



# The Best Cookie Recipe Collection: **15** HOMEMADE COOKIES

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## EDITOR'S NOTE

### Hello, Readers!

There's nothing quite like a good, old-fashioned potluck meal with family and friends. At RecipeLion, we simply can't resist all of the foods that you typically find and eat at a traditional potluck gathering, so we've put together this eCookbook, *Easy Potluck Recipes: 14 Potluck Ideas for Sides, Desserts & More*, just for you! From sensational side dishes to delicious desserts, and of course mouthwatering main dishes, all of the food served up at potlucks is simply irresistible.

This eCookbook is filled with 14 of the best potluck recipes that are sure to please any crowd. Included in this must-have recipe collection are potluck ideas from some of our favorite brands, including Azteca®, Frieling, and La Preferida®. The tasty Three Bean Panzanella Salad from La Preferida, the comforting White Bean Stew from Frieling, and the perfectly customizable 2-Bite Mini Tacos from Azteca are all great choices when planning your perfect potluck menu.

Get inspired for your next potluck gathering with the recipes included in this collection. You can find more free recipes, cooking tips, product reviews and more at [www.RecipeLion.com](http://www.RecipeLion.com). Feel free to share this eCookbook with family and friends, and be sure to sign up for our free newsletter to get recipe ideas delivered right to your inbox.

We hope you enjoy browsing these recipes and cooking up some delicious potluck dishes!

Sincerely,

The Editors of RecipeLion  
[www.RecipeLion.com](http://www.RecipeLion.com)  
[www.RecipeChatter.com](http://www.RecipeChatter.com)

## The Best Cookie Recipe Collection:

# 15 HOMEMADE COOKIES

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# SALTED CARAMEL CHOCOLATE CHIP COOKIES

## Ingredients

- 2-1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoon sea salt
- 2 sticks softened butter
- 1/2 cup sugar
- 1 cup brown sugar
- 1 teaspoon vanilla extract
- 6 ounces 60% cacao bittersweet chocolate baking chips
- 4 ounces pretzel rods, broken into 1/2 inch bits
- 15 Kraft caramel squares, cut into 8 pieces each
- 2 eggs



## Instructions

1. Preheat oven to 375 F
2. Combine flour, baking soda, and salt into one bowl and set aside
3. In a second bowl, combine butter, sugar, brown sugar, and vanilla extract. Beat until smooth.
4. Beat in eggs
5. Gradually add flour mixture
6. Stir in chocolate, pretzels, and caramel
7. Spoon onto cookie sheet with a teaspoon
8. Bake for 11-12 minute

**Note:** Yields about 3 dozen cookies

# CHOCOLATE SPIKED PEANUT BUTTER COOKIES

## Ingredients

- 1 cup unsweetened sugar
- 2/3 cup coconut palm sugar
- 1/3 cup agave nectar
- 2 teaspoons vanilla extract
- 2/3 cup all-purpose gluten free flour
- 1 teaspoon baking soda
- 1/8 teaspoon sea salt
- 1/4 cup unsweetened almond milk
- 1/2 cup Enjoy Life dairy-free chocolate chips



## Instructions

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, cream together with a hand mixer the peanut butter, coconut palm sugar, and agave nectar for 1 minute. Add in the vanilla extract and beat for another 30 seconds.
3. In a small bowl, mix the dry ingredients together (all-purpose gluten free flour, baking soda, and salt).
4. While beating the peanut butter mixture, slowly add in the flour mixture and beat until a crumbly dough forms. Add in the almond milk and continue to beat until distributed. Do not overmix. Fold in chocolate chips with a spatula.
5. Line two baking sheets with parchment paper.
6. Roll the dough into 1-inch balls, drop onto parchment paper, and flatten with a fork one way and then the other to create a crisscross pattern.
7. Bake for 8 minutes or until just starting to turn golden on the edges.
8. Let cool completely.
9. Store in an airtight container to keep the cookies soft and chewy.

