

Cheese Cake Tarts

2-inch baking cups

1 package graham crackers, crumbs

1/4 cup butter, softened

4 packages 8 ounces cream cheese

2 cup sugar

4 eggs

4 teaspoons vanilla

1 can cherry pie filling, sliced strawberries or blueberries

Make graham crust mixture. Press crumbs down firmly into baking cups.

Combine cream cheese and sugar to taste. Add egg and vanilla. Beat very well. Put baking cups inside muffin tins. Fill cups to top. Bake 400-degrees for 13 minutes. Chill. (Freezes well.) Top with fruit.

***S'mores**

2/3 cup light corn syrup

2 teaspoon butter

1 1/2 ounces milk chocolate bits

1teaspoon vanilla

8 cups Golden Graham cereal

3 cups miniature marshmallows

Grease 9x13-inch pan. Heat corn syrup, butter and chocolate bits to boiling , stirring constantly; remove from heat. Stir in vanilla. Pour over cereal in large pot; toss quickly until completely coated. Fold in marshmallows, one cup at a time. Press mixture evenly in pan with waxed paper. Let stand until firm, at least 1 hour. Cut into 1 1/2-inch squares.

Rice Kipsie Marshmallow Treats

4 cups butter

10 ounces marshmallows

5 cups Rice Kipsie cereal

Melt butter in large pan over low heat. Add marshmallows and stir until melted and blended. Remove from heat. Add cereal. Stir until well coated. Press mixture into greased 9x13-inch pan. Cool completely and cut into bars.

***James Beard's Brownies**

9x9-inch pan, well greased and
dusted with flour
4 ounces unsweetened chocolate
1 cup butter, softened
2 cups sugar
3 eggs, slightly beaten

2 teaspoons vanilla
(1 cup blanched almonds or pecans,
chopped)
1 cup flour, sifted
sweetened whipped cream
Optional: zest of three oranges

Melt chocolate. Pour into bowl of food processor. Mix in butter, bit at a time. Add sugar, eggs and vanilla; mix well. Gradually add flour. (Stir in nuts.)

Pour batter into prepared pan, somewhat mounding center higher than sides. Bake 350-degrees for 40 to 45 minutes. Cool in pan. Cut into squares and serve, at room temperature, with sweetened whipped cream. Freezes well.

Pecan (Raspberry) Tarts

Makes 24 mini tarts

Sylvia Kambas

3 ounces cream cheese, softened

1/4 pound butter, softened

1 cup flour

Pecan Filling:

1teaspoon butter, melted

1 cup brown sugar

1 egg

pinch salt

1 cup chopped pecans

Raspberry Filling

1-12 ounces seedless raspberry

jam or preserves

By hand, cream together cream cheese and butter. Blend in flour. Divide dough into 24 balls. Put one in each of 24 muffin tin depressions, pressing against bottom and sides to make a lining.

Pecan Filling: Mix together all filling ingredients by hand. Spoon filling into each dough cup.

Raspberry Filling: Fill each with a slightly rounded large melon-ball spoon.

(Do not over fill.) If you have used more than 12 ounces filling, then you have filled them too much and they will run over the tops.

Bake 350-degrees for 30 minutes. Cool 15 minutes. If filling has overflowed rim, loosen edge with knife. Remove tarts by lifting with knife or invert muffin tin onto towel. Cool on wire rack. Freezes well.

Seven Layer Bars

Naomi Minegishi

9 x 13-inch pan
1 1/2 cups cornflake crumbs
3 teaspoons sugar
1/2 cup butter, melted
1 cup walnuts, chopped
1 cup chocolate chips
1 cup butterscotch chips
1 1/3 cups flake coconut
1 can sweetened condensed milk

Mix crumbs, sugar and butter together. Press into bottom of pan. Sprinkle on next 4 ingredients in layers. Level and pour milk over all.

Bake 350-degrees for 25-30 minutes or until coconut turns light brown. Cut while still warm.

***Oatmeal Crispy Cookies**

Makes 6 dozen

Kay Heise

1 cup Crisco
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla

1 1/2 cups flour
3 cups oatmeal
1 teaspoon salt
1 teaspoon baking soda
1/2 cup nuts, chopped

Cream Crisco with sugars. Beat in eggs and vanilla. Add flour, salt and baking soda. Mix well. Stir in oatmeal and nuts. Divide into 4 rolls 2-inches in diameter. Wrap in plastic wrap and refrigerate overnight. Slice 1/2 inch thick and bake 350-degrees on greased cookie sheet for 10 to 12 minutes.

