

Lace Cookies

Ingredients:

- 1/4 cup unsalted butter
- 1/3 cup brown sugar
- 1 and 1/2 cups almond flour
- 1/8 tsp salt
- 1/2 tbsp corn syrup
- 1/2 tsp vanilla
- 1/4 cup Nutella

Makes 8 cookie sandwiches!

Equipment:

- Whisk
- Saucepan
- 1/2 tsp
- 1/4 cup
- 1/3 cup
- 1/2 cup
- 1/2 tbsp
- 1 tsp
- Mini burner
- Medium bowl

Instructions:

1. Preheat the oven to 350. Line baking sheets with parchment paper (counselors).
2. Using a saucepan, melt the butter over the mini burners.
3. Add the brown sugar, almond flour, salt, and corn syrup. Whisk together until combined.
4. Remove from heat, pouring mixture into the medium bowl to cool (be careful not to touch the sides of the saucepan!).
5. Add the vanilla extract and stir.
6. Let mixture sit for 5 minutes, it will thicken as it cools.
7. Using a teaspoon, place the cookies 3 inches apart on the baking trays.
8. Bake for 6-8 minutes or until golden brown. Let cool.
9. Spread a bit of Nutella on a cookie and make mini cookie sandwiches.
10. Enjoy!

<https://sallysbakingaddiction.com/lace-cookies/>

Lemon Blueberry Scones

Ingredients:

- 1 cup all-purpose flour
- 3 tbsp granulated sugar
- 1/2 tbsp lemon zest
- 1 and 1/4 tsp baking powder
- 1/4 tsp salt
- 1/2 stick unsalted butter, frozen
- 1/4 cup and 1/2 tbsp heavy cream
(for separate steps)
- 1 egg
- 3/4 tsp vanilla extract
- 1/2 cup blueberries
- 1/2 tbsp water

Icing:

- 1 cup powdered sugar
- 3 tbsp lemon juice

Makes 4 scones!

Equipment:

- Lemon zester
- Large bowl
- 2 small bowls
- Whisk
- Grater
- Spatula
- Knife
- Baking sheet
- Pastry cutter
- Lemon juicer
- Egg wash brush

Instructions:

1. Preheat the oven to 400. Line baking sheets with parchment paper (counselors).
2. In the large bowl, whisk together flour, sugar, lemon zest, baking powder, and salt. Shred the frozen butter into the bowl using the grater.
3. Use the pastry cutter to blend until mixture becomes pea-sized crumbs.
4. In a small bowl, whisk together 1/4 cup of heavy cream, the egg, and vanilla. Combine with the flour mixture, pouring into the large bowl.
5. Add blueberries and gently mix until combined.
6. Lightly flour the table and pour mixture onto surface. With floured hands, work the dough into a ball as best as you can and flatten into a disc. The dough should be sticky and shaggy (if too sticky: sprinkle more flour). Don't over knead as the butter will start to melt.
7. Use a knife to cut the disc into 4 wedges.
8. In the small bowl mix 1/2 tbsp of heavy cream with the water. Brush the mixture on the wedges.
9. Arrange the scones 2-3 inches apart on the baking sheet. Bake for 22-25 minutes.
10. While the scones are baking, combine the powdered sugar and lemon juice in another small bowl.
11. Allow scones to cool for 5 minutes, drizzle the icing over them, and enjoy!

<https://sallysbakingaddiction.com/glazed-lemon-blueberry-scones/>

Mini Soft Pretzels

Ingredients:

- 1 and 1/2 cups lukewarm water
- 1 packet yeast
- 1 tsp salt
- 1 tbsp granulated sugar
- 4 cups all-purpose flour
- 1 egg, beaten
- Salt or cinnamon sugar for sprinkling

Equipment:

- Baking sheet
- 1 cup
- 1/2 cup
- 1 tsp
- 1 tbsp
- Large bowl
- Small bowl
- Shallow dish
- Fork
- Spoon

Makes 4 medium pretzels!

Instructions:

1. Preheat the oven to 425. Line baking sheets with parchment paper (counselors).
2. Dissolve yeast in large bowl using warm water. Stir with spoon until mixed.
3. Stir in salt and sugar. Add 4 cups of flour, one at a time, until dough is thick and no longer sticky.
4. Put dough onto table and knead for about 3 minutes. Shape into a ball.
5. Section dough into fourths. Roll each section into long ropes.
6. Shape the rope into a circle. Take the two ends and twist them into a pretzel shape. Repeat for the other three ropes.
7. In a small bowl, beat the egg and pour it into the shallow dish. Dunk both sides of each pretzel in the egg wash.
8. Place on baking sheet and sprinkle with salt or cinnamon sugar.
9. Bake for 10 minutes. Counselors turn the oven to broil and bake for 5 extra minutes to brown the tops.
10. Allow to cool and enjoy!

Mini Quiches

Ingredients:

- 1 pie crust
- 2 egg
- 1/4 cup milk
- Dash salt
- Dash pepper

Add ins:

- Cheddar cheese
- Chives
- Cooked bacon

Equipment:

- Mini muffin pan
- Fork
- Whisk
- Large bowl
- Whisk
- 1/4 cup

Makes 8-12 mini quiches!

Instructions:

1. Preheat the oven to 400. Spray muffin pans and set aside (counselors).
2. Unroll pie crust and cut two-inch rounds. Place one round into each muffin cup.
3. Poke the bottom of each round in the muffin tray with a fork.
4. Whisk eggs, milk, salt, and pepper together in the large bowl.

5. Pour the mixture into each cup until it is full to the top (include add-ins now).
6. Bake for 15-18 minutes or until golden brown.
7. Serve warm and enjoy!

Biscoff Butter Cookies

Ingredients:

- 1/4 cup unsalted brown butter
- 1/4 cup biscoff cookie butter
- 6 tbsp brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1/2 tsp vanilla extract
- 10 tbsp all purpose flour
- 1/2 tsp baking soda
- 1/8 tsp kosher salt
- 1/8 tsp cinnamon
- 6 biscoff cookies

Equipment:

- Hand mixer
- Cookie scoop/spoon
- Cookie sheet
- Large bowl
- 1 tbsp
- 1/4 cup
- 1/2 tsp
- 1/8 tsp

Makes 6 cookies!

Instructions:

1. Preheat the oven to 350. Line a baking sheet with parchment (counselors).
2. Use the hand mixer to cream together the brown butter and the cookie butter until smooth.

3. Add granulated sugar and brown sugar into bowl gradually until creamy.
4. Add egg and vanilla extract and beat for 1-2 minutes. The texture should be light and fluffy.
5. Add in flour, cinnamon, baking soda, and salt. Mix until thoroughly combined. The dough will be wet and sticky.
6. Roll dough into balls and place 2-3 inches apart on the baking sheet.
7. Bake for 8 minutes. Counselors remove trays and lightly drop onto a towel-covered counter to give cookies the perfect crackled top.
8. Press some biscoff cookie crumbles into the tops.
9. Place back in oven for another 2-4 minutes.
10. Let cool for 2-3 minutes
11. Enjoy!

Counselor note: To prep browned butter, melt 3 sticks of unsalted butter over medium heat, stirring often. Once you start to see brown specks, cook a few seconds longer (don't let it burn!). Remove from heat and pour into bowl, set aside and let cool in fridge until needed.

<https://www.barleyandsage.com/biscoff-butter-cookies/>