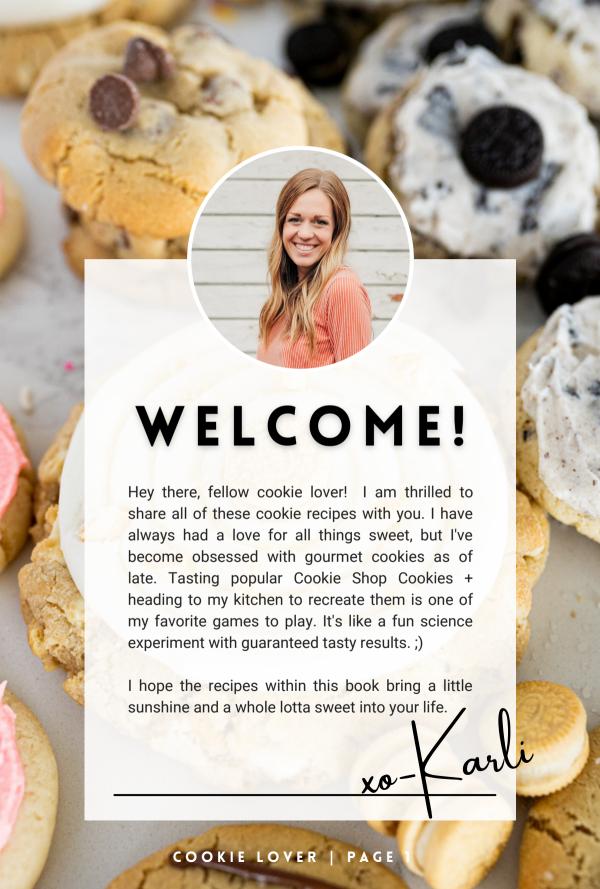


A COLLECTION OF 32 COPYCAT GOURMET MIX + MATCH COOKIE RECIPES





CONTENTS

GETTING STARTED	ORIGINAL VARIATIONS36 Chocolate Chip
SUGAR VARIATIONS	PEANUT BUTTER VARIATIONS
CHOCOLATE VARIATIONS25 Chocolate Cake	TIPS SHEET58 FAQ59 ABOUT THE AUTHOR60 ACKNOWLEDGEMENTS60

Chocolate Caramel......33

Quarter Batch Sheets.....34

GETTING STARTED

ABOUT THE COOKIES

The cookie recipes within this book are largely inspired by gourmet cookie shops that feature outta-this-world cookie flavors. Cookie Shops are taking the country by storm; new companies and locations are popping up all over the place!

My family has made a tradition of taste testing cookies weekly and trying all of the interesting new flavors. It is a highlight of the week for us! Every once in a while there is a cookie that just knocks my socks off. Most cookie shops don't have a solid menu, only offering particular cookies every once in a while.

That is why I started recreating my favorites every week. Now when I get a hankering for a specific cookie, I usually have my homemade version of the recipe hiding up my sleeve.

My copycat recipes have exploded on TikTok, Instagram, Youtube, Pinterest, Facebook and on my site, www.cookingwithkarli.com. Now, I figure, is about time to share all of the secrets and tricks I've gathered while making hundreds of cookies to perfect these recipes just for you!

HOW THIS BOOK WORKS

As I have experimented, tested and developed these cookie recipes I have come to realize something that may be a bit of a surprise.. the majority of specialty cookies are just small tweaks and additions to one of four base cookie recipes.

Yes, that's right. You only need to master four base cookie recipes and four base frosting recipes.. with slight modifications, this book will teach you how to make 32 different flavors of gourmet cookies.

Start with a base recipe and then move onto the variation of your liking. Each variation will make 12 GIANT cookies, or 32 regular sized.

QUARTER BATCH REFERENCE SHEETS

There is a real beauty of being able to make so many variations out of one base recipe. One batch of dough split into fourths can make four different kinds of cookies!

Simply make your base recipe, cut the dough into fourths and use the ingredient amounts listed on the reference sheet while following that specific cookie's instructions.

SECTION

OVERVIEW



BASE RECIPES

- Four base cookie recipes
- · Four base frosting recipes



SUGAR VARIATIONS

- Eight variations of the Sugar Base for eight different cookies!
- Quarter batch reference sheet





CHOCOLATE VARIATIONS

- Eight variations of the Chocolate Base for eight different cookies!
- · Quarter batch reference sheet



ORIGINAL VARIATIONS

- Eight variations of the Original Base for eight different cookies!
- Quarter batch reference sheet



PEANUT BUTTER VARIATIONS

- Eight variations of the Peanut Butter Base for eight different cookies!
- Quarter batch reference sheet

COOKIE LOVER | PAGE 4





SUGAR BASE

INGREDIENTS

- 1 1/2 cups (333g) butter, softened
 2 tsp vanilla extract
- 1 1/2 cups (345g) granulated sugar 4 1/2 cups (684g) all-purpose flour
- 3 eggs

- 3 tsp baking powder

INSTRUCTIONS

- 1. Preheat oven to 350° F (180° C).
- 2. Cream together the butter and sugar until light and fluffy.
- 3. Scrape sides of bowl and add in the eggs and vanilla extract. Beat until mixed thoroughly.
- 4. Add in the flour and baking powder. Mix until the cookie dough comes together.
- 5. Move onto Section 2 (page 14) to complete your cookies.

Note: When baking cookies using this base recipe, only place six large cookies per tray or 12-15 small cookies per tray.

Note: You can split this base recipe into fourths and make four different cookies out of this one batch of dough. See 'quarter batch' page for details.



CHOCOLATE BASE

INGREDIENTS

- 1 1/2 cups (377g) brown sugar
- 1/2 cup (115g) granulated sugar
- 3 eggs
- 2 tbsp corn syrup
- 1 tbsp vanilla extract
- 1 1/2 cups (333g) butter, softened 3 3/4 cup (570g) all-purpose flour
 - 1 cup (120g) dutch processed cocoa
 - 1 tbsp cornstarch
 - 2 tsp baking soda
 - 1 tsp salt

INSTRUCTIONS

- 1. Preheat the oven to 350° F (180° C).
- 2. Using a stand mixer, cream together the butter and sugars until light in color and fluffy in texture.
- 3. Add in the eggs, corn syrup and the vanilla. Mix until thoroughly combined.
- 4. Next, add the flour, cocoa, cornstarch, baking soda and salt. Mix until your chocolate cookie dough forms. The dough will be soft.
- 5. Move onto Section 3 (page 25) to complete your cookies.