Toll House Chocolate Chip Cookies

(1/2 recipe)

1 cup butter, softened (1/2 C)

3/4 cup white sugar (1/4 C+2 T)

3/4 cup brown sugar (1/4 C+2 T)

1 teaspoon vanilla (1/2 t)

2 eggs, room temperature (1)

2 1/4 cups flour (1 C+2 T)

1 teaspoon baking soda (1/2 t)

1 teaspoon salt (1/2 t)

12 ounces semisweet chocolate chips (6 oz)

1 cup walnuts, coarsely chopped (1/2 C)

In food processor blend butter and sugars. Add vanilla and eggs and blend well. Add flour, soda, salt; blend. Stir in chocolate chips and nuts.

Bake 375-degrees for 10 to 12 minutes.

No Bake Oatmeal Cookie-Candy

1 $\frac{3}{4}$ cups sugar

1/2 cup cocoa

1/2 cup milk

1/2 cup butter

3 cups oatmeal

1/2 cup peanut butter

1teaspoon vanilla

Bring first 4 ingredients to boil. Remove from heat and stir in remaining ingredients. Form into balls and cool.

*Chinese Chews

Patti Driscoll

3 sticks butter, softened
3 cups sugar
6 eggs
2 teaspoons salt
2 teaspoons vanilla

3 cups flour
8 ounces chopped dates
chopped walnuts, same volume as
dates
1/2 box powdered sugar

Cream butter, eggs, sugar, salt and vanilla. Add flour in batches and mix. Stir in nuts and dates. Spread out in greased and floured 11x15x1-inch pan with parchment. Bake 350-degrees for 30 minutes or until golden brown. Cool overnight. Cut into 4 lengthwise strips and remove from pan. (Strips can be frozen.) Cut each strip once, lengthwise, and cut into 1-inch squares. Toss squares in bag with powdered sugar and shake off excess. Store in airtight container.

Mexican Chocolate Wedding Cakes (Cookies)

Makes 40 cookies

Trudi Schneider

3/4 cup brown sugar

1 cup butter, softened

2 eggs, cold

3 ounces unsweetened baking chocolate,
melted

1 teaspoon vanilla

2 cups flour

1 cup finely chopped nuts

1/4 teaspoon salt

1 cup powdered sugar or

1/2 cup sweetened cocoa + 1/2 cup
powdered sugar

Preheat oven to 350-degrees. In food processor beat sugar, butter, egg and vanilla until light and fluffy, scraping bowl. Add melted chocolate and vanilla. Continue beating until well-mixed. Add flour and salt turn on/off until blended. Stir in nuts.

Shape rounded teaspoonfuls of dough into 1-inch BALLS. Place 2 inches apart on cookie sheets. Bake 12 minutes or until set when tops just begin to crack. Carefully transfer to wire rack; cool 10 minutes. Roll in powdered sugar or sugar cocoa mixture (cookies will still be warm), then cool and roll again in powdered sugar mixture.

***Nanaimo Bars**

Makes 16 bars

Crust

1/2 cup butter
1/2 cup sugar
5 teaspoons unsweetened cocoa
1 egg, slightly beaten
1 teaspoon vanilla
2 cups (1 1/2 packages) finely crushed
graham crackers
1 cup finely chopped coconut
1/2 cup finely chopped nuts

*Filling:

1/2 cup butter, softened
2 tablespoons instant custard or
vanilla pudding mix
2 cups powdered sugar
milk or cream

Topping

4 ounces semisweet baking
chocolate
2 teaspoons butter

Crust: Melt 1/2 cup butter, sugar, cocoa and egg. Cook until melted and thicken. Remove from heat and stir in vanilla. Set aside. Stir together graham crumbs,

coconut and nuts. Add cocoa mixture and mix. Press firmly into greased 9-inch square pan. Refrigerate 2 hours.

Filling: Combine 1/2 cup soft butter, powdered custard, powdered sugar and just enough milk (few drops) to make it spreading consistency. Mix well and spread on top of crust. Refrigerate 1 hour.

