

IT'S NOT JUST Cookies

STORIES AND RECIPES FROM THE TIFF'S TREATS KITCHEN

TIFFANY CHEN & LEON CHEN

FOUNDERS OF TIFF'S TREATS

A PDF COMPANION TO THE AUDIOBOOK

It's Not Just Cookies

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Published by Harper Horizon, an imprint of HarperCollins Focus LLC.

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Food photography by Spencer Selvidge

ISBN 978-0-7852-4267-3 (eBook)

ISBN 978-0-7852-4266-6 (HC)

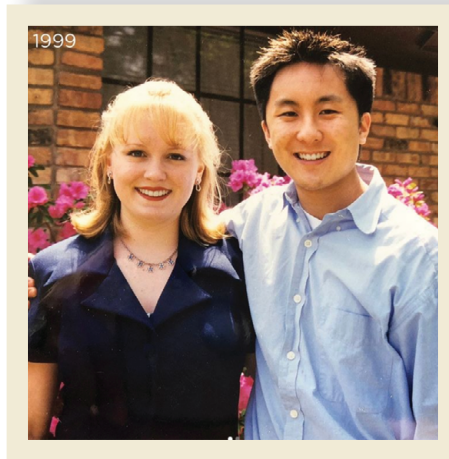
Library of Congress Control Number: 2021946125

Printed in South Korea

22 23 24 25 26 SAM 10 9 8 7 6 5 4 3 2 1

CHAPTER I

A SWEET BEGINNING



Hanging together in 1999, just
as our business was starting



Leon's apartment, which served
as our original location



An early marketing flyer



Baking cookies in our college apartment "location"



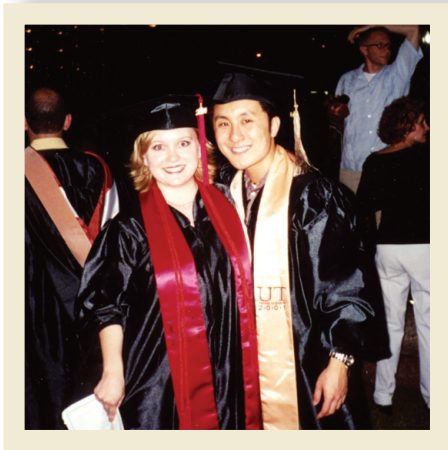
Tiff and Leon cookies, secretly added to our big order



Posing in front of our first set of ovens

CHAPTER 2

JUST A COUPLE OF LOSERS



UT graduation day!



Our short-lived late-night location on 6th Street



A walk-up location to call our own!



Our hand-painted sign



Working in our shared kitchen



Our first stand-alone storefront, a remodeled 1940s bungalow

CHAPTER 3

EXPANDING OUR FOOTPRINT



Our first Dallas location



Ribbon cutting for our first Dallas location



The twins go on their first work trip!



Grand Opening event in Alpharetta, Georgia



With Jake at the old Jake's Bakes location

CHAPTER 4

BUILDING A BRAND



Line wrapping around the building at our
Arlington, Texas, Grand Opening charity event



Connor's family at our Grand
Opening at The Woodlands



Alexis raising awareness for
DIPG and the foundation

CHAPTER 6

OUR LOVE STORY



Leon throwing Tiff a surprise birthday party in high school



Prom night 1997!



Our first baby, Buster



Our first home!



Buster as "best dog" in our wedding



Getting married

Warm Moment



A Tiff's Treats Engagement

CHAPTER 7

WORKING WITH YOUR SPOUSE



Bringing home the twins

Warm Moment



A Tiff's Treats delivery leads to an engagement . . . a marriage . . . and a baby!

CHAPTER 8

ADDING KIDS INTO THE MIX



Tristan and Taylor join the team



The twins at six years old



Our complete family, including Buster



Taylor screaming at the door
as we walk off to work

Warm Moment

A request came in on Tiff's Treats Instagram messages from the mom of a boy named Bailey, who was turning eleven. Bailey is autistic and had to be taken out of school to be home-schooled because he was being bullied. He doesn't have many friends for that reason, so his mom reached out asking if we could make his birthday special by sending him some goodies.

She emailed me a picture of Bailey receiving the box we sent, saying that he was over the moon happy and that her heart melted.



Warm Moment

I just wanted you to know how much someone's thoughtful gift meant to my family. We don't know who sent it. Our dog just passed away....

So, this just got delivered yesterday... and it's so sweet. Not sure who helped Max send it but it's making me laugh and cry all at the same time.... just like Max to order cookies. Once a cookie thief always a cookie thief..... 🍪🐕

Hey guys! It's wonderful here!
There's bones and balls, and Lucy! I love you and miss you, but try not to be too sad. Thank you for being a great family.
Have a Merry Christmas!

- Love, Max



A furry family member gives a final gift to his humans

RECIPES



The cookie that started it all. Chocolate Chip Cookies are as classic as it gets, and of course, I made these cookies for my apology batch for Leon. Chocolate Chip Cookies outsell all of our other flavors combined. We make ours the traditional way, with semisweet chocolate chips. Semisweet chocolate is my favorite to use in cookies. It's sweet enough to be decadent without being overly heavy like dark chocolate, it's not as sugary sweet as milk chocolate, and it pairs perfectly with buttery, salty cookie dough.

This recipe is my homemade version of a Tiff's Treats Chocolate Chip Cookie—not precisely the same, but inspired by the company recipe and formatted for home baking. All the recipes in this book are inspired by a Tiff's Treats flavor, but each recipe has been tweaked for home baking and is intended to be reminiscent of, not identical to, a Tiff's cookie. I'm excited to share this Chocolate Chip Cookie recipe with you, so it can become your go-to staple.

