixture, and mix on medium-low until all the flour is incorporated and the cookie dough is formed.**
- 5. Divide the dough into 4 balls.**
- 6. Knead gel color into each ball.**
- 7. Using a cookie scoop add a bit of each of the 4 colors of dough into the scoop and carefully form the dough into 1" balls by gently rolling them together with your hands.**
- 8. Roll cookie balls in sugar and then place the cookie balls about 2 inches apart on a baking sheet. Use a glass to press the cookies down into a disc shape.**
- 9. Add sprinkles to the top of the cookie discs.**
- 10. Bake for 10 minutes, or until the edges begin to lightly brown.**
- 11. Transfer to a wire rack to cool and enjoy!**