Paula Deen’s FAMILY KITCHEN

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Paula's Home Cooking
Paula's best dishes

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FIND PAULA ON
I love a taste of somethin' sweet after a casual weeknight supper or a grand family celebration. Desserts finish off any meal on a sweet note and tie the entire gathering together. I especially adore cookies, brownies, and bars because they are bite-size treats made to share with others.

My husband, Michael, has quite a sweet tooth, and he loves a thin and crispy chocolate chip cookie. There’s something comforting about a simple baked good that everyone knows and loves. I remember going into my kitchen many years ago and telling myself that I wouldn’t leave until I made the best chocolate chip cookie I’d ever eaten. I baked and baked until I got the recipe just right. I finally ended up with perfectly crispy cookies to present to Michael, and I’m happy to say he loved them and asked if there were more. It’s memories like these and the smiles on the faces of people I love that make baking so important to me.

In this issue, I’ve compiled my favorite tried-and-true cookie, brownie, and bar recipes that are perfect for every occasion. I’ve got plenty of beloved classics that have been around for generations, fresh and fruity creations, sweets filled and sandwiched with tasty flavor, indulgent brownies, and all kinds of delicious blondies and bars. Whether you choose to make a staple such as Classic Sugar Cookies or something new like my Strawberry Cheesecake Crumble Bars, these crave-worthy bakes can’t be beat!

These treats come in all sorts of shapes and sizes, but they all bring something special to our lives. I hope these recipes inspire you to get busy baking in the kitchen. Make sure you have a glass of milk on hand to accompany these yummy sweets!

Love and Best Dishes,

PAULA

MY FAVORITES IN THIS ISSUE

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Paula Deen’s
SOUTHERN BAKING
125 FAVORITE RECIPES FROM MY SAVANNAH KITCHEN

Let’s bake up something special together!

This cookbook is a celebration of Southern baking, and you’ll feel the love that Paula has put into this ultimate collection of her favorite cakes, pies, cookies, cobblers, and so much more. From breakfast pastries to dinner rolls, layer cakes, and everything in between, she is sharing 125 recipes for the tastiest bakes that are fit for any occasion. You and your family will love them all.

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cookie jar
CLASSICS

Chocolate chip, peanut butter, oatmeal, and more beloved bakes
CLASSIC SUGAR COOKIES

Makes about 56

1½ cups unsalted butter, softened
1½ cups granulated sugar
2 large eggs
1 tablespoon vanilla extract
4¼ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon cream of tartar
Clear sparkling sugar

1. Preheat oven to 350°. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and granulated sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In another large bowl, whisk together flour, baking powder, baking soda, and cream of tartar. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Shape dough into 1-inch balls, and roll in sparkling sugar. Place on prepared pans, and gently flatten cookies.
4. Bake until edges are lightly browned, 10 to 12 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 3 days.

Baking Tip

Cookies can be prepared through step 3 and frozen in a heavy-duty resealable plastic bag for up to 2 months. Bake as directed.
World’s Best Chocolate Chip Cookies
Makes about 24

1 cup unsalted butter, melted and cooled
1½ cups firmly packed light brown sugar
½ cup granulated sugar
2 large eggs
1 tablespoon vanilla extract
3¼ cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 (11.5-ounce) bag semisweet chocolate chunks
1 cup miniature semisweet chocolate chips

1. In a large bowl, beat melted butter and sugars with a mixer at medium speed until combined. Add eggs and egg yolks, one at a time, beating well after each addition. Beat in vanilla.
2. In a medium bowl, whisk together flour, salt, baking soda, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in chocolate chunks and chocolate chips. Cover and refrigerate for at least 2 hours or up to 3 days.
3. Preheat oven to 350°. Line baking sheets with parchment paper.
4. Using a ¼-cup spring-loaded scoop, scoop dough, and drop 2 inches apart on prepared pans.
5. Bake just until edges are browned and tops are starting to brown, about 12 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 3 days.

Quadruple-Chocolate Cookies
Makes about 36

1½ cups unsalted butter, softened
1 cup firmly packed light brown sugar
¾ cup granulated sugar
1 teaspoon vanilla extract
3 large eggs
2¾ cups all-purpose flour
½ cup Dutch process cocoa powder
1 teaspoon baking powder
½ teaspoon salt
¼ teaspoon baking soda
1 cup bittersweet chocolate chips
1 cup semisweet chocolate chips
1 cup white chocolate chips
1 cup chopped pecans

1. Preheat oven to 350°. Line baking sheets with parchment paper.
2. In a large bowl, beat butter, sugars, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, cocoa, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in all chocolate chips and pecans. Drop dough by ¼ cupfuls 2 inches apart on prepared pans.
4. Bake until edges look dry, 12 to 15 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 3 days.
Dutch process cocoa is natural cocoa powder that has been treated to remove some acid, which makes for a deeper chocolate flavor. As a rule, use regular unsweetened cocoa powder if the recipe does not specifically call for Dutch process cocoa.
Trail Mix Cookies  
Makes 36

1 cup unsalted butter, softened  
1 cup granulated sugar  
1 cup firmly packed light brown sugar  
2 large eggs  
2 teaspoons vanilla extract  
2½ cups all-purpose flour  
1½ teaspoons baking powder  
½ teaspoon salt  
½ cup chopped peanuts  
½ cup raisins  
½ cup candy-coated chocolate pieces  
½ cup chopped pretzels

1. Preheat oven to 350°. Line baking sheets with parchment paper.  
2. In a large bowl, beat butter and sugars with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.  
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in peanuts and all remaining ingredients. Scoop dough by 1½ tablespoonfuls, and roll into balls. Place 2 inches apart on prepared pans.  
4. Bake until edges are lightly browned, 13 to 15 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 5 days.

Cake Batter Cookies  
Makes about 42

1 cup assorted sprinkles, plus more for sprinkling

1. In a large bowl, beat butter and 1½ cups sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.  
2. In a medium bowl, whisk together flour, baking powder, cream of tartar, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Add cream, beating to combine. Beat in sprinkles. Wrap dough in plastic wrap, and refrigerate for at least 1 hour or up to 3 days.  
3. Preheat oven to 350°. Line baking sheets with parchment paper.  
4. Using a 1-inch spring-loaded scoop, scoop dough, and roll into balls. Roll in remaining ¾ cup sugar. Place at least 2 inches apart on prepared pans. Top with additional sprinkles, if desired.  
5. Bake until edges are lightly browned, about 10 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 1 week.
CHOCOLATE CRINKLE COOKIES

Makes about 30

2 (4-ounce) bars semisweet chocolate, chopped
1/2 cup unsalted butter, softened
1 cup firmly packed dark brown sugar
1 1/2 cups granulated sugar, divided
2 large eggs
1/2 teaspoon orange extract
1 1/2 cups all-purpose flour
1/2 cup dark cocoa powder
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup whole milk
1 cup confectioners’ sugar

1. In a small bowl, microwave chocolate on high in 30-second intervals, stirring between each, until melted and smooth (about 1 1/2 minutes total).

2. In a large bowl, beat butter, brown sugar, and 1/2 cup granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extract.

3. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in melted chocolate. Cover and refrigerate until firm, about 2 hours.

4. Preheat oven to 350°.

5. In a small bowl, place remaining 1 cup granulated sugar. In another small bowl, place confectioners’ sugar. Using a 2-tablespoon spring-loaded scoop, scoop dough, and roll into balls. Roll balls in granulated sugar until coated. Roll balls in confectioners’ sugar until coated. Place 2 inches apart on prepared pans.

6. Bake until surface is cracked and edges look dry, 15 to 17 minutes. Let cool on pan for 3 minutes. Remove from pan, and let cool completely on wire racks. Store in an airtight container for up to 3 days.
Peanut Butter Cookies  
*Makes 14*

1. Beat peanut butter, softened butter, and brown sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla, beating until well combined.
2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to peanut butter mixture, beating just until combined. Gradually add milk, beating to combine.
4. Bake until edges are lightly browned, 11 to 14 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 2 days.

Raisin Puffs  
*Makes about 50*

1. In a small saucepan, bring raisins and ¾ cup water to a boil over medium heat. Reduce heat, and simmer until raisins are softened and most of water has been absorbed, about 5 minutes; drain.
2. In a large bowl, beat butter, sugar, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Stir in raisins.
3. In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. (Dough will be crumbly.) Roll dough into 1-tablespoon balls, and roll in sugar. Place 2 inches apart on prepared pans.
4. Bake until lightly browned and puffed, 11 to 14 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 2 days.

**Baking Tip**

These cookies are great to make with children. Little hands can easily roll the dough into balls and coat them in sugar.
Brown Sugar Cookies
Makes about 30

1 cup butter-flavored shortening
1 ¼ cups granulated sugar, divided
½ cup firmly packed light brown sugar
1 ½ teaspoons vanilla extract
½ teaspoon almond extract
2 large eggs
2 ¼ cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
¼ teaspoon salt
Garnish: clear sanding sugar

1. Preheat oven to 350°. Line large baking sheets with parchment paper.
2. In a large bowl, beat shortening, 1 cup granulated sugar, brown sugar, and extracts with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, cream of tartar, baking soda, and salt. With mixer on low speed, gradually add flour mixture to shortening mixture, beating just until combined. Cover and refrigerate for at least 2 hours.
4. Place remaining ¼ cup granulated sugar in a small bowl. Scoop dough by tablespoonfuls, and roll into balls. Roll balls in sugar, and place on prepared pans.
5. Bake until edges are lightly browned, 8 to 11 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Garnish with sanding sugar, if desired. Store in airtight containers for up to 3 days.