CHOCOLATE CHIP COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 1/8 cups (2 1/4 sticks) salted
butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

2 1/4 cups all-purpose flour

1 (12-ounce) package
semisweet chocolate
chips

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the semisweet chocolate chips and mix until incorporated fully.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

OREO cookies are just plain yummy, with that chocolate crunch and creamy center. These chocolate-based cookies are made softer and creamier with the addition of cream cheese. The idea came about when my daughter was four, and we were playing around with how we could incorporate OREO cookies into our Tiff's cookies. The original plan used the standard Chocolate Chip dough, but our dough production manager swapped in a chocolate-based dough, and this cookie was born!

COOKIES & CREAM COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

7 (regular-size) chocolate sandwich cookies
5 (1.55-ounce) cookies and cream candy bars
1 cup (2 sticks) salted butter, softened
2 ounces cream cheese
1 cup granulated white sugar
1/2 cup firmly packed light brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 cups all-purpose flour
1/4 cup HERSHEY'S Special Dark Dutch Cocoa
1/2 tablespoon 2% milk

Preheat the oven to 375 degrees.

Place the chocolate sandwich cookies in a resealable storage bag, crush, and set aside.

Break the cookies and cream candy bars by hand into small to medium pieces and set aside.

In a large mixing bowl, cream the butter, cream cheese, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour and cocoa. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the milk and mix on low speed for a few seconds. Add the crushed cookies and cookies and cream candy bits, and mix on low speed until the ingredients are fully combined.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

Note: Using standard unsweetened cocoa instead of HERSHEY'S Special Dark Dutch Cocoa will result in a lighter-colored dough with a less-rich chocolate flavor.

Though I'm a semisweet chocolate girl, our Milk Chocolate Toffee Cookie is my favorite limited-time flavor. I'm a sucker for toffee in almost any form, so when we add it to our cookies, that's instantly one of my preferred flavors—regardless of what kind of chocolate is in there with it. Toffee isn't a dream to work with; it sticks to the parchment paper and our spatulas when we're packaging the cookies in our stores. But the outcome is worth it, and I try to get this one on the menu as often as I can.

MILK CHOCOLATE TOFFEE COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/3 cups all-purpose flour
1 (11.5-ounce) package milk
chocolate chips
1 (8-ounce) package
English toffee bits

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the milk chocolate chips and English toffee bits, and mix on low speed until the ingredients are incorporated fully.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

When we first decided to try this flavor, we saw the finished product and I said, “There is no way we can sell these. They’re blue!” But then I tasted one and realized there was no way we could *not* sell them. These scrumptious cookies taste exactly like blueberry muffins but with the sweet density of a cookie. Topped with sugar to create a crunchy shell, these sticky, soft treats are a surprising crowd-pleaser.

BLUEBERRY MUFFIN COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 12 TO 15 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
1 1/2 cup fresh blueberries
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/2 cups all-purpose flour
1/2 cup sanding sugar,
optional

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Lightly hand-mash the blueberries and add them to the butter mixture. Mix on medium speed until the blueberries are fully blended and the dough becomes pale blue in color. Some blueberry pieces will be intact.

Add the eggs, vanilla, salt, and baking soda to the mixture. Mix on medium speed only until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until flour is no longer loose, then on medium speed until the flour is fully incorporated.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 12 to 15 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.) Sprinkle sanding sugar on top of the cookies.

Serve immediately and let all remaining cookies fully cool on the counter for at least 30 minutes before packaging into an airtight container. Packaging too soon will cause the cookies to soften and stick together.

I'm so glad that salt became a socially acceptable part of all of our desserts. I love a salty sweet, like a chocolate-covered pretzel, and I'll use any excuse to add a few grains of salt to the top of a chocolatey treat. This chocolate chip cookie is made with softened caramel bits spread throughout the dough. This makes for a chewy and undercooked texture that keeps you coming back for another bite.

SALTED CARAMEL COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 10 TO 13 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 teaspoon caramel extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/2 cups all-purpose flour
2/3 cup caramel bits
1 1/3 cup semisweet
chocolate chips
1 tablespoon sea salt flakes,
optional

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, caramel extract, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Melt half of the caramel bits in the microwave for 30 seconds. Add the melted caramel bits and the remaining caramel bits into the dough until evenly mixed. Add the semisweet chocolate chips and mix on low speed until they are incorporated fully.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 10 to 13 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

If desired, before serving, sprinkle sea salt flakes onto cookies after they have cooled.

Leon loves banana nut bread, and this cookie has always been one of his favorites; he insists that we offer it every year. The stores don't love it as much. The dough is sticky and hard to work with, and the bananas go bad fast, so the shelf life is short. But that won't matter to you, since these will all be eaten right away. The banana creates a fluffier texture that's almost bread-like but packs a sweet cookie flavor.

BANANA NUT COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 10 TO 12 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/3 cups all-purpose flour
1 whole yellow banana
1 1/2 cups chopped walnuts

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Peel and mash 1 whole banana with a potato masher. Add the mashed banana and chopped walnuts to the dough and mix on low speed until everything is evenly combined.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 table-spoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 10 to 12 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or on a wire rack.)

Serve warm.

Chocolate bar pieces, along with tiny marshmallows and graham crackers for extra flavor, make this one a nostalgic summertime treat—all of the summer vacation vibes and none of the blackened marshmallows that are somehow cold in the center. (I am not good at roasting marshmallows.) When we made the first batch of these cookies, I pulled one apart, and behold: the marshmallow stretches out, just like a Rice Krispies Treat! The delightfully sticky and chewy texture sets it apart from your standard cookie, making you beg for s'more. Okay, that was too far, but you get what I'm saying here.

