



5 Easy Cookies

Let Bee Cook

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THE BEST CHOCOLATE CHIP

yield: ~14 cookies
total time: 55 min

These easy, chunky, and chewy chocolate chip cookies will be a staple for you!

Ingredients

3/4 cup unsalted butter,
browned
1 cup brown sugar, packed
1/4 cup granulated sugar
1 egg + 1 egg yolk
1 Tbsp. vanilla extract
1 + 3/4 cup all-purpose flour
3/4 tsp baking soda
1/2 tsp kosher salt
1 + 1/2 cups semi sweet
chocolate (I used 1 cup
chips, 1/2 cup chunks)



Directions

- 1** Brown butter in a pan over medium heat, stir continuously until you see foam and smell a nutty aroma. The butter will turn a nice golden brown, remove immediately and set aside to cool.
- 2** In a large mixing bowl (or stand mixer), mix brown sugar, granulated sugar, and butter until just combined.
- 3** Add egg, egg yolk, and vanilla.
- 4** In a separate bowl, mix flour, salt, and baking soda.
- 5** Slowly add in dry mix to wet mix until combined. Do not over mix!
- 6** Fold in your chocolate of choice! Scoop dough into 2-3 Tbsp size balls. Refrigerate for 30 minutes (or overnight).
- 7** When ready to bake, preheat oven to 350°F, line baking sheet with parchment paper and place cookies ~ 2 inches apart.
- 8** Bake for 11-15 minutes or until edges are slightly golden. Let cool for 2-5 minutes on the cookie sheet, then transfer to cooling rack to completely cool.



FUDGE BROWNIE

For when you really want the brownie taste and the cookie texture.



Ingredients

8 oz. dark/bittersweet chocolate, chopped
(I used 2 Ghirardelli 60% Cacao bars)
4 Tbsp unsalted butter
1/3 cup all-purpose flour
2 Tbsp cocoa powder
1/2 tsp baking powder
1/2 tsp salt
2 large eggs
1 cup brown sugar

Directions

- 1** Put butter and chocolate in a microwave-safe bowl and microwave in 30-second increments, stirring between each, until melted.
- 2** In medium bowl, mix together flour, cocoa powder, baking powder and salt. Set aside.
- 3** Using a large bowl or stand mixer (using a whisk attachment), whisk eggs and brown sugar on high speed for 5 minutes
- 4** Add chocolate mixture and mix until combined. Add flour mixture and mix until combined.
- 5** Use a rubber spatula to scrape the bowl as needed. The mixture will be soft, so place it in the fridge for 20-30 minutes until it firms up a bit.
- 6** Preheat oven to 350°F degrees. Line 2 baking sheets with parchment paper - set aside.
- 7** Using a cookie scoop, drop rounded balls of dough (or about the size of 1.5 Tbsp, you should get approximately 20 cookies), leaving 3 inches between each cookie to allow spreading.
- 8** Bake until cookies are crackly yet soft in centers, 10-12 minutes (I bake the two pans separately). Allow cookies to cool on baking sheets until they are easy to handle, then transfer cookies to a cooling rack to cool completely.



CRANBERRY WHITE CHOCOLATE OATMEAL

yield: ~12-15 cookies
total time: 1 hr 15 min

Calling all oat lovers!
This combo of oats,
cranberry, and white
chocolate can't be
beat.