**Notes:** These cookies bake fast, so check on them periodically. Depending on how large your oven is, you may have to bake one tray at a time. Yields 15-20 cookies



# WHITE CHOCOLATE CRANBERRY COOKIES

## Ingredients

- 3/4 cup unsalted butter
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 tablespoon vanilla
- 1 teaspoon almond extract
- 1 egg
- 2 cups all-purpose flour
- 2 teaspoons cornstarch
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup dried cranberries
- 3/4 cup white chocolate chips



## Instructions

1. Beat butter, brown sugar, white sugar with a stand or hand mixer until light and fluffy. Beat in vanilla, almond extract, and egg to combine. Then, beat in flour, cornstarch, baking soda, and salt until thoroughly mixed/uniform.
2. Stir in cranberries and white chocolate chips by hand.
3. Refrigerate dough for 1-2 hours, or overnight to keep dough from spreading/create chewy cookies.
4. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper or spray with cookie spray.
5. Roll chilled dough into medium-sized balls and place on sheets 1 to 2 inches apart.
6. Bake for 8-10 minutes. Cookies may look slightly undone, but don't overbake. They'll set up as they cool on the cookie sheets.

**Note:** Yields 3.5 dozen cookies

# CHRIS' SALTED-TOFFEE CHOCOLATE SQUARES

## Ingredients

- 13 graham crackers
- 1 bag (8 ounces) toffee bits
- 1-1/2 cups coarsely chopped toasted natural almonds
- 1/2 cup sugar
- 1 cup (2 sticks) unsalted butter
- 2 (3 ounce) Vosgue Dark Chocolate Bars with Bacon
- 3/4 teaspoon coarse salt



## Instructions

1. Preheat oven to 350 degrees F. Line a rimmed baking sheet with foil. Place graham crackers in a single layer on sheet, edges touching. Sprinkle toffee bits and almonds over graham crackers.
2. In a small saucepan, bring sugar and butter to a boil over medium-high heat. Reduce heat and cook at a rapid simmer, swirling pan occasionally, until the mixture is syrupy, (about 2 minutes). Immediately pour mixture over graham crackers.
3. Bake until sugar topping is bubbling, about 12 minutes.
4. Remove from oven and immediately sprinkle chocolate and salt over graham crackers.
5. With a sharp knife, cut into 2-inch squares. Let cool completely on wire racks.
6. Store in an airtight container, up to one week.



# MATCHA GREEN TEA SUGAR COOKIES

## Ingredients

- 1/2 cup (1 stick) softened butter
- 2 teaspoons matcha green tea powder
- 3/4 cup white sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 egg
- 1-1/4 cup all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup white chocolate chips
- Sesame seeds to sprinkle on top (optional)



## Instructions

1. Preheat the oven to 375 degrees F. Prepare a baking sheet by lining it with parchment paper or a baking mat (do not grease).
2. Cream together the butter and matcha powder until smooth. Add the vanilla and almond extracts and egg. Stir until just combined.
3. Combine sugar, flour, salt, and baking soda.
4. Scoop dough onto cookie sheet. Bake for 7-10 minutes, or until the edges of the cookies turn a light brown. Allow cookies to cool on a wire rack.
5. Chop the chocolate chips and then melt. You can do this in the microwave, stopping to stir every 30 seconds, or on the stove by melting the chopped chocolate in a double boiler over boiling water. I prefer the second method because white chocolate can burn easily.
6. Dip the cookies in the melted chocolate after they have cooled. When you are done, you can drizzle the remaining chocolate on top of the cookies.

**Note:** Yields about 2 dozen cookies

# COOKIE LASAGNA

## Ingredients

- 1 cup (2 sticks) butter
- 2/3 cup granulated sugar
- 1 cup brown sugar
- 1 teaspoon vanilla
- 2 large eggs
- 2-3/4 cup flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon cinnamon (or to taste)
- 5 bars Hershey's chocolate
- Cocoa powder and extra cinnamon (optional)



## Instructions

1. Soften butter by leaving it stand or microwave for 10-15 seconds. Use a wooden spoon or spatula to cream butter with sugar, brown sugar, and vanilla.
2. Add one egg at a time, stirring well between each.
3. In a separate bowl, combine flour, salt, soda, and cinnamon.
4. Pour a little bit of the dry mix into the wet and stir until completely incorporated. Repeat as needed, or about 4-5 times.
5. Spoon just enough finished dough into pan to cover bottom (about 1/3 of dough).
6. Lay chocolate bars in single layer on top of dough in any way they fit. It's OK if the chocolate touches the outside of the pan.
7. Spoon another third of the cookie dough on top and spread over the chocolate bars. Tip: It helps to spray the spatula you are using with cooking spray so that the dough doesn't stick to it. Also, this step is done before refrigeration because the dough is more pliable.
8. Sprinkle the top with cocoa powder and more cinnamon.
9. Refrigerate for about 2 hours.
10. After 2 hours, preheat oven to 375 degrees. Remove cookie lasagna from fridge and bake for # minutes or until dough is done. Let sit for about 15 minutes before cutting into 12 bars and serving.