S'MORES COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 10 TO 13 MINUTES

MAKES 3 DOZEN COOKIES

1 (7-ounce) giant milk chocolate bar
5 full graham crackers (4 small rectangles each), crushed (about 1 1/4 cups)
1 1/8 cups (2 1/4 sticks) salted butter, softened
1 cup granulated white sugar
1/2 cup firmly packed light brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/4 cups all-purpose flour
1 (3-ounce) package vanilla marshmallow bits

Preheat the oven to 375 degrees.

Break the milk chocolate bar into small pieces by hand (each rectangle into approximately 8 pieces) and set aside.

Break the graham crackers into small pieces by hand and set aside.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the milk chocolate bar pieces, graham cracker pieces, and vanilla marshmallow bits, and mix on low speed until incorporated fully. If all ingredients aren't evenly distributed, follow up with hand mixing.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 10 to 13 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

I was twenty-three when I first discovered red velvet cake. I don't know how it escaped me before then, but it was a pleasant surprise to find out that red-colored cake was chocolate and topped with cream cheese frosting, which had not escaped me and has always been one of my favorite frostings. Why is it red? I don't know, but it does make for an elegant-looking dessert. We put cream cheese inside the dough and top the cookies with powdered sugar. We generally run this flavor in January because it feels wintry to me, like something you should eat with a cup of hot chocolate in a big faux fur coat. I don't have a coat like that, but if I did, I'm certain I'd be eating Red Velvet Cookies.

RED VELVET COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 10 TO 12 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 1/8 cups (2 1/4 sticks) salted
butter, softened
3 ounces cream cheese
2 tablespoons sour cream
1 cup granulated white
sugar
5/8 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1/2 tablespoon red food
coloring
1 1/2 tablespoons distilled
white vinegar
2 1/3 cups all-purpose flour
1/4 cup HERSHEY'S Special
Dark Dutch Cocoa
1 cup powdered sugar

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, cream cheese, sour cream, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, baking soda, red food coloring, and distilled white vinegar to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour and cocoa. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 10 to 12 minutes, until the tops and edges are set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Before serving, sprinkle powdered sugar onto the cookies after they have cooled.

Notes:

Add a few additional drops of red food coloring for darker red-colored cookies.

Using standard unsweetened cocoa instead of HERSHEY'S Special Dark Dutch Cocoa will result in a lighter-colored dough with a less-rich chocolate flavor.

Just like the ice cream, this is a chocolate cookie with marshmallows and almonds mixed in. We use two kinds of marshmallows here. Freeze-dried marshmallow bits hold their shape for visual appeal, while the mini marshmallows melt and create a kind of sticky glaze, which adds depth to the flavor and texture of the cookie. Because of employee demand, Rocky Road was added to our Flavor of the Week lineup. We ran it once many years ago and then forgot about it until several newer employees asked if we'd ever make a Rocky Road Cookie. We already had, so we dusted off the recipe and brought it back to life.

ROCKY ROAD COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 cups all-purpose flour
1/4 cup HERSHEY'S Special
Dark Dutch Cocoa
1 tablespoon milk
5.5 ounces milk chocolate
chips
1 1/2 cups sliced blanched
almonds
1 (3-ounce) package vanilla
marshmallows bits
1/2 cup mini marshmallows
(frozen for a few hours
for best results)

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour, cocoa, and milk. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the chocolate chips, almonds, and vanilla marshmallow bits and mix on low speed until the ingredients are incorporated fully. Lightly fold the mini marshmallows into the dough by hand until evenly mixed.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 table-
spoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the tops and edges are set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

Note: Using standard unsweetened cocoa instead of HERSHEY'S Special Dark Dutch Cocoa will result in a lighter-colored dough with a less-rich chocolate flavor.

This cookie has such a light and bright flavor that it's hard to eat just one. They're like the potato chips of cookies in that way. We usually run Lemon Sugar Cookies in the spring or summer, but they're a customer favorite and requested year-round. You don't have to be a lemon lover to enjoy this one. The flavor is more mild than tart and can be a great starter treat for developing a taste for lemon-flavored desserts.

LEMON SUGAR COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

.....

1 1/8 cups (2 1/4 sticks)
salted butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1 1/4 teaspoons lemon
extract
2 1/4 cups all-purpose flour
1/2 cup powdered sugar

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Whisk in the lemon extract.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 table-spoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Before serving and once cooled, sprinkle powdered sugar over the cookies for topping.

A friend once served me a dessert of a raspberry stuffed with a semisweet chocolate chip. I loved that combination, and I wanted to create a cookie that captured it. I have one cardinal rule, though, when it comes to fruit: I will not use dried fruit in cookies (raisins are the one exception). Dried fruit doesn't taste good in cookies, so those cookies don't sell. We finally landed on a method using fresh raspberries. The cookies come out pink, which is a bit unusual, and fluffier than normal, but the flavor is fresh and vibrant. Generally, I like to underbake my cookies, but these hold up best if they're cooked all the way through.

