

Whole Wheat Chocolate Chip Skillet Cookie



- 1 1/2 sticks (3/4 cup) salted grass-fed butter, softened
- 2 eggs
- 3/4 cup real maple syrup
- 2 teaspoons vanilla extract
- 2 cups white whole wheat flour or whole wheat pastry flour
- 1 teaspoon baking soda
- 1 1/2 cups dark or semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350° F. Grease a 10-12 inch oven safe skillet with butter.
2. In a large mixing bowl, beat the butter until light, and fluffy. Add the eggs, one at a time, until combined. Slowly add in the maple and vanilla, beating until combined. Add the flour and baking soda and beat until fully incorporated. Stir in the chocolate chips.
3. Spread the dough out in the prepared skillet. Transfer to the oven and bake for 18-20 min., it's OK if the center is a little gooey. Remove from the oven, let cool 3-5 min. DIG in, preferably with a scoop of ice cream.

<https://www.halfbakedharvest.com/chocolate-chip-skillet-cookie/>

Peek-A-BOO!
Here's some cookies for you!



Buttery Raspberry Crumble Bars

Crumble

- 2 cups old fashion oats
- 1 1/2 cups all-purpose flour
- 1 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 2 sticks (1 cup) cold salted butter, cubed

Raspberry Filling

- 2 1/2 cups fresh raspberries
- 2-4 tablespoons brown sugar
- 2 tablespoons all-purpose flour
- 2 teaspoons vanilla extract
- 2 teaspoons lemon zest
- 1/2 cup raspberry jam
- 1 ripe but firm peach, thinly sliced



Instructions

1. Preheat the oven to 350°. Line a 9x13 inch baking dish with parchment paper.
 2. In the bowl of a food processor, pulse together the oats, flour, brown sugar, baking powder and cinnamon, until the oats are mostly ground. Add the cold butter, pulse until a crumbly dough forms. If the dough seems dry, add 1 tbsp. water.
 3. Press 1/3 of the dough into bottom of prepared baking dish. Transfer to the oven and bake 10 min. or until lightly golden.
 4. Meanwhile, make the filling. In a medium bowl, toss raspberries with the sugar, flour, vanilla, and lemon zest. Spoon berries into an even layer over the pre-baked crust. Dollop raspberry jam evenly over the berries. Add peach slices in a single layer. Sprinkle the remaining crumble dough over berries. Return to oven and bake for 30-40 min. or until crumble is a light golden brown and berries burst.
 5. Let cool completely before cutting into bars. Keep stored in a sealed container for up to 1 week.
- <https://www.halfbakedharvest.com/raspberry-crumble-bars/>

Flourless Peanut Butter Thumbprints



- 2 cups peanut butter
- 1 cup sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 tsp. vanilla extract
- 1 cup Nutella
- Coarse sea salt

Directions

- Preheat oven to 350°. Cream peanut butter and sugars until light and fluffy. Beat in eggs and vanilla. Drop dough by rounded teaspoonful 2 in. apart onto parchment paper-lined baking sheets.
- Bake until edges are firm, 7-9 minutes. Cool on pans 5 minutes. Press an indentation in center of each cookie with the end of a wooden spoon handle. Fill each with 1/2 teaspoon Nutella; sprinkle with salt. Remove to wire racks to cool completely.

<https://www.tasteofhome.com/recipes/flourless-peanut-butter-thumbprints/>

Ice Cream Kolachkes

2 cups butter, softened
1 pint vanilla ice cream, softened
4 cups all-purpose flour
2 tablespoons sugar
2 cans (12 ounces each) apricot and/or raspberry cake and pastry filling
1 to 2 tablespoons confectioners' sugar, optional



Directions

- In the bowl of a heavy-duty stand mixer, beat butter and ice cream until blended (mixture will appear curdled). Add flour and sugar; mix well. Divide dough into four portions; cover and refrigerate until easy to handle, about 2 hours.
- Preheat oven to 350°. On a lightly floured surface, roll one portion of dough into a 12x10-in. rectangle; cut into 2-in. squares. Place a teaspoonful of filling in the center of each square. Overlap two opposite corners of dough over filling; pinch tightly to seal. Place 2 in. apart on ungreased baking sheets. Repeat with remaining dough and filling.
- <https://www.tasteofhome.com/recipes/ice-cream-kolachkes/>

Because no matter how tough the world becomes, you must never run out of sweetness
bernardokath

Choc-Peanut Butter Sheet Cake



2 cups all-purpose flour
2 cups sugar
1 tsp. baking soda
1/2 tsp. salt
1 cup water
1/2 cup butter, cubed
1/2 cup creamy peanut butter
1/4 cup baking cocoa
3 large eggs, room temp
1/2 cup sour cream
2 tsp. vanilla extract

FROSTING:

3 cups confectioners' sugar
1/2 cup creamy peanut butter
1/2 cup 2% milk
1/2 tsp. vanilla extract
1/2 cup chopped salted or unsalted peanuts

Directions

1. Preheat oven to 350°. Grease a 13x9-in. baking pan.
2. In a large bowl, whisk flour, sugar, baking soda and salt. In a small saucepan, combine water, butter, peanut butter and cocoa; bring just to a boil, stirring occasionally. Add to flour mixture, stirring just until moistened.
3. In a small bowl, whisk eggs, sour cream and vanilla until blended; add to flour mixture, whisking constantly. Transfer to prepared pan. Bake until a toothpick inserted in center comes out clean, 25-30 min.
4. Prepare frosting while cake is baking. In a large bowl, beat confectioners' sugar, peanut butter, milk and vanilla until smooth.
5. Remove cake from oven; place on a wire rack. Immediately spread with frosting; sprinkle with peanuts. Cool completely.

<https://www.tasteofhome.com/recipes/chocolate-peanut-butter-sheet-cake/>

Most things can be improved by one of 5 things:

cheese,
BBQ Sauce,
melted butter,
ranch dressing
or chocolate.



Chocolate Banana Bundles

2 tbsp. butter
1/4 cup packed brown sugar
2 medium ripe bananas, halved lengthwise
1 sheet frozen puff pastry, thawed
4 oz. semisweet chocolate, melted
Vanilla ice cream, optional



Directions

- Preheat oven to 400°. In a large cast-iron or other heavy skillet, melt butter over medium heat. Stir in brown sugar until blended. Add bananas; stir to coat. Remove from heat; set aside.
- Unfold puff pastry. Cut into four rectangles. Place a halved banana in center of each square. Overlap two opposite corners of pastry over banana; pinch tightly to seal. Place on parchment paper-lined baking sheets.
- Bake until golden brown, 20-25 min. Drizzle with chocolate. If desired, serve warm with ice cream.

<https://www.tasteofhome.com/recipes/chocolate-banana-bundles/>