Pecan Praline Cookies
Makes about 24

¼ cup unsalted butter, softened
2 cups firmly packed light brown sugar, divided
1 large egg
1 teaspoon vanilla extract
1 ½ cups all-purpose flour
1 ½ teaspoons baking soda
½ teaspoon salt
½ cup heavy whipping cream
½ cup confectioners’ sugar
1 cup chopped pecans

1. Preheat oven to 350°. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and 1 ½ cups brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla, beating until combined.
3. In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Using a 1 ½-inch spring-loaded scoop, scoop dough, and drop 2 inches apart on prepared pans.
4. Bake until lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
5. In a small saucepan, bring cream and remaining ¼ cup brown sugar to a boil over medium heat, stirring constantly; cook for 2 minutes, stirring constantly. Remove from heat; stir in confectioners’ sugar until smooth.
6. Spread warm sugar mixture onto cookies, and sprinkle with pecans. Let stand until set, about 10 minutes. Store in an airtight container for up to 3 days.
BLACK-AND-WHITE SHORTBREAD COOKIES
Makes 16

Cookies:
- 1 cup unsalted butter, softened
- 1 cup plus 2 tablespoons confectioners’ sugar, divided
- 1 teaspoon lemon zest
- ½ teaspoon salt
- 2 cups all-purpose flour

Icing:
- 2 cups confectioners’ sugar, divided
- 2 tablespoons light corn syrup, divided
- 2 teaspoons water, divided
- 2 tablespoons Dutch process cocoa powder

1. For cookies: In a large bowl, beat butter, 1 cup confectioners’ sugar, zest, and salt with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add flour, beating just until combined. (Dough will be crumbly.) Shape dough into a disk, and wrap in plastic wrap. Refrigerate until firm, about 4 hours.

2. Preheat oven to 325˚. Line baking sheets with parchment paper.
4. Bake until edges are golden brown, about 12 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.
5. For icing: In a small bowl, whisk together 1 cup confectioners’ sugar, 1 tablespoon corn syrup, and 1 teaspoon water until smooth. In another small bowl, whisk together cocoa, remaining 1 cup confectioners’ sugar, remaining 1 tablespoon corn syrup, and remaining 1 teaspoon water until smooth. Spread white icing onto half of each cookie, and spread chocolate icing onto the other half. Let stand until icing sets.
Use any type of chocolate chunk and chip you like in these cookies. Peanut butter chips and chopped nuts can be used instead of chocolate chips and toffee bits, too.
**Double-Chocolate Toffee Cookies**  
Makes about 36

1 cup unsalted butter, softened  
1 cup granulated sugar  
1 cup firmly packed light brown sugar  
2 large eggs  
1 tablespoon vanilla extract  
2⅝ cups all-purpose flour  
2 teaspoons cornstarch  
1 teaspoon baking soda  
¼ teaspoon salt  
1½ cups semisweet chocolate chunks  
1½ cups milk chocolate chips  
1 cup toffee bits  
1 tablespoon sea salt

1. Preheat oven to 350°. Line large baking sheets with parchment paper.  
2. In a large bowl, beat butter and sugars with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.  
3. In a medium bowl, whisk together flour, cornstarch, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating well after each addition. Stir in chocolate chunks, chocolate chips, and toffee bits.  
4. Using a 1⅛-inch spring-loaded scoop, scoop dough, and drop 2 inches apart on prepared pans. Sprinkle with sea salt.  
5. Bake until edges are lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 5 days.

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**Loaded Oatmeal Cookies**  
Makes about 24

½ cup plus 3 tablespoons unsalted butter, softened  
½ cup granulated sugar  
½ cup firmly packed light brown sugar  
1 large egg  
1 teaspoon vanilla extract  
1 cup all-purpose flour  
½ teaspoon baking soda  
½ teaspoon salt  
½ teaspoon ground cinnamon  
2 cups old-fashioned oats  
½ cup semisweet chocolate chips  
¼ cup dried cherries  
¼ cup chopped pecans

1. Preheat oven to 350°. Line baking sheets with parchment paper.  
2. In a large bowl, beat butter and sugars with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla, beating until well combined.  
3. In a medium bowl, whisk together flour, baking soda, salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in oats and all remaining ingredients. Scoop dough by 2 tablespoonfuls, and roll into balls. Place 2 inches apart on prepared pans, and flatten slightly.  
4. Bake until golden brown, 12 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 3 days.
fruity & CREAMY

Rich and delicious cookies and bars for every occasion
CARAMEL APPLE CHEESECAKE BARS
Makes about 18

Crust:
1 cup unsalted butter, softened
⅔ cup firmly packed light brown sugar
2 cups all-purpose flour
½ teaspoon kosher salt

Filling:
4 large Pink Lady apples, peeled, halved, cored, and diced (about 8 cups)
1 cup granulated sugar, divided
1½ teaspoons ground cinnamon, divided
½ teaspoon ground nutmeg
2 (8-ounce) packages cream cheese, softened
2 large eggs
1 cup all-purpose flour
¾ cup firmly packed light brown sugar
½ cup old-fashioned oats
½ teaspoon kosher salt
½ cup unsalted butter, softened
½ cup chopped pecans

Caramel ice cream topping*

1. Preheat oven to 350°. Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. For crust: In a large bowl, beat butter and brown sugar with a mixer at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add flour and salt, beating until combined. Press mixture into bottom of prepared pan.
3. Bake until golden brown, about 20 minutes. Let cool completely.
4. For filling: In a large bowl, stir together apples, ½ cup granulated sugar, 1 teaspoon cinnamon, and nutmeg. Transfer apple mixture to a colander set over a bowl, and let drain for at least 30 minutes.
5. In another large bowl, beat cream cheese, eggs, and remaining ½ cup granulated sugar with a mixer at medium speed until smooth. Pour cream cheese mixture onto cooled crust. Spread apple mixture onto cream cheese mixture.
6. In a medium bowl, whisk together flour, brown sugar, oats, salt, and remaining ½ teaspoon cinnamon. Using a fork, stir in butter and pecans until mixture resembles coarse crumbs; sprinkle onto apples.
7. Bake until center is set, about 40 minutes. Let cool in pan to room temperature; refrigerate until chilled.
8. Using excess parchment as handles, remove from pan, and cut into bars; drizzle with caramel before serving.

*We used Smucker’s Caramel Ice Cream Topping.
Blueberry Lemon Bars
Makes about 12

- 8 cups fresh blueberries
- 1 cup sugar
- ¼ cup cornstarch
- 2 tablespoons lemon zest
- 2 tablespoons fresh lemon juice

Crust and Crumble Dough (recipe follows)

1. Preheat oven to 375°.
2. In a large bowl, gently stir together blueberries, sugar, cornstarch, and lemon zest and juice. Pour mixture onto prepared Crust and Crumble Dough in pan; crumble reserved dough onto berries.
3. Bake until top is lightly browned and filling is hot and bubbly, 45 to 50 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 2 days.

Raspberry Pineapple Bars
Makes about 12

- 2 tablespoons unsalted butter
- 6 cups diced fresh pineapple
- 1 tablespoon firmly packed light brown sugar
- 4 cups fresh raspberries
- ½ cup granulated sugar
- 2 tablespoons cornstarch

Crust and Crumble Dough (recipe follows)

1. Preheat oven to 375°.
2. In a medium saucepan, melt butter over medium heat. Add pineapple and brown sugar; cook, stirring occasionally, until pineapple is tender and mixture is reduced by half. Drain pineapple, discarding liquid.
3. In a large bowl, gently stir together pineapple, raspberries, granulated sugar, and cornstarch. Pour mixture onto prepared Crust and Crumble Dough in pan; crumble reserved dough onto mixture.
4. Bake until top is lightly browned and filling is hot and bubbly, 45 to
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50 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 2 days.

**Cherry Almond Bars**  
*Makes about 12*

- 9 cups fresh cherries, pitted  
- ¾ cup sugar, divided  
- 3 tablespoons cornstarch  
- ½ teaspoon almond extract  

**Crust and Crumble Dough**  
(recipe follows)

1. Preheat oven to 375°.  
2. In a medium bowl, gently stir together cherries and ½ cup sugar; let stand for 10 to 15 minutes.  
3. Drain cherries, discarding liquid. Stir cornstarch, extract, and remaining ¼ cup sugar into cherries. Pour mixture onto prepared Crust and Crumble Dough in pan; crumble reserved dough onto cherries.  
4. Bake until top is lightly browned and filling is hot and bubbly, 45 to 50 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 2 days.

**Strawberry Lime Bars**  
*Makes about 12*

- 8 cups coarsely chopped fresh strawberries  
- ¾ cup sugar, divided  
- 2 tablespoons cornstarch  
- 1 tablespoon lime zest  
- 1 tablespoon fresh lime juice  

**Crust and Crumble Dough**  
(recipe follows)

1. Preheat oven to 375°.  
2. In a large bowl, gently stir together strawberries and ½ cup sugar; let stand for 10 to 15 minutes.  
3. Drain strawberries, discarding liquid. Stir cornstarch, lime zest and juice, and remaining ¼ cup sugar into berries. Pour mixture onto prepared Crust and Crumble Dough in pan; crumble reserved dough onto berries.  
4. Bake until top is lightly browned and filling is hot and bubbly, 45 to 50 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 2 days.

**Crust and Crumble Dough**  
*Makes enough for 1 (13x9-inch) pan*

1 cup plus 3 tablespoons unsalted butter, softened  
1 large egg yolk  
2 cups all-purpose flour  
½ cup old-fashioned oats  
1 cup sugar  
1½ teaspoons baking powder  
½ teaspoon salt  

1. Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.  
2. In a large bowl, beat butter and egg yolk with a mixer at medium speed until smooth and creamy.  
3. In a medium bowl, whisk together flour, oats, sugar, baking powder, and salt. Gradually add flour mixture to butter mixture, beating just until combined.  
4. Turn out mixture onto a work surface, and gently knead until a crumbly dough forms. Press three-fourths of dough into bottom of prepared pan. Reserve remaining dough in a small bowl.
Key Lime Meltaway Cookies
Makes 42

1 cup unsalted butter, softened
½ (8-ounce) package cream cheese, softened
2 cups confectioners’ sugar
1¼ cups all-purpose flour
½ cup cornstarch
1 tablespoon poppy seeds
3 teaspoons lime zest, divided
¼ teaspoon salt
2 tablespoons fresh Key lime juice
1½ teaspoons vanilla extract

Coconut Lime Glaze
Makes about 2 cups

2 cups confectioners’ sugar
¼ cup coconut milk
2 teaspoons lime zest

1. In a large bowl, beat butter, cream cheese, and confectioners’ sugar with a mixer at medium-high speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl.
2. In a medium bowl, whisk together flour, cornstarch, poppy seeds, 1½ teaspoons zest, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in lime juice and vanilla. Divide dough in half. Roll each half into a 10-inch log. Wrap tightly in plastic wrap, and refrigerate for at least 2 hours or up to 3 days.