RASPBERRY CHOCOLATE COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 13 TO 16 MINUTES

MAKES 2 1/2 TO 3 DOZEN

COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
1 1/2 cups fresh raspberries
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/3 cups all-purpose flour
1 cup semisweet chocolate
chips

- Preheat the oven to 375 degrees.
- In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth. Add the fresh raspberries and blend until the dough turns pink with speckles of raspberries intact.
- Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.
- Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.
- Add the semisweet chocolate chips and mix until incorporated.
- Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 table-spoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.
- Bake for 13 to 16 minutes, until the edges are browned and the tops appear fully done.
- Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

This recipe combines two of Leon's favorites: a chocolate cookie and crushed crème de menthe candies (Andes mints). Every December we sell our traditional Mint Chocolate Chip Cookies, a popular Flavor of the Week. This recipe is similar but punched up by using a chocolate base and adding chocolate chips to make it richer. The outcome is a cookie with the same flavor profile as Girl Scout Thin Mints but soft, gooey, and served warm.

DOUBLE CHOCOLATE MINT COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 cups all-purpose flour
1/4 cup HERSHEY'S Special
Dark Dutch cocoa
1 cup semisweet chocolate
chips
1 (10-ounce) package
crème de menthe
baking chips

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour and cocoa. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the semisweet chocolate chips and crème de menthe baking chips, and mix on low speed until incorporated fully.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are dark brown.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack).

Serve warm.

Note: Using standard unsweetened cocoa instead of HERSHEY'S Special Dark Dutch Cocoa will result in a lighter-colored dough with a less-rich chocolate flavor.

With these holiday-inspired goodies, we can have Christmas anytime. The first time we ran this flavor was during the summer, in celebration of Christmas in July. It takes some effort to crush the peppermint candies, but the result is a refreshing and light cookie with a bit of crunch and chewiness. I find these hard to stop eating, and if you like candy canes and white chocolate, this is one you'll crave no matter the season.

WHITE CHIP PEPPERMINT COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 1/8 cups (2 1/4 sticks) salted
butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

2 1/3 cups all-purpose flour

1/2 cup crushed peppermint
candy

1 cup white baking chips

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Place the peppermint candy (if not purchased already crushed) in a resealable bag. Using a meat tenderizer, crush the candy into small pieces.

Add the white baking chips and crushed peppermint candy pieces to the dough and mix on low speed until incorporated fully.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack).

Serve warm.

I'm not sure that carrots belong in cake—or in any dessert, for that matter. But if we're going to allow a veggie intrusion, we may as well sweeten the deal by making it into a cookie. The result is both satisfying and visually appealing. Top with homemade cream cheese frosting for a rich, indulgent treat.

CARROT CAKE COOKIES WITH CREAM CHEESE FROSTING

PREP TIME: 30 MINUTES

BAKE TIME: 10 TO 12 MINUTES

MAKES 2 1/2 DOZEN COOKIES

CARROT CAKE COOKIES

1 cup (2 sticks) salted butter, softened
1 cup granulated white sugar
1/2 cup firmly packed light brown sugar
1 cup matchstick carrots
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 cups all-purpose flour
1 cup quick or old-fashioned oats
3/4 cup white baking chips
1/2 cup chopped pecans

CREAM CHEESE FROSTING

2 cups powdered sugar
1/4 cup (1/2 stick) salted butter, softened
4 ounces cream cheese, softened
1 teaspoon vanilla extract
1/2 tablespoon heavy whipping cream
Pinch of salt

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth. Add the matchstick carrots and mix on medium speed.

Add the eggs, vanilla, salt, baking soda, cinnamon, and nutmeg. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose.

Add in the oats and mix until fully incorporated. Mix in the white baking chips and chopped pecans until distributed evenly.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 10 to 12 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Sift the powdered sugar and set it aside.

In a medium-sized mixing bowl, cream the butter and cream cheese together using a hand/electric mixer on medium speed until the mixture is smooth. Add the sifted powdered sugar and the vanilla to the butter mixture. Mix on medium speed until the ingredients are blended and creamy. Add the heavy whipping cream to adjust consistency and salt for taste. Makes 1 1/2 cups frosting.

Spread the frosting on top of the cooled Carrot Cake Cookies and serve.

There seems to be an unspoken requirement that when fall arrives, you must offer something pumpkin-spice flavored. We start getting that request each year on October 1, when pumpkin spice season unofficially kicks off. This recipe uses pumpkin puree and spices to re-create pumpkin pie in cookie form. The outcome is a simple but delicious cookie that has a cult following. We've toyed with the idea of selling something else in November, but team members beg me not to. It's a yearly favorite for many, so the Pumpkin Spice Cookies live on.

PUMPKIN SPICE COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 1/8 cups (2 1/4 sticks) salted
butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

1 tablespoon pumpkin pie
spice

3 ounces (approximately
4 1/2 tablespoons)
pumpkin puree

2 1/3 cups all-purpose flour

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, baking soda, pumpkin pie spice, and pumpkin puree to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

We sell this longtime fan favorite every October because it's the perfect Halloween treat. The color combination is perfect for being festive at Halloween parties and easier to make than a fancy spider-shaped cookie. Besides that, they're delicious and an office favorite, including for me. Even if you don't love peanut butter, these have just enough to liven up the cookie while leaving chocolate as the star ingredient.

DOUBLE CHOCOLATE PEANUT BUTTER COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 cup (2 sticks) salted
butter, softened
1 cup granulated white
sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 cups all-purpose flour
1/4 cup HERSHEY'S Special
Dark Dutch Cocoa
1/2 cup milk chocolate chips
1 cup peanut butter candy
pieces

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour and cocoa. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the milk chocolate chips and peanut butter candy pieces, and mix on low speed until incorporated fully.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are set and darker brown.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

Note: Using standard unsweetened cocoa instead of HERSHEY'S Special Dark Dutch Cocoa will result in a lighter-colored dough with a less-rich chocolate flavor.