Topping: Melt chocolate with 2 teaspoons butter. Spread over chilled filling. Refrigerate until serving. Remove from refrigerator 20 minutes before serving. Cut into small squares. Very rich!

*Other Fillings: Fresh peanut butter, Reese's Peanut butter, half sweet marmalade mixed with half custard filling.

Apricot Squares

Martha Stewart

8x8x2-inch pan

1 cup flour

¼ pound + 1 tablespoon unsalted
butter, softened

¼ cup sugar

Filling:

1/3 cup flour

2/3 cup dried and plumped apricots
(save 3 apricots for topping)

¾ cup brown sugar

2 large eggs at room temp.

½ cup toasted sliced almonds

½ teaspoon baking powder

¼ teaspoon salt

½ teaspoon vanilla extract

Plump dried apricots in boiling water. Drain, dry and chop by hand into 1/2-3/4-inch pieces. Set aside.

Cream together flour, butter and sugar with spatula. Don't overwork. Spread

into buttered parchment baking pan and pat down evenly. Bake in preheated 350-degree oven until golden brown, about 18 minutes. Cool.

Filling: Sift flour, sugar, baking powder and salt into bowl and mix well. In a separate bowl, mix apricots, nuts, eggs and vanilla. . Mix two bowls together by hand. Pour over crust. Quarter remaining 3 apricots. Use 9 quarters to decorate top of batter. Sprinkle top with sugar. Bake at 350-degrees for about 25-30 minutes, until firm and golden.

*Florentine Shortbread Cookies

Makes about 4 dozen

Pastry:

1 ½ sticks unsalted butter, cut into
½-inch dice and chilled
6 teaspoons sugar
¼ teaspoon salt
1 ½ cup + 2 teaspoons flour

Topping:

½ cup heavy cream
1 large orange: finely grated zest
1 cup + 3 teaspoons sugar

1 teaspoon light corn syrup
1/3 cup water
½ cup orange honey
1 stick unsalted butter
3 ¼ cups sliced blanched almonds
(12 ounces)
2/3 cup finely diced candied orange
rind (4 ounces)
10 ounces Lindt bittersweet
chocolate, coarsely chopped
2 teaspoons Crisco

Pastry: Preheat oven to 350-degrees. Butter bottom and sides of 10 x 13-inch rimmed baking sheet. Line bottom with parchment paper, leaving about 2-inch overhanging at short ends. Butter parchment.

In food processor, pulse the diced butter with the sugar and salt 6 times. Sift, then measure flour. Add flour and process until mixture resembles coarse meal. Spread crumbs on baking sheet with a metal scraper and press into a thin, even layer (cover with parchment and press with metal scraper). Refrigerate 20 minutes. Bake in middle of oven until lightly browned, at least 15-18 minutes. Do not overbake. Transfer to wire rack. Increase oven temp to 425-degrees.

Topping: Put almonds and candied orange rind in a deep pot; set aside. In small saucepan, heat cream with orange zest over moderate heat just until bubbles appear around the edge, about 2 minutes. In a heavy medium-large saucepan, combine sugar, corn syrup and water and bring to boil over moderately high heat, stirring just until sugar dissolves. Cook syrup over moderately high heat, swirling pan occasionally, until a medium amber caramel forms, about 10 minutes. Remove from heat. Add honey, orange-cream and butter and stir until butter melts. Cook caramel topping over moderately high heat until candy thermometer registers 255-degrees, about 4 minutes. Pour over the almonds-orange rind mixture and quickly stir; immediately spread the caramel over pastry with small plastic bowl scraper.

Return baking sheet to oven and bake pastry for 5-7 minutes, or until topping is bubbling. Transfer the baking sheet to a rack and let cool for 30-40 minutes.

Run knife around edge of baking sheet to loosen pastry and slide parchment onto a work surface. Using a sharp, heavy knife dipped in hot water, cut the pastry into four 2 ½-inch strips lengthwise. Cut strips into 3-inch rectangles. Cut each rectangle diagonally in half.

Line 2 large baking sheets with wax paper. Melt chocolate with Crisco in large coffee mug at low microwave setting (#5) at 1 minute intervals. Stir lightly. Dip short side of each cookie into chocolate and transfer to prepared baking sheets. Reheat chocolate if it gets too thick. Refrigerate until chocolate is just set, about 5 minutes.

Cookies can be stored in airtight container at room temperature for up to 1 week or frozen for up to 2 months.