**Note:** Yields 1 dozen cookie bars



# ALMOND CINNAMON RAISIN COOKIES

## Ingredients

- 3 cups almond flour
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt
- 1/4 cup coconut oil
- 1/4 cup maple syrup
- 1 whole egg
- 2 egg whites
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1 cup raisins
- 1/2 cup chopped almonds (optional)



## Instructions

1. Preheat oven to 375 degrees F. Line baking sheets with parchment paper.
2. Combine dry ingredients (flour, baking soda, salt, and cinnamon) in a medium-sized bowl.
3. In a large bowl, mix maple syrup and coconut oil until creamy.
4. Add whole egg, egg whites, and vanilla to the large bowl. Mix for two more minutes.
5. Slowly add the dry ingredients to the large bowl, and mix. Add raisins and almonds. Mix until combined.
6. Place large rounded tablespoons onto baking sheets and flatten slightly to 1-inch thickness. Bake 12-15 minutes until golden.



# GLUTEN-FREE GOOEY DARK CHOCOLATE COOKIES

## Ingredients

- 1-1/2 cups dark chocolate chips, divided
- 3 large egg whites, room temperature
- 2 cups powdered sugar, divided
- 1/2 cup unsweetened cocoa powder
- 1 tablespoon cornstarch
- 1/4 teaspoon salt



## Instructions

1. Preheat your oven to 350 degrees. For large cookies, spray one baking sheet with cooking spray, and for small cookies, use two sheets.
2. Melt 1 cup dark chocolate chips in microwave safe bowl for two minutes on half power. Stir chocolate twice and let cool slightly.
3. Using a mixer or hand mixer, beat egg whites in a large bowl. Once soft peaks are formed, gradually beat in 1/2 cup of powdered sugar. Beat until mixture looks like fluffy cream (meringue).
4. Combine 1 cup of powdered sugar, cocoa, cornstarch, and salt in medium bowl with a whisk.
5. Beat dry ingredients into meringue on low speed.
6. Stir chocolate and 1/2 chocolate chips into mixture, which should make the dough almost hard as the chocolate cools. (Note: if the dough is sticky still, stick it in the refrigerator to cool it faster.)
7. Measure 1/2 cup of powdered sugar into a small bowl. Create balls of dough, depending on the sizes of cookies you want. Coat the balls of dough well in powdered sugar and place them two inches apart on baking sheet.
8. Bake for about 10 minutes or until the tops crack. Cool for 10 minutes on rack.

**Note:** Yields 24 small cookies or 12 large cookies

# COWBOY COOKIES

## Ingredients

- 1 cup sugar
- 1 cup dark brown sugar
- 1 cup salted butter, room temperature
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups old-fashioned rolled oats
- 1/2 cup dark chocolate chips
- 1/2 cup pecans
- 1/2 cup butterscotch chips



## Instructions

1. Preheat oven to 350 degrees F and line your cookie sheets with parchment paper or silicone baking sheets.
2. Cream sugars and butter in your bowl or mixer, scraping the sides and beating until lighter in color.
3. Add the eggs and vanilla extract and mix until combined.
4. Whisk your flour, baking soda, and salt together in a separate bowl. Slowly add your dry mixture to your mixing bowl.
5. Add your oats and mix until combined. Then, add your chocolate chips, pecans, and butterscotch chips, mixing until your morsels are thoroughly incorporated.
6. Refrigerate your dough for at least 15-30 minutes before baking to prevent spreading.
7. Drop them by rounded tablespoonful onto your cookie sheet, and bake for 10-12 minutes. When you remove them from the oven they may be a little light in the middle, but that's what we want. Let them cool for a few minutes on the cookie sheet before transferring them to your cooling racks.

