



Oatmeal Peanut Butter Chocolate Chip Cookies

Ingredients:

1/2 cup room temperature butter
1/2 cup sugar
1/3 cup packed brown sugar
1/2 cup peanut butter
1/2 teaspoon vanilla extract
1 egg
1 cup all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup rolled oats
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees.

In a medium bowl, cream together the butter, sugar and brown sugar until smooth. Stir in the peanut butter, vanilla and egg until well blended. In a separate bowl combine the flour, baking soda and salt; stir into the batter just until moistened. Mix in the oats and chocolate chips until evenly distributed. Drop tablespoons of dough on to lightly greased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until the edges start to brown. Cool on cookie sheets for about 5 minutes before transferring to wire racks to cool completely.



Cookies and Cream Cookies

Ingredients:

1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 stick (8 tablespoons) unsalted butter, at room temperature
1/3 cup granulated sugar
1/3 cup packed light brown sugar
1 large egg
1 teaspoon vanilla extract
12 Oreo sandwich cookies, broken into small pieces

Instructions:

Preheat oven to 350°F. Line large baking sheets with parchment paper or silicone baking mats.

In a small bowl whisk together the flour, baking soda, and salt.

In the bowl of an electric mixer, beat the butter, granulated sugar, and brown sugar on medium speed until light in color and fluffy, 2 to 3 minutes. Add the egg and vanilla and beat until combined. On low speed gradually add flour mixture, beating until combined. With a rubber spatula fold in the Oreo pieces.

Drop 1 1/2-tablespoons of dough onto prepared baking sheets. Bake cookies for 8 to 10 minutes, or until the edges just begin to brown. Place baking sheets on wire racks and let cool for 5 minutes before removing cookies to racks to cool completely. Store at room temperature in an airtight container for up to 3 days.



Sugar Cookies

Ingredients:

3 1/4 cups all-purpose flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1 1/4 cups unsalted butter, softened
1 cup sugar
1 egg
1 tablespoon milk
2 1/2 teaspoon vanilla
1/4 teaspoon lemon zest

Instructions:

In medium mixing bowl combine flour, baking powder, and salt; set aside. In large mixing bowl beat butter on medium to high speed for 30 seconds. Add sugar. Beat until combined, scraping sides of bowl as necessary. Beat in egg, milk, vanilla, and lemon peel. Beat in as much flour as you can with the mixer. Stir in any remaining flour. Divide dough in half. Cover and chill 1 hour or until easy to handle.

Preheat oven to 375 degrees F. Roll half the dough at a time, between sheets of waxed paper, to 1/4-inch thickness, sprinkling bottom sheet of waxed paper with flour if cookie dough sticks. Cut with desired cutters (if dough becomes too soft, return to refrigerator). Place 1 inch apart on ungreased cookie sheets. Bake for 8 to 10 minutes or until edges are firm and bottoms are barely light brown. Transfer to wire rack to cool. Makes about 2-1/2 dozen (2-1/2- to 3-1/2-inch) cookies.



Chewy Chocolate Chip Cookies

Ingredients:

3/4 cup unsalted butter, softened
3/4 cup brown sugar
1/4 cup granulated sugar
1 egg
2 teaspoon vanilla extract
2 cup all-purpose flour
2 teaspoon cornstarch
1 teaspoon baking soda
1/2 teaspoon salt
1 cup bittersweet chocolate chips

Instructions:

Preheat oven to 350 degrees F.

In the bowl of a stand mixer fitted with a paddle attachment, cream together butter and sugars until fluffy and light in color. Add egg and vanilla and blend in.

Mix in flour, cornstarch, baking soda and salt. Stir in chocolate chunks.

Using a standard-sized cookie scoop or tablespoon, drop dough onto a prepared baking sheet. Bake for 8-10 minutes, until barely golden brown around the edges. (The tops will not brown, but do NOT cook longer than ten minutes.)

Let cool, on the sheet, on a wire rack for five minutes. Remove from baking sheet and let cool completely. Makes approximately 3 dozen.