My absolute favorite cookie on our regular menu is Oatmeal Chocolate Chip. I love the additional flavor and texture the oatmeal brings, which offsets some of the sweetness. This more grown-up version uses dark chocolate chunks and adds crushed, roasted pistachios for a salty, crunchy bite. The idea to make something with dark chocolate and pistachios came from a contest we ran, where each store submitted a pitch for a new flavor of the week. This was the winner, and we added oatmeal to it for this book, since I couldn't possibly publish recipes without including my favorite ingredient.

OATMEAL DARK CHOCOLATE PISTACHIO COOKIES

PREP TIME: 10 MINUTES

BAKE TIME: 10 TO 12 MINUTES

MAKES 2 1/2 DOZEN COOKIES

3/4 cup pistachios, whole
roasted

1 1/8 cups (2 1/4 sticks) salted
butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

1 7/8 cups all-purpose flour

1 3/4 cups rolled oats

1 1/2 cups dark chocolate
chips

1 tablespoon sea salt flakes,
optional

Preheat the oven to 375 degrees.

Place 1/4 cup of the whole roasted pistachios in a resealable storage bag and crush the pistachios into medium pieces. Set aside.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Mix in the oats until incorporated. Add the chopped pistachios, the remaining whole pistachios, and the dark chocolate chips and mix on low speed until the ingredients are incorporated evenly in the dough.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 10 to 12 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

If desired, sprinkle sea salt onto the cookies after they cool before serving.

We only ran Peanut Butter Chocolate Candy Cookies once, and that was years ago. And once Peanut Butter Chocolate Chip Cookies landed on our permanent menu, this was too similar to put on our Flavor of the Week menu. I've always been sad about that because I loved both the look and the taste of this cookie. My tip is to use M&M's Minis, because they take up less room in the dough, resulting in more uniformly shaped and sized cookies. It also gives you just a taste of chocolate in each bite instead of a mouthful of just M&M's.

PEANUT BUTTER CHOCOLATE CANDY COOKIES

PREP TIME: 15 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 2 1/2 DOZEN COOKIES

1 1/8 cups (2 1/4 sticks) salted
butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

2 1/4 cups all-purpose flour

2 tablespoons milk

3/4 cup creamy peanut
butter

1 1/3 cup mini milk chocolate
candies

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the milk and creamy peanut butter and mix on low speed until fully combined.

Add the milk chocolate candies and mix on low speed or by hand until distributed evenly throughout the dough.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Use a fork and flatten the tops of the dough both horizontally and vertically to create crisscross hash marks.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

Serve warm.

If you like pecan pie even a little bit, these bars will knock you off your feet. The base is made from Honey Oatmeal Pecan Cookie dough (delicious on its own) and topped with pie filling and pecans for a sweet, gooey, and crunchy top. Imagine serving these bars at the Thanksgiving table, perhaps with a scoop of vanilla ice cream. You'll be invited back the next year—no doubt in charge of dessert.

PECAN PIE BARS

PREP TIME: 30 MINUTES

BAKE TIME: 32 TO 37 MINUTES

MAKES 12 BARS

HONEY OATMEAL PECAN COOKIE DOUGH

1 1/8 cups (2 1/4 sticks) salted butter, softened
1 cup granulated white sugar
1/2 cup firmly packed light brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/4 cups all-purpose flour
1 1/3 cups thick rolled oats
1/3 cup honey
1 cup pecan pieces
Cooking spray

FILLING

2 large eggs
1/2 cup light corn syrup
1/2 cup granulated white sugar
1 1/2 tablespoons salted butter, melted
3/4 teaspoon vanilla extract
1 1/2 cup chopped pecans
1/2 tablespoon cornstarch

TOPPING

1 cup chopped pecans
1/2 cup pecan halves

Preheat the oven to 350 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour and oats. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the honey and pecan pieces and mix until incorporated fully.

Lightly coat a 9 x 13-inch baking pan with cooking spray. Place the dough in the bottom of the pan and use your hands to flatten it into an even layer.

For the filling, in another mixing bowl, add the eggs and beat to a smooth consistency. Then add the corn syrup, sugar, melted butter, vanilla, and chopped pecans and mix well using a spatula. Mix in the cornstarch then allow the filling to rest for 2 minutes.

Pour the filling on top of the cookie base layer in the pan and use a spatula to spread the mixture evenly.

For the topping, distribute the chopped pecans and pecan halves evenly on top of the filling layer.

Bake for 32 to 37 minutes, until the top is set well and the edges are browned.

Cool for 40 to 55 minutes before serving. Use a knife to cut 12 individual bar portions and serve.

One day, while I waited for my daughter to finish ballet class, I dreamed up this Peanut Butter Chocolate Bar, and that Monday, the team got to work making it a reality. The result was a peanut butter lover's dream. The most fun part about these bars is breaking one open to see its signature shiny chocolate stripe in the center. They're as fun to look at as they are to eat, although if I could do only one or the other . . . well, you know what I'd pick.

PEANUT BUTTER CHOCOLATE BARS

PREP TIME: 30 MINUTES

BAKE TIME: 35 TO 38 MINUTES

MAKES 12 BARS

PEANUT BUTTER CHOCOLATE COOKIE DOUGH

1 1/8 cups (2 1/4 sticks) salted
butter, softened
1 cup granulated white sugar
1/2 cup firmly packed light
brown sugar
2 large eggs
2 teaspoons vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 1/4 cups all-purpose flour
2 tablespoons milk
3/4 cup creamy peanut butter
2 cups semisweet chocolate
chips, divided
Cooking spray

FILLING

8 (1.55-ounce) packages milk
chocolate bars

TOPPING

1 cup peanut butter chips

Preheat the oven to 350 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the milk and creamy peanut butter and mix on low speed until the ingredients are incorporated fully.