# CONFETTI COOKIES

## Ingredients

- 3 cups all-purpose white flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter, slightly softened
- Scant 1 cup granulated sugar
- 1 large egg
- 1 tablespoon whole or low-fat milk
- 2-1/2 teaspoons vanilla extract
- 1/2 cup white chocolate chips
- 1/4 teaspoon lemon extract or 1/4 teaspoon almond extract, optional
- Assorted jimmies, colored sugar or sprinkles, optional



## Instructions

1. In a large bowl, thoroughly stir together flour, baking powder, and salt. In a mixer bowl with mixer on medium speed, beat together butter and sugar until very light and fluffy. Add white chocolate chips and mix thoroughly. Beat in egg, milk, vanilla, and lemon extract (if using) until very well blended and smooth. Gradually beat or stir flour mixture into butter mixture to form a smooth, slightly stiff dough. Let stand 5 to 10 minutes to firm up slightly.
2. Divide dough in half. Place each portion between large sheets of wax paper or parchment. Roll out each portion a scant 1/4-inch thick; check underside of dough and smooth out any wrinkles that form. Stack rolled portions (paper still attached) on a baking sheet. Refrigerate about 45 minutes or until cold and firm. (Or freeze for about 25 minutes to speed up chilling.)
3. Preheat oven to 375 degrees F. Generously grease several large baking sheets or coat with nonstick spray. Working with one portion at a time and leaving remainder chilled, gently peel away, then pat one sheet of paper back into place. (This will make it easier to lift cookies from the paper later.) Peel off and discard second layer. Using assorted 2 1/2-inch to 3-inch cutters (or as desired), cut out cookies. (If at any point the dough softens too much to handle easily, transfer the paper and cookies to a baking sheet, and refrigerate until firm again.)
4. Using a spatula, carefully transfer cookies from wax paper, spacing about 1 1/4 inches apart on baking sheets. Re-roll any dough scraps. Continue cutting out cookies until all dough is used; if dough become too warm, refrigerate it briefly before continuing. If planning to hang up the cookies, form generous holes with a toothpick or point of a small knife. Then place short lengths of toothpicks or spaghetti in the holes to prevent them from closing during baking. Sprinkle cookies with colored sugar, sprinkles, patting down lightly, if desired.
5. Bake one pan at a time in upper third of oven 8 to 11 minutes or until cookies are lightly colored on top and slightly darker at edges. Turn around pan about halfway through baking if necessary to ensure even browning. Transfer pan to a cooling rack; let cookies firm up a minute or two. If toothpicks or spaghetti pieces were inserted to form hanging holes, carefully remove them now. Then, using a wide spatula, transfer cookies to racks and let cool thoroughly. Decorate previously undecorated cookies with icing, or glaze, if desired.



# NO-BAKE OREO BALLS

## Ingredients

- 1/2 bag of Ghirardelli dark chocolate melting wafers
- 2 sleeves (30 cookies) of double-stuffed Oreo cookies
- 1/2 bar of room temperature cream cheese
- Sugar crystals/sprinkles (for topping)



## Instructions

1. Crush Oreo cookies into a crumbly mixture. An easy method is to put them in a zip lock bag and crush them with a flat object.
2. Mix cream cheese and crushed Oreos in a bowl.
3. When you have a sticky, fully mixed cookie dough, scoop teaspoon-sized amounts of mixture and roll them into balls with your palms. Place on a cookie sheet covered with parchment paper or wax paper.
4. Put cookie balls in freezer for 20 minutes.
5. When the 20 minutes are almost up, melt the dipping chocolate. Follow instructions on Ghirardelli dark chocolate melting wafers bag; you will melt the chocolate on your microwave's defrost setting for a few minutes. Be careful not to burn the chocolate.
6. When chocolate is melted, remove balls from freezer. One by one, dip balls into chocolate, rolling them to make sure they're covered entirely.
7. Sprinkle Oreo crumbs and sugar crystals/sprinkles on balls before the chocolate hardens.
8. Serve and enjoy! For best results, keep refrigerated.