Lemon Frosting (recipe follows)
Yellow sanding sugar

4. Cut logs into ¼-inch-thick slices. Place at least 1 inch apart on prepared pans.
5. Bake until edges are lightly browned, 8 to 10 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. Spoon ½ to 1 teaspoon Coconut Lime Glaze onto cookies; sprinkle with remaining 1½ teaspoons zest. Let stand until glaze is set, about 1 hour. Refrigerate in airtight containers for up to 5 days.

Frosted Lemon Sugar Cookies
Makes about 30

½ cup unsalted butter, softened
¼ cup all-vegetable shortening
1 cup plus 3 tablespoons granulated sugar, divided
1 tablespoon lemon zest
2 large eggs
1 teaspoon lemon extract
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons cornstarch
1½ teaspoons baking powder
½ teaspoon salt

1. In a medium bowl, whisk together flour, cornstarch, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Cover and refrigerate for at least 2 hours or up to 2 days.
2. In a medium bowl, whisk together flour, cornstarch, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Cover and refrigerate for at least 2 hours or up to 2 days.
3. Preheat oven to 375°. Line baking sheets with parchment paper.
4. Place remaining 3 tablespoons granulated sugar in a small bowl. Using a 1½-inch spring-loaded scoop, scoop dough into mounds. Roll each mound into a ball, and roll balls in sugar, coating completely. Place 2 inches apart on prepared pans. Gently flatten balls to ½-inch thickness.
5. Bake until lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Spread Lemon Frosting onto cookies, and sprinkle with sanding sugar. Store in an airtight container for up to 3 days.

Lemon Frosting
Makes about 3 cups

2½ cups confectioners’ sugar
¼ cup salted butter, softened
3 tablespoons fresh lemon juice
½ teaspoon lemon extract

1. In a large bowl, beat all ingredients with a mixer at medium speed until smooth and fluffy, about 2 minutes, stopping to scrape sides of bowl. Use immediately.
Raspberry Swirl Cheesecake Bars
Makes about 9

1 1/2 cups graham cracker crumbs
7 tablespoons unsalted butter, melted
2 tablespoons firmly packed light brown sugar
1/4 teaspoon salt
2 (8-ounce) packages cream cheese, softened
2/3 cup granulated sugar
1 tablespoon all-purpose flour
2 large eggs
1/4 cup sour cream, room temperature
1 1/2 teaspoons vanilla extract
1/2 cup fresh raspberries
1/3 cup seedless raspberry jam

1. Preheat oven to 350°. Line an 8-inch square baking pan with foil, letting excess extend over sides of pan; spray foil with cooking spray.

2. In a medium bowl, stir together graham cracker crumbs, melted butter, brown sugar, and salt. Using the bottom of a measuring cup, firmly press mixture into bottom of prepared pan.

3. Bake for 5 minutes. Let cool on a wire rack. Reduce oven temperature to 325°.

4. In a large bowl, beat cream cheese with a mixer at medium speed until creamy, stopping to scrape sides of bowl. Add room temperature sour cream and vanilla, beating until smooth. Spread filling onto prepared crust.

5. In the work bowl of a food processor, pulse raspberries until smooth. Strain through a fine-mesh sieve into a medium bowl, discarding seeds. Stir jam into raspberry purée. Drizzle 5 tablespoons raspberry sauce onto filling; gently swirl together with a knife.

6. Bake until edges are set and slightly puffed, 30 to 35 minutes. Let cool on a wire rack for 1 hour. Refrigerate until cold and solid, 4 to 6 hours. Using excess foil as handles, remove from pan, and cut into bars. Serve with remaining raspberry sauce.

Meyer Lemon Cooler Cookies
Makes 60

1/2 cup unsalted butter, softened
1 1/2 cups confectioners’ sugar, divided
1/2 cup granulated sugar
1 large egg
3 tablespoons Meyer lemon zest, divided
1/2 teaspoon vanilla extract
1 1/2 cups cake flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon fresh Meyer lemon juice

1. In a large bowl, beat butter, 1/2 cup confectioners’ sugar, granulated sugar, egg, 2 tablespoons zest, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl.

2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in lemon juice until combined. Cover and refrigerate for 1 hour.

3. Preheat oven to 325°. Line baking sheets with parchment paper.

4. Using a teaspoon, scoop dough into mounds. Roll each mound into a 3/4-inch ball. Place on prepared pans.

5. Bake until lightly browned, 10 to 12 minutes. Let cool for 15 to 20 minutes.

6. In the work bowl of a food processor, pulse together remaining 1 cup confectioners’ sugar, and remaining 1 tablespoon zest until combined. Transfer mixture to a medium bowl; gently roll warm cookies in sugar mixture until well coated. Let cool completely on wire racks. Store in an airtight container for up to 3 days.
STRAWBERRY CHEESECAKE CRUMBLE BARS

Makes about 24

2 cups quick-cooking oats
2 cups all-purpose flour
1 cup firmly packed light brown sugar
¾ cup chopped pecans
¾ teaspoon baking soda
1½ cups unsalted butter, softened
2 (8-ounce) packages cream cheese, softened
½ cup granulated sugar
2 large eggs
1 (12-ounce) jar strawberry preserves*

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with cooking spray.
2. In a large bowl, combine oats, flour, brown sugar, pecans, and baking soda. Add butter, and beat with a mixer at medium-low speed until mixture is crumbly. Reserve half of oats mixture. Press remaining mixture into bottom of prepared pan.
3. Bake until lightly browned, about 20 minutes.
4. In a large bowl, beat cream cheese and granulated sugar with a mixer at medium speed until creamy. Add eggs, one at a time, beating just until combined after each addition. Spoon mixture onto prepared crust. Drop preserves by tablespoonfuls onto cream cheese mixture. Sprinkle with reserved oat mixture.
5. Bake until golden brown, 25 to 30 minutes. Let cool completely in pan on a wire rack before cutting into bars. Cover and refrigerate for up to 3 days.

*We used Smucker’s Strawberry Preserves.
Orange Brownies
Makes about 12

2 cups granulated sugar
1½ cups all-purpose flour
1 teaspoon salt
1 cup unsalted butter, softened
4 large eggs
2 teaspoons orange extract
2 teaspoons orange zest, divided
1 cup confectioners’ sugar
2 tablespoons fresh orange juice

1. Preheat oven to 350°. Line a 9-inch square baking pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together granulated sugar, flour, and salt. Add butter, eggs, extract, and 1 teaspoon zest, and beat with a mixer at medium speed until well combined. Spread batter into prepared pan.
3. Bake until golden brown and set in center, about 30 minutes. Remove from oven, and prick all over with a fork.
4. In a small bowl, whisk together confectioners’ sugar, orange juice, and remaining 1 teaspoon zest until smooth. Pour onto brownies. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into squares. Store in an airtight container for up to 2 days.

Lemon Bars with Browned Butter Crust
Makes about 12

Crust:
¼ cup unsalted butter
1½ cups all-purpose flour
1½ cups confectioners’ sugar
¼ teaspoon salt

Filling:
6 large eggs
1 large egg yolk
2¼ cups granulated sugar
1 lemon, zested
1¼ cups fresh lemon juice
¼ teaspoon salt
½ cup all-purpose flour

Garnish: confectioners’ sugar

1. For crust: In a medium saucepan, melt butter over medium heat. Cook, swirling pan occasionally, until butter turns a medium-brown color and has a nutty aroma, 4 to 5 minutes. (Watch carefully as butter starts to brown so it will not burn on the bottom.) Pour butter into a large bowl. Refrigerate until firm enough to beat with a mixer but not cold, about 45 minutes.
2. Preheat oven to 350°. Line a 9-inch square baking pan with parchment paper, letting excess extend over sides of pan; spray parchment with cooking spray.
4. Bake until golden brown, about 15 minutes. Reduce oven temperature to 300°.
5. For filling: In a large bowl, whisk together eggs, egg yolk, granulated sugar, lemon zest and juice, and salt. Whisk in flour until smooth. Pour onto prepared crust.
6. Bake until center is set, 45 to 50 minutes. Let cool completely in pan on a wire rack. Cover and refrigerate overnight. Using excess parchment as handles, remove from pan, and cut into bars. Sift with confectioners’ sugar just before serving, if desired.

-Baking Tip-
You can make the browned butter for the crust 2 to 3 days ahead and refrigerate it. Let it soften for about 45 minutes before continuing with the recipe in step 3.
BANANA PUDDING BARS

Makes about 24

Crust:
2 cups vanilla wafer crumbs
½ cup unsalted butter, melted
1 tablespoon sugar
¼ teaspoon kosher salt

Filling:
¾ cup chopped semisweet chocolate
⅓ cup plus ¼ cup heavy whipping cream, divided
2 medium bananas, sliced
1 (3.4-ounce) box banana cream instant pudding mix
1 cup whole milk

Topping:
1 cup cold heavy whipping cream
¼ cup confectioners’ sugar
¼ teaspoon vanilla extract

Garnish: chopped chocolate, sliced bananas

1. Line a 9-inch square baking pan with foil, letting excess extend over sides of pan; spray foil with cooking spray.

2. For crust: In a medium bowl, stir together all ingredients. Press mixture into bottom of prepared pan. Freeze until firm, about 15 minutes.