Baklava

Serves 8

The World of Jewish Desserts

Notes: Defrost phyllo overnight in the refrigerator. Remove from the refrigerator two hours before using. Keep lightly covered to prevent drying out.

To double recipe use 13 x 9-inch baking pan. Bake 20 minutes at 350-degrees and 15 minutes at 300-degrees.

Syrup:

1 ½ cups sugar and ¾ cup orange honey

1 cup + 2 tablespoons water

1 ½ tablespoon lemon juice

1 ½ tablespoon light corn syrup

1 (3-inch) stick cinnamon

½ teaspoon ground cardamom

Filling:

½ pound (about 2 cups) blanched almonds, pistachios, walnuts; toasted and finely chopped

2 tablespoons sugar

2 teaspoons ground cinnamon

¼ teaspoon cardamom

phyllo dough

4 ounces clarified butter, melted

Syrup: Stir the sugar, water, lemon juice and corn syrup, cinnamon stick and

cardamom over low heat until the sugar dissolves, about 5 minutes. Stop stirring, increase the heat to medium and cook until the mixture is slightly syrupy, about 10 minutes (it will register 230-degrees on candy thermometer). Discard the cinnamon stick. Let Cool. (It should be the consistency of honey. If too thick, add water.)

Filling: Combine all filling ingredients.

Preheat oven to 350-degrees. Grease 8 x 8-inch baking pan. Using a pizza cutter, cut each sheet of phyllo into two 7 ½-inch square pieces plus leftover pieces you can also use. Lightly brush phyllo with butter. Layer 8 pieces in pan. Spread with half the filling. Top with 8 more sheets and spread with remaining filling. Top with 8 more sheets.

Using a sharp knife, cut 4 x 4-inch squares through the top layer of pastry. Make a diagonal cut across each square to form triangle shape. Just before baking, lightly sprinkle the top of the pastry with cold water. This inhibits the pastry from curling. Bake for 30 minutes. Reduce the heat to 300 and bake until golden brown, about 15 additional minutes or longer.

Cut through the scored lines. Reserve ¾ cup syrup then pour remaining (warm it up a bit) slowly over the hot baklava and let cool for at least 4 hours. Cover and store at room temperature for up to 1 week. Serve with remaining syrup.

Peanut Butter and Jelly Thumbprints

Makes 36 cookies

Cooking Light

2 cups flour

1/4 teaspoon salt

3/4 cup brown sugar

2/3 cup white sugar

1/2 cup chunky peanut butter

1/4 cup butter, softened

2 large eggs, room temperature

1 teaspoon vanilla extract

peanut oil

7 tablespoons seedless raspberry preserves

Lightly spoon flour into dry measuring cups; level with a knife. Whisk to combine flour and salt; set aside.

Place sugars, peanut butter and butter in large mixing bowl; beat with a mixer at medium speed until well combined. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Gradually add flour mixture to sugar mixture, beating on low speed until just combined.

Lightly coat hands with peanut oil. Shape dough into 36 balls. Place balls 2

inches apart on baking sheets lined with parchment paper. Press thumb into center of each dough ball, leaving an indentation. (?)Cover and chill 1 hour—no longer.

Preheat oven to 350-degrees. Uncover dough and bake for 14 minutes or until lightly browned. Remove cookies from pan and cool on a wire rack.

Place preserves in a small microwave-safe bowl and heat on HIGH 20 seconds, stirring once. Add juice, stirring until smooth. Spoon about ½ teaspoon preserves mixture into the center of each cookie.

*Chewy Almond-Raspberry Sandwich Cookies

Makes about 18 cookies

Bon Appetit, Christmas, 2010



- 2 cups sliced almonds
- 1 7-ounce tube almond paste, lightly crumbled
- 1 cup sugar
- ½ teaspoon ground cinnamon
- egg whites from 2 eggs, room temperature
- powdered sugar
- 1 cup seedless raspberry jam

Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 350-degrees. Line 2 large baking sheets with parchment. Place almonds in center of third (unlined) rimmed baking sheet, forming ¼-inch-thick layer.