Add 1 cup semisweet chocolate chips and mix on low speed until the chips are evenly distributed throughout the dough.

Lightly coat a 9 x 13-inch baking pan with cooking spray. Divide the dough into two equal parts. Set one half aside at room temperature. Place the other half in the bottom of the pan. Spread the dough evenly across the bottom of the pan and flatten it with your hands to form a base layer of cookie dough.

To make the chocolate filling, evenly place the milk chocolate bars on top of the base cookie dough layer, with no overlap.

Place the remaining half of the cookie dough on top of the chocolate bars. Press and flatten the dough with your hands until it covers the chocolate layer completely.

For the topping, mix the peanut butter chips and remaining semisweet chocolate chips together and sprinkle the chips evenly over the top layer of dough.

Bake for 35 to 38 minutes, until the top is set well and the edges are browned.

Cool for 30 to 45 minutes before serving. Use a knife to cut 12 individual bar portions and serve.

This bar is my favorite of the three featured in our signature Tiff's Trio dessert bar set. Which, of course, means it includes a lot of toffee and a lot of salt. The Salted Caramel Blondie Bar is a bit more crumbly than gooey and boasts a cookie base with caramel, caramel bits, white chips, and walnuts, and it's topped with toffee bits and sea salt. If you're taking a break from chocolate, this blondie is the perfect treat.

SALTED CARAMEL BLONDIE BARS

PREP TIME: 20 MINUTES

BAKE TIME: 25 TO 27 MINUTES

MAKES 12 BLONDIES

SALTED CARAMEL BLONDIE DOUGH

1/2 cup (1 stick) salted butter,
softened

1/4 cup granulated white
sugar

1 cup firmly packed light
brown sugar

1 large egg

1 teaspoon vanilla extract

1 cup all-purpose flour

3/4 teaspoon salt

3/4 teaspoon baking powder

1/2 cup white baking chips

1/2 cup sea salt caramel bits

1/2 cup walnut pieces

Cooking spray

TOPPING

1 cup English toffee bits

1/2 tablespoon sea salt

Preheat the oven to 350 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the egg and vanilla to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour, salt, and baking powder. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the white baking chips, caramel bits, and walnuts and mix until incorporated fully.

Lightly coat a 9 x 11-inch baking pan with cooking spray. Place the dough in the bottom of the pan and use your hands to flatten it into an even layer.

Bake for 20 minutes, then remove from the oven.

For topping, sprinkle the toffee bits evenly on top of the flattened baked batter so that the dough is completely covered, including the corners. Lightly press the bits into the dough to ensure they stay in place.

Place the tray back in the oven and continue baking for another 5 to 7 minutes. Remove the tray from the oven when the toffee bits start to set on top and change to a golden-brown color.

Cool for 30 to 45 minutes and sprinkle with sea salt before serving. Use a knife to cut 12 individual bar portions and serve.

Note: You may substitute a 9 x 13-inch pan if you do not have a 9 x 11-inch pan, but increase the toffee bits on the top so they completely cover the bars in a single layer. The bars will be slightly thinner with a larger pan.

These bars were aptly named because they taste like a billion dollars. Sort of like the deep-dish pizza of cookies, we took a standard chocolate chip cookie and added caramel, coconut, and condensed milk to make a thick, gooey bar that is nothing short of sinful. This one is a staff favorite and only comes around once in a while. Now you can make this version on your own while you wait for the bars to hit our menu again.

BILLION-DOLLAR BARS

PREP TIME: 30 MINUTES

BAKE TIME: 35 TO 38 MINUTES

MAKES 12 BARS

CHOCOLATE CHIP COOKIE DOUGH

1 1/8 cups (2 1/4 sticks)

salted butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

2 1/4 cups all-purpose flour

1 (12-ounce) package

semisweet chocolate
chips

Cooking spray

FILLING

1/2 cup sweetened
condensed milk

1/3 cup caramel sauce

1 cup coconut flakes

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the semisweet chocolate chips and mix again until chips are fully incorporated.

Lightly coat a 9 x 11-inch baking pan with cooking spray. Divide the dough into two equal parts. Set one half aside at room temperature. Place the other half in the bottom of the pan. Spread the dough evenly across the bottom of the pan and flatten it with your hands to form a base layer of cookie dough.

Pour the condensed milk on top of the base layer of cookie dough, using a spatula to spread it evenly. Pour the caramel sauce on top of the condensed milk and spread/mix it evenly. Sprinkle the coconut flakes uniformly over the condensed milk and caramel.

Preheat the oven to 350 degrees, then refrigerate or freeze the pan for 30 minutes to solidify the filling on top.

Place the remaining half of the cookie dough on top of the filling layer. Press and flatten the dough with your hands until it covers the filling layer completely.

Bake for 35 to 38 minutes or until the top is set well and the edges are browned.

Cool for 30 to 45 minutes before serving. Use a knife to cut 12 individual bar portions and serve.

Red Velvet Cookie Truffles

We first launched Red Velvet Cookie Truffles as a Valentine's Day special item. After the response to our Red Velvet Cookies, we knew this flavor had more to offer beyond a standard cookie. We mixed the baked cookies with cream cheese, dipped them in a white candy shell, and topped the treat with drizzles and festive sprinkles. Our first year we underestimated the demand and had to recruit every person who worked at the headquarters office and then some to help. We all worked day and night and barely finished in time. We termed this disaster of a process "Trufflemageddon." But when February 14 hit, we debuted these bites of heaven to rave reviews, and now I'm excited to share with you how to make a similar treat at home.