3. For filling: In a medium microwave-safe bowl, heat chocolate and ⅓ cup cream on medium in 30-second intervals, stirring between each, until melted and smooth (1½ to 2 minutes total). Spread mixture onto prepared crust. Top with banana slices.

4. In a medium bowl, beat pudding mix, milk, and remaining ¼ cup cream with a mixer at medium speed until very thick, about 2 minutes. Spread onto bananas.

5. For topping: In a medium bowl, beat cream, confectioners’ sugar, and vanilla with a mixer at high speed until stiff peaks form. Spread onto pudding. Cover and refrigerate until cold and set before serving, at least 4 hours or up to 8 hours. Using excess foil as handles, remove from pan, and cut into bars. Garnish with chocolate and banana slices, if desired. Refrigerate in an airtight container for up to 2 days.
filled & SANDWICHED

Tasty creations piled high and packed with flavor
ALMOND SUGAR COOKIE SANDWICHES

Makes about 24

¾ cup unsalted butter, softened
1 (3-ounce) package cream cheese, softened
1 cup granulated sugar
1 teaspoon vanilla extract
1 large egg
2½ cups all-purpose flour
¾ cup ground toasted almonds
Strawberry and apricot preserves
Confectioners’ sugar, for sifting

1. In a large bowl, beat butter and cream cheese with a mixer at medium-high speed until creamy. Add granulated sugar and vanilla, beating until fluffy. Add egg, beating just until combined.

2. In a medium bowl, whisk together flour and ground almonds. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Wrap dough in plastic wrap, and refrigerate for 1 hour.

3. Preheat oven to 350°. Line baking sheets with parchment paper.

4. On a lightly floured surface, roll dough to ⅛-inch thickness. Using a 2½-inch fluted round cutter, cut dough, rerolling scraps as necessary. Using a 1-inch round cutter, cut centers from half of cookies. Place on prepared pans.

5. Bake until edges are golden brown, 10 to 12 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.

6. Spread desired preserves onto flat side of all solid cookies. Sift confectioners’ sugar onto cookies with cutouts. Place cookies with cutouts, flat side down, on top of preserves. Refrigerate in airtight containers for up to 3 days.

--- Baking Tip ---
Any flavor preserves you like can be used with these cookies.
Chocolate-Hazelnut Shortbread Sandwich Cookies
Makes about 15

1. In a large bowl, beat butter, confectioners’ sugar, and vanilla with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl.
2. In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Fold in hazelnuts.
3. Turn out dough onto a lightly floured surface, and divide in half. Shape each half into a disk, and wrap in plastic wrap. Refrigerate for 30 minutes.
4. Preheat oven to 350°. Line baking sheets with parchment paper.
5. On a lightly floured surface, roll dough to ¼-inch thickness. Using a 2-inch square cutter, cut dough, gently rerolling scraps as necessary. Place on prepared pans. Refrigerate for 10 minutes.
6. Bake until lightly browned, 10 to 12 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Spread chocolate-hazelnut spread onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling. Store in an airtight container for up to 3 days.

*We used Nutella.

Chocolate Pistachio Thumbprint Cookies
Makes about 24

1 cup unsalted butter, softened
¼ cup confectioners’ sugar
2 large egg yolks
1 teaspoon orange zest
1 teaspoon vanilla extract
2 cups all-purpose flour
¼ teaspoon salt
1 large egg white
½ cup finely chopped roasted salted pistachios
½ cup bittersweet chocolate chips
½ cup heavy whipping cream

1. Preheat oven to 350°. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and sugar with a mixer at medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg yolks, zest, and vanilla, beating to combine.
3. In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined.
4. Roll dough into 1-inch balls. In a small bowl, whisk egg white until frothy. Place pistachios in a shallow dish. Dip dough balls into egg white, letting excess drip off. Roll in pistachios to coat, and place 2 inches apart on prepared pans. Using your thumb or the back of a spoon, gently press an indentation in center of each ball.
5. Bake until edges are lightly browned, 10 to 12 minutes. Gently press down centers again, and let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
6. In a small saucepan, heat chocolate chips and cream over medium-low heat, stirring frequently, until melted and smooth. Spoon about ½ teaspoon melted chocolate into center of each cookie. Let stand until chocolate is firm, about 1 hour. Store in an airtight container for up to 3 days.
Semisweet chocolate can be used if you don't like bittersweet chocolate.
Lemon Curd and Thyme Thumbprint Cookies
Makes about 30

1½ cups unsalted butter, softened
¾ cup confectioners’ sugar
1 teaspoon vanilla extract
½ teaspoon salt
2 cups all-purpose flour
1 cup cornstarch
2 tablespoons chopped fresh thyme
1 tablespoon lemon zest
1 teaspoon ground coriander
¾ cup lemon curd
Garnish: fresh lemon thyme

1. In a large bowl, beat butter and confectioners’ sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add vanilla and salt, beating to combine.

2. In a medium bowl, whisk together flour, cornstarch, thyme, zest, and coriander. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 2 hours or up to 3 days.

3. Preheat oven to 350°. Line baking sheets with parchment paper.

4. Using a 1½-inch spring-loaded scoop, scoop dough into mounds, and roll each mound into a ball. Place 2 inches apart on prepared pans. Using a wet fingertip, gently make a small indentation in center of each cookie. Spoon about ½ teaspoon lemon curd into center of each cookie.

5. Bake until curd is set and cookie is lightly browned, 12 to 15 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Garnish with lemon thyme, if desired. Store in airtight containers at room temperature for up to 5 days.
Strawberry-Rhubarb “Newtons”

Makes 12

½ cup plus 2 tablespoons unsalted butter, softened
½ cup plus 2 tablespoons granulated sugar
1 vanilla bean, split lengthwise, seeds scraped and reserved
2 large eggs, divided
2 cups all-purpose flour
1½ teaspoons baking powder
1½ teaspoons kosher salt
¼ cup whole milk
Strawberry-Rhubarb Jam (recipe follows)
1 tablespoon water
¼ cup turbinado sugar

1. Line a rimmed baking sheet with parchment paper.
2. In a large bowl, beat butter, granulated sugar, and vanilla bean seeds with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add 1 egg, beating until combined.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Wrap dough tightly in plastic wrap, and refrigerate for 2 hours.
4. On a heavily floured surface, roll dough into a 12x9-inch rectangle, ¼ inch thick. Cut dough crosswise into 4 (3-inch-wide) strips. Spoon Strawberry-Rhubarb Jam down center of each dough rectangle. Fold 1 long side of dough over jam; fold remaining long side of dough over jam to completely enclose filling. Cut each filled dough log into thirds. Place seam side down 2 inches apart on prepared pans. Refrigerate for 1 hour.
5. Preheat oven to 350°.
6. In a small bowl, whisk together 1 tablespoon water and remaining egg until combined. Using a pastry brush, lightly brush egg wash onto dough. Sprinkle with turbinado sugar.
7. Bake until golden brown, about 15 minutes. Let cool for 1 hour. Store in an airtight container for up to 3 days.

Strawberry-Rhubarb Jam
Makes about 2 cups

2 cups fresh strawberries, hulled and halved
2 cups frozen chopped rhubarb, thawed and drained
4 teaspoons kosher salt
1½ cups sugar

1 ounce liquid pectin
4 (3-inch) sprigs fresh rosemary

1. In a Dutch oven, cook strawberries, rhubarb, and salt over medium-high heat, stirring frequently, until fruits release their juices and mixture comes to a boil.
2. In a small bowl, stir together sugar and pectin. Gradually whisk sugar mixture into strawberry mixture; cook, stirring occasionally, until mixture registers 223° on a candy thermometer. Remove from heat. Stir in rosemary, and let steep for 5 minutes. Discard rosemary. Let mixture cool for 2 hours. Cover and refrigerate for up to 5 days.
BANANA PUDDING WHOOPIE PIES

Makes about 12

Cookies:
½ cup unsalted butter
1 cup granulated sugar
1 teaspoon vanilla extract
2 large eggs
1½ cups all-purpose flour
½ teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon kosher salt
¼ cup whole milk

Filling:
1 (3.4-ounce) box banana cream instant pudding mix
1 cup cold whole milk
¼ cup cold heavy whipping cream
2 medium bananas, sliced

Garnish: confectioners’ sugar

1. Preheat oven to 350°. Line baking sheets with parchment paper.
2. For cookies: In a large bowl, beat butter, granulated sugar, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture and milk to butter mixture, beating at low speed until combined. Using a 1½-tablespoon spring-loaded ice cream scoop, drop batter 3 inches apart on prepared pans.
4. Bake until golden brown, about 12 minutes. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on wire racks.
5. For filling: In a medium bowl, beat pudding mix, milk, and cream with a mixer at medium speed until very thick, about 2 minutes. Cover and refrigerate for 1 hour.
6. Spread about 1 tablespoon pudding onto flat side of cookies. Top half of cookies with 3 to 4 banana slices. Place remaining cookies, flat side down, on banana slices; gently press. Serve immediately, or cover and refrigerate for up to 1 hour. Garnish with confectioners’ sugar, if desired.
S’MORES COOKIES
Makes about 24

¼ cup unsalted butter, softened
¼ cup creamy cookie butter*
6 tablespoons firmly packed light brown sugar
1 large egg
1½ teaspoons vanilla extract
1 cup all-purpose flour
2 tablespoons cornstarch
¼ teaspoon salt
¼ teaspoon ground ginger
¼ teaspoon ground cinnamon
Marshmallow Filling (recipe follows)
1 (16-ounce) package chocolate-flavored candy coating, melted
White nonpareils

1. In a large bowl, beat butter and cookie butter with a mixer at medium-high speed until creamy, about 2 minutes. Add brown sugar, and beat until fluffy. Add egg and vanilla, beating to combine.

2. In a medium bowl, whisk together flour, cornstarch, salt, ginger, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Divide dough in half. Roll each half to ¼-inch thickness between 2 sheets of lightly floured parchment paper. Refrigerate for at least 2 hours or up to 3 days.

