

Chocolate Crinkle Cookies

Ingredients:

- 3 tbsp salted butter, cubed
- 1/4 c semisweet chocolate chips
- 1/2 c all-purpose flour
- 1/3 tsp baking powder (use the 1/4 tsp but fill it a little over)
- 1/12 tsp baking soda (use the 1/4 tsp but only fill it a little bit)
- Pinch of salt
- 3 tbsp packed light brown sugar
- 1 large egg
- 2/3 tsp vanilla extract
- 1/2 c granulated sugar
- 1/3 c powdered sugar

Equipment:

- Heatproof bowl
- Large bowl
- Medium Bowl
- Saucepan
- Whisk
- Hand Mixer w/ Attachments
- Tbsp
- 1/4 c
- 1/3 c
- 1/2 c
- 1/4 tsp

Instructions:

1. Preheat the oven to 350.
2. **PREPPED BY COUNSELOR:** In a heatproof bowl, combine the butter and chopped chocolate, and set over a saucepan filled with a few inches of simmering water. Let melt for around 3 minutes, then stir until combined. Remove and let cool.

3. In a medium bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt.
4. In a large bowl, combine the brown sugar, egg, vanilla, and a little less than 1/4 c of granulated sugar. Beat with a mixer on medium-high speed until it looks light and smooth.
5. To the large bowl, add the melted chocolate mixture and beat until combined.
6. With the mixture on low speed, add the flour mixture and beat until just combined.
7. If the dough is too sticky to handle, put it in the fridge for 5 minutes. If it's still too sticky, try adding a little more flour.
8. Place 1/4 c granulated sugar on a paper plate and place the powdered sugar on another paper plate.
9. Scoop the dough into little balls. Roll first in granulated sugar and then in powdered sugar. Place each ball on the baking sheet, about 2 inches apart.
10. Bake until the tops of the cookies are cracked and the edges are firm, about 10 to 12 minutes.
11. Enjoy!!

[https://www.thepioneerwoman.com/food-cooking/recipes/a37810333/
chocolate-crinkle-cookies-recipe/](https://www.thepioneerwoman.com/food-cooking/recipes/a37810333/chocolate-crinkle-cookies-recipe/)

Coffee Cake Muffins

Ingredients:

Muffins

- 4 Tablespoons unsalted butter
- 1/2 cup granulated sugar
- 1 egg, room temperature
- 4 Tablespoons sour cream
- 2 Tablespoon buttermilk
- 1 teaspoon vanilla extract
- 1 cup all purpose flour
- 1/2 Tablespoon baking powder
- Pinch of salt

Topping

- 4 Tablespoons brown sugar
- 1 teaspoon ground cinnamon
- Pinch of salt

Filling

- 1 teaspoon ground cinnamon
- 3 Tablespoons butter, melted

Glaze

- 1/2 c of powdered sugar
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 1 Tablespoon milk

Equipment:

- Cupcake liners
- Muffin Baking Tin
- Large Mixing Bowl
- Small Mixing Bowl
- Hand Mixer
- Cookie Scoops
- Whisk
- Tablespoon
- 1/2 teaspoon
- 1/2 cup
- 1/2 Tablespoon
- Teaspoon

Instructions:

1. Preheat oven to 425°F
2. Using a hand mixer, in a large mixing bowl combine melted butter and granulated sugar
3. Add the eggs to the batter one at a time. Then add the sour cream, buttermilk, and vanilla extract to the batter
4. Add the flour, baking powder, and salt to the batter. Mix until it is fully combined, do not over mix. Set the batter aside.
5. Make the Topping by combining the brown sugar, cinnamon, and salt in a small mixing bowl
6. Make the Filling by combining the ground cinnamon and melted butter in separate small mixing bowl
7. Line a cupcake tin with liners. Fill the liners with about a Tablespoon of batter, and tap the tray to settle the batter so it covers the entire bottom
8. Spoon a bit of the filling onto each muffin, top with a second Tablespoon of batter, and tap the tray to settle the batter- layering each tablespoon of batter with a spoonful of filling. The muffin tins should be about 3/4 of the way full.
9. Top with the topping, and bake for 5 minutes at 425°F, then reduce the heat to 375°F and bake for 15 additional minutes. Test with a fork to make sure they are done.
10. While the muffins are cooling, make the Glaze by combining the powdered sugar, vanilla extract, salt, and milk in a small bowl.
11. Top the cooled muffins with the Glaze and any left over Topping if desired

<https://bromabakery.com/coffee-cake-muffins/>

Drop Biscuits

Equipment:

- Baking Sheet
- Large Bowl
- Fork
- Spoon/Scoop
- Teaspoon
- 1/2 cup
- 1/4 cup

Ingredients:

- 1 1/2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp kosher salt
- 4 oz cold unsalted butter (pre-cut)
- 3/4 cup whole milk

Instructions:

1. Preheat oven to 400 and line a baking sheet with parchment
2. In a large bowl, whisk together flour, baking powder, and salt
3. Using a fork, cut the butter into the flour. (Combine the butter and flour until the the butter chunks are only pea-sized)
4. To the large bowl, add the milk with the fork until the dough is slightly sticky
5. Use a spoon or small scoop to make small walnut-sized balls of dough on the baking sheet. **TELL A COUNSELOR WHEN YOU'RE READY FOR THIS STEP!**
6. Bake biscuits until golden brown, for about 15 minutes.
7. Let cool slightly then eat your yummy biscuits!!!

<https://www.serious-eats.com/quick-easy-drop-biscuits-recipe>

Mini Lemon Bundt Cakes

Ingredients:

Cake

- 3/4 c all-purpose flour
- 1/4 tsp salt
- 3/8 tsp baking powder
- 1/2 c granulated sugar
- Zest of half a lemon
- 2 tbsp unsalted butter, melted
- 2 tbsp vegetable oil
- 1 1/2 tbsp lemon juice
- 1 large egg
- 1/4 c sour cream

Glaze

- 1/4 c powdered sugar
- 1 tbsp lemon juice

Equipment:

- 1/4 c
- 1/2 c
- 1/4 tsp
- 1/8 tsp
- Tbsp
- 1/2 tbsp
- Zester
- Mini Bundt Pan
- Medium Bowl
- Large Bowl
- Whisk
- Spatula
- Spoon/Scoop

Instructions:

1. Preheat oven to 325
2. Spray mini bundt pan with baking spray
3. In a medium bowl, combine flour, salt, and baking powder and whisk until combined.

4. In a large bowl, combine the sugar and lemon zest. Use your fingers to rub the zest into the sugar to create more flavor.
5. To the sugar/zest bowl, add the lemon juice, melted butter, and oil and mix using a spatula. Then add the eggs one at a time and mix. Then add the sour cream and mix until it is all combined.
6. To the wet batter, add the dry ingredients and mix until it's all incorporated.
7. Scoop batter into each bundtlette.
8. Bake for 18-22 minutes.
9. Make glaze by combining lemon juice and powdered sugar in small bowl.
10. Let cakes cool before adding glaze.

<https://print.grow.me/>

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