RED VELVET COOKIE TRUFFLES

PREP TIME: 1 1/2 HOURS

BAKE TIME: 10 TO 12 MINUTES

**MAKES 2 1/2 DOZEN TRUFFLE
BALLS**

RED VELVET COOKIES

1 1/8 cups (2 1/4 sticks) salted
butter, softened

3 ounces cream cheese

2 tablespoons sour cream

1 cup granulated white sugar

1/4 cup plus 1 1/2 teaspoons
firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

1/2 tablespoon red food
coloring

1 1/2 tablespoons distilled
white vinegar

2 1/3 cups all-purpose flour

1/4 cup HERSHEY'S Special
Dark Dutch Cocoa

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, cream cheese, sour cream, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, baking soda, red food coloring, and distilled white vinegar to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour and cocoa. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 10 to 12 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack.)

For additional cooling, refrigerate the cookies for 15 to 20 minutes.

TRUFFLE BALLS

2 1/2 dozen Red Velvet
Cookies

3 ounces cream cheese
2 (10-ounce) packages
white chocolate melting
wafers

1/4 cup nonpareils

In the bowl of a food processor, process a handful of red velvet cookies at a time until all the cookies are a fine sand-like consistency.

Using a hand or stand mixer, mix the cookie crumbs on low speed for one minute, then on medium speed until smooth (about 2 minutes). Add the cream cheese and stir for 30 seconds, then mix on medium speed for 2 minutes until the mixture begins to fold and reaches a dough-like consistency.

Scoop the cookie mix using a medium-sized cookie scooper, slightly rounded. Roll into firm, round cookie balls using both hands and refrigerate for 30 minutes.

While the cookie balls are cooling in the refrigerator, melt the white chocolate wafers per the package directions and line a cookie sheet with parchment paper.

Remove the cookie balls from the refrigerator and, using a fork or stick, dip them into the melted white chocolate one by one. Gently tap off any excess. Transfer the chocolate-covered cookie balls onto the cookie sheet to set. The chocolate will take about 3 minutes to set around the cookie balls.

Fill an empty squeeze bottle with the remaining melted white chocolate. Once the chocolate on the cookie balls is set, use the bottle to drizzle chocolate in a zigzag line across the truffles.

Before the white chocolate drizzle sets, quickly sprinkle a few nonpareils on top of the truffles for decoration and serve.

Notes:

You can store the final product in an airtight container in the refrigerator for up to 3 days.

Using standard unsweetened cocoa instead of HERSHEY'S Special Dark Dutch Cocoa will result in a lighter-colored dough with a less-rich chocolate flavor.

Though we can't put toppings on our warm, delivered cookies because of the melted mess they'd become en route, at home I can play with all kinds of combinations. This is a fun way to incorporate a chocolatey hazelnut spread with your cookies. Topped with a fresh strawberry and crunchy hazelnuts, it's almost like eating a chocolate-covered strawberry on top of a cookie. This recipe is rich and delicious but simple to make.

HAZELNUT STRAWBERRY THUMBPRINT COOKIES

PREP TIME: 15 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 3 DOZEN COOKIES

COOKIE DOUGH

1 1/8 cups (2 1/4 sticks) salted
butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

2 1/4 cups all-purpose flour

TOPPING

3/4 cup hazelnut spread

1/4 cup chopped hazelnuts

10 fresh strawberries

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper packed flat (not rounded), scoop the cookie dough onto the cookie sheet, placing the scoops at least 2 inches apart.

Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies remain on the tray.)

Immediately press the back of a teaspoon into each cookie to create an indentation about 1 1/2 inches wide.

Allow the cookies to cool, about 20 minutes.

Spoon 1 teaspoon of hazelnut spread into each cookie indentation, using a knife to remove it from the spoon and spread it onto the cookie. Top each cookie with 1/4 teaspoon chopped hazelnuts.

Slice the strawberries into quarters and top each cookie with a fresh strawberry slice before serving.

Once you have a good base recipe, you can do a lot of fun things with cookie dough. This one takes our classic Chocolate Chip recipe and turns the cookies into tiny cups, ready to be filled with anything you want. In this recipe, I've filled them with caramel, pecans, and sea salt to make a cookie version of a Turtle. Cute and bite-sized, these pack a chewy and crunchy burst of flavor.

CHOCOLATE CHIP TURTLE COOKIE CUPS

PREP TIME: 1 1/2 HOURS

BAKE TIME: 8 TO 10 MINUTES

MAKES 4 DOZEN COOKIE CUPS

COOKIE DOUGH

1 1/8 cups (2 1/4 sticks) salted
butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

2 1/4 cups all-purpose flour

1 (12-ounce) package
semisweet chocolate
chips

FILLING

1 1/2 cups caramel bits

4 tablespoons heavy
whipping cream

3/4 cup pecan halves

Sea salt

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Add the chocolate chips and mix again until the chips are fully incorporated.

Scoop 1 tablespoon of dough into each section of an ungreased mini muffin tray.

Bake for 8 to 10 minutes, until the edges are browned and set.

After taking the tray out of the oven, immediately press the back of a teaspoon into each cookie to create an indentation about 1 1/2 inches wide. If the indentation fills back in, try pressing with the end of a wooden spoon to re-create it. Let the cookie cups cool for at least 30 minutes in the tray. Pop out each cookie cup and place them on a flat surface.

In a small pot over medium/low heat, melt the caramels with the heavy whipping cream until smooth, stirring constantly. Pour the caramel sauce into each cookie cup until it is even with the top.

