BAKERY STYLE SUGAR COOKIE

By: Simply Creative Chef Rob Scott

Ingredients: Servings: 24

1 ½ cups all-purpose flour
¾ teaspoons baking powder
½ teaspoon fine sea salt
1 ½ sticks unsalted butter softened (3/4 cup)
¾ cup granulated sugar and extra for rolling
1 large egg
½ tablespoons pure vanilla extract

Directions:

- Preheat the oven to 375 degrees F
- Line several baking sheets with parchment paper
- Mix the flour, baking powder and salt in a medium bowl
- Place the softened butter and sugar in the bowl of your electric mixer
- Cream the butter and sugar together on high until light and fluffy, 3 – 5 minutes (don't skimp on the time)
- Turn the mixer on low and add the egg and vanilla extract and scrape the bowl
- With the mixture running on low, slowly add the flour mixture
- Scrape the bowl and beat again for 30 seconds
- Pour some extra sugar into a bowl to coat the cookies
- Scoop the dough out and roll into 1-inch balls
- The dough should be soft and delicate – do not over-handle
- Shake each ball in the sugar bowl to coat, then place on the cookie sheets 2 inches apart
- Use the bottom of a drinking glass to press down each ball, until they are 1/3 to 1/2 inch thick
- Bake each sheet of sugar cookies for 9 – 11 minutes, until the edges are slightly golden and the centers are just barely set
- Cool completely on the cookie sheets

Delicious Holiday Cocoa Oatmeal Cookies

with Simply Creative Chef Rob Scott

Ingredients:

- 1 cup + 2tbsp. all-purpose flour
- 1 cup quick cooking oats
- 2 tbsp. cocoa powder
- ¾ tsp. baking soda
- ½ tsp. salt
- ¾ cup (softened) butter
- ½ cup brown sugar
- ½ cup sugar
- 1 tsp. vanilla extract
- 1 egg
- 1 cup semi- sweet chocolate chips

Directions:

1. Preheat oven to 350 degrees F.

2. Grease cookie sheets.

3. In a large bowl, stir together flour, oats, cocoa, baking soda, and salt.

4. In another large bowl cream butter, both sugars, and vanilla until well blended.

5. Beat in egg.

6. Stir flour mixture until well combined.

7. Fold in chocolate chips.

8. Place batter by teaspoons on to prepared cookie sheets.

9. Bake for 10-12 minutes – Remove cookie sheets and let cookies sit for 3 minutes before moving to a wire rack.

Yield: 36 cookies

CHOCOLATE-RAISIN-WALNUT COOKIES

By: Simply Creative Chef Rob Scott

1 ¼ c. all-purpose flour

½ tsp. salt

½ tsp. baking soda

½ c. firmly packed dark brown sugar

½ c. (1 stick) butter

¼ c. granulated sugar

1 tsp. pure vanilla extract

1 egg

1 c. semi-sweet chocolate chips

1 c. chopped walnuts

1 c. raisins

- Preheat oven to 350°.
- Prepare greased cookie sheets.
- In a medium-sized bowl, stir together flour, salt and baking soda.
- In a large bowl, cream butter and sugars.
- Add vanilla and egg. Mix.
- Stir in flour mixture.
- Stir in chocolate chips, raisins and walnuts.
- Drop about 2 inches apart onto prepared cookie sheets using 2 tablespoons.
- Bake for 12 minutes or until golden brown.
- Remove cookies to a wire rack to cool.

Makes 36 cookies