3. Preheat oven to 350°. Line baking sheets with parchment paper.

4. Remove top layer of parchment. Using a 2-inch round cutter, cut dough, rerolling scraps as necessary. Place on prepared pans.

5. Bake until edges are lightly browned, 8 to 10 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Pipe Marshmallow Filling onto top of cookies. Refrigerate until filling is set, 2 to 4 hours.

6. Dip each cookie halfway in melted candy coating; dip bottom of cookie in candy coating to coat completely. Press bottom of each cookie into nonpareils, and place on parchment paper. Let stand until coating is set. Store in airtight containers for up to 5 days.

*We used Biscoff

Marshmallow Filling
Makes about 6 cups

½ cup cold water
2 tablespoons plus ½ teaspoon unflavored gelatin
2 cups sugar
½ cup hot water
½ cup light corn syrup
¼ teaspoon salt
2 large egg whites, room temperature
½ teaspoon vanilla extract

1. Place ½ cup cold water in a small bowl. Sprinkle gelatin over water; let stand until softened, about 5 minutes.

2. In a heavy-bottomed saucepan, combine sugar, ½ cup hot water, corn syrup, and salt. Cook over medium heat, stirring constantly, until sugar is dissolved. Cook, without stirring, until mixture registers 240° on a candy thermometer. Remove from heat, and add gelatin mixture; set aside.

3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until stiff peaks form. With mixer running, add hot gelatin mixture in a slow, steady stream. Beat until thick and glossy, about 10 minutes. Beat in vanilla. Spoon marshmallow mixture into a pastry bag fitted with a large round tip. Use immediately.
Caramel Apple Snickerdoodles
Makes about 28

¾ cup unsalted butter, softened
1 ½ cups granulated sugar, divided
¼ cup firmly packed light brown sugar
2 large eggs
2 teaspoons caramel extract
1 teaspoon vanilla extract
3 ½ cups all-purpose flour
2 (0.74-ounce) packets apple cider drink mix*
3 teaspoons apple pie spice, divided
2 teaspoons baking powder
1 teaspoon salt
½ cup apple butter
28 individually wrapped soft caramels, unwrapped

1. In a large bowl, beat butter, 1 cup granulated sugar, and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.

2. In a medium bowl, whisk together flour, drink mix, 2 teaspoons pie spice, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Add apple butter, beating until smooth. Wrap dough in plastic wrap, and refrigerate for at least 30 minutes or up to 2 hours.

3. Preheat oven to 350°. Line 2 baking sheets with parchment paper.

4. In a small bowl, stir together remaining ½ cup granulated sugar and remaining 1 teaspoon pie spice.

5. Using a 1¾-inch spring-loaded scoop, scoop dough into mounds. Insert 1 caramel into each mound. Roll each mound into a ball, being sure to completely enclose caramel. Roll each ball in sugar mixture to coat. Place at least 2 inches apart on prepared pans.

6. Bake for 10 to 15 minutes (10 minutes for chewier cookies and 15 minutes for crispier cookies). Let cool on pans for 5 minutes. Remove from pans, and let cool slightly on wire racks. Serve slightly warm. Store in airtight containers at room temperature for up to 1 week. For a gooey caramel, slightly warm cookie in microwave for 5 seconds.

*We used Alpine Spiced Apple Cider Drink Mix.

PB&J Thumbprints
Makes about 48

⅓ cup creamy peanut butter
1 cup firmly packed dark brown sugar
1 teaspoon vanilla extract
1 large egg
2 cups all-purpose flour
¾ teaspoon baking powder
½ teaspoon salt
1⅔ cups strawberry preserves

1. Preheat oven to 350°. Line baking sheets with parchment paper.

2. In a large bowl, beat peanut butter, brown sugar, and vanilla with a mixer at medium speed until fluffy. Add egg, beating until combined.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to peanut butter mixture, beating just until combined. Roll dough into 1½-inch balls, and place 1½ inches apart on prepared pans. Using your thumb or the back of a spoon, gently press an indentation in center of each ball.

4. Bake for 12 to 14 minutes. Gently press down centers again. Fill center of each cookie with about 1 teaspoon strawberry preserves. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks. Store in airtight containers for up to 3 days.
Stuffed Peanut Butter Cookies
Makes about 16

1 1/3 cups creamy peanut butter, divided
1/2 cup confectioners’ sugar, sifted
3 tablespoons unsalted butter, softened
3 tablespoons all-vegetable shortening
1/3 cup granulated sugar
1/3 cup firmly packed light brown sugar
2 large eggs
1 1/3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup finely chopped peanuts

1. Line a baking sheet with wax paper.
2. In a large bowl, beat 2/3 cup peanut butter and confectioners’ sugar with a mixer at medium speed until smooth and creamy. Using a 1-inch spring-loaded scoop, scoop mixture onto prepared pan. Freeze for at least 30 minutes.
3. In a large bowl, beat butter, shortening, granulated sugar, brown sugar, and remaining 1/3 cup peanut butter with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for 30 minutes.
5. Preheat oven to 350°. Line baking sheets with parchment paper.
6. Using a 2-inch spring-loaded scoop, scoop dough into balls. Using the bottom of a glass, flatten balls into 3 1/2-inch circles, about 1/4 inch thick. Place frozen peanut butter balls in center of dough circles, and fold edges of dough around filling to completely enclose and seal. Sprinkle peanuts onto
balls, pressing gently to adhere. Place balls 2 inches apart on prepared pans.

7. Bake until edges are lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

**Root Beer Float Cookies**  
*Makes 24*

- ¹⁄₂ cup unsalted butter, softened
- 1½ cups firmly packed light brown sugar
- 2 large eggs
- ¹⁄₂ teaspoons root beer extract
- ¹⁄₂ teaspoon vanilla extract
- 3 cups all-purpose flour
- ¹⁄₂ teaspoon baking powder
- ¹⁄₂ teaspoon salt
- 1 cup granulated sugar
- Vanilla Malted Buttercream (recipe follows)
- ¹⁄₄ cup unsweetened cocoa powder

1. Preheat oven to 350°. Line baking sheets with parchment paper.

2. In a large bowl, beat butter and brown sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Using a 1-inch spring-loaded scoop, scoop dough into mounds. Roll each mound into a ball, and roll balls in granulated sugar, coating completely. Place 2 inches apart on prepared pans. Using the bottom of a glass, gently press each ball to ½-inch thickness.

4. Bake until edges are lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Pipe about 2 tablespoons Vanilla Malted Buttercream onto each cookie. Dust with cocoa. Store in airtight containers in refrigerator for up to 1 week.

**Vanilla Malted Buttercream**  
*Makes about 3 cups*

- ¹⁄₂ cup unsalted butter, softened
- 1 (8-ounce) package cream cheese, softened
- 3 cups confectioners' sugar
- 1 cup malted milk powder
- 1 tablespoon vanilla extract

1. In a large bowl, beat butter and cream cheese with a mixer at medium speed until creamy. Add confectioners' sugar, milk powder, and vanilla, beating to combine. Spoon mixture into a pastry bag fitted with a medium round tip. Use immediately.
CHEWY GINGERBREAD SANDWICH COOKIES

Makes about 24

½ cup unsalted butter, softened
½ cup butter-flavored shortening
¾ cup firmly packed light brown sugar
1 large egg
½ cup molasses
2 teaspoons vanilla extract
3 cups all-purpose flour
2½ teaspoons ground ginger
1½ teaspoons baking soda
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground cloves
½ cup granulated sugar

Fluffy Marshmallow Filling (recipe follows)

1. In a large bowl, beat butter, shortening, and brown sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, molasses, and vanilla, beating to combine.
2. In a medium bowl, whisk together flour, ginger, baking soda, baking powder, salt, cinnamon, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Cover and refrigerate for at least 2 hours.
3. Preheat oven to 350°. Line baking sheets with parchment paper.
4. Using a 1-inch spring-loaded scoop, scoop dough into mounds. Roll each mound into a ball, and roll balls in granulated sugar, coating completely. Place at least 3 inches apart on prepared pans.
5. Bake until edges are firm and centers are cracked, 10 to 12 minutes. Let cool on pans for 2 minutes. Remove from pans, and let cool completely on wire racks.
6. Place Fluffy Marshmallow Filling in a pastry bag fitted with a large star tip. Pipe filling onto flat side of half of cookies. Place remaining cookies, flat side down, on top of filling. Cover and store at room temperature for up to 1 week.

Fluffy Marshmallow Filling

Makes about 3½ cups

2 (7-ounce) jars marshmallow crème
¼ cup all-vegetable shortening
1 cup confectioners’ sugar

1. In a medium bowl, beat marshmallow crème and shortening with a mixer at medium-high speed until smooth. Reduce mixer speed to medium-low. Gradually add confectioners’ sugar, beating until smooth. Cover and store at room temperature for up to 1 week.
brownie HEAVEN

Fudgy, nutty, and gooey chocolate creations
S’MORES BROWNIES

Makes about 12

½ cup unsalted butter, cubed
2 (4-ounce) bars semisweet chocolate, chopped
¾ cup plus 2 tablespoons firmly packed light brown sugar, divided
½ cup all-purpose flour
½ teaspoon salt
¼ teaspoon baking powder
4 large eggs, divided
2⁄3 cup plain Greek yogurt, divided
3 teaspoons vanilla extract, divided
1 cup crunchy cookie butter*
2 (4-ounce) bars milk chocolate, chopped
2 cups miniature marshmallows
1 cup crumbled graham crackers

1. Preheat oven to 350°. Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan; spray parchment.

2. In a medium microwave-safe bowl, combine butter and semisweet chocolate. Microwave on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth (about 1 ½ minutes total).

3. In a small bowl, whisk together ¾ cup brown sugar, flour, salt, and baking powder. In a large bowl, whisk together 3 eggs, ⅓ cup yogurt, and 2 teaspoons vanilla. Add sugar mixture to egg mixture, whisking to combine. Add melted chocolate, whisking until combined. Spread half of batter in prepared pan.