**Note:** Yields 16 cookies

# WALNUT DELIGHT COOKIES

## Ingredients

- **Ingredients:**
- **1 cup flour**
- **1/4 cup butter (1 stick)**
- **1 package of 3 ounce cream cheese**
  
- **Filling:**
- **3/4 cup light brown sugar**
- **1 egg**
- **1 tablespoon melted butter**
- **1 cup ground walnuts**
- **1 teaspoon vanilla**



## Instructions

- 1.** Mix and chill the flour, butter, and cream cheese.
- 2.** Take chilled dough and form into 24 balls and place in greased mini muffin tins. Flatten each ball into a cup shape to fill tin.
- 3.** Mix filling ingredients (light brown sugar, egg, melted butter, ground walnuts, vanilla) and spoon into the dough cups.
- 4.** Bake at 400 degrees F for 25 or 30 minutes or until golden brown.
- 5.** Sprinkle with powdered sugar when cool.

# CREAM CHEESE COOKIE BARS

## Ingredients

- 1/2 cup packed brown sugar
- 1/2 cup butter, softened
- 1 cup Bisquick
- 1/2 cup walnuts
- 8 ounces cream cheese, softened
- 1/2 cup sugar
- 1 tablespoon lemon juice
- 2 teaspoons milk
- 1/2 teaspoon vanilla
- 1 egg
- 1 teaspoon salt



## Instructions

1. Pre-heat oven to 350 degrees F. Grease square 8 x 8 x 2-inch pan.
2. Beat brown sugar and butter until fluffy. Stir in Bisquick and walnuts until crumbly, reserving scant 1/2 cup. Press remaining mixture in pan. Bake 12 minutes.
3. Mix cream cheese and sugar. Beat in remaining ingredients until smooth. Spread cream cheese mixture over layer in pan. Sprinkle with reserved mixture.
4. Bake until center is firm, about 25-30 minutes. Cut into 2-inch squares and store in refrigerator.



# DOUBLE CHOCOLATE COAL COOKIES

## Ingredients

- 1-3/4 cup flour
- 1/4 teaspoon baking soda
- 1 cup butter
- 1 teaspoon vanilla extract
- 1 cup granulated sugar
- 1/2 cup dark brown sugar
- 1 egg
- 1/3 cup unsweetened cocoa powder, plus extra for rolling the cookies in
- 2 tablespoons milk
- 1 cup chopped walnuts
- 6 ounces semi-sweet chocolate chips



## Instructions

1. Preheat oven to 350 degrees F.
2. Combine flour and baking soda, set aside.
3. Use an electric mixer to cream butter. Add vanilla, granulated sugar and dark brown sugar, and beat until fluffy.
4. Beat an egg into the butter mixture. At low speed, beat in cocoa powder and then milk.
5. Using a spoon, mix flour and baking soda into the butter mixture, just until blended.
6. Stir in nuts and chocolate chips.
7. If desired, roll dough into 1-inch balls and toss in cocoa powder. This will make them look more like coal. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake 12-13 minutes or until set.
8. Remove from oven and cool slightly before removing from baking sheets.

Yields 3 dozen cookies

# DEATH BY CHOCOLATE COOKIES

## Ingredients

- 1 pkg. (8 squares) semi-sweet baking chocolate
- 3/4 cup firmly packed brown sugar
- 1/4 cup (1/2 stick) butter or margarine, softened
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup flour
- 1/4 teaspoon baking powder
- 8 ounces pkg semi-sweet baking chocolate, coarsely chopped or 1-1/2 cups semi-sweet chocolate chunks, to taste
- 2 cups walnuts, chopped (optional)



## Instructions

1. Preheat oven to 350 degrees F. Microwave chocolate squares in large microwavable bowl on high for 2 minutes or until completely melted.
2. Stir until chocolate is melted and smooth.
3. Stir in sugar, butter, eggs, and vanilla with wooden spoon until well blended.
4. Stir in flour and baking powder.
5. Stir in chopped nuts and chocolate chips or chunks.
6. Drop by rounded tablespoonfuls onto ungreased cookie sheets. Bake 13-14 minutes or until cookies are puffed and feel set to the touch. Cool 1 minute; remove from cookie sheet. Cool completely on wire racks.

**Note:** If omitting nuts, increase flour to 3/4 cup to prevent spreading.





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