Finely grind almond paste, 1 cup sugar and cinnamon in processor. Add egg whites; process until well blended. Transfer dough to large resealable plastic bag. Press dough down into 1 corner of bag. Using scissors snip off corner, leaving ½-

inch opening. Working in batches, squeeze dough from bag in 2 ½-inch long strips atop almonds on sheet. Sprinkle some of loose almonds on sheet over strips; carefully roll strips in almonds to coat lightly (dough will be soft and sticky). Transfer cookies to prepared baking sheet, spacing apart. Lightly flatten with back of metal spatula.

Bake cookies until light golden brown, reversing position of sheets halfway through baking, about 12 minutes. Remove from oven; lightly flatten each cookie again. Let cookies stand on sheets 5 minutes, transfer to cooling rack. Sift powdered sugar over cookies.

Simmer jam in saucepan until it is bubbling thickly. Cool. Spread 1 teaspoon jam over the bottom of 1 cookie. Top with a second cookie, bottom side down. Repeat with remaining cookies and jam.

Can be made 3 weeks ahead. Store airtight in freezer.

Oatmeal Butterscotch Cookies

(1/2 recipe)

¾ cup (12 tablespoons) butter, softened

(6 T)

¾ cup white sugar (1/4 C+2 T)

¾ cup light brown sugar (1/4 C+2T)

2 eggs at room temperature (1)

1 teaspoon vanilla extract (1/2 t)

1 ¼ cups flour(½ C+2 T)

1 teaspoon baking soda (1/2 t)

½ teaspoon ground cinnamon (1/4 t)

½ teaspoon salt (1/4 t)

3 cups oatmeal (1 ½ C)

11 ounces butterscotch chips (5.5 ounces)

Preheat oven to 375-degrees. Cream butter and sugars. Add eggs and vanilla and beat well.

In a separate bowl combine flour, baking soda, cinnamon and salt. Gradually add to butter mixture.

Stir in oatmeal and butterscotch chips.

Drop by heaping teaspoons onto parchment covered baking sheet. Bake 8 to 10 minutes or until golden brown. Cool on wire rack.

Chocolate Toffee Shortbread Bars

1 1/2 cups all-purpose flour	3 ounces bittersweet, semisweet or milk chocolate, finely chopped or chocolate chips
1/2 teaspoon salt	
1/4 teaspoon ground cinnamon	
2 sticks butter, at room temperature	6 ounces bittersweet, semisweet, or milk chocolate, finely chopped, don't use chips
1/2 cup packed brown sugar	
1/4 cup granulated sugar	
1 teaspoon pure vanilla extract	1 1/2 cups toffee bits, 1 package

Preheat the oven to 375 degrees. Line a 9 x 13 baking pan with foil leaving overhang on the ends to lift bars out after baking. Lightly grease the foil and set aside.

Whisk together the flour, salt, and cinnamon in a medium bowl, set aside.

Place the butter in the bowl of a stand mixer (or use a hand mixer). Beat for 3 minutes, or until the butter is smooth and fluffy. Add the brown sugar and granulated sugar and beat for an additional 3 minutes. Briefly mix in vanilla.

Gradually add the flour mixture to the butter/sugar mixture (add gradually so you don't have flour everywhere). Mix until the flour is almost incorporated. Add the 3 ounces of chocolate to the mixer and mix until the rest of the dry ingredients are incorporated. Don't over mix, just mix until combined.

Scrape the dough into the prepared pan and press down the mixture with a spatula and/or your fingertips. Bake for 18-20 minutes (Newport: 14-18), or until the crust is bubbling. Remove the crust from the oven and place on a cooling rack.

Immediately Sprinkle the 6 ounces of chocolate over the hot bars and cover the pan with foil for about 5 minutes to allow the chocolate melt. Using an offset spatula or the back of a spoon, spread the softened chocolate over the crust. Sprinkle the toffee pieces over the chocolate and press down gently with your fingers.

Let the bars completely cool to room temperature. Once cool, if chocolate is not totally set just stick pan in the freezer for 5-10 minutes. Using the foil overhang as handles, lift the bars out of the pan and cut into bars.

White Chocolate Chunk Macadamia Cookies

Betty Crocker

1 cup packed brown sugar
1/2 cup granulated sugar
1/2 cup butter, softened
1/2 cup shortening
1 teaspoon vanilla
1 egg

2 1/4 cups flour
1 teaspoon baking soda
1 teaspoon salt
6 ounces white chocolate, cut into
1/4-inch chunks
5 1/2 ounces raw macadamia nuts
coarsely chopped & toasted

Preheat convection oven to 325-degrees.