Note: When baking cookies using this base recipe, only place six large cookies per tray or 12-15 small cookies per tray.

Note: you can split this base recipe into fourths and make four different cookies out of this one batch of dough. See 'quarter batch' page for details.



ORIGINAL BASE

INGREDIENTS

- 3/4 cup (175g) granulated sugar 2 tsp baking soda
- 1 1/2 cups (369g) brown sugar
- 2 eggs
- 1 1/2 tbsp vanilla extract
- 1 1/2 cups (333g) butter, softened 4 1/4 cups (646g) all-purpose flour

 - 1 tsp baking powder
 - 1 tsp salt

INSTRUCTIONS

- 1. Preheat oven to 375°F (190° C). (some variations will bake at 350° F)
- Cream together the butter, granulated sugar and brown sugar.
- 3. Add the egg and vanilla. Mix until light in color and creamy.
- 4. Add in the dry ingredients (flour, baking soda, baking powder and salt), mix into the dough. Mix until completely combined.
- 5. Move onto Section 4 (page 36) to complete your cookies.

Note: When baking cookies using this base recipe, only place six large cookies per tray or 12-15 small cookies per tray.

Note: you can split this base recipe into fourths and make four different cookies out of this one batch of dough. See 'quarter batch' page for details.



PEANUT BUTTER BASE

INGREDIENTS

- 1 1/4 cup (277g) butter, softened
- 1 1/4 cup (291g) granulated sugar
- 3/4 cup + 2 tbsp (220g) brown sugar
- 3 eggs

- 2 1/2 tsp vanilla extract
- 1 1/4 cups (308g) peanut butter
- 4 cups (608g) all purpose flour
- 1 tsp salt
- 1 1/4 tsp baking powder

INSTRUCTIONS

- 1. Preheat the oven to 350° F (180° C).
- 2. In the bowl of a stand mixer, cream together the butter, granulated sugar and brown sugar.
- 3. Scrape the sides of the bowl and add in the eggs, vanilla and peanut butter. Mix until well combined.
- 4. Add the flour, salt and baking powder to the bowl and mix until combined.
- 5. Move onto Section 5 (page 47) to complete your cookies.

Note: When baking cookies using this base recipe, only place six large cookies per tray or 12-15 small cookies per tray.

Note: you can split this base recipe into fourths and make four different cookies out of this one batch of dough. See 'quarter batch' page for details.



BUTTERCREAM FROSTING BASE

- 3/4 cup (166g) butter, softened
- 4 1/2 cups (481g) powdered sugar
- milk, to thin

INSTRUCTIONS

- 1. Make the frosting by whipping the butter until smooth.
- 2. Add the powdered sugar, one cup at a time, adding a little bit of milk after each cup of powdered sugar to keep the consistency like a thick frosting.
- 3. Once you have added all of the powdered sugar and the consistency is like a thick frosting move onto the variation of choice.

Note: you can split this base recipe into fourths and make four different frostings out of this one batch of frosting. See 'quarter batch' page for details.

If you just need 1/4 of a batch, here are the ingredient amounts: 1/3 cup butter, 1 1/8 cup powdered sugar, milk to thin.



CREAM CHEESE FROSTING BASE

INGREDIENTS

- 8 oz cream cheese. room temperature
- 1/4 cup (56g) butter, softened
 4 cups (428g) powdered sugar
 - · milk to thin, if needed

INSTRUCTIONS

- 1. Make the frosting by whipping the butter and cream cheese until smooth.
- 2. Add the powdered sugar, one cup at a time.
- 3. Add milk a tsp at a time until you've reached your desired consistency, if needed.
- 4. You can now move onto the variation of choice.

Note: you can split this base recipe into fourths and make four different frostings out of this one batch of frosting. See 'quarter batch' page for details.

If you just need 1/4 of a batch, here are the ingredient amounts: 1 tbsp butter, 2 oz cream cheese, 1 cup powdered sugar, milk to thin.



CHOCOLATE FROSTING BASE

INGREDIENTS

- 3/4 cup (166g) butter, softened
- 4 cups (428g) powdered sugar
- 4 oz cream cheese, room temperature
 1 tbsp vanilla extract
- 1 cup (120g) dutch processed cocoa
 milk, to thin powder

INSTRUCTIONS

- 1. Make the frosting by whipping the butter and cream cheese until smooth.
- 2. Add the powdered sugar, one cup at a time.
- 3. Add in the cocoa powder.
- 4. Add the vanilla.
- 5. Add milk 1 tbsp at a time until you've reached your desired consistency.
- 6. This frosting is now ready for the cookie of your choice.

Note: If you just need 1/4 of a batch, here are the ingredient amounts: 1/3 cup butter, 1 oz cream cheese, 1/4 cup cocoa powder, 1 cup powdered sugar, 1 tsp vanilla, milk to thin.



CHOCOLATE GANACHE BASE

INGREDIENTS

- 2/3 cup (160ml) heavy cream
- 2 cups (400g) semi-sweet chocolate chips

INSTRUCTIONS

- 1. Measure out the heavy cream into a microwave save bowl. Microwave the cream for 1 1/2 minutes.
- 2. Remove the bowl from the microwave and add in the chocolate chips.

 Use a spoon and push the chocolate chips around so they are all covered by the heavy cream.
- 3. Allow the chocolate chips to sit in the hot cream for 3 minutes.
- 4. Use a whisk and stir the chocolate chips into the heavy cream until smooth. Cool for 15 minutes before using on cookies.

Note: If you just need 1/4 of a batch, here are the ingredient amounts: 3 tbsp heavy cream, 1/2 cup semi sweet chocolate chips





CHILLED SUGAR COOKIE

INGREDIENTS

- 1 sugar base recipe
- 1 buttercream frosting base recipe
 pink food coloring (page 10)
- 1 tsp almond extract

INSTRUCTIONS

- 1. Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll into a ball and then flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 3. Bake at 350° F (180° C) for 9-11 minutes if baking large cookies or 7-9 minutes if baking small cookies.
- 4. The cookies should puff up and the centers should no longer look glossy. Pull them out of the oven before they turn brown.
- 5. Add the almond extract to the base buttercream frosting. Stir in the pink food coloring one drop at a time until the frosting turns a light pink.
- 6. Spread the frosting onto the cooled cookies.
- 7. Chill until ready to serve. Serve Chilled.



