

Wicked Good Cookie Recipes!

Chocolate Chip Cookies

Makes 16 - Prep time 10 minutes - Baking time 15 minutes

Ingredients

1½ cups all-purpose flour
1¼ teaspoons baking powder
Pinch of salt
2 large eggs, room temperature
1 teaspoon vanilla extract
⅝ cup butter, softened
1½ cups granulated sugar
7 ounces chocolate chips

Directions

1. Preheat the oven to 350°F (180°C).
2. In a large mixing bowl, mix the flour, baking powder, and salt.
3. In another bowl, beat the softened butter with a stand mixer for 10 minutes until fluffy and creamy. Stir in the vanilla.
4. Add half of the flour mixture, beat, and then add the remaining dry ingredient mixture.
5. Fold in the chocolate chips, scraping the sides of the bowl as you do.
6. Use an ice cream scoop to arrange the cookies on a baking sheet lined with parchment paper.
7. Flatten the cookies with a floured fork.
8. Bake for 15 minutes.
9. Remove from oven and let cool completely on the counter before serving.

Nutrition (per serving)

Calories 253, fat 11.6 g, carbs 35.3 g, sugar 25.3 g, Protein 3 g, sodium 82 mg

White Chocolate and Cranberry Biscotti

Makes 25 | Prep time 25 minutes | Baking time 45 minutes

Ingredients

$\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup canola oil
2 large eggs, room temperature
1 teaspoon vanilla extract
 $1\frac{3}{4}$ cups all-purpose flour
 $1\frac{1}{2}$ teaspoons baking powder
Pinch of salt
 $\frac{3}{4}$ cup white baking chips
 $\frac{3}{4}$ cup dried cranberries
 $\frac{3}{4}$ cup chopped walnuts, almonds, or pistachios

Directions

1. Preheat the oven to 350°F (180°C).
2. In a large mixing bowl, mix the sugar, canola oil, eggs, and vanilla.
3. In another bowl, whisk the flour, baking powder, and salt together. Sift over the wet ingredients.
4. Fold in the white baking chips, dried cranberries, and chopped nuts.
5. Form a soft dough and divide in half.
6. On a baking sheet lined with parchment paper, form two 10×1½-inch logs of the dough. Bake in the oven for 30–35 minutes.
7. Remove from oven and let cool slightly.
8. Cut the logs into ½-inch slices with a serrated knife.
9. Place the slices on a sheet lined with baking paper and bake for 6–7 minutes until crunchy and crispy to the bite.
10. Let cool completely and serve with a cup of espresso.

Nutrition (per serving)

Calories 125, fat 6.2 g, carbs 16.1 g, sugar 6.5 g, protein 1.9 g, sodium 49 mg

Easy French Macaroons

Makes 24 - Prep time 20 minutes - Resting time 30 minutes - Baking time 15 minutes

Ingredients

3 large egg whites, room temperature
1/3 cup granulated sugar
1 2/3 cups powdered sugar
1 cup almond flour
Pinch of salt

Filling

1 cup chocolate hazelnut spread

Directions

1. In a large mixing bowl, mix the almond flour, powdered sugar, and salt. Set aside.
2. In another mixing bowl, beat the egg whites with the granulated sugar for 10 minutes, or until stiff peaks form.
3. Fold the dry ingredients into the wet ingredients, being careful not to undermix or overmix the dough. You will know it's all done when it's dripping down like lava from the spatula.
4. Transfer the dough into a piping bag fitted with a round tip.
5. Pipe out the macaroons on a baking sheet lined with parchment paper.
6. Let the cookies dry out for at least 30 minutes before baking.
7. Preheat oven to 300°F (150°C) and bake for about 15 minutes.
8. Let cool completely on the baking sheets.
9. Fill each cookie with the chocolate hazelnut spread and seal them one with another to form sandwich cookies.

Nutrition (per serving)

Calories 136, fat 6.2 g, carbs 18.8 g, sugar 17.3 g, Protein 2.2 g, sodium 20 mg

Chocolate Cracked Cookies

Makes 24 - Prep time 10 minutes - Baking time 15 minutes

Ingredients

½ cup all-purpose flour
½ cup granulated sugar
¼ cup cocoa powder
½ teaspoon baking powder
Pinch of salt
2 tablespoons butter, room temperature
⅓ cup dark chocolate, chopped
1 large egg, room temperature
1 teaspoon vanilla extract
1 cup icing sugar, more for dusting

Directions

1. Preheat the oven to 350°F (180°C).
2. In a large mixing bowl add the flour, sugar, cocoa powder, baking powder, and salt.
3. Stir the butter into the flour mixture and work it in with your fingers.
4. Mix in the egg and chocolate and form a dough.
5. Wrap the dough in a piece of plastic wrap and refrigerate for 30 minutes.
6. Form the dough into small balls and roll them in a bowl with the icing sugar.
7. Arrange the cookies on a baking sheet lined with parchment paper and bake for 10 minutes.
8. Dust with some more icing sugar if desired.
9. Remove from oven and let cool for about 5 minutes before serving.

Nutrition (per serving)

Calories 71, fat 2 g, carbs 13.1 g, sugar 10.3 g, Protein 0.9 g, sodium 20 mg

Maple Peanut Butter Cookies

Makes 12 | Prep time 10 minutes | Freeze time 10 minutes | Cooking time 5 minutes

Ingredients

3 tablespoons coconut oil
½ cup peanut butter
½ cup maple syrup
3 tablespoons cocoa powder
1½ teaspoons vanilla extract
Pinch of salt
1½ cups rolled oats

Directions

1. In a medium saucepan over medium heat, melt the coconut oil, peanut butter, and maple syrup.
2. Stir in the cocoa powder, vanilla, salt, and oats.
3. Mix until a chocolate mixture forms. Use a 1½-tablespoon cookie scoop to dollop the dough onto a baking sheet lined with parchment paper.
4. Place in the freezer for 10 minutes before serving.

Nutrition (per serving)

Calories 170, fat 9.7 g, carbs 18.7 g, sugar 9 g, protein 4.3 g, sodium 63 mg

All these recipes are from Louise Davidson's cookbook *Wicked Good Cookies 101 Cookie Recipes that Won't Make it to the Cookie Jar!*

To get the book, click on the cover or [here](#).

