



S'mores Cookie Bars

Ingredients:

Part 1: Chocolate Chip Cookie Dough

- ½ cup softened butter
- ½ cup shortening
- ¾ cup brown sugar
- ½ cup white sugar
- 1 room temperature egg
- 1 1/2 teaspoons vanilla extract
- 2 cups flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup semisweet chocolate chips

Part 2: S'mores Ingredients, For In Between The Cookie Dough

- 13 graham crackers
- 1 cup marshmallow creme
- 2 semisweet chocolate bars 8 ounces roughly chopped into large chunks

Instructions:

Part 1: Chocolate Chip Cookie Dough

1. Prep: Preheat the oven to 350F. Line a 9×9 baking pan with parchment paper and grease well.
2. Mix dry ingredients: Combine 2 cups flour, 1 teaspoon baking soda, and ¼ teaspoon salt in a medium-sized bowl. Whisk together until combined and set aside.
3. Cream together: In a large bowl add ½ cup softened butter, ½ cup shortening, ¾ cup brown sugar, ½ cup white sugar and cream together until light and fluffy. Add 1 room temperature egg and 1 1/2 teaspoons vanilla extract to creamed mixture and mix until well combined
4. Combine Wet and Dry ingredients: Gradually add the flour mixture a ½ cup at a time to the wet ingredients, mixing well after each addition until a smooth cookie dough forms.
5. Stir in chocolate chips: Add 1 cup semisweet chocolate chips to the dough and stir together until evenly distributed.

Part 2: Assemble & bake

6. Layer: Press two-thirds of the chocolate chip cookie dough into the lined baking pan for the base. Top with 13 graham crackers and evenly spread 1 cup marshmallow creme, roughly chop 2 semisweet chocolate bars and sprinkle on top, reserving about 1/4 cup. Cover with the remaining cookie dough. Finish with reserved chocolate chunks, a touch of marshmallow creme, and graham cracker crumbs.
7. Bake: Place pan on middle rack in the oven and bake for about 28 minutes. Check at the 23 minute mark as all ovens bake differently and you don't want to over-bake. The edges will be golden brown, while the center will remain a little shiny (but not gooey).
8. Cool and serve: Allow the bars to cool in the pan, as they will continue to bake and set once out of the oven. Once cooled, slice into bars and indulge in the amazingness of these S'mores Chocolate Chip Cookie Bars!



Cinnamon Sugar Cruffins

Ingredients:

- 3 (8 ounce) cans of crescent roll dough
- 1/2 cup butter, completely softened
- 1/2 cup granulated sugar
- 2 tablespoons ground cinnamon

Instructions:

1. Preheat the oven to 350°F. Lightly grease a 12-cup muffin pan with non-stick cooking spray. Set aside.
2. On a lightly floured or sugared surface, roll out each sheet of crescent roll dough and pinch together the perforated lines. Use a rolling pin to roll each sheet of dough out until you have 3 larger rectangles that are slightly larger than what you started with and the perforated lines are well blended back together.
3. Spread a thin layer of the softened butter onto each sheet.
4. Add the sugar and cinnamon to a small bowl and whisk together to combine well. Reserve half of the cinnamon sugar mixture to sprinkle on top of the cruffins after they have baked. Divide the remaining cinnamon sugar mixture amongst the three buttered sheets by sprinkling each sheet so it is covered completely in cinnamon sugar.
5. Starting on the long end of the rectangle, roll up the dough into a tight log. Cut the log in half, giving you two shorter logs. Then cut each of those logs in half, lengthwise, to expose the cinnamon sugar layers within.
6. Repeat with the other two rolled up sheets. When you're finished, you should have 12 pieces.
7. Take each piece and wrap it around your finger to form the shape of a muffin, with the layered side facing out.
8. Place each wrapped piece in the greased muffin pan.
9. Bake on the middle rack of the preheated oven for about 18-20 minutes, rotating the pan halfway through the baking time, until the cruffins are golden brown and crisp on top.
10. Remove from the oven and let the cruffins set in the pan for a few minutes before removing and placing on a cooling rack set on a rimmed baking sheet.
11. Immediately sprinkle each cruffin generously with the remaining cinnamon sugar mixture.
12. Serve warm or at room temperature.