BIRTHDAY CAKE

INGREDIENTS

- 1 sugar base recipe
- 1 1/2 tsp cake batter flavoring
- 1 cream cheese frosting base recipe (page 11)
- 1 tsp cake batter flavoring
- Rainbow Sprinkles

INSTRUCTIONS

- 1. Add the cake batter flavoring to the sugar cookie base.
- 2. Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 3. Roll into a ball and then flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 4. Bake at 350° F (180° C) for 9-11 minutes if baking large cookies or 7-9 minutes if baking small cookies. The cookies should puff up and the centers should no longer look glossy. Pull them out of the oven before they turn brown.
- 5. Add the cake batter flavoring to the base cream cheese frosting.
- 6. Add the frosting to a piping bag fit with a large round piping tip.
- 7. Pipe the frosting onto the still warm cookie in a spiral, starting in the center and working your way out. Add sprinkles on top of the frosting. Serve warm.



CHOCOLATE CUPCAKE

INGREDIENTS

- 1 sugar base recipe
- 1 chocolate fudge frosting recipe (page 12)
- Chocolate Sprinkles

INSTRUCTIONS

- 1. Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll into a ball and then flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 3. Bake at 350° F (180° C) for 9-11 minutes if baking large cookies or 7-9 minutes if baking small cookies. The cookies should puff up and the centers should no longer look glossy. Pull them out of the oven before they turn brown.
- 4. Add the fudge frosting to a piping bag fit with a large closed star piping tip.
- 5. Pipe the frosting onto the still warm cookie in a spiral, starting in the center and working your way out. Add sprinkles on top of the frosting.
- 6. Serve warm.



CHURRO COOKIE

INGREDIENTS

- 1 sugar base recipe
- 1 tsp cinnamon

- 1 buttercream base recipe (page 10)
- 1 1/2 heaping tbsp cinnamon
- 1-11/2 tbsp milk, if needed
- 1/2 cup (115g) granulated sugar
- 1 tsp cinnamon

INSTRUCTIONS

- 1. Add the cinnamon to the sugar cookie base.
- 2. Mix together the sugar and cinnamon. Seperate into two bowls. Set aside.
- 3. Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 4. Roll into the bowl of cinnamon and sugar. Then roll into a ball and then flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 5. Bake at 350° F (180° C) for 9-11 minutes if baking large cookies or 7-9 minutes for small cookies. The cookies should puff up and the centers should no longer look glossy.
- Add the cinnamon to the buttercream and mix until combined. Add extra milk to achieve your preferred consistency, if needed.
- 7. Add the frosting to a piping bag fit with a large round piping tip. Pipe the frosting onto the warm cookie in a spiral, starting in the center and working your way out. Sprinkle the extra cinnamon and sugar on top. Serve warm.



FUNFETTI MILKSHAKE

INGREDIENTS

- 1 sugar base recipe
- 1/2 cup (105g) rainbow sprinkles
- 1 buttercream base recipe (page 10)
- 1 tsp cake batter flavoring
- 1 cup (200g) white chocolate chips, melted and cooled
- 1-11/2 tbsp milk, if needed
- Whipped Cream

INSTRUCTIONS

- 1. Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll into a ball and then press rainbow sprinkles on to the outside of the cookie dough.
- 3. Flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 4. Bake at 350° F (180° C) for 9-11 minutes if baking large cookies or 7-9 minutes if baking small cookies. The cookies should puff up and the centers should no longer look glossy. Pull them out of the oven before they turn brown.
- 5. Add the cake batter flavoring to the buttercream base. Slowly add in the *cooled* melted white chocolate chips to the frosting. Whip until completely combined. Add milk, if needed to achieve desired consistency.
- 6. Spread on completley cooled cookies.
- 7. Chill cookies in the fridge until ready to serve.
- 8. Add a little dollop of whipped cream to the center of the cookie right before serving. Serve chilled.



SNICKERDOODLE CUPCAKE

INGREDIENTS

- 1 sugar base recipe
- 1 tsp cinnamon

- 1 cream cheese frosting base recipe (page 11)
- 2 tsp vanilla extract
- 1/2 cup (115g) granulated sugar
- 1 tsp cinnamon

INSTRUCTIONS

- 1. Add the cinnamon to the sugar cookie base.
- 2. Mix together the sugar and cinnamon. Seperate into two bowls. Set aside.
- Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 4. Roll into the bowl of cinnamon and sugar. Then roll into a ball and then flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 5. Bake at 350° F (180° C) for 9-11 minutes if baking large cookies or 7-9 minutes if baking small cookies. The cookies will puff up and the centers should no longer look glossy. Pull them out before they turn brown.
- Add the vanilla extract to the cream cheese frosting and mix until combined.
- 7. Add the frosting to a piping bag fit with a large round piping tip. Pipe the frosting onto the still warm cookie in a spiral, starting in the center and working your way out. Sprinkle the extra cinnamon and sugar on top. Serve warm.



COOKIES 'N CREAM

INGREDIENTS

- 1 sugar base recipe
- 12 oreos, crushed

- 1 tsp vanilla extract
- 8 oreos, chopped
- up to 1/4 cup milk
- 1 buttercream base recipe (page 10) mini oreos

INSTRUCTIONS

- 1. Add the 12 crushed oreos to the sugar cookie base.
- Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 3. Roll into a ball and then flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 4. Bake at 350° F (180° C) for 9-11 minutes if baking large cookies or 7-9 minutes if baking small cookies. The cookies should puff up and the centers should no longer look glossy. Pull them out of the oven before they turn brown.
- Add the vanilla extract and chopped Oreos into the buttercream and mix until combined. Add extra milk to the frosting, if needed, to achieve desired consistency.
- 6. Spread on completley cooled cookies and top with a mini Oreo.
- 7. Chill cookies in the fridge until ready to serve.
- 8. Serve chilled.



PINK VELVET

INGREDIENTS

- 1 sugar base recipe
- 1 1/2 tsp cake batter flavor
- · pink food coloring

- 1 cream cheese frosting base recipe (page 11)
- 2 tsp vanilla extract

INSTRUCTIONS

- 1. Add the cake batter flavoring and a few drops of pink food coloring to the sugar cookie base and mix until combined.
- Scoop out 1/3 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 3. Roll into a ball and then flatten to the thickness and size you'd like the finished cookie. Repeat with remaining dough.
- 4. Use the small amount of leftover dough to create one smaller cookie. Bake it alongside the other cookies, this will be used later.
- 5. Bake at 350° F (180° C) for 9-11 minutes for large cookies or 7-9 minutes for small cookies. The cookies should puff up and the centers should no longer look glossy.
- Add the vanilla extract into the cream cheese frosting and mix until combined.
- 7. Add the frosting to a piping bag fit with a large round piping tip. Pipe the frosting onto the warm cookie in a spiral, starting in the center and working your way out.
- 8. Crumble the extra cookie and sprinkle some crumbs on top of the frosting. Serve warm.

