

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) chocolate chips
- 1 cup chopped nuts

A

**PREHEAT** oven to 375° F.

**COMBINE** flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts.

**DROP** by rounded tablespoon onto ungreased baking sheets.

**BAKE** for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

# B

- 1 cup unsalted butter (softened)
- 1 1/2 cups sugar
- 2 large eggs
- 2 teaspoons vanilla
- 2 3/4 cup flour
- 1 1/2 teaspoon cream of tartar
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- **Cinnamon-Sugar Mixture:**
- 1/4 cup sugar
- 1 1/2 tablespoons cinnamon

**PREHEAT** oven to 350 degrees.

**CREAM** butter and sugar in a large mixing bowl for 4-5 minutes until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.

**STIR** in flour, cream of tartar, baking soda, and salt, just until combined.

**COMBINE** sugar and cinnamon together in a small bowl.

**WRAP** the dough and let refrigerate for 20-30 minutes. Roll into small balls until round and smooth. Drop into the cinnamon-sugar mixture and coat well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered.

**BAKE** for 9-11 minutes. Let cool for several minutes on baking sheet before removing from the pan.

- 1/2 cup unsalted butter, melted & slightly cooled
- 1/4 cup packed light or dark brown sugar
- 1/2 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 6 Tablespoons pumpkin puree
- 1 and 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 and 1/2 teaspoons ground cinnamon
- 3/4 teaspoon pumpkin pie spice
- 1/2 cup semi-sweet chocolate chips, plus a few extra for the tops

C

**PREHEAT** oven to 350°F.

**CREAM** the melted butter, brown sugar, and granulated sugar together in a medium bowl until no brown sugar lumps remain. Whisk in the vanilla and blotted pumpkin until smooth. Set aside.

**WHISK** the flour, salt, baking powder, baking soda, cinnamon, and pumpkin pie spice together in a large bowl. Pour the wet ingredients into the dry ingredients and mix together with a large spoon or rubber spatula. The dough will be very soft. Fold in 1/2 cup semi-sweet chocolate chips. Cover the dough and chill for 30 minutes or up to 3 days. Chilling is mandatory.

**LINE** two large baking sheets with parchment paper or silicone baking mats.

**BAKE** for 10-12 minutes or until the edges appear set.

**COOL** on the baking sheets for at least 10 minutes before transferring to a wire rack to cool completely.

- 2 and 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup unsalted butter, softened to room temperature
- 3/4 cup granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons pure vanilla extract
- 1/4 or 1/2 teaspoon almond extract
- Royal Icing or Easy Glaze

# D

**PREHEAT** oven to 350°F.

**WHISK** the flour, baking powder, and salt together in a medium bowl. Set aside.

**CREAM** the butter and sugar together on high speed until completely smooth and creamy, about 2 minutes. Add the egg, vanilla, and almond extract (if using) and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.

**ADD** the dry ingredients to the wet ingredients and mix on low until combined. Dough will be relatively soft. If the dough seems too soft and sticky for rolling, add 1 Tablespoon more flour.

**DIVIDE** the dough into 2 equal parts. Place each portion onto a piece of lightly floured parchment paper. With a lightly floured rolling pin, roll the dough out to about 1/4-inch thickness.

**DUST** one of the rolled-out doughs with flour. Place a piece of parchment on top. (This prevents sticking.) Place the 2nd rolled-out dough on top. Cover with plastic wrap or aluminum foil, then refrigerate for at least 1-2 hours and up to 2 days.

**BAKE** for 11-12 minutes or until lightly browned around the edges.

**DECORATE** with royal icing or easy glaze.

- 1 and 1/2 cups all purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened to room temperature
- 3/4 cup light brown sugar
- 1/4 cup granulated sugar
- 3/4 cup creamy peanut butter
- 1 large egg room temperature
- 1 teaspoon vanilla extract
- 3 tablespoons granulated sugar (optional)

**E**

**PREHEAT** oven to 350°F.

**WHISK** together the flour, baking soda, and salt. Set aside.

**CREAM** together the butter, brown sugar, and granulated sugar for 1-2 minutes until well combined.

**ADD** in the peanut butter and continue mixing until well combined, stopping to scrape down the sides of the bowl as needed. Mix in the egg and vanilla extract until fully combined. Slowly add in the dry ingredients and mix until just combined.

**PLACE** the 3 tablespoons of granulated sugar in a small bowl. Roll dough into a ball, and coat in the granulated sugar. Place each ball of dough on the prepared baking sheets. Gently press down with a fork on the top of each cookie to make a small criss-cross pattern.

**BAKE** for 10-12 minutes or until the tops are set. Remove from the oven and allow to cool on the baking sheet for 5-10 minutes, then carefully transfer to a wire rack to finish cooling.

- 1 cup unsalted butter, softened
- 1 cup packed light or dark brown sugar
- 1/4 cup granulated sugar
- 2 large eggs
- 1 Tablespoon pure vanilla extract
- 1 Tablespoon molasses
- 1 and 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 and 1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 3 cups old-fashioned whole rolled oats
- 1 cup raisins

**F**

**PREHEAT** oven to 350°F.

**CREAM** the softened butter and both sugars together on medium speed until smooth, about 2 minutes. Add the eggs and mix on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the vanilla and molasses and mix on high until combined. Set aside.

**WHISK** the flour, baking soda, cinnamon, and salt together. Add to the wet ingredients and mix on low until combined. Beat in the oats and raisins on low speed. Dough will be thick, yet very sticky. Chill the dough for 30-60 minutes in the refrigerator.

**ROLL** balls of dough and place 2 inches apart on the baking sheets.

**BAKE** for 12-13 minutes until lightly browned on the sides.