4. In another medium bowl, whisk together cookie butter, remaining ⅓ cup yogurt, remaining egg, remaining 2 tablespoons brown sugar, and remaining 1 teaspoon vanilla. Drop mixture by tablespoonfuls onto chocolate batter. Drop remaining chocolate batter by tablespoonfuls onto cookie butter layer. Using a knife, swirl batters together.

5. Bake until light golden brown, about 25 minutes. Let cool slightly. Sprinkle with milk chocolate, marshmallows, and graham crackers. Bake until marshmallows are toasted and chocolate is melted, about 5 minutes more. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into squares. Store in an airtight container for up to 3 days.

*We used Biscoff.
Double-Chocolate Pistachio Brownies  
Makes about 24

1½ cups unsalted butter, softened  
1½ cups firmly packed light brown sugar  
1 cup granulated sugar  
1 tablespoon vanilla extract  
1¾ cups all-purpose flour  
1 cup unsweetened cocoa powder  
½ teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt  
1 cup white chocolate chips  
1 cup dark chocolate chips  
1 cup chopped pistachios

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil; spray foil with cooking spray.
2. In a large bowl, beat butter, sugars, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, sift together flour, cocoa, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in white chocolate, dark chocolate, and pistachios. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 35 to 45 minutes. Let cool completely in pan on a wire rack. Using excess foil as handles, remove from pan, and cut into squares. Store in an airtight container for up to 3 days.

Cream Cheese Caramel Brownies  
Makes about 30

1 cup unsalted butter  
2 (4-ounce) bars unsweetened chocolate  
3½ cups sugar, divided  
6 large eggs, divided  
1 tablespoon vanilla extract  
1¾ cups all-purpose flour  
1 (8-ounce) package cream cheese, softened  
1 cup caramel ice cream topping

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil; spray foil with cooking spray.
2. In a small saucepan, combine butter and chocolate. Cook over medium-low heat, stirring frequently, until chocolate is melted and mixture is smooth. Remove from heat, and let cool slightly.
3. In a large bowl, beat 3 cups sugar, 5 eggs, and vanilla with a mixer at medium-high speed until pale and fluffy, about 6 minutes. Reduce mixer speed to medium-low. Gradually add flour, beating until combined. Stir in melted chocolate. Reserve 1 cup batter. Pour remaining batter into prepared pan.
4. In a small bowl, beat cream cheese, remaining ¼ cup sugar, and remaining egg with a mixer at medium-high speed until pale and fluffy, about 6 minutes. Reduce mixer speed to medium-low. Gradually add flour, beating until combined. Stir in melted chocolate. Reserve 1 cup batter. Pour remaining batter into prepared pan.
5. Bake until set in center, 30 to 35 minutes. Let cool completely in pan on a wire rack before cutting into squares. Store in airtight containers for up to 1 week.
SALTED CARAMEL BROWNIES
Makes about 24

1½ cups unsalted butter, cubed
2 (4-ounce) bars semisweet chocolate, chopped
6 large eggs
2 cups sugar
½ teaspoon salt
2 cups all-purpose flour
1 cup unsweetened cocoa powder
2 teaspoons vanilla extract
1 teaspoon caramel extract
40 individually wrapped soft caramels, unwrapped
Sea salt, for sprinkling

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

2. In a medium microwave-safe bowl, combine butter and chocolate. Microwave on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth (about 1½ minutes total).

3. In a large bowl, beat eggs, sugar, and salt with a mixer at high speed until light and fluffy, about 3 minutes. Add melted chocolate, flour, cocoa, and extracts, beating to combine. Stir in caramels. Spread batter in prepared pan.

4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Sprinkle with sea salt. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into squares. Store in airtight containers for up to 3 days.
Triple-Chocolate Brownies

Makes 9

2 (4-ounce) bars bittersweet chocolate, chopped
\( \frac{1}{4} \) cup unsalted butter
1 cup sugar
2 large eggs
1\( \frac{1}{2} \) cups all-purpose flour
1 teaspoon baking powder
\( \frac{1}{4} \) teaspoon kosher salt
2 tablespoons water
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1 cup white chocolate chips

1. Preheat oven to 350°. Line a 9-inch square baking pan with foil, letting excess extend over sides of pan; spray foil with baking spray with flour.
2. In a large microwave-safe bowl, combine bittersweet chocolate and butter. Microwave on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth (about 1\( \frac{1}{2} \) minutes total).
3. Add sugar to melted chocolate, and beat with a mixer at medium speed until combined. Add eggs, beating just until combined.
4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to chocolate mixture, beating until combined. Beat in 2 tablespoons water and vanilla. Stir in semisweet chocolate chips and white chocolate chips. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out with a few moist crumbs attached, 20 to 25 minutes. Let cool in pan for 10 minutes. Using excess foil as handles, remove from pan, and let cool completely on a wire rack. Cut into 3-inch squares. Store in an airtight container for up to 3 days.

Traditional Fudgy Brownies

Makes about 24

1 cup unsalted butter
2 (4-ounce) bars unsweetened chocolate, chopped
3\( \frac{1}{2} \) cups granulated sugar
5 large eggs
1 tablespoon vanilla extract
1\( \frac{1}{2} \) cups all-purpose flour
\( \frac{1}{2} \) teaspoon salt
Garnish: confectioners’ sugar

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with cooking spray.
2. In a small saucepan, cook butter and chocolate over medium-low heat, stirring occasionally, until chocolate is melted and mixture is smooth.
3. In a large bowl, beat granulated sugar and eggs with a mixer at medium-high speed until fluffy. Beat in vanilla. Gradually add flour and salt, beating until combined. Stir in melted chocolate. Spread batter into prepared pan.
4. Bake until center is set, 35 to 40 minutes. Let cool completely in pan on a wire rack before cutting. Garnish with confectioners’ sugar, if desired. Cover and refrigerate for up to 3 days.
PEANUT BUTTER SWIRL BROWNIES

Makes about 12

1 cup unsalted butter, melted
4 large eggs, divided
2 teaspoons vanilla extract
1 teaspoon peanut butter extract
2 cups granulated sugar
1¼ cups all-purpose flour, divided
¾ cup unsweetened cocoa powder
½ teaspoon baking powder
¼ teaspoon salt
1 (8-ounce) package cream cheese, softened
1 cup creamy peanut butter
½ cup confectioners’ sugar
2 tablespoons heavy whipping cream

flour, cocoa, baking powder, and salt. Gradually add flour mixture to butter mixture, whisking to combine. Reserve 1 cup batter. Spread remaining batter in prepared pan.

3. In another medium bowl, beat cream cheese with a mixer at medium-high speed until smooth. Add peanut butter, beating until combined. Add confectioners’ sugar and remaining ½ cup flour, beating until smooth. Add cream and remaining egg, beating until combined. Spread peanut butter mixture onto batter in pan. Drop reserved 1 cup batter by tablespoonfuls over peanut butter mixture. Using a knife, swirl batters together.

4. Bake until a wooden pick inserted in center comes out clean, about 45 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 3 days.

1. Preheat oven to 350°. Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan; spray parchment.

2. In a large bowl, whisk together melted butter, 3 eggs, and extracts until smooth. In a medium bowl, whisk together granulated sugar, 1¼ cups
Browned Butter Walnut Brownies
Makes about 24

1¼ cups unsalted butter
2½ cups sugar
1½ cups unsweetened cocoa powder
2 tablespoons heavy whipping cream
2 teaspoons vanilla extract
1 teaspoon salt
4 large eggs
2/3 cup plus 2 tablespoons all-purpose flour
1 cup toasted chopped walnuts
1 cup toffee bits
1 cup semisweet chocolate chunks

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil, letting excess extend over sides of pan; spray foil with baking spray with flour.
2. In a small saucepan, melt butter over medium heat. Cook, stirring frequently, until butter turns a medium-brown color and has a nutty aroma, about 8 minutes. Pour into a large bowl, and let cool for 10 minutes.
3. Add sugar, cocoa, cream, vanilla, and salt to browned butter, whisking to combine. Add eggs, one at a time, whisking well after each addition. Whisk in flour until combined. Stir in walnuts, toffee, and chocolate chunks. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool completely in pan on a wire rack. Using excess foil as handles, remove from pan, and cut into squares. Store in an airtight container for up to 3 days.

Chocolate Chip Cookie Brownies
Makes about 24

1 cup unsalted butter
1½ (4-ounce) bars bittersweet chocolate, chopped
1 (4-ounce) bar semisweet chocolate, chopped
1¼ cups sugar
4 large eggs
1 teaspoon vanilla extract
1¼ cups all-purpose flour
1 (16.5-ounce) roll refrigerated chocolate chip cookie dough

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil; spray foil with cooking spray.
2. In a medium saucepan, combine butter and chocolates. Cook over medium-low heat, stirring occasionally, until chocolate is melted and mixture is smooth. Remove from heat; let cool for 10 minutes.
3. In a large bowl, beat sugar, eggs, and vanilla with a mixer at medium-high speed until thick and pale. Gradually add flour, beating until combined. Add melted chocolate, beating until smooth. Spoon batter into prepared pan.
5. Bake until center is set, about 30 minutes. Let cool completely in pan on a wire rack before cutting into bars. Store in an airtight container for up to 3 days.
MISSISSIPPI MUD BROWNIES

Makes about 36

1 cup unsalted butter, cubed
1¾ cups sugar
4 large eggs
1 teaspoon vanilla extract
1½ cups all-purpose flour
½ cup unsweetened cocoa powder
2 teaspoons baking powder
½ teaspoon salt
¾ cup creamy peanut butter
2 cups miniature marshmallows
1 cup chopped toasted pecans
Chocolate Frosting (recipe follows)

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil, letting excess extend over sides of pan; spray foil with cooking spray.
2. In a large microwave-safe bowl, melt butter on high in 30-second intervals, stirring between each, until smooth (about 2 minutes total). Let cool for 5 minutes. Add sugar, eggs, and vanilla, whisking until smooth.
3. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. Gradually add flour mixture to butter mixture, whisking until smooth. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool for 10 minutes.