SUGAR



CHILLED SUGAR

Cookie Base:

· No additions

Frosting:

- 1/4 batch Buttercream Frosting
- 1/4 tsp almond extract
- · pink food coloring



CHURRO

Cookie Base:

- 1/4 tsp cinnamon
- roll in cinnamon + sugar

Frosting:

- 1/4 batch Buttercream Frosting
- 3 tsp cinnamon
- cinnamon + sugar



BIRTHDAY CAKE

Cookie Base:

 1/4 heaping tsp cake batter flavor

Frosting:

- 1/4 batch Cream Cheese Frosting
- 1/4 tsp cake batter flavor
- · rainbow sprinkles



CHOCOLATE CUPCAKE

Cookie Base:

· No additions

Frosting:

- 1/4 batch Chocolate Fudge Frosting
- Chocolate sprinkles

SUGAR



FUNFETTI MILKSHAKE Cookie Base:

• Rainbow Sprinkles

Frosting:

- 1/4 batch Buttercream Frosting
- 1/4 heaping tsp cake batter flavor
- 1/4 cup white chocolate chips, melted



COOKIES 'N CREAM

Cookie Base:

• 3 oreos, crushed

Frosting:

- 1/4 batch Buttercream Frosting
- 1/4 tsp vanilla extract
- 3 oreos, crushed



SNICKERDOODLE CUPCAKE

Cookie Base:

- 1/4 tsp cinnamon
- roll in cinnamon + sugar

Frosting:

- 1/4 batch Cream Cheese Frosting
- 1/2 tsp vanilla extract



PINK VELVET

Cookie Base:

- 1/4 heaping tsp cake batter flavor
- · pink food coloring

Frosting:

- 1/4 batch Cream Cheese Frosting
- 1/2 tsp vanilla extract





CHOCOLATE CAKE

INGREDIENTS

- 1 chocolate base recipe
- 1 1/2 cups (300g) semi sweet chocolate chips

1 chocolate fudge frosting base recipe (page 12)

INSTRUCTIONS

- 1. Add the chocolate chips to the chocolate base recipe. Mix until distributed evenly.
- 2. Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 3. Roll each portion onto a ball then flatten slightly so it looks like a hockey puck before arranging on a parchment paper or silicone mat covered pan.
- 4. Bake at 350° F (180° C) for 12-15 minutes if baking large cookies or 9-11 minutes if baking small cookies. The cookie should start to crack and crinkle, it will spread slightly and the centers of the cookie should no longer look wet before taking them out of the oven.
- 5. Add the frosting to a piping bag fit with a large closed star attachment. Pipe the frosting onto the warm cookies in a spiral, starting in the center of the cookie working your way out.
- 6. Serve warm.



CHOCOLATE MALLOW CUPCAKE

INGREDIENTS

- 1 chocolate base recipe
- 1/3 cup (33g) marshmallow fluff
- 1 chocolate ganache recipe (page 13)
- 1/3 cup (66g) white chocolate chips, melted

INSTRUCTIONS

- 1. Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll the dough into a ball and then use your thumb to create a pocket in the middle of the dough.
- 3. Spoon approx 1/2 tbsp of marshmallow fluff into each pocket and then close the cookie dough around the marshmallow fluff (use 1 tsp for the small cookies) Slightly flatten the cookie so the cookie looks like a hockey puck. Repeat with remaining cookie dough.
- 4. Bake at 350° F (180° C) for 12-15 minutes for the large cookies or 9-11 minutes for the small cookies. The cookie should start to crack and crinkle.
- 5. Make the ganache while the cookies are baking.
- 6. Allow the cookies to cool on the pan for 10 minutes. Spoon the ganache onto each cookie.
- 7. Place the melted white chocolate chips into a zip top bag and snip the corner of the bag. Drizzle the white chocolate in 3 loops on top of the ganache. Serve warm.



MOLTEN LAVA

INGREDIENTS

1 chocolate base recipe

powdered sugar, for topping

• 1/3 cup (73g) hot fudge sauce

INSTRUCTIONS

- 1. Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll the cookie dough into a ball and then use your thumb to create a pocket in the middle of the cookie dough.
- 3. Spoon approx 1/2 tbsp of hot fudge sauce into each pocket and then close the cookie dough around the hot fudge sauce (use 1 tsp for the small cookies). Slightly flatten the cookie so the cookie looks like a hockey puck.
- 4. Repeat with remaining cookie dough.
- 5. Bake at 350° F (180° C) for 12-15 minutes for the large cookies or 9-11 minutes for the small cookies. The cookie should start to crack and crinkle.
- 6. Allow the cookies to cool on the pan for 10 minutes.
- 7. Dust with powdered sugar and serve warm.



COSMIC BROWNIE

INGREDIENTS

- 1 chocolate base recipe
- 1 chocolate ganache recipe (page 13)
- 1/3 cup (66g) candy coated chocolate chips

INSTRUCTIONS

- 1. Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll each portion onto a ball then flatten slightly so it looks like a hockey puck before arranging on a parchment paper or silicone mat covered pan.
- 3. Bake at 350° F (180° C) for 12-15 minutes if baking large cookies or 9-11 minutes if baking small cookies. The cookie should start to crack and crinkle, the center will no longer look wet before taking them out of the oven. Make the ganache while the cookies are baking.
- 4. Allow the cookies to cool on the pan for 10 minutes and then spoon the ganache onto the top of each cookie.
- 5. Immediately sprinkle with rainbow candy coated chocolate chips.
- 6. Serve Warm



CHOCOLATE HEATH CAKE

INGREDIENTS

1 chocolate base recipe

- 1 cup (107g) powdered sugar
- 1 can (396g) sweetened condensed milk 1 tsp vanilla
- 2 cups (480ml) heavy cream
- 1/3 cup (58g) heath toffee bits

INSTRUCTIONS

- 1. Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll each portion onto a ball then flatten slightly so it looks like a hockey puck before arranging on your pan.
- 3. Bake at 350° F (180° C) for 12-15 minutes if baking large cookies or 9-11 minutes if baking small cookies. The cookie will crack when it's time to take them out of the oven.
- 4. Right after the cookies come out of the oven, spoon a generous of sweetened condensed milk onto each cookie. Repeat with each cookie and then allow the cookie to cool completely.
- 5. Make the frosting by whipping the whipping the cream on medium high speed until it starts to thicken.
- 6. Once it starts to thicken, slow the speed down and gradually add in the powdered sugar and vanilla. Once all of the powdered sugar has been added bump the speed up to as high as it can go and until stiff peaks form.
- 7. Add the frosting to a piping bag with a large closed star tip. Zig zag the frosting across the cookies from side to side to cover the top of the cookie and then sprinkle the heath bits on top.
- 8. Repeat with the remaining cookies and chill for 30 minutes before serving.