Brown Sugar Cinnamon Pop Tart Cookies

Ingredients:

For the cookies:

- 1 cup salted butter room temperature
- 1 cup granulated sugar
- 2 tsp vanilla extract
- ½ tsp almond extract optional
- 2 eggs room temperature
- 3 cups all-purpose flour
- 2 tbsp whole milk
- 1 tbsp cornstarch
- 2 tsp baking powder
- ½ tsp kosher salt

For the filling:

- ¾ cup light brown sugar
- 1 tbsp all-purpose flour
- 2 tbsp melted butter
- 1 tsp vanilla extract
- 2 tsp cinnamon

For the icing:

- 1 cup powdered sugar
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 3 tbsp milk or heavy cream

Instructions:

For the filling:

1. In a small bowl, mix together all of the filling ingredients. Set aside until needed.

For the cookies:

2. In the bowl of a stand mixer, cream the butter and granulated sugar for 3 minutes, or until light and fluffy. Add in the vanilla, almond extract (if using), eggs and milk. Mix on low until just incorporated.
3. While the mixer is on low, slowly add in the flour, corn starch, baking powder and salt and mix until everything is just incorporated. Do not over mix.
4. Line a cookie sheet with parchment paper and use a large cookie scoop (about 3 tablespoons of dough per cookie) to make dough balls. If the dough feels too soft to work with, refrigerate for 10 minutes before filling.

For assembly:

5. Preheat the oven to 350° and line a cookie sheet with parchment paper. Take 1 cookie dough ball at a time and flatten the cookie dough in your hand. Scoop about 1 teaspoon of the filling into the center of the dough. Fold the dough over the filling and seal. Roll to make round and place on the cookie sheet. These cookies will spread so space only 3-4 per cookie sheet, about 2 inches apart. Bake for 12-14 minutes or until the edges are set and starting to lightly brown. These cookies stay pretty light so don't wait for them to be golden brown or they will overcook.
6. Remove from the oven and place a larger bowl or cookie cutter over the cookie and gently scoot it around to reshape the cookie to be a circle. Allow to cool on the cookie sheet for 5 minutes before transferring to a cookie rack to cool completely.

For the icing:

7. Once the cookies have cooled make the icing. In a medium bowl whisk together the powdered sugar, cinnamon, milk and vanilla extract. Add more milk, 1 tablespoon at a time, to reach desired consistency. Spread the icing on top. The icing will set after 10 minutes. Enjoy!



Elyse's Famous Paw Print Cookies

Ingredients:

- 1 cup unsalted butter softened
- 1 cup sugar
- 1 egg
- 1 tsp vanilla extract
- 2 cups flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 bag of ghiradelli dark chocolate melting wafers only need 24 wafer chips
- 1 bag of semi sweet chocolate chips only 3 chips go onto each cookie for the claws

Instructions:

1. Preheat oven to 350 degrees
2. Line cookie sheet with a cookie mat (or parchment paper) and set aside
3. Using a stand mixer, cream together the butter and sugar.
4. Add in the egg, vanilla and beat to combine.
5. Add in the baking soda, baking powder, salt and flour and beat until a soft dough forms.
6. Using a small ice cream scoop, scoop dough into your hands and roll it into a ball. Roll in extra sugar if desired.
7. Place dough onto cookie sheet 2 inches apart and bake 9-12 minutes.
8. Once cookies are baked, place a melting wafer into the center of the cookie for the pad of the paw
9. Then place 3 chocolate chips above the paw for the claws.
10. Repeat steps with remaining dough and cookies.
11. Let cookies cool for about 30 minutes before enjoying!