Spread peanut butter on top, and sprinkle with marshmallows and pecans. Bake until marshmallows are just soft, about 2 minutes more. Let cool completely in pan on a wire rack.
5. Spread Chocolate Frosting onto marshmallow layer. Cover and refrigerate until frosting is set, about 30 minutes. Using excess foil as handles, remove from pan, and cut into squares.

Chocolate Frosting

Makes about 1½ cups

½ cup unsalted butter, cubed
5 tablespoons unsweetened cocoa powder
½ cup whole milk
1 teaspoon vanilla extract
3 cups confectioners’ sugar, sifted

1. In a large microwave-safe bowl, melt butter on high in 30-second intervals, stirring between each, until smooth (about 1½ minutes total). Let cool for 5 minutes. Add cocoa, whisking until smooth. Whisk in milk and vanilla until combined. Gradually add confectioners’ sugar, whisking until smooth. Use immediately.
Brownies can be prepared through step 4 and frozen for up to 1 month. Let them thaw completely at room temperature before frosting as directed.
Peppermint Brownies
Makes about 24

1 1/2 cups unsalted butter, melted
1 cup unsweetened cocoa powder, sifted
3 cups sugar
4 large eggs
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon vanilla extract
1/2 teaspoon peppermint extract
2 (12-ounce) bags individually wrapped chocolate-covered peppermint patties, unwrapped

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan; spray parchment.
2. In a medium bowl, whisk together melted butter and cocoa until smooth; set aside.
3. In a large bowl, beat sugar and eggs with a mixer at medium-high speed until thick and pale, about 5 minutes. Reduce mixer speed to medium. Add butter mixture, beating to combine. Add flour, salt, and extracts, beating to combine.
4. Spread half of batter in prepared pan. Place peppermint patties in a single layer on batter in pan. Spread remaining batter onto patties.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into squares. Store in airtight containers for up to 3 days.

Coconut-Almond Brownies
Makes about 24

1 cup unsalted butter, cubed
2 (4-ounce) bars bittersweet chocolate, chopped
2 cups firmly packed light brown sugar
2 teaspoons vanilla extract
4 large eggs
1 1/4 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1 (7-ounce) bag sweetened flaked coconut
1 cup toasted slivered almonds, coarsely chopped
1/2 cup sweetened condensed milk

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan; spray parchment.
2. In a large microwave-safe bowl, combine butter and chocolate. Microwave on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth (about 1 1/2 minutes total). Add brown sugar and vanilla, stirring to combine. Add eggs, one at a time, whisking well after each addition.
3. In a small bowl, whisk together flour, salt, and baking powder. Gradually add flour mixture to chocolate mixture, stirring to combine. Spread half of batter in prepared pan.
4. In a medium bowl, stir together coconut, almonds, and condensed milk. Spread coconut mixture over batter in pan. Spread remaining batter onto coconut mixture.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into squares. Store in airtight containers for up to 3 days.
best blondies & BARS

Big batches of delicious bites
Peanut Butter Toffee Bars  
_Makes about 24_

- 2 cups quick-cooking oats  
- 2 cups all-purpose flour  
- 1 cup firmly packed light brown sugar  
- ½ cup chopped roasted peanuts  
- ¾ teaspoon baking soda  
- 1¼ cups unsalted butter, softened  
- 1 (8-ounce) package cream cheese, softened  
- ⅔ cup crunchy peanut butter  
- ½ cup granulated sugar  
- 1 large egg  
- 1 cup toffee bits

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil; spray foil with cooking spray.
2. In a large bowl, combine oats, flour, brown sugar, peanuts, and baking soda. Using a pastry blender, cut in butter until mixture is crumbly. Reserve half of oats mixture. Firmly press remaining oats mixture into bottom of prepared pan.
3. Bake for 20 minutes.
4. In a medium bowl, beat cream cheese, peanut butter, granulated sugar, and egg with a mixer at medium speed until combined. Spoon cream cheese mixture onto prepared crust, spreading to edges. Sprinkle with toffee bits. Top with reserved oats mixture.
5. Bake until golden brown, 20 to 25 minutes. Let cool completely in pan on a wire rack before cutting into bars. Store in an airtight container for up to 3 days.

Chocolate-Hazelnut Blondies  
_Makes 9_

- 1 cup unsalted butter, melted and slightly cooled  
- 1 cup firmly packed light brown sugar  
- ½ cup granulated sugar  
- 2 large eggs  
- 1½ teaspoons vanilla extract  
- 2 cups all-purpose flour  
- 1½ teaspoons baking powder  
- 1 teaspoon kosher salt  
- ½ cup chocolate-hazelnut spread*

1. Preheat oven to 350°. Line a 9-inch square baking pan with foil, letting excess extend over sides of pan; spray foil with baking spray with flour.
2. In a large bowl, whisk together melted butter and sugars until smooth. Add eggs and vanilla, whisking to combine.
3. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to butter mixture, whisking just until combined. Spread batter in prepared pan.
4. Place chocolate-hazelnut spread in a small microwave-safe bowl; cover and heat on high for 10 seconds. Stir until smooth. Drizzle warm chocolate-hazelnut spread in wide ribbons onto batter; swirl together with a knife, avoiding bottom of pan.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pan for 10 minutes. Using excess foil as handles, remove from pan, and let cool completely on a wire rack. Cut into 3-inch squares. Store in an airtight container for up to 3 days.

*We used Nutella.
WHITE CHOCOLATE BLONDIES

Makes about 24

¾ cup unsalted butter, cubed
4 (4-ounce) bars white chocolate, chopped
2 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
⅓ cup sugar
4 large eggs
1 tablespoon vanilla extract
1 cup white chocolate chips

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan; spray parchment.
2. In the top of a double boiler, combine butter and half of chopped chocolate. Cook over simmering water, stirring frequently, until chocolate is melted and mixture is smooth. Remove from heat; add remaining chopped chocolate, whisking until melted and smooth. Let cool slightly.
3. In a medium bowl, whisk together flour, baking powder, and salt.
4. In a large bowl, beat sugar and eggs with a mixer at medium-high speed until thick and pale, about 5 minutes. Add melted chocolate, flour mixture, and vanilla, beating until smooth. Stir in chocolate chips. Spread batter in prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into squares. Store in airtight containers for up to 3 days.
Orange-Pistachio Blondies
Makes about 24

2¼ cups firmly packed light brown sugar
1 cup unsalted butter
1 tablespoon orange zest
1 teaspoon vanilla extract
3 large eggs
2½ cups all-purpose flour
2 teaspoons baking powder
1½ cups chopped pistachios

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil; spray foil with cooking spray.
2. In a medium saucepan, combine brown sugar and butter. Cook over medium heat, stirring occasionally, until butter is melted. Remove from heat; stir in zest and vanilla. Add eggs, one at a time, whisking well after each addition.
3. In a medium bowl, whisk together flour and baking powder. Gradually add flour mixture to sugar mixture, stirring until combined. Stir in pistachios. Spoon mixture into prepared pan.
4. Bake until center is set and top is golden brown, 28 to 30 minutes. Let cool completely in pan on a wire rack before cutting into bars. Store in an airtight container for up to 3 days.

Tropical White Chocolate Bars
Makes about 24

1 cup unsalted butter
1½ (4-ounce) bars white chocolate, chopped
1½ cups sugar
4 large eggs
1½ cups all-purpose flour
1 teaspoon vanilla extract
1 cup sweetened flaked coconut
1 cup chopped macadamia nuts
¾ cup chopped dried pineapple

Garnish: melted white chocolate

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with cooking spray.
2. In a small saucepan, combine butter and chocolate. Cook over medium-low heat, stirring constantly, until chocolate is melted and mixture is smooth. Remove from heat; let cool for 10 minutes.
3. In a large bowl, beat sugar and eggs with a mixer at medium-high speed until fluffy, about 5 minutes. With mixer on low speed, add flour and vanilla, beating until combined. Add melted chocolate, beating until combined. Stir in pistachios. Spoon mixture into prepared pan.
4. Bake until center is set, 20 to 25 minutes. Let cool completely in pan on a wire rack. Drizzle with melted chocolate, if desired. Store in an airtight container for up to 2 days.
**PUMPKIN-SWIRLED OAT BARS**

*Makes about 24*

2 cups plus 1 tablespoon all-purpose flour, divided
2 cups old-fashioned oats
1 cup firmly packed light brown sugar
¾ cup chopped pecans
1 teaspoon kosher salt
1 teaspoon pumpkin pie spice
½ teaspoon baking soda
1¾ cups unsalted butter, softened
2 (8-ounce) packages cream cheese, softened
½ cup granulated sugar
2 tablespoons heavy whipping cream
2 large eggs
1 (9-ounce) jar pumpkin butter

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil, letting excess extend over sides of pan; spray foil with cooking spray.
2. In a large bowl, stir together 2 cups flour, oats, brown sugar, pecans, salt, pie spice, and baking soda. Add butter, and beat with a mixer at medium-low speed until mixture is crumbly. Reserve 1 cup oats mixture. Press remaining oats mixture into bottom of prepared pan.
3. Bake until lightly browned, about 20 minutes.
4. In a large bowl, beat cream cheese, granulated sugar, cream, and remaining 1 tablespoon flour with a mixer at medium speed until creamy. Add eggs, one at a time, beating well after each addition. Pour mixture onto prepared crust. Dollop pumpkin butter by tablespoonfuls onto cream cheese mixture. Using a knife, swirl mixtures together. Sprinkle with reserved 1 cup oats mixture.
5. Bake until top is golden brown, 25 to 30 minutes. Let cool completely in pan on a wire rack. Using excess foil as handles, remove from pan, and cut into bars. Refrigerate in an airtight container for up to 3 days.
Chocolate Chunk Blondies  
Makes 24  

½ cup unsalted butter, softened  
1 cup firmly packed light brown sugar  
½ cup granulated sugar  
2 teaspoons vanilla extract  
2 large eggs  
2 cups all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
1 (11.5-ounce) package semisweet chocolate chunks  
1 cup chopped toasted pecans  

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with cooking spray.  
2. In a large bowl, beat butter, sugars, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.  
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Stir in chocolate chunks and pecans. Spread batter into prepared pan.  
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool completely in pan on a wire rack before cutting into bars. Store in an airtight container for up to 3 days.