Press one pecan half into each caramel center while the caramel is still warm.

Top the cookie cups with a sprinkle of sea salt.

Lemon Berry Trifle

The great thing about cookies is that they're versatile. Trifles usually use pound cake, but this recipe substitutes our Lemon Sugar Cookies, which adds a bright and flavorful element that is as pretty as it is delicious. Offset by the tart berries and smooth whipped topping, this light dessert is the perfect treat to "wow" at a party. It's quick to assemble but even quicker to devour. I challenge you to eat only one serving.

LEMON BERRY TRIFLE

PREP TIME: 60 MINUTES

BAKE TIME: 9 TO 11 MINUTES

MAKES 15 SERVINGS

LEMON SUGAR COOKIES

1 1/8 cups (2 1/4 sticks) salted butter, softened
1 cup granulated white sugar
1/2 cup firmly packed light brown sugar
2 large eggs
1 teaspoon vanilla extract
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1 1/4 teaspoons lemon extract
2 1/4 cups all-purpose flour

FILLING

16 ounces fresh strawberries
4 ounces white chocolate baking bar (to make chocolate shavings)
2 (8-ounce) tubs whipped topping, defrosted overnight
12 ounces fresh raspberries

Preheat the oven to 375 degrees.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth. Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth. Whisk in the lemon extract.

Add the flour. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Line a cookie sheet with parchment paper. Using a medium-sized cookie scooper, scoop the cookie dough (approximately 2 tablespoons each) onto the cookie sheet, placing the scoops at least 2 inches apart. Bake for 9 to 11 minutes, until the edges are browned and set.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let the cookies sit for 1 minute and then remove them to cool on the counter or a wire rack). Cool completely for 30 minutes.

Chop the strawberries into quarters.

Use a vegetable peeler to create white chocolate shavings by shaving down the length of the flat end of the white chocolate baking bar.

Cut the cooled cookies into quarters.

Layer half of the cookie quarters in the bottom of a 9-inch trifle dish (cookies can overlap). Spoon one 8-ounce container of defrosted whipped topping onto the cookie layer and spread evenly with the spoon.

- Sprinkle half the chopped strawberries and half the raspberries onto the whipped topping layer.
- Place the remaining half of the cookie quarters on top of the fruit layer. Spoon the other 8-ounce container of defrosted whipped topping onto the cookie layer and spread evenly with the spoon.
- Sprinkle the remaining half of the strawberries and raspberries onto the whipped topping layer. Top with white chocolate shavings.
- Serve immediately and refrigerate leftovers.

Molten Lava Cookies

Leon's favorite dessert at any restaurant is molten lava cake. That got me thinking about how we could turn that fun and rich treat into a cookie. These cookies have a melty ganache surprise center, and the flavor is out of this world. They take extra time, but the effort pays off. Easy yet impressive, these cookies are best served about fifteen minutes out of the oven, when they're sturdy enough to be picked up, but the chocolate is warm enough to run out of the center.

MOLTEN LAVA COOKIES

PREP TIME: 1 1/2 HOURS

BAKE TIME: 10 TO 12 MINUTES

MAKES 2 1/2 DOZEN COOKIES

GANACHE FILLING

1/2 cup heavy whipping
cream

3/4 cup semisweet
chocolate chips

CHOCOLATE COOKIES

1 1/8 cups (2 1/4 sticks)
salted butter, softened

1 cup granulated white
sugar

1/2 cup firmly packed light
brown sugar

2 large eggs

2 teaspoons vanilla extract

1 1/2 teaspoons salt

1/2 teaspoon baking soda

2 2/3 cups all-purpose flour

1/2 cup cocoa

1/4 cup powdered sugar

In a small pot, heat the heavy cream to a simmer. Do not bring it to a boil.

Add the chocolate chips to a small bowl and pour the warm cream over the chocolate. Slowly stir until the chocolate is melted and the mixture is smooth. Refrigerate the ganache mixture for one hour, until firm.

In a large mixing bowl, cream the butter, white sugar, and brown sugar together using a hand/electric mixer on medium speed until the mixture is smooth.

Add the eggs, vanilla, salt, and baking soda to the butter mixture. Mix on medium speed until the ingredients are incorporated and smooth.

Add the flour and cocoa. Mix on low speed until the flour is no longer loose, then on medium speed until the flour is fully incorporated.

Preheat the oven to 375 degrees, then refrigerate the cookie dough for 30 minutes.

Line a cookie sheet with parchment paper. Using a teaspoon, scoop the cooled ganache into balls and place them onto the cookie sheet. Place the sheet in the freezer for 30 minutes.

Scoop the cookie dough using a medium-sized cookie scooper packed flat (not rounded). Use the palm of your hand to flatten the cookie scoop into a pancake.

Place one frozen ganache ball into the center of the flat dough and wrap the dough around it. Roll the dough in your palms to make a firm, smooth ball of dough, making sure to keep the ganache fully inside.

Line another cookie sheet with parchment paper. Place the dough balls on the cookie sheet, at least 2 inches apart. Bake for 10 to 12 minutes.

Slide the parchment paper with cookies off the cookie sheet and directly onto the counter for cooling. (If not using parchment paper, let sit on the tray for cooling.)

Allow the cookies to cool slightly, about 15 minutes, before handling. You will not be able to pick up the hot cookies without them falling apart. Sprinkle powdered sugar on top of the finished cookies.

Serve immediately. When torn open, the chocolate center of the cookie will spill out like molten lava cake.

Note: Molten Lava Cookies have a shelf life of 2 days at room temperature.