

Recipe Card

Reverse Chocolate Chip

Ingredients

- 1 cup granulated sugar
- 3/4 cup packed brown sugar
- 3/4 cup butter or margarine, softened
- 1/2 cup shortening
- 1 teaspoon vanilla
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1/2 cup baking cocoa
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 cups white baking chip

Directions

Heat oven to 350°F. Mix sugars, butter, shortening, vanilla and eggs in large bowl. Stir in flour, cocoa, baking soda and salt. Stir in vanilla milk chips and nuts. Drop dough by rounded tablespoonfuls about 2 inches apart onto un-greased cookie sheet. Bake 10 to 12 minutes or until set. Cool slightly; remove from cookie sheet. Cool on wire rack.

Cherry Macaroons Dipped in Chocolate

Ingredients

- 4 large (120 grams) egg whites
- 1 cup (200 grams) granulated white sugar
- 1/4 teaspoon salt
- 1 teaspoon pure vanilla extract
- 1/2 cup (65 grams) cake flour
- 2 1/2 cups (220 grams) sweetened coconut

Directions

In a stainless steel bowl, over a saucepan of simmering water, whisk together the egg whites, sugar, and salt. When this mixture is warm to the touch, remove from heat and stir in the vanilla extract, flour, and coconut. Cover and refrigerate (about one hour) or until the dough until firm. Preheat oven to 325 degrees F (170 degrees C) and line two baking sheets with parchment paper. Place small mounds (about 1 tablespoon) of the dough on the parchment-lined baking sheet, spacing several inches apart. Bake for about 15 to 20 minutes or until golden brown. Remove from oven and let cool.

Mini Meringue Kisses

Ingredients

- 8 large egg whites
- 1 1/2 cups granulated sugar
- 1/2 teaspoon cream of tartar
- 1 pinch fine salt
- 1 teaspoon banana extract, or more to taste

Directions

Bring a few inches of water to a boil in a saucepan that can hold mixer's bowl above the water. Whisk the egg whites, sugar, cream of tartar, and salt in the bowl by hand. Set the bowl above the boiling water and continue whisking until the mixture is hot to the touch and the sugar dissolves, about 1 to 2 minutes. Transfer the mixture to a standing mixer fitted with the whisk attachment and beat at medium-high speed until eggs beat up into a cool stiff meringue, about 5 minutes.

Blondie Madness

Ingredients

- 2/3 cup sweetened flaked coconut
- 2/3 cup semisweet chocolate chips
- 2/3 cup chopped walnuts (about 2 1/2 ounces)
- 2/3 cup dried cherries or cranberries
- 1 2/3 cups all-purpose flour
- 1 teaspoon baking powder
- 3/4 teaspoon coarse salt
- 9 tablespoons (1 1/8 sticks) unsalted butter, softened
- 1 cup packed light-brown sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract

Directions

Preheat oven to 350. Line a standard 12-cup muffin tin with paper liners; set aside. Stir together coconut, chocolate, walnuts, and cherries in a medium bowl; set aside. Whisk together flour, baking powder, and salt in a medium bowl; set aside. Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until pale and fluffy, about 3 minutes. Add eggs and vanilla; mix until combined. Reduce speed to low. Add flour mixture, and mix, scraping down sides of bowl, until well combined. Mix in 1 cup coconut mixture. Divide batter among muffin cups, filling each about three-quarters full. Sprinkle remaining coconut mixture over tops. Bake blondies for about 25 minutes.