Beat sugars, butter, shortening, vanilla and egg with electric mixer on medium speed until light and fluffy. Stir in flour, baking soda and salt. Stir in chocolate and nuts.

Drop dough by rounded tablespoonfuls about 2 inches apart onto 2 parchment covered baking sheets. Bake 6 minutes then exchange sheets. Bake an additional 6 minutes or until light brown. Cool for 2 minutes; remove from sheets to wire rack.

Dark Chocolate Peppermint Brownies

Makes (16) 24

Arnold Eric Wong

Note: Make a day before serving
(1/2 recipe)

(3/4 cup) 1 1/2 cups flour
(1/4 cup+2tablespoons) 3/4 cup
unsweetened cocoa powder
(1/4 teaspoon) 1/2 teaspoon salt
(1/8 teaspoon) 1/4 teaspoon baking
powder
(1/2 cup) 1 cup unsalted butter
(3 ounces) 6 ounces bittersweet
chocolate, finely chopped
(3/4 cup) 1 1/2 cups sugar
(2 1/2) 5 large eggs

(3/4 teaspoon) 1 1/2 teaspoons
vanilla extract
(1/2 teaspoon) 1 teaspoon
peppermint extract
(2 1/2 ounces) 5 ounces dark
chocolate, finely chopped
Coarsely crushed peppermint
candies (William Sonoma), very
fine pieces sifted out
large candy cane for decoration

Preheat oven to 300°. Grease a 9- by 13-in. baking pan; set aside. Sift together flour, cocoa, salt, and baking powder into a bowl.

Microwave butter and bittersweet chocolate in a medium glass bowl on medium setting, stirring often, until melted and smooth, about 1 1/2 minutes.

Whisk together sugar and eggs in a large bowl until blended. Add extracts and whisk to blend. Stir melted chocolate mixture into egg mixture. Gently fold in flour mixture with a plastic spatula until no streaks remain. Pour batter into prepared pan and spread evenly.

Bake brownies for 20 to 25 minutes or until toothpick inserted 2-inches from edge come out with a few crumbs sticking

Melt the dark chocolate in microwave on low setting, stirring occasionally. Put chocolate in a resealable plastic bag, snip off a small corner tip. Drizzle half over brownies evenly and spread with spatula. Sprinkle with candies and drizzle with remaining chocolate. Let cool until chocolate sets, 45 minutes, then cut into squares or refrigerate or freeze. Decorate with large candy cane

Seriously Soft Molasses Cookies

- Yield: 13 large cookies

2 and 1/4 cups flour

1 and 1/2 teaspoons baking soda

2 teaspoons ground ginger or equal amounts of other spices

1 and 1/4 teaspoons ground cinnamon

1/4 teaspoon ground cloves

1/4 teaspoon nutmeg

1/4 teaspoon salt

3/4 cup unsalted butter, softened to [room temperature](#)

1/2 cup packed light or dark brown sugar

1/4 cup granulated sugar

1/4 cup unsulphured or dark molasses

1 large egg, at room temperature

2 teaspoons pure vanilla extract

1/3 cup granulated or coarse sugar, for rolling

Whisk the flour, baking soda, ginger, cinnamon, cloves, nutmeg, and salt together until combined. Set aside.

In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter and both sugars together on high speed until creamy and combined, about 2 minutes. Add the molasses and beat until combined. Then add the egg and vanilla extract and beat until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed.

On low speed, slowly mix the dry ingredients into the wet ingredients until combined. The cookie dough will be slightly sticky. Cover dough tightly with aluminum foil or plastic wrap and chill for 1 hour and up to 2-3 days.

Preheat oven to 350°F (177°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

Remove cookie dough from the refrigerator. If the cookie dough chilled longer than 2 hours, let it sit at room temperature for at least 30 minutes. The cookies may not spread in the oven if the dough is that cold. Roll cookie dough, 2 Tablespoons each, into balls. Roll each in granulated sugar and arrange 3 inches apart on the baking sheets. Bake for 11-12 minutes or until edges appear

set. If the tops aren't appearing cracked as pictured, remove the baking sheet from the oven and gently bang it on the counter 2-3x. This will help those warm cookies spread out and crack on top. Return to the oven for 1 additional minute.

Remove from the oven and allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Cookies will stay fresh covered at room temperature for 1 week.