Ingredients

1 + 1/2 cups all-purpose flour
2 tsp ground cinnamon
1 tsp baking soda
1 tsp salt
1 cup unsalted butter, room
temp
1 cup brown sugar, packed
1/2 cup granulated sugar
2 eggs
2 tsp vanilla extract
3 + 1/2 cups old fashioned
rolled oats
1 cup dried cranberries
1 + 1/2 cups white chocolate
chips (I used Ghirardelli)



Directions

- 1** In a medium bowl, mix flour, cinnamon, baking soda, and salt - set aside.
- 2** In a large bowl or stand mixer, beat the butter until smooth (1 minute). Add sugars and beat until creamed.
- 3** Add the eggs and vanilla and beat until well combined. Scrape down the sides of the bowl with a spatula as needed.
- 4** Add dry ingredients to wet ingredients and mix until combined.
- 5** Add oats, dried cranberries, and white chocolate chips. Mix by hand or on low speed in your mixer.
- 6** Cover and chill dough for 1 hour. Preheat oven to 375°F and prep baking sheets with parchment paper.
- 7** Using a medium cookie scoop or spoon, make 3 Tbsp size balls and place 3 inches apart. I did 6 cookies per tray and baked them one sheet at a time.
- 8** Bake for 10-15 minutes (I did closer to 13 minutes in my oven).
- 9** Let cool completely on the sheet before transferring off. The top center will look soft, but they will continue to cook as they cool on the sheet.



SNICKERDOODLE

These easy cinnamon sugar delights take
30 minutes from start to finish!



Ingredients

2 + 3/4 cups all-purpose flour
2 tsp cream of tartar
1 tsp baking soda
1/2 tsp salt
3/4 cup unsalted butter, room temp
1 + 1/2 cups granulated sugar, plus 4 tbsp for rolling
2 large eggs
1 + 1/2 tsp vanilla extract
1 Tbsp ground cinnamon for rolling

Directions

- 1** Preheat oven to 400°F. Prepare a cookie sheet with parchment paper.
- 2** Whisk flour, cream of tartar, baking soda and salt in a medium sized bowl - set aside.
- 3** In a large mixing bowl or stand mixer, add the butter and 1 + 1/2 cups of sugar to a large mixer bowl and cream until light in color and fluffy in texture.
- 4** Add the eggs one at a time, mixing until combined after each. Then add the vanilla extract and mix until well combined.
- 5** Add the dry ingredients and mix until combined.
- 6** In a small bowl, combine the remaining 3 Tbsp of sugar with the cinnamon.
- 7** Create one Tbsp size balls of dough. Roll each ball of cookie dough in the cinnamon sugar mixture, then set on the prepared cookie sheet with about 2 inches between them.
- 8** Bake for 7-9 minutes. Remove cookies from the oven and allow to sit for 2-3 minutes, then move to a cooling rack to cool completely.



RED VELVET WHITE CHOCOLATE OREO

yield: ~12-15 cookies
total time: 1 hr 15 min

Rich and velvety with a little crunch... what more could you ask for in a cookie?

Ingredients

4 cups all-purpose flour
1/2 cup cocoa powder
1 tsp salt
2 tsp baking soda
1 + 1/2 cups unsalted butter, softened
3/4 cup granulated sugar
1 + 3/4 cups brown sugar
3 eggs, room temp
2 tsp vanilla
1 + 1/2 cups white chocolate chips
20 oreos, 6 blended, 14 crushed
1 1oz bottle red food coloring



Directions

- 1** In a medium bowl or stand mixer, beat butter until soft and airy. Add sugars and mix until combined.
- 2** Add eggs and vanilla and mix until combined. Carefully add red food coloring and mix.
- 3** In a separate bowl, combine flour, baking soda, salt, and cocoa powder.
- 4** Using a blender or food processor, ground 6 oreos and set aside. Using your hands, crush 14 oreos and set aside.
- 5** Add dry ingredients to wet, slowly, until mixed.
- 6** With a spatula, fold in ground Oreos, crushed Oreos, and white chocolate chips
- 7** Using a tablespoon, create 2 Tbsp size balls of dough and line sheet. Refrigerate for 30 minutes.
- 8** When ready to bake, preheat oven to 375°F and bake for 12 minutes!
- 9** Let cool on cookie sheet for 5 minutes, then transfer to cooling rack to cool completely.





HAPPY BAKING!

www.letbeecook.com
letbeecook@gmail.com
IG & TT: @letbeecook

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