

SOFT CHOCOLATE CHIP COOKIES



INGREDIENTS

- 8 tablespoons of salted butter
- 1/2 cup white sugar (I like to use raw cane sugar with a coarser texture)
- 1/4 cup packed light brown sugar
- 1 teaspoon vanilla
- 1 egg
- 1 1/2 cups all purpose flour (more as needed – see video)
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt (but I always add a little extra)
- 3/4 cup chocolate chips (I use a combination of chocolate chips and chocolate chunks)

PREP TIME: 10 MINS

COOK TIME: 10 MINS

TOTAL TIME: 20 MINS

DIRECTIONS

1. Preheat the oven to 350 degrees. Microwave the butter for about 40 seconds to just barely melt it. It shouldn't be hot – but it should be almost entirely in liquid form.
2. Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated – 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).
3. Add the flour, baking soda, and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between “wet” dough and “dry” dough). Add the chocolate chips and incorporate them with your hands.
4. Roll the dough into 12 large balls (or 9 for HUGELY awesome cookies) and place on a cookie sheet. Bake for 9-11 minutes until the cookies look puffy and dry and just barely golden. Warning, friends: DO NOT OVERBAKE. This advice is probably written on every cookie recipe everywhere, but this is essential for keeping the cookies soft. Take them out even if they look like they're not done yet. They'll be pale and puffy.
5. Let them cool on the pan for a good 30 minutes or so (I mean, okay, eat four or five but then let the rest of them cool). They will sink down and turn into these dense, buttery, soft cookies that are the best in all the land. These should stay soft for many days if kept in an airtight container. I also like to freeze them.

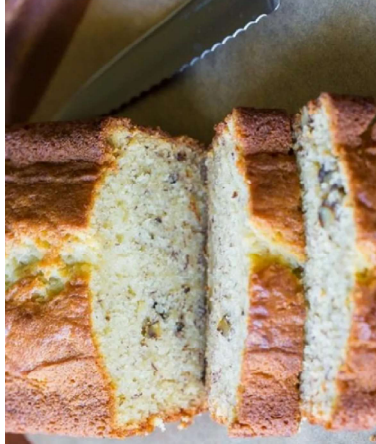
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BANANA BREAD



INGREDIENTS

- 3 cups all-purpose flour (378g)
- 1 teaspoon baking powder
- ¾ teaspoon salt
- ¾ cup unsalted butter room temperature (12 tablespoons)
- 1 ¾ cups granulated sugar (390g)
- 1 teaspoon vanilla
- 3 large eggs
- 1 teaspoon baking soda
- 1 cup buttermilk, well shaken
- 4 bananas (very ripe) mashed well with a fork
- 1 cup chopped nuts

PREP TIME: 15 MINS

COOK TIME: 55 MINS

TOTAL TIME: 1 HR 10 MINS

DIRECTIONS

1. Grease and flour two 8.5 x 4.5-inch (1 pound) loaf pans. Preheat oven to 350°F.
2. Sift together the flour, baking powder and salt. Set aside.
3. In a large mixing bowl, combine the butter and sugar and beat until light and fluffy. Add the vanilla and mix to combine. Add the eggs, one at a time, blending just until the yolk disappears. Scrape down the sides and bottom and blend again. Do not over beat.
4. Pour the buttermilk into a 2 cup measuring cup. Stir in the baking soda. The buttermilk will expand when it reacts with the baking soda so you need the extra room or it will overflow. Alternate adding the flour and buttermilk to the sugar mixture, beginning and ending with the flour, gently mixing on medium-low. Scrape the sides and bottom as needed.
5. Add the mashed bananas and nuts and gently fold together using a rubber spatula. Divide the batter into the two prepared pans. Bake for 50-55 minutes or until a toothpick comes out with moist crumbs, no wet batter. Cool in the pan on a wire rack for 30 minutes, then remove and either serve immediately or cool. Wrap tightly in plastic wrap, foil and a freezer bag to freeze, or store in an airtight container at room temperature.

CINNAMON COFFEE CAKE



INGREDIENTS

- ½ cup unsalted butter softened (113g)
 - 8 oz cream cheese softened (225g)
 - 1 cup light brown sugar tightly packed (200g)
 - ½ cup granulated sugar (100g)
 - 2 large eggs
 - 1 ½ teaspoon vanilla extract
 - 2 ½ cups all-purpose flour (335g)
 - 2 teaspoons baking powder
 - 1 teaspoon cornstarch
 - ½ teaspoon salt
 - ½ cup buttermilk (120ml)
- Cinnamon Swirl**
- ¼ cup sugar (50g)
 - 1 ½ teaspoon cinnamon
- Streusel Topping**
- 1 ½ cup all-purpose flour (175g)
 - 1 cup + 2 Tbsp brown sugar packed (225g)
 - 3 Tablespoons granulated sugar
 - 4 ½ teaspoons cinnamon
 - ¼ teaspoon salt
 - 10 Tablespoons unsalted butter melted (140g)
- Glaze (optional)**
- ½ cup powdered sugar (65g)
 - 2-3 teaspoons milk

PREP TIME: 30 MINS

COOK TIME: 40 MINS

TOTAL TIME: 1 HR 10 MINS

DIRECTIONS

1. Preheat oven to 350F and lightly grease and flour a 13x9 baking pan.
 2. In stand mixer, or using an electric mixer in large bowl, cream together butter and cream cheese.
 3. Beat in sugars until light and fluffy.
 4. Add eggs, one at a time, beating until combined. Scrape down sides and bottom of mixing bowl with rubber spatula.
 5. Stir in vanilla extract.
 6. In a separate, medium-sized bowl, whisk together flour, baking powder, cornstarch and salt.
 7. Gradually add flour mixture to wet ingredients, alternating with buttermilk, until all of the flour mixture and buttermilk have been combined.
 8. Spread about half of the batter into prepared pan (batter will be thick).
 9. Quickly whisk together sugar and cinnamon for cinnamon ripple layer in a small bowl and sprinkle it evenly over the batter.
 10. Dollop remaining batter over the cinnamon sugar layer and use a knife to spread evenly overtop. It's Ok if you end up disturbing the cinnamon sugar layer a bit; it will be a nice swirl when it bakes. Prepare your streusel topping.
- Streusel**
1. Melt butter in a medium-sized bowl on 10 second increments (stirring between) until just melted (you don't want it to be too hot, if it does get too hot allow to cool).
 2. Use a fork to whisk together your flour, sugars, cinnamon, and salt. Pour melted butter over mixture and use a fork to stir until combined (mixture should be crumbly).
 3. Sprinkle streusel evenly over batter.
 4. Bake on 350F for 40-50 minutes (check doneness with a toothpick inserted in center).
 5. Allow to cool before cutting and serving.
- Glaze (optional)**
- If desired, make glaze by whisking together powdered sugar and milk. Drizzle over cooled coffee cake.