Snickerdoodle Blondies  
Makes about 24  

1½ cups unsalted butter  
2 (4-ounce) bars white chocolate, chopped  
1¼ cups granulated sugar, divided  
1¼ cups firmly packed light brown sugar, divided  
6 large eggs  
1 teaspoon vanilla extract  
2⅛ cups all-purpose flour  
2 tablespoons ground cinnamon  

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with cooking spray.  
2. In a medium microwave-safe bowl, combine butter and chocolate. Microwave on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth.  
3. In a large bowl, beat 1 cup granulated sugar, 1 cup brown sugar, eggs, and vanilla with a mixer at medium-high speed until fluffy. Gradually add flour, beating until combined. Add melted chocolate, stirring until smooth. Pour half of batter into prepared pan.  
4. In a small bowl, stir together cinnamon, remaining ¼ cup granulated sugar, and remaining ¼ cup brown sugar. Sprinkle half of cinnamon-sugar mixture onto batter in pan. Top with remaining batter.  
5. Bake for 25 minutes. Sprinkle with remaining cinnamon-sugar mixture, and bake 10 minutes more. Let cool completely in pan on a wire rack before cutting into bars. Refrigerate in an airtight container for up to 3 days.
CHOCOLATE-PEANUT BUTTER PRETZEL BARS

Makes about 24

Crust:
2 cups chocolate graham cracker crumbs
1/2 cup unsalted butter, melted
1/4 cup granulated sugar
1/2 teaspoon salt

Filling:
1 cup creamy peanut butter
1 cup creamy cookie butter*
1/2 cup unsalted butter, softened
11/2 teaspoons vanilla extract
2 cups confectioners’ sugar
1/4 teaspoon salt
3 cups crushed salted pretzel rods,* divided
4 (4-ounce) bars bittersweet chocolate, chopped
1/4 cup all-vegetable shortening

1. Line a 9-inch square baking pan with parchment paper, letting excess extend over sides of pan.
2. For crust: In a medium bowl, stir together all ingredients. Press mixture into bottom of prepared pan. Freeze for 1 hour.
3. For filling: In a medium bowl, beat peanut butter, cookie butter, butter, and vanilla with a mixer at medium speed until smooth. Add confectioners’ sugar and salt, beating until combined. Using your hands, press mixture onto crust, and smooth top. Sprinkle 1 1/2 cups crushed pretzels onto peanut butter mixture, and press down gently.
4. In a medium microwave-safe bowl, combine chocolate and shortening. Microwave on high in 30-second intervals, stirring between each, until chocolate is melted and mixture is smooth (about 1 1/2 minutes total). Reserve 1/4 cup melted chocolate. Pour remaining melted chocolate onto pretzels in pan. Sprinkle remaining 1 1/2 cups pretzels onto melted chocolate in pan. Refrigerate until chocolate is set, at least 30 minutes.
5. Using excess parchment as handles, remove from pan. Drizzle with reserved 1/4 cup melted chocolate. Let stand until chocolate is set, about 10 minutes. Cut into bars. Store in an airtight container for up to 3 days.

*We used Biscoff and Snyder’s of Hanover.
Chewy Walnut Bars
Makes about 24

Crust:
- 2 cups all-purpose flour
- ½ cup firmly packed light brown sugar
- ½ teaspoon salt
- 1 cup unsalted butter, softened
- ½ cup finely chopped walnuts

Filling:
- 4 large eggs
- 1 cup dark corn syrup
- ¾ cup firmly packed light brown sugar
- ½ cup cane syrup
- 6 tablespoons all-purpose flour
- ¼ cup unsalted butter, melted
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 1½ cups coarsely chopped walnuts

1. Preheat oven to 350°. Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.

2. For crust: In a medium bowl, whisk together flour, brown sugar, and salt. Add butter, and beat with a mixer at medium speed until mixture is crumbly. Stir in walnuts. Press mixture into bottom of prepared pan.

3. Bake until lightly browned, about 15 minutes. Let cool slightly.

4. For filling: In a medium bowl, whisk together eggs, corn syrup, brown sugar, cane syrup, flour, melted butter, vanilla, and salt until smooth. Stir in walnuts. Pour mixture onto prepared crust.

5. Bake until filling is set, 25 to 30 minutes. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 3 days.

Derby Bars
Makes about 24

- 2 cups all-purpose flour
- ½ cup granulated sugar
- ¼ teaspoon salt
- ¼ cup unsalted butter, cubed
- 1 cup firmly packed light brown sugar
- 1 cup dark corn syrup
- ½ cup unsalted butter, melted
- 4 large eggs
- 2 tablespoons bourbon
- 2 cups chopped pecans
- 1 cup semisweet chocolate chips

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil; spray foil with cooking spray.

2. In a medium bowl, combine flour, granulated sugar, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Firmly press mixture into bottom of prepared pan.

3. Bake until lightly browned, 15 to 18 minutes.

4. In a large bowl, whisk together brown sugar, corn syrup, melted butter, eggs, and bourbon until combined. Stir in pecans and chocolate chips. Pour mixture onto prepared crust.

5. Bake until center is set, 30 to 40 minutes. Let cool completely in pan on a wire rack before cutting into bars. Store in airtight containers for up to 3 days.
BUTTERSCOTCH-WALNUT BLONDIES

Makes about 24

1½ cups firmly packed light brown sugar
1 cup unsalted butter, melted
4 large eggs, divided
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon kosher salt
3 cups butterscotch chips, divided
1 cup white chocolate chips
1 cup chopped walnuts, divided
2 (8-ounce) packages cream cheese, softened
½ cup granulated sugar
¼ cup heavy whipping cream

1. Preheat oven to 350°. Line a 13x9-inch baking pan with foil, letting excess extend over sides of pan; spray foil with cooking spray.
2. In a large bowl, whisk together brown sugar and melted butter until smooth; whisk in 2 eggs and vanilla. Whisk in flour and salt until combined. Stir in 1½ cups butterscotch chips, white chocolate chips, and ¼ cup walnuts. Press half of dough into bottom of prepared pan.
3. In a medium bowl, beat cream cheese and granulated sugar with a mixer at medium speed until creamy. Add remaining 2 eggs, beating just until combined. Spread cream cheese mixture onto dough in pan. Drop remaining dough by tablespoonfuls onto cream cheese mixture; sprinkle with ½ cup butterscotch chips and remaining ⅓ cup walnuts.
4. Bake until golden brown, about 40 minutes. Let cool completely in pan on a wire rack. Using excess foil as handles, remove from pan, and cut into bars.
5. In a small microwave-safe bowl, heat cream on high until very hot, about 30 seconds. Stir in remaining 1 cup butterscotch chips until melted and smooth. Drizzle onto bars before serving. Refrigerate in an airtight container for up to 3 days.
Salted Caramel and Chocolate Cereal Treats  
*Makes about 18*

1. (12-ounce) box crisp rice cereal*  
2. cups crushed butter snap pretzels  
¼ cup unsalted butter  
8 cups miniature marshmallows  
Salted Caramel (recipe follows)  
4 (4-ounce) bars semisweet chocolate, chopped  
½ cup heavy whipping cream  
Sea salt, for sprinkling

1. Spray a 13x9-inch baking pan with cooking spray.  
2. In a large bowl, stir together cereal and pretzels.  
3. In a large saucepan, melt butter over medium-low heat. Stir in marshmallows; cook, stirring constantly, until marshmallows are melted, about 5 minutes. Stir in Salted Caramel until well combined. Add cereal mixture to marshmallow mixture, stirring until well combined. Press mixture into bottom of prepared pan. Let cool for 30 minutes.  
4. In a small saucepan, combine chocolate and cream. Cook over medium-low heat, stirring frequently, until chocolate is melted and mixture is smooth. Spread melted chocolate onto cereal mixture; sprinkle with sea salt. Let stand until chocolate is set, about 30 minutes. Cut into bars. Store in an airtight container for up to 2 days.

Salted Caramel  
*Makes about 1½ cups*

1 cup sugar  
¼ cup water  
¼ cup unsalted butter  
½ cup heavy whipping cream  
1 teaspoon sea salt

1. In a large skillet, cook sugar and ¼ cup water over medium heat, stirring occasionally, until mixture is honey colored. Immediately remove from heat; stir in butter until melted. Stir in cream and sea salt until mixture is smooth. Use immediately, or refrigerate in an airtight container for up to 1 week.

*We used Rice Krispies.*
Style That Dazzles with an Enchanting Cast of Characters

Officially Licensed, Designer Style From The Bradford Exchange

Fun Fashion Captures Some of Your Disney Favorites

Available only from The Bradford Exchange, our officially licensed, custom-designed "Forever Disney" Ladies Hoodie is crafted in a navy blue easy-care cotton blend. The front showcases colorful artwork of Mickey Mouse, Minnie Mouse, Pluto, Goofy, Donald Duck and Daisy Duck among glitter printed stars. The magic continues on the back with a Mickey Mouse silhouette featuring the names of the characters and the words “Magic,” “Believe” and “Disney” stand out in sparkling silver glitter. Images of Mickey Mouse and Minnie Mouse frame the art on each side. You’ll notice plenty of detail throughout this custom fashion design, like a soft jersey lined hood, side seam pockets, knit cuffs and hem, and a full front zip with a heart-shaped zipper puller with the Disney name. It’s available in 7 sizes from small to 3X. Imported.

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