CHOCOLATE REESES CHIP

INGREDIENTS

1 chocolate base recipe

• 3 cups (600g) peanut butter chips

INSTRUCTIONS

- 1. Fold the peanut butter chips into the chocolate dough. Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll each portion onto a ball then flatten slightly so it looks like a hockey puck before arranging on a parchment paper or silicone mat covered pan.
- 3. Bake at 350° F (180° C) for 12-15 minutes if baking large cookies or 9-11 minutes if baking small cookies. The cookie should start to crack and crinkle before taking them out of the oven.
- 4. Allow them to cool on the pan for 10 mintues before serving.
- 5. Serve warm.



MINT BROWNIE

INGREDIENTS

- 1 chocolate base recipe
- 1 cup (200g) semi sweet chocolate 1/4 cup (50g) semi sweet chocolate chips
- 1 cup (200g) mint chips
- 1 1/2 cups (300g) mint chips, melted
 - chips, melted

INSTRUCTIONS

- 1. Fold the chocolate chips and mint chips into the chocolate dough. Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll each portion onto a ball then flatten slightly so it looks like a hockey puck before arranging on a parchment paper or silicone mat covered pan.
- 3. Bake at 350° F (180° C) for 12-15 minutes if baking large cookies or 9-11 minutes if baking small cookies. The cookie should start to crack and crinkle before taking them out of the oven.
- 4. Allow them to cool on the pan for 10 mintues before spooning the melted mint chips on to the top of the cookies. Repeat with all cookies
- 5. add the melted semi sweet chocolate chips to a zip top bag and snip the corner.
- 6. Lightly drizzle each cookie with the melted semi sweet chocolate.
- 7. Serve warm.



CHOCOALTE CARAMEL

INGREDIENTS

1 chocolate base recipe

- 1/4 cup (50g) milk chocolate, melted
- 1 1/2 cup (300g) milk chocolate chips
 1/4 cup (74g) caramel dip
- 1 1/2 cups (300g) caramel bits

INSTRUCTIONS

- 1. Fold the chocolate chips and caramel bits into the chocolate dough.

 Scoop out a little less than 1/2 cup of dough for large cookies, scoop 3 tbsp of dough for small cookies.
- 2. Roll each portion onto a ball then flatten slightly so it looks like a hockey puck before arranging on a parchment paper or silicone mat covered pan.
- 3. Bake at 350° F (180° C) for 12-15 minutes if baking large cookies or 9-11 minutes if baking small cookies. The cookie should start to crack and crinkle before taking them out of the oven.
- 4. Allow them to cool on the pan for 10 minutes.
- 5. Add the melted chocolate to a zip top bag and snip the corner.
- 6. Warm the caramel dip in the microwave and then add it to a ziptop bag and snip the corner.
- 7. Lightly drizzle each cookie with the melted chocolate and the caramel dip. Serve warm.

QUARTER BATCH REFERENCE SHEET

CHOCOLATE.



CHOCOLATE CAKE

Cookie Base:

No additions

Frosting:

• 1/4 batch Chocolate Fudge Frosting



MOLTEN LAVA

Cookie Base:

- 2 tbsp hot fudge sauce
- powdered sugar, for garnish



CHOCOLATE MALLOW CUPCAKE

Cookie Base:

• 2 tbsp marshmallow fluff

Frosting:

- 1/4 batch chocolate ganache
- 2 tbsp white chocolate chips, melted



COSMIC BROWNIE

Cookie Base:

No additions

Frosting:

- 1/4 batch Chocolate ganache
- 2 tbsp candy coated chocolate chips

QUARTER BATCH REFERENCE SHEET

CHOCOLATE



CHOCOLATE HEATH

Cookie Base:

 1/2 cup sweetened condensed milk

Frosting:

- 1/2 cup heavy cream
- 1/4 cup powdered sugar
- 1/4 tsp vanilla extract
- 2 tbsp heath bits



MINT BROWNIE

Cookie Base:

- 1/4 cup semi sweet chocolate chips
- 1/4 cup mint chips

Toppings:

- 1/3 cup mint chips, melted
- 2 tbsp semi sweet chocolate chips, melted



CHOCOLATE REESE'S CHIP

Cookie Base:

• 2/3 cup peanut butter chips



CHOCOLATE CARAMEL

Cookie Base:

- 1/3 cup milk chocolate chips
- 1/3 cup caramel bits

Toppings:

- 2 tbsp milk chocolate, melted
- 2 tbsp caramel dip





CHOCOALTE CHIP

INGREDIENTS

- 1 original cookie base
- 2 cups (400g) guittard milk chocolate chips

INSTRUCTIONS

- 1. Fold the chocolate chips into the original cookie base.
- Portion out the dough into 1/2 cup portions for large cookies, scoop 3 tbsp of dough for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 3. Flatten each cookie slightly. Add extra chocolate chips to the top if desired.
- 4. Bake at 375° F (190° C) for 10-13 minutes for the large cookies or 7-9 minutes for the small cookies, until the cookies start to turn golden brown.
- 5. Allow the cookies to cool on the pan for 20 minutes before serving or transferring to a wire rack.
- 6. Serve warm.



SEA SALT TOFFEE

INGREDIENTS

- 1 original cookie base
- 1 1/2 cups (300g) milk chocolate chips
- 1 cup (200g) heath bar pieces
- 2 tbsp coarse sea salt

INSTRUCTIONS

- 1. Fold the chocolate chips and heath bar pieces into the original cookie hase.
- 2. Portion out the dough into 1/2 cup portions for large cookies, scoop 3 tbsp of dough for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 3. Flatten each cookie slightly.
- 4. Bake at 375° F (190° C) for 10-13 minutes for the large cookies or 7-9 minutes for the small cookies, until the cookies start to turn golden brown.
- 5. Immediately sprinkle the tops of the cookies with sea salt.
- Allow the cookies to cool on the pan for 20 minutes before serving or transferring to a wire rack.
- 7. Serve warm.



PEANUT BUTTER M&M

INGREDIENTS

1 original cookie base

- 1/4 cup (61g) peanut butter
- 1 1/2 cups (300g) peanut butter M&M's

INSTRUCTIONS

- 1. Fold the peanut butter M&M's into the original cookie base.
- 2. Portion out the dough into 1/2 cup portions for large cookies, scoop 3 tbsp of dough for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 3. Use your thumb to create a pocket into the middle of the dough.
- 4. Spoon about 1/2 tbsp of peanut butter into each pocket for the large cookies and 1 tsp into the small cookies and then close the cookie around the peanut butter.
- 5. Flatten just slightly prior to baking.
- 6. Bake at 375° F (190° C) for 10-13 minutes for the large cookies or 7-9 minutes for the small cookies, until the cookies are starting to turn golden brown.
- 7. Allow the cookies to cool on the pan for 20 minutes before serving or transferring to a wire rack. Serve warm.



HAZELNUT SEA SALT

INGREDIENTS

- 1 original cookie base
- 1/4 cup (39g) all purpose flour
- 1/2 cup (73g) nutella
- 2 tbsp coarse sea salt

INSTRUCTIONS

- 1. Preheat the oven to 350 $^{\circ}$ F (180 $^{\circ}$ C).
- 2. Mix the extra 1/4 cup of flour into the dough.
- 3. Portion out the dough into 1/2 cup portions for large cookies, 3 tbsp of dough for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 4. Use your thumb to create a pocket into the middle of the dough.
- 5. Spoon 1/2 tbsp of Nutella into each pocket of the large cookies or 1tsp into the small cookies and then close the cookie around the Nutella. Flatten slightly prior to baking.
- 6. Bake at 350° F (180° C) or 12-15 minutes for large cookies and 9-11 minutes for small cookies, until the cookies have spread and have started to crackle a little on top. Let the cookies cool on the pan for 10 minutes.
- 7. Spoon the remaining Nutella into a zip top bag, snip the corner and zig zag the Nutella across the top of the still warm cookie. Immediately sprinkle with sea salt. Serve warm.



GOLDEN OREO

INGREDIENTS

- 1 original cookie base
- 2 cups (400g) white chocolate chips 12 mini golden oreos
- 20 golden oreos, crushed
- 2 tsp vanilla
- · crushed golden oreos, for garnish 1 batch cream cheese frosting (page 11)

INSTRUCTIONS

- 1. Fold the white chocolate chips and Oreo pieces into the original cookie base.
- 2. Portion out the dough into 1/2 cup portions for large cookies, scoop 3 tbsp of dough for small cookies. Flatten slightly before baking.
- 3. Bake at 375° F (190° C) for 10-13 minutes for the large cookies or 7-9 minutes for the small cookies, until the cookies start turning golden brown.
- 4. Add the vanilla extract to the cream cheese frosting and mix until combined.
- 5. Add the frosting to a piping bag fit with a large round piping tip. Pipe the frosting onto the still warm cookie in a spiral, starting in the center and working your way out.
- 6. Place a mini golden oreo in the center of the cookie and sprinkle some crushed golden oreos on top, if desired.
- 7. Serve warm.



WHITE CHOCOLATE MACADAMIA NUT

INGREDIENTS

- 1 original base recipe
- 1 1/2 cups (300g) white chocolate chips
- 1 cup (120g) macadamia nuts, chopped

INSTRUCTIONS

- 1. Fold the white chocolate chips and macadamia nuts into the original cookie base.
- 2. Portion out the dough into 1/2 cup portions for large cookies, scoop 3 tbsp of dough for small cookies. Roll into a ball and flatten slightly before arranging onto a cookie sheet.
- 3. Bake at 375° F (190° C) for 10-13 minutes for the large cookies or 7-9 minutes for the small cookies, until the cookies start to turn golden brown.
- 4. Allow the cookies to cool on the pan for 20 minutes before serving or transferring to a wire rack.
- 5. Serve warm.



OATMEAL CHOCOLATE CHIP

INGREDIENTS

- 1 original base recipe
- 2 cups (200g) rolled oats
- 2 tsp cinnamon
- 21/2 cups (500g) chocolate chips

INSTRUCTIONS

- 1. Mix the rolled oats and cinnamon into the original base recipe until mixed thoroughly.
- 2. Fold in the chocolate chips.
- 3. Portion out the dough into 1/2 cup portions for large cookies, scoop 3 tbsp of dough for small cookies. Roll into a ball and flatten slightly before arranging onto a cookie sheet.
- 4. Bake at 375° F (190° C) for 10-13 minutes for the large cookies or 7-9 minutes for the small cookies, until the cookies are turning golden brown.
- 5. Allow the cookies to cool on the pan for 20 minutes before serving or transferring to a wire rack.
- 6. Serve warm.



CAKE BATTER

INGREDIENTS

- 1 original base recipe
- 1 tsp cake batter flavoring
- 1/2 cup (105g) rainbow sprinkles
 1 tsp cake batter flavoring
- 1 batch cream cheese frosting base recipe (page 11)

INSTRUCTIONS

- 1. Add the cake batter flavoring to the original cookie base.
- 2. Fold in the rainbow colored sprinkles.
- 3. Portion out the dough into 1/2 cup portions for large cookies, scoop 3 tbsp of dough for small cookies. Roll into a ball and arrange onto a cookie sheet. Leave the dough in a ball.
- 4. Bake at 375° F (190° C) for 10-13 minutes for the large cookies or 7-9 minutes for the small cookies, until the cookies are turning golden brown.
- 5. Add the cake batter flavoring to the base cream cheese frosting.
- 6. Add the frosting to a piping bag fit with a large round piping tip.
- 7. Pipe dollops of frosting onto the top of the warm cookie
- 8. Add extra sprinkles to the top.
- 9. Serve warm.

QUARTER BATCH REFERENCE SHEET

ORIGINAL



CHOCOALTE CHIP

Cookie Base:

 1/2 cup milk chocolate chips



SEA SALT TOFFEE

Cookie Base:

- 1/3 cup milk chocolate chips
- 1/4 cup heath bar pieces
- 2 tsp coarse sea salt



PEANUT BUTTER M&M

Cookie Base:

- 1/3 cup peanut butter M&M's
- 2 tbsp peanut butter



HAZELNUT SEA SALT

Cookie Base:

· 2 tbsp nutella

Toppings:

- 2 tbsp Nutella
- 2 tsp coarse sea salt

QUARTER BATCH REFERENCE SHEET

ORIGINAL



GOLDEN OREO

Cookie Base:

- 1/4 cup white chocolate chips
- 5 golden oreos, crushed **Frostina**:
 - 1/4 batch cream cheese Frosting
 - 1/2 tsp vanilla extract



WHITE CHOCOLATE
MACADAMIA NUT

Cookie Base:

- 1/2 cup white chocolate chips
- 1/4 cup chopped macadamia nuts



OATMEAL CHOCOLATE CHIP

Cookie Base:

- 1/2 cup rolled oats
- 1/2 tsp cinnamon
- 1/4 heaping cup chocolate chips



CAKE BATTER

Cookie Base:

- 1/4 heaping tsp cake batter flavor
- 1/8 cup rainbow sprinkles
- Frosting:
- 1/4 batch cream cheese frosting
- 1/4 tsp cake batter flavor





ULTIMATE PEANUT BUTTER

INGREDIENTS

1 peanut butter base

- 1/2 cup (123g) peanut butter
- 1/2 cup (115g) granulated sugar

INSTRUCTIONS

- 1. Scoop the dough out using a 1/2 cup measuring cup for large cookies, 3 tbsp for small cookies.
- 2. Roll the cookie dough into a ball. Use your thumb to create a pocket in the dough.
- 3. Spoon 1/2 tbsp of peanut butter (or 1 tsp for small cookies) into the pocket and then close the cookie dough around the peanut butter. Flatten the cookie so the cookie looks like a hockey puck. Repeat with remaining dough.
- 4. Add the sugar to a bowl, press the sugar onto the outside of each of the cookies. Arrange onto the baking sheet.
- 5. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies. Allow the cookies to cool on the pan for 15 minutes.
- 6. Add the remaining creamy peanut butter (about 1/4 cup) into a zip top bag. Snip the corner of the baggie and drizzle the peanut butter cookies in a circular looping motion. Repeat with all of the cookies. Serve warm.



SNICKERS COOKIE

INGREDIENTS

1 peanut butter base

- 1/4 cup (50g) milk chocolate chip,
- 1 buttercream frosting base (page 10) melted
- 1/3 cup (97g) caramel dip
- 2 snickers bars, chopped

pinch of salt

INSTRUCTIONS

- 1. Scoop the dough out using a 1/2 cup measuring cup 3 tbsp for small cookies. Roll the cookie dough into a ball and then slightly flatten the cookie so the cookie looks like a hockey puck. Repeat with remaining dough.
- 2. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies.
- 3. Mix the caramel dip and pinch of salt into the buttercream base frosting. If the frosting is thick, you can add some milk to reach your desired consistency.
- 4. Place the caramel buttercream in a piping bag fitted with a large round piping tip. Pipe the frosting onto each cookie in a spiral starting in the center of the cookie, working your way out.
- 5. Place the melted chocolate into a zip top bag and snip the corner. Drizzle the chocolate over each cookie in a zig zag.
- 6. Top each cookie with a few pieces of chopped snickers. Serve warm.



PEANUT BUTTER BAR

INGREDIENTS

- 1 Peanut Butter Base
- 2 cup (200g) rolled oats

 1 chocolate fudge frosting recipe (page 12)

INSTRUCTIONS

- 1. Mix the rolled oats into the peanut butter base cookie dough.
- 2. Portion out the dough into 1/2 cup portions, 3 tbsp for small cookies. Roll into a ball and arrange onto cookie sheet.
- 3. Flatten the cookie until the dough looks like what you'd want the finished cookie to look like.
- 4. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies. The cookies will puff up and start to crackle.
- 5. Add the chocolate fudge frosting to a piping bag fit with a large closed star tip.
- 6. Pipe the frosting onto the cookie by zig zagging back and forth to cover the top of the cookie.
- 7. Serve warm.



FLUFFERNUTTER

INGREDIENTS

1 peanut butter base

- 1/3 cup (33g) marshmallow fluff
- 1 1/2 cups (300g) peanut butter chips

INSTRUCTIONS

- 1. Fold the peanut butter chips into the peanut butter cookie base.
- 2. Portion out the dough into 1/2 cup portions, 3 tbsp for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 3. Use your thumb to create a pocket into the middle of the dough.
- 4. Spoon about 1/2 tbsp of marshmallow fluff into each pocket (1 tsp for small cookies) and then close the cookie around the marshmallow fluff.
- 5. Slightly flatten the cookie so the cookie looks like a hockey puck.
- 6. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies. The cookies will puff up and start to crackle.
- 7. Allow the cookies to cool on the pan for 15 minutes before serving or transferring to a wire rack.
- 8. Serve warm.



BUTTERFINGER

INGREDIENTS

- 1 peanut butter base
- 1/4 cup (50g) milk chocolate, melted
- 2 cups (400g) crushed butterfinger
 1 cup (200g) crushed butterfinger

INSTRUCTIONS

- 1. Fold the 2 cups of crushed butterfinger into the peanut butter cookie base.
- 2. Portion out the dough into 1/2 cup portions, 3 tbsp for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 3. Slightly flatten the cookie so the cookie looks like a hockey puck.
- 4. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies. The cookies will puff up and start to crackle.
- 5. Add the melted chocoalte to a zip top bag. Snip the corner of the baggie and drizzle the chocolate in a zig zag motion over the top of each cookie.
- 6. Top with more crushed butterfinger.
- 7. Serve warm.



MUDDY BUDDY

INGREDIENTS

- 1 peanut butter base
- 1/4 cup (10g) muddy buddies
- 1/2 cup (100g) milk chocolate chips,
 powdered sugar, for garnish melted

INSTRUCTIONS

- 1. Portion out the dough into 1/2 cup portions, 3 tbsp for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 2. Slightly flatten the cookie so the cookie looks like a hockey puck.
- 3. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies. The cookies will puff up and start to crackle.
- 4. Allow them to cool on the pan for 10 mintues before spooning the melted milk chocolate chips on to the top of the cookies. Repeat with all cookies
- 5. Place a few muddy buddies into the center of the melted chocolate.
- 6. Garnish with a dusting of powdered sugar.
- 7. Serve Warm.



REESE'S PIECES

INGREDIENTS

1 peanut butter base

• 2 cups (400g) Reese's Pieces

INSTRUCTIONS

- 1. Fold the Reese's Pieces into the peanut butter cookie base.
- 2. Portion out the dough into 1/2 cup portions, 3 tbsp for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 3. Slightly flatten the cookie so the cookie looks like a hockey puck.
- 4. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies. The cookies will puff up and start to crackle.
- 5. Allow the cookies to cool on the pan for 15 minutes prior to serving.
- 6. Serve warm.



REESE'S CUP

INGREDIENTS

- 1 peanut butter base
- 1/4 cup (50g) milk chocolate chips, melted
- 1/4 cup (61g) peanut butter
- 1 1/2 cups (300g) Reese's Cups, chopped

INSTRUCTIONS

- 1. Portion out the dough into 1/2 cup portions, 3 tbsp for small cookies. Roll into a ball and arrange onto a cookie sheet.
- 2. Slightly flatten the cookie so the cookie looks like a hockey puck.
- 3. Bake at 350° F (180° C) for 17-20 minutes for large cookie, cook for 11-13 minutes for small cookies. The cookies will puff up and start to crackle.
- 4. Allow them to cool on the pan for 10 minutes.
- 5. Add the melted chocolate to a zip top bag and snip the corner.
- 6. Add the peanut butter to a ziptop bag. Massage the peanut butter in your hand to warm it up and then snip the corner.
- 7. Drizzle each cookie with the melted chocolate and peanut butter.
- 8. Top each cookie with the chopped Reese's Cups.
- 9. Serve warm.

PEANUT BUTTER—



ULTIMATE PEANUT BUTTER

Cookie Base:

- 1/4 cup creamy peanut butter
- 1/4 cup sugar



PEANUT BUTTER BAR

Cookie Base:

• 1/4 cup rolled oats

Frosting:

 1/4 batch Chocolate Fudge Frosting



SNICKERS

Cookie Base:

- No additions
- Frosting:
- 1/4 batch Buttercream Frosting
- 1 1/2 tbsp caramel dip
- 1/8 cup milk chocolate chips, melted
- 1/2 snickers bar, chopped



FLUFFERNUTTER

Cookie Base:

- 1/3 cup peanut butter chips
- 3 tbsp marshmallow fluff

PEANUT BUTTER—



BUTTERFINGER

Cookie Base:

 1/2 cup butterfingers, crushed

Toppings:

- 2 tbsp milk chocolate chips, melted
- 1/4 cup butterfingers, crushed



REESE'S PIECES

Cookie Base:

• 1/2 cup Reese's Pieces



MUDDY BUDDY

Cookie Base:

No Additions

Toppings:

- 1/4 cup milk chocolate chips, melted
- 2 tbsp muddy buddies
- · powdered sugar



REESE'S CUP

Cookie Base:

No additions

Toppings:

- 1/4 cup milk chocolate chips, melted
- 1/4 cup peanut butter
- 1/3 cup Reese's Cups, chopped

6 TIPS FOR

PERFECT COOKIES

Here are a few tips to help set you and your cookies up for success! If you have further questions, make sure to check out the frequently asked questions on the next page.

Always use real butter. Margarine is not the same thing. Make sure your butter is softened, NOT melted.

'LIGHT AND FLUFFY'
When combining the butter and sugars, cream until it is light in color and the texture is fluffy, which will take about one minute.

SILICONE MAT

Silicone mats help create an even baking temperature on the pan and they help stop excess spreading of the cookies.

Never put cookie dough on a warm or hot pan, this will result in burnt bottoms and undercooked tops. Always allow your pan to cool between batches if you need to reuse a pan.

Use an oven thermometer to make sure your oven is baking at the correct temperature to ensure the right baking environment for your cookies.

OVEN TEMPERATURE

Unless you have a convectional oven, bake one batch at a time on the center rack in the center of your oven. This helps bake the cookies evenly.

ONE BATCH AT A TIME

QUESTIONS

What is the best way to store leftover cookies? I generally store my cookies in the fridge in an air tight container. You can store the cookies at room temperature, if you'd prefer, unless stated otherwise. The cookies will stay fresh at room temperature for three days or they will stay fresh for one week in the fridge.

Can I freeze my cookies? YES! I freeze these cookies all the time. Just freeze in an airtight container for up to three months. I freeze my cookies frosted and everything. When you are ready to eat the cookies, just pull them out of the freezer and allow them to sit at room tempertaure for 30 minutes.

How can I re-heat the cookies that are served warm? I always pop my cookies in the microwave for 10 or so seconds to reheat the cookies that are served warm. If the cookie has frosting, I generally won't frost my cookies until right before serving. I reheat the cookie in the microwave and then frost them-that way the frosting doesn't melt in the microwave.

What mixer do you use in your kitchen? I use a 5 qt KitchenAid Artisan Mixer. I have a glass bowl and a scraper paddle attachment.

How do I know if my cookies are done baking? You can peek in at your cookies baking without causing any problems to the baking cookies. Check for things like the cookie expanding or spreading slightly, the cookie dough puffing up, the center not looking wet anymore. The majority of these cookies (unless otherwise stated in the recipe) come out of the oven before they start turning brown. So watch for the above mentioned indicators and pull them out before they turn brown!

Can I let my cookies cool on a cooling rack instead of the hot pan? Make sure to allow the cookies to cool on the hot pan. We want soft, gooey cookies which means we will be pulling them out of the oven while the insides still need a bit of cooking. Letting the cookies sit on the hot pan will continue to bake the insides of the cookies just like we need it to.

Can I use gluten free flour? While I personally have not tested all of these recipes with gluten free flour, many of my readers have reported that they have used Bob's Red Mill Gluten Free flour with success.

ABOUT THE AUTHOR

Karli Bitner is the creator of Cooking with Karli where she shares recipes ranging from quick dinners in the Instant Pot to over the top desserts. She started her website in February of 2018 with the encouragement of her husband who always believes in her and pushes her to chase her dreams. To date, Cooking with Karli has received over 49 MILLION visits to her website. Her recipes are made in hundreds of thousands of kitchens around the world every month.



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Lastly, I'd like to thank YOU- my readers and supporters. My website, socials and this book would not be possible without you.



A COLLECTION OF COPYCAT GOURMET MIX + MATCH